

www.fruiterers.org.uk



An oasis in the centre of the City

Summer Court Dinner, at Merchant Taylors

An aperitif in the summer sunshine

If you have the good fortune to visit Tower 42 in Old Broad Street, the old Nat West Tower, and can look out from a high level, look down to the south-

southwest and just a few hundred yards from the foot of the

tower you will see, nestling in the midst of modern City buildings, the little green oasis of medieval calm that is the courtyard of the Merchant Taylors' Hall. Only a few steps from the Bank of England, the Hall is right in the heart of the City. It is close by the old Stock Exchange building that was the home of the Stock Exchange in the days when it was a real exchange, where stockbrokers like those old city titans, Past Master Peter Bartlett and Liveryman Paul Jewell, strode

the floor, dealing face to face with the stockjobbers for their clients – always, to be sure, judging perfectly the highs and lows of the market. Nowadays, of course, dealing is done all over the world by grey-faced young people huddled at workstations, never glancing up from their multiple computer screens (any fewer than three screens and you're a wimp). Luckily, the Merchant Taylors have retained their ancient style and their Hall, with its elegant courtyard was the perfect choice for our Summer Court dinner. The evening was warm and sunny, so we enjoyed drinks before dinner in the beautiful courtyard and, even more of a treat in an English summer, were able to linger in the open air after dinner over a stirrup cup.

The Fruiterers' principal guest was Tom Hart Dyke. Among the Master's personal guests was the Master, Anthony Komedera, and the Immediate Past Master of the Makers of Playing Cards. It was



No forced smiles on such a pleasant occasion



also good for us to renew the acquaintance of Brian Porritt, who was Master of the Makers of Playing Cards some eight years ago. Mavis Warner is a Liveryman of that Company and, showing extreme courage, our

DATES FOR YOUR DIARY

DATES FOR YOUR DIARY		
Mon 10 Sept	Garden of the Year	Miserden, Gloucestershire
Sat/Sun 29/30 Sep	Malvern Autumn Show	Malvern, Worcestershire
Mon 1 Oct	Election of Lord Mayor Post Election Luncheon	Guildhall Stationers' Hall
TBC	Presentation of Fruit to The Lord Mayor	Mansion House
	Luncheon	Bakers' Hall
Wed/Thu 24/25 Oct	National Fruit Show	Detling
Thu 8 Nov	Master & Wardens' Dinner	Barber-Surgeons' Hall
Sat 10 Nov	Lord Mayor's Show	Company not participating
Sun 11 Nov	100th Anniversary of Armistice Day 1918	St Paul's Cathedral
Wed 9th Jan 2019	Visit to Oman for a tree planting in the Ambassador's Residence	Muscat, Oman
Fri 25 Jan,	12 Noon St Paul's	St Mary



And a welcome Stirrup Cup at dusk

Master referred in his speech to his wife's good fortune in having both of her masters present that evening. Fortunately, it seemed to be all smiles after the dinner, so he was probably forgiven, or perhaps there were sterner words later - we shall never know! Tom Hart Dyke is a horticulturist and a plant hunter; he designed the famous World Garden of Plants at his family's ancestral home of Lullingstone Castle. He came to public attention when he was hunting for rare orchids in Columbia in 2000, and not just anywhere in Columbia, but in the Darien Gap. The area was occupied by the ruthless guerrilla army of

FARC, the socialist revolutionaries, and a number of drug cartels. The rate of kidnapping was running at three an hour. Unsurprisingly, perhaps, Tom Hart Dyke and his companion, Paul Winder, were kidnapped while travelling on a bus. Tom narrated this in a zany, breathless style and took us on the



Tom Hart Dyke, our principal guest

journey that he had suffered: nine months of privation in sordid captivity, threat of execution and then. suddenly and unexpectedly, freedom. Realising that they were lost, the released captives then returned to the guerrilla camp to ask for a map to find their way out of the forests. Crazy, or wise, it worked; they were given a map and walked to freedom. A cheerful end to his story and a cheerful note on which to end this splendid evening.

Piece provided by Past Master Steve Bodger

Election of Sheriffs 2018

onday 25th June 2018 was one of the "hottest" summer's days for many years but the "heat" did not deter liverymen in their droves from attending Guildhall, for Common Hall, where this year's Shrieval Election, was "hotly" contested, with four



Lunch with the Cooks



Mr George Smith

with daughter

Fruiterers at the Guildhall

candidates standing for the two posts.

It was in fact the first contested election since 2011.

Whilst this ancient ceremony is governed by historic legislation which limits what can be done from a procedural perspective, for speed and accuracy of the count, coloured cards were introduced, one for each candidate and labelled accordingly.

The result was that Alderman and Solicitor, Vincent Keaveny together with Citizen and Framework Knitter, Liz Green were elected as Sheriffs for the City of London for the ensuing year and will take up office in September 2018.

With the voting over, the Fruiterers were most fortunate to have been invited by Mark Grove, Master of the Cooks' Company, to join them for a hearty lunch. With "No Speeches", a prevailing spirit of companionship combined with delicious food and delightful liquid refreshment - what a wonderful recipe for enjoyment.

However, immediately following lunch, both Master Fruiterer and Master Cook were soon back on duty supporting the Lord Mayor at the Armed Forces Flag Raising Ceremony in Guildhall Yard.

Honorary Archivist

Sir Frederick William Keeble, Master Fruiterer 1933

The son of a furniture manufacturer Sir Frederick was a botanist and scientific adviser and it is said that he was warm hearted and a witty conversationalist, a gift which would have been of great benefit when serving higher office and beyond with the Fruiterers' Company!

(Please see in the text below Sir Frederick's involvement with the setting up of East Malling Research Station.)

Sir Frederick's achievements were many, and understandably it is not possible to mention them all in this article, so I have selected several paragraphs from the Oxford Dictionary of National Biography in an attempt to convey the interesting life of this most remarkable Past Master!

Born in Westminster, London, he was educated at Alleyn's School, Dulwich, and at Gonville and Caius College, Cambridge.

In 1902 he was appointed lecturer in botany and director of the horticultural department at University College, Reading, where he became professor in 1907, and was Dean of the faculty of science from 1907 to 1909. During his years at Reading, Keeble's main scientific publications were two series of papers in experimental biology. The first, in collaboration with F. W. Gamble, professor of zoology at the University of Birmingham, was on the physiology and ecology of marine plants and animals. The

second, in collaboration with the industrial chemist E. F. Armstrong and Christine Pellew, at the John Innes Horticultural Institution, was on the formation and inheritance of floral pigments. He was an early champion of the Mendelian theory of heredity and a founding member of the Genetical Society.

In 1914 Keeble became director of the Royal Horticultural Society's gardens at Wisley, Surrey, but almost at once, on the outbreak of war, he was transferred to the Board of Agriculture and Fisheries. He became controller of horticulture (1917–19) in the food production department, and, in 1919, an assistant secretary to the board. In this position he was able to facilitate the setting up of the East Malling Research Station as an independent governmentfunded institute for horticultural research. For his services in the war he was appointed CBE in 1917, and knighted in 1922.

Keeble returned to academic life in 1920 as Sherardian Professor of botany at Oxford. On 27 March 1920 he married his second wife, the actress Lillah McCarthy (d. 1960); they had no children. Together they created the beautiful house and gardens at Hammels on Boars Hill, near Oxford, where they entertained extensively. Among their guests was Sir Alfred Mond (later Lord Melchett), head of the firm Brunner Mond,



Picture Credit: The National Portrait Gallery

which had developed the process for producing nitrogenous fertilizers from atmospheric nitrogen. He persuaded Keeble to relinquish his chair in 1927 to become agricultural adviser to Imperial Chemical Industries, which had taken over the process following its creation from the merger of Brunner Mond and Nobel Industries.

For further information on this most interesting Past Master and his remarkable life please refer to: www.oxforddnb.com/ Source of information: Oxford Dictionary of National Biography

Two teams of Sharpshooters

May 16 saw the intrepid Fruiterers' 'Clay Pigeon Shooting Team' take to the field at the beautiful Holland and Holland shooting ground in Northwood, for a third year. On this occasion, the stalwart Fruiterers' "Apples" team were aided and abetted by a Fruiterers "Pears" team. In contrast to our previous two outings, the sun shone, and a wonderful day was enjoyed by all. As ever there was some sharp shooting and while the cumulative team efforts saw the Apples and Pears taking = 25th and 54th places respectively, the stand out individual performances were those of Stephen Hyam who finished =14th and debutant Ben Bardsley who

came =21st out of the 480 participants.

The Fruiterers Apples are to be congratulated though, as of the 120 teams competing they finished =1st in the "flush" – an exciting drive where 80 clays are launched over the teams heads in quick succession. Finishing with a remarkable score of 77/80, they were rewarded with a trophy and a donation of £250 towards the Fruiterers' Charitable Foundation. If there are any keen shots out there who would be interested in joining a "Cherries" team in 2019 then please let me know.

Piece supplied by Liveryman Chris Newnham



Team Apples



Teams Apples & Pears

City Perspective

Are robots about to take our jobs or those of our children and grandchildren? If you believe what many economists tell you the answer is yes. But the reality is that no-one knows and indeed, these pessimistic forecasts could easily be proved wrong. In fact, there are many reasons to be positive about what lies ahead.

Already the world of work has seen a dramatic change in recent decades through the rise of China and other emerging economies. This has added to global competition, suppressing wage rises, particularly for unskilled workers, in the UK and other western economies.

It has also highlighted that while the UK must be competitive, we need to compete on quality, and not just on wages and prices. This message is likely to be reinforced in coming years as the world economy is about to experience a period of rapid change because of the fourth industrial revolution (4IR).

The first industrial revolution was in the UK from 1760 to 1840, with the rise of coal and steam and the emergence of industry. The second was in the US, Russia and Germany as well as the UK towards the end of the 19th century with the use of rail, electric power and telephones. The third was towards the end of the 20th century and the beginning of this with the computer age and technology era.

The 4IR is seen as unprecedented because of its scale, speed and complexity. It encompasses a vast array of areas, each of which is important on its own, from clean energy and driverless cars, stem cell research, biotechnology, 3D printing, a digital and big data revolution through to robots and artificial intelligence.

The good news is that the 4IR is already high on the agenda for many firms and in UK policy circles. Indeed, an excellent debate on this subject took place in the House of Commons in September 2016. One key message in that debate was, "There is one aspect of this revolution that should have every decision-maker in our economy on high alert: the rapidity with which it is occurring. The fourth industrial revolution will sweep through our economy in a matter of years, rather than the centuries it took the previous industrial revolutions to unfold." Since then the Government's industrial policy has sought to position us for the future.

Despite talk about automation, the UK has underinvested in robots. Some would say that is because firms have been able to have access to a large pool of workers, reducing the urgency to invest. Also, it may reflect the scale of our service sector. In relation to the size of workforce the top five countries with industrial robots are South Korea, Singapore, Germany, Japan and Sweden. The UK is 22nd and China 23rd, although China is rising rapidly.

Back in 2015 the chief economist of the Bank of England said

half of all UK jobs – a massive 15 million jobs – were at threat from robots. Little wonder people fear for the future when such authoritative

forecasts are made. Clerical, administrative and production jobs were seen as most at risk.

While nothing can be taken for granted, forecasts such as these are likely to prove too pessimistic. Work tends to be transformed, not eliminated by new technology. Roles change. Some jobs do disappear. But many more are usually created, and often in both existing and new areas. This is what has happened before, and it is likely to be the case now. The number of hours people work may also continue to fall. Another important point though is that you don't necessarily need new kinds of jobs to replace ones that are automated because people will buy more of other things when automation makes things cheaper. So there will be more openings for the existing types of jobs that are hard to automate.

While rapid technological change can be accompanied by a positive impact on employment, routine manual jobs will be those most at risk, such as assembly line workers. But, also some manual roles can change, an example being tellers in bank branches, who have, with training, now taken on wider roles advising customers. But when it comes to non-routine jobs, even manual jobs like cooking, hairdressing or personal trainers will likely be safe from robots. The question in the future is whether artificial intelligence will make inroads into cognitive roles too?

There is no doubt that the UK needs to prepare for such change, by ensuring we focus on not only equipping school leavers and students with necessary digital skills, but also the need to prepare for people acquiring new skills throughout their careers, at many different ages. In a digital age research also suggests that there will be the need for people to have high personal skills. You don't just need to be good with a computer, you need to good with people too!

"Britain is in a global race for success, and if we don't act now, we will be left behind," says Conservative MP Alan Mak, in his report on the fourth industrial revolution. "In the future, every sector of our economy will be a tech sector, so only by taking action now to back innovation, train our workforce and boost our digital infrastructure, can we reap the benefits just as we did in the First Industrial Revolution two hundred years ago." It is hard to disagree.

Piece provided by Liveryman Dr Gerard Lyons, chief economic strategist Netwealth



View from Overseas

The Pacific Alliance – What is it All About?

If 1+1=3, what might 1+1+1+1 add up to ?



The Nations involved

At the recently held London Produce Show, I was asked to moderate a panel discussion on this subject. It involved 4 UK based representatives of the inward investment agencies of Chile, Colombia, Mexico & Peru – the countries who have formed what is now called the Pacific Alliance. Together, they have a combined population of 210 million people and about 35% of the region's GDP.

It is a group in Latin America which was originally formed in 2011 around a series of wide ranging agreements in the areas of economic cooperation, trade development, environmental protocols, diplomatic arrangements (in some cases), investment and market access in an effort to boost the region's macro economies. By 2018, it appears as if the Alliance is now ready to accelerate the process

It was pointed out on a number of occasions that this was very different to the way in which the European Union operates there being no political dimension to the Alliance. However, the basic thinking behind its creation, was a recognition that there are more things in common across the region than are different. It was also felt that some of the challenges faced by all four countries are probably better off tackled together, rather than on an individual basis.

This is a hugely ambitious project, but one that seems to be gaining traction in Latin America and other parts of the world too. It was stated that up to 50 other countries, including the UK, have expressed an interest in joining the Alliance at some stage in the future. There are now 49 observer states, of which 2 are candidates, Costa Rica and Panama.

There is often much talk about nations "working together" on joint objectives and this project seems to me to be one of the litmus tests of whether words can be transformed to reality. The evidence so far is that this concept is gaining momentum, and looking at the track record of these countries in export development you wouldn't bet against them achieving the stated long term goals.

Some of the features and objectives of the Alliance in the agri food sector in the future might include the following:

- the UK will continue to be a key market for the members of the Alliance in the future and they might come together to negotiate joint market access to the UK post Brexit.
- they want to supply a better range of commodities to the UK and other international markets. There is also a desire to build on consumer interest in Latino type cuisines.
- there is a planned increase in the number of joint ventures between the 4 countries with companies from Chile

investing in Peru, from Mexico into Colombia and so on in order to provide a wider range of produce and funding in to R & D type projects. The use and conservation of water, for example, is an area which is an issue for all 4 countries, as are the wider challenges presented by climate change.

- to use the Alliance to promote investment in new growing/production regions and boost the investment in the physical infrastructure of the 4 countries both internally and externally.
- the Alliance will look for enhanced access to other international markets especially in Asia. This may witness joint promotional activity along with supply chain cooperation. In certain cases this has already commenced.
- to retain the individual identity of each country in terms of market development, but at the same time, recognise that there are a number of hugely important issues such as the subject of corporate social responsibility (CSR) that impact on them all.

The whole concept of the Pacific Alliance seems to be an exciting one and builds on the shared economic, social and cultural interests to be found across the region. There is also a desire to boost trade and investment and work together on important issues of joint interest in the environment, CSR, and market access.

It was admitted at the conclusion of all the fine detail the Pacific Alliance had yet to be agreed, but in the meantime there was a determination to "get on with it". There appears to be a very strong underlying recognition that there is more to be gained in the long term by working together. 1+1 has always equalled 3 but, in this case, it seems that 1+1+1+1 might add up to a whole lot more than 4.

Piece provided by Liveryman John Giles who has worked in all four of these countries on various projects



FROM ORCHARD TO MARKET

TOP FRUIT NEWS



English Cox – almost ready for harvest

It has been a fairly challenging year for lapple growers in the United Kingdom. Weather, as usual, has played a significant role in the fortunes of domestic producers. Last year was a disappointing season with reductions in volume offset to an extent by a rise in retail values. In a recent project commissioned by the FPJ (Fresh Produce Journal), Kantar Worldpanel supplied details on turnover and volume for the top fifty fruit and vegetable products measured over the 52 weeks ending 20 May 2018. These were based on wholehead or mono pack sales. Dessert apples remain in position 1 with a value of £915.2m (+4.9%) and a volume of 434m kg (-4.3%). Pears rose to position 14 with a value of £228m (+3.5%) and a volume of 124.6m kg (-7.7%).

Sales of the 2017 domestic apple crop tailed off at the end of April. According to our correspondent every major variety had shown a reduction in volume with one exception. The net effect was a downturn in tonnage of 10.7%. Braeburn was a particular disappointment down 49% while Gala, (the only exception), did show an increase of 24%. The higher crop of Northern Irish Bramley salvaged the reputation of the variety because without their larger crop retail shelves could have been devoid of this culinary treasure for up to two months. Disturbing was the drop in



Pink Lady - a remarkable marketing success

the UK's share of all apples in 2017 from 42% to 33%. The hectarage in production is static, not reducing. New varieties, such as Jazz, are already being replanted with the same cultivar – a sign of success.

The forecast in April for this year's English production would have been tempered by the wet, cold weather that persisted into late spring with the exception of the brilliant Easter and May Day Holiday weekends. There was virtually no frost at or after flowering but from the end of May until very recently most of the apple growing areas in England experienced much sunshine with exceptionally high temperatures and very little, if any, rain. Fortunately, water table levels were high at the end of May which delayed the onset of drought conditions but by the end of July there were widespread reports of trees showing signs of stress, reduced fruit size and some sun scorch. The June drop that occurs 8 weeks after blossoming was particularly high this year. Currently, the crop estimate is more or less the same as last year but there are too many unknowns to be certain about the ultimate tonnages. Fruit size will be small to medium but it is too early as we go to press to be precise. An additional uncertainty surrounds colouration. Will there be enough differentiation between daytime/nighttime temperatures to give the apples the colour that the market requires? There has been a little hail damage but no more than usual. The warm weather has been conducive to an explosion in the populations of harmful pests such as codling moth, which growers have strenuously endeavoured to contain with the remedies at their disposal. Another downside is the large stock of cider juice. Manufacturers are renegotiating contracts and as a consequence juice prices for the forthcoming season are expected to be lower. Despite all the negatives, the general opinion is that fruit quality will be of an exceptional, vintage standard and where necessary with adequate storage potential.

The season started around the same date as 2017 with Discovery from Kent being available as the first variety. Other varieties will follow in a fairly normal fashion although the season may end prematurely if demand dictates a faster rate-of-sale.

The pillow pack has continued to prove popular with consumers for its convenience and in the attractive way it displays fruit.



Kanzi from South Africa

This is another move in the trend towards pre-packs. All are aware however, that there is a growing groundswell of opinion that alternatives to plastics and non-biodegradable materials must be found and with some degree of urgency.

For a second year in succession, English Apples and Pears (EAP) will be running their 'Great British Apple' campaign. This puts the spotlight on building a recognisable and positive identity for the UK crop. Significant in-store activity is planned in partnership with multiple retailers and will be strengthened with PR, social media, digital and sampling support.

It is anticipated that the production of both Comice and Conference pears will be higher than last year but will still be somewhat short of meeting demand for British fruit.

> Piece prepared following an interview with former Chairman & CEO of EAP, Adrian Barlow



VIEW FROM THE HIGH STREET

It has been a particularly interesting four months since the appearance of the last Fruiterers Newsletter, as far as the High Street is concerned. Several well-known brands have struggled and have either sunk or gone into receivership. On line orders and delivery continue to impact on what were considered some of the most resilient organisations. M&S continues to review its operations and will close a number of outlets to stay in the black and continue to remain a high street icon.

On the grocery front there have been a number of significant moves that will affect many shoppers. Tesco which last year absorbed Booker has recently announced an alliance being assessed by the Competition Commission but may receive less scrutiny in light of the Tesco/ Carrefour announcement. Purportedly the project was motivated by 'buying power' but analysts believe that there may be a lot more behind the rationale of the deal than just pure 'clout'. Sainsbury's same store sales growth continued to weaken in the first quarter to June 30.

The Co-op made an audacious £15m offer for Costcutter but had its advance rebuffed by the independent grocer's owner Bibby Line Group. But discussions may be ongoing and other suitors may be waiting in the wings. Five years ago the Co-op almost folded but has



Asda to merge with Sainsbury

are indications that certain categories and lines are being 'streamlined' by the larger retailers in an endeavour to simplify the offer.

The weather in 2018 has had an effect on fresh food prices. A cold spring and a protracted hot spell since May impacted on production levels of fresh foods which resulted in inflation rates, in the sector, rising in July from 0.8% to 1.2%.

Here are nine tips given by Hannah Maundrell, editor of Money.co.uk, to help you save on your shopping bills. 1. Write a list; 2. Create a budget; 3. Never shop hungry; 4. Don't buy pre-chopped veggies or fruit; 5. Use social media to check for best deals; 6. Be disloyal, shop around; 7. Check the small print; 8. Use your loyalty cards where possible; 9. Use MySupermarket to compare prices.

An alternative of course is to shop in an independent retail greengrocer/butcher/fishmonger or baker. Often they are as well stocked, of equal quality and, maybe, fresher and as competitive in price as the discounters. By supporting these establishments you will also be contributing towards continuation of the high streets which we Brits love.



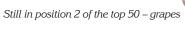
with the French supermarket Carrefour. Together they will have far greater bargaining power over suppliers. Moody's has reported that the deal is credit positive citing greater purchasing efficiencies that will reduce costs. It will also enable them to improve quality and choice of products, reduce prices and therefore improve competitiveness. Pundits are also expecting Britain's number one grocer to roll out a new discount chain badged as 'Jack's', to compete with Aldi & Lidl. Evidently the recruitment process is well advanced and the first wave of stores could be open by September. The Company has been assessing its 3,400 sites to identify which are best suited for transformation. Tesco has also received plaudits from 'Feedback Global' for ranking No 1 among the top 10 UK retailers for its waste initiatives.

Meanwhile the union between Britain's second and third biggest supermarkets, J Sainsbury & Asda, valued at £15 billion, is

gone through a revival and has announced plans to open a distribution centre in the Highlands of Scotland. The Company also took control of NISA in May.

With the big getting bigger and more powerful, market watchers are predicting that the smaller grocers such as Ocado and Iceland may come under pressure as suppliers try to maintain profits at their expense, after being squeezed by the giants.

In July, Aldi & Lidl dropped their prices on selected fruit & vegetable lines. The German retailers are often cheaper than their British competitors. Lidl tends to run its discounts switching products on a weekly basis while Aldi runs the reductions for a fortnight. Undoubtedly their activities and styles are closely monitored by the 'big boys' who may moderate their selling techniques and offers to compete more effectively. Already there





Master's Refl



HRH Princess Eugenie talks to her past teacher Sue Handy

A fter going to press last time one of my first duties was to attend the Treloar Lectures. Treloar is a special (in all senses of the word) school for disabled children. The evening was hosted by Alastair Stewart and the lectures were both moving and inspiring. Livery Companies jointly provide considerable funding for this cause, hence our invitation.

One of the highlights of any Master Fruiterer's year is the Lord Mayor's Big Curry Lunch where the Fruiterers put on a most impressive display, courtesy of New Spitalfields Market Traders Tenants' Association, Prescott-Thomas, Tiptree, Belazu and Rodanto. Without the support of these organisations we would have nothing to show.

Liveryman Susan Handy's School of Dance lightens the atmosphere by bringing along half a dozen young ladies dressed as Flower Girls. The representative of the Royal Family this year was Princess Eugenie who was, co-incidentally, a pupil at Sue's School and remembered her well! This event is one of our Master judging

ciders at the

West

Royal Bath &

biggest contributions to charity being a major fund raiser for the three Service Charities and it also shows our support for the Lord Mayor, thereby fulfilling two of our five objectives.

Meanwhile Mavis has not been idle, she arranged a visit for Consorts and Lady Liverymen to the Foundling Museum followed by lunch. This was an enjoyable and low-key social event. We recognise that our more formal events are often too expensive for many to attend on a regular basis so we both feel that informal get togethers are more and more important.

In contrast to this was the Audit Court and Dinner (page 11). By custom, Consorts are not allowed to attend but the rest of us had a great time in Armourers' Hall with a speech by Sir Alan Yarrow.

A truly unique event followed. Unique is an overused word but, in this case, accurate. Never again will there be the Installation of the *first* female Bishop of London. Masters processed, fully gowned and badged, into St Paul's Quire and were able to witness the occasion from this vantage point.

And next...an invitation to the Buckingham Palace Garden Party. What more can I say?!

Then we were off to represent you at the Brigantes Breakfast in Leeds. This is intended to encourage those of you who live in the north to get together with your Master. It is a great social occasion, so I encourage those of you north of Watford to attend next year.

One of my most important, but saddest, duties as Master is to attend the funerals of Liverymen. One of the most recent was for long term Liveryman Andrew Poulton (page 15). Andrew spent the whole of his career in the fresh produce industry and, right up until his death, was running a company specialising in organic citrus fruit. I understand that he was in the vanguard of the organic movement, so his legacy will live on for ever.

After Andrew's funeral, Mavis and I drove straight to the Royal Bath and West Show for a Judges' Reception. As is the custom, I had been called upon to judge cider in the Cider and Orchard Pavilion (page 12).

Away from the eating, drinking and judging, another side of any Master's duties is working with other Livery Companies and, to this end, the Food Group of Companies



Consorts' visit to the Foundling Museum

(Fishmongers, Bakers, Poulters, Cooks, Butchers, Farmers and ourselves) have held a couple of meetings that link in with the Pan Livery Forum. This latter Forum has the backing of the current Lord Mayor and his two assumed successors and is being spearheaded by the Mercers' Company.

The Food Group already organises the annual City Food Lecture in Guildhall, but it is felt that we could be more cohesive to ensure that our efforts are co-ordinated. For example, we all have contacts with several Universities and Colleges. Maybe we are duplicating our efforts; on the other hand, there may be gaps between our efforts that can easily be closed. Until we talk more to each other we will not know.

Rest assured we shall not be losing control of any of our charitable giving. This is not something that any of the smaller Companies will contemplate.

As an example of how Companies can cooperate to the greater good, the Gardeners' Company has agreed to become joint sponsor of our Nuffield Scholar. This will be the first time that the Gardeners have become involved in the educational scheme that has long formed part of our charitable giving. Our own scholar this year is Dr Richard Harrison. His chosen subject is: "Where next for soft fruit in the UK? Addressing the yield gap and providing a path to 500 t/ha".

Receiving his award, Richard wrote to us: "As you may be aware, when I arrived at East Malling in 2011, one of the first pieces of work that I had successfully funded was a small pump-priming grant from the Fruiterers to gather some preliminary data on apple replant disease. support for individuals at

ections

early or transitional stages of their career is so crucial and the Fruiterers are an essential part of the development of a career in horticulture. I am, therefore, also grateful that once again I am to be supported by this organisation".

It is gratifying for us to receive confirmation that our contributions lead to greater things.

In addition to our Nuffield Scholar we also have Student Awards and all expenses paid one-week student internships. These internships have been very kindly offered by G's Association. In view of the 100th Anniversary of the RAF our group settled on the name Spitfires. Our Consorts decided on Merlin, to demonstrate that they are the power that drives us all!

Mavis and I were then guests of the Guild of Young Freemen at their annual Civic Lunch. They are a very enthusiastic group of



The Lord Mayor & Sheriffs' visit to Spitalfields Market

lunch organised by the Master Cook in Guildhall for his Company and ours. Once again Fellowship in action.

And then Mavis and I were off to join the Lord Mayor and his Party on a visit to our spiritual home, New Spitalfields Market. Once again, the New Spitalfields Market Tenants' Association were extremely generous and welcoming hosts. It was wonderful for us to see so many Fruiterers in their "natural habitat"! One of our own, Liveryman Chris Hutchinson, was recognised by the Tenants' Association for his Chairmanship for over 14 years, a feat only matched by his late Father, Arthur - another Fruiterer – before him.

I again met Fruiterers on their home turf when I was asked to be a judge at the National Cherry & Soft Fruit Show at the Kent County Show (page 13). I now know a little more about what constitutes a prize cherry thanks to the mentoring I received.

I was left, however, to "fly solo" in the choice of the Fruiterers Most Meritorious Exhibit Awards for cherries and for soft fruit. I felt that both should go to those that had overcome difficulties in producing either the specific English variety or in producing a very wide range of varieties. I only hope that the other exhibitors agree with me when I come to present the awards later in the year!

Next will be the Master's event in the Chilterns – until then here's to more "Fruit, Fellowship and Fun!"



Guild of Young Freemen



Master, Wardens and Clerk at Merchant Taylors

Fresh and Berry Gardens. Berry Gardens has also agreed to fund a Student Award for the next three years. Without the support of these companies we would not be able to fund so many Awards so we are very grateful to them.

Recently, while interviewing potential candidates for the Freedom, we were told that receiving one of our student awards was "probably the most important day in my life so far".

Returning to what I call the Ambassadorial side of a Master's duties, all Masters and their Consorts are invited, annually, to a weekend at Ironbridge together with the Lord Mayor, the Sheriffs and their Consorts. This is a great opportunity to get to know other Masters in an informal setting. It also marks the formation of that year's Past Masters'

young people all of whom want to go on to become Freemen and Liverymen of Companies. As their Clerk said to me, they are the only organisation that wants their members to leave!

Then it was the Summer Court and Dinner at Merchant Taylors' Hall (pages 1 & 2). The singing of Happy Birthday by a (very) mixed choir of 150 voices with an organ accompaniment will live with me for a long time. I hope you all approved of my choice of venue and enjoyed it as much as I did. Whether the experiment to hold this dinner on a Friday rather than during the week was a success or not I will leave for others to judge.

The following Monday, all Liverymen were summoned to attend the contested election of Sheriffs (page 2). This was followed by a

Soft and Stone Fruit BERRIES and CURRANTS

very year in the UK throws up challenges for fruit growers and marketeers of their crops. This is principally because as an island we don't experience climate but weather, which can vary dramatically. The extremes,

which appear to becoming more common, influence seasonality, vields and a number of other factors. Although it is possible to plot trends and apply science to the production equation no bullet proof algorithm has yet been devised.

This year was cold and wet well into the traditional spring period but switched to dry and hot in June. And so it has remained for most of the summer period. This has impacted on all fruit production but particularly soft and stone fruit.

There was a lot of optimism at the start of the domestic Strawberry season after the difficulties experienced with imports in the early months of the year. Commencement

in the UK was two weeks later than last year and with the glasshouse production there was a huge compression of large volumes into a reduced marketing period. This led to 'distress' packs being used extensively. The situation was exacerbated by ever bearer production being brought forward by the warm weather. According to our correspondent there was a "freight train of volume". At the

commencement of the UK campaign

volumes were 20% down but have

caught up and are now 10% ahead. With the protracted spell of fine weather plants have just continued producing but many are becoming stressed under the extreme temperatures. Prices in late May were looking promising but with the exploding volume it was those with the correct mix of varieties that rode the problems. Many growers were caught out.

Weather in Spain made it hard going for the latter half of the Raspberry import season with fruit being available through to mid-June. UK production became available ten days after the start date of 2017. The outdoor domestic crop built rapidly and then held at a sustainable marketing volume with high levels of productivity. The June and July markets for the fruit have been driven by supplies of excellent varieties. At the time of this interview the raspberry market was described as being "on a high". A switch to glasshouse production will occur shortly and there is some speculation that the weather may create a gap in supply later in the year. Apparently, identification and utilisation of good genetic material has changed berry marketing

in a positive fashion.

Blackberry marketing has been governed in recent years by the introduction of sweeter eating varieties. Driscolls, with their 'Victory', are apparently leading the way. The UK first crop was late and the second crop early with a lot of fruit coming at the same time. During the late summer months

domestic demand for black-

berries increases. With the traditional hedgerow

bramble availability severely reduced by the intense heat there may be a gap in supply in traditional September window, before Mexican fruit arrives

600gm pack of

British Capri

Strawberries

Blueberries

Across the piece there has been strong growth in the demand for Blueberries. The Iberian window of supply finished in mid-June. Standard

Spanish

Sweet Dream

Peaches

product has finite life expectancy with propriety genetics improving both size and flavour. The UK season product on the south coast meant that there was less reliance on near

continental supplies. Poland still figures as a country in the supply chain and was two weeks early but fruit dried up at the end of August. There is a lot of research going into securing and maintaining continuity. Late Scottish and English fruit assisted by shipments from South Africa and Peru will take the season forward.

A short, sharp season prevailed for **Goose**berries but the commercial ambitions are to extend sales over a six week period with quality varieties. Indeed, post-harvest care will feature for an increasing number of the minor soft fruit subjects to prolong the availability to consumers.

Kiwi berries came onto the market during late August. There have been significant plantings of this fruit which has been

creating considerable excitement in marketing and retail circles.

The headliners over the past four months have been the weather that has created challenges in production but opportunities at retail. A much advertised shortage of seasonal migrant pickers was not as critical as some feared but by the end of August, working in the intense heat, many were tired and keen to return home. In certain areas there was a concern for

the availability of irrigation water but heavy rain over the weekend at the conclusion of week 30 reduced, temporarily, that pressure.

> Piece prepared after interview with Paul Avery, UK Marketing Director, Berry World

Poland is still started a little late but growers of early a significant supplier of

Plum and Hazelnut Cake

Delicious for tea or with vanilla ice cream for pudding: 50g soft unsalted butter 50g golden caster sugar

1 tbsp Victoria plum jam 6 plums, halved and de-stoned

For the cake

100g polenta

100g hazelnuts, ground 175g soft unsalted butter 125g golden caster sugar 50g light or dark soft brown sugar 2 tsp ground mixed spice 2 tbsp Victoria plum jam 100g plain flour 2 tsp baking powder

Preheat the oven to 180C. In a small bowl, mix the 50g of butter and sugar together and stir in the tablespoon of jam. Spread over the base of a buttered and base-lined 20cm springform tin.

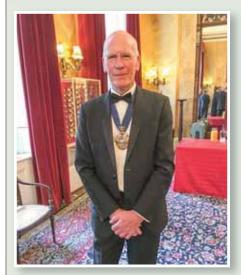
Arrange the plums on the sugary butter, cut side downwards.

Mix all the cake ingredients with a pinch of salt until combined, spoon on top of the plums, smooth out with a knife.

Bake on a baking tray for 1 hour 25 minutes - 1 hour 30 minutes, loosely covering the tin with foil after 45 minutes. Cool in the tin before inverting onto a serving plate.

Sarah Randell

Audit Court at the Armourers



Master Poulter

Hall for this year's Audit Court Dinner and very hospitable it was. It is a delightful Hall and its modest size, it can only seat eighty nine, ensured that it was packed. It is a Hall that not many Fruiterers will have known, as we have not been there before in living memory. Past Masters will probably have known it, as it is the home of our good friends the Poulters, who invite our Master there each year. It is decorated with armour



Master with his Wardens

and with the heraldic crests of their past masters. One crest is blank and is to honour the courageous, quick thinking fire warden who, on 29 December 1940, threw an incendiary bomb off the roof and saved the Hall from the almost total destruction of the surrounding area.

It was very good to have welcomed three newly elected Freeman, Adrian Blackshaw, Richard Harnden and Anthony Upward. The Court, that afternoon, had also appointed our very first Journeyman, Amy Lance, and it was a joyful juxtaposition that the dinner was also attended by our very last appointed Apprentice, James Bradshaw; two talented people who are in the early stages of very promising careers in the fruit industry.

The Master spoke of the recent achievements of the Company, notably our leadership of the successful 'Fresh Careers Fair' and the great contribution made to the Lord Mayor's Big Curry Lunch, raising money for the Armed Forces' Charities, and he thanked the many Liverymen who had given much time to these. Our principal guest and speaker was Alderman Sir Alan Yarrow, Fishmonger and Lord Mayor 2014-15. An investment banker, he gave a lively and impassioned speech about the successes and importance of our great wealth creating City. He reminded us of its importance to employment across the country, as well as in London, and expressed confidence in its future. It was good to hear from such an eloquent and well-informed ambassador of the City.

The menu and the wines chosen by our Master were first rate and, judging by the cheerful atmosphere during the dinner, were greatly enjoyed. It seems, however, that we have, neither the gargantuan appetites of the Armourers, nor their budget. Strategically placed for perusal in the gentlemens' toilets are some past menus. Two in particular catch the eye, as they frame the Second World War. A dinner in April 1939 started with oysters and followed by: turtle soup, two fish courses, foie gras, three main courses, a passion fruit iced soufflé, devilled lobster and, as if all that might not have been enough, fruit ices. The wines were exceptional. I shall pass over the Montrachet 1928, the Madeira, the Hock, and the vintage Pol Roger, to concentrate on the Château Latour 1924. How the world has changed! This would be just a little bit above our price limit. Today, Berry Bros would



Honorary Assistant Rupert Hargreaves with Lord Blunkett



Our first Journeyman Amy Lance with Ian Breminer (L) and Honorary Assistant Adrian Padfield (R)

provide Latour at £667 a bottle for the, too young to drink, 2005, or £820 a bottle for the 2000. A lunch in December 1945 was rather more modest and the menu was somewhat vague, perhaps because in those hard days the chef was limited to whatever he could find on the day. The menu was: soup, fish, cold goose and anchovy eggs. The choice of wines was generously tolerant of the recently defeated Germany, as the first was a Hock. Our old friend Château Latour popped up again, this time the 1929 vintage. It must be hoped that they thanked



Royal Bath & West Show 2018

A visit to Shepton Mallet, Somerset, for the Royal Bath & West Show, where the Fruiterers can be seen promoting excellence within the Fruit Industry, is a firm date in many Fruiterers' diaries

On this important occasion the Master participates in the judging (tasting!!) of the numerous cider entries and then presents the winner of the British Cider Championship with the Worshipful Company of Fruiterers' Perpetual Cup. This is for the Supreme British Champion Cider and marks the Company's support of the Cider Industry

This year it was Harry's Cider who were the proud recipients of the Championship's most prestigious award.

Prior to the awards ceremony, the Fruiterers were joined in the Council Tent by Masters and members of the Pewterers, Coopers, and Woolmens' livery companies, where a most enjoyable spirit of good fellowship was in abundance over an excellent lunch.





A very impressive selection

Albeit, not without a little rain, good weather did prevail for much of the day allowing liverymen to visit the many other interesting aspects of the show.

The Master wishes to thank all those who supported this year's visit and extends a special thank you to Honorary Assistant Ian Adams for logistics with the Company's Stand and Banners together with those members of the Company who "Manned the Stand" and Peter Andrews for his sterling work in producing the rota for each day.

Piece supplied by Past Master Peter Cooper



Harry's – the Supreme Champion British Cider & Winner of the Fruiterers' Cup



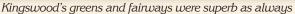
Entry pass for lunch

Harry's Cider receives the Fruiterers' Accolade



Fruitererers' Stand well manned







The Course was bathed in sunshine

Golf Day

It was with some sadness that 16 Liverymen and 22 guests assembled at Kingswood on May 31st for the annual Fruiterers' Golf Day. The passing of the Course's owner Tommy Hilliard and more recently the Golfing Society's Secretary, Andrew Poulton, obviously had a sobering effect on the occasion. But as both our dear departed fellow Fruiterers would have wished the only blues to be seen

were those that characterised the heavens. It was a perfect day for the game with ideal conditions prevailing throughout. Despite the golf day clashing with the Fruiterers' visit to the Royal Bath & West Show, which prevented our Master from attending, Senior Past Master David Hope-Mason deputised. Terry Ogbourne had stepped up to the plate at late notice to act as temporary secretary

and his arrangements and organisation made for a most enjoyable event. The winner of the Barton Cup, on the day, was Chris Mason. At the conclusion of play, the usual prizes were distributed at the 19th hole over lunch. A new permanent Secretary, lan Waller has been appointed, as well as a Captain, Mark Culley, the latter being a new position.

Cherry & Soft Fruit Show

As you would expect with the hot summer weather the judges of the 2018 National Cherry and Soft Fruit show were treated to exemplary entries from an impressive number of growers. Despite the hard winter and some trying weather in the spring the Judges and Stewards were delighted with the high numbers of entries across all classes but especially in the cherry show which was particularly well supported with over 130 baskets of 26 different varieties submitted. Vice – chair Liveryman Henry Bryant was pleased to report that there was no great concentration of any one variety, something that makes the task of judging infinitely more interesting.

New Chair Tom Hulme had an especially impressive show to begin his tenure though the extremely high temperatures proved challenging for both exhibitors and exhibits. Retiring Chief Steward Past Master Tony Redsell (standing down as Chief Steward after 60 years association with the show) observed that "this was a particularly good year for cherries" and made special mention of the superb flavour of the new variety Carmen, grown by Brian Piper, which was selected to be sent to HM the Queen. One nice additional touch is that Thomas Johnson of Elverton Farms, Tony's nephew, has agreed to take on Tony's responsibilities as the Chief Steward from next year. Thomas will join the Committee and Tony has kindly agreed to help Thomas in 2019, easing him into the role. The New Chair felt that 'this is a great outcome for the society and obviously it is very nice that the Redsell / Johnson family will continue to fulfil this important role'.

The cherries certainly scored very highly attracting the majority of the major awards in the competition including the highest and second highest points in all classes awarded to Elverton farms & FW Mansfield and the St Michael cup for outstanding flavour and appearance awarded to Brian Piper. Elverton Farms are great supporters of the show and featured in many of the winning entries including taking home the Fruiterers' Medal for the most meritorious exhibit of cherries.



First for Strawberries

The soft fruit medal was awarded to Hugh Lowe Farms. Liveryman Marion Regan was delighted with the win as it recognises varieties from UK breeding programmes such as the one at NIAB EMR.

Piece provided by Liveryman Sarah Calcutt



Past Master Tony Redsell with new Chair of the Show, Tom Hulme



First for Cherries

Awards Council

The search for naturally occurring parasitoids for spotted wing drosophila

Spotted wing drosophila (SWD) is a pest of soft and stone fruit crops. A new pest in the UK, it first arrived here in 2012 and since then populations have risen to the point where all growers of these crops now need to adopt routine management and control measures to prevent it from damaging fruit. The Fruiterers part contributed to an industry-funded project which was completed in 2017. Led by NIAB EMR, the project taught us a great deal about SWD behaviour and how to achieve effective control.

To investigate a novel approach to control, the Fruiterers are now funding

NIAB EMR to search for naturally occurring insects which will parasitise SWD larvae and pupae. In the first year of the work, with help from the Berry Gardens' agronomist team, four UK native insects were identified which parasitise SWD, two which attack the larvae and two which attack pupae. It was found that all four tend to be most abundant in woodland, hedgerows and crop boundaries. Further work is being carried out in 2018 to evaluate the time that these parasitoids become active in the wild, their effectiveness and how this information might be harnessed in future control programmes. Work is also ongoing at

NIAB EMR to search for a parasitoid called *Trichopria drosophilae*, which has been found to offer useful parasitism of SWD in other countries, but so far it has not been detected in the UK. All this research is aimed at developing novel biocontrol techniques to reduce our reliance on traditional control measures.

The Fruiterers are extremely grateful to Dr Graham Collier who has served as Chairman of the Awards Council over the past three years. He will be succeeded by Liveryman Chris Newenham. We wish him well in his new role.

New Liveryman, Freemen and Journeyman

AT AUDIT COURT 9 MAY 2018

New Freemen; Adrian Blackshaw Richard Harnden Anthony Upward

New Journeyman; Amy Lance (the first Journeyman)



New Liveryman; Anthony Snell

New Freemen; Professor Stephen Challacombe James Simpson



New Freemen at Audit Court



Newly
clothed
Liveryman
at Summer
Court,
Anthony Snell



Our first Journeyman, Amy Lance, receives her indenture



New Freemen at Summer Court

New Honorary Assistants

Audit Court is when Fruiterers traditionally say farewell and thank you to our outgoing four Honorary Assistants and hello to our new incumbents. Retiring in May, after serving for the customary two years, were Ian Adams, Andrew Macdonald, Christopher Newenham and Jurga Zilinskiene. Still to serve until May 2019 are Matthew Hancock, Susan Handy, Adrian Padfield

L-R; Christopher Wheeler, Rupert Hargreaves, Dr Brendon Conry & Henrietta Naish and Christopher White. They were joined on May 9 by Brendon Conry, Nigel Hargreaves, Henrietta Naish and Christopher Wheeler. We wish them well in their new roles with the additional responsibilities that the position carries.



Andrew Poulton being installed as Captain of the Royal Blackheath Golf Club

Obituary

Andrew George Poulton

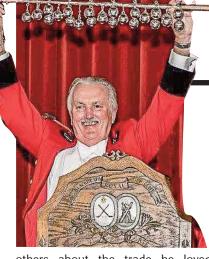
It was with great sadness that many in our industry would have received the news that Liveryman Andrew Poulton passed away on Thursday 19th April following a sixteen month battle with cancer. Andrew was admitted to the Livery in 1991, had served as an Honorary Assistant and Secretary of the Golf Society.

He was described by the Editor of the Fresh Produce Journal as a 'fresh produce veteran' having spent over fifty of his seventy years in the business. He was widely known and respected throughout the trade both in the UK and abroad. His career started in 1964 at the tender age of 17 working for Dan Wuille in Covent Garden when the Market was situated in its original WC2 location. His father had been a greengrocer. His personality, work ethic and eagerness to learn impressed his bosses and he was soon moving up the ranks. Ten years later he joined White

& Sons based in the Fruit Exchange at London's Spitalfields Market in the City's East End. The building and market were homes for many of the great fruit trade personalities of the era. He joined Mark White and Colin Bentley both Fruiterers. He described his time with the Company in that location as some of the happiest of his career.

In the 1980s he began a job with Dole as trading director which he left in 2002 to set up his own company 'Be Organic'. The enterprise which specialises in citrus and top fruit supplies organic produce to box schemes, the wholesale and processing trade as well as major high street retailers.

Andrew was universally known and respected by his peer group, customers and suppliers and has been described as a "true English gent". His knowledge of citrus in particular was impressive and he was always generous with his advice and delighted in talking with



others about the trade he loved. Despite his illness he was enjoying working right up to the end.

He was a keen golfer, who had been in and around single figure handicaps for over forty years. In 2017 he was made Captain of the Royal Blackheath Golf Club, thus fulfilling a dream. He was an avid Charlton Athletic fan and enjoyed fly fishing in his spare time.

Andrew was married to Janice for 48 years and they could often be seen at Fruiterers' functions together. She assisted at the Fruiterers' Golf Days and is a very competent player in her own right. The couple have two children daughter Alix and son Daniel. It is his son-in-law and Fruiterer Dave Barker who continues to run the business. Our sincere condolences and commiserations were extended to them all.

Jacques Onona

During a time of unprecedented change in the Fresh Produce business it was Jacques Onona, as Chairman of the Fruit Importers Association Federation and UK's representative in Brussels, who led the industry's fight against bureaucratic impediments to trade. In recognition he was proud to receive the French Government's award of the Order of Merit and, in 2008, the UK's trade association Lifetime Achievement Award.

Jacques grew up in Casablanca, where his first commercial experience was with citrus and potato exporter L Barber Ltd. In due course he moved to London where he managed and expanded the Company's UK interests, until leaving to establish his eponymous company in 1971.

Under his guidance and with the assistance of close family, the business of Jacques Onona Ltd expanded rapidly, principally as a major importer of French apples, apricots and other products. In

1992 the thriving multi-million turnover business attracted an acquisition approach, and Jacques accepted an offer to become part of the Albert Fisher Group.

In later years he maintained his trade connections and his membership of the Worshipful Company of Fruiterers to which he had been admitted in 1980. Right up to his death at the age of 81 Jacques remained active as an exporter of French apples to Russia and Israel, and a breeder of Israeli potato varieties for export to Europe.

The considerable gathering at his funeral on 26th July heard of his generosity, his love of God, and his deep love of family. The mourners included his wife Nanou, his four daughters, his key colleagues, brother David and brother-in-law Albert and a number of his fruit trade contemporaries.

The industry will mourn the passing of a charming and charismatic character who was a leading light in the industry



Jacques Onona

for so many years.

Our sympathies and commiserations are extended to his family, friends and colleagues.

John Scott

ho joined the Livery in 1999 and lived in Kent. A service of thanksgiving for his life was held at St Mary's Church, Hunton, Nr Maidstone, Kent on Thursday 28th June.



Obituary

Malcolm Campbell

Alcolm Campbell was born in 1934 to Malcolm and Helen Campbell who were living at Whitecraigs, Glasgow. When only six, Malcolm lost his father who was killed in the war. He was sent to Moniaire to board while his mother and sister remained at home. After the termination of hostilities he became a pupil at Glenalmond where he completed his education. Ever keen on sport he played rugby for the school's 1st XV and cricket for the 1st XI and even played for Scotland at schoolboy level.

He spent his National Service in Germany which were formative years and reinforced the solid 'old-school' values with which he was raised and continued to maintain: discipline, politeness, smart appearance, punctuality and a business like demeanour.

His mother, Helen Campbell, a

remarkable lady, kept the family business running successfully. Malcolm joined the firm at the bottom in 1955 and thirteen years later in 1968 became Chairman. In its 'heydays' the eponymous company, started by his great grandfather, had 65 fruit shops from Aberdeen to Stranraer, becoming almost a Scottish icon.

In the early 1990s Malcolm recognised the impending challenge of the supermarkets and had the foresight to diversify the business thus ensuring its continued survival and success.

Despite being actively involved in a demanding corporate timetable he found time for public service. He was Chairman of the Glasgow Chamber of Commerce, a Governor of Belmont School, Chairman of the Court of Glasgow Caledonian University and sat on the Retail Evaluation Panel. In rec-



Malcolm Campbell

ognition of his services he was awarded an Honorary Doctorate.

From his first marriage to Fiona McClaren there were three sons. His second wife Sue, whom he married in 1983, provided Malcolm with a step daughter and in due course a fourth son. Currently there are nine grand-children.

He had several sporting interests; golf, curling and sailing. The latter he shared with Sue and his children.

He was described in the eulogy at his memorial service as a true gentleman, generous, warm, funny, a big character, a man among men, upbeat, kind and brave. To those who knew him these attributes certainly rang a familiar bell. He was admitted to the Fruiterers in 1978 and had served as an Honorary Assistant. We extend our sincere commiserations and condolences.



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. It is necessary to attend one of these briefings, held at the Livery Hall, 71 Basinghall Street, Guildhall, before being clothed in the Livery. The dates of the 2018 briefings are given here:-

They are: Monday 8 October 2018, Tuesday 20 November 2018 Application should be made at www.liverycommitteecourses.org.uk

ACKNOWLEDGEMENTS

The Editor wishes to thank the following for their valuable contributions to this Newsletter; Paul Avery, (Marketing Director, Berry World)

Dave Barker, Adrian Barlow, Steve Bodger (Past Master) Lt Col Philip Brown (Clerk), Rupert Best (Past Master), David Bryant, Sarah Calcutt,

Graham Campbell, Dr Graham Collier (Chairman Awards Council), Peter Cooper (Past Master & Honorary Archivist), FPJ, John Giles,

Alick Glass, David Hohnen (Past Master), David Hope-Mason (Past Master) Dr Gerard Lyons, Chris Newenham, Janice Poulton,

Ian Rainford (Honorary Remembrancer), John Warner (The Master), Mavis Warner and Sarah Whitworth.