



NFF News

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The British Fish Craft Championships

We are delighted to announce the 61st British Fish Craft Championships® returns to Cardiff Bay for a fifth year over this year's August Bank Holiday Weekend!

The Fishmongers & Poulterers Institution

A charity born in 1827 and still going strong...

Dear Reader

18 good men and true, met in a coffee house on Ludgate Hill, London and in 1835 the charity was founded. The Institute was established with the aim of helping those who had worked in the Two Trades (Fishmongers and Poulterers) in their time of need. The Charity was formed to help those in financial difficulty through sickness or reduced circumstances and connected to both of these trades.

Very little has changed from those early days and the aims of the charity remain the same as, sadly, do the needs even in the twenty first century.

Financial assistance can be sought by contacting Charities at Butchers' Company by calling us on 02076004106 or visiting www.butchershall.com

Through the good services of our secretary who checks and verifies the applications for assistance, The Trustees decide on the best course of action whether to make a one off grant or to award a pension, whichever is deemed to be more appropriate.

Our continuing existence is made possible by the generosity of our benefactors who have supported our efforts over the years. A big thank you! Finally, I would like to take this opportunity of thanking my fellow Trustees, our President and secretary for their continued support.

Yours sincerely

Tim Silverthorne
Chairman

NFFNews

is compiled by the



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



Cardiff Harbour Festival

23rd - 26th August 2013

Get your buckets and spades at the ready because life's a beach at this year's Cardiff Harbour Festival. Cardiff Bay Beach supported by First Choice, will fill Roald Dahl Plass with a giant sandpit, paddling pool, traditional seaside rides and plenty of entertainment for the whole family to enjoy.

Visitors will be able to view some spectacular sailing at close range from around Cardiff's famous waterfront. Not forgetting of course, the British Fish Craft Championships® return to the Bay for a fifth year and spectators will be amazed by the speed, skill and accuracy of Britain's top fishmongers as they compete across a range of categories to win the coveted title of British Fish Craft Champion 2013.

Extreme Sailing Series

The Extreme Sailing Series is welcomed back as part of the Festival. The UK leg of the most exciting inshore racing series will once again provide a high octane centerpiece to this year's festival.

Festival highlights

- Extreme Sailing Series
- Cardiff Bay Beach supported by First Choice - NEW FOR 2013
- The British Fish Craft Championships
- Continental Market
- Live music on the bandstand

www.cardiff-festival.com





The British Fish Craft Championships®

We are delighted to announce that 61st British Fish Craft Championships® returns to Cardiff Bay for a fifth year over this year's August Bank Holiday Weekend

Friday 23rd & Saturday 24th August will be days of fish filleting demonstrations by Fishmongers from all over the UK.

There will be industry experts on hand all day to answer queries on how to prepare fish, how to cook the different species featured in the demonstration, explain the different catch methods and also the important issues of sustainability etc.

Sunday 25th August sees the 61st British Fish Craft Championships®

This is your chance to be tested and show off your precision skills in a series of competitions taking place in the Roald Dahl Plass. Competitors will be tested on the skills normally provided free of charge by fishmongers when selling fish to the general public. The judges are all experienced fishmongers, drawn from all parts of the country. Points will be awarded for performance, presentation, hygiene and general appearance. Enclosed with this issue of NFF News is a copy of the Entry brochure detailing the numerous competitions with their required elements.

Competitors can enter up to a maximum of five competitions and those entering five are automatically entered into the competition for the NFF British Fish Craft Champion 2013™ sponsored by Young's. As well as cash prize monies there are also numerous trophies and certificates to be won. Not included in the NFF British Fish Craft Champion™ competition is the Craft Challenge sponsored this year by Tesco, which is a separate competition, ideal for beginners and part time workers who have never entered a competition before.

This competition is open to anyone, any age and in addition these competitors may enter up to two of the other competitions if they wish. Another change this year is that the Portion Cut and Collage will also be standalone events!

The 61st Annual event promises to be as exciting as ever with the introduction of a new competition, the Sainsbury's, Switch the Fish Competition! The Cardiff Harbour Authority Award for the best presented competitor and the E Ashton & Friends top scoring female competitor.

Gary Hooper, Competition Organiser and Immediate Past President comments: "There will be Fishmongers from near and far coming back to Cardiff to compete this year, with Independent Retailers to large supermarkets and food service businesses entering."

This is a particularly important year for the National Federation of Fishmongers, as Jonathan Adams, a life time resident of Cardiff and Managing Director of Ashton's Fishmongers in the Central Market, here in Cardiff was unanimously elected as the 47th President of the NFF.

We would like to thank our major sponsors this year who without this competition would not be possible, which include: Young's, Tesco, Marine Harvest, Morrison's, Seafish, Cardiff Council, Cardiff Harbour Authority, Quayside Distribution, Sainsbury's, Scottish Salmon Producers Organisation, Falfish, M&J Seafood, Dawnfresh, The City of London, Seachill, Fishmongers' Company, Poulter's Company, Trelawney, Foundations, Severn & Wye, Flatfish, Saucy Fish Company, Snowden & Co and the Welsh Government.

Monday 26th will have more fish filleting demonstrations and an Oyster Opening Competition, with fish sales going on throughout the day.

Scottish fishermen welcome upgrade by Marine Conservation Society of mackerel 'Fish to Eat' listing

Ian Gatt, chief executive of the Scottish Pelagic Fishermen's Association recently Commented on the news that the Marine Conservation Society has moved to upgrade its 'Fish to Eat' rating for Scottish caught mackerel so as to differentiate it from mackerel caught by Iceland and the Faroes

He said: "We are pleased that the Marine Conservation Society has made this important differentiation between Scottish caught mackerel compared with that from Iceland and the Faroes. This new assessment will enable consumers to make informed choices when purchasing mackerel.

"Scottish mackerel and herring fishermen are committed to sustainable catching as is highlighted by the fact that all our herring fisheries are Marine Stewardship Council certified. We also spearheaded the MSC certification of our north-east Atlantic mackerel fishery, which remains within the MSC programme but is currently suspended through no fault of our own because of the over-fishing of the stock by Iceland and the Faroes. In the meantime, we have put in place a corrective action plan that abides by a code of best practice developed by the Mackerel Industry Northern Sustainability Alliance (MINSAs) on behalf of the Scottish Pelagic Sustainability Group to ensure the sustainable catching of mackerel."

For more information:

Ian Gatt, SPFA, M: 07803 041021.



A Career in Fishmongering

According to recent figures published by the Office of National Statistics (ONS) some professions have been enjoying rising salaries over the past year.

Fishmongers and poultry dressers are shown to be amongst the fastest pay risers, up 13.9% over the last year with an average pay of £16,531. Although not the highest paid, it would seem that the fortunes of the nation's fishmongers and poulterers are rising. This could be due in part to an increased interest and awareness by the consumer of food authenticity or a skills shortage.

There may not be a formal training route into fishmongering but on the job training and apprenticeships are the most common route in. Billingsgate Seafood School offers introductory courses and knife skills courses and there are a number of accrediting

Introduction to Fishmongering

Tuesday 3rd September

Wednesday 20th November

Introduction to Fishmongering

Friday 7th October

Thursday 3rd November

Why not show off YOUR knife skills at the forthcoming British Fish Craft Championships...

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Including the latest news, vessel profiles and legislative changes and also covering ports and fish prices information plus much more.

For further information or to receive a subscription at a 10% discount please call +44207 0295709 quoting Fishmongers



Ken's Column

Another report from a former NFF President

At last, some good news came in early June regarding the UK Cod stocks: this must be a comfort to all the UK fishermen who have over many years had punishing restrictions imposed on their catching quotas. Mind you, there's still a long way to go before any tangible relaxation on existing quotas will be introduced, but the signs are very good.

It will take some time for the science to catch up with what the fishermen are seeing and of course the next set of statistics will hopefully show that the cod stocks are getting close to safe biological levels: currently the present science says that stocks are below a safe biological level. Good news also for other stocks say the Scottish Fishermen's Federation. This information was recently highlighted in a report by NAFC Marine Centre in Shetland, collated and was summarised and the information published by the International Council for the Exploration of the Sea (ICES).

ICES also reported on the latest scientific advice on North Sea Herring which has confirmed that the stock continues to be harvested in a sustainable way. Also, the other good news regarding fish stocks: the plaice stocks in the North Sea for example was larger in 2012 than it has been since 1960, having tripled in size since 2004. The stock of hake has more than quadrupled in size between 2006 and 2011. At the same time, the fishing pressure (mortality) has also fallen sharply.

Within the bigger picture the EC announced recently that there are now 25 stocks in European seas which are known not to be overfished compared to only two stocks in 2005.

Let's hope that the improvements continue as it's been a long and hard struggle for all our fishing fleets and their communities.

Ken Watmough.



Filling in the gaps last pieces in the puzzle

Seafish and the Seafood Training Academy are working hard to ensure that fish and shellfish employers throughout the UK are able to access a suitable provider of apprenticeships, proficiency qualifications and fish specific training.

By the end of 2013 we hope to have filled all the gaps and to have up to 10 Apprenticeship Providers recognised and active in supporting apprenticeships in fish and shellfish for fishmongers, merchants and others working in our industry. Whether you are a national supermarket chain, or a mobile fish sales business, the apprenticeship should be achievable and accessible for you and your employees. The only part of the UK without a suitable fish and shellfish Apprenticeship Provider is Northern Ireland, and we hope to have filled in this piece of the jigsaw by this Autumn. Seafish and the Seafood Training Academy are publishing a series of Approved Centre profiles on the Academy website under the heading "Working With.."

To find out more, and to contact a suitable Apprenticeship Provider, please email academy@seafish.co.uk or look on www.seafoodacademy.org for "Working with.."

Apprenticeship Programme for London and the South East



An encouraging response to our request for expressions of interest means that this programme is likely to go ahead, starting in September 2013.

For employers and apprentices to fully participate in this programme we do advise that apprentices should be recruited well in advance, and should have completed any company required probationary period. Any employer or employee interested in the opportunities presented by an apprenticeship should contact Billingsgate Seafood Training School as soon as possible for an information pack on apprenticeships.

Employers outside of the South East or London should contact academy@seafish.co.uk as there will be similar opportunities in other parts of the UK.

Advanced fish and shellfish apprenticeships target managers/senior fishmongers

Specialist awarding organisation, FDQ, have approved the new Level 3 Fish and Shellfish Industry Skills Certificate and Diploma - they are now available from FDQ approved fish and shellfish centres.

These qualifications will be of particular interest to managers/senior fishmongers in the industry as they provide a management level qualification with tailored fish and shellfish content. Areas of interest to fishmongers include:

- Maximising sales
- Managing food retail operations
- Principles of fish and shellfish product knowledge
- Principles of the fishmonger industry
- Principles of fishmonger practice
- Principles of fish/shellfish displays

As well as units concerned with the management and monitoring of intake, storage, waste, personnel and a host of other critical functions.

While the Advanced Apprenticeship will not be available until September or later in 2013, the changes to funding for 24+yr old learners planned for August 2013 make it critical that employers interested in this advanced apprenticeship contact Seafish without delay. Level 3 fish and shellfish industry skills certificate and diploma have been approved and are now available from FDQ approved fish and shellfish centres.

First Welsh Fishmonger Apprenticeship

at Fabulous Fish, Chepstow

For some months, Sarah O'Conner of Fabulous Fish in Chepstow, has wanted to be the very first employer in Wales to offer someone an opportunity to undertake a fish and shellfish apprenticeship. Now that Cambrian Training Ltd is approved to deliver the apprenticeship throughout Wales, it looks like Sarah will very shortly get her wish.

Sarah was last featured on the Seafood Academy website as the fishmonger who battled through the January snowstorms in Wales to get essential fish to Grimsby for Seafish's Advanced Quality Assessment training course. "Perhaps now we can do something to start to return that favour by helping Fabulous Fish get the best out of their apprenticeship opportunity," said Lee Cooper of Seafish.



Harrods to recruit apprentice fishmonger

Prestigious Knightsbridge - based department store Harrods, is to recruit its first fishmongering apprentice later this year.

The apprentice will undertake an intermediate fish and shellfish apprenticeship delivered through Duchy College Cornwall and actively supported by Billingsgate Seafood Training School. Following recruitment and induction, the apprentice will embark on a challenging and rewarding programme of training, learning and assessments during 2013/14 which should culminate in the successful completion of a Level 2 fish and shellfish industry skills certificate in 2014. Harrods will start the recruitment process on Friday 17th May and you can expect further announcements as the apprentice achieves key milestones in their development.

North, South, East and West: Scottish Salmon has Global Appeal

Farmed salmon continues to be one of Scotland's greatest economic success stories, according to new figures released by the Scottish Salmon Producers Organisation (SSPO).

In 2012, UK exports of fresh salmon reached their second highest annual figure ever, with a 16% increase since 2010. Although overall exports fell slightly from their peak in 2011, figures remain significantly up on two years ago and, crucially, have increased year-on-year in the world's expanding economies.

Because of a strategic focus by the Scottish salmon industry exports to the Far East have increased 64% between 2011 and 2012. This is also the first year that SSPO have published collated figures for Brazil, India, China and South Africa, collectively known as the BRICS countries. These show a 41% increase in exports since 2011, showing the global appeal of Scottish farmed salmon and the industry's focus on expanding markets. Speaking at the European Seafood Exposition (ESE) in Brussels on 24 April, SSPO Chief Executive Scott Landsburgh said: "Our members have done a fantastic job in difficult economic circumstances and by focussing on those markets with the highest growth potential, achieved the second highest year of exports on record and provided the perfect platform for future success."

He went on to say: "Like any farmed food, Scottish salmon is subject to price fluctuations and this has been a more difficult year in that regard but what has to be remembered is that our members are not only selling food abroad, they are selling Scotland's reputation for quality. We want to work with our associates in the Scottish Government, Marine Scotland and SEPA, to ensure that Scottish farmed salmon maintains its reputation for the highest standards whilst being a major contributor to Scotland's economic success."



OBITUARY

Danny Gilbert 1937-2013

It is with great sadness that we announce the death of Danny Gilbert.

Danny Gilbert (pictured right) was born 29th November 1937 in the West End of Southampton and died 2013. From an early age Danny would spend his Saturdays in his father's fishmonger's shop learning from him and at just 15 years old, he travelled with his father from Truro in Cornwall to Scarborough to compete in the National Federation of Fishmongers Junior Craftsman competition. A 500 mile round trip but well worth the effort. He won not only the cup for fishmongering but also the cup for Poultry. An outstanding achievement for such a young boy and one which had never been managed before or since.

After leaving school, Danny worked with his father in Truro and later in Bournemouth where the family had moved. Danny was encouraged to gain further experience and joined MacFisheries in Southampton whilst his father managed a large business in Southampton. Here he stayed until he was called up for National Service with a promise from MacFisheries that a job would be there for him when he was discharged. This he did and was quite quickly promoted to First Hand.

Danny's father returned to Cornwall to run the successful fish shop in Truro and in 1968 Danny moved to Eastleigh with his wife and daughter to run the Market Street business. He joined the Chamber of Commerce at one time becoming the President. Danny became quite a celebrity in the town as a result of his window fish displays, any occasion was an excuse, Royal events, the demise of the six-penny piece, the RNLI and many many more. Of course these displays could not be completed during the normal working day so he would often arrive home at 3.00 a.m. only to return again for 6 a.m.

A dedicated member of the Federation, he was involved in the organisation of the Craftsmanship Competitions and was a judge for many years. He was always enthusiastic and had great drive and commitment. His sense of fair play was an endearing quality. Danny was President of the Regional branch, Central Southern Fish Trades Association and served his term of office with the same enthusiasm and pride. Danny will be sadly missed by all his friends and colleagues.

A BBC TV opportunity

The BBC Worldwide is working on a business programme focusing on challenges faced by small to medium businesses in the UK in a tough economic climate and want to show businesses how to cope and prosper.

They are looking for a family run, independent fishmonger that may be successful in terms of quality and their produce, but struggling with marketing and branding. Making a 10 part series for the BBC, they are looking for small (6 staff members minimum) to medium sized businesses in the UK. The premise of the show is how independently run companies in the UK could change their marketing strategy to generate more footfall and cope in the current climate. An opportunity for any business to benefit from some marketing advice.

Membership of the Shellfish Association of Great Britain

NFF membership of the SAGB and as such can enjoy the following benefits:

- Show your support for totally sustainable shell fisheries
- Support environmentally friendly, carbon positive shellfish cultivation
- Have access to a database and advice on sustainable fisheries and farms that supply the food industry
- Have an input into the products you want to see readily available for your business
- Tangible membership benefits:
The SAGB has negotiated discounts on a variety of services and products. They include insurance, credit card acquiring, debt collection, Utilitrack (Landline, mobile and energy) Legal advice (employment and environmental), Food Safety consultancy, food safety equipment, aquarium/holding tank equipment, marketing/advertising, Printing, Microbiological testing and courses at Billingsgate Seafood Training School.
- Advice on:- Legislation that affects the shellfish trade, sourcing, storage etc.
- Have input to lobby the regulators and Government
- Membership Certificate for display and use of SAGB logo
- Assistance with promotional material
- Availability of SAGB's own literature, nutritional leaflets and recipe booklets
- Membership rates at the SAGB Annual Conference and dinner at Fishmongers' Hall
- The knowledge that you are contributing to the security and the sustainability of the shellfish sector

Contact: Tel: 0207 283 8305 www.shellfish.org.uk

First Minister pays tribute to The Scottish Fishermen's Federation as it celebrates 40th anniversary

The Scottish Fishermen's Federation (SFF) has marked 40 years of representing and promoting the interests of Scotland's fish catching sector.

The significant milestone comes at a time of great economic pressure for the Scottish fleet combined with imminent regulatory change on the horizon due to the reform process of the Common Fisheries Policy now being at an advanced stage.

Bertie Armstrong, SFF chief executive, said: "For the last 40 years the SFF has been at the forefront of representing Scotland's fishermen at every conceivable political level. It has often been a bumpy ride but at every juncture the determination and resilience of our fishermen has ensured invaluable support for Federation representatives working hard to secure a sustainable and profitable future for Scottish fishing. "No-one should be in any doubt of the importance of our industry in providing a sustainable food resource that is much valued around the world and which is of huge economic importance to Scotland." Among those celebrating the event in St Andrews was the First Minister Alex Salmond MSP.

He said: "It is a pleasure to pay tribute to the work of the Scottish Fishermen's Federation in its 40th anniversary year. I have now had 26 years of experience representing north-east constituencies at Westminster and at Holyrood, and I'm well aware of the crucial work done by the Federation throughout all of that time.

"The fishing industry is worth £500 million to the Scottish economy, employing 5,000 on the frontline and a further 5,000 onshore. It is therefore hugely important for one of Scotland's most significant industrial sectors to have the strong and effective representation that the Federation has offered over the past four decades. "I wish the Federation and all of its members the very best as they celebrate this terrific milestone and I look forward to many more years of the capable promotion of Scotland's fishing industry."



Dragons Dare!

Richard Home of the Scottish Fishmonger and a Federation Council Member, is getting involved with a charity for Spina Bifida together with Duncan Bannatyne from Dragons Den. The Scottish Fishmonger is one of 10 companies that have been selected to be involved in a challenge called Dragons Dare.

<http://www.youtube.com/watch?v=nLLrMxXcg5k>

Amongst other things, Richard plans a posh fish and chip stand with some celebrity chefs cooking, and hopes that the Federation membership will help him in his endeavours to raise money for this challenge.

The Challenge begins on 13th June but you can contact Richard richard@thescottishfishmonger.com Tel: 01413331773 or 07757005904 www.thescottishfishmonger.com at any time to ask for a collection can to display in your shop over the next 4 months. Your help is very much appreciated.

AVAILABLE TO PURCHASE

Federation Ties and Sew on Badges

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Badges only £7.00 each**

includes postage and packing.



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*subject to circumstances

Diary Dates

NFF Council Meeting

Fishmongers Hall, London
24th June 2013

Cardiff Harbour Festival

Cardiff Bay
24th - 26th August 2013

British Fish Craft Championships®

Cardiff Bay
25th August 2013

World Seafood Congress

Labrador, New Foundland
28th September – 4th October

NFF Council Meeting

Fishmongers Hall, London
21st October 2013

National Federation of Fishmongers Website

www.fishmongers.info

The Federation continually strives to improve and update its website and more recently work has begun on a Glossary of Fish page.

There is also an invaluable opportunity for members to give their business a boost by listing their business on the 'Find a Fishmonger' page. This listing is offered completely free to fully paid members of the Federation but is purely on a voluntary basis and if you wish to be included on this interactive page simply call Head Office on 01376 571391 or e-mail helen@natfedfishmongers.fsnet.co.uk or submit an e-mail via the website.

Visitors to this website continue to grow and your business could benefit from consumers using the site in their search for a fishmonger in your area.

National Federation of Fishmongers - Representing UK Fishmongers
www.fishmongers.info/fnd/find.php

The National Federation of Fishmongers

Established 1932

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Unit 3, M8 Food Park, Keppochhill Place, Glasgow, G21 1HS
Tel 0141 333 1773
Website www.kwestfishmonger.com

Seafoods
42 High Street, Burnham on Sea, Somerset, TA8 1PB
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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
P.O. Box 9639,
Feering,
Colchester CO5 9W

Telephone: 01376 571391

Email: helen@natfedfishmongers.fsnet.co.uk



If you would like a photograph of yourself competing at

The British Fish Craft Championships®

Contact Neil Morris
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email neil@td-d.net

www.touchdowndesign.net