



# THE FRUITERERS' COMPANY NEWSLETTER



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## Master backs farmers at Annual Banquet

New Master Dr Chris Bishop took the opportunity of the highest profile Fruiterers' event of the year, the Annual Banquet, to underline the Company's support for British farmers.

Once again the Mansion House set the majestic scene for the 2024 Annual Banquet and that was complemented by the style and panache always associated with this, our premier formal occasion. The Master was flanked at the top table by the two sheriffs and their partners, Master Farmer and Master Cook, all protected by senior representatives of the armed services, our Musketeers from the Navy, Army and Air Force.

While welcoming all guests to the Banquet, the Master said: "I remember working for the Food and Agriculture Organisation of the UN in Uganda just after Idi Amin had ceased to be President. In a meeting with the Finance Minister, he said 'we have money to support two priorities, and only two, which are security and enough food to eat'. It is apt that the three Musketeers and the Masters of the two livery companies represent these priorities.

"Never has the relevance of supporting British farming been more important; Farmers face similar challenges to those of Fruiterers, challenges that were highlighted last year by the now Immediate Past Master.

1. The world's addiction to cheap food.
2. The challenge of how we feed a growing global population.
3. How to enable our farmers to make sustainable incomes.

"These all remain major concerns," the Master added. The nutritional value and how that food is treated and presented is also of utmost importance."

The Mansion House's Egyptian Hall



*The Master delivers his speech*

rang with the voluble chatter of Liverymen, including eleven Past Masters, and their guests as they were entertained by a lively musical programme, which was presented by The Royal Marines Association Brass Quintet under their musical director Andrew C Wood. Later a stirring rendition of the Post Horn Galop by their soloist David Edwards was received with great acclaim.

The Loving Cup, filled with chocolates these days, brought everyone to their feet causing the usual merriment and neighbourly banter.

Other esteemed guests included Lady Chief Justice, Baroness Carr, the head of the judiciary of England and Wales, the first woman to be appointed to the post since its inception in the 1300s, and Bishop James Newcome who has links with Dalemain and the Marmalade Festival.

"It's a tremendous honour to be able to host a dinner in one of the world's

finest dining halls," said the Master. For that, Stephanie and I would like to thank the Lord Mayor and his team for welcoming us all here; it is after all their home."

In his traditional toast to the City, the Master spoke of his participation in the rainswept Inter-Livery Pancake Race that could not be held in Guildhall yard due to poor weather. The Masters therefore were enjoined to compete in a pancake tossing competition and although he managed a more than credible 66 tosses in just 30 seconds, our Master unbelievably still did not win!

He placed great emphasis on the Company's Fruit Gifting programme, organised and delivered through City Harvest, which provides 1.2 million meals to deprived and deserving people each year. "Our centuries old Fruit Gifting Programme continues to go from strength to strength...to help us better understand what they do, there will be a



The Master and his wife together with Officers of the Company and guests

morning visit by the Livery to the City Harvest depot in June,” the Master reported.

He exchanged gifts with the Lord Mayor’s representative Alderwoman and Sheriff Dame Susan Langley DBE before she gave an amusing speech full of puns on fruit varieties. She also developed her theme on communities with shared values emphasising that people starting in relatively poor circumstances, with the encouragement of others can aspire to high office.

Dame Susan is Chair of Gallagher UK and a key figure not only in the City, but also as an advocate for women in business. She is convinced that if we all reach out with “kindness” we will be able to leave the City in a better place than we found it. “With such belief anything is possible”, she concluded.

As he concluded his address, the

Master thanked Prophet for its generous sponsorship of the event and Liveryman Peter Thomas and New Spitalfields Market for providing, once again, fruit for the tables. He also thanked Liveryman Nick Allen and Driscoll’s for supplying berries for the delicious Fruiterers’ dessert, as well as Liveryman Caroline Hulland for providing the



Alderwoman and Sheriff Dame Susan Langley DBE



Diners seated at the magnificent Mansion House

flowers on this grand occasion.

Rt Hon Sir Ernest Ryder, Master of Pembroke College, Oxford, responded on behalf of the guests with an amusing insight into the Master’s school reports and his subsequent studies at Pembroke College. The college, incidentally, was founded by James The First Earl of Pembroke, who was also the granter of The Fruiterers’ Charter in 1606. The Master was described by Sir Ernest as “Innovator, Engineer and Academic”. We are lucky to have him.

## DATES FOR YOUR DIARY

Date	Event	Location
<b>April</b>		
Sat 13	London Roman Baths Visit & Walk	The City
Thurs 18	Lord Mayor’s Big Curry Lunch	Guildhall
Sat-Sun 20-21	International Marmalade Festival	Dalemain House, Cumbria
Wed-Sun 16-21	Fruiterers’ Ski Trip	Cervinia, Italy
Wed 24	Honorary Assistants’ Dinner	RAF Club
<b>Thurs 25</b>	<b>The Legends Lunch</b>	<b>The Cavalry &amp; Guards Club</b>
Tues 30	Visit and Tour of the King’s Chapel, Chapel of the Savoy	King’s Chapel, Savoy, London
<b>May</b>		
Thurs 2	Fruiterers’ Golf Day	Kingswood GC
Thurs 9	Fruiterers’ Partners’/ Consorts’ Visit to The Foundling Museum	Brunswick Square, London

Date	Event	Location
<b>Tues 14</b>	<b>Audit Court Dinner</b>	<b>Cutlers’ Hall</b>
Wed 15	Inter-Livery Clay Pigeon Shooting	West London, Shooting School
Fri 31	Royal Bath & West Show	Bath & West Showground
<b>June</b>		
Tues 11	Visit to City Harvest HQ and depot (early morning visit)	Acton
Sat 15	Inter-Livery Croquet	Sussex County Croquet Club
<b>Mon 24</b>	<b>Election of Sheriffs</b>	<b>Guildhall</b>
<b>July</b>		
Mon 1	Inter-Livery Golf Day	Kingswood GC
TBC	Cherry and Soft Fruit Show	Kent
<b>Tues 9</b>	<b>Summer Court Dinner</b>	<b>Goldsmiths’ Hall</b>

# Honorary Archivist

## Five fine Fruiterers

Between 1870 and 1940 the five gentlemen portrayed in the picture here all served as Chairman of Steel Brothers & Company Ltd. Burma and London.

They are: William Strang Steel 1870-1897; Sir Robert McCracken 1906-1924; James Duncan 1924-1926; Bertrand Theodore Petley 1926-1930; and John Andrew Swan 1930-1940.

The London address of Steel Brothers & Company, which became a successful trader in rice, rubber and teak, was 6 Fenchurch Avenue, City of London.

They all have another thing in common though. Further research into the Fruiterers' Archives revealed that all five men, who were East India Merchants, had also been admitted to the Worshipful Company of Fruiterers and that William Strang Steel served as Master in 1898 and James Duncan was also Master, in both 1915 and 1916.

The magnificent Omar Ramsden Cup was presented to James Duncan by the Fruiterers' Company for serving as Master for a period of two years during World War I. The engraving reads as follows:

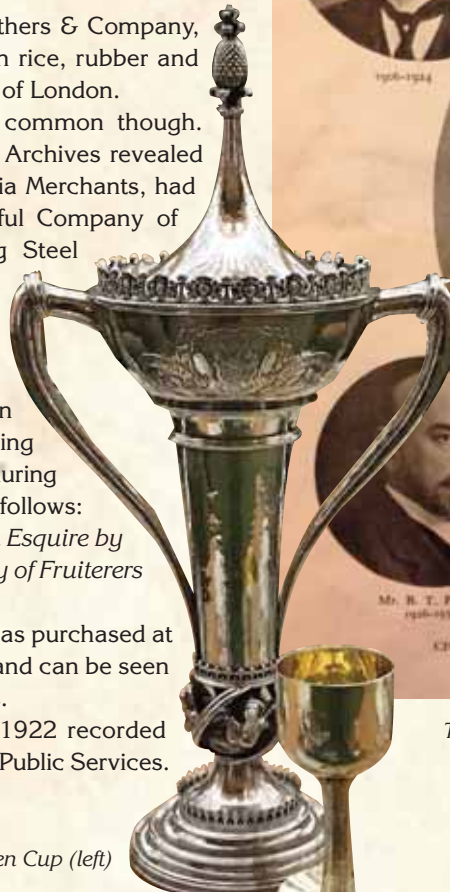
*"I was wrought for James Duncan Esquire by command of the Worshipful Company of Fruiterers of London" – March 1917*

Many years later (2014) the cup was purchased at auction by the Fruiterers' Company and can be seen on the Dinner Table at Court Dinners.

The New Year's Honours List in 1922 recorded that James Duncan was Knighted for Public Services.



*The five Fruiterers of Steel Brothers & Company*



*The Omar Ramsden Cup (left)*

## Don't forget to book

### TWO DATES FOR YOUR DIARY IN APRIL

First, the Company's second Legends Lunch on Thursday April 25th. Hosted by the Fundraising Sub-Committee, hear Gary Marshall, Chairman of Covent Garden Tenants' Association, speak about his life and work, at what is sure to be a very entertaining luncheon. There is a strict ticket limit – just 35 places available – so book early to secure your place and definitely no later than Thursday 18th April. If you have any questions, get in touch with organiser Liveryman George Beach, via [george@gbconnection.co.uk](mailto:george@gbconnection.co.uk) or on 07831 293956.

On the last day of the month, Tuesday April 30th, our Honorary Chaplain Reverend Canon Thomas Woodhouse has very kindly agreed to lead a tour of the King's Chapel of the Savoy.

This will be followed by a short Evensong service and then drinks and canapés/a light supper in the Lancaster Room.

For both events, please book via the members' website no later than Monday 22nd April.

## Two new Trustees for Foundation

In 2016 the Court of the Fruiterers' Company agreed that in order to formalise its charitable activity in line with current charity law, a separate Charitable Incorporated Organisation should be constituted with an independent Board of Trustees. This was named the Fruiterers' Foundation and its trustees include the Immediate Past Master (Chairman), the Master and two other Past Masters (PM Price and PM Warner).

It was decided that two further trustees should be sought for the Fruiterers' Foundation, and since the last Newsletter, those two new trustees have been appointed. They are retired lawyer Liveryman Blair Gulland and Liveryman Stephen Challacombe, who has extensive experience of being a trustee of other charities.

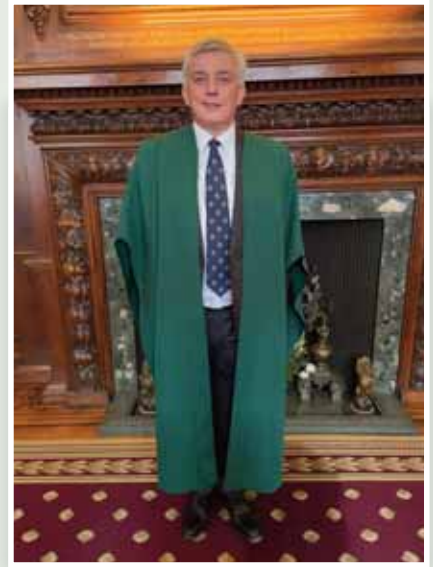
# New Master promises full and fruitful year



*Out with the old ...*



*... and in with the new,  
as Master Chris Bishop takes his oath*



*Admiral Sir Philip Jones, GCB, DL*

**A**t the St Paul's Day Court Meeting of the Worshipful Company of Fruiterers held on Thursday January 25th at Tallow Chandlers' Hall, the following officers were elected for the ensuing year:

- **Master**, Dr Christopher Frank Howard Bishop;
- **Upper Warden**, George Edward Smith;
- **Renter Warden**, Christopher Worth Newenham;
- **Renter Warden Elect**, Christopher White.

Admiral Sir Philip Jones, GCB, DL was also elected as a Liveryman of the Company Honoris Causa.

Following the Court Meeting, the Annual Livery Service led by the Honorary Chaplain, The Reverend Canon Thomas Woodhouse, was held at St Mary Abchurch, where Dr Chris Bishop took the Oath of the Master and was presented with the Master's Badge and Symbols of Office.

The St Paul's Day Preacher was The Rt Reverend Dr Jane Steen – Bishop of Lynn and the choir was under the direction of Philip Berg, MVO, FRCO, ARCM.

The Master and Past Master Dr Donald Cryan Hon, LLD together with Immediate Past Master Matt Hancock and Clerk Sarah Murnane all spoke at the Livery Luncheon that followed, which was served at Tallow Chandlers' Hall, where a most convivial ambience prevailed.

The newly installed Master welcomed Liverymen and guests to the lunch.

"Today is extremely special for Stephanie and I as we embark on this journey understanding the enormous responsibility and privilege that's been bestowed on us," he said. "I really appreciate the good wishes and support that have been expressed to both of us," he said.

"If I was looking for a strap line for this year it would be "Back to the City", as some of our visits remind us of different facets of this city. We're planning a full year of events to ensure that there is something for everyone, with a continued focus on affordable events, taking place at different times and on varying days of the week."

Elsewhere in this Newsletter, we look forward to events in April and May. On St Paul's Day, the Master also looked further ahead.

- In June, we will have a morning visit to a charity that is close to our hearts – City Harvest which should give us all a better feel for what they do and the serious need for better nutrition for so many Londoners.
- In September, we're visiting the English city which once had the tallest building in the world (Lincoln) for an opportunity to visit the city and look at some leading edge robotics that have the potential to radically alter our fruit industry.
- In October, we will be planting a tree at Glenarm in Northern Ireland at the Historic Houses Association Garden of the Year. I believe this is the Livery's first visit to Northern Ireland.
- There will be a technical conference

in Cambridge in November on the use of data in the fruit industry and how it can help us solve some of our issues.

- People may be saying that this involves a great deal of technology and the final visit involves another technology that in its time caused concerns it would change the whole fabric of society – I refer to the printing press. This visit will be in October, to the College of Arms.

"We'll also dine at Goldsmiths and Cutlers and will return to Vintners later in the year with a variety of guest speakers. The presentation of fruit to the Lord Mayor is our company's opportunity to meet the Lord Mayor in informal surroundings. It's a very rare opportunity amongst all Livery companies, I urge you all to embrace it with your full support. We will also be lunching at the Mansion House although in a different room to our February banquet.

"We will be repeating the Carol service in December at the King's Chapel of the Savoy. In a very short time this has become a must in the diary."

It's a busy year, he concluded, with a lot to look forward to, but "ultimately, I would like us all to have some fun while doing some good for our industry, our members, and our communities."

The Fruiterers' dessert which adorned the tables was kindly donated by BerryWorld and displayed by Liveryman Peter Thomas, while cherries were donated by Norton Folgate.

# Richard Harnden receives the Matthew Mack Award 2024

The Matthew Mack Award is one of three prestigious triennial awards presented to deserving individuals in recognition of their outstanding contribution to our industry. The Award was founded in 1988 and is given triennially to an individual for distinguished achievements in education, training and innovation within the fruit industry. This year, at the Annual Banquet, Renter Warden Chris Newenham announced that the recipient of the 2024 Matthew Mack Award is **Richard Harnden** and delivered the following citation.

Richard started his career as a Trials Officer with East Kent Packers Ltd. He then joined his father on the family farm near Hythe and began to show his love of innovation and improvement by planting and cropping strawberries at the farm as a specialist long season crop. To market his crop, he joined the Kentish Garden Ltd co-operative as a member, starting a long and fruitful association with the organisation.

Richard then went on to help run the UK's largest strawberry plant propagation business owned by Bill Cragg, where he developed an extensive knowledge and experience of the propagation industry. Later, in conjunction with two fellow growers, he established a strawberry plant propagation business, Commercial Fruit Plants Ltd, in the late 1980s.

In the Autumn of 1995, Richard joined the senior management team at Kentish Garden Marketing Ltd, initially as the Technical Executive, and later held the role of Technical Director of the rebranded KG Fruits Ltd. In 2011, he moved to the role of Director of Research at Berry Gardens Ltd, helping to visualise and deliver huge change and innovation through projects on breeding, new pest and disease controls, propagation, production techniques, especially in respect

of irrigation management, robotics and automation, and in post-harvest treatments. In short, Richard has been a key industry figure and has been instrumental in helping growers to create the modern, world leading berry industry that we have in the UK today.

In addition, Richard has provided support and advice for breeding programmes as well as liaising with and supporting fruit researchers at NIAB, the James Hutton Institute, a number of UK universities and research institutes and breeding programmes around the world, not only to develop collaborative research projects, but to keep abreast of the latest technical developments that could be adopted by industry.

However, perhaps his greatest achievement, and one which the Worshipful Company of Fruiterers is also proud to support, has been the recognition that many of our established fruit researchers were nearing the end of their working careers and were not being replaced by new or younger scientists. Acting on this



*Renter Warden Chris Newenham delivers the citation at the Annual Banquet*

realisation, in conjunction with NIAB Richard set up the Collaborative Training Partnership for Fruit Crop Research. Funded jointly by BBSRC, AHDB and Industry, it has now successfully trained five cohorts of students and prepared them for a life in fruit research, with many graduates already working in our industry. Without Richard's vision and support, this initiative would never have been achieved.

Richard has always been determined to raise the standards and abilities of the whole industry rather than for just a select few.

Richard, on behalf of the Worshipful Company of Fruiterers, it gives us great pleasure to present you with the Matthew Mack Award for 2024.



*The Master presents the Matthew Mack Award 2024 to Liveryman Richard Harnden*

Glad Shrove tidings



# Energy and enthusiasm averts flip flop!

There was no shortage of enthusiasm among those liverymen and supporters arriving at Guildhall Yard on Shrove Tuesday, February 13th for the 20th Inter-Livery Pancake Race hosted by the Worshipful Company of Poulterers. Unfortunately, for only the second time in those two decades, the inclement weather conditions played their part and the extremely wet “course” was deemed unsafe for racing.

While there are numerous pancake races held the length and breadth of the country, the Inter-Livery Pancake Race hosted by the Worshipful Company of Poulterers is one of the most visually spectacular of them all. Forty-one City of London Livery Companies had turned up to compete and in order not to disappoint and satisfy those competitive urges, it was decided to move inside to the Guildhall Crypt.

Before the Masters’ took on the new challenge of a “Pancake Flipping Contest” the not so small matter of a

“Fancy Dress Contest” was held to determine which of the plethora of imaginative outfits that were on parade was the most innovative.

Onto the main event, which saw the energetic Masters of several Companies don chef’s hats and oven gloves together with their Badges and Gowns. The indoor pancake tossing rules declared that the Master who made the highest number of “Tosses” over a period of 30 seconds would be declared as the winner.

The Master takes up the story. “Despite flipping my pancake what I thought was a pretty decent 66 times in 30 seconds, we failed to win. I have to confess though that I have only flipped a pancake 66 times in my life, so perhaps other Masters had more practice!”

The line-up that would have represented the Fruiterers Company was: The Master Dr Chris Bishop, The Mistress Stephanie Bishop, Honorary Assistant Sarah Calcutt and Liveryman Jenny Sillick. “It was an excellent event,” the Master added. “There was the added benefit of seeing Sarah Calcutt dressed as a watermelon, although I was firmly told by her daughter this was the last appearance of the watermelon costume. On behalf of my successor can I throw down the gauntlet to the male members of the livery by saying our pancake team was 75% female.”

For those readers who are interested, the Master narrowly lost out to a



The fancy dressers out in force

magnificent 80 tosses by the Master of the Worshipful Company of Tylers & Bricklayers. Congratulations to him.

The event was superbly organised by the Worshipful Company of Poulterers for The Lord Mayor’s Appeal, Barts Charity, Tower RNLI and Master Poulter’s Pelican Trust. The Fruiterers Company made arrangements to supply the lemons, which were most generously donated by Spitalfields Market Tenants’ Association.

The decision was also taken to bring forward the luncheon, which was enjoyed by all. Despite the initial disappointment caused by the atrocious weather the event was deemed to be a “Flipping Success.”



Rain could not dampen the spirits



The Fruiterers’ flippers

# Master's Reflections

My first impressions as Master have been just how positive, friendly and supportive everybody in the Livery has been to Stephanie and me. Perhaps even more tellingly, the response I've had from people who either came to the St Paul's Day service or as guests to the Annual Banquet at Mansion House has been similarly positive. They have overwhelmingly said just how friendly and welcoming the Company is, which is very good to hear.



*The Master and his wife Stephanie at the Annual Banquet*

I enjoyed St Paul's Day, probably slightly more in retrospect than I was able to at the time as it's obviously a very important day and I couldn't shake off the feeling that something might go horribly wrong! But it didn't and it has been very nice looking back on what was a very memorable day.

Our Annual Banquet was a tremendous affair, well attended and very entertaining. As well as attending our own functions in the last couple of months, I've been to a very enjoyable dinner hosted by the Worshipful Company of Gardeners, which like our own Banquet was at The Mansion House. It was interesting to see how another Company organised such an occasion and how distinctly different dinners can be in characteristics.

We have a new Musketeer, Admiral Sir Philip Jones, GCB, DL, and I was really impressed with how keen he has been to get involved, integrate and identify with the Livery. At Mansion House, he tried to see as many people as he could and clearly remembered the people he had met previously on St Paul's Day. The role of the Musketeers is to assist the Livery

in its support of the Armed Forces, raising awareness of events like the Big Curry Lunch and making sure that support of the military is kept within the conscience of Liverymen.

I'm encouraged to see how the Lord Mayor, Michael Mainelli, is getting involved with City Harvest and other food redistribution charities and initiatives. He was on hand to officially unveil the new Livery Food Initiative truck for City Harvest on March 6th. The van will further enable City Harvest in its crucial mission to reduce food waste and feed the one in four people in the capital who can't afford to eat. He wants London to be the 'coffee house' of the world, where everyone meets business-wise, but within that, he also very much appreciates the ongoing challenge of feeding the city, particularly those who are not so fortunate. He has clearly highlighted the need to tackle food poverty in his aims and objectives for the year.

It's a year since our Company made our commitment to City Harvest and I think that has had a very good reaction. There are a number of people who feel that we are now more focussed; before there were very good intentions, but we may not have been quite hitting the target with everything.

The recent New Members evening was very successful, with roughly 20 potential members in attendance. There has been a lot of interest from people wanting to join our number and again, it is the friendliness of the Company that many people cite as a reason for wanting to become a Liveryman.

In the same week, The City Food & Drink Lecture provided us with plenty of annual food and drink for thought. And the United Guilds' service reminded us all of our brotherhood with our fellow Livery Companies. I was privileged to deliver a

speech as the Master of the oldest Company present at the Stationers' Hall, which underlined how senior we are in the pecking order.



*A moment of hilarity at the Annual Banquet*

I'll leave you with an amusing incident from the Annual Banquet. The pin I presented to the Lord Mayor's representative, Dame Susan, came in a box that looked remarkably as if it should have an engagement ring in it. On receiving it, Dame Susan exclaimed dramatically: "Oh, this is so sudden", which was very funny. We had actually rehearsed a whole act, which involved her pondering my proposal before politely declining, but thought it prudent to cut the scene short and get on with the rest of the evening!



*Upper Warden George Smith and Renter Warden Chris Newenham flank the Master at the United Guilds' Service in March*

# Sainsbury's CEO digs up old principles

While acknowledging that being chosen to deliver the 23rd City Food and Drink Lecture was “a real honour”, Simon Roberts, CEO of Sainsbury's said he was struck by how “few of my predecessors have come from retail”.

By his calculations, Roberts was the fifth representative of the food and drink retail sphere to have addressed this high-powered cross-industry audience since the turn of the century. “I think that's quite telling. It says to me that too often our industry works in silos and is divided. We don't work together effectively enough to drive the necessary change at a system level,” he admitted. “Retailers and supermarkets are perhaps, often seen as on one side of the food system, with suppliers, processors and farmers perhaps on the other.”

This needs to change, he said and promised to “set out a vision for a big system, which works for everyone.”

What followed, however, left many in the audience feeling they'd heard it all before. The title of the lecture was ‘Good food needs a great food system’, which is an incontrovertible truth. And once Simon had begun to explain his vision with “if we are to achieve [change] and build resiliency into our food system, then a new culture of collaboration and longer-term partnership will be crucial”, an air of polite resignation gradually filled Guildhall.

The food and drink industry does a “remarkable job”, he said, but it is fragile and at a crossroads. Without changing the way the supply chain interacts, the challenges for others



*Simon Roberts, Sainsbury's CEO delivers the 23rd City Food and Drink Lecture*

further down the line are going to become more intense. “Historically the relationship between supermarkets and their suppliers has too often been too short-term and not built sufficiently on long-term partnership,” added Roberts. “This approach won't work anymore. We are moving towards more longer-term agreements in key supply chains, giving farmers and suppliers the confidence to invest for the long term and improve their sustainability.

“Get it, right and we will have a food system, which supports British farming, improves sustainability helps enable a healthier population and drives economic growth and job creation,” Roberts said.

New NFU President Tom Bradshaw, who sat on the subsequent panel, perhaps summed up best what the more sceptical members of the audience were thinking. The Sainsbury's CEO did not say anything that you could necessarily disagree with, Bradshaw said, but he felt he could have written 95% of his speech for him.

Arguably the most significant theme of the evening was uniform criticism



*The panel*

from both Roberts and the panel that followed him of government food policy, or a perceived lack of it. Perhaps because there is an underlying feeling that political change is on the horizon, the government was accused of taking the nation's food industry for granted, lacking understanding of food production and being incapable of formulating policy that supports domestic growers, rather than hinders them.

In calling for a Food Minister to oversee meaningful political intervention, Roberts warned that currently “well-intentioned but inconsistent government policy” and a “conveyor belt of conflicting policies” are damaging the UK's farming sector. He said: “Concerns about the direction of policy combined with the system of farm payments post-Brexit have discouraged producers from investing, and there is real concern in farming communities about the unintended consequences for the future of UK food production.

“We all recognise the need to make our food system more sustainable, but the current approach risks inadvertently reducing the level of UK production. This will affect capacity here and lead to more imported food – which of course is less sustainable.

“We can build a more resilient and more sustainable food system, but only if everyone involved in the supply chain – retailers, suppliers, farmers and the government – are deeply committed and aligned to work together to drive long-term change and improvement,” he said.

“We need a policy framework which supports producers to sustain sufficient output in the UK, while encouraging biodiversity, reducing carbon and delivering regenerative farming to secure our food supply.”



*Guildhall was packed to the rafters*



# First Industry Lunch raises key issues

Geoff Fetter, a former supermarket buyer who in his post-Asda career has made a name for himself as both a supporter of suppliers and an outspoken critic of the supermarket buying model in the UK, was the speaker at the Company's inaugural Industry Lunch on January 19th.

The well-attended event, held in the Judge's Chamber private dining room at Brown's in Covent Garden, was conducted under Chatham House Rules. It gave Fetter and attendees the valuable chance to talk openly and frankly about industry issues and discuss a recent report he had authored. Entitled 'Is the UK Food Supply Chain Broken?' the report was published for the 2024 Oxford Farming Conference, and challenged the manner in which multiple retailers in this country deal with their suppliers.

Fetter, standing in the photo, is now a Director at consultancy The Retail Mind. He argues in the report that farmers should not and cannot be expected to subsidise consumer expectations of cheap food from the country's largest retail chains and suggested schisms have opened up in the UK supermarket food supply chain as it fails to adapt to global climatic events and changing market dynamics.

He believes that the weaknesses that have been exposed have raised supply chain risk levels to an all-time high. The report was based on more than 40 interviews with business owners across fresh produce, eggs, poultry and pork, as well as importers, frozen food manufacturers and consultants. Having listened to myriad industry experts, Fetter concluded that the risk versus



reward ratio when dealing with supermarkets is out of kilter, and consequently pushing many farmers to question whether they can continue in business. The perilous situation is also driving down necessary investment by those who struggle on.

"Increasingly, farmers are leaving the sector and using the land for non-agricultural uses because they simply cannot afford to continue subsidising the cheap food that the UK consumer has been used to," Fetter said.

The report focuses on three retailer tactics that are constantly squeezing suppliers and inevitably hitting them where it hurts most, in the pocket: fixed price, long-term agreements; the damage caused by inexperienced buyers; and a huge audit burden.

Damning insights on retailer behav-

our included reports of inexperienced and arrogant buyers, limited or no acknowledgement or recompense for a farmer's risk and multiple, intrusive audits. One business he spoke to had conducted audits in 42 weeks of the previous year.

However, despite the heavy evidence of what he labelled "destructive" retailer behaviours, Fetter also found that while retailers are consistently criticised by farmers and suppliers, retail to consumer remains the most sustainable and efficient distribution model.

As this is all public knowledge we're able to say that these findings were almost certainly discussed at the Industry Lunch. What else was said by the speaker, Fruiterers and their guests will remain between them!

## A lot to look forward to in April

The events keep on coming and the Master says there is a lot to look forward to.

"First is a walk around Roman London on April 13th that will remind us all how relatively recent the Livery Companies are within the full history of the City of London," he said. "Also in April, we will be visiting The King's Chapel of the Savoy, the church of the Honorary Chaplain. He will be giving a talk about the church and, although we have been to the carol service in the chapel, that doesn't allow us much time to appreciate the architecture and history, or the position of the

chapel in the wider church.

"Later this month is the International Marmalade Festival, of which I and Past Master John Price are patrons. It's a really important event for marmalades made in domestic and commercial kitchens around the world with total entries for all classes likely to exceed 4,000. Recognition can be the difference between getting that next big retail or catering contract or otherwise and I look forward as ever to going to Dalemian House and joining the founder Liveryman Jane Hasell-McCosh in Penrith for the occasion."

# Student prize winner summarises her work



*Powdery mildew on strawberries*

Samantha Lynn won last year's Worshipful Company of Fruiterers' Student Prize and £1,500 for her work with powdery mildew and her PhD is part of the Collaborative Training Partnership (CTP) in Fruit Crop Research funded by the BBSRC and Industry, with a view to address scientific challenges faced by argi-businesses.

At the National Fruit Show, Samantha provided a summary of her important work:

Powdery mildew infects a large range of crops including apples, cherries and raspberries. Strawberry powdery mildew is a global problem. The disease is caused by the obligate biotrophic fungal pathogen *Podosphaera aphanis* which relies solely on its host for survival and is host specific to strawberry and raspberry.

The presence of powdery mildew is observed as a white powdery covering on the leaves, flowers and fruit. The dense layer of mycelium growth on leaves can lead to a decrease of photosynthesis, leading to a reduction in crop yield. Infection on the flowers and fruit can cause mishappen fruit, leading to unmarketable fruit which can result in high economic losses.

Control of powdery mildew disease is improved by the application of fungicides; however, growers are limited to the active ingredients they can use and the

continued application of fungicide has led to the evolution of fungicide resistant strains. The development of disease resistant varieties will support the fruit industry by reducing annual maintenance costs, decreasing the number of fungicide applications and minimising the amount of produce that is lost due to the disease.

A desirable strawberry variety must be high yielding with good fruit quality, disease resistance and a desirable plant habit. Currently there is a limited number of commercially available powdery mildew resistant strawberry cultivars, and the varieties that are resistant do not have other essential desirable traits.

The standard breeding practice to improve disease resistance involves a slow and extensive disease screening assay. By identifying genetic components controlling disease resistance we can use advanced genetic techniques to identify resistant individuals and upgrade the current

system to enable genetic-informed breeding.

The overall objective of this project was to identify resistance genetic markers for future development of resistant varieties. This was achieved through conducting a genome-wide association study (GWAS) with 331 different commercial relevant varieties. The GWAS identifies genetic variations associated with the powdery mildew phenotype; the underlying genes can then be used as genetic markers for improved breeding. The phenotyping was conducted over two years from June to September.

Additionally, as part of this project, RNA sequencing was performed on two varieties to determine differences in tissue specific gene expression during infection of powdery mildew.

The GWAS and RNA sequencing resulted in multiple potential genetic markers for resistance associated with the powdery mildew disease. After validation of these markers, they can be applied in the future to improve breeding programs for development of resistance cultivars. The future focus should be on the integration of these disease resistant genes to advance strawberry breeding programmes.



*Samantha Lynn*

# Cindayniah conducts crucial research into WAA

Cindayniah Godfrey is a PhD student at Harper Adams University, based at NIAB in East Malling, Kent. She won the David Hohnen Award in 2023 and presented, like Samantha, at the National Fruit Show. Her project, funded by the Collaborative Training Partnership for Fruit Crop Research (CTP-FCR), is focusing on increasing understanding of the woolly apple aphid (WAA) and improving genetic resources to breed apple rootstocks which are resistant to WAA feeding underground.

Woolly apple aphids feed on all parts of an apple, creating galls which block water and sugar transport around the tree, stunting growth and reducing fruit yield. These galls are also a wound and therefore vulnerable to fungal infection, for example apple canker.

Feeding is especially damaging to the rootstock, where aphids feed over-winter and monitoring the roots for aphids is impossible. There are chemical control options available, which can affect the roots, but rootstocks that are resistant to feeding are the best long-term option. Resistant rootstocks also reduce WAA emerging in the spring to feed on new growth by removing the reservoir of aphids underground.

The economic impact of WAA feeding has to date proved hard to quantify but it is known that controlling the aphid can account for a large percentage of a grower's pesticide spend.

WAA is native to North America where it alternates between apple in the summer and American Elm in the winter, which is coupled with a single instance of sexual reproduction each autumn. In the rest of the world it has lost the sexual stage which has consequently led to reduced genetic diversity.

There have been examples of sexual forms found in other apple-growing countries, such as New Zealand, but these either die before producing an egg or the egg never hatches, leaving the population as functionally asexual.

This project collected WAA samples from North America, New Zealand, Chile, the Netherlands and Northern Ireland in order to compare how English samples compared. We collected aphid samples from sites across this country, from counties



*Cindayniah Godfrey*

including Kent, Herefordshire, Worcestershire, Somerset, Cambridgeshire and Lincolnshire, to allow us to examine the genetic diversity of WAA in England.

We found that English WAA samples were genetically different from those collected in other countries, and that several genetic clusters are present within England. We found some instances of isolated asexual populations, as we would have expected, and some localised groups emerged, for example samples collected from three geographically distant sites in Somerset across different years formed a single genetic group.

We did however, find instances where multiple genotypes were found within single sites and even within individual samples. The most likely explanation for the amount of variation we found is that there is some instance of sexual reproduction here, although it is difficult to say concretely. We saw the most variation at research sites, NIAB at East Malling and the National Fruit Collection. These locations might be creating selective pressure on the

aphids, driving the emergence of sexual reproduction.

Sexual reproduction may allow WAA to spread virulence traits between populations. We are seeing increased reports of WAA feeding on rootstocks that had thus far been resistant. These aphids have mostly been reported in the southern hemisphere but are increasing in Europe and are expected to occur more and more with changing environmental conditions.

Modern resistance breeding uses genetic markers which are closely linked to a target gene to identify resistant seedlings, speeding up the breeding process. This project is developing genetic markers for two different WAA resistance genes in apple rootstocks, used in the Malling-Merton and Geneva rootstock lines. The long-term aims of this work are:

- to increase the speed at which new WAA resistant rootstocks can be released commercially;
- To combine multiple resistance genes to give longer-lasting resistance to multiple strains of WAA.

# City Harvest calls for more much-needed support



Lord Mayor of London Michael Mainelli hands over the keys to the truck to Stephen Winningham, Chair of City Harvest

Food redistribution charity City Harvest has issued a plea to Liverymen to help identify food distributors, at any stage of the production process (from farm to factory), who have surplus food they would be willing to donate to City Harvest.

This is not a further appeal for money but for help from the whole livery membership and the wider food production community.

Thanks to the generosity of the Livery Charities, the Livery Food Initiative (LFI) has now raised enough money to put two trucks on the road for three years. A newly LFI-liveried lorry was launched on March 5th at Mansion House and, for the second year running, the Lord Mayor kindly agreed to preside over the ceremony and hand over the keys of the truck to Stephen Winningham, Chair of City Harvest, accompanied by several Livery Company representatives and charities.

Raising money for the trucks is one of three crucial asks by City Harvest. The second ask is very simple: City

Harvest still needs more food and hopes Livery companies and Liverymen can help.

The general cost of living, inflation, conflict and Brexit all contribute to growing levels of deprivation in Greater London, which continues to have the highest levels of food poverty in the country. Recently released figures from the Food Foundation show a quarter of the London population is living in food poverty. This figure increases significantly in several specific boroughs, particularly in East London (e.g. Newham, where the LFI's predecessor, the Livery Kitchen Initiative, distributed thousands of ready meals during lockdown in 2020).

Most readers will be familiar with a phrase coined last summer of the 'holiday hunger' of children. This has sadly been superseded by the choice for many of heating or eating this winter. The need for surplus food distribution has never been greater and sadly shows no signs of diminishing.

## Diminishing sources

Since the end of the pandemic, major food distributors (e.g. Amazon, Ocado) have invested heavily in AI purchasing programmes which have resulted in dramatic drops in available waste from these sources. Whilst this is fantastic management of resources, it has impacted on the City Harvest team's ability to reduce their waiting list. This coupled with steadily increasing demand means City Harvest is having to go further afield to collect food surplus donations. Thus the need for the new LFI truck.

Through the remarkable tenacity of Food Sourcing Manager Ben Logue, City Harvest will collect any edible produce of pallet size upwards either themselves or through a well-established logistic network throughout the country. There is more information and testimonials on the charity's website if any Fruiterer would like to introduce new sources of food to City Harvest.

Sarah Calcutt, chair of the Fruiterers Awards Council, is also CEO of City Harvest. She says that in its first eight months, the LFI truck launched last year rescued 138 tonnes of food. That equates to 329,738 meals delivered and 343 tonnes of greenhouse gas emissions prevented.

City Harvest has delivered £240 million of impact at street level in its life. It's calculated that each meal delivered has an average value of £2, but an £11.70 social return on investment. So much has been achieved – but there is so much more to do and the Livery Food Initiative and the 37 Livery companies that contribute to City Harvest are crucial.

Sarah says: "Stage II was to buy a 7.5t Mercedes small truck (for anyone who's not *au fait* with truck sizes, this is similar to one of the larger Ocado van types – other delivery services are available!).

"So, now City Harvest can move larger volumes of food around. We will end up with one truck based at New Spitalfields, another one at New Covent Garden, where we opened a unit in January, as well as a third that will do a

circuit of Kent, Wisbech and the West Midlands, collecting from growers, packers and distributors.

“As everyone invests in AI, less and less finished product is available for redistribution and therefore City Harvest is having to push out further down the supply chain,” Sarah adds. “This is a tough ask, but it will bring great benefits – we already feed 82,000 people a week, but as we have a waiting list of more than 80,000, there is still a desperate need to double food volumes – ideally overnight.

“The work we do doesn’t only benefit vulnerable people in need – it really benefits business. There is always a cost associated with disposing of the food you can’t use and City Harvest collects for free and distributes that food for free.”

## Landmark St Paul’s service highlights plight

A Harvest Festival was held at St Paul’s Cathedral last year amid concerns of a return to “Dickensian” levels of food poverty.

The service was held in partnership with City Harvest and coincided with the launch of the charity’s report warning that 4.5 million tonnes of edible food is being wasted each year in the UK because of standards imposed on the food industry about size, shape and physical blemishes, or because of oversupply.

City Harvest estimates that the UK food industry is paying at least £225 million a year just to throw this edible food away. This food could otherwise be used to feed hungry households.

Sarah Calcutt, said: “The idea of harvest festival as we broadly know it today originally took hold in the middle of the



### Specific contribution

“The Worshipful Company of Fruiterers has made an amazing contribution,” says Sarah. “Not least in getting on bikes and cycling around the Isle of Wight last year. That alone funded a new tray washer. We have 3,000 trays passing through our warehouse every day and cleanliness and hygiene is absolutely essential as we’re dealing with vulnerable communities.

“There are also lots of amazing synergies. Several liveryman run or work for businesses that work with us and Charlie Hodges, one of the cyclists who went around the Isle of Wight for us, was also one of our very first donors of food when he was at Belazu. Charlie has sold that business now, but the legacy of his initial commitment is there as the Belazu team was in volunteering recently.”

19th century. One of its principal aims was to get food into workhouses and to the poor, the elderly and others in dire need.

“The situation today feels shockingly similar. We’ve even seen a massive rise in diseases such as rickets and scurvy, which people tend to think of as Victorian illnesses.

“The fact that St Paul’s was willing to stage its first harvest festival in decades underlines how extraordinarily serious the issue of food poverty has become in this country. And yet producers and retailers are still throwing away staggering amounts of food.”

The Dean of St Paul’s, the Very Reverend Andrew Tremlett, said: “Food poverty and insecurity is a serious problem in London, and my prayers continue to be with those who are being forced to skip meals and go without.

“St Paul’s, with churches and parishes across London, aims to offer love and dignity to all, providing food banks and support for local communities.

“Harvest festivals can provide us all with an opportunity to give thanks to God and allows us to do God’s work, reminding us of those less fortunate than us and doing what we can to help them.”

Sarah Calcutt and the Very Reverend Andrew Tremlett

## A celebration of fellowship

The 80th United Guilds’ Service took place at St Paul’s Cathedral on March 15th.

The service of Livery Fellowship is held annually in the historic setting. It was first held towards the close of the second world war – in 1943 – after a meeting of the Masters and Prime Wardens of the Twelve Great Companies, held at Goldsmiths’ Hall. To this day, it remains a major annual event that demonstrates the fellowship of the Livery, one of the few occasions in the calendar at which the Livery Companies and the Guilds of the City can gather together as a whole.

As the Master of the oldest livery company in attendance this year, Master Fruiterer Chris Bishop was honoured to speak on behalf of all the livery companies present, to thank the Stationers Company for inviting everyone to share in their hospitality at the luncheon.

Pictured is the delegation of Fruiterers who thoroughly enjoyed this year’s event: Left to right, Upper Warden George Smith, Past Master Alan French, Master Chris Bishop, Past Master Henry Bryant, Renter Warden Chris Newenham, Past Master Tony Redsell, Past Master Matt Hancock and Past Master John Warner. The photograph was expertly taken as so often by another Past Master, Peter Cooper.



United Guilds’ Service



Potential new members gather at Guildhall

## Potential new members gather at Guildhall

It is the expectation that all Liverymen, during their membership of the Company, will look to recruit new members. To help this process along, a New Members Evening was held at Guildhall on March 12th, when 25 guests and 10 Liverymen gathered to share in the business of The City and The Livery.

After a short welcome by Caroline Hullah, Chairman of the Members and Communications Committee, the group was

introduced to Murray Craig, former Clerk to the Chamberlain's Court. Murray demonstrated his broad knowledge of the City and its history and then conducted a fact-filled tour of the Great Hall, its statues and historic features.

Guests were entertained with tales of the fifteenth century, when there was great competition between the City's ancient trade guilds, the livery companies. One of the major rivalries of the day was between the Skinners and the Merchant Taylors and enmity was so fierce between the two that in 1484, the then Lord Mayor of London, Robert Billesdon (himself a Haberdasher) decreed that the two companies should share a position within the Order of Precedence of the livery companies. He resolved that each company should have precedence over the other in alternate years and that each company's Master and Wardens should be invited to dine at the other's Hall every year.

So, one year the Skinners are 6th, the Merchant Taylors 7th; the following year the Skinners fall to 7th and the



Murray Craig, former Clerk to the Chamberlain's Court

Merchant Taylors rise to 6th! It is commonly believed that this is where the idiom to be at Sixes and Sevens came from.

The idiom is not the only remnant to survive from such distant past. The Billesdon Award is still celebrated with annual dinners and commemorated in a range of sporting links between the two companies. The change of precedence is marked each year at the ceremony of the Gavel exchange, performed by the Lord Mayor with the Masters and Wardens of the Skinners and Merchant Taylors at Mansion House, prior to the United Guilds Service. The two companies still do not agree, however, on the spelling of the ancient Lord Mayor's name. The Skinners list it as Billesdon, the Merchant Taylors as Billesden.

Murray's passion for everything City and Livery shone through and it was clear that his stories could have continued for many more hours.

Immediate Past Master Matt Hancock provided guests with more specific information about the Worshipful Company of Fruiterers and what it means to

be a Liveryman. He shared many of the great achievements of the Company and its members, the fantastic charitable work we do, our support for awards, research and development within the fruit industry, fundraising efforts and fellowship, along with the numerous opportunities the Company provides for its members.

Thanks from the Master rounded off the Guildhall tour, which was followed by

a short walk to the Globe pub at Moorgate where, although being greeted by surprised staff (the pub had got their booking date mixed up and weren't expecting us for another couple of days!) a quick turnaround provided guests and Liverymen alike with plentiful refreshments!

Over a glass or two, guests were able to find out even more about the Company from Past Masters and current Liverymen who were happy to share their experiences. The informal setting also provided an opportunity for guests to speak openly and ask questions as well as to talk to the Clerk about the application process, sponsors and requirements to become a liveryman.

It was a most enjoyable evening with both a formal and a more relaxed approach provided by the two different venues, which appeared to be welcomed by guests.

Caroline reports "a great response" following the event. "We hope to see many of our guests progressing to becoming Freeman and then being clothed as liverymen in the future!" she said.



# Obituary

## Arthur John Ellis CBE

1932-2023

Long-term Managing Director of Elders & Fyffes, John Ellis CBE, died on November 5th 2023, aged 91.

Born in Stoke Newington, north London, John left school in 1946, just shy of his 14th birthday. Following his national service in Malaysia, during which he became a Corporal with the Gurkha Division of Far East Land Forces, he joined Elders & Fyffes in February 1953.

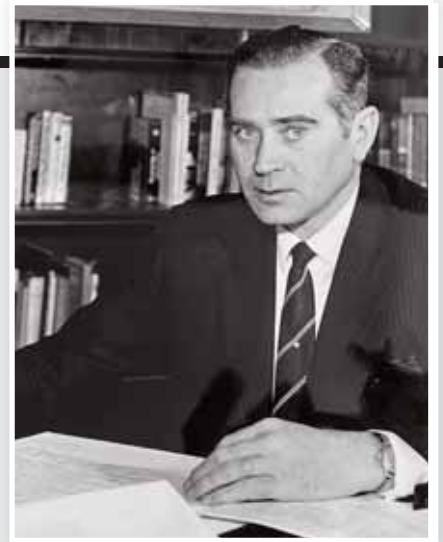
Based in London, he travelled extensively with the job and progressed to become Managing Director in 1969. John remained dedicated to the comp-

any for more than 50 years, steering it successfully through numerous industry and societal changes until his retirement in 2004.

In addition to his role at Elders & Fyffes, he chaired the NSDO and Intervention Board, contributing significantly to broader industry initiatives. He received his CBE, for services to industry, from HM Queen Elizabeth II.

A lifelong fan of Tottenham Hotspur – a passion passed on to his entire family – he also enjoyed golf and fishing.

Viewing life through a lens of positivity and enjoyment, he peacefully



passed away in Salisbury, where he had lived for the last three years. John is survived by his three children, Simon, Kevin, and Caroline, as well as nine grandchildren.

## Carol Concert invokes Christmas spirit

The Fruiterers' Company Service of Lessons and Carols for Christmas 2023 was led by the Honorary Chaplain, The Reverend Canon Thomas Woodhouse and held at The King's Chapel of the Savoy, London.

The service commenced with an adaptation of the Carol 'Adam Lay Ybounden' which had been commissioned by Liveryman Henrietta Naish and written by her nephew Edward Picton-Turberville and had been dedicated to the Company. The choir were in superb voice and performed a number of wonderful anthems throughout the service.

During the service lessons were read by Liveryman Richard Harnden, Mistress Fruiterer Fliss Hancock, Master Matthew Hancock, Honorary Assistant Justin Farrington-Smith and Past Master Peter Bartlett.

Following the service, the congregation moved to The Lancaster Hall where with Christmas fast approaching, mulled wine and delicious canapes were served providing the perfect opportunity for many Fruiterers, together with their guests, to enter into the spirit of Christmas.

The Master spoke and thanked all those who had worked so hard to ensure that the evening had been a successful and enjoyable occasion adding that he

looked forward to seeing everyone again on St Paul's Day, Thursday 25th January 2024, when he would hand over the office of Master to the Upper Warden Chris Bishop for the ensuing year.



As this issue went to press, we received the extremely sad news of the death of Past Master Alan French, who served as Master in 2009 and remained an extremely active member of the Company. He features twice elsewhere in this issue and kindly wrote a large proportion of the lead story on pages 1 and 2. Our condolences to Alan's family and friends.

## Geoff updates brassica bible

Liveryman Professor Geoff Dixon has published a substantially expanded second edition of his book *Vegetable Brassicas and Related Crucifers*, which reflects the significant advances in knowledge of plant breeding and crop production which have occurred since publication of the original book in 2006.

The Brassica genus contains diverse and economically important species and crops and these provide humankind with huge diversities of foods, promoting health and well-being.

An invaluable resource for all those involved in Brassica production, this is essential reading for researchers and students in horticulture and plant science, growers, producers, consultants and industry advisors.





# Obituaries

## Past Master Michael Sykes

### 1934-2024

Michael Sykes was born in Kent in 1934, son of Madge and Walter Sykes. Because his father was in the army serving abroad and his mother was working for the Austin Motor Works due to the demands of war, he was sent to King’s School, Worcester, at a very early age.

On leaving education after a “reasonable” school career, Michael joined the Royal Signals, at The Royal Military Academy – Sandhurst. He spent time in Holland and Germany, as well as Yorkshire. A particular highlight was his time in the Army Air Corps; he loved flying. He believed his army days made him the man he was; all he learnt remained with him for the rest of his life.

Michael met future wife Mary in 1959 and in 1962, the couple welcomed daughter Jane to the world. Son Mark arrived two years later. Sadly, Mark was killed in a tragic accident at the age of fourteen.

On leaving the Army, Michael retrained at horticultural college then joined the well-established Lea Valley

horticultural business of Mary’s family, which grew tomatoes, cucumbers and mushrooms. That business was sold and replaced with a new business on the east coast, however Mary and Michael stayed in Hertfordshire, close to his mother, and built their own nursery and house in Allens Green.

Michael switched focus to growing carnations, which he sold through Spitalfields and Covent Garden markets. One of his biggest interests was wine and he could not resist the temptation to plant grape vines, a venture which brought him significant success. He and Mary opened a flower shop and wine merchant, selling both cut flowers and personally selected wines from around the world.

Michael’s father-in-law James Webster was a Past Master of the Worshipful Company of Fruiterers and having joined in the 1970s, Michael himself progressed to become Master in 1993. He was extremely active and enjoyed every minute of his 50 years in the Livery. He was also very proud that daughter Jane Anderson became



the first female Master Fruiterer, in 2012.

Michael’s funeral was held at St James’ Church, which was the ‘rock’ throughout his married life. He was a long-term member of the PCC and of the Ecclesiastical charity for 30 years. The Reverend Canon Thomas Woodhouse, Honorary Chaplain to the Fruiterers, took the service together with local, parish vicar Alison Jackson.

He will be remembered for his kindness, willingness to engage, the corny jokes he shared with everyone and anyone, and a remarkable knowledge of many subjects. His hospitality was legendary – everyone was welcome at any time at the many parties he and Mary hosted at home.

His great love was his family, Mary, Jane, her daughters Charlotte and Alice and three wonderful grandchildren. He will be very much missed by everyone he knew.

## Adrian Braithwaite Scripps 1937-2023

Adrian Scripps Ltd announced the passing of its eponymous founder on November 18th, 2023, at the age of 86.

Adrian began farming in 1956 and built the foundations of the business that today farms some 750 hectares in Kent and is one of the UK’s largest growers of apples, blackcurrants, and grapes.

He will be remembered as one of the most important and influential growers of apples ever to the farm in the UK. Indeed one of his contemporaries branded him a “giant” in the top-fruit sector.

He was for many years the energetic driver of his own business, an innovator and very much a pioneer within the



industry – playing a central role in a variety of top-fruit industry initiatives.

In an official statement, the company said Adrian “will be greatly missed by colleagues, friends and family”.

## ACKNOWLEDGEMENTS

The Editor wishes to thank the following people for their valuable contributions to this Newsletter: The Master Dr Chris Bishop, Past Master Peter Cooper, Immediate Past Master Matt Hancock, Past Master Jane Anderson, Past Master Alan French, Sarah Murnane (Clerk), Professor Geoff Dixon, Dick Brighten, Chris White, Kevin Ellis, Fred Searle, Caroline Hulland, Phil McCarthy, Chris Newenham, Sarah Calcutt, Samantha Lynn and Cyndayniah Godfrey

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