



The Fruiterers' Company NEWSLETTER



Number 95 August 2019

www.fruiterers.org.uk



Sandringham

A Right Royal Party the Fruiterers visit

Norfolk, birthplace of the Agricultural Revolution and Horatio Lord Nelson, celebrates its history paired with a thriving modern economy innovatively serving the food and tourism industries. Our Master Cheryl Roux, brilliantly organised the Fruiterers' May weekend highlighting both facets. Firstly, she provided an enthralling full-day's visit to Her Majesty, The Queen's private rural home, the Sandringham Estates. Small groups of Fruiterers were given fascinating, detailed tours of rooms which the Royal Family frequently use, with particular emphasis on Christmas time decorations on which they lavish much care and attention. Sandringham is a place where The Queen and her family can enjoy rest and relaxation far from piercing media attention. Nonetheless, at Christmas, until recently, it was the centre for National and Commonwealth attention via live royal broadcasts. A tradition that was instigated by George V in 1932, continued by George VI and The Queen. Now the live broadcasts are replaced by video recordings, which provides Commonwealth members with the same Christmas Day timeliness enjoyed in the United Kingdom.



Old Father Time and the pleached limes at Sandringham

Staff at Sandringham emphasised that farming, forestry and game keeping on the Estates operate as profitable, rural businesses. They are geared to Defra's environmental stewardship provisions ensuring land conservation and the maintenance of natural biodiversity. The Royal Family and particularly the Prince of Wales insist that locally

sourced produce is served for themselves and all staff, minimising environmental footprints. The Estate is open for general public enjoyment and well provided with high grade shops, restaurants and ample car parking. The Fruiterers were given a taste of the extensive gardens under expert guidance from the Head Gardener, Martin Woods. Gardens nearby Sandringham House were designed by Geoffrey Jellicoe, the internationally acclaimed landscape architect. These produce explosions of floral and foliar colour especially targeted at times when members of the Royal Family are in residence. Within the garden is a magnificent pleached lime (*Tilia x europa*) avenue. Martin explained the horticultural knowledge

DATES FOR YOUR DIARY

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 & Warden's Dinner	Barber- Surgeons' Hall
Sat 9 Nov	Lord Mayor's Show (Company not participating)	City
Fri 24 Jan, 2020	12 Noon St Paul's Day Service Luncheon	St Mary Abchurch Innholders' Hall

and skills needed in achieving this feature's success. Fruiterers then toured the less formal areas of the garden which contain numerous trees and shrubs planted in commemoration of particular royal events.

Royal Stud Manager, David Somers, conducted the Fruiterers on an instructive and entertaining tour of the extensive stabling and other equine facilities. HM The Queen is deeply knowledgeable about horse breeding and racing. David emphasised that she retains intimate control of many of the finer points of mate selection and matching. Use of the facilities for natural insemination, gestation, birthing, maturation and training were described. They operate in parallel with The Queen's other stud in Berkshire and with stables owned by fellow racing enthusiasts.

Evensong in Sandringham Church conducted by the Reverend Canon Jonathan Riviere rounded-off an interesting day full of enthralling detail and insights into one of The Queen's privately-owned



Martin Woods Sandringham's Head Gardener

residences. Sandringham Church, along with several others in the benefice, serves the local communities and is notable for the numerous memorials reminding congregations of past members of the Royal Family and their staff. The service was a simple but effective closure for the Fruiterers' day at Sandringham.

On the following morning all participants motored across Norfolk to Eastgate Larder which specialises in growing and processing medlar (*Mespilus germanica*) fruit. This enterprise is owned and operated by Jane and David Steward who took the Fruiterers on an

informative and detailed tour of their orchards. Medlars have relatively simple agronomic requirements but harvesting and processing are complicated by the need for bletting (rotting) the fruit. This releases the fragrance and flavour of this late maturing (November) crop. The Fruiterers, true to their tradition, planted another medlar which it is hoped will provide substantial additional crops.

No Fruiterers' gathering is complete without memorable recharging of body, mind and soul. Titchwell Manor did not disappoint in anyway. It is owned and operated by the award-winning chef, Eric Snaif. At Eastgate Larder, Jane and David Steward offered a substantial summer-time luncheon emphasising local produce combined with wines from the Waveney Valley in southern Norfolk.

All aspects of this weekend demonstrated the Master's careful attention to detailed planning and continuous oversight of execution. It was a major triumph for which much praise is due.

Piece provided by Liveryman Prof Geoff Dixon



Fruiterers gather in the Royal Stud garden



Estimate, one of HM The Queen's favourite horses immortalized in bronze



Our Master and Jane Steward describing medlar

Election of Sheriffs

Fruiterers, led by the Master and Wardens, assembled at the Guildhall on the 24th of June for Common Hall and the Election of Sheriffs. The



Master, Wardens, Clerk and other Fruiterers at the Guildhall

office of Sheriff, a pre-requisite to becoming Lord Mayor of the City of London, is one of the oldest in existence and dates back to the Middle Ages. Their modern-day duties include supporting the Lord Mayor in his or her civic duties and serving, both at home and abroad, as ambassadors for the UK-based financial and professional services industry by promoting the UK as a place in which to do business. They also support

Christopher Hayward and wife Alexandra

Her Majesty's Judges at the Central Criminal Court in promoting the importance of the English rule of law to businesses, schools, diplomats, charities, the City Livery and leading arts figures.

Those elected were Alderman Professor Michael Mainelli and Christopher Hayward who will take up office on September 29, for one year.

Alderman Professor Michael Mainelli and wife Elisabeth



Honorary Archivist

The Great City Fruit Show 1890

William Logsdail's painting, right, the Ninth of November 1888 records Sir James Whitehead being elected the Lord Mayor of London 1888-1889.

What most people will not know is that Sir James Whitehead with his Mayoral year completed, then served for two consecutive years as Master of the Fruiterers' Company (1890-91 and 1891-92).

During his term of office, under the auspices of the Fruiterers' Company and by permission of the Corporation, a Fruit Exhibition in the City on a large scale took place at the Guildhall on the 6th, 7th, 8th October 1890.

As Master Fruiterer Sir James was head of the executive committee in which he took a lively interest.

Queen Victoria was the patron of the exhibition and among the vice-patrons were Lord Salisbury, the Dukes of Bedford, Westminster and Newcastle, Lords Lathom, Spencer, Jersey, Coventry, Dartmouth and Egerton of Tatton, Mr Gladstone, Mr W H Smith and others.

The object of the exhibition was to promote the extended and improved culture of useful fruit in the homesteads and cottage gardens in the United Kingdom.

There were 211 exhibitors, with 449 entries which represented the fruit being displayed on 4,500 dishes, the exhibition was a huge success.

Such a vast collection not only filled the Guildhall, but overflowed into the art galleries, the corridors and the old Council Chamber, requiring the most elaborate arrangement of barriers, guarded by police and supervised by committeemen, to keep the throng of visitors moving in the right direction.

The Lord Mayor, Sir Henry Aaron Isaacs and Lady Mayoress together with the Sheriffs inspected the principal exhibits prior to the speeches, where the Lord Mayor described the exhibition as "unique" and henceforth declared the exhibition open.

The Lord Mayor escorting Lady Whitehead and Sir James Whitehead the Lady Mayoress headed a procession which included the Sheriffs, members of the Fruiterers' Company, the City Marshall, the Macebearer



and Swordbearer in full state.

By this time the Guildhall had become so densely crowded that the procession was soon lost in the crush. A tour of inspection was attempted, the City Police, under Superintendent Foster were of great service at this juncture.

Among others on the dais were the Baroness Burdett-Coutts, who with Lady Whitehead and Mr Beach had judged the homemade jams.

The most successful exhibitor in the show was Mr George Woodward, gardener to Mr R Leigh of Barham, Maidstone who was awarded the three first prizes in section 3 (open to amateurs and gardeners only) and also the gold medal; the first prize for the collection of fifty dishes of fruit, consisting of thirty varieties of apples and twenty varieties of pears.

Splendid fruits exhibited by nurserymen and trade growers were also to be seen. The honours list included the well-known names of Peed and Son, Veitch and Sons, Cheal and Sons, Paul and Co, Bunyard and Co, Rivers and Sons, S Laing and others.

In addition, the Royal Horticultural Society and the British Fruit Growers' Association also had displays.

To this day, a descendant of Sir James Whitehead remains a member of the Fruiterers' Company.

For a more comprehensive report on this great exhibition please visit; <https://archives.fruiterers.org.uk/event/558/>



City Perspective



Is the global economy heading for a recession? That is the big worry for financial markets. Stock markets have become more volatile.

From the middle of 2016 until the first half of last year the world economy grew strongly and at a faster pace than in the years before. A combination of factors explained this, including an acceleration in the US, helped by President Trump's tax cuts.

However, since last summer the world economy has slowed. As a result, bond markets now fear a global recession, or at the very least expect significant interest rate cuts across the world to prevent this.

Indeed during the first half of this year, over thirty central banks, in countries accounting for more than half of the world economy, have lowered rates. This is a major U-turn from recent years and includes the US, who only last December were raising interest rates.

Judging from the financial markets, there is now the expectation of further monetary easing across a host of countries, including the US and a prolonged period of low rates in Europe, mirroring the experience of Japan, where rates have been close to zero interest for a couple of decades.

Recent data in the euro area is disappointing, particularly in Germany where industrial output has weakened significantly. Manufacturing is slumping across the globe, also not helped by problems facing the worldwide auto industry.

The escalating trade war between the US and China is the main global worry. As the IMF says, "Consumers in the US and China are unequivocally the losers from trade tensions". But not only is its escalation likely to dampen growth in the US and China but there will be wider contagion, as it dampens global demand, slows trade, adds to uncertainty and disrupts global supply chains.

Also, recently the Chinese currency (the RMB) has depreciated, prompting criticism from the US of currency manipulation. If there is a prolonged, significant depreciation of the RMB it will exacerbate global competitive pressures, squeezing pricing power and keeping global inflation low.

Given the damaging economic implications, one might expect the most likely outcome to be a resolution to the US - China trade dispute. However, geopolitics may prevent this.

Additionally there is also a trade dispute between South Korea and Japan and uncertainty over the future UK - EU trade relationship too. Thus, in this environment, many international investors have become more risk averse, with safe haven assets benefiting, as bonds rally and equities suffer.

The UK has also slowed significantly, following a strong first quarter of the year, in which growth was artificially boosted by stockpiling ahead of a possible end of March Brexit. The economy grew 0.5% in the first quarter. Despite this slowdown, the UK economy has continued to defy the pessimists.

In the eleven quarters of GDP growth that have been released since the 2016 Referendum

the UK economy has averaged 0.43% growth each quarter. Just for comparison, the average was 0.67% in the eleven quarters before the referendum.

Since the Referendum, uncertainty has weighed on investment plans, although in contrast the economy's openness and flexibility has continued to generate jobs, with one million added since the 2016 result was announced.

The UK faces increased political uncertainty ahead of the end of October. Opinions are divided as to whether the UK and EU will agree to proceed to the next stage of trade talks, or whether the UK will leave without a deal. To this is added continued speculation about a possible general election.

It is interesting to consider these challenges in the context of the pound's fall. Sterling was already at a competitive level but currency markets can overshoot and have pushed it weaker. It is now incredibly competitive and this will likely boost inward investment. But it cannot divert attention from the need for the UK, in the new global economy, to compete more on quality. We already do so in many areas, such as high end manufacturing and FinTech.

Yet it is not just the current global picture that is relevant for assessing UK prospects now. These, and indeed the outlook elsewhere, needs to be put in the context of two longer term factors: the 2008 global financial crisis and the shift in the balance of power from the west to the rest of the world, led by China.

The latter, through globalisation as well as new technology, has contributed to constrained wage growth here and elsewhere in the west. But now as our unemployment hits a 44 year low, wages are rising, underpinning consumption, as the Bank of England's recent Inflation Report alluded to.

One legacy of the global financial crisis has been cheap money, with low rates, and central banks having boosted their balance sheets, thus printing money and buying financial assets, such as government and corporate bonds in the UK.

This fed asset price inflation - in financial markets - but it has also triggered the worrying situation now whereby central banks - despite cutting rates - have less room for manoeuvre than they might like to ease policy and stimulate growth. Hence, there is now also a renewed recent focus, in the UK and elsewhere, on the scope for using fiscal policy, through higher targeted government spending and tax cuts, to stimulate growth.

Overall, macro-economic policy is set to come to the world economy's rescue, and should allow growth to stabilise and prevent recession. However, it is the geopolitical risks on trade, particularly between the US and China, that need to be resolved to remove the downside risks.

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

View from Overseas



Lots of good fruit, ambitious export plans & well informed management – Poland and Turkey have much in common....

Having just returned from trips to Poland and Turkey to evaluate opportunities in the horticultural sector, I found myself pondering on what these producing and exporting countries have in common.

Poland is now the dominant apple producer in the EU with almost 4.5 million tonnes per annum out of a total of 12 million tonnes. In the past, it has been noted mainly for the production of apple juice and fresh exports to Russia and other East European markets. The country is now firmly established as one of the top 10 apple exporters in the world. However, the overall direction of trade has changed considerably in the last few years with a trade embargo imposed by Russia. This has resulted in Polish exporters seeking new markets in regions of the world, such as the Middle East, India and even in SE Asia. It has been harder work to gain a toe hold in the main EU markets of the UK, Germany, France, the Netherlands and Scandinavia, but the aspiration is still strong to do so.

This change in trade flows has been accompanied by significant investment in the physical infrastructure of the country and in the fruit production and distribution sector too. It was noticeable how much of this capital has been underpinned by funding from the European Commission. You were left with the very strong impression that Poland has fully embraced the benefits of EU membership in a way I am not sure we really ever did in this country.

Turkey is also a large scale apple producer at around 3 million tonnes. As well as a relatively large domestic market of some 80 million consumers, exports have traditionally been made to the likes of Germany, Russia and the Middle East. This includes countries such as Iraq – now the 6th largest apple import market in the world and a place where many international fruit exporters would be wary of doing business. For Turkey, however, it seems a natural thing to do, even if trade is often conducted on

both sides of the border by a series of agents.

The country is, of course, a significant producer of citrus at around 4 million tonnes, as well as stone fruits at c. 590,000 tonnes and another 600,000 tonnes of cherries. Turkey also has a strong fruit processing sector and is particularly strong in product categories such as juices, concentrates and dried products.

There are many reports of planned, increased plantings over the next few years and this leads to a familiar question – and maybe an answer too: where will this additional fruit be sold? And the answer being – some more to the EU for sure, but a lot more in the future to Asia. India and SE Asian markets. Markets such as Indonesia, the Philippines, Vietnam, Thailand and then the likes of HK and Singapore are all very much on the Turkish radar.

What then did I find these countries have in common? In summary, this can be given as:

- the leading players are highly professional, have well laid out orchards and packhouses to international standards. They have often travelled the world, seen what others have – and are willing to learn from them in terms of production and post harvest infrastructure
- they are both looking for new, emerging markets in a combination of the Middle East and Asia, but see supplying more mature markets in Western Europe as probably more difficult (but not impossible). As a result, there is a clear recognition of where they can compete in the future and maybe where they will find it more challenging
- mindset – the managers and owners of these businesses are invariably well informed, ambitious and well travelled and are characterised by a very much “can do” attitude in terms of export development
- recognition of the need to “import” technical and commercial skills from



Turkish Figs are a seasonal delight

abroad and adopt new forms of technology across the supply chain in the race to secure new markets and customers. These businesses are in a hurry

- a ready willingness to ask themselves the “hard questions” about where their businesses are heading and then think about the actions they need to take in order to achieve mid to long term goals
- a positive view of the world per se, and a fascination to understand more about the decisions we have made in this country about our future membership of the EU

In both countries, there is, of course, still a good deal of work to be done in order to achieve the success they desire, but from what I have seen over the last few months, you wouldn't bet against them achieving this in the future. Orchards will need to be re planted, new varieties will need to be developed, investments in post harvest technology planned and implemented and new marketing and customer development skills learnt. Winning new export markets is hard work and takes time.

On returning from both trips I felt invigorated and privileged to have spent time with these commercial enterprises, and to have had the opportunity to enhance my personal knowledge, regarding what is happening on the other side of Europe.

*Piece provided by Liveryman
John Giles of Promar International*

FROM ORCHARD TO MARKET

TOP FRUIT NEWS

The musings of this column have historically begun with weather, something that, as an industry, we are all obsessed with. I am pleased to report that the top fruit crop appears, largely, unscathed this season. Early high temperatures having been moderated by cooler weather has resulted in harvest dates looking similar to recent years. English Apples & Pears is predicting a great crop of British apples, thanks to major orchard investment. This will open up the potential for more British apples to be available to shoppers over a much longer period.

With stocks of British apples in place to take us through to 52 weeks of supply again this year, the national marketing campaign is now also engaging with consumers 365 days-a-year. The 2019 campaign started in January with online activity and was dialled up in February using new research. This revealed that the average adult racks up more than 1,400 calories a day in unhealthy snacking, outside of meals. British apples were successfully positioned as a healthy snacking option via a successful partnership with student-friendly online influencers. These were MOB Kitchen, and an apple health research review led by Tom Sanders, Professor of Nutrition at King's College, London. Armed with the findings from consumer research the campaign is

delivering a message aimed at encouraging everyone to swap their unhealthy snacks and choose instead to eat an apple a day. So far this year, the promotional activities have achieved almost 300 million opportunities to see.

The planned promotional activity for the start of the new season follows research into consumer attitudes towards apples. Provenance, quality, freshness, and snacking were all identified as important to consumers and are thus reflected in the season's activity, with 'Great British Apples – An Apple A Day' identified as a key campaign theme.

While Bramleys are included in the overall marketing activity, variety will also receive special focus during October and November featuring a recipe-led mini-campaign. This will be particularly aimed at younger consumer audiences and has been designed to promote new sweet and savoury ways of enjoying the fruit.

Coupled to this activity is a partnership with Westminster Kingsway College, the leading culinary school in London, to engage with the next generation of up-and-coming chefs. This aims to deliver a broader range of Bramley recipes, suitable for a younger, ethnically diverse audience who are very active on social media.

I don't want to lull you into a false sense of security that there are no challenges. There are serious concerns over the numbers and availability of harvest workers, with recruiters reporting difficulties in finding sufficient people to come to the UK. The NFU have reported that many don't arrive or stay for very long and there is the potential that fruit will go to waste. Current numbers of workers arriving in the UK are once again showing a serious shortfall in the region of 20% for sectors who have begun harvest. More alarming is that the proportion of contracted workers failing to arrive to start work has risen sharply.

Currently the Home Office has not committed to implementing a full seasonal workers scheme from 2021,

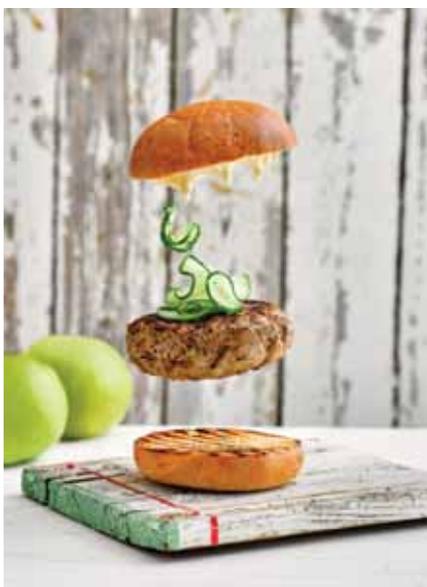


An Apple A Day

but it does remain a distinct possibility. The sector needs 60-70,000 seasonal workers to perform 80,000 seasonal roles. The idea that a seasonal workers pilot can be scaled up from 2,500 to 60,000 in one year would appear truly unrealistic. The NFU is making a robust ask of Government to scale up the pilot to 30,000 in 2020 in order that it can be double the size in 2021. Sadly, the Home Office has reiterated that the seasonal workers scheme will remain a pilot for 2,500 permits throughout 2020.

In order for the pilot to become a fully functioning scheme, the government will need to take a number of labour providers and farm businesses through their tender process in order that a larger proportion of the industry will be able to issue permits and recruit workers. We need the work to authorise those labour providers and farm businesses to start now. If you're seeing your MP this summer please make sure that you lobby them on behalf of the industry in an attempt to ensure that the seasonal 'workers scheme permits' are increased to 30,000 for next year.

Piece by Liveryman Sarah Calcutt



Bramley Burgers with Mustard Mayo

Fruiterers & Guests at Cutlers' Hall for Audit Court Dinner

Cutlers' Hall proved to be an excellent venue for the 2019 Audit Court dinner, it is an elegant building, and like many Livery halls the brick clad frontage on Warwick Street hides another gem within the city. By the early part of the 15th Century the Cutlers' Hall was recorded as being situated in Cloak Lane next to the tenement formerly belonging to the famous Richard Whittington, sometimes Lord Mayor of the City. The building hosting our Court meeting was completed in 1888 and is the 5th Hall of the Cutlers livery having lost one to the Great Fire and one to compulsory purchase by the railways.

The evening was one for great celebration as there were a great many joining our number – Jamie Petchell, Paul Willgoss, Blair Gulland, Andrew Harrison, Guy Moreton, Michael Wooldridge who were all awarded the Freedom of the Company. Alice Parker and Elliott Porter who were elected to the Freedom of the Company by Servitude and Stuart Ross who was Clothed as a Liveryman.

George Smith, our Renter Warden gave a hearty welcome to our honoured guests, very eloquently introducing the Master Poulter, Mr David Walker who was accompanied by his Clerk, Mrs Julie Pearce, who is well known to the Fruiterers pancake race team. The Prime Warden of the Basketmakers' Company, Mr Christopher Hipkins with his Clerk, Mrs Fiona Jancur. Our Company's Chaplain, the Rt Revd Bonney and the six Past Masters were also seated at the Master's table. I always feel some sympathy for the great pressure on each Master to secure suitably erudite, concise, thought provoking and charming speakers for Livery occasions throughout their year. Ms Margaret Exley CBE, a top-level management and financial

consultant, was all of these things and more. The room was silent, as diners listened with rapt attention as she shared some insights into her background and career.

Adroitly apt for our company, her early financial skills were honed at the counter of her parents' corner shop, totting up the weekly purchases for their regular customers. Her early professional career was spent at the Manchester Business School and the Cabinet Office, which led to six years as the first

non-executive director of the board of HM Treasury. She is a non-executive director of the Barts NHS Trust and a trustee of the Portrait Trust at the National Portrait Gallery, currently mentoring and acting as a judge on the London Business School Entrepreneurship programme. In addition she is an adviser to two not-for-profit social enterprises; she is very busy!

Margaret warned the assembled guests of the perils of using only traditional board level methods for analysing risk to big businesses; the standard metrics all failing some notable international banking houses in the face of overbearing management which never made it onto the risk register when looking at the future. She added



Master & Wardens at Audit Court

that sometimes decisions can be made that not everyone agrees with, the resulting discussion creates a healthy atmosphere of checks and challenges. She brought her excellent speech to a close with the following advice. 1. To take control of the agenda, think about as many possible future scenarios, think hard about what might go wrong. 2. Beware of the irrational exuberance of people having too good a time working together. 3. Always have someone on the team who doesn't fit the general view and 4. Don't let a Board become too large and unsociable, bring a group together. Sound advice for all those in attendance and also for our Livery as we look to our future.

Piece provided by Liveryman Sarah Calcutt



John Grant the Fruiterers' new Clerk



Miss Margaret Exley – Guest Speaker

Master's Refl

It is some three months since I “reflected” in the Newsletter and much has happened since then. In this Edition I would like to focus not so much as to what I have been up to, but on some of the Company supporters whose work in the background can so easily go without notice. I start with the work carried out by the Sub-Committees, those of Finance and Membership and Communications and then mention those who serve on the Awards Council.

Of primary concern to any organisation is its financial well-being and we are no exception. Our accounts fall into two categories; the Corporate and the Charities. Corporate covers our day-to-day running costs such as salaries, insurances and most importantly funding our events. The aim of the latter is to achieve break-even and despite regular comments about the cost of dinners, for example, there are numerous occasions when this is not achieved, It is extremely difficult to calculate the per capita costs when not knowing the level of likely support. At the Summer Court Dinner I expressed delight that we filled the Hall and that there had been some 70 in the party which travelled to Norfolk. However, “One swallow does not a summer make” but given a healthier



Fruiterers' Stand at The Royal Bath & West

and sustained level of attendance it can help to make more optimistic budgetary decisions. The Finance Committee has an overview of the annual corporate budget and makes recommendations to the Master's Committee as to the level of Quarterage which should be levied since this is our principal source of income. They also monitor the well-being, or otherwise, of our Charities which depend on their income from investments or Standing Orders. This, in turn, leads to them making recommendations as to how much may be distributed either in general charitable work or specifically in our support of the fruit industry. We are very fortunate in having within the Company a number of skilled financiers to whom we are extremely grateful. Regarding matters financial, I and the other officers of the Company have been touched by the generosity of Past Master the late David Hohnen, who has remembered the Fruiterers in his will with a substantial and generous bequest. Whilst many of us have already made similar testamentary arrangements, may I take this opportunity to reiterate

how valuable such bequests are to the Company and ask you to bear David's magnanimous example in mind if reviewing your legacy planning.

The lifeblood of the Company is our members and it falls heavily upon the Membership and Communications Committee to encourage new members to join, to promote activities through various forms of communication. The Newsletter and the website are but two of the tools available but neither of these exist without the dedication of a few. Please take time to study the “Acknowledgements” panel at the foot of the back page of this Edition. Again, the Summer Court Dinner provided me with



Master with Mark & Ian at the Fruiterers' Golf day



Out in the country judging at National Cherry & Soft Fruit Show

ections



With guests at a delightful Summer Court Dinner

an opportunity to speak proudly of the admission of one new Journeyman, five new Freemen, the Clothing of two Liverymen and the appointment of one new Honorary Liveryman. I attribute much of this success to the evening



With our Clerk John Grant, on the way to an event in the City

gathering at Guildhall to introduce prospective members to the livery which are the initiative of the Membership and Communications Committee. I applaud their work which, as you can appreciate has a bearing on the financial state mentioned above.

I alluded to the financial support given to the fruit industry and it is the Fruiterers Foundation which enables that to happen, but it is members of the Awards Council who determine how best to distribute the funds allocated to them by the Court on the

recommendation of the Finance/Master's Committees. It is through this Foundation that our Fruiterers' Nuffield Scholarships are funded, as well as shared sponsorship of the City Food Lecture, the Royal Bath and West Show, the Malvern Show, as well as the prizes at the National Fruit Show and the Cherry and Soft Fruit Show. The Fund-Raising Group is working with Awards Council on the Special Merit Award, mentioned at Page 15.

There are, of course, other smaller, but no less important groups, such as the Advisory Panel, which assists the Master's Committee in selecting people for higher office or "brain-storming" projects, the one-man band Presentation of Fruit Committee, the Fruit Porter, the Golf Society and the Pancake Racers. I conclude these "Reflections" in the hope that I have shone a light on some of the many activities which make this Company "tick" and to

encourage more people to come forward and offer their expertise. The Livery List provides details on Pages 3 and 4 as to who is currently serving in these roles and I hope that you may feel moved to join them in this vital work.

Most of the activities which I have attended are covered elsewhere in this Newsletter apart from those occasions when I have been invited as a guest of other livery companies. One of these was at the invitation of the World Traders Company to a lecture given by Catherine Lewis La Torre, British Business Bank, at the Caledonian Club. Another was as a guest of the Basketmakers' Company, at Skinners' Hall, one week after holding our Summer Court at that venue. To receive a 'Willy Butt' wicker fruit basket as a reminder of those days when our fruit was sent to market in such an item is a tangible and long lasting link between our two companies. I hope that you enjoy the summer and I am very much looking forward to seeing you in Jersey in September.

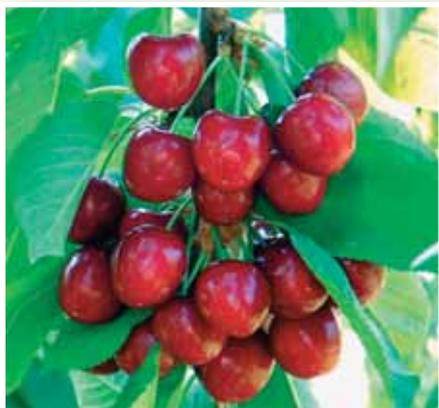


“The lifeblood of the Company is our members and it falls heavily upon the Membership and Communications Committee to encourage new members to join, to promote activities through various forms of communication.”

Close Association with The Basketmakers wearing a 'Willy Butt'

Soft and Stone Fruit

BERRIES and CURRANTS



English Cherry Crop expanding rapidly

The Berry Market is holistically in good shape, according to our correspondent, Paul Avery. He spoke with the Newsletter in July summarising the salient points of the last four months. The **Strawberry** market is the most mature of all berries, seeing 78% of UK households buying them at least once during the year. The import season had run relatively smoothly with a number of successful strawberry promotions including two punnets for £3. At the outset of the domestic season there was more of a north/south divide than experienced in 2018. The UK outdoor seasonal supply got off to a good start following a mild spring with no late frosts. However, poor weather during the first two weeks of June impacted on all berries. Strawberries flourish well when daytime temperatures run into the 20s and the early teens overnight. This situation prevailed from June through July providing good quality. Preferred varieties will maintain very good availability through August. Generally speaking it has been a more benign growing season than twelve-months-ago. Most involved in the production have had better water supplies and the risk of labour shortages being well managed and prepared for in advance. With the declining value of Sterling against most currencies, seasonal migrant labourers have certainly been weighing up earning potential in other EU countries. There has been no significant

Midnight Blackberry



inflation at retail in the strawberry market despite fluent sales. It is felt that Malling Centenary has replaced the more established Junebearer varieties but only as a stop gap measure until further innovation prevails. Ever bearer varieties have come a long way over the last five years with improved productivity, size, appearance, flavour and shelf life. Thousands of variables are being trialled every year in the pursuit of the perfect strawberry.

Imports of **Raspberries** concluded in June. British glass house supplies were available earlier with Sapphire maintaining its premium position. Domestic, outdoor crops were delayed by cool weather in early June and did not come on stream timeously to replace the last Spanish supplies. Peak market size was reached in July with the fruit being described as good quality although the market was very well supplied. The raspberry market over the latest 12 months has seen the biggest growth out of the berries, increasing by +14% in value according to Kantar (52 w/e 14th July 2019).

There was a strong Iberian **Blueberry** season and most of the supplies coming to the UK originated from plants bred from preferred genetics. 2019 has recorded some of the highest consumer penetration levels for the fruit fostered by aggressive promotions and excellent quality fruit. The UK saw 36% of UK households buying blueberries at least once during the Iberian season, which is the highest it has ever been! European supplies from Italy, Romania and Croatia complement a rapidly increasing home-grown British crop, emanating earlier from the south coast and lasting right through until October. UK Blueberries are tracking at +20% YOY. Polish

volumes traditionally start in July and peak at the front end of August. Looking ahead, Argentinian fruit for the September-December period will diminish in importance owing to a

lack of confidence in quality and reliability of supply. South African availability triggers more confidence and with improved quality supplies continues to grow rapidly. This country now sets the benchmark with Peru also providing some core and value tier product.

Sweeter eating **Blackberries** such as Driscoll's 'Victoria' and BerryWorld's 'Midnight' have helped the fresh market grow YoY. Some consumers are still sticking to varieties with a more tangy flavour, such as 'LochNess'. Genetic development with blackberries is clearly focussed on sweetness, attracting the attention of younger consumers. Currently only 14% of UK households purchase blackberries, which provides an opportunity for future growth with the right varieties (Kantar, 52 w/e 14th July 2019).

There is a division in the **Gooseberry** market between culinary varieties such as 'Invicta' and larger, red, sweetish dessert varieties such as Xenia. Each have their followers and the crop has a relatively short window on the shelf.

Kiwiberries will become available in mid-August. They are a relatively recent addition to the category but have grown in popularity and volume. This year production will increase and will be sold through multiple retailers through September.

It is with great pleasure that the Newsletter is able to report a continued resurgence in UK **Cherry** production. From the product's nadir in 2000 at a mere 559 tonnes this year should witness pickings estimated at 6,500 tonnes. This figure demonstrates a 100% increase over 2018 which is pretty impressive. The growth has been down to two main factors. Newer, heavier bearing varieties being grafted onto dwarfing rootstocks that allow the trees to be grown in an enclosed, protected environment provided by polytunnels. Currently the season only lasts three months from mid-June to mid-September. There are encouraging signs that the period maybe extended by using other varieties at the book ends of the season.



Sapphire Raspberry



Tobias' turn for his Prize

The Worshipful Company of Fruiterers' Student Prizes

The focus of the Fruiterers' Awards Council in recent years has been to encourage and support new entrants into the UK fruit industry at all levels.

In addition to funding projects to help get young researchers started, and assisting them to travel to overseas conferences, the Fruiterers present up to three Student Prizes annually, one of which is generously provided by Berry Gardens.

Chris Newenham, Chairman of the Fruiterers' Awards Council, said: "We were thrilled with the high calibre of applications received this year and selecting our successful winners was a difficult task undertaken with verve and rigour by our colleagues Professor Eve Mitleton-Kelly and Professor Geoff Dixon. We continue to be extremely grateful for the ongoing support of Berry Gardens with this award."

These awards are open to candidates who are either current undergraduates, recent graduates, Masters or PhD students.

Applicants must demonstrate their motivation and aptitude by submitting a personal statement and a summary of a

research project conducted by them that is of significance to the fruit industry (nationally or internationally).

They must also demonstrate the support of their academic institution with a reference from the course tutor, leader or academic supervisor.

The winners receive a certificate, a cheque for £1,000 and an opportunity to spend time with leading commercial fruit businesses and fellow prize winners.

It is an excellent opportunity to meet key industry leaders in the fruit sector, and to experience commercial elements of the fruit industry and its supply chain at first hand. There were some fantastic applicants after the 2019 Fresh Careers Fair and the Upper Warden of the Fruiterers was delighted to present a certificate and cheque to Tobias Lane, who is completing a PhD at the University of Reading based on the thesis entitled "Apple production in a warmer world" project at Brogdale.

Richard Harnden, Director of Research, Berry Gardens Growers Ltd, was very pleased to present the Berry Gardens sponsored Fruiterers' Student Prize to Maria Cacamo De La Conception, a

student at The University of Greenwich, whose PhD study is understanding the mechanisms controlling post-harvest changes in texture in the blueberry.

Richard said: "This is an excellent project, which will provide new insights into how we can improve the texture of stored blueberries that will benefit consumers and encourage them to purchase more punnets of this delicious and nutritious fruit".

A further prize was also awarded to Javier Vidaurreta Krahe from the University of Nottingham, which will be formally presented later in the year.

Maria receives her prize from the Upper Warden and Chris Newenham



The Worshipful Company of Fruiterers' Internships

The focus of the Fruiterers' Awards Council in recent years has been on encouraging and supporting new entrants into the UK fruit industry at all levels. In addition to funding pump-priming projects to get young researchers started and helping them to travel to conferences overseas, the Fruiterers recently established the provision of internships.

Chris Newenham, Chairman of the Fruiterers' Awards Council said "we are exceptionally grateful for the generous support of both Berry Gardens and G's Fresh in providing these internship opportunities. They provide an excellent insight for aspiring individuals into the breadth and quality of the exciting careers on offer within our diverse industry."

They are open to candidates who are currently in education, considering a career in the industry and would like the opportunity to experience life first-hand in a major produce-related business.

The winners receive a week-long, all-expenses-paid internship, including accommodation and travel.

Last year's inaugural internship offered by the Fruiterers at the 2018 Fresh Careers Fair was provided by G's Fresh and awarded to Sam Brook, who last summer explored the farming and supply chain aspects of the G's Fresh business and is now looking towards a long-term career in the produce industry.

There were some fantastic applicants after the 2019 Fresh Careers Fair and G's

Fresh is again providing an exciting internship for two successful applicants.

Matthew Bocian is studying Human Nutrition at Kingston University and is really looking forward to his time at G's Fresh this summer.

Abubakar Sani Ali, is taking a Master's degree in Food Safety and Quality Management at the Royal Agricultural University at Cirencester and feels that the internship with G's Fresh will be really helpful to his studies and future career.

Matt Price, the Group Head of Learning and Development at G's Fresh states "G's are passionate about supporting young people into the industry and look forward to meeting the two winners later this year".



Master & Wardens at Skinners Hall



Fruiterers gather on the terrace for an aperitif



Mr Giles Remnant replies on behalf of the guests

Summer Court Dinner at Skinners' Hall

Our third dinner of the year is always very popular and extremely well attended. So it was at the Skinners' Hall on July 10th. Maybe it is the time of year, the weather, the fact that partners are encouraged or that there is a less formal atmosphere that resulted in a full house of 175 attendees. We thank our host and caterers for providing a perfect setting ambience and tasty food. Our principle guests were Baroness Hale of Richmond, President of the Supreme Court of the UK, (who was elected as an Honorary Freeman and clothed as an Honorary Fruiterer), and Master Baker, Cooper, Makers

of Playing Cards and World Traders. It was a pleasure to have them in our company. Pianist Nick Durcan entertained the diners while Giles Remnant, our guest speaker, related his experiences while training Elsa the lioness, who featured in the film 'Born Free'. The terrace of the Hall, bathed in the warmth of an English Summer evening, provided an ideal location for socializing and an aperitif before entering the dining area. As has become a tradition, delicious, fresh Kentish cherries were generously provided at table by two of our liverymen; Past Master Sandys Dawes and Matt Hancock.



Matt Hancock with a picker's trug and his cherries



A toast is proposed to Past Masters



A 'Loving Cup' is shared



Our Master greets at Summer Court

Inter Livery Clay Shoot

It is held at the Holland and Holland Shooting Ground in Northolt, just north of London, and is organised by Chris Parr of The Worshipful Company of Environmental Cleaners.

Two practice sessions were held at Bisley Shooting Ground prior to the main event – well worthwhile especially for the discipline needed to do well in the ‘flush’.

For the first time this year the competition was held over two days with a draw to decide which teams competed on which day.

The Fruiterers’ two teams ‘Apples’ and ‘Pears’ both shot on the first day.

Overall there were 83 entrants shooting 82 targets and an 80 bird Flush.

Shooting was followed by a sit-down lunch.

The event was wonderfully organised ... All had tremendous fun and the shoot

raised money for charities ... which is what it is all about. <https://www.interliveryshoot.com/results>

For a livery of our size and with our resources the results achieved were extremely good, way better than my expectations as Captain.

We will have to work hard to equal this performance next year particularly when up against massive hitters like the Gunsmiths, Bowyers, Grocers, Mercers and Butchers, just to name a few.

Fruiterers Apples – 19th

Fruiterers Pears – 39th

Apples

Stephen Hyam (Capt) =3rd

Charlie Hodges =18th

Adrian Cocker (Guest) =25th

Chris Newenham =49th



Fruiterers at the Inter Livery Clay Pigeon Shoot

Pears

Ben Bardsley (Lead) =16th

James Smith – =19th

David Dabbs (Guest) – =38th

William Parry – =48th

Flush

Fruiterers Apples – Day 1 – 1st

(Overall – 2nd)

*Account supplied by
Stephen Hyam*

Fruiterers’ Golf Day

Our Fruiterers’ Golf Day held at Kingswood on 9th May was a great success. There were over forty players to accommodate and a few stoic livery men who joined us for lunch. The weather was a little inclement but did not dampen anyone’s spirit.



Phil Acock & his team with their trophy

The Master kindly joined us for lunch and did a magnificent job of handing out the prizes.

The cup was won by Liveryman Chris Mason with Ian Waller as the runner up. We also introduced a team event this year in honour of two liveryman who gave so much to the Fruiterers’ Golf Society. Competitors played for a magnificent trophy named, the ‘Tom Hilliard and Andrew Houlton Memorial’ Trophy. This was presented by Tom’s widow, Julie Hilliard, who joined us for the day and won the Ladies Trophy. The winning team was led by Liveryman Philip Adcock.

Tom’s son Jeff kindly continued the tradition of waiving the green fee for the



Judy Hilliard presented the new team Trophy

day and this enabled us to raise over £1,000 for the Company’s charitable activities. Next year’s date has already been set for May 7th and we are keen to see more of the livery participate in a fantastic day of golf on a great course and in exceptional company.

*Account supplied by Ian Waller,
Secretary of the Golf Society*

Inter Livery Golf

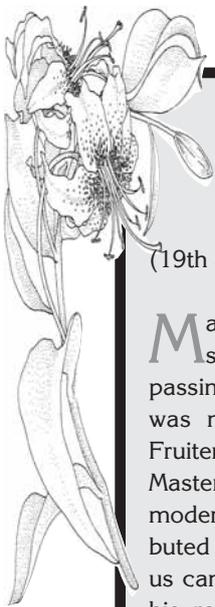
The Fruiterers entered a four man team into the annual Prince Arthur Cup at Walton Heath, on Thursday May 16th. The format is a bogey foursomes where you play in pairs and take alternative shots over 36 holes. Team 1

consisted of Ian Waller and myself while team 2 was comprised of Ben Bardsley and Phil Acock.

In the overall results we finished in a creditable 14th place out of the 49 teams entered. Ben and Phil had an excellent

day and in the pairs finished 5th from 98 teams. Both team scores are added together for the overall award. Unfortunately Ian and I contributed little to boost the Fruiterers overall result!

Account supplied by Mark Culley



David Leslie Hohnen

(19th January 1935 – 16th April 2019)

Many of us would have been deeply saddened when we learned of the passing of Past Master David Hohnen. He was not unique in the history of the Fruiterers having served as Clerk and then Master but this has been quite unusual in modern times. David undoubtedly contributed more to the Company than most of us can ever hope to achieve. Apart from his roles as Clerk (1967 – 1980) and Master (1991) he instigated the Garden of the Year Visit, breathed fresh and enduring life into the Golfing Society (to which he contributed many prizes) and was Editor of the Fruiterers' Newsletter. His passion for accuracy and correctness was born out of his accountancy background and rattled many individuals, possibly because he was nearly always correct in his observations and assertions. However that penchant for 'getting things right' served the Fruiterers well. He possessed an encyclopaedic knowledge on the doings and regulations of the Company and the relationships of the various members. To cap it all he was a generous chap with a wicked sense of humour.

He was born in Sutton, Surrey along with his twin sister, Diana, who is an Honorary Freeman. At the age of 8 they moved to Dorney Reach in Berkshire. He attended Newlands Preparatory School at Seaford and then Merchant Taylors, Northwood. His National Service was spent in the RAF at High Wycombe, Buckinghamshire. David never attended University but obtained his accountancy qualifications on a correspondence course being articled to Jones, Ross, Howell Chartered Accountants, in Belvedere Kent. From there he moved to Somerset Cowper & Co in Piccadilly before arriving at Saffery, Champness, one of the top twenty accountancy firms in the UK.

At a Thanksgiving Service, held on 26 June at St John the Baptist Church, Windlesham, his friend of forty years, Past Master Peter Bartlett, read the Tribute. Extracts of that eulogy are reproduced here.

David and I seemed to gel at our first meeting and from that moment I was privileged to have David as a friend, confidante and occasional golf partner. It was David who introduced me to the Worshipful Company of Fruiterers, inviting me to several dinners and who subsequently proposed me as a potential liveryman. That kind gesture has given Jenny and me a host of wonderful friends and experiences that will never be forgotten.

That is the background and why I am standing here at this Thanksgiving Service.

David was a man of principle, some would say too principled, but in the world we live in now that should not be a problem. Within the Fruiterers



David Leslie Hohnen

Obituary

Livery David was very well respected because he knew the rules. If you had been both Clerk and a Master to a Livery Company you are likely to know what the etiquette and rules might be for the good running of the Company. That knowledge sometimes rankled but that knowledge will be much missed.

At Court Meetings you often watched the Master turn white as David raised his hand and said "Master". You knew another incisive question, usually about the accounts, was going to be asked which frankly the Master would not have a clue about, but David did!

David always enjoyed his golf and he was responsible for getting me interested.

A very patient teacher who tolerated my slices and hooks, but I persevered and soon I could play golf as badly as David! I have the trophies to prove it. I remember on one frightfully smart golf course, David saying to his caddy, "Please stop checking your watch all the time, it's distracting me." The caddy replied "Mr Hohnen, it isn't a watch, it's a compass!"

We holidayed together regularly and were lucky enough to enjoy Diana's company also on several occasions. I do have a lasting memory of David, swimming in the pool at the Aiguablave Hotel; after about a length and a half he cast his eyes around the sun worshippers lying around the edge and called out 41, 42, implying he had swum over 40 lengths. That always raised a laugh, especially from us.

He was a man of style, he loved Ascot, Goodwood and Henley. He loved his music – the John Wilson concerts at the proms – we enjoyed together, and of course the music of Burt Bacharach, of which he was a tremendous fan, always first on the computer to get the best seats for the live performances.

David will be much missed by many, no more so than the Bang and Olufsen salesmen and the local Mercedes dealer.

We treasure the many happy memories we hold in our hearts and I should like to thank you all for coming to celebrate the life of this delightful, successful and inspirational man.

Past Master Peter Halliday who was also a work colleague encapsulated the views of many when he confirmed that there is no doubt whatsoever, that there will never again be anyone in the Fruiterers like David, with his prodigious memory and his talents will be sorely missed.



David Hohnen, Master 1991

It was always an occasion of fun and entertainment to be in the man's company. Putting the Newsletter together in the conservatory of his Windlesham home was never a dull task. The witticisms and poignant observations were endless. I will miss him greatly. Ed.

Fruiterers at the Royal Bath & West Show



Fruiterers in the Cider Pavilion at the Royal Bath & West

There is nothing more required than a lovely sunny day to entice the crowds to head to Shepton Mallet and spend the day at Royal Bath & West Show!

This year was one such occasion where the favourable weather provided the perfect conditions for Fruiterers and fellow Liverymen from the Pewterers, Coopers and Woolmens' Companies to support the Cider Industry and Sheep Shearing Competition.

As in previous years, prior to lunch, many members of the Livery and their guests met at the Fruiterers' Stand. There on display for the first time was our newly restored banner, which under the direction of the Membership and Communications Committee had been totally refreshed with new images.

The Worshipful Company of Fruiterers are most grateful to fruit growers A C Goatham & Son, Kent for their most generous contribution of top-quality

Royal Gala Apples which were very much appreciated and enjoyed by the lucky recipients.

It goes without saying, that with an apple of such calibre and distinction, in less than two hours the entire stock had been given away. Recipients were children and families visiting or passing by the Fruiterers' Stand.

Places had been reserved in the Council Tent for over forty people to include the Master, the Upper Warden, the IPM, four Past Masters and the Clerk. A hearty lunch was enjoyed and a spirit of good fellowship prevailed throughout.

Following lunch, our Master, Cheryl Roux, who earlier in the day had been judging the numerous Cider Championship entries, presented the Fruiterers' Trophy for the Supreme Champion British Cider 2019. This was received by Rob Whale of



A formidable number of entries to taste

Southdown Cider, Shepton Montague near Burton.

The Master wishes to thank all those who supported this year's visit and extends a special thank you to those members of the Company who "Manned the Stand" together with a special thank you to Liveryman Ian Adams for producing the daily rota and for his work with the logistics of the Company's Stand and Banner.



Rob Whale with the Fruiterers' Cup

Fruiterers' Special Merit Award on Climate Change

The Worshipful Company of Fruiterers and the Trustees of the Journal of Horticultural Science and Biotechnology (JHSB) are delighted to announce the launch of a new and highly significant Special Merit Award, to be presented to organisations in the Fresh Produce Industry who have shown innovation, vision and practical application.

The initial focus of the Award will be on Climate Change where we now invite proposals for funding; further details are in the Application Guidelines to be found on <https://www.fruiterers.org.uk> All organisations in the Fresh Produce

Industry are eligible and invited to apply for these prestigious Awards.

Proposals will need to explore the next major stage of an existing project with proven success in addressing climate change. The Awards are intended to encourage innovation, vision and practical application. Applicants will most likely be at a critical stage of development with an ongoing project. They will have already shown that their work so far has had a significant impact, but will require further financial support to take the project to the next level.

Quick Raspberry Jam

Makes 4 x 300g jars

- Tip 1kg raspberries, 800g jam sugar and the juice of 3 limes into a preserving pan. Heat over a low flame to dissolve the sugar for about 15 minutes, stirring now and then.
- Now, boil the jam for 10 minutes, the temperature should reach 104.5 C on a cooks' thermometer.
- Ladle into hot, sterilised jars and leave to cool before labeling.



Recipe supplied by Liveryman Sarah Randell



*Master, Wardens,
Officers, New Honorary
Liveryman, Liverymen
and Freemen at
Summer Court*

New Honorary Liveryman, Liverymen, Freemen and Journeyman

AUDIT COURT

Freedom of the Company by Redemption.

- Mr Arthur Blair Gulland
- Mr Andrew Harrison
- Mr Guy Matthew Moreton
- Mr Jamie Petchell
- Mr Paul Willgoss
- Mr Michael Richard Geoffrey Wooldridge

Freedom of the Company by Servitude.

- Miss Alice Angela Parker
- Mr Elliott Thomas Porter

Clothing in the Livery.

- Freeman Stuart Ross

SUMMER COURT

Enrolment as a Journeyman.

- Mr Edward James Velasco

Election to the Freedom of the Company by Redemption.

- Miss Claire Miriam Donkin
- Mr Michael Ghaly Farag Hanna
- Mrs Caroline Elizabeth Hulland
- Ms Stephanie Marie Klebba
- Mrs Jane Anne Steward
- Mrs Anna Frances Vinson

Clothing in the Livery.

- Freeman Melissa Coutinho
- Freeman Mrs Anna Frances Vinson

Honorary Freedom of the Company and Clothing in the Livery.

- The Right Hon the Baroness Hale of Richmond DBE, PC

You will note that Anna Vinson became a Freeman and Liveryman on the same day at the Summer Court – this was because she was already a Freeman of the City.

HHA Garden of the Year

It has become a popular, annual event in the Fruiterers' Calendar to pay a visit to the venue that is awarded the accolade of HHA Garden of the year. This outing, which usually occurs in September, is marked with a tree planting. The selection process has

changed and the name of the successful garden will not be known until after the 12 of November. The Master and Clerk will do everything in their power to expedite a visit before the close of 2019. Obviously, temperatures may be somewhat lower

and clothing would have to match conditions. In addition some of the displays may have 'turned over' but we are reassured that late autumn and winter are quite suitable for fruit tree plantings. An announcement will be made at the earliest opportunity.

ACKNOWLEDGEMENTS

The Editor wishes to thank the following for their valuable contributions to this Newsletter; Diana Ashton, Peter Bartlett (Past Master), Sarah Calcutt, Peter Cooper (Past Master & Honorary Archivist), Donald Cryan (Past Master) Mark Culley, Prof Geoff Dixon, John Giles, John Grant (Clerk), Peter Halliday (Past Master) Prof Eve Middleton-Kelly, David Hope-Mason (Past Master), Stephen Hyam, Dr Gerard Lyons, Peter McDermott, Chris Newenham, (Chairman Awards Council), Ian Rainford (Honorary Remembrancer), Kevin Rose (Chairman Membership & Coms), Cheryl Roux (Master), Andrew Sillett, Andrew Tinsley, Ian Waller and Sarah Whitworth.

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