



NFF News

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Andrew Kenny of York
Elected as the 48th NFF President

Meet Our New Vice President Giles Shaw



Giles began fish mongering over 40 years ago with his father in their family retail fishmongers.

In 1989 they purchased Wellgate Fisheries, also known as Jack Hall's, an independent retail fishmongers established in Clitheroe, Lancashire in 1939.

Giles has continued to run Wellgate Fisheries for the last 25 years and in that time has also supplied some of the finest restaurants in the northwest of England.

Before establishing the business with his late father, Ian, Giles trained as a chef and now uses his experience from working in some of the country's best kitchens to provide his customers with invaluable advice on cooking fish and recipes.

Along with a range of gourmet ready meals, he also produces award winning Smoked Scottish Salmon from the purpose built, Ribble Valley Smokehouse, based at the shop in Clitheroe.

He has been married to Ruth for 25 years and they have two daughters, Olivia and Phoebe.

When not working, he enjoys skiing in the winter and the occasional round of golf, when weather permits!

Andrew Kenny of York is elected as 48th NFF President

Congratulations go to Andrew Kenny who at the recent 83rd Annual General Meeting was unanimously voted as the National Federation of Fishmongers' President.

Andrew runs the family business, Cross of York, which has been present in the City since the 1930's. They opened at their present location in 1957 and are York's oldest and longest running fishmonger with four generations now skilled in the trade.

Andrew joined the business in 1982 having previously spent time helping his father, John, also a Past President. In 1995, he took over the running of their market units and has contributed towards the continued success of the business.

Andrew works closely with Seafish being a member of their supply chain panel as well as the Chairman of the Consultation Group for the Trailblazer Employer Group.

The Federation wishes him well for his term in Office.



National Federation of Fishmongers AGM 83rd Annual General Meeting of the Federation

The 83rd Annual General Meeting took place at Fishmongers' Hall London on Monday 1st February.

Council Members present formally considered and approved the Audited Accounts and Annual Report for the year ending September 2015. Copies of these are enclosed with this newsletter.

Election of Officers of the Council

Members of the Council, regional representatives, Past Presidents and Honorary members were also re elected at the AGM. For anyone wishing to contact a member of the Council direct an up to date list is enclosed with this newsletter.

The Federation would like to thank its Council members for their tireless support and efforts, volunteering their time to attend regular meetings and other events within the industry as well as organising the British Fish Craft Championships.

The AGM was followed by a meeting of the Council and involved the election of the Executive and Finance Committee. An active working group involved in many of the decisions that need to be made throughout the year.

The Committee for the forthcoming year consists of your President, Vice President, Honorary Treasurer and immediate Past President Jonathan Adams. Other members are G. Hooper of Bedford, T. Silverthorne of Worthing, J. Kenny of York and C. Miller of Coventry.



**National Federation
of Fishmongers**
www.fishmongers.info



A Big Thank You...

In May 2014, Past President John Kenny was given the honour of becoming Sheriff of York. Due to the success of the British Fish Craft Championships that year, the Federation were able to make a donation to a charity nominated by John.

Without the support of our sponsors and members these donations would not be possible. Here John and his partner Jill give a short account of their time in office and say a personal thank you.

The role of Sheriff and Sheriffs lady proved to be a massive learning curve and eye opener for both of us. Our first day involved the Inauguration Ceremony held in the City Guildhall with much pomp and circumstance. Our roles have been very diverse ranging from the magnificence of Castle Howard where we met a lady who had gifted in excess of £50 million pounds to various charities to visiting a Mental Health Unit where we had to judge a fashion show the patients had arranged.

Both events entirely different, however both amazing experiences.

Prior to taking office we formed a charity Committee, but who would we support? Cancer has touched so many lives so we chose a local charity 'YORK AGAINST CANCER' who were appealing for help to fund a new mini bus. This bus would provide free transport to patients requiring hospital treatment in Leeds.

We also selected a plea for aiding the purchase of a life saving kidney self dialysis machine in the Renal Unit at York District Hospital. This new machine would allow the patient greater flexibility and independence, allowing them to spend more quality with family and friends.

By the end of our civic year we had surpassed all hope to be able to make a donation to both of our chosen good causes and thanks to the huge generosity of many we achieved way beyond our goal and were able to purchase both the new mini bus and buy and install the self dialysis machine at the local Hospital. We were also able to help other lesser known but equally needy local charities.

What an achievement! We had raised in excess of £70,000. Jill and I are honoured to have been given the opportunity to pay a small part to help those in need during our time in office.

I would like to say a personal heartfelt thank you to the Federation for their kind donation. I would also like to extend my thanks to all the supporters and sponsors of the British Fish Craft Championships.

Without your continued support and generosity to ensure the ongoing success of the Competition these donations would not be possible.

Magnus Skretting Hosts Another Fantastic Trip to Norway

The 2016 Sterling White Halibut Championship Winner and the British Fishcraft Champion were again awarded a trip to Sterling White Halibut in Norway!



Following on from their success at the British Fish Craft Championships 2015, Craft Champion, George Hooper of GCH Fishmongers, Bedford and Sterling White Halibut Champion Mike Crates of E. Ashton Fishmongers Cardiff were treated to a 5 day trip to Norway in early December, once again courtesy of Sterling White Halibut managing Director Magnus Skretting.

Also joining them was Reece Stansfield, whose Company Flatfish Ltd are great supporters of the Championships.

The trip involved visiting Halibut and Salmon farms, with the highlight being an invitation to the Sterling White Christmas Weekend in Oslo. It is very much hoped that a team from Norway will come over and compete in this year's Competition.

Craft Champion George, who also received the prize last year, said he was really honored to once again have the opportunity to experience the trip and to have the chance to meet other people from the industry.

Mike added that he had thoroughly enjoyed the trip and wished to thank Magnus and Sterling White for their very generous hospitality.



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Meet Our New Hon. Treasurer Rex Goldsmith



Rex joined the fish trade at 12 years old working on a Trout farm. He then joined a large supermarket where he worked as a fishmonger.

After becoming quite disillusioned at the quality of fish he was working with he decided to set up on his own and Rex bought a small fish stall in a car park next to a farm shop in Surrey.

He then bought his current shop in Chelsea and that's where he can be found today!

Seafood for health

As well as offering great flavours and tonnes of variety, seafood will help to keep you in good health.

Seafish is launching a campaign to shout about and raise the profile of the health benefits of seafood, focusing on fish rich in omega-3.

The Superfishoil campaign aims to motivate and inspire consumers to look at what they eat, comparing delicious and nutritious seafood as a healthier option for meals and snacks, instead of others higher in saturated fat, superficial takeaways and convenience meals.

Our campaign aims to get as many people as possible enjoying the great taste and variety of seafood while giving them plenty of information to help make informed decisions. Because it's not superficial, it's superfishoil, packed with bags of omega-3.

Superfishoil represents an opportunity to encourage more people, to eat more fish, more often and is a genuine chance to showcase the variety and quality of produce in the UK.



Ken's Column

Another report from the former NFF President

Dear Reader,

This being the first 2016 Newsletter let me wish you all a Happy New Year, and I do hope you had good Christmas trading, and that 2016 will be a good one for you all.

As we start 2016, I do hope that none of you have been affected by the floods that have swept all across Britain in December and again in early January. For those members who may have been flood victims, whether in Cumbria, York or here in Scotland, I do hope that any damage to your premises has been slight and has not upset your trading too much.

Of course during the winter, and at the start of each year we have all become accustomed to the bad weather which makes fishing very difficult, and we naturally worry about the high fish prices. Mind you we have had a bit of good news in that fuel prices at the pumps are at the lowest they've been in years. In my area petrol and diesel are selling at 99.9p per litre, very nice indeed and helping to cut our own transport costs. The reduction in our fuel costs as part of our overhead costs is fine, but in areas where oil and gas production is a very important element to the local and indeed the national economy it is quite harmful. Places like East Anglia, Aberdeen and also internationally the drop in oil prices has a very damaging effect. At the time of writing, BP have just announced that they will be shedding 600 staff from a total of the 3000 who work offshore in the North Sea. I mention this to highlight how dependant we all are on the price of oil, currently below \$30 per barrel and still falling, causing some international companies in the UK to shut up shop and go.

To date nationally, there's been about 65,000 people laid off since the start of the falling oil price. In Aberdeen it has become very noticeable, where butchers, bakers and fish suppliers to hotels and eating places are doing less, the fish suppliers to that sector are seeing the demand declining, this of course has a knock on effect on their fish processors, not too good.

Mind you the optimists in our industry will say, "we've seen it all before" and "it will get better", I don't know if it will get better soon, but let's hope so.

Most of us are accustomed to seeing fish as a very fresh product on our displays, and I suppose we are all inclined to ignore other processes. Recently I was reminded of a further valuable process for fish, mainly the important canning industry which is well established in the UK. This industry has had a very strong foothold in Aberdeen and Fraserburgh for many years, one major company trading as International Fish Cannery (IFC), a company run by the Clark family for many years, and Francis Clark Jr is the head of the company I believe. Francis, sometimes better known for his golfing skills within the Fish Trade Golf Competitions, as John Adams of Cardiff will confirm I'm sure, John was also an active member of this group for many years.

As a major employer in the Northeast of Scotland, some good news as the group accounts recently lodged at Companies House show IFC Holdings have shown a very encouraging increase in pre-tax profits of £487,817 during the year to March 2015 compared to £268,886 in 2014, long may it continue and provide the valuable employment to the area.

Now for more good news!

Jamie Oliver has been setting the heather alight in Scotland over on one of the Western Isles called Grimsay in North Uist, you may have seen his "Friday Night Feast" TV show. He and his sidekick Jimmy have been spending a bit of time in Scotland and have been singing the praises of Scottish langoustines and scallops. Of course most of these beautiful products, over 70%, are sent abroad to France, Spain and Italy but the promotional skills of Jamie and his chum on TV are certainly helping to increase the consumption of scallops and langoustines in the UK.

The Kallin Shellfish company had only started supplying Co-operative stores across Scotland with crab meat, langoustines and scallops for about three-four months but since the show the Co-operative have extended these products into about 200 of their stores in England. CAN'T BE THAT BAD EH!

Ken Watmough.





NFF Social Weekend & Presidents Dinner Dance

7th – 9th May 2016

As advised in the October newsletter, bookings are now being taken to join new President Andrew Kenny and his wife Rachel on their social weekend at the Marriott Hotel in the historic City of York.

The weekend itinerary will be as follows:

Saturday 7th May

Arrive afternoon/evening and make your own reservation for dinner in the Chase Bar and Grill or take in the sights of York at your leisure.

Sunday 8th May

Andrew and Rachel have arranged a walking tour and bus tour of York with the services of an expert guide for those wishing to join them. Leaving the Hotel at 10.00am the cost of the trip will be £15.00 per person.

This will be followed by lunch at Bella Scola Italian Restaurant set in the heart of the City.

The cost of lunch is NOT included in the ticket price and will need to be settled on an individual basis. For more details visit www.lavecchiascuola.co.uk or Tel 01904 644600.

President's Drinks Reception and Gala Dinner

Drinks reception commencing from 6.30pm. Followed by a Gala Dinner and dancing.

Monday 9th May

Rise and breakfast at leisure, some of you may wish to take the opportunity to enjoy more sights or shopping in York.

The Hotel is situated just 1 mile from York Railway Station and 30 minutes from the M1 and Leeds International Airport. Accommodation will be billed at £125.00 per night for double occupancy on a bed and breakfast basis. Single occupancy will be at a rate of £115.00 per night.

Booking forms are included with this newsletter. In order to secure your booking I recommend that you make your reservations as soon as possible and return to Head Office along with the required deposit.

If anyone has any further questions, or special requirements, please do not hesitate to contact on 01234 841676.

RNMDSF Fish Friday 2016

This year Fish Friday will be on 17th June 2016. This annual event raises awareness and money around the work the mission does to support fishermen and their families as well as fishing communities.



Help and guidance may include:

- Support to the families of fishermen who have been injured or have lost their lives at sea.
- Support to fishermen's families who are experiencing illness, distress or financial difficulties.
- Looking after the survivor's of fishing boat accidents offering medical help, and where needed emergency housing to injured and fishermen suffering ill health.
- Offering support to overseas fishermen, working in the UK fishing industry. This may include sickness, bereavement, debt and addiction problems.

Why not use this as an excellent opportunity to advertise your own business by getting involved with your local media whilst at the same time raising money for this very worthwhile cause.

For further details of this year's campaign simply visiting the Fishermen's' Mission website or see the contact details listed.

Phone 01489 566910

Email fishfriday@fishermensmission.org.uk

Web www.fishermensmission.org.uk/fish-friday

facebook www.facebook.com/fishermensmission

twitter @thefishmish

City Food Lecture 2016

The recent 15th City Food Lecture at the Guildhall London, was attended by Past President Gary Hooper on behalf of the Federation. The event is organised by the leading seven livery companies, namely the Worshipful Companies of Bakers, Butchers, Cooks, Farmers, Fishmongers, Fruiterers and Poulterers.

The welcome speech was delivered by Alderman the Lord Mountevans, the Rt Hon The Lord Mayor of London. This year the guest speaker was Christophe Jouan, Chief Executive of The Future Foundation who delivered his lecture on 'What, when and how will we be eating in 2025.'

Christophe spoke about how our eating habits are likely to change in the near future and how this will be managed by us. He talked about how we will change the use of proteins from animal to vegetable and how our diets and expectations may change through the use of technology and trends. Afterwards he joined the panel, chaired by Margaret Mountford and made up of Judith Batchelar, Director of Sainsbury's Brand, Professor Chris Elliott of Queen's University Belfast and Lyndon Gee a food and health adviser and writer to take questions from the audience.

The closing address was by HRH The Princess Royal, Past Master of the Worshipful Companies of Butchers and Farmers.

National Living Wage Reminder

Members are reminded that from 1st April 2016 the Government are introducing a new mandatory National Living Wage for workers aged 25 and over.

Workers will now be legally entitled to at least £7.20 per hour – that's an increase of 50p per hour. If you are an employer you need to make sure you are paying your staff correctly as the new entitlement will be strongly enforced.

Don't Get Caught Out!

To help raise awareness the Government launched a television campaign on 18th January 2016.

To check if your staff are eligible or for anyone requiring assistance or guidance there is a four step guide for businesses on the living wage website.

Visit acas.org.uk/nmw or telephone the helpline 0300 123 1100



Federation Craft Champions From 1968 to 2015

On 21 October 2015 an elderly gentleman was admiring the Fishmongers' Company Shield that George had recently won in Cleethorpes, I asked him if he needed any help and he commented that the shield had changed since he had won it!

I asked him when that was and he replied 1968, in Grimsby. We had a look on the back at the past champions and there he was, Jim Bugby, who had four shops one of which was in Bedford, the last real fishmongers until we opened GCH Fishmongers in 2015!

We got chatting and he explained that on the day he won, he had not intended to enter the competition, but went to Grimsby on a trip organized by the Northampton NFF Association, he said that when he arrived he thought that he stood a chance so borrowed a knife, apron and a brush and won the overall competition!

That was back in 1968, I asked if he minded having a photo taken with the current champion, George Hooper (Director at GCH Fishmongers). The following week he came back and bought in a photo of him with the shield!

Although 47 years between winning and 64 years in age separated the two champions, the passion was plain to see! Gary Hooper.

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NFF Subscription Increase

The Federation wishes to inform its members that due to rising administration and insurance costs subscriptions will rise as from 1st October 2016.

Single outlets will now cost **£89.00** with **additional outlets** rising to **£40.00**

Associated and retired membership will remain the same. Invoices issued in September 2016 will be at the new amount. Whilst this decision has not been taken lightly the Federation believes that it still offers our members excellent value for money and that it remains very competitive in the insurance market.

As a member you automatically receive £5,000,000 Public Liability Insurance and £5,000,000 Products Liability Insurance.

For example a member with 1 outlet trading for 50 weeks of the year, 5 days a week would pay only 36p per day for this level of cover. This cover is offered regardless of your size and turnover, something that many other insurance companies do not offer. As a member we can offer **large discounts** on all other aspects of your insurance needs.

Simply contact **Osborne & Sons (insurance Consultants) Ltd** on 0208 388 6000 or info @os-ins.co.uk for a **free, no obligation insurance review.**

Other Benefits include **DAS Legal Services 24 hour helpline.**

FREE Regular copies of **NFF News** – keeping you up to date with legislation issues and current events. Free listing on the Federation **'Find a fishmonger'** link – an excellent **FREE** opportunity to promote your business!

DISCOUNTED entry fees to the **British Fish Craft Championships** and **discounted rates** on **AA fleetwide scheme. Dedicated Council of experts offering advice and support.**

Anyone wishing to discuss the increase, please do not hesitate to contact Head Office on 01234 841676

STOP PRESS

A reminder to all members that to avoid delay in your payments being processed and your membership updated all correspondence should now be sent to the new secretary at the Bedford address:

**The Secretary, The National Federation of Fishmongers
PO Box 1528 BEDFORD MK42 5DE Tel 01234 841676**

IMC Group Ltd.

NotionLite - Wireless temperature monitoring kit

With more than 20 years experience providing wireless temperature monitoring solutions to the Food and Pharmaceutical Industries, IMC Group Ltd has now introduced a badly needed, affordable, easy fit system expressly for use in the food retailing sectors.

NotionLite is the wireless temperature monitoring system that is intended particularly to help Fishmongers and Butchers, Farm Shops and Food Retailers comply easily with ever more stringent HACCP food hygiene regulations. Additional benefits include energy cost control and reduced risk of expensive food wastage.

Suitable for any premises with access to 13amp power and an internet router the kit contains everything you need to get started including temperature sensors for fridges and freezers to accurately monitor and transmit temperature data. If temperatures vary from pre set safe limits there is an automatic alarm on site and an email or SMS text is sent to designated personnel.

The system has been designed specifically for ease of use and provides immediate access worldwide to real-time temperature data and audit ready reports at the click of a button.

IMC Group Ltd has appointed Wireless Monitor Alert Ltd (WMA) as a UK partner distributor for NotionLite.

For more information Wireless Monitor Alert Ltd, 12a Basset Court, Loake Close Grange Park Northampton NN5 4EZ. t: 01604 763844 e: info@wmaltd.co.uk www.the-imcgroup.com/notionlite

Fishmongers' & Poulterers' Institution AGM

The 180th Annual General meeting of Members of the Fishmongers' & Poulterers Institution takes place on Monday 13th June.

Founded in 1835, the charity was set up with the aim of helping people and their families, who have worked in both trades, in their time of need.

The Charity provides financial support for those experiencing difficulties through ill health or a change in circumstances.

DO YOU NEED HELP?

DO YOU KNOW SOMEONE IN NEED?

Applications to

The Fishmonger' and Poulterers Institution
87, Bartholomew Close,
London EC1A 7EB
Email fpi@butchershall.com

Experience the taste of Smokey salmon from the "Master Smoker" yourself. Delicious Kiln Cold Smoked Salmon.

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Email: sales@thesmokeysalmoncompany.com
Web: www.thesmokeysalmoncompany.com
Unit 11 Grimby Seaford Village, Wickham Road, Grimby, DN31 3SX

We are on and find us by searching The Smokey Salmon Company



THE SMOKEY SALMON COMPANY

Diary Dates

NFF Presidents Social Weekend

York
Saturday 7th - Monday 9th May

NFF Presidents Banquet

York
Sunday 8th May

NFF Council Meeting

York
Monday 9th May

Fishmongers & Poulterers Institution AGM

London
Monday 13th June

Fishermen's Mission Annual Fish Friday Event

Friday 17th June

NFF Council Meeting

Fishmongers Hall, London
Monday 27th June

Federation Ties and Sew on Badges

Ties only £11.50 each
Badges only £7.50 each
includes postage and packing.



NFFNews

is compiled by the



**National Federation
of Fishmongers**
www.fishmongers.info

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 841676
Email: chooper@fishmongersfederation.co.uk

Fishmonger Apprenticeships

Present and future...

In the last few years Apprenticeships for fishmongers have been transformed and have become readily available throughout the UK, from Grimsby to Londonderry, from Cornwall to the Shetlands, through one of the 14 Seafish recognised apprenticeship providers we have helped to establish over the last three years.



There are now more than 100 fishmongering apprentices registered and working through their programmes. Most of these are at Level 2 and apprentice fishmongers are completing their intermediate fish and shellfish certificates, while a few are tackling a full Level 3 advanced fish and shellfish diploma.

One of the first fishmongers to complete their apprenticeship in the UK, and the first to do so in Wales is Sarah O'Conner of Fabulous Fish in Chepstow. When Sarah embarked on her apprenticeship only Level 2 was available in Wales, but with three providers now covering Wales and the Seafood Training Network for Wales fully active, this part of the UK is one of the best served for apprenticeships and training.

In England there are changes on the horizon. In 2018 the Trailblazer Apprenticeship initiative is set to replace the existing fishmonger apprenticeship programmes with Trailblazer Apprenticeships. This initiative will see the end of the hugely popular Level 2 and 3 fish and shellfish apprenticeships in England in two years when they will be replaced by a Level 2 Fishmonger Trailblazer Apprenticeship. The trailblazer is currently being developed by a small group of fishmongers, and the draft standard was sent out for consultation by fishmongers during February 2016. By March the Trailblazer Apprenticeship Employer Group under the Chairmanship of Andrew Kenny will have completed the Standard and it will be ready for submission and approval to the Dept. for Business Innovation and Skills (BIS). There will still be a great deal of work to be done though before we are ready to roll out the Fishmonger Trailblazer in 2017/18 so please watch this space.

Fish and Shellfish Apprenticeships

Elsewhere in the UK, and in England until 2017/18, the apprenticeship of choice for fishmongers will be the current fish and shellfish industry skills apprenticeship.

If you are interested please don't delay but get in touch with your nearest Seafish recognised apprenticeship provider.

Other News

Traineeships – pre employment training and work experience programmes for the seafood industry are to be piloted in Lancashire and the Humber regions.

The Traineeships will include fishmongering if we can find employers willing to offer a work placement. The Traineeships will launch in March.

For more information on all of the issues covered in these articles visit the Fishmonger News section of www.seafoodacademy.org or the NFF website.