



The Fruiterers' Company NEWSLETTER



Number 41

August 2001

THE LIVERY STORMS DOVER CASTLE



The Summer Event this year was also The Master's Day, and what a day it was. The weather could not have been better and the visit and tour of Dover Castle took place in conditions of perfect calm. The views from the ramparts will be long remembered. Our party of over 80 assembled below the imposing walls of The Keep and under the expert guidance of Anthea Bryant and Mrs O'Connor, two groups were taken on an enthralling tour of the main bastion of the building, with historic details and anecdotes being fed by the knowledgeable guides to a fascinated audience.

A fortification of some type is believed to have existed on the present site of Dover Castle since prehistoric times. Julius Caesar landed near the site in 55BC with 6,000 men of the 7th and 10th legions and the remains of the 1st century, stone Roman lighthouse, are still clearly evident on a knoll to the south-east of the Keep. Indeed, at the time of the Norman Invasion, Dover was one of only three stone fortifications in the realm available to William. Most of the present buildings were completed in the late 12th and 13th centuries, but additions to the reinforcements and facilities have carried on to quite recent times, making Dover Castle one of the most awesome challenges for potential invaders to capture. Sited strategically, high on the limestone cliffs above the shortest stretch of water to mainland Europe, Dover Castle commands a panoramic view of the Channel and surrounding countryside.

The facts came in a fast and furious fashion. The central tower was completed in the 1180s, after the murder of Sir Thomas à Becket by Henry II. The top apartments being considered the most prestigious and apt, were dedicated to the monarch during his visits. The kings were fairly peripatetic moving from castle to castle and from host to host. The main reason for moving on was the stench that was eventually created by the waste that the king and court generated during their visit. The *garde-robe*, so named because it was there that the ermine robes of the nobility were kept, the pungent smell of ammonia, wafting up from the midden below, ensuring that the moths

were deterred from attacking the valuable furs. Dover Castle is of particular interest as the successive fortifications were constructed concentrically, a feature that made the fortress even more impregnable. The grey stone walls of the Keep were once coloured with washes of red, blue, green or yellow. The materials used in the construction were mortar and flint with the Great Curtain Wall providing the only access to the interior. The tower once possessed many more crenellations but these were removed during Napoleonic times to allow more cannons to be placed on the roof. The main source of water was via a well that was started by the Romans and was continuously excavated to its current depth of 480 feet. An unpolluted source of water was vital during sieges, it being estimated that over 90% of the deaths during the Crusades resulted from infections through wounds but mainly from disease through the drinking of contaminated water.

Continued on page 2

DATES FOR YOUR DIARY

September 5th	Carvery lunch and visit to the Mansion House:	<i>Butchers Hall</i>
October 1st	Election of The Lord Mayor:	<i>Guildhall</i>
October 4th	Joint Livery Golf Day:	<i>Tyrells Wood GC</i>
October 17th	National Fruit Show and Tree Planting	<i>Detling</i>
November 2nd	Presentation of Fruit and of Environmental Awards Lunch	<i>Mansion House Farmers and Fletchers Hall</i>
November 8th	Master and Wardens Dinner	<i>Innholders Hall</i>
December 5th	Carvery Lunch and Common Hall	<i>Butchers Hall</i>

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For over 125 years Mack has been at the forefront of the fresh produce industry in the UK. This tradition combined with the skills required in today's fast moving marketplace continues to make Mack one of the leading forces in the industry.

The Castle has played an important role over the centuries as a fortification from which the repelling of invasion forces could be masterminded and managed. During the potential threat of a Napoleonic invasion, many more buildings were constructed to garrison troops. A series of five layers of tunnels (the first being dug from the 1190s to the early 1200s and the last during the Second-World War), run underneath the Castle, affording shelter and refuge for troops, generals and VIPs. The Castle was decommissioned in 1987, when it was discovered that high levels of radioactivity were being recorded in the tunnels, following the explosion at the nuclear power plant of Chernobyl. Radioactive particles were being carried in the atmosphere and were falling with rain on the porous rock and being concentrated as they were washed through the limestone.

English Heritage is responsible for the maintenance, care and upkeep of Dover Castle, and do not generally encourage the planting of trees on their sites. However, because of the nature of the occasion, the Master's affiliation with the County and because one of his predecessors was mentioned in the records, special permission had been given to the Livery to plant a Medlar Tree in a garden below the ramparts. The Master, ably assisted by Lord Kingsdown, The Lord Lieutenant of Kent, The Upper and Renter Wardens, wives and Dr. David Brown of English Heritage, performed the task watched by the Fruiterers' party.

Following a short drive, the Master and Caroline generously hosted a splendid reception in the grounds of their beautiful home in the sleepy, picturesque, Kent village of Wickhambreaux.



Tree planting.



Paying attention to Anthea.



Harbour view.



The Master and Caroline.



Pre-lunch reception.



The delightful Garden at Nether Quaives.



Above: Liveryman behaving badly!

Left: At lunch.

BRITISH LIBRARY VISIT

Having enjoyed a traditional lunch of roast beef at our regular quarterly Carvery lunches held at Butchers' Hall on Wednesday 13th June, the Master led a party of twenty guests on a private tour of the British Library. Everything about the library was impressive. The total floor space is over 100,000 sq.mtrs., which includes eight stories underground. These basements are the deepest in London and have 300km of shelving for 12 million books. The storage space is essential as the library receives 8000 new books each day as part of its remit as an archive for the written English language. There are eleven reading rooms, three exhibition galleries and a fully equipped conference centre as part of the complex, which was designed by Sir Colin Wilson and opened in 1997. The visiting Fruiterers party were shown behind the scenes, witnessing the computerised book retrieval system in action. An informative and excellent visit enjoyed by all.



MAINTAINING OUR LINKS WITH SPITALFIELDS



Left to right: Benny Kong Ming, John Olney and The Master.

Spitalfields wholesale fruit and vegetable market has a long and illustrious history. The Market Rights of the City of London were based on a Charter granted by Edward III in 1327, which prohibited the setting up of rival markets within 6.6 miles of the city (6 and 2/3rds miles being the distance a person could be expected to walk to market and sell his produce and return in one day). The origins of Spitalfields date back to the 13th century when a market began on a field next to St. Mary Spittel on the edge of the City of London. In 1682 King Charles II granted a Royal Charter to John Balch, a silk thrower, giving him the right to hold a market on Thursdays and Saturdays in, or near, a certain place called Spital Square. For the next two centuries the market traded from a collection of sheds and stalls but as London grew so did the demand for fresh fruit and vegetables. Spitalfields became a centre for the sale of home-grown produce 6-days-a-week. In 1876, Robert Horner, who had started as a temporary porter, bought a short lease on the market and constructed a new building at a cost of £80,000, which was completed in 1893. The Corporation of London acquired direct control of the market in 1920 and extended the original buildings in 1928. By the 1980s it became inevitable that the market would have to relocate from its congested central site and antiquated accommodation. The market moved into its new, purpose-built facilities in Leyton, East London, and opened for business on the 13th May, 1991. The decade that has elapsed since the removal has seen some fairly dramatic changes in the traditional wholesale trade, but New Spitalfields Market remains fully occupied and the only wholesale fruit and vegetable market that remains totally dedicated to the purveying of fresh horticultural products.



Hugh Kelsey, himself a grower, responded to an invitation from John Olney, Liveryman and Chairman of Spitalfields Market Association, that a visit be organised to the market for interested liverymen and partners on Tuesday 17th July. It was an early start, with the party on parade at the site adjacent to Hackney Marshes at 7 a.m. Refreshments were served while John Olney, Arthur Hutchinson and Jim Heppel (the market's chief executive), welcomed the guests and provided details of the market's activities, history and successes. The statistics are impressive. There are 116 wholesalers and 4 catering organisations operating on a 32-acre site with a covered, central area of over 300,000 sq. ft. The road links provide easy access to the motorway system that has extended Spitalfields geographical influence.

Our tour of the market impressed all of us with the variety and the quality of the fruit and vegetables that were on offer. The Master was

introduced to several of the market personalities, including "Benny" Kong Ming, an importer and seller of unfamiliar, unusual Chinese and Asiatic products. "Sam" Lambert explained the prophylactic uses of Aloe Vera, a sub tropical succulent, from the leaves of which a thick, clear gluten is extracted, which forms the basis of most sun-protection lotions and creams.

Back at Allen House, the HQ of the Market Tenants Association, the young students of Waltham Forest Catering College, had prepared and then served a sumptuous, traditional, English breakfast. John Olney presented the Master with a magnificent basket of fruit while Caroline was given a most beautiful floral montage.

Sam Lambert demonstrates the method to extract the protective glutenin from Aloe Vera.



COTTESBROOKE HALL IS THE GARDEN OF THE YEAR

This year's recipients of the award, jointly sponsored by the Historical Houses Association and Christies, were Cottesbrooke Hall in Northamptonshire.

The Company offered a tree planting to commemorate the award which was gladly taken up by the owners Captain John and Mrs Macdonald-Buchanan and on July 24th the Master, accompanied by Caroline, 15 members of the livery and the Clerk visited the garden, arriving at this magnificent Hall (Queen Anne period) for the ceremony of the planting and a tour of the garden.

The Company presented the winners with a tree of their choice – a TIMBER CHERRY called Wildstar – which was planted in the woodland part of this beautiful garden which seemed to stretch as far as the eye could see.

The formal gardens are most attractive – one could only describe the experience as moving from one individual room to another – so colourful and with a classical sculpture much in evidence.

After the planting, the owners took the party on a tour of the house, paintings of horses by well-known artists, past and present, were a fine collection to be viewed. Captain and Mrs Macdonald-Buchanan's love of the land and horses was self evident – in fact one of the captain's horses was a winner at the recent Goodwood meeting. Following the tour the party was entertained to a most pleasant lunch in the dining-room.

We cannot stress enough the privilege placed with our Company by the sponsors in our involvement in this annual award, which is extremely prestigious and enables us to gift and plant fruit trees, varieties of which in many cases are a rarity and helps us to maintain our growing heritage.

The Garden of the Year presentation by The Company cannot be fixed far in advance because the award is not made until the spring and it is then necessary to make the



offer to the winner(s) and to find a suitable date. There is also the matter of the proximity of the garden to London and the South-east.

The editors were disappointed not to be able to go this year to what is always a very happy event.



WE KNOW WHAT TAKES HER FANCY

To give shoppers what they want is all part of the challenge in today's retail marketplace.

At Mack, we have the ability to analyse consumer purchasing data for fresh produce in order to find out exactly what turns the customer on.

Ever wondered which of those promotions worked best? Surprisingly, it's not simply a matter of taste. Which, in the case of some people, is really rather reassuring don't you think?

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KENT NFU CHERRY AND SOFT FRUIT SHOW

There can be no doubt that the display of cherries on show this year marked the arrival in strength of the new generation of varieties available to the UK grower.

Such names as Summersun, bred in England, Kordia from the Czech Republic, and a host from North America, including Lapins, Summit, Stella and Sunburst. A few varieties not seen before at the Show also created great interest and we are sure that more will be heard of Celeste, Schneider and Samba.

The Champion basket was exhibited by Brian Piper, and the Company's Medal for cherries was presented by the Master to a splendid collection of varieties shown by Paul

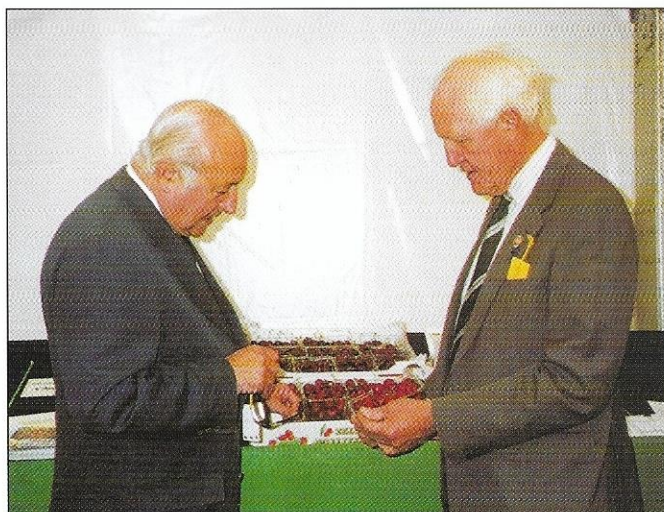
Mansfield.

The soft fruit classes were less well represented as the season was rather advanced. Nevertheless there were some excellent samples on view and the Master chose an entry of raspberries grown by Peter and Simon Brice for the Soft Fruit Medal.

Other members of the Fruiterers' Company to enjoy success included Sandys Dawes, Paul Kelsey, Edmund Doubleday and Henry Bryant.

The Chairman, William Wakeley, was delighted with 'such an outstanding show of fruit, a credit to all growers who exhibited'.

Liveryman Michael Taylor with The Master.



A group of Liverymen at the Show.



AN ACCOUNTING COURSE FOR GROWERS TO BE HELD IN NOVEMBER

The Company has announced a one-day course for Growers to be held at Bradbourne House, East Malling on 14th November, 2001 and is subsidising each participant with a grant from the Fruit Culture Trust of £75.00. The cost excluding the grant is £65.00 plus VAT.

The course is titled "Understanding and using your accounts" and is being run by Andersons, a firm of consultants operating throughout the United Kingdom, providing independent, impartial advice to a wide range of farmers and growers, as well as to many organisations in allied industries. With continuing change in the business environment their role is to help their clients understand how this will affect them and how to respond.

The course has been tailor-made for fruit grower proprietors and senior managers in fruit farming enterprises. The Company has devised and commissioned the course which will be restricted to fifteen delegates.

This is a further example of the continuing support which the Company is giving to the industry.

AWARDS COUNCIL MEETS AT EAST MALLING

The principal annual meeting of the Council was held at Bradbourne House on June 6th 2001. Unavoidable business commitments prevented the new Technical Secretary, John Giles, from being present, but it was a full meeting with a full agenda. The programme of student awards was reviewed and confirmed for the ensuing year, but some criticism had been received that the awards in some cases lacked relevance and were insufficient in terms of value. It was agreed to introduce an Essay Competition which is to go ahead and details will be made available. The proposal is to have a closing date of March 1st in each year and the presentation to be made at The Audit Court. The value of the prize will be £500.00 and there will be a panel of judges.

Meanwhile the availability of medals for awards at fruit shows continues as well as the Craftsman Award. Participation by Liverymen is welcome for both the Craftsman Award, the fruit Culture Award and, this year, The Ridley Medal which is due for presentation at the next Annual banquet (fixed for 14th February). Papers are being issued from the Clerk's Office to all members.

Elsewhere in this issue readers will find details of the Course to be run for Growers by Andersons.

There are plenty of projects under review. These and our existing commitments mean that the Trust needs income under Gift Aid. The Master has been working hard to remind Liverymen to renew their pledges: if you have not done so, please do so NOW!

The next meeting will be at Detling on 18th October at 9.15.a.m.

TWO INTERESTING STUDIES BY OUR STUDENTS AT HRI

The Fruit Culture Trust has again sponsored two students at HRI, East Malling Research Station, Silke Lesemann and Matthew Kirby.

Dr. Jim Flegg (Liveryman) went to see them and has sent us this report on their work.

SILKE LESEMAN



Host Resistance to Strawberry Black Spot

Silke Lesemann is based in the Plant Breeding and Biotechnology Department at East Malling. Silke is working on strawberry black spot, caused by the fungus *Colletotrichum acutatum*, which has become an increasing problem for growers in the UK in recent years and the pathogen is now widespread in the growing regions. Outbreaks in fruiting fields can lead to serious yield losses and there is no effective measure to control the disease. As the main spread of the disease between farms occurs by movement of apparently symptomless but infected runner plants, it is most important to keep UK nurseries free of the pathogen.

Besides various cultural measures, the use of resistant or tolerant cultivars seems to be promising. Experiments have shown that there is a major resistance gene effective in strawberry against *C. acutatum*, as well as polygenic resistance caused by many genes having a cumulative effect.

In this study a range of *C. acutatum* isolates from different sources in the UK were compared on the molecular level and tested for their pathogenicity on different strawberry cultivars. Selected isolates were used for screening commercially-available cultivars and advanced selections from the HRI strawberry breeding programme to get information about the presence of resistance.

The results showed that there is variation in pathogenicity between different isolates. They vary in their aggressiveness and some seem to be able to overcome the major resistance gene. The analyses by HRI also revealed clear variation present at the molecular level but further studies will be needed to reach any conclusions about connections between molecular diversity and pathogenicity.

Screening against highly pathogenic isolates demonstrated

that a useful level of resistance is present in some cultivars and also in some HRI selections. This information will be relevant to future releases from the breeding programme and can also be used to identify suitable parents for future breeding. Silke, too, is most grateful to the Livery, "My studies have broadened my knowledge and my skills base, as well as being beneficial to the fruit industry. I have found my studentship rewarding and fascinating".

MATTHEW KIRBY



Cherry Virus A (CVA) in the UK

In order to establish some idea of how widespread cherry virus A is in the UK, Fruiterers' Company student Matthew Kirby, based at HRI East Malling, has been testing nursery material from Frank P. Matthews Ltd Wholesale Fruit & Ornamental Trees and Rootstocks, Worcestershire. This material is representative of the main commercial varieties and rootstocks. A PCR detection method utilising primers designed specifically to the virus coat protein has been applied.

Of all samples, 46% tested positive – comparable to the value calculated by James and Jelkmann who evaluated German and Canadian sweet cherry sources in 1998. Interestingly none of the wild cherry material collected from woodlands in many different areas of the country has tested positive for CVA presence.

The second part of Matthew's project has focused on developing a much-needed new detection method for the virus. The viral coat protein has been successfully inserted into an expression vector and cloned in bacteria, but this work has run into some difficulty in the expression and purification of the protein.

Despite this setback, the project has been very useful overall. Matthew expects further results before his project period ends. He says "This has been an exciting and enjoyable period of research for me, and I am most grateful to the Worshipful Company of Fruiterers for making it possible. And I no longer run for cover when the words 'molecular biology' are mentioned!"

Our party



SUFFOLK TREE PLANTING

Determined to visit new areas, the Master led a party of 35 liverymen and their guests to Helmingham Hall in Suffolk for a memorable day's visit. The Master had previously walked the beautiful gardens on an RHS open day and had planned his tree planting with Lord and Lady Tollemache over two years ago. Helmingham Hall has been the ancestral home of the Tollemache family since 1480, having arrived with William the Conqueror and settled near Ipswich in 1100 AD. The Fruiterers party were warmly welcomed in the Great Hall by Lady Tollemache, who then took the opportunity to give those present a detailed history of the House, Gardens and the Tollemache family, whose pictures looked down on the proceedings. The party were then led to the Apple Walk, a delightful and historic part of the garden, which bordered the northern boundary of the Walled Garden. The Master planted a Ribstone Pippin apple tree to accompany the many varied and unique varieties already forming part of the Walk. The Company also donated two further rare varieties, namely a Reinette and Bismark, which were planted separately. There followed a grand tour of all parts of the magnificent gardens, which included a Spring and Summer border area, a Rose Garden, Knot garden and the famous Walled Garden. An excellent lunch in the Coach House restaurant concluded a wonderful day.

A view of the Gardens



Above: Gentle shade

Below: The tree planting



PUCCINI IN PALL MALL

The Summer Court Dinner took a different form this year from the last time we visited the RAC Club in Pall Mall. Wives and partners were again invited and the numbers responding to the Clerk's invitation meant that round tables were needed to accommodate those attending. This precluded the traditional Loving Cup.

The principal guests were Sir Simon Hornby, Past President of the Royal Horticultural Society, and Lady Hornby and Mr and Mrs Michael Paske (Vice-President of the NFU). The Society regularly invites our Master and his lady to Chelsea and it was a pleasure to be able to return some hospitality.

The Master of The Lightmongers Company with his wife and his Clerk were among the private guests.

Our links with our American Liverymen were renewed with the presence of Carlos Kearns and Eric Fraunfelter with his wife.

The Master proposed the toast of "The Guests" to which Sir Simon replied in an inspiring speech that touched on a litany of achievements and activities undertaken by the RHS.

The evening concluded with a musical recital by Elisabeth Sikora and John Dilhorne giving a programme of delight, including Puccini and Ivor Novello.

Bernard Sullivan oversaw the proceedings.

We are again grateful to Liveryman Ken Muir for donating strawberry plants for table decoration and sale for benefit of the Company's Charitable Trust. A total of £750 was raised.



Above: At Dinner. Below: John Dilhorne.



Above: Captivated by the music.

Below: Edmund and Jane Doubleday with Michael and Angela Cronk.



The Master

ACKNOWLEDGEMENTS BY THE EDITORS

We would like to thank all those who have assisted with this issue, and in particular John Giles, Adam Wakeley, Tony Redsell, Jim Flegg, Jenny Bartlett, Richard Brighten, John Dunham, Gerry McDevitt, The Master and The Clerk.

CONGRATULATIONS

Jack Henley has been elected as Junior Warden of The Carmen's Company.

BEST WISHES

Donald Mack has been unwell and undergone surgery. We wish him a speedy recovery.

PRIZE AWARDED BY THE EDITORS FOR PAST ISSUES

We were very pleased to hear from Eric Williams who tells us that he is well and enjoying retirement. He has sent us the missing copies of 'The Newsletter' from his personal collection and these will be sent to Stephen Freeth at The Guildhall Library to make up the set. The prize is on its way, and meanwhile thanks also to two other liverymen who made offers to help.

BATH AND WEST SHOW 2001

Due to the Foot and Mouth outbreak the show was not held this year. As a result our cup was not awarded.

OBITUARY

As we go to press we have received the sad news of the death of John Bardsley after a short illness. We send our sympathies to Betty and Annie and all members of their family. A full obituary will appear in our next issue.

MICHAEL TANGUY IS SWORN IN AS A JURAT ON GUERNSEY

At a meeting of the States of Deliberation on 28th March 2001 Past Master Michael Tanguy was elected to this high office to replace the late Jurat John Henry.

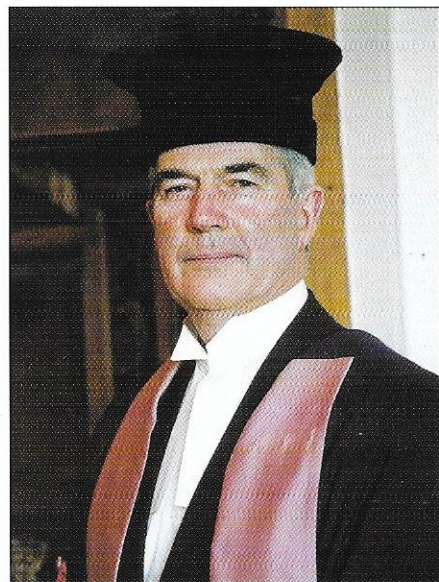
He was sworn in by the Bailiff and now is one of twelve Jurats of The Royal Court of Guernsey.

"It is an honour and a privilege to serve as a Jurat, the highest dignity that the people of the island can bestow on a fellow islander" the records show.

Jurats are in fact judges of the Royal Court which is presided over by the Bailiff. The free election of judges and magistrates by the people, chosen from among themselves, is of great antiquity and dates far back both in England and on the Continent. The right was well established among the northern nations and closely interwoven in their constitutions long before the arrival of the Christian missionaries. The Celtic Gauls claimed the right to elect their own judges, and it was from among these Celts that the first settlers came and for a long time formed the chief population of the Channel Islands.

In an interesting booklet sent to the editors by Michael the history is well set out and records show the names of all those who have served the office of Bailiff since 1270. Michael has lived on the island for some years and hosted a Livery visit during his year as Master. For some years he was chairman of The Guernsey Tomato Marketing Board which was awarded the Company's award for Marketing (The Lewis Award) in 1968.

Congratulations to Michael on his appointment! He was spotted on a television news report during the recent visit of The Queen to Guernsey in full regalia.



THE THIRD YEAR OF OUR ENVIRONMENTAL AWARDS AGAIN ATTRACTS A HIGH QUALITY OF ENTRY

The Company has again been fortunate to obtain sponsorship for these awards from Marks and Spencer plc and we are most grateful to them for their continued support and enthusiasm. Stuart Stubbins (Liveryman, with M & S) again joined the panel of judges which also included Past Masters Tony Redsell and Alan Todd and Andrew Sharp (M & S Senior Technologist). The scheme was again administered by The Clerk. Many thanks to all who have worked so hard on this scheme this year.

The awards fall principally into three classes, but there is also scope to make a Highly Commended award which has again been made this year.

There is an overall winner whose name will be announced by The Master in the presence of The Lord Mayor at the presentation ceremony at The Mansion House on November 2nd.

The winners this year are:-

Crop Production Class: G S Shropshire & Sons

Crop Protection Class: EMA

Packaging & Distribution Class:

A J & C Snell

Highly Commended: HRI Walnut Club.

The winner of the **Crop Production Class** is **G S Shropshire & Sons**, a family farming business from Norfolk. Their management of water by a sub-irrigation system is unique to the UK. Actual water usage is 50% less than conventional overhead irrigation. Less fungicide is needed as overhead irrigation does provide an ideal situation for disease development.

Their Black Fen soil is subject to wind erosion. They combat this by restricting field size to 15 acres and ditches and hedgerows surround most fields. There are 30 miles of hedgerows and many spinneys contributing ideal habitat for birds, insects and other wildlife. The hedges and ditches are cut on a rotational basis and stubble is left over winter to provide food, habitat, and to stop windblow.

Although few farms could control their water table in this way, maximum environmental advantage is taken of the local conditions.

The **Crop Protection Class** winner is **EMA (Environmental Management for Agriculture)**, developed and produced by Hertfordshire University.

It is a well-designed piece of software available for £35. It has a great deal of information – for example, by entering farm data it provides specific requirements for fertilizer application. It has a pesticide database providing information on formulation, harvest interval and LERAP status, etc., as well as identifying different brands with the same active ingredient.

Crop diseases can be researched with advice on identification and the correct remedial action.

It is extremely valuable for its comprehensive information and is priced within the reach of every grower.

The **Packaging and Distribution Class** winner is **A J & C Snell of Pencoyd Court Farm**. They have produced an innovative mobile tray washing plant.

Soft fruit is taken from field to packhouse in re-useable plastic trays which periodically need cleaning. These have either to be pressure washed on farm, which is inefficient, or sent to a tray washing plant with haulage and double handling.

The mobile plant has a recycled jet of hot water and detergent via a filtration system. It is very efficient with a low dilution rate and an environmentally safe action.

The standard of entry was very high and it was decided to award a **Highly Commended** prize to the **HRI Walnut Club**.

This is a new initiative and, although long-term, has created a very positive response from growers.

With less land being required for conventional crop production, it is essential for environmentally friendly, yet potentially profitable, crops to be researched. The work of the Walnut Club in taking forward the development of strains of walnut for both fruit and timber production has much to commend it.

GOLFING FRUITERERS MEET AT KINGSWOOD

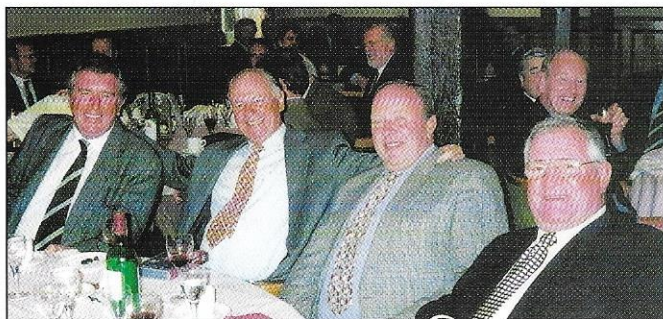
The Company's Golfing society held their annual Golf Day at Kingswood Golf Club on May 3rd by kind invitation of Liveryman Tom Hilliard OBE.

We were delighted to welcome The Master and his wife Caroline; The Master presented the prizes and Caroline was presented with a putter.

Our numbers were slightly down due to a number of long standing members being unable to come this year. Thirty-five players participated.

After the course had had to be closed the afternoon before due to the heavy rain, we were delighted to wake up to a dry and sunny morning and to find the course reopened. Our sympathies go to the greenkeepers who will have a busy summer ahead restoring the course to its usual top condition.

Ivor Robins won and regained the Barton Cup after a break of a few years. Ted Dillely put in another sterling performance to be Runner Up and win The Robert Sice prize. Tony Whitty (playing off 2) won the Presidents Prize for the guests.



Other winners were Lance Morrish and Anthony Turnbull (Upper Warden). Tony Whitty also won The Longest Drive and Gerry McDevitt won Nearest The Pin.

Richard Barnett won a special prize in the form of a magnificent fruit basket which he couldn't wait to get his teeth into! (He is a dentist!)

Ivor and Sue Robins ran a £5 draw and a small auction and this, together with other generous donations, allowed a total of £550.00 to be raised and presented to The Master for the Charitable Trust's fruit distribution programme within the City.

There are several companies now running Charity Golf Days. These are expensive to support and we are putting in a team for The Carmen's day in September in memory of the late Brian Banks at the cost of the participants. Members who wish to join in these events can have details from the Acting Secretary of the Society.

We were pleased to see John Dunham and Diana Ashton who helped with the half-way hut and the prizes.

We entered a team for the Prince Arthur Cup competition at Walton Heath and made a reasonable showing!

The Joint Livery Golf Day will be on October 4th at Tyrells Wood and our annual day in 2002 will be at Kingswood on the first Thursday of May.



PROUD GRANDPARENTS!

We have news of the arrival of grandchildren to our Chaplain and his wife Elizabeth and to The Master and Caroline.

Our photographs show The Master and Caroline at Kingswood (with putter in hand!) and Nigel and Elizabeth at the Chamberlain's Court on Nigel receiving the freedom of the City of London on June 14th.

Congratulations and good wishes to all!



INFORMAL EVENING IN THE CITY

In March (too late for our last issue) the Membership and Communications Committee organised an informal get-together for Liverymen at the City Boot. The Master attended and those present seemed to enjoy themselves (below). The Committee will review the event to decide if it met the wishes of The Livery and whether it should be repeated.



COMMON HALL 2001

It has been decided to hold Common Hall again this year and the format will be as last year, namely a meeting immediately after the December Carvery Lunch on December 5th. The decision was not unanimous as it was felt by some Court members that communication within the Company has continually improved and Common Hall was not needed every year.

A HAPPY RETURN TO GROCERS HALL FOR THE AUDIT COURT

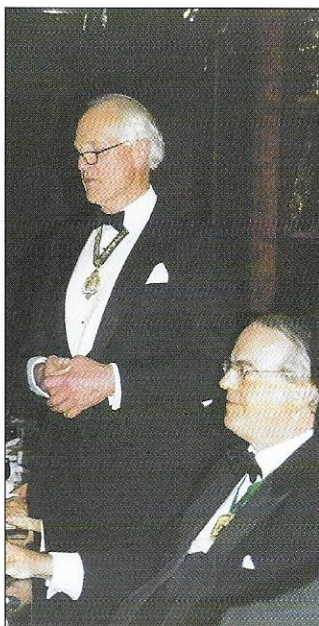
It was a delight for the company to be able to dine at Grocers Hall on May 17th. In the late sixties the Hall was badly damaged by fire and was rebuilt. Up to that time the Company had held their Annual banquets there for some years. The then clerk, Donald Methven, was a member of the Grocers' Company.

The Company controls Oundle School, which the Master attended, and a loan of the hall was arranged partly through this connection. We were delighted to be there. After the Court Meeting at which a large number of Admissions were conducted (see page 8) the Company held the traditional Audit Court Dinner attended by 160 members of the Company with their guests.

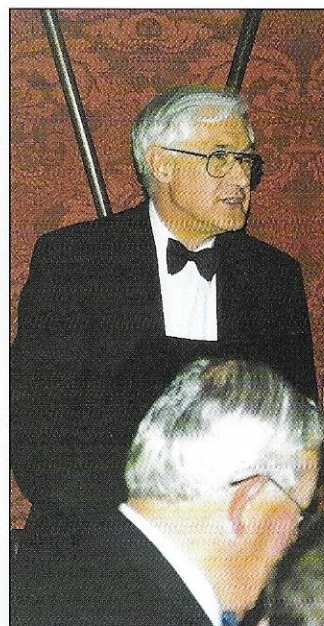
The Guest of Honour was Alan Moore CBE, Deputy Chairman of Lloyds TSB, who managed in his reply on behalf of the Guests to link the skills of banking with those of fruit growing. These two disciplines have not always sat comfortably together!

Among our other guests were the Master Grocer, Timothy Guness, and James Symington of Grahams, the port producers, whom we are to visit this September in Portugal.

At the Court meeting four Honorary Assistants retired after their two-year period of service on the Court and four liverymen were elected to succeed them.



Above: The Master.



Above: Alan Moore.



Above: Retiring Honorary Assistants; Michael Taylor, David Reid, Alan French and John Foley.

Left: New Honorary Assistants; Edmund Doubleday, Will Sibley, Tony Millar and Mark Ermini.

STUDENT AWARDS AT HADLOW AND AUCHINCRAIVE

Among the awards which the Company through the Fruit Culture Trust has made this year are those at Hadlow College and at Auchincruive in Scotland.

The Master went to the presentation of the award given to Tom Gillam at Hadlow on 22nd June.

Tom is 23 years old and has completed his HND Commercial Horticulture. His family is involved in the fruit industry and his pre-occupation throughout the course has been with the fruit units. Although capable of obtaining a BSc., Tom wishes to have a "hands on" management role in the industry and has left the college to join a leading soft fruit grower in Cornwall. The principal of the college, C A Woodhatch, writes "His natural ability, enthusiasm and personality will, we are certain, secure him an excellent career. He is a very worthy nominee indeed for this award".

The award at Auchincruive went to Gavin Gall who was a final year student on the BSc Horticulture with Horticultural Management course run by the University of Strathclyde in conjunction with the Scottish Agricultural College.

Michael Hitchon, Lecturer in Horticulture at the college writes:-

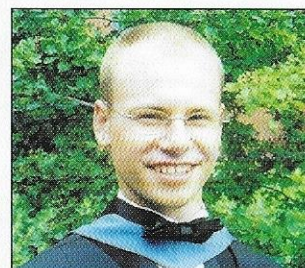
Gavin based his BSc dissertation on a study titled *The*

pressures on Scottish strawberry growers caused by retail multiples. He undertook a review of the industry and proceeded to undertake two surveys – one addressed to growers, the other to supermarkets. He found that the future for the larger growers was better than for the smaller growers. Whilst there was a preference for British fruit because of superior flavour and quality, he detected a decrease in PYO and farmgate sales. Supermarket demand for year-round supplies of fruit has meant that there is greater pressure on growers to satisfy that demand.



Left: The Master with Tom Gillam.

Below: Gavin Gall.



WELCOME TO OUR NEW ARRIVALS

NEW FREEMEN

On 17th May 2001

By redemption Stephen Howard George Thompson
Bellamy-Jones
Thomas Oliver Bodger (Son of Stephen)
Andrew Gordon Ciclitira (Son of John)
Henry Charles Pownall
John Frederick Price
Denis Leslie Punter
Michael Alan Spencer
Ian Richard Swingland
Neil Derek Tullett (Son of Derek)
Valerie Wass

By Patrimony Philippa Catherine Cronk
James Robert Lewis

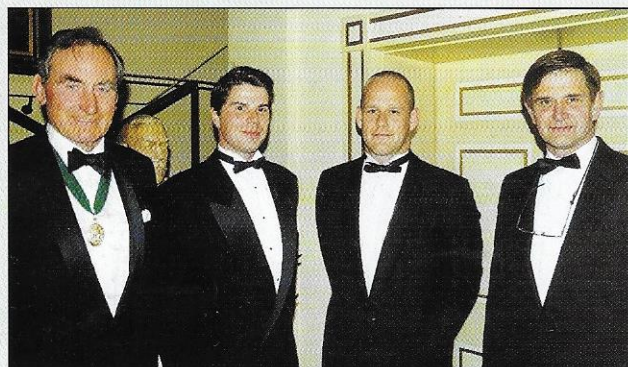
NEW APPRENTICES

Alexander Charrington (Son of Margaret)
Peter Thompson (Son of Michael)

NEW LIVERYMEN

On 17th May 2001

Martin Andrew Beckenham;
Simon William Lester Brice;
Jane Charlotte Lockwood;
Roderick Laurence Beale Neame



Above (l-r): Denis Punter, Michael Spencer, Valerie Wass (seated), Neil Tullett, Ian Swingland.

Below (l-r): Harry Pownall, Andrew Ciclitira, Stephen Bellamy-Jones, John Price, Thomas Bodger.



Above (l-r): Ian Lewis with his son James, Julian Cronk with Philippa.

Left (l-r): Tony Redsell, Alexander Charrington, Peter Thompson and Michael Thompson.

Below (l-r): New Liverymen. Jane Lockwood, Roderick Neame, Martin Beckenham and Simon Brice.

