

The Quarterly Newsletter of the
National Federation of Fishmongers



NFF News

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Andrew Barker
The 2018 British Fish Craft Champion



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NFFNews

is compiled by the



National Federation of Fishmongers
www.fishmongers.info

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Seafish British Fish Craft Champion
Andrew Barker



Stolt Sea Farm Champion
Kevin Todd



Falfish Fish Collage Champion
Nicola Rowbotham



Billingsgate Seafood School Shellfish Champion
George Hooper



Marine Harvest Scottish Salmon Champion
Andrew Barker



Dawnfresh Trout Champion
Andrew Barker



Falfish Fishmongers Champion
Gopal Nandy



Sterling White Halibut Champion
Kevin Todd



Billingsgate Fishmongers Trophy
Jim Mellin



New England Seafood Fish Craft Challenge
Stephen Raguenet



M&J Seafood MSC Champion
Andrew Barker



Falfish Traditional Fish of the Sea Champion
George Hooper



Saucy Fish Portion Cut Champion
Stephen Raguenet



Billingsgate Fish Merchants Champion
Sarah Webber



The Trafalgar Challenge Cup
George Hooper



The Jubilee Cup
Jock Cogdell



The Charlie Calsey Award
Amy Smith



The Brian Bunkell Award
Wayne Phillips

British Craft Championships

Billingsgate Market, Sunday 26th August 2018

Congratulations to Andrew Barker of Hodgson's Fish Hartlepool who became the 66th British Fish Craft Champion at this year's competition – a much deserved and popular winner!

Not only did Andrew win the overall title, but completely dominated the day, taking the top prize in the Trout, Salmon and M&J MSC individual rounds as well as coming second in the Halibut and Stolt Sea Farm Competitions.

He was presented with the Fishmongers' Company shield by Fisheries Project Officer Alison Freeman, Seafish Finance Director, Declan Byrne along with President Andrew Kenny.

Second place went to George Hooper, with last year's winner, Kevin Todd third and Gopal Nandy placed fourth. As always, a great day was had by all, with many new names competing and enjoying the experience for the first time.

Chief organiser, Gary Hooper commented that the day had been a great success and it was wonderful to see a new name on the trophy. He added he wished to thank all the team at Billingsgate Market for their support, the Seafood Training School and all the sponsors and volunteers who without their contribution this event would not be possible.

As well as Declan Byrne of Seafish, sponsors present on the day included Martyn Boyers of Grimsby Dock Fish Enterprises, Stephanie Henderson of New England Seafood International, Lucia Fole of Stolt Sea Farm based in Spain, Trond Sandvik and Thomas Torstensen of Sterling White Halibut, Norway. Fish Friers President Andrew Crook was also in attendance.

As part of the prize giving, Andrew and the Halibut round winner – Kevin Todd will be travelling to Norway next year, courtesy of Magnus Skretting of Sterling to visit their Halibut Farms.

British Fish Craft Challenge Champion 2018

Stephen Raguenet

Following in the footsteps of his father, Lionel who won the title in 2016, Congratulations go to Stephen Raguenet, of Pro Fish Services Ltd, who in his first year of entering took away the Craft Challenge trophy.

Based in Aviemore, Scotland, this award winning family business has a combined knowledge of the Industry of over 60 years and prides itself on being able to offer a wide selection of local produce. With keeping it in the family - brother Jimmy came third in the same competition. We look forward to seeing you both again in the future.

Meet your new Craft Champion Andrew Barker of Hodgson's Fish Hartlepool



"I'm Andrew Barker from Hartlepool on the North East Coast. Married to a beautiful lady and have two fabulous children.

I am ex-forces. I left the army and went to work for Tesco, after a while I got a bit bored stood behind a counter so I left went to work for M&J Seafood in Peterlee - which is where I learnt my skills as a fishmonger. Many thanks to my good teacher - Mr Derrick Rutherford.

After attending the competition for a few years, I picked up a few other skills from some of the best fishmongers I have ever seen, Mike Crates, Nick Wood, Duncan Lucas, Terry Martin and the one and only Mr Dave Bennett! Over the past few years I have been close, but never close enough.

This year's competition was fantastic, when the results were called out by the legendary Mr Alun Tandy, I was overwhelmed when he announced that I won. I was, and I still am quite emotional and have been on Cloud nine ever since! I love the competition and hope to be entering for a good few years yet!

A big thanks to Mr Gary Hooper and his team for once again putting on a fabulous weekend. I can only say that if you're interested in fish, try it. We are all one big family."



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The British
Fish Craft
Championships®



MASTER
FISHMONGER
STANDARD



Sponsors 2018

Billingsgate Fish Merchants Association
Billingsgate Seafood School
E Ashton Fishmonger
Dawnfresh Trout Ltd
Falfish
Fishmongers' Company
GCH Fishmongers'
Grimsby Fish Dock Enterprises
Grimsby Fish Market
M & J Seafood
Marine Harvest
New England Seafood International Ltd
Seafish
Severn & Wye
Snowden & Co
Sterling White Halibut
Stolt Sea Farm
The city of London
The Saucy Fish Company
Vin Sullivan

Thanking all our sponsors and all the many
volunteers who contribute to make this
event possible.

Are you interested
in sponsoring next
year's event?

Please contact Caroline on
01234 211686 for more details



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The MFS launches a new tier for fishmongers with exceptional craft skills!

Recognising those with exceptional craftsmanship skills, the new MFS Craft Fishmonger tier on the Master Fishmonger Standard is the fifth and final tier to join the Standard. This tier focuses on those who are highly skilled and experienced in the art of preparing a range of fish and shellfish products. The tier is aimed at candidates from a seafood processing background, however, applications will be open to those who work in retail as well.

"The Craft Fishmonger tier makes a valuable addition to the Master Fishmonger Standard by recognising the skills of a highly skilled craftsmen." Andrew Kenny, President of the NFF.

Candidates will need to demonstrate that they can prepare seafood to an excellent standard with minimum loss of yield and under demanding time constraints. Knowledge of how to maintain strict food hygiene standards and HACCP control will also need to be demonstrated, therefore, Craft Fishmongers will need to have certificates in Food Hygiene and HACCP. Craft Fishmongers should also be experienced at teaching others their skills and take a wider interest in the entire seafood supply chain.

As part of the registration process, candidates will need to meet the prerequisite standards of the MFS Craft Fishmonger Criteria, as follows:

- Actively employed as a blocksman or fishmonger
- At least 4 years' industry experience
- Food Hygiene qualification (level 2)
- HACCP qualification (level 1)

To be eligible for the award, fishmongers will have to pass the MFS Assessment, consisting of an online Knowledge Test and a Practical Assessment. Fishmongers who have placed in the top four in the British Fish Craft Championships will be exempt from taking the practical component of the exam. Recipients of the Craft Fishmonger tier will be eligible to become paid assessors on the MFS and will receive wide recognition for their accolade!

Ken's Column

Another report from the former NFF President

Dear Reader,

Here we go again with our current Newsletter: so let's see what has been going on in the industry in my area since our last Newsletter.

Most of you who read my modest writings will be well aware of my continued pride and support I have always shown regarding the success of Scotland's Farmed Salmon industry. Over the years, Scottish farmed salmon has outstripped other Scottish exports and has been in the same league as Scotch whisky, and continues to do so. But with every bit of good news there's always a counterpoint, and this was the case early this month, (October at time of writing) when the Scottish Environmental Protection Agency (SEPA) released their report on the poor standards of hygiene and husbandry of at least 25% of the total of Scottish fish farms (208 available to me) which does not auger well for this valuable product.

Julie Hesketh-Laird CEO of Scottish Salmon Producers Organisation has responded robustly to the SEPA findings and has assured SEPA, who work very closely with SSPO, that where improvements are needed this will be done promptly. I'll be keeping an eagle eye on this as you should do also dear reader.



.....

There seems to be a feeling held by fishermen that fish wars could reignite after Brexit as they lobby for a good deal after the UK leaves the EU. Rocks and smoke bombs were launched by more than 30 French vessels at five British boats off the coast of Normandy in August. The access to scallops in the Baie of Seine is still unresolved and fishermen holding a lobbying event at Parliament said they expect more fights. Barrie Deas, chief executive of National Federation of Fishermen's Organisations (NFFO) said "He did not think that the French attitude would change" he said "Normandy has always demonstrated that kind of militant behaviour". Jim Portus of South Western Fish Producers Organisation, who was involved in the recent Normandy negotiations, said the disagreement was over "market protection" and that would not change. He said he had seen many flare ups over fishing quotas during his 30 years in the industry and expected "friction" over fishing rights to continue after Brexit.

There was a response from David Duguid, MP for Banff and Buchan, who said the fight was caused partly by "potentially criminal actions" but partly by EU law. The national regulations allow British boats to fish in the area all year round, but the French are banned between May 15th and 1st October to conserve scallop stocks. He said that one side of the argument was out at sea where the French were attacking other fishing crews who had a legitimate right to be there. "This is what's difficult about the CFP, the Scottish rules only apply to Scotland, which means that the French and Danish can do what they want, when they want". I'm sure there'll be a lot more of this type of incident before we are completely out of the EU.

.....

There have been oysters around our coasts since Roman times, many of the oysters were Native oysters (*Ostrea Edulis*), but due mainly to overfishing and other climatic changes these oyster beds have disappeared. Yet man's constant search for a source of protein was ever important for survival, and the change from being hunter-gatherers, and their skill to domestic wild animals, the beasts of the field soon became tame and those taking care of these domesticated animals became known as farmers, as is the case today. Presently, most oysters being sold are farmed Pacific oysters (*Crassostrea Gigas*) introduced from the Orient and a great survivor, certainly more robust than the native *Edulis*. The Pacific *Gigas* oyster recovers more quickly than *Edulis* from its spawning (spatting) period which is so valuable to the oyster farmer.

After that brief history of the oyster, let me tell you about a new scheme to create oyster beds in the Dornoch Firth where there had been oyster beds in the past. This scheme is being run by the Glenmorangie whisky distiller along with Heriot Watt University and Marine Conservation Society (MCS), they intend to lay about 20 tonnes of waste shells from the scallop and mussel industry on the seabed as an ideal base for the young oysters. There's to be about 20,000 being introduced across 100 acres of reefs below the North sea inlet. Over the next five years it's expected the total will rise to 4 million in a Marine Protected Area (MPA), and is being considered as a worthwhile environmental venture.

.....

In the past I have written about the massive spend to improve Peterhead Fish Market making it the most modern facility of any fishing port. Since July, the market has been trading as the improvements took place. Recently, the official opening ceremony was carried out by HRH Prince of Wales (Duke of Rothesay in Scotland), who broke his holiday at Birkhall to fulfil the engagement.

As this is the last Newsletter for 2018, let me wish you dear reader every success for the future. I do hope that your festive trade is good and that the new year of 2019 will be a good one for you. Happy New Year.

Ken Watmough.



The British Fish Craft Championships

Seafish British Fish Craft Champion



Presented by
Mr Declan Byrne
of Seafish

Winner Andrew Barker
Hodgson Fish

2nd George Hooper GCH Fishmongers
3rd Kevin Todd E Ashton Fishmongers Ltd

Competition
Sponsored by



Stolt Sea Farm Champion



Presented by
Lucia Fole,
Marketing and
Sales Analyst of
Stolt Sea Farm

Winner Kevin Todd
E Ashton Fishmongers Ltd

2nd Andrew Barker Hodgson Fish
3rd Mick Mahoney New England Seafood

Competition
Sponsored by



Falfish Fish Collage Champion



Presented by
Mr Dave Wilson

Winner Nicola Rowbotham
Tesco Stores Ltd

2nd Gareth Hughes 4PWWR A Catering Platoon
3rd Malcolm Longstaff Sailbrand Ltd

Competition
Sponsored by



Falfish Fishmongers Champion



Presented by
Mr Dave Bennett
on behalf of Falfish

Winner Gopal Nandy
M&J Seafood

2nd Jason Avison Kevin Stansfield Ltd
3rd Nick Fishlock Sailbrand Ltd

Competition
Sponsored by



Sterling White Halibut Champion



Presented by
Trond Sandvik and
Thomas Torstensen
of Sterling White
Halibut

Winner Kevin Todd
E Ashton Fishmongers Ltd

2nd Andrew Barker Hodgson Fish
3rd George Hooper GCH Fishmongers

Competition
Sponsored by



Billingsgate Fishmongers Trophy



Presented by
Mr Rex Goldsmith
on Behalf of
The City of London

Winner Jim Mellin
Jim Mellin Fish

2nd Stafford Tomlinson Tesco Stores Ltd

Competition
Sponsored by



Saucy Fish Portion Cut Champion



Presented by
NFF Past President
Mr Gary Hooper

Winner Stephen Raguenet
Pro Fish Services Ltd

2nd Shane Webber M&J Seafood
3rd Peter Foster Tesco Stores Ltd

Competition
Sponsored by



Billingsgate Fish Merchants Champion



Presented by
Billingsgate Seafood
School Principal
Mrs CJ Jackson

Winner Sarah Webber
M&J Seafood

For the top scoring female competitor

Competition
Sponsored by



The Trafalgar Challenge Cup



Presented by
NFF President
Mr Andrew Kenny

Winner George Hooper
GCH Fishmongers

Who scored the highest number of points in any single competition out of all of the 14 competitions

Competition
Sponsored by



Billingsgate Seafood School Shellfish Champion



Presented by
School Principal
Mrs CJ Jackson

Winner George Hooper
GCH Fishmongers

2nd Kevin Todd E Ashton Fishmongers Ltd
3rd Lionel Raguenet Pro Fish Services Ltd

Competition
Sponsored by



Marine Harvest Scottish Salmon Champion



Presented by
NFF Council
Member
Mr Terry Martin

Winner Andrew Barker
Hodgson Fish

2nd Gopal Nandy M&J Seafood
3rd Kevin Todd E Ashton Fishmongers Ltd

Competition
Sponsored by



Dawnfresh Trout Champion



Presented by Judge
Mr Mike Crates

Winner Andrew Barker
Hodgson Fish

2nd Gopal Nandy M&J Seafood
3rd Jim Mellin Jim Mellin Fish

Competition
Sponsored by



New England Seafood Fish Craft Challenge



Presented by
Stephanie
Henderson of New
England Seafoods

Winner Stephen Raguenet
Pro Fish Services Ltd

2nd Erich Von Der Geest Hodgson Fish
3rd Jimmy Raguenet Pro Fish Services Ltd

Competition
Sponsored by



M&J Seafood MSC Champion



Presented by
Mr Terry Martin
of M&J Seafood

Winner Andrew Barker
Hodgson Fish

2nd Kevin Todd E Ashton Fishmongers Ltd
3rd George Hooper GCH Fishmongers

Competition
Sponsored by



Flatfish Traditional Fish of the Sea Champion



Presented by
NFF President
Mr Andrew Kenny
on behalf of Grimsby
Fish Dock Enterprises

Winner George Hooper
GCH Fishmongers

2nd Gopal Nandy M&J Seafood
3rd Jason Avison Kevin Stansfield Ltd

Competition
Sponsored by

Grimsby Fish
Dock Enterprises

The Jubilee Cup



Presented by
Mr Declan Byrne
of Seafish

Winner Jock Cogdell
Tesco Stores Ltd

Competition
Sponsored by



The Charlie Caisey Award



Presented by
Past President
Mr John Kenny

Winner Amy Smith
E Ashton Fishmongers Ltd

For the most promising newcomer not to be placed in the New England Seafood Fish Craft Challenge

Competition
Sponsored by



The Brian Bunkell Award



Presented by
The Chairman of the
Federation's London
Association Branch
Rex Goldsmith

Winner Wayne Phillips
Brown & May Ltd

To the competitor with the highest score in the multiple choice quiz

Competition
Sponsored by





The British Fish Craft Championships®

Fisheries Sector Workshop Madrid 2018

Created with the aim of improving available training for fishmongers in Countries taking part in the project and in Europe in general, the final e – Fishnet Project took place in Madrid in June.



A series of interesting lectures were held relating to training in the fisheries sector for the interest of consumers. Invited on to the panel to discuss new and existing training methods and how they can benefit the industry was George Hooper of GCH Fishmongers, Bedford – this was followed by a question and answer session, which highlighted that the same issues are occurring across many EU Countries.

Representatives from the UK included CJ Jackson and Paula Williams of the Billingsgate Seafood School along with members of the Federation Council - Vice President Giles Shaw, Past President Gary Hooper & The Chelsea Fishmonger – Rex Goldsmith.

Included in the weekends events was a cultural visit around the City and a visit to Merca Madrid Fish Market before heading home.

George commented how impressed he was with the fantastic quality and the range of varieties that were available, as well as the advanced way their infrastructure and technology is set up.



Food Authenticity and Integrity Workshop a Success

Food Authenticity and Integrity is a hot topic for the food industry in the UK, and Andrew Kenny, NFF President was on hand at a recent Business Breakfast Briefing event in Grimsby to find out more on behalf of the fishmonger sector.

On Tuesday the 18th September, more than 20 seafood employers gathered for a Breakfast Briefing on Food Authenticity and Integrity held by the Yorkshire and Lincolnshire Seafood Training Network.

The briefing was attended by Andrew, who also represents the Federation as a Partner in the Seafood Training Network.

The early morning event attracted interest from local seafood businesses and one participant who had travelled from North Wales to be there. Food Authenticity and Integrity has been in the news a great deal since the horsemeat scandal but as we learned during the briefing it is a far older crime than that, going back to the Roman Empire and probably beyond.

The briefing outlined some of the ways in which employers can protect themselves against food fraud and crime, including the need for robust systems of checking.



Pictured with Andrew are representatives from Seafish, the University of Lincoln, the National Federation of Fish Friers, Grimsby Institute and Marcus Coleman, Seafish CEO.

Andrew used the briefing as an opportunity to meet with other partners to discuss the need for further similar events, he said: "Seafish and the Federation will continue to monitor this important issue so that we can best advise our members."

Blackpool College & the Fylde College

Blackpool College can now provide support for fishmonger apprenticeships in the independent fishmonger sector.

B&FC for Business offers various apprenticeship routes for fish-related industries across the north of England, including the level 2 fishmonger trailblazer apprenticeship.

B&FC for Business is the commercial arm of the Ofsted Outstanding Blackpool and The Fylde College (B&FC) and works with more than 1,000 businesses across the country to deliver relevant workforce training, including Ford, the NHS, Rolls Royce and BAE Systems.

They have extensive experience of supporting fishmonger apprentices and look forward to supporting independent fishmongers throughout England.

For more information please contact peter.rothwell@blackpool.ac.uk

Fishmonger Apprenticeships in Wales, Northern Ireland and Scotland

Apprenticeship providers are available to support fishmonger apprenticeships elsewhere in the UK. Three are of particular note, Cambrian Training, Southern Regional College and Polaris Learning.

Contact details for these and other Seafish recognised apprenticeship providers can be found on the Academy site at >working with > apprenticeship providers.

seafish

Shellfish Week 1st - 8th March 2019

Following on from the success of Seafood Week, Seafish are delighted to announce the launch of Shellfish Week – their new campaign aimed at raising the profile and encouraging people to eat more Shellfish.



With a week of events planned in order to highlight the variety of Shellfish available in the UK and all that Shellfish has to offer.

To include:

- **Recipes – Inspired menus and try at home recipes**
- **How to Guides – prepare and cook**
- **Question & answer sessions**
- **Expert advice**
- **Shellfish Week Map**
- **Shellfish Week Partners**
- **Shellfish Week Themes**



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Free Food Hygiene and H&S Training Available Now

The NFF, in collaboration with Seafish, are able to offer free food hygiene and health and safety training using online learning materials available from the Seafood Training Academy website.

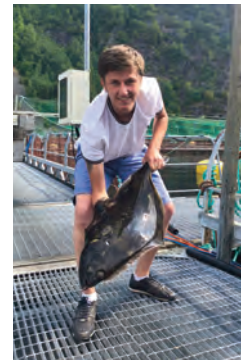
The free online learning initiative is based on Seafish's very successful open learning programmes for food safety and health and safety which have trained more than 11,000 food handlers in the seafood industry. These written workbooks are now available free of charge as online learning packs, and when combined with a new online multiple choice testing system from Seafish, they represent a quick and targeted method of training.

Lee Cooper of Seafish Onshore Training was careful to point out, "the online learning resources are a great way to access free training. To get a nationally recognised accredited qualification you will need to sit a formal multiple choice test and for that there will be a reasonable charge". However, Lee went on to explain that the online learning materials, a logsheet to record progress and a test results printout may be all a business needs to be compliant. And all of this can be achieved free of charge.

If you would like to learn more about the recognised qualification then please contact Seafish in Grimsby onsore@seafish.co.uk to find out more about the formal test that leads to an Elementary Food Hygiene or Elementary H&S certificate from the Royal Environmental Health Institute for Scotland. These REHIS qualifications are jointly awarded by Seafish, and they are internationally recognised, regulated and accredited throughout the UK.

The learning materials are available here:

Seafoodacademy.org > Online learning resources > Food Hygiene or Health and Safety.



Norway 2018

Once again, this wonderful "once in a lifetime" experience was offered to last year's Craft Champion and Halibut round winner – Kevin Todd and George Hooper.

As well as visiting the various fish farms and learning about all the different stages of development, Kevin and George along with Reece Stansfield of Flatfish Ltd (who joined them for the trip) got to experience the Stavanger Food Festival.

All three agreed how passionate the Norwegian's are for celebrating and promoting their food industry – with, of course, Sterling White Halibut predominantly being featured by many local businesses.

A massive thank you to Magnus Skretting of Sterling White Halibut and all the Sterling team for arranging the trip and for their continued generous hospitality!



Celebrating all things Fish & Chips

Celebrating all things Fish & Chips and held in conjunction with their AGM – the National Federation of Fish Friers annual Banquet took place on Sunday 23rd September at The Village Hotel, Ashton – Under – Lyme, Greater Manchester.

UK Annual Seafood Summit

17th – 18th October 2018 – Broughton, North Lincolnshire

Bringing together a panel of respected speakers and delegates from the industry and open to all businesses and organisations with an interest in seafood - the theme for 2018 was Seafood is the way forward – a nod to the new Seafish vision of a thriving UK Seafood industry.

This year it was all about:

BREXIT

Looking at the changing political, economic and regulatory landscape.

THE CONSUMER

A focus on consumer concerns, innovation and feeding the nation from a foodservice perspective.

TRADE

Sourcing sustainable seafood, how stable is supply and long term developments.

As in previous year, a Seafood Fayre took place the evening before the Summit showcasing local food producers.

As well as Seafish CEO, Marcus Coleman and other representatives from Seafish, speakers included, Elsa Fairbanks of the Food & Drink Exporters Association, Nigel Gooding from DEFRA, Journalist and Broadcaster, Nigel Barden and Mike Park, Chief Executive of the Scottish White Fish Association Ltd.



Pictured: Andrew Crook & Andrew Kenny.

The Supreme Ball was attended by our President Andrew Kenny and his wife Rachel. As always a great evening was had by all with kind and generous hospitality shown.

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NFF Council Meeting & Executive and Finance Meeting

Fishmongers Hall, London
Monday 26th November

NFF 86th AGM & Council Meeting

Fishmongers Hall, London
Monday 28th January 2019

Shellfish Week

1st – 8th March 2019

STOP PRESS

Subscriptions for 2018/2019 are now due.

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Are you considering becoming a Council Member?

If you are a NFF member please complete the enclosed nomination form and return to Head Office no later than Friday 23rd November 2018.

NFFNews

is compiled by the



National Federation of Fishmongers

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for more information and a list of council members in your area please contact:

The N.F.F. Secretary
PO Box 1528, Bedford MK42 5DE

Telephone: 01234 211686

Email: chooper@fishmongersfederation.co.uk

60 Seconds with Darren Robinson of Langport, Somerset

Tell us about your business...

I've been running my mobile fishmongers since 1994 and I find it hard to believe that next year will be my 25th anniversary! In my mind it probably only feels like 10 years, which, I suppose is a testimony to how much I enjoy it. From the start I have based my business on selling only the best available fresh fish, I'm a strong believer in only selling my customers a product that I have 100% confidence in, sure, like all Fishmongers, sometimes when you open up a box, you know straight away that that fish isn't good, so its simple, I don't sell it., It just goes straight back to the supplier. That is probably the only downside to relying on someone else to buy your fish, but thankfully doesn't happen very often, as my suppliers know what I'm all about, so my customers are confident that they are getting the best, and that gives me great pleasure knowing that I'm doing that.

How did you get started?

I came into the Fish industry back in 1994. Up until then I was a Butcher, working in a shop in Bridport, Dorset. Having done this since leaving school, I was feeling restless and wanting a change,



I didn't want to work for someone else for the rest of my life. Someone my brother knew had a Fish round for sale, it was only 3 days - Tuesday, Wednesday, and Thursday, and was based in South Somerset, which was only about half an hours drive from where I lived. It involved going around the little villages selling Fish door to door, and had been established for 30 years, I mulled this over for a few days, thinking this could be what I've been looking for, and I loved the idea of being mobile, out in the countryside. Also what appealed to me was that I could have 3 established days, which would give me a base to build on. So, I bit the bullet and went for it, I borrowed some money and purchased the fish

round. The owner was brilliant during the transition, showing me the ropes, learning the round etc. So after 2 weeks I was on my own, and to be honest I've not looked back since! I see the previous owner now and again, and he always says that he is really proud of me that I am still trading, we always have a joke that I can retire once I get to 30 years ownership!! I added 2 days to the business, 2 markets, which I have built up over the years, and I have some truly loyal customers, which are more like friends after all these years.

Any future plans?

People ask me all the time if I would like a shop, and although I have to admit that I have thought about it, I enjoy being mobile. Its the freedom I enjoy and being in a different place everyday, and also if I'm calling on people, then if its lashing down with rain, I'm still able to take money. I hope I can continue trading right up till I retire, as I don't think I would want to do anything else now, I'll never be a millionaire, but as long as I have enough to pay my bills and have a holiday, then I'm happy, after all theres a lot to be said for being happy at work, isn't there? So here's to the next 25 years!

What would a typical day be?

My day usually starts around 7.30am, I load my van up with fish that I ordered the day before, this takes about 90 mins. I serve my first customer about 9am and my last round about 3.30pm, and thats full on all day, no tea breaks or dinner, I like to eat on the go and finish earlier. As I said earlier, most of my business is in South Somerset - Tuesday - Martock and surrounding villages, Wednesday - Bridport and Lyme Regis, Thursday - South Petherton and surrounding villages, Friday - Somerton and Chard Market on a Saturday.