



The Fruiterers' Company NEWSLETTER



Number 94 April 2019

www.fruiterers.org.uk



Master, Wardens & Distinguished Guests

Fruiterers' Banquet at Mansion House

There is always an air of excitement, just before the guests start arriving at our banquet, and it was no different this year at Mansion House on 13 February. Downstairs in the entrance hall Fruiterers and their guests are arriving and chatting, while upstairs the Master, the Wardens and their consorts are putting on their white gloves and having a quick sharpening sip of champagne before the first guests make their way to the receiving line. They may have, perhaps, just a touch of nerves; but, if so, that evaporates as soon as the greeting process commences. The Clerk, the Beadle and the orchestra are, of course supremely calm – they have experienced it all before!

We were honoured to have had with us an exceedingly distinguished group of guests. They were led by Alderman Sir David Wootton, the Lord Mayor *locum tenens*, and the Sheriffs: Mr Alderman and Sheriff Vincent Keaveny and Sheriff the Hon Elizabeth Green. Sir David is well known to us and it was very good to welcome him to his fourth Fruiterers' banquet. He came as Aldermanic Sheriff in 2010, as Lord Mayor in 2012 and

as Lord Mayor *locum tenens* in 2017. We could not have had

a better substitute for the Lord Mayor, who was away in South Korea while on a City visit to the Far East.

Our principal guest and speaker was the Right Hon the Baroness Hale of Richmond, the President of the Supreme Court.



Sir David Wootton
with the Master

DATES FOR YOUR DIARY

Thu 9 May	Golf Day	Kingswood
Tue 14 May	Audit Court Dinner	Cutlers' Hall
Fri 17, Sat 18 & Sun 19 May	Visit to Norfolk	Sandringham Eastgate Larder
Thu 30 May	Royal Bath & West Show Visit and Livery Luncheon	Shepton Mallet, Somerset
Mon 24 Jun	Election of Sheriffs	Guildhall
Fri 5, Sat 6 & Sun 7 Jun	Cherry & Soft Fruit Show	Detling
Wed 10 Jul	Summer Court Dinner	Skinners' Hall
Sep (TBC)	Tree Planting Garden of the Year	TBC
Fri 20, Sat 21, Sun 22 Sep	Trip to Jersey	Jersey
Sat 28, Sun 29 Sep	Malvern Autumn Show	Malvern
Wed 2 Oct	Election of Lord Mayor	Guildhall
Wed 23 – Thu 24 Oct	National Fruit Show	Detling
Wed 30 Oct	Presentation of Fruit to Lord Mayor Luncheon	Mansion House TBC
Wed 6 Nov	Master & Wardens' Dinner	Barber-Surgeons' Hall
Sat 9 Nov	Lord Mayor's Show (Company not participating)	City

Baroness Hale is also familiar to all of us. She was our principal guest and speaker at our banquet in 2008 and a guest of the Company at the 2017 banquet. From the Church, our guest was the Right Reverend Stephen Conway, the Bishop of Ely. We have a very good relationship with his diocese as, of course, our Chaplain the Very Reverend Mark Bonney is the Dean of Ely and his predecessor, the Reverend Canon Nigel Abbott, was a Canon in the diocese. The armed forces were represented by: General Sir Gordon Messenger, the Vice Chief of the Defence Staff and the first four star Royal Marine General since 1977; Major General Thomas Copinger-Symes, General Officer Commanding Force Troops Command and Air Marshal Edward Stringer, Director General Joint Force Development and Defence Academy. We were honoured to have them with us. They were the guests of our good friends and Honorary Liverymen: Admiral of the Fleet Sir Benjamin Bathurst, General Sir Robert Pascoe and Air Chief Marshall Sir Stephen Dalton. It was a joy to



Musketeers

that we count among our special friends joined us: Dr Timothy Cutler, Master of the Barbers' Company and Mrs Margaret Holland-Prior, Master of the Gardeners' Company. It was a delight, too, to have in attendance guests of many Liverymen, to welcome them and to show them the great style of the Fruiterers! Notably, the military uniforms were not limited to those of the very senior officers on the top table. In the main body of the hall were to be seen a clutch of Royal Naval Reserve Officers, the guests of Liveryman Rohan Moorthy, who, himself, had been a Royal Naval Reserve Lieutenant until recently.

The recipient of the Lewis Award, John Breach, was introduced by the Upper Warden and the Award was presented by the Master.

The Master spoke eloquently and with enthusiasm as she welcomed our guests. She made a charming and well deserved tribute to the Immediate Past Master for his achievements in his year, noting particularly his inspiration and leadership in the Livery-wide commemoration of Armistice Day, which started last November on the centenary of the end of the Great War. His leadership of this has honoured the Company in that it will always be a Fruiterer who lays the wreath at the Royal Exchange in future years. The Master spoke with feeling of our City and Charitable work and of her

desire that we celebrate and draw inspiration from our ancient customs. She had personally arranged the availability of delicious apricots, strawberries and orange peel covered in chocolate to be available at table.

Sir David Wootton spoke warmly of the Company, outlining our achievements in the City and in support of the fruit industry. He praised the impressive achievements of the Master in her business career, noting that the designer fruit chocolates that she had produced from one of her businesses were especially enjoyable! He underlined the Master's good words on the Immediate Past Master's achievements to build on the success of the Company. Baroness Hale replied on behalf of the guests and spoke of the cheerful coincidence that when she spoke at our 2008 Banquet, the Supreme Court was shortly to be formed and she was to transform from a Law Lord to a Justice of that august Body and now she is speaking to us as the President of the Supreme Court, the third person to hold that office. The thrust of her speech was the advancement of women in the professions since the Act of Parliament, one hundred years ago, that first allowed women to join the professions. She drew examples from her own well-earned success and rise to the very top of the judicial tree.

The banquet ended, as always with a rousing cheer for the Clerk as he rose to make the toast to the Company 'Root and Branch, may it flourish forever'. We left replete and full of cheer; but not empty handed, as we each took with us a delightful and beautifully presented gift from the Master – a splendid memento of a truly memorable banquet.

*Piece provided by
Past Master Steve Bodger*



Baroness Hale of Richmond replies for the guests

have them with us, as it was also Honorary Liveryman Lieutenant Colonel Lionel French and Mrs Ann French.

The Masters of two Livery Companies

Fourteenth Marmalade Festival



Over 3,000 entries

The Fourteenth Marmalade Festival was held at Dalemain Mansion in the Lake District over the weekend 15-17 March. Award winners flocked to Cumbria from around the world to collect their prizes and share in the orange glow generated by the 'Occasion'.

Over 40 countries competed in this year's marmalade competition, which saw over 3,000 entries overall. But it was Beth Funnell

from Flint, Wales, who saw off the competition to claim the grand prize of 'Best in Show' with her 'Bitter Sweet' Marmalade. There is nothing bitter about her victory, as her marmalade will now be commercially produced by Thursday Cottage and sold throughout the year, with 50p from each jar going to Hospice at Home Carlisle & North Lakeland.



Beth Funnell is presented with the Fruiterers' Cup

Honorary Archivist

With this year's Fruiterers' Banquet (which is reported elsewhere in this edition) still fresh in our minds our Honorary Archivist thought that it would be interesting to research where we dined and what we ate over 170 years ago.

Records show that with the Lord Mayor Sir Thomas Gabriel in attendance the Annual Banquet took place on St Paul's Day – Friday 25th January 1867 and was held at the London Tavern where a most

sumptuous dinner was served!

Further research highlighted that:

- The Master William Samuel Hinton – was a Coal Merchant.
- Upper Warden Marmaduke Levitt – is believed to have been a Wine and Spirit Broker.
- Renter Warden Thomas Beard – was a solicitor who "Nine times served the office of Under Sheriff."

- Clerk to the Company 1861-1890 Octavius Chapman Tryon Eagleton was a solicitor.
- Between 1861 and 1948 a total of eighty seven years it was a member of the Eagleton Family who served as Clerk to the Fruiterers' Company

The article below is an extract of a much longer article from the London City Press. Saturday 2nd February 1867

The Annual Banquet

The London Tavern, St Paul's Day – Friday, 25th January 1867

The Annual Banquet - The London Tavern St Paul's Day - Friday, 25th January 1867

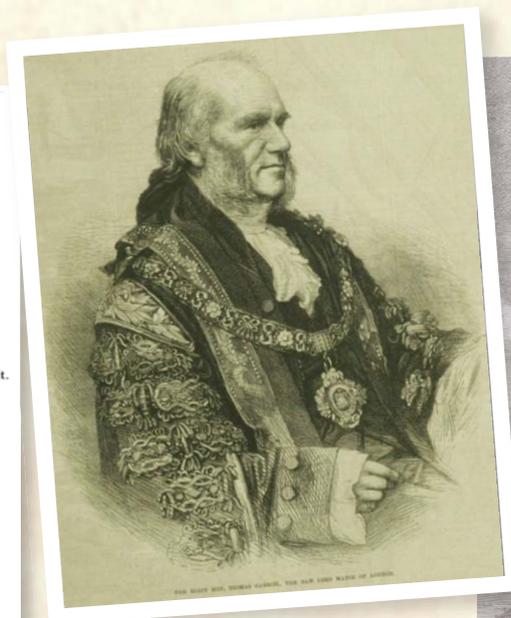
The annual banquet of the Court of Livery of the Fruiterers' Company took place in the evening of St Paul's-day (Friday), the ancient Guild being favoured with the presence of the Lord Mayor, Mr. Alderman and Sheriff Waterlow, and other distinguished visitors. Mr. Sheriff Lycett was unavoidably absent. The Master Mr. W.S. Hinton, presided and was supported by Mr.

M. Levitt and Mr. T. Beard Wardens: and the party, about 80 in number included the Masters of the Mercers' and Stationers' Companies, Mr. J. C. Burgoyne, Mr. Deputy Malcolm, Dr. Fotherby, Mr. S. Williams, Mr. G. W. Petter, Dr. W. S. Saunders, C.C., Rev. Mr. Norman. Rev. Mr. Kirby, Mr. J.H. Eagleton, Mr. Ex-Sheriff Nissen. Mr. R. White, Mr. C. Heginbotham, C.C., Major Tireman, Mr. N.H. Stevens, Mr. W. Drew, Mr. Stroud, Mr. O.C.T. Eagleton, Clerk of the Company, & c.

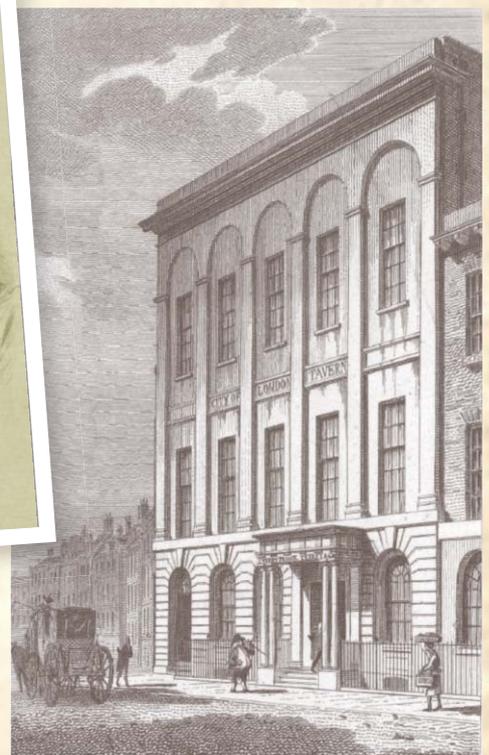
The dinner, which was admirably served à la russe was of the most recherché character, and the tables were decorated with more than ordinary taste. During the evening an excellent selection of vocal music was given, under the direction of Mr. J.J. Burgess, by Miss Annie Cox, Mr. T. Young, and Mr. F. Cozens, who presided at the pianoforte.

Source: (Extract from a longer article) London City Press – Saturday 02 February 1867

THE WORSHIPFUL COMPANY OF FRUITERERS. ST. PAUL'S DAY, January 25, 1867.		
<i>Service à la Russe.</i>		
POTAGES.		
Tortue claire.	Tortue à l'Anglaise.	
POISSONS.		
Saumon.	Turbot à l'eau.	Cabillaud bouilli.
	Dory à la Hollandaise.	
Anguilles à la Génoise.	Sole à l'Orly.	
ENTRÉES.		
Quenelles de Levraut à l'Ecarlotte.	Poulet à la Marengo.	
Noix de Veau aux Tomates.	Côtelettes de Homard au Persil frit.	
	Côtelettes de Mouton à la Portugaise.	
	Kremouskis à la Polonaise.	
RELEVÉS.		
Dindon braisé aux Champignons.	Dindons rôtis.	
	Dindons bouillis.	Poulets rôtis.
	Poulets en béchamel.	Jambons d'York.
Langue de Bœuf.	Boudins de Mauviettes.	Échine de Mouton.
RÔTS.		
Muviers.	Faisans.	Canards sauvages.
ENTREMETS.		
Huitres au Gratin.	Pâté de Gibier.	
	Pommes de Terre frites.	Gelée au Vin.
Gelée aux Oranges.	Gelée à l'Ananas.	
	Gelée à la Macédoine.	Boudins à la St. Clair.
Talmouses.	Flans d'abricots.	Meringues à la Nicholas.
	Boudin à l'Anglaise.	Boudins glacés.
GLACES. DESSERT.		
THE LONDON TAVERN.		



Sir Thomas Gabriel
Lord Mayor 1866-1867



THE CITY OF LONDON TAVERN.
Bilphogate Street.
Published by J. Arpene, at the Bible Corner in Convent Garden, February 2, 1867.

Source: *The Book of Menus 1876* - by Fin Bec
(Fin Bec was the pseudonym of William
Blanchard Jerrold, 1826 - 1884)

City Perspective



What is happening to the world economy? In recent years, financial markets have been taken by surprise on a number of occasions. One such time was by the strength of the world economy from the middle of 2016 onwards. Sentiment, like a pendulum, then swung from one extreme, of too much pessimism, to the other, so much so that at the beginning of last year, there was undiluted optimism about what lay ahead. Thus, by last autumn, financial markets – and many policymakers and economists – were again taken by surprise. Only this time, by a sharp slowdown in the world economy.

Last year's downturn was triggered by a combination of factors. Two stood out.

One, was an escalation of trade tensions between the US and China. As a result, global trade and manufacturing slowed. The good news this year is that the escalation of trade tensions has eased. It would be welcome if this puts the relationship between these two economic giants on a sounder footing. More of global growth is coming from the Indo Pacific region, stretching from India to the US. Within this, there is increasing focus on the outlook for the G2 of the US and China, not just in terms of trade but also including how they might handle likely geopolitical tensions in coming years.

The other trigger for the downturn was policy tightening across the globe. Since the 2008 financial crisis, the world economy has become overly dependent upon cheap money, as central banks cut interest rates and pumped in liquidity. In turn, governments across the globe spent heavily, contributing to a surge in debt, which is now at an all-time high.

Last year US interest rates continued to rise. President Trump thought they went too far. Also, China tightened policy to curb a build-up of debt. Attracting far less attention, the European Central Bank announced it was unwinding its previous policy easing. The Bank of England, meanwhile, unveiled a combination of measures, the net effect of which was a noticeable tightening.

The trouble is, the global economy proved less resilient and very vulnerable to the combination of shocks and policy tightening. As financial conditions tightened, stock markets had a torrid end to last year. That has since been reversed as policy has undergone a U-turn across the world.

Economies may not have sufficient momentum of their own and will need the support of policy stimulus. There is now universal agreement that central banks need to do more – but in addition the economic debate is shifting to a focus on greater fiscal activism, which roughly speaking means more government spending or tax cuts.

What is remarkable in this global debate is how few seriously talk about a G3, as Europe, despite its economic size, has the attributes of a slow growth region whose share of the world economy continues to shrink gradually. Moreover, with elections to the European Parliament imminent, there is acute awareness of more oxygen being given to Eurosceptic parties.

The main focus, though, in any debate about Europe is Brexit and what this means for not just the UK, but the euro area. The image of Brexit from afar is not as good as it could be. The view is one of political chaos and ineffective leadership in Westminster. Equally worrying is that the UK Government has not conveyed a positive global vision of what lies ahead. The confidence others have about Britain's longer term potential is not matched, it seems, at home, where investment plans remain weak, not helped by policy uncertainty.

A worrying feature of the last two and a half years in the UK has been the lack of focus on the UK's future domestic agenda, vital to making Brexit a success. Also lacking has been a focus on the challenges confronting the euro area itself, with obvious tensions both across countries and within them as well. This should have triggered a different negotiating stance from the UK.

In Italy, for instance, there is noticeable divide between the government and business plus tensions with Brussels. Perhaps this is not a surprise as Italy is the only western economy where income per person is lower in real terms (that is after allowing for inflation) than it was in 2000. Problems within the euro area are all too often attributed to national factors, and the solution put forward is usually for greater centralisation. The future direction of travel is clear, with increasing transfer of sovereignty from national to EU institutions.

An underlying key issue is how the UK and the euro area cannot just agree on their future relationship, but how both can position themselves best in the changing global economy. There is an increasing recognition that it will require more radical measures to try and break out of the slow growth phase that the UK and the rest of Europe is in.

Financial markets are mixed about what lies ahead over the next year: global stock markets signal a rebound in growth, bond markets expect recession. The outcome is likely to be somewhere in between, with global growth weaker than last year but still strong enough to allow unemployment rates to fall. This points to modest growth, subdued inflation, increased consumer spending, rising government expenditure and low interest rates here in the UK.

Liveryman Dr Gerard Lyons is chief economic strategist at the challenger wealth manager Network.



View from Overseas



What will change the produce World in 2019?

2019 is set to be a year full of change in the UK and international produce sector. Liveryman John Giles, from Promar International, reviews some of the factors that will impact on the industry over the next 12 months.

● **BREXIT** – this is the biggest change facing the UK economy *per se*, let alone just the produce sector. At the time of writing, no one is still sure what sort of Brexit we will end up with, but many are now planning for a 'No Deal' scenario or a situation of "what is the worst that can happen"? Either of these are bound to see a change in the structure of the supply chain. The best prepared being able to survive, having taken into account potential impacts on supply, labour and customers. Those that have not, will be in for a hard time. Exporters in the rest of Europe will carry on doing business in the UK and might well look to set up more joint ventures and/or programmes of inward investment to access the UK market. At the same time, they will be tempted to look at other international opportunities to compensate for any down turn in business they experience in the UK

● **Investment in robotics will increase** – the issue of labour availability in the UK has been building for some time but this is not just an issue in this country, but seems to be impacting on many other areas of the world too. Looking at the opportunities that can be achieved by the use of robotics in areas such as planting, picking, packing and distribution of fruit and vegetables surely must come more to the fore if this problem is to be tackled meaningfully. In the UK, the issue will come in to sharper focus if labour supply from other European countries will be restricted in the future. In many cases, the technology already exists to do this but the cost of uptake has often proved to be a barrier. This is likely to change in the future

● **Consolidation in the supply chain** – it looks as if the merger of Sainsbury and ASDA could possibly go ahead at some stage in 2019. This will create a situation whereby the two largest retail chains (Tesco and the JS/ASDA merger) will now have a combined market share of around 60%. There will inevitably be a knock on impact on the supply base both for UK and

international suppliers

● **Ongoing growth of the discount sector** – over the last 5 years, the German discounters have shaken the UK market up beyond all recognition. Both Aldi and Lidl still have ambitious plans for more store openings over the next few years. This will only add to the level of competition in the retail market *per se*. The Co-operative has also announced a programme of new store renovations

● **Increased focus on sustainability issues** – pressure from a combination of customers, NGOs and government will see additional demands made on companies at all stages of the supply chain to demonstrate good practise in areas such as the use of water, reducing the use of plastics, mitigating the impact of climate change and reducing carbon footprint levels. This has been building for some time now and show no signs of diminishing in the next 12 months

● **Use of Big Data and block chain technology** – these developments have again been building in the supply chain for some time now, but have yet to see wide scale uptake in the produce sector. The use of block chain technology has seen uptake in other sectors of the economy, such as financial services, but some retailers in the US are starting to experiment with this in the agri food sector as an alternative to existing traceability systems. Big data projects have so far focused on production based issues, linking together information on soils, water,



climate and yields with relatively little development of models in the post-harvest sector. This still presents a big opportunity to add value to both products and services for produce companies both internally and to customers

● **Booming demand in Asia will continue** – no one needs reminding of the fact that there will be 9 billion consumers in the world within a generation and much of this growth will be in Asia. Population growth in the mega countries such as India and China has probably peaked, but in these countries, there will be hundreds of millions of consumers entering the middle classes in the next 10 years. This will continue to drive demand for high quality imported fruits and vegetables. Suppliers such as Chile, Peru, South Africa, New Zealand, the US and in some EU countries will continue to make inroads into Asian markets. They will also need to balance the effort needed to build new business with maintaining hard won markets over many years in the likes of Europe and North America. Asian markets are just not all about India and China though – Indonesia, the Philippines, Malaysia and a host of other countries will all offer opportunities for well informed and export savvy produce companies



Together, these factors will produce what we at Promar have referred to in the past as a "heady cocktail" of influences that will continue to shape the future direction of the market for fresh produce. We see no reason why these will be diminished in the next 12 months and beyond.

FROM ORCHARD TO MARKET

TOP FRUIT NEWS

The unexpected and extremely mild conditions that characterised the latter half of February has brought concern to the UK top fruit growers. Trees have been advanced by the higher temperatures and there is a real danger that a premature blossoming could be hit by frost damage. There is also concern as to what the value of Sterling will be post-BREXIT and whether financial support will still be available to the industry once we have left the EU. Another question about which there is much speculation is whether the UK multiples will continue to support English fruit or will there be a temptation to stock apples and pears from alternative sources? Certainly the support of POs has assisted in the replacement of orchards and in the partial financing of plant and machinery. The big growers are getting bigger by the acquisition of more land while those more modestly placed could be tempted to sell part of their estate for property development, particularly in the south-east of the Country.

It is encouraging to know that some of the progressive, large organisations that are expanding rapidly and increasing their tonnages of production, are well managed. Top flight orchards, superb layouts, excellent facilities and first class staff are increasing their success. Application of the latest research and technological developments are contributing towards state-of-the-art units. There are examples in this category who are successfully conducting their own marketing. The ambition of the trade associations such as Fruition Worldwide Fruit, EAP and the BGA is to increase the demand for English top fruit by focusing on the chain from retailer to consumer.



Some concerns about late frosts on blossom

Compilation of statistics and the collection of levies is now the responsibility of English Apples and Pears (EAP).

It is with some dismay and regret that many Bramley growers and observers are facing a season without a comprehensive marketing campaign. Being a culinary variety an entirely different approach is required than that applied for dessert cultivars. Target audiences are more diverse and eclectic than for eaters. On January 1st there was a stock of 10,000 tonnes with 2,100 tonnes being sold during the first calendar month. Remaining fruit will allow a normal run out to the conclusion of the season in July.

There is little doubt, according to the Newsletter's correspondent, that the hangover of southern hemisphere fruit at the commencement of the European campaign, had a depressing effect on market prices through until November. There has been a rallying subsequently and prices are reasonable but not brilliant.

One factor that continues to have an effect on apple values is the cider industry. As reported in a previous Newsletter global stocks of juice are high as are those of the finished article. There was an upturn in the consumption of the beverage in the early 1990s which then declined until the arrival of Magners, who mounted a heavyweight advertising campaign. Currently in the UK we are experiencing a mushrooming of artisan cider producers. Regrettably the consumption has not been of the magnitude to deplete stock levels to less sensitive volumes.

Both apples and pears are holding up well in retention facilities after initial concerns following the temperatures that the maturing fruit had to sustain during last summer



Some progressive producers have undertaken their own marketing

followed by a wet autumn. On the dessert front there will not be enough stocks to extend the season as was the original hope.

Availability of seasonal labour at every level is still a major concern. It appears however, as if there may be some appreciation in decision making circles of

how crucial this issue will be in the future. We are a long way from having comprehensive robotics and intelligent mechanics in the orchard. But there may be cause for optimism when one considers the developments and advances that have been made in technology over the last twenty years.

Piece composed after an interview with Adrian Barlow, previous CEO and Chairman EAP.



There will not be enough English dessert apples to extend the season as was hoped

Worshipful Company of Fruiterers' Lewis Award 2019

Introduction made by the Upper Warden at the Mansion House Banquet before the Master presented John with the WCF Lewis Award.

As you are all aware, the Fruiterers regularly present awards to deserving individuals in recognition of their outstanding contribution to the industry. The Lewis Award was founded in 1968 and is given triennially to an individual with distinguished achievements in the marketing of fresh fruit. I am delighted to announce that the Company is presenting the 2019 Lewis Award to **John Breach**. This will surely come as no surprise to the fruit growers here as John's tireless lobbying on behalf of the industry is well known.

John Breach was born into a Kent farming family and later joined the celebrated East Malling Research Station Plantation Assistant Scheme. John enjoyed his work experience on a nursery in Villers-Cotterets in France and so impressed the owner, Charles Andre, that he appointed John to be their UK agent. The

50 years of association between these businesses was celebrated last year.

The wider interests of the British tree fruit industry have always been close to John's heart. He has been a committee member for the National Fruit Show for over 46 years and started the British Independent Fruit Growers' Association. John played a crucial role in initiating the Cox and Bramley Campaigns to promote these two varieties. He lobbied relentlessly on issues over the relationship between multiple retailers and their fresh produce supply base and was instrumental in the establishment of the Groceries Code Adjudicator.



John Breach receives the Lewis Award from the Master

The Master concluded by saying "John, you have made a difference and so, on behalf of the Worshipful Company of Fruiterers, it gives me great pleasure to present you with the Lewis Award for 2019".

Changing of the Guard

Nothing remains the same forever and we all experience the dislocation in life as something or someone that has become familiar moves out of our system. We all think that things will not be the same in future and the truth is they will not. But we should take stock and be grateful for what has gone before and look forward to what is to come with enthusiasm and embrace the change.

We were fortunate to secure the services of Lt Col Philip Brown who was recruited as Clerk to the Worshipful Company of Fruiterers following the retirement of Lt Col Lionel French. Philip began his stint on 4th November 2015 and his retirement will occur after Audit Court in May. Looking back over the past three-and-a-half years we can appreciate how

Lt Col Philip Brown

well he slotted into the well machined role that the Clerk's function had become. As has become characteristic of the position events, functions and Company business have been conducted seamlessly and without fuss under his watch. Our thanks are extended to Philip and his wife Wendy for their dedication and service and we wish them well in their retirement.

Philip is currently being shadowed by his successor, Clerk Designate John Grant. John has been recruited by our Master and the Master's Committee and has received universal approval from all who have met him. There follows a brief CV of 'our new man'.

"Educated at the City of London Freemen's School, John Grant has been familiar with the great civic traditions of the City and its Livery Companies since his youth. His schooldays sparked a lifelong interest in the history of the Square Mile and he was admitted to the Freedom of the City in 2007. John read Art History at the University of East Anglia before completing the Christie's graduate training scheme. This led to a career in art insurance, initially as a broker and subsequently as an underwriter in Lloyd's (during which time he

qualified as an Associate of the Chartered Insurance Institute), before he established his own arts-business consultancy in 2001. In 2009 he founded a Community Interest Company which has been active in the education sector. He is married to Jane; they have a grown-up son and three feral terriers. He lives in Rutland (which, readers will be pleased to know, assures him ready access to London) and his interests include country pursuits, long-distance walking and playing the bagpipes. Although he has always lived in England, John has a Scots father and Italian mother, and Scotland and Italy are his favourite destinations. He owns a dilapidated farmhouse near Urbino which he plans to eventually restore using sustainable building techniques."

We welcome John and wish him good fortune in his new role.



John Grant

Master's Refl

The Worshipful Company of Fruiterers has deliberately appointed men and women of differing professional persuasions to bring a depth, experience and richness to the position of Master. It has been a policy that has stood us well but it is a little daunting when one reviews the names and abilities of those who have previously held this office. I feel deeply honoured and privileged to have been elected to preside over the Company for 2019. There are some tough acts to follow and none more impressive than John Warner, our Immediate Past Master. In his year he dedicated incredible amounts of time and energy pursuing the Fruiterers' objectives but always embellishing his activities with his passion for fun. One must not forget his wife Mavis who supported him throughout and has personally done much to benefit the Company. I thank them both, and the Renter, now Upper Warden, David Simmons, for their help and guidance. There are numerous other individuals, including the Officers and Committee Members, who have assisted me in the developing this year's programme. A big thank you to them all.

Obviously, St Paul's Day, (Page 13), will always be an indelible memory. Taking office and the swearing of the oath before my fellow liverymen in St Mary Abchurch, during that wonderful service, was very special. The



Eastgate Larder Products



L.E.A.F Open Farm Sunday

pervading atmosphere of family, friendship and affection was quite moving. It was a very salient reminder of the responsibilities and challenges which have to be dealt with during my term.

My first duty was to attend an evening organised so efficiently by Peter McDermott at the Guildhall for prospective new liverymen, (Page 14). It was my great pleasure to welcome those attending.

The first formal function for the newly installed Master is the Banquet, (Pages 1 & 2), held again this year at the Mansion House, the home of the Lord Mayor. It was a very special occasion which provided an opportunity to promote the Company and to make one of our principal awards, this year the Lewis Award for Marketing.

A considerable amount of time has been given to seeking a replacement Clerk following Philip Brown's wish to retire in May. I am delighted that John Grant is to succeed him. (Page 7).

An invitation to lunch at the Old Bailey with the Sheriffs and Judges was a most memorable experience and particularly when invited to sit in on one of the trials taking place. This building is the home of the Central Criminal Court and of course the Sheriffs of the City of London.

There is a planned Fruiterers' trip to Norfolk in May and I had to journey to East Anglia to reconnoitre the sites we are scheduled to visit and to check on the arrangements.

During the evening of 26th February the Thirteenth City Food Lecture (CFL) was held

at the Guildhall (Page 12). Originally conceived and introduced by the Fruiterers, it has become a partnership with six other food related Livery Companies, the Fresh Produce Journal and Rathbones. A big thank you goes to Liveryman John Giles who chairs the organising committee and to Honorary Assistant Chris White who chaired the panel following Dominic Blakemore's lecture. Once again, we were honoured with the presence of HRH The Princess Royal.

The Pancake Day Races were held in the Guildhall Yard on Shrove Tuesday, (Page 14). Team Fruiterers, led by Hon Assistant Sue Handy, competed well. I ran in the Master's Race, flipped the pancakes as required without dropping them, and did not come last! This is an inter-livery event which creates companionship and provides a lot of fun. Special thanks go to New Spitalfields Tenants' Association for providing the lemons and for Past Master Peter Cooper for his ever-enthusiastic participation in this event.

On 11th March I was back at the Old Bailey for the Revue 'Forever Trial and Error', designed as a fund-raiser for the Sheriffs' and Recorders' Fund. The following evening a new members' dinner had been arranged at the Don Restaurant, in the City. This allowed all of those who have recently joined the Company to meet with the Master, Wardens and some Past Masters in a less formal, more convivial atmosphere. On 13th March 'The Fresh Careers Fair' was held at the 'Business and Design Centre'. The fair attracted those interested in a fresh food and drink career.



Fruiterers at St Paul's Cathedral for United Guilds' Service

ections



City Harvest

It provided them with the opportunity of meeting face-to-face with exhibiting top-brand employers who were looking to recruit new talent. Hosted by the London Produce Show and Conference the Fruiterers and Fresh Produce Consortium were headline sponsors.

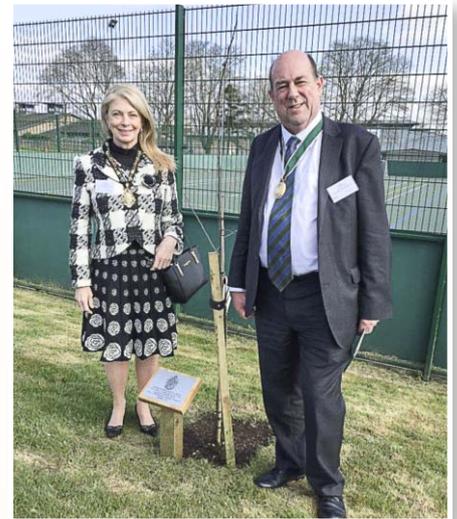
Looking forward, we have a responsibility as a livery to support the industry. On the 9 June, hundreds of farms all over the country will open their gates for 'L.E.A.F Open Farm Sunday'. As the farming and growing industries annual open day, it offers individuals a chance to discover farming first hand and see for themselves how their food is produced. It is also a great way for farmers/growers to shine a light on what they deliver and why supporting British farming/growing matters. Our Company has many active fruit growers in their membership and a considerable number of them will be actively engaged on

the day. The liverymen of the Worshipful Company of Fruiterers are ever aware of their responsibilities and goals. With every event and activity that the Master and membership undertake, thought is given as to how they are being pursued.

During the weekend 15-17 March, the 'International Marmalade Festival' was held in Cumbria (Page 2). The event, which is hosted at Dalemain, the home of Liveryman Jane Hasell-McCosh, is growing in popularity.

Two days later, I visited City Harvest in the company of Honorary Assistant Chris White. What an uplifting experience this was and sincere thanks to Chris for making the introduction. City Harvest is a company set up by Laura Winningham, which helps put surplus food to good use in a sustainable way, by distributing to organisations that feed the hungry. All of the food is collected from supermarkets, restaurants, fast food outlets *etc.* and many organisations, such as Amazon, donate to her cause. She is trying to establish links with the wholesale markets to capture their 'end of day produce' for distribution, particularly in the East End. www.cityharvest.org.uk The Fruiterers' Company already has a fruit gifting programme to the needy and the visit identified areas for future collaboration.

The following week, on 27th March, the Lord Mayor visited Treloar School and College, Hampshire. The Treloar Trust, founded in 1907 by the Lord Mayor of London, provides education, care, therapy, medical support and independence training to students with physical disabilities, from the UK and overseas. It aims to prepare these young people for adult life, giving them the confidence and skills to achieve their full potential. Each year the Lord Mayor makes a formal visit to Treloar's College accompanied by the Masters of the many livery companies which provide financial support. It is probably the most humbling day of a Master's year but one which stimulates an



Our Master and IPM at Treloars

even greater desire to support their work. www.treloar.org.uk

The annual United Guilds Service at St Paul's Cathedral was held on 29th March and brought together some 1200 members of livery companies. The Dean welcomed the Lord Mayor and livery and the Bishop of London, the Right Reverend Sarah Mullally who gave a very thought provoking sermon. We, the Fruiterers, joined other livery companies for lunch in Stationers' Hall.

The Lord Mayor's Big Curry Lunch was held in the Guildhall on 4th April (Page 15). This annual fund-raising event on behalf of Tri-Service charities, is not only a mega curry lunch but also provides opportunities for livery companies to offer their wares to raise funds for the nominated charity. Our thanks and appreciation go to all of those Fruiterers and their companies who donated produce and products which made the event a great success. I was also there and we were delighted to welcome HRH The Duke of Sussex to our Stand.



The Old Bailey, two visits so far this year



Elliott Porter racing on Shrove Tuesday

Fruiterers visit to Oman January 2019



Fruiterers at the Grand Mosque



The Royal Opera House



Oman Botanic Gardens

The following is an account of this trip made in early 2019 and has been compiled through the joint efforts of Edmund Doubleday and Allison West Oman, the land of Frankincense, Desert and History. 31 Fruiterers arrived in Muscat led by Master John Warner and Mavis.

John and Mavis lived and worked in Oman in the early '80s and thought a trip down memory lane would be an experience Fruiterers would like to share. Indeed it was!

The first morning we were taken on a tour of the Grand Mosque, heads covered, shoes off! Very grand it was too! Our excellent guide Qais gave us just the right amount of info and history, explaining along the way some of the intricacies of the Islamic faith.

Our next stop was the Royal Opera House, another very impressive modern building where international stars perform.

This was followed by a visit to the local 'souq' where the smell of frankincense was almost overpowering – some bargaining and purchasing was done by a number of intrepid Fruiterers!

We then went to a museum at Bait Zubair where our understanding of Omani history and culture was further expanded.

The following day our planned boat trip was cancelled due to the rough sea but we were able to explore a little further along the coast

and look at more of the beautiful scenery. Some of the luxury resorts, hotels and marinas are beyond impressive.

A day trip took us into the mountains and onto the plains with visits to two historic forts at Nizwah and Jabrin, followed by a visit to the old deserted village of Misfah where we walked through date palms and saw the old 'falaj' - an irrigation system transporting water from the mountains using gravity alone. The scenery was spectacular and varied, from huge mountains to rocky dunes and open gravelly plains.

The next morning was spent visiting the new Oman Botanic Gardens. We were very fortunate in that we were the first group to visit the gardens which at present are still under construction. In fact it is still just a holding area for collected plants and a propagating centre for collected seeds, cuttings etc. It was a fascinating morning and ended with a presentation showing us the vision of the end result – an area of 440 hectares showcasing all 4 biomes in Oman and the entire flora found in them. A huge undertaking but will be so worth it! The Master presented a specially commissioned wooden "apple" to mark our visit.

That evening we all attended a reception at the British Ambassador's residence, which is situated in a picturesque setting on rocks overlooking the sea just outside Muscat. An olive tree which had been presented by the

Botanic garden was planted outside the front of the residence so every visitor will see it; as is usual, the Fruiterers' ceremonial spade was used for the planting – having travelled to Muscat via the diplomatic bag! – and a Fruiterers' commemorative plaque was presented to the Ambassador, and another wooden "apple".

Our final day in Muscat took in another picturesque drive along the coast, with visits to a sinkhole at Bimah, a dam and reservoir at Wadi Arbayeen and the remote but beautiful Wadi Mazara. There is a theme here. Water was historically so scarce and so critical in an intensely hot climate that it is refreshing just to see it and notice what a huge difference it makes to the surrounding vegetation; in a good many places there was practically no surrounding vegetation at all.

That day concluded with a Gala BBQ Dinner on the lawn of our Hotel. A wonderful location by the sea overlooking the coast of Muscat. This time it was our guide Qais who was the recipient of the final "apple"!

Most of the group then departed for home and elsewhere. Seven of us, including the Master and Mavis, flew south to Salalah. This is where John and Mavis lived while in Oman so we had some fascinating photo opportunities recreating '80s photos that Mavis brought with her.



Spectacular scenery



A night in the 'Empty Quarter'



Dinner on the penultimate evening



Olive Tree Planting in Oman

The contrast with Muscat was very noticeable; Salalah, although nearer the Equator, has a cooler climate due to the summer mini monsoon which allows the cultivation of bananas, coconuts and other tropical crops. Further inland and at altitude is the centre for production of frankincense which made the region very important right from the time of the ancient Egyptians – and probably before.

We spent an unforgettable night in the 'Empty Quarter' – the largest area of sand desert in the world! Very basic, but amazing! Just the seven of us! Pop up 'igloo' tent with a mat on the floor! Our two guides prepared the most wonderful meal seemingly from nothing! Next day was spent travelling back to Salalah, stopping on an open rocky plain and discovering 'geodes' in the sand! Then coming to an oasis in the middle of nowhere and a small village community!

We visited Sumhuram, an historic port for frankincense where traces of ancient trade routes to both East and West have been found. The ruins have been partially restored very sympathetically to show the different sections of the walled city. We also visited two important tombs – those of Bin Ali and the prophet Job. Very much simpler in build and decoration than Muscat's Grand Mosque but no less atmospheric.

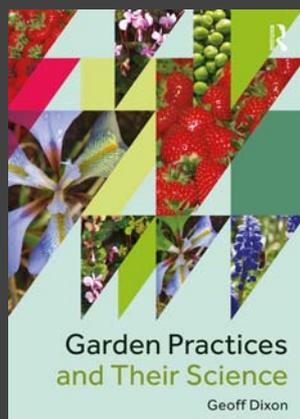
On our penultimate evening we treated ourselves to a typical Omani meal in a local restaurant, sitting on the floor with dish after dish laid in front of us.

Too soon the trip ended! Thank you, John and Mavis for allowing us to understand why you have such a draw to Oman. It was an eye opener to a country so steeped in history and beauty and every Omani that we met was so happy, charming and helpful. It is a trip none of us will forget.

Breakfast pancakes

- 100g plain flour
 - 2 tsp baking powder
 - 1 tbsp caster sugar, plus extra for sprinkling
 - 3 large eggs
 - 3 tbsp lime or grapefruit marmalade, chopped
 - 150g thick coconut yoghurt, plus extra to serve
 - 2 tbsp milk
 - 1 small (150g) Bramley apple, peeled, cored and diced
 - Butter and oil, for frying
 - 4 Passionfruit, halved and pulp removed
 - Whole nutmeg, for grating
1. Put the flour into a mixing bowl with the baking powder, sugar and a pinch of salt and mix. Make a well in the centre.
 2. Beat together the eggs and marmalade and add to the well. Whisk together, then add the 150g of yoghurt and the milk and whisk again. Stir in the diced apple.
 3. Heat a small knob of butter and a little oil in a non-stick frying pan until sizzling.
 4. Cook heaped dessert spoonfuls of batter per pancake for 2-3 minutes on each side, turning them halfway through cooking. Serve hot sprinkled with sugar and topped with coconut yoghurt, passionfruit pulp and finish with grated nutmeg

Sarah Randell



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Chapter 3: Growing legumes from seed and seedlings

Chapter 4: Growing small seeded vegetables

Chapter 5: Growing soft fruit

Chapter 6: Growing bulbous plants

Chapter 7: Growing flowering plants

Chapter 8: Plant propagation

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Garden Practices and Their Science

Geoff Dixon, University of Reading, UK

Written in clear and accessible style, *Garden Practices and Their Science* guides gardeners in the practical arts of plant husbandry and in their understanding of its underpinning principles. Achieving the manipulation of plant life is described in eight full colour well-illustrated chapters covering the growing of potatoes, bulb onions, legumes, small seeded vegetables, soft fruit, bulbs and herbaceous ornamentals in great detail. Tailored for readers requiring clear and concise directions, this very practical book is an instruction-manual directed at early-stage gardening learners.

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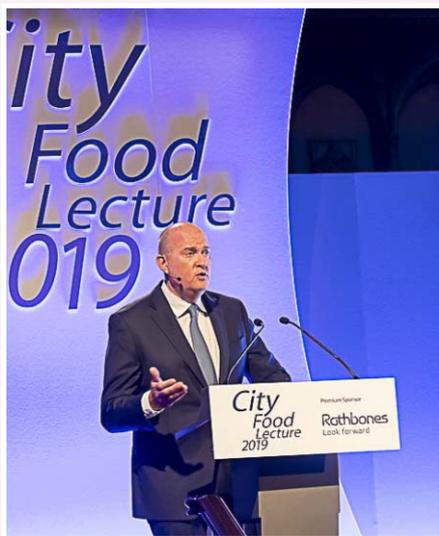
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City Food Lecture



The Speaker, Dominic Blakemore

The 17th City Food Lecture was held during the evening of February 26 at the City of London's Guildhall. This annual event continues to increase in stature and importance as its speakers and the subjects they address become more appreciated by a knowledgeable audience seeking indicators in an increasingly complex and competitive commercial environment.

Dominic Blakemore, the CEO of Compass Group delivered the lecture on the theme of 'Trust and tech set to shape the future food system'. He maintained that trust will be the currency of the next decade for the global food system and stressing the importance of transparency and sustainability and how technology will drive the progress. By 2050, the global population is forecast to be in excess of nine billion and food companies will have to structure accordingly. Trust is becoming more and more important in the food sector given the changing priorities of consumers.

It was emphasised that millennials and Generation Z now outnumber baby boom-

ers and by 2020 half the workforce will be millennials or younger. Recent surveys named by the speaker indicate that 60% will not buy products from companies that they do not trust, while 9 out of 10 millennials say that they are more likely to buy from organisations who support local issues.

A number of important trends are already being driven by trust. These include a growing desire for transparency, a heightening demand for locally produced food, a thirst for experience over "stuff", and an expanding requirement for the food industry to make consumables healthier thus relieving a national health crisis in the UK.

Trust Mr Blakemore asserted, has to be built from the ground up. Issues such as food provenance, respect for producers, caring about workers rights and animal welfare, protecting resources and contributing to communities were all important factors that food companies had to take on board. He continued by saying that the current agricultural model is broken and would not equip future food demand without destroying the planet.

According to the speaker thirty-five per cent of climate change has arisen from agriculture and a third of food is wasted in the supply chain. Sustainability is no longer an option, it has become an absolute necessity. This he believes is where technology can be of assistance. He cited block chain technology, vertical farming and the digitalization of agricultural production which will lead to "an explosion of big data" and will enable future generations to apply this information for the environmental good. Wholesale waste of fruit and vegetables from large retail displays could be reduced by a digital demand-led approach.

However, populations might well switch to a more plant based diet and lab grown protein. "The challenge for all of us is how do we look differently at the food industry through the eyes of tech as it evolves from being mostly linked with payment transactions to a broader enabler across the end-to-end food industry", he said. "Food has been a laggard in



Our Master meets The Princess Royal

tech development and until recently has been merely using online to drive offline. "What I mean by that is where digital marketing is used to influence a non-digital event, such as buying food in store".

He acknowledged that some future predictions are almost impossible "as revolutionary tech may not have been invented yet" but believed that "the use of voice, video and virtual will only rise in food commerce". Consumers will get projected 360-degree visualisations of consumables in every format backed by audio. 3D printing will probably infiltrate the food industry in a more pervasive way. We could all have a digital self who knows more about us personally than we do ourselves. Amazon's Alexa is already capturing preference data just by listening. Delivery options will be streamlined by robotics and drones improving efficiency and reducing the impact on the environment. In conclusion Blakemore said that he is "convinced" that the food businesses that will flourish in the next decade will be those who "interlink sustainability and strategy".

Following the formal presentation a panel of food professionals chaired by Liveryman Chris White, which included Mr Blakemore, responded to questions from the audience.

In conclusion HRH The Princess Royal provided her thoughts and observations on the subject and aspects arising from the lecture.



HRH The Princess Royal concludes with her observations



The Panel

St Paul's Day



Master, Wardens and Consorts at St Mary Abchurch



Fruiterers after the Service

did, and having been served with a gin and tonic asked the question again". "You have to buy a drink first" came the reply – "all lower case no spaces"!! We learnt that last year, on the 100th year anniversary of the armistice, the Master was involved in organising some hundred gowned representatives of over fifty livery companies to attend both the Service of Remembrance at St Paul's Cathedral and the laying of a wreath at the Royal Exchange on behalf of the livery companies. Another first for the Fruiterers, which might well become an annual event. It also attracted plaudits from the Lord Mayor. Peter concluded his speech by paying a glowing tribute to Mavis before presenting her with a bouquet.

The Master responded by saying that it had been a tremendous honour to serve as Master and hoped that he was leaving the Company in a stronger state. He thanked all those that had assisted him during his year and particularly Mavis, his spouse, who had supported him throughout. He marked Dr Graham Collier, Chairman of the Awards Council, for special mention before naming him as the recipient of the Master's Medal.

With speeches complete our new Master was presented with the official pediments of office before she presented John with his Past Master's Jewel.



Taking the Oath

On Friday 25th January, after a 'stirrup cup' at Harry's Bar, Fruiterers gathered in St Mary Abchurch for the annual Saint Paul's Day Service. The Master and Mavis, and those that had accompanied them on a recent trip to Oman, were sporting a distinct face colouring, a result of the dessert sun. The service was led by our own Honorary Chaplain, The Very Reverend Mark Bonney, with the Sermon being delivered by Revd Canon Nicholson. We witnessed our second female Master of modern times, Cheryl Roux, take the oath to become our leader for the ensuing year. David Simmons was installed as Upper Warden and George Smith as Renter. As always, it was a delightful service with the church seating being totally occupied.

At the conclusion of formal affairs those staying for the luncheon walked the few hundred yards to the Innholders' Hall. After being greeted by the outgoing Master, diners enjoyed an aperitif before being

seated. The meal was delicious, a tribute to the Clerk and the excellent culinary skills of the Company whose hospitality we enjoyed.

With diners sated Past Master Peter Bartlett paid tribute to John Warner for a full and interesting year. He remarked on several aspects of the twelve months stating that at its outset the new incumbent had announced that his mission was to make it a year of "fruit, fellowship and fun". On that front he did not disappoint and we enter 2019 stronger, more focused and relevant to the modern world we live in. In no small way that has been due to the endeavours of the Master and Mavis, he asserted. The embracing of social media and development of the website along with Past Master Cooper's dedication should be much admired. He praised the number of handwritten letters that the Master has written during his term in office - modern but with an appreciation of old values. He continued by mentioning the carved wooden apples commissioned from the Turners as a Fruiterers' gift; the personal presentation of Company cheques to many recipients at several locations and the tree plantings of which there have been many. The trip to Oxford was described as great fun at the same time being very informative. Those who attended " marvelled at your work as an engineer transforming the old prison into the award winning Mal Maison Hotel". With great courage he had organised a trip for a party of 30 to Muscat, in Oman, the main highlight of many highlights being the planting of an Olive Tree in the garden of the Ambassador's residence. Past Master Bartlett continued by saying "one amusing incident occurred when I asked the waiter in the hotel bar for the Wi-Fi code". "Oh, he replied you have to buy a drink first". "So I



Our outgoing Master reads a lesson



Prospective Fruiterers tour the Guildhall



Murray Craig, Clerk to the Chamberlain's Court



Twice Lord Mayor, William Beckford's statue

Membership Event at Guildhall

A new crop of Fruiterers was started into growth on 31st January 2019. A group of over 50 gathered in The Aldermen's Dining Room at Guildhall for an introduction to our Livery. Past Master Will Sibley started proceedings with a run-down of the many visits and activities the Company has enjoyed over the years. We were then given an

informal tour of this ancient building, led by Murray Craig – Clerk to The Chamberlain's Court. Informative and fun was the aim of the game and the evening rounded off with drinks and a buffet at Davy's in Woolgate. The event has already seen a number of candidates proposed and we hope it will prove to be a good driver to increase the number

of liverymen. Another event will be planned later in the year and is the perfect opportunity for you to informally introduce friends, associates or colleagues who would like to find out more about us. If you would like details of the next gathering, planned for late 2019, get in touch peter@yougarden.com.

Pancake Day Races

Under the expert direction of Team Manager Sue Handy, the Fruiterers' Company were extremely proud to have participated on the 5th March 2019 in the fifteenth Shrove Tuesday, Inter-Livery Pancake Race held in Guildhall Yard, City of London.

With strict rules which must be adhered to, the occasion is full of great fun and fellowship where a keen spirit of competitiveness prevails among Companies, all of whom are eager to achieve a successful result!

On a bright and sunny day, the Master Fruiterer Cheryl Roux supported by Liverymen Edmund Doubleday, Jurga Zilienskiene together with Apprentice Elliott Porter were cheered on by fellow liverymen in the crowd and whilst no trophies were won a very respectable result could be claimed.

Organised by the Worshipful Company of Poulterers who provided the aprons and chef's hats, the day got off to a good start with a loud bang from a miniature cannon provided by the Gunmakers' Company, the Clockmakers were on hand to ensure accurate time keeping and the Glovers provided the gloves. The Fruiterers of course, contributed the lemons, which were most generously donated by New Spitalfields Tenants' Association.

As in previous years, following the races a delicious three course buffet lunch (including pancakes) was served in the Guildhall Crypt where weary runners talk about their many experiences of the day.

This year the luncheon was supplied by "The Clink" in aid of the



Edmund lines up

Lord Mayor's Appeal & the Poulterers' Pelican Trust

Should you be interested in taking part or simply supporting the Fruiterers' Team in 2020 then information is available from Liveryman Sue Handy who will be delighted to hear from you.

Jurga in full flight



The expanded Fruiterers Team



Our Master approaches the finishing line



A half furlong sprint

The Lord Mayor's Big Curry Lunch 2019, Guildhall

This annual, highly successful "ABF The Soldiers' Charity" fund-raising event on behalf of the Tri-Service charities is not only a mega curry lunch but also provides opportunities for livery companies to raise funds in support of the charities.

Once again, the Fruiterers gave their support by offering baskets of fruit, so generously donated by New Spitalfields Market Tenants' Association together with the luxury products of Royal Warrant Holder Wilkin & Sons Ltd of Tiptree, Belazu Ingredient Company, Rodanto Ltd and Pink Lady Apples.

We were highly honoured that Royalty, Mayoralty and Shrievalty were visitors to our stand where the Duke of Sussex spoke with Liveryman Peter Thomas who had built a magnificent display of produce which was admired by all!

Our Master, the Upper Warden, the Immediate Past Master, Past Masters, Liverymen, an Apprentice and a Journeyman together with the Honorary Fruit Porter were all on hand to ensure the Fruiterers continued success in raising funds for this most worthy cause!

In addition to those already mentioned the Master wishes to thank Liveryman Paul Walker, Jan Hutchinson, Rosemary Simmons, and all those who worked so hard on the day where early indications are that the amount raised is likely to eclipse previous Big Curry Lunches.

The spirit of the day brings out the best from all who participate but it should be noted that an early start is essential and saw Apprentice Elliott Porter and the Honorary Fruit Porter Jimmy Huddart ready for action before 6am and finishing late afternoon!

Piece provided by Past Master Peter Cooper the Co-ordinator of the Fruiterers' success.



Liveryman Peter Thomas with some pointers for HRH Duke of Sussex



**Master chats to HRH Prince Harry*



**Our Honorary Fruit Porter, Jimmy Huddart*



Chelsea In-pensioners at Wilkin & Son's Stand



The Wilkin Team



**A military presence*



**Magnificent baskets of fruit*



**Contributions from Belazu & Pink Lady*

Obituaries

Past Master David Leslie Hohnen

As we go to press we have received the very sad news that Past Master David Hohnen passed away peacefully, at home, on Tuesday 16th April. The funeral will be a private family affair but a Service of Remembrance is planned for later in the year. An

obituary doing justice to the man who gave so much to the Fruiterers over the years will appear in the next Newsletter. Our thoughts and prayers go out to Diana, his twin sister, and to other family members, friends and colleagues.

Stephen Michael Alley

15th March 1932 – 3rd March 2019

Michael was of school age during the war. Sons in those days were sent off to boarding school at the age of 8 and Michael was sent to Seafield School in Bexhill. Unfortunately, Seafield had been moved for the duration of hostilities from Bexhill to Dartmoor.

Oundle followed but Michael says that he did not excel academically but always did just enough to get by preferring to concentrate on sport. He did National Service and was commissioned into REME and was sent to fight in the Korean War. Fortunately, peace was declared while he was on the troopship going out and he spent most of his time in the far East in Japan and Hong Kong.

Michael purchased the 17 acres of

fruit trees around Downgate and he was now his own boss. In 1961 he had a great piece of good fortune. There was a severe frost at the wrong time of year and the fruit crop throughout Kent was devastated. Mick's orchards somehow managed to survive and produce a bumper crop which sold at top prices. He went on to purchase further farms and became passionate about fruit growing.

He became bored with only 110 acres of top fruit so liveryman Simon Brice encouraged him to take an interest in the marketing of fruit and he became Chairman of Checkers, the apple cooperative. He went on to be the Chairman of the Summer Fruit Association. He was also vice chairman



of the Home Grown Fruit Cooperative.

Michael was a man of firm opinions and a strong supporter of Brexit. His bravery shone out over the last few years as he refused to give in to the terrible disease from which he was suffering. He never lost his sense of humour even through all the pain and distress.

He was elected to the Freedom in 1982 and served as an Honorary Assistant.



Master's Medal Liveryman Dr Graham Collier

At the St Paul's Day Lunch the outgoing Master, John Warner, spoke glowingly and appreciatively of the support he had received throughout his year from Liveryman Dr Graham Collier, Chairman of the Awards Council. He was delighted to

present him with the Master's Medal for that support and the work he had undertaken. Graham has been extremely active performing team leading roles on a number of Fruiterers' projects. Congratulations to Graham.

ACKNOWLEDGEMENTS

The Editor wishes to thank the following for their valuable contributions to this Newsletter; Helen Abraham & Racoon London, Adrian Barlow, Steve Bodger (Past Master), Andrew Brice, Lt Col Philip Brown (Clerk), Dr Graham Collier, Peter Cooper (Past Master & Honorary Archivist), FPJ, John Giles, John Grant (Clerk Designate), Jane Hasell McCosh, Dr Gerard Lyons, Peter McDermott, Chris Newenham, Ian Rainford (Honorary Remembrancer), Kevin Rose (Chairman Membership & Coms), Cheryl Roux (Master), Sharp Photography, Andrew Tinsley, William Wakeley John Warner (Immediate Past Master), Mavis Warner, Allison West and Sarah Whitworth.

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