



# The Fruiterers' Company NEWSLETTER

Number 46

April 2003



## GUILDHALL GRANDEUR

Never before has the Guildhall accommodated the Fruiterers' Banquet, a fact that made the occasion so historical for the Company. Well over four hundred diners sat down under the oak panelled roof and coloured shields of The Livery Companies of the City of London, to enjoy a quite memorable three hours of ceremony, tradition, dissertations and wonderful fare. The guest list was comprised of many distinguished individuals including The Rt. Hon. The Lord Mayor, Alderman Gavyn Arthur, The Cardinal Archbishop of Westminster, Cormac Murphy O'Connor, The Commissioner of Police of the Metropolis, Sir John Stevens, The Recorder of London and Honorary Liveryman, His Honour Judge Michael Hyam, The First Sea Lord Admiral Sir Alan West, The Sheriffs Alderman David Brewer and Martin Clarke, The Masters of The Cutlers, Plumbers, Innholders, Glaziers, Farriers, Framework Knitters, Gardeners, Farmers, Chartered Surveyors and Engineers Companies and the Upper Bailiff of the Weavers Company. Also present were a number of Past Lord Mayors and Past Sheriffs, Garter Principal King of Arms, The Common Sargeant, Chief Commoner, Aldermen and many other notable City and Military personalities.

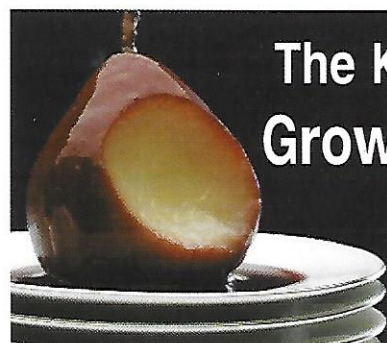
It was quite appropriate that one of the oldest Livery Companies should choose this centre of civic government, for more than 1,000 years, as an eminently suitable location for the most important event in its annual calendar. The litany of city and state affairs that have been held within its portals over the past ten centuries would fill an encyclopaedia. In



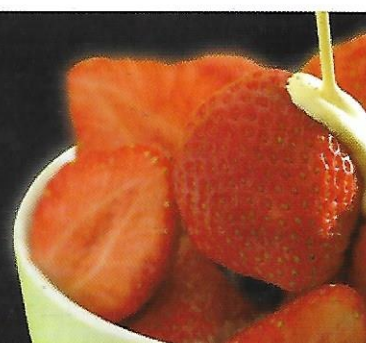
the City of London local authority is The Corporation of London headed by the Court of Common Council. The pattern of municipal government at Guildhall has served as a model on which civic administration for many cities and towns has been based. The foundation of the present Guildhall, as evidenced in the crypt, was begun about the year 1411 and was completed by 1440. Surviving two major conflagrations, affecting much of the City in 1666 and again in 1940, the Guildhall escaped irreparable damage and was reinstated as a focal point for citizens of this ancient centre of civilisation. The restoration of the Guildhall was completed in 1954 and by 1972 the west end was re-modelled and the west crypt was once again brought back to pristine condition.

A contingent from The Company of Pikemen and Musketeers, resplendent in accurate, historic, military costumes, provided both a guard of honour in the Art

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## GUILDHALL GRANDEUR ... continued

Gallery as the Master and Wardens welcomed Liverymen and guests and an Escort for the Lord Mayor on his arrival. While the banquet was being served, the Militaire Orchestra played a selection of music to the assembled diners. The programme of well-known pieces (including a reference to The Lord Mayor's School) culminated, as has become tradition, with Koenig's Post Horn Galop.

Following the Loyal Toast, The Master, Peter Halliday, proposed the Civic Toast. He emphasised aspects of The Fruiterers activities that underscored the Company's determination to support The City and Mayoralty and to act in accordance with its Charter. There was an amusing response from the Lord Mayor, who also paid tribute to The Fruiterers' Float in his Lord Mayor's Show. Regrettably, owing to his loss of voice, The Recorder of London was himself

prevented from proposing the toast to the guests. Instead his speech was charmingly read by his wife, Diana. Sir John Stevens responded on behalf of the guests with a witty yet thought provoking delivery, which touched on some of the more serious aspects of policing the Capital including the possible repercussions arising from the conflict in the Middle East. Finally, The Learned Clerk proposed the toast to the Company.

During the evening The Master presented a cheque on behalf of all Liverymen from The Charitable Trust for "Save The Children", the Lord Mayor's Charity.

The departing guests commented on the traditional but friendly atmosphere of the occasion and the consensus from the "feedback" was that the evening was more akin to a Lord Mayor's or State Banquet.



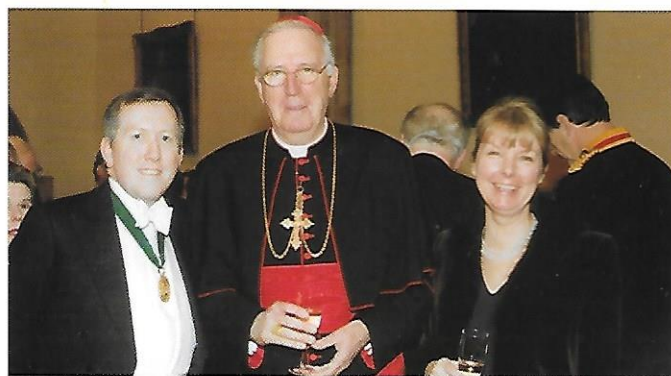
*The Master and Wardens.*



*Our Military Guests.*



*The Company of Pikemen and Musketeers.*



*The Archbishop of Westminster with Past Master Donald Cryan and his wife.*



*Our Principal Guests.*

# SILVER HEDGEHOGS AND GOLDEN MILK BOYS



To those that have had the good fortune to visit How Hill Farm at Ludham, in Norfolk, the home of Liveryman Peter Boardman, it came as no surprise when Chris Beardshaw, presenter of BBC 2's '*Winter Flying Gardener*', featured Peter's holly plantations in a broadcast that was screened on the 31st January. The focus was on winter flowering and fruiting shrubs and the creation of a suitable winter garden for the Rev. Jane Wilson, Vicar of Southwold. Many of the churches in that area of East Anglia are some of the oldest known in Britain, and most of the

churchyards are planted with Holly, Ivy, Yew and other trees and shrubs that were venerated, as they can withstand the severest weather conditions, are long lived and create colour at a particularly important time in the Christian calendar.

The programme directors use a helicopter to ferry Mr Beardshaw to the various locations that are highlighted in the programme. There were excellent aerial shots of the country close to How Hill, before the team filmed our Fruiterer in his orchard and a few of the one-hundred different varieties of English Holly, *Ilex aquifolium*, and other species or hybrids, collected and established in this very unusual commercial venture, varieties like *Silver Hedgehog & Golden Milk Boy* or *Milkmaid*. The first orchard was planted on the site in 1938/39 by Peter's father and has been developed ever since. There are about 800 species of holly. Hardy northern hemisphere species are grown principally for the variegated foliage, while those exhibiting colourful berries are found mainly in South America and the Far East.

## THE GARDEN OF THE YEAR AWARD 2003

The Historic Houses Association and Christies, the Joint Sponsors of this annual award, are pleased to have announced that this year's winner is West Dean Gardens in West Sussex.

The owner is the Edwards James Foundation. The garden is a multifaceted garden in a lovely setting.

For some 10 years now the Company has been privileged to be associated with this award in that we offer to the winner a gift of trees and a formal Planting by the Master.

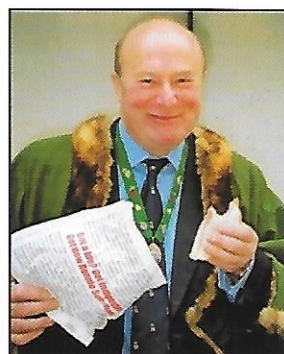
This year's winner has accepted our offer and a visit has been arranged for Tuesday 3rd June 2003. Liverymen and their partners and friends are invited and The Clerk has already issued the application forms for those who wish to go.

Let's hope that we are as lucky with the weather as we were last year!

## THE UPPER WARDEN TALKS AND EATS TURKEY

The picture (right) caught the Upper Warden (Henry Bryant) off guard clearly enjoying a taste of the "Traditional Bird"!

Among his farming interests is the rearing of turkeys for the Christmas season.



## FINANCE COURSES FOR GROWERS

The Awards Council is continuing their series of courses for growers. In March another "highly successful" course was run by Anderson Farm Consultants in conjunction with Orchard World at the new Conference Centre, East Malling.

The feedback from delegates, 12 attendees from top-fruit organisations, was described as "very positive". It is planned to hold two further courses in November with other marketing companies.

# A HAPPY ST PAUL'S DAY

With St Paul's Day falling on a Saturday this year, the Company celebrated the Anniversary of our Patron Saint on January 24th with traditional service at St Mary Abchurch and the retiring Master's Lunch at Innholders Hall.

The retiring Master read the first lesson (1 Kings Ch.19:v.9-18) and the Master Elect read the second (Ephesians Ch.1: v.15-23).

We were sorry that again the Priest in charge (Oswald Clarke) was prevented from being present due to poor health.

The Choir sang the Anthem "Let the Bright Seraphim" by Handel and the standard of the singing was as high as ever.

The Chaplain took the text "I pray that you may know what is the hope to which you have been called" in his address.

During the service the New Master took the Oath of Office. During the signing ceremony the congregation was treated to a delightful trumpet solo by Allan Handy. His formal installation took place at the conclusion of lunch, thus allowing the outgoing Master to host the event and take the Chair.

At Lunch The Master of the Gardeners' Company and his wife were among the guests. The Toast to The Master was given by The Senior Past Master, Garth Doubleday, who was in sparkling form.



*Garth Doubleday.*



*The handover to the new Master.*



*Jane Lockwood and Martin Beckenham.*



*Allan Handy with his wife, the Master and Petronel.*



◀ *The Master Gardener*

*The Master with his wife and the Chaplain* ▶



# KREBS RECYCLES CONSUMER CONFIDENCE



*Sir John Krebs*

Liverymen who attended the third 'City Food Lecture' given at the Guildhall during the evening of 14th January, and sponsored by J Sainsbury, were treated to an excellent paper entitled '**Protecting consumers in the future World Market**' eloquently presented by Professor Sir John Krebs, head of the Food Standards Agency, (FSA).

Sheriff David Brewer and Sir Peter Davis, Group Chief Executive of J Sainsbury Plc, welcomed the audience and made the introductions.

An audience of over 500 sat, totally absorbed, as Sir John spoke for nearly three quarters of an hour, without visuals, in what proved to be a most interesting and eloquent dissertation. There are certain people who have an innate ability to make complicated subjects comprehensible and understandable, while injecting humour and enthusiasm into the occasion – here was just such a person, falling into that enviable category. Little wonder however, when one considers his pedigree. A distinguished Oxford academic in his own right, his father was Sir Hans Krebs, who elaborated the Citric Acid or 'Krebs Cycle' which explains the chemical and physical reactions that change food into energy in animal bodies. In 1953, he won the Nobel Prize for medicine.



*Sir Peter Davis*

The present Chairman of the FSA heads a government department that is not responsible to a minister and can publish without reference to cabinet. These pressures are not apparent when one witnesses the man in action. Established almost three-years-ago, the FSA was an endeavour to reintroduce consumer confidence in food, following the BSE affair. When the facts and figures are examined critically it appears that the team have achieved their objectives.

Focus on three main considerations – uncertainty, risk and trust featured at the outset of the lecture and the speaker asked the question as to "how does this climate affect consumer confidence in the food we eat"?

Setting out to restore public trust meant adopting a "degree of independence, transparency and accountability that safeguards our role in putting the consumer first". Such a formula "ensures that we take balanced judgements". Sir John and the Board of the FSA "firmly resist any attempt from whatever quarter that seeks to compromise (its) independence".

Since its formation the Food Standards Agency has had to deal with a number of food scares. They were given as BSE in imported beef,

## Continuation of article "KREBS ...

chemical contamination (acrylamide) in many kinds of food, the emission of dioxins from foot and mouth pyres and the possible risk of BSE in sheep. Solutions to these problems were discussed openly and communicated effectively. Working in a European environment, without borders, does pose risks and risk management decisions may vary between states particularly in the area of border control. A European Food Safety Authority will be supported strongly, he asserted, in ensuring that consumer safety remains paramount.

On the subject of consumer choice, Sir John, in a clear and unmistakeable message, highlighted the dangers of consuming too much salt, sugar and saturated fats. He welcomed the forthcoming, formal Commission proposal, due in 2003, which will harmonise rules on health, nutrition and function food claims.

When the global food chain is considered, he agreed that it was far better for industry to identify and eliminate problems before they arose rather than having government

uncovering a nasty and reacting to potential food scares. Industry action will create far more consumer confidence than official bodies reacting subsequently. He fully supported the naming and shaming campaign advocated by government and felt that this will help to promote the reduction in the level of applied pesticides.

In conclusion he hoped that the audience agreed that the FSA had made headway in rebuilding consumer confidence, which had been achieved through partnership with industry and other stakeholders. He promised, "that we at the Agency, will not return to the false reassurances of the past".

Following the formal presentation a panel chaired by Sir Peter Davis and comprising Peter Blackburn, Sir John Krebs, Deidre Hutton and Oliver Walston, responded to questions posed by the audience. This session was followed by a splendid supper so generously and competently provided by our hosts and many of their suppliers.

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## ARE YOU ON E-MAIL?

Technology continues to advance and more people use E-Mail every year. It is an effective and of course quick method of communication, and is easy to use.

Many have submitted their addresses to the Clerk who incorporates them in the annual list of members. The Remembrancer also maintains a record and tells us that about 25% of the membership have submitted their addresses to him.

The Remembrancer has the task of keeping in touch with Liverymen who are in poor or frail health or those who have fallen on lean times. He also sends news of bereavements and if you want to get on to his list please contact either Ian direct or Dick Brighten, the new Chairman of The Membership and Communications

Sub Committee. The Committee would like to hear from any member who would like to keep more contact with the Company by telephone or by visits by a member of the Committee. The telephone numbers are in the list of members.

There is no intention of replacing existing forms of communication but to expand them when such expansion would be welcome. The Clerk asks that E-Mail is not used when applying for places at functions.

The addresses are:

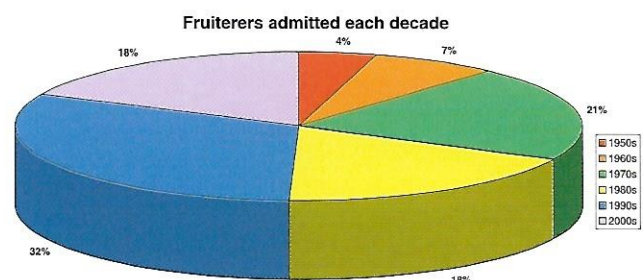
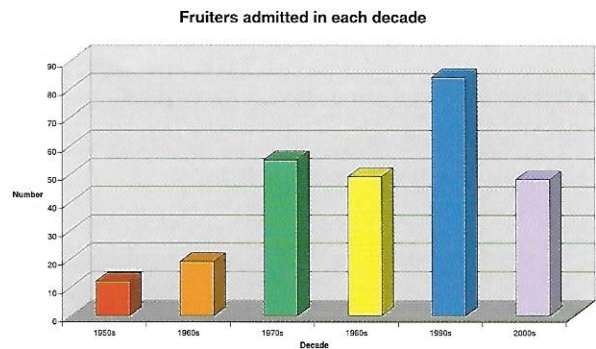
Ian Rainford  
[ian.rainford@ontel.net](mailto:ian.rainford@ontel.net)

Dick Brighten  
[richard.brighten@boltblue.com](mailto:richard.brighten@boltblue.com)

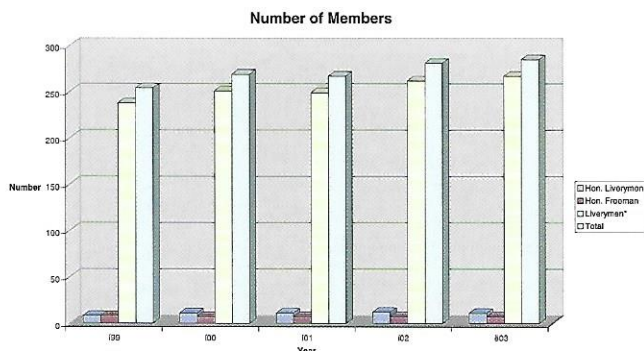
# LIVERY MEMBERSHIP - SOME STATISTICS

In conversation with other Fruiterers and indeed other Liverymen, questions are often asked about the membership of the Company. To enable individuals to respond, we will publish facts that are drawn from the Calendar & List that is circulated at the commencement of each year. Closer examination of this invaluable document will reveal the names and contact details of each member, along with the year in which they were admitted and whether they have served as Honorary Assistants and have attained higher office. Three of the most commonly asked questions have been analysed, a) how many members does the Fruiterers have, b) what is the age spread of the membership, and c) do you have lady members? The fourth most frequently asked question is how many members are engaged in the fruit industry? Hopefully in future editions we will be able to answer this interrogative and give a more accurate profile on b. What we have done is to provide a bar chart on the number of members that were admitted in each decade, from the 1950s onwards. It should be noted that it is the responsibility of each Fruiterer to identify suitable candidates who after admission will discharge their duties as directed and agreed to in their oath taking.

b). How many Fruiterers were admitted in each decade? (Livery List – 2003)

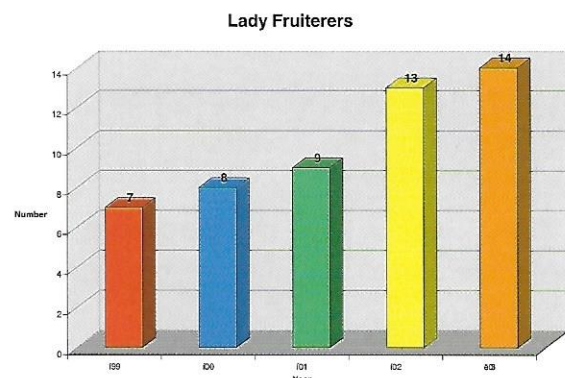


a). How many members do the Fruiterers have? (Livery Lists 1999 – 2003)



\* Including Apprentices

c). How many lady Fruiterers are there? (Livery List – 1999 – 2003)





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# AWARDS COUNCIL ACTIVITIES

Past Master Olins, Chairman of the Awards Council, welcomed the new Master, Upper Warden and Renter Warden and the members of the Council to the first meeting of 2003 – held on the 12th February at Bradbourne House, East Malling.

Opening the meeting, the Chairman expressed his delight that, through the innovative ideas of its members, the Council's portfolio of projects shows signs of extending into new areas in which the Council has not previously been active. 'Overall, the budget provided to the Council by the Livery (a maximum of £25,000 in 2003-2004) is achieving good leverage of financial support from outside sources, and this "multiplier-effect" exemplifies the purposes for which the Company's funds should be used', said the Chairman.

Past Master Redsell reported that the *Environmental & Organic Achievements Awards* will provide a significant focus for the Company on **activities to promote excellence** again this year, with Waitrose plc (this year's sole sponsor) supporting not only an Organic Research & Development Award but also the newly entitled 'Environmental Innovation Awards'.

In addition, as well as the *Matthew Mack Award* for Distinguished Achievements in Training within the Fruit Industry (to be presented at the Audit Court Dinner), a range of *prizes and personal awards* to be presented at Shows (including the National Fruit Show and the Kent Show) and strong support for an educational event at this year's *Bath & West Show*, the Council is also organising, in association with the Marden Fruit Show Society, a prestigious *Top Fruit Conference* in Kent for 125 delegates in June, this year.

With a strapline of 'New Technology to Increase Profits', the pioneering conference

(which will include a lecture hall session, two farm visits, an evening Barbeque and a luncheon at the Hilton Hotel, Maidstone) will focus on world developments in leading edge technology over the next decade relating to topical aspects of apple and pear production. The small organising group, led by Hon. Assistant Will Sibley, has enlisted a powerful team of international speakers including Lord Haskains, Dr Stuart Tustin, and David Easton from New Zealand, Dr Bruce Barritt from the USA, Jan Peeters from The Netherlands and Tim Biddlecombe from the UK. Generous sponsorship has already been pledged from organisations including the Apple and Pear Research Council, the Horticultural Development Council, J Sainsbury plc, Bayer CropScience, New Spitalfields Market, Verbeek Nurseries, Will Sibley Grafting and UAP.

The Master, in outlining the *Tree Planting* programme for 2003-04, which will include plantings at the Garden of the Year, a site in Coleraine (N. Ireland) and at a Roman feature in The City of London, highlighted the visit to the All England Tennis Club to take place on the 17th July. Will Sibley informed the Council that a student has now been appointed by the *Royal Horticultural Society* to become involved in a plan for the reconstruction of horticultural training for long-term unemployed and to run school gardening clubs; its Schools Orchard Project has a developing, and very positive, public profile. The first school orchard, that is believed to have been developed in a London primary school (at Crampton School near Elephant and Castle, which has a strong commitment to environmental education) was developed through this Walworth Garden Farm project, with some support from the St Mary Newington Educational Foundation.

# WHERE ARE THEY NOW?

In a new series, the Newsletter brings you details of some of those Fruiterers who for a variety of reasons have not been so active in recent years, yet distinguished themselves in their careers or service to the Country. The first subject is Colin Bentley DFC, a man whom joined the Livery in 1959 and spent forty-four years in the fresh produce industry. Prior to that, he had served in the RAF during World War II and was awarded the Distinguished Flying Cross, (DFC), for his actions.

Colin was interviewed at his Buckhurst Hill flat, where he lives with his wife Pat, herself an accomplished pianist and singer. From the balcony, they have a panoramic view across the ground of the local cricket club to the wooded glades of Epping Forest beyond. This is an ideal situation for a man who loves sport and played soccer for his school First XI, in friendly matches and the Arthur Dunn Cup against such schools as Eton, Repton and Winchester. He continued playing in the Veteran XI, until the age of fifty-six. Colin is fit and well and looks considerably younger than his eight decades.

Settling back comfortably into his favourite chair, he spoke of his life, experiences and the Fruiterers. He has always lived in this southwest corner of Essex and attended Forest, a local public school (1934 – 1940), with which he still maintains very close contacts. In 1941, at the age of nineteen Colin volunteered to join the RAF and was recruited, shortly after, at Lords Cricket Ground in London. After initial training in Canada he graduated as an observer, navigator/bomb aimer. On his return to the UK he was assigned to 196 (Wellington) Squadron, at Leconfield in Yorkshire, which was being formed under the command of Wing Commander Alexander, whose crew he joined. Subsequently the squadron converted to four engine Stirlings and was transferred for further operations in Cambridgeshire. He flew 22 trips, while in the Squadron which moved to Witchford for glider towing and paratroop dropping activities, on D-day. He was then transferred to 7 Squadron, (Pathfinders), at Oakington, (together with Wing Commander Alexander and Flt. Lt. Monty Dawson), where he completed another twenty-six trips. The late Gp. Capt. Monty Dawson, (who was involved on the attack on the Scharnhorst in July 1941), was a fellow officer of Colin's for 27 months, and acted as best man when Colin and Pat were married on May 26th, 1945.

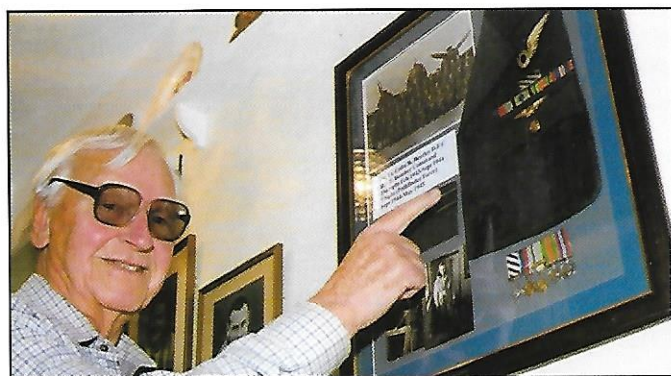
At the conclusion of hostilities, Flt. Lt. Bentley spent two years as a staff-officer, until he followed his father, Ben Bentley, into the fresh produce industry, when the Ministry of Food relinquished control of imports in 1947. His first job was with R E Jenkinson in Covent Garden, where he was made a director in 1951. He then moved to Goodwin Simons, in The London Fruit Exchange, Spitalfields, where he eventually succeeded his father as managing director. In 1973 he joined White & Son (Sales) as md, to develop trade with the supermarket sector. During his commercial life Colin forged very close links with the marketing boards and travelled extensively in New Zealand, South Africa and Israel, where his knowledge, experience and integrity were highly regarded. At one stage he was Chairman of the

London Fruit Brokers Association and was active as an auctioneer at the London Fruit Exchange.

For those people that had the pleasure of dealing and trading with Colin there was always a sense of assurance and co-operation. He has always been blessed with a relaxed manner and a tremendous sense of humour. Sitting as a successful broker between supplier and multiple grocer, from the sixties to the nineties demanded



*Pat and Colin*

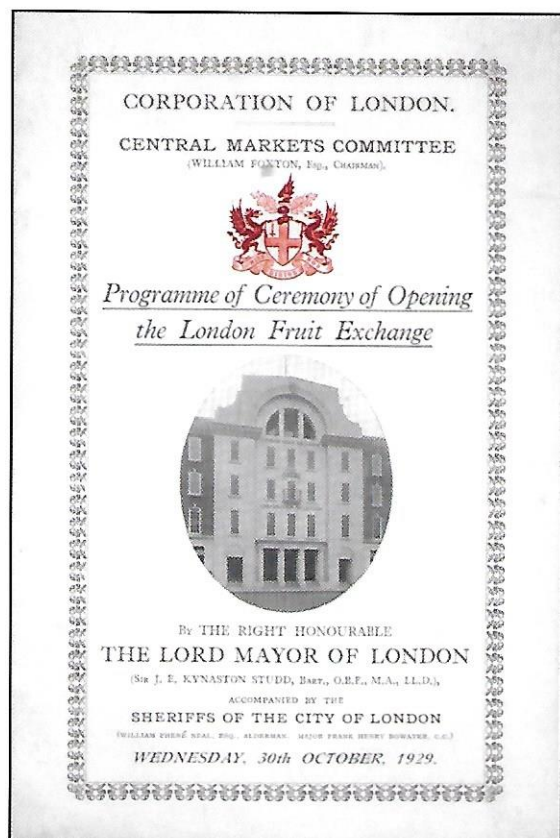


*Colin with his DFC*

a tremendous talent that very few operatives possessed. Keeping both buyer and shipper content required considerable skills and diplomacy, talents that Colin displayed in abundance. His knowledge of the global citrus commodity market was prodigious and his forecasting of market movements, was held in high regard by his contemporaries. He was one of those individuals who could pick up the phone and literally address anybody within the industry by their christian name. He was respected and admired for his ability to engineer deals between the most unlikely of traders.

His reflections on the Fruiterers Company are related with fondness and warmth. His father had been a Fruiterer and he and Colin particularly enjoyed the Annual Banquets. Obviously, with the auction being sited in The London Fruit Exchange, there was quite an affiliation with the Corporation of London. Both Goodwin Simons, (London), Ltd., and White & Son Ltd. were members of the London Fruit Exchange Brokers Association, there being four other affiliates. Before overseas supply countries established their own marketing and distribution offices in the UK, the auction was one of the most important mechanisms used for the distribution of imported fresh fruit and vegetables.

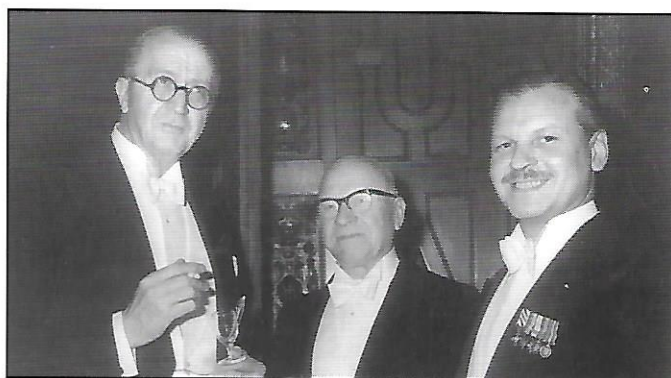
## WHERE ARE THEY NOW ... continued



*It is interesting that the Lord Mayor was Master Fruiterer in 1926*

Home-grown produce tended to be marketed by the proprietors.

Colin's reminiscences and recollections are related in a fine and interesting narrative. They have substance and often connect with punctuation marks in the evolution not only of the fruit industry but twentieth century history. As a young man, like so many others, he gave selflessly for his country. In his commercial career he became a landmark of ability and capability. "I wasn't a hero guy" he protested, when I first asked permission to relate his experiences, maybe not, but in everything that he has done he has demonstrated the same unselfish determination and loyalty that are his benchmarks.



*Colin with his father at a Company banquet*

## SOMERSET VISION



Julian Temperley is a man with a mission and a passion. The objective is very clear, to bring Somerset Cider and other products prepared from traditional cider apples to the attention of an increasingly discriminating and sophisticated consumer audience. Undoubtedly, since the Somerset Brandy Company was established in 1985 and in conjunction with Burrow Hill Cider commenced distillation in 1987, (when 10,000 gallons were set aside

for distillation), many of his visions and dreams have come to fruition. As Chairman and Managing Director of this unique, British enterprise, there have been many successes of which the crowning glory occurred in 2002. In April of that year, two hogsheads of Julian's ten-year-old Somerset Cider Brandy were shipped to the Scotch Malt Whisky Society's HQ in Edinburgh. This organisation, probably the most discerning of its type in the world, ordered the product to distribute to its membership in the UK. This was a supreme accolade, and one that Julian found very rewarding particularly as his apple brandy had been judged so highly by such a revered and informed body of industry experts. The mission had taken fifteen years from departure to arrival and encountered many obstacles along the way. Not least was the battle with the bureaucrats who imposed many difficulties before the stills could be legally employed. The Somerset Cider Company was the first operation in the country to be granted a licence, by HM Customs and Excise, to distil the results of its apple fermentation. This is somewhat of an anomaly, as every other country in Europe distils its cider and the UK is the largest per capital consumer of the beverage in the world.

During the twentieth century it has been estimated that 20,000 acres of Somerset apple orchards were lost, as cider

manufactures increasingly switched to imported apples and apple concentrate as a foundation for their fermentation processes. It is claimed that the county provides ideal climatic conditions for growing what are considered to be the best apples for cider production. Mr Temperley has planted many of these on his own 150 acre Pass Valley Farm, and maintains that the blending of cider made from different varieties is fundamental to the process of developing a desirable, quality beverage. There are only a limited number of apples that can be used to make a single cultivar cider.

In the last twenty-five years the crusade has continued. Apart from the meritorious Cider Brandy, in the three, five and ten-year-old formats, (incidentally the first known written records in England of Cider Brandy were recorded in 1678), there are Apple Eau de Vie, Somerset Pomona, Kingston Black Apple Aperitif and Burrow Hill, bottle fermented Sparkling Dry Cider. The two stills, affectionately named 'Josephine' and 'Fifi', are used to distil cider that has been produced from juice, pressed from over forty varieties, harvested in the autumn, and left for three months to ferment in oak vats. The clear spirit known as Eau de Vie, is drawn off and trickled into containers either sherry barrels from Jerez or new oak barrels from Hungary and the Limousin forests of France. In the barrels the spirit slowly gains colour from the oak and loses a small amount of alcohol through the wood. After a number of years, when it has developed the desired qualities, the cider brandy is bottled.

Julian's exuberance for cider and its development and production is infectious and even a brief meeting with this charismatic individual, leaves one bubbling with enthusiasm for the subject, as those Fruiterers who visited Burrow Hill last year, will testify. Bubbling almost as much as his sparkling cider.

The success continues, with Julian just being awarded the NFU/J. Sainsbury Great Britain award.

# THE LORD MAYOR'S SHOW 2003

As previously reported, The Company will be participating in the Lord Mayor's Show on Saturday 8th November. The entries will be very similar to last year but hopefully with a few embellishments. The Project Group are hoping to introduce a "Carnival" atmosphere to the occasion and are therefore looking for any Fruiterers, ladies or gentlemen, who would be prepared to dress in an appropriate fashion on the day, or indeed any spouses, partners, friends of Fruiterers who feel inclined. Does the name of **Carmen Miranda** project the right idea, very Carnival, very fruity!!

If you feel that large headwear bedecked with fresh fruit is not your idea of fun on a Saturday morning/afternoon, we have many other ideas. Please contact Liverymen Dick Brighten if you would like to participate in any way whatsoever.

## PETER BARTLETT IS OUR NEW RENTER WARDEN



At the St Paul's Day Court Meeting held on 24th January 2003, Peter Yorke Bartlett was elected as Renter Warden for the year 2003.

Peter joined the Livery in 1991 and has served the required period of service as an Honorary Assistant. He has also served on the Finance Sub Committee for some years.

The Renter Warden is the Master's Representative on this Committee, so Peter will remain on this Committee for this year in a different role. After that he will retire, as holders of Higher Office or Assistants to the Court are barred from serving.

Peter was born in 1946 in Bristol and was educated at Wycliffe College. He has made his career as a stockbroker and for some years was with Nat West Markets.

He lives in Sevenoaks with his wife Jenny and has two grown up children.

Away from the bustle of City Markets he enjoys sailing and a little golf. He is a member of The Pilgrims. He is a Yacht Master and shares a boat on the Hamble River.

## CLARE BOUSFIELD SIGNS HER INDENTURE AS AN APPRENTICE



At the St Paul's Day Court Clare Bousfield joined the growing ranks of the Company's Apprentices.

Clare is a Chartered Accountant now working in Commerce in the City

Her Apprentice Master is Past Master David Hohnen

She was delighted to attend her first Company Function on 10th February when she, accompanied

by her Father and Mother, attended the Annual Banquet at Guildhall.

The Scheme, initiated in Millenium Year, is proving a great success and introducing young people to the Company. If you think you might want to propose an Apprentice, full details are available in the brochures issued by The Company.

## THE MASTER AT THE NEW SPITALFIELDS DINNER DANCE



It has become a happy event in our Master's calendar that he is invited with his wife to the Annual Dinner and Dance of The New Spitalfields Market Tenants Association and this year was no exception.

The event was held at Grosvenor House in February.

## ANYONE FOR SAILING?

The editors have received information about the City Livery Yacht Club and both confess not previously of being aware of this Club.

The Club offers sailing, boating and social opportunities to it's members, even those members who are just interested in "messing about in boats" or who just like to meet up and chat about their boating experiences. In fact, we are told, not all members cruise or sail, nor do all members have boats.

Membership is open to members of all Livery Companies. There are a number of social events during the year. Meetings and social activities are held at The Royal Thames Yacht Club in Knightsbridge.

The annual membership fee is £25. More information can be obtained from the Honorary Secretary on 08700 66 42 32 or you can visit the website.

## AND ANYONE FOR CRICKET?

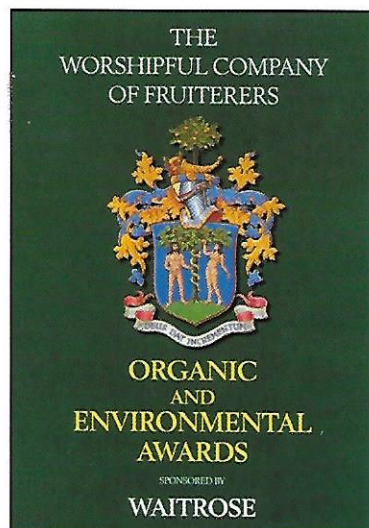
The Master has taken a box at Lords for the 3rd day of the South African test Match On Saturday August 2nd and would be interested and pleased to hear from any Liverymen who would like to join him. The cost will be on a pro rata basis and if anyone wants to seek a place or places should contact The Master direct.



*Bernard and Rosie Sullivan and Paul and June Marsh at Guildhall*

## ORGANIC AND ENVIRONMENTAL AWARDS 2003

The Company is most grateful to Waitrose Ltd for extending their support this year and for sponsoring the revised combined awards for Organic and Environmental achievements



All members have been advised of the scope of the awards and asked to put forward proposals where they are able to do so. If not they may know someone who would like to. Completion of an entry form is necessary and must be sent to the Clerk's Office by 30 June.

Presentations will be made by The Rt Hon The Lord Mayor at The Mansion House on 13th October 2003.

## MATTHEW MACK AWARD 2003

This award, delayed from the Annual Banquet because the Winner was unable to be present, will be presented by The Master at the Audit Court Dinner to be held at Mercers Hall on May 22nd.

## DATES FOR YOUR DIARY

### May 2003

1st Fruiterers Golf Day – Kingswood Golf Club  
8th Roman London visit  
22nd Audit Court Dinner – Mercers Hall, 7.00pm  
29th Informal visit to Royal Bath and West Show

### June 2003

3rd Garden of the Year visit – West Dean Gardens  
24th Election of Sheriff's – Guildhall

### July 2003

3rd Summer Court Dinner – Vintners Hall

## IN MEMORIAM

We are sorry to have the news of the death of Leslie William Davis who joined the Livery in 1973. We send our sympathies to his family.

## TOP FRUIT CONFERENCE 2003

The Company is sponsoring a conference for Top Fruit growers at the Conference Centre, HRI East Malling in conjunction with The Marden Fruit Show Society on June 25th and 26th 2003.

There will be lectures on the first day and an evening farm visit and discussions followed by a barbecue at River Farm, Staplehurst.

On the second day there will be a morning farm visit and discussions at Mansfield Farms, Chelsey Farm, nr Sittingbourne to be followed by a conference lunch and speeches at HRI.

Anyone seeking to attend this conference should contact The Marden Fruit Show Society at Bardbourne House, East Malling, Tel: 01732 874564.

## ACKNOWLEDGEMENTS

The Editors would like to thank Alwyn Thompson, Jenny Bartlett, The Master, The Clerk, Jim Flegg and Colin Bentley for their contributions to this issue.

## SPONSORS

The Company is still looking for future sponsors for our Newsletter. Our Reserve List is exceedingly short. Can you help by sponsoring the Summer Issue? If so please contact the editors as soon as possible.