



# NFF News

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## John Kenny Recognised with Life Honour

**Congratulations to John Kenny who was unanimously voted to become a Federation Honorary Life Vice President at the recent AGM in recognition for all his hard work and commitment.**

Following on from the late John Adams, He remarked that John would be a hard act to follow, but he would continue to serve the Federation in the best way he could. Pictured is John being congratulated by Federation President and son Andrew.

## Meet Our New Council Member Chris Parker



**Chris is the current Operations Manager for Vin Sullivan Foods in Blaenavon, South Wales, and has worked there for 18 years.**

He works daily in many different disciplines ranging from fish sourcing, fishmonger training, food safety management systems, food standards, health and safety, IT and communications and working generally with both retail and wholesale operations.

In his spare time, Chris enjoys web design, playing golf badly, following rugby and anything to do with fixing things.

Chris has worked tirelessly over the past few years helping out with the organisation of the Craft Competition and at the event itself and so it was a natural progression for him to join the Council.

We all look forward to working with him in the future...

## AGM Round Up

**Fishmongers' Hall, London. Monday 30th January 2017**

**Council Members present formally considered and approved the Audited Accounts and Annual Report for the year ending 30th September 2016. Copies of these are available on request, simply telephone Head Office on 01234 841676 to obtain a copy.**

The AGM saw existing President Andrew Kenny, Vice President, Giles Shaw and Company Secretary and Honorary Treasurer, Rex Goldsmith all re-elected to serve a second year.

Past Presidents, Honorary members and members of the Council were also re-elected. If you have any questions or local issues relating to your area and would like to discuss them with your regional representative an up to date contact list is enclosed.

A meeting of the Council was held after the AGM, and involved the election of the Executive and Finance Committee for the year ahead.

The Committee consists of your President, Vice President, Honorary Treasurer and immediate Past President. Other members elected were Gary Hooper, Clive Miller, Tim Silverthorne and John Kenny.



## A Message from your President

**The past year of being President has been an honour, to represent the members at a variety of events and meetings.**

At my President's Banquet, it was a great pleasure to present the Sandy Bannerman Cup to Ken Welch, from Edinburgh, to acknowledge his outstanding contribution not only to our Federation, but to our sector of the seafood industry. It was an honour to acknowledge someone who not only has served our Federation well but someone who is also a true craftsman.

It was also a very proud moment to see so many talented fishmongers compete in the British Fish Craft Championships in Cleethorpes.

Regardless of where they were employed it was great to see the camaraderie between the competitors and the high level of skill on display. During the competition many people commented about the high standard of the event and its organisation. This could not have been achieved without the hard work and commitment of the craft team. They not only delivered an outstanding event but have helped shape the fishmongers of the future.

With the future in mind thanks must go to everyone who has contributed to the Trailblazer apprenticeship consultation. Through the input of both the independent fishmongers and supermarkets we should have an apprenticeship scheme that will deliver the skills and knowledge that will help to shape the retail Seafood sector of the future.

Over the past year I have had the opportunity to work more closely with Seafish and like the competitors in the British Fish Craft championship they also share the same passion for our sector as we do. I look forward to working with them again this year for the benefit of our Federation and our sector.

I would like to express my thanks to our secretary, Caroline, as well as the Council for the support they have given me over the last year. It is that selfless support that makes the Federation a pleasure to represent. If you feel you are able to make a contribution by becoming a regional council member please contact the Federation office or myself.

My best wishes for 2017.

**Andrew Kenny.**



**National Federation  
of Fishmongers**  
[www.fishmongers.info](http://www.fishmongers.info)

## Federation Members Around the World

It's been a busy few months for Gary & George Hooper of GCH Fishmongers representing the Federation around the world. In November George was invited by Seafish to travel to Cape Breton in Canada and in January Gary was asked to help judge the "Best Craftsman in France Award".



## Past President Judges at Sirha Food Event

**It was my honour to be asked to judge the Fishmonger Competition in France at The Sirha Food Event, this is the biggest food show in France and features many competitions across all food services.**

The show was on from 21st January through to the 25th of January and featured Butchers, Bakers, Cheesemongers, International Chefs and of course Fishmongers or *La Poissonnerie* as they are known in France!

The Competition took place in the main arena and was watched by over 1000 spectators, who were seated in a large stand at the back of the main arena.

Created 25 years ago, the Golden Shell contest was once again hosted at Sirha 2017. Twenty candidates competed in a speed contest with 120 oysters from three different ponds to open quickly and cleanly. At the end of the trial, the judges identified top 12 finalists who competed for two hours in front of a jury of professionals including Best Craftsman of France (Meilleur Ouvrier de France). Opening oysters, execution and presentation of a seafood platter for four people, while facing the audience.

The Federation also wanted to highlight the fishmonger business, thanks to second edition of the contest of the Emperor. Eight finalists had two hours to prepare fish, lay out the fillets on a bed of ice with decorations provided. A flagship product was to be put forward for the competition.

The event, chaired by Etienne Chavirer, Best Craftsman of France (Meilleur Ouvrier de France) 2007, demanded precision and a perfect display, described to the Judges, or Juries as they are known in France to be as close to the art of painting of the great masters as possible.

As a "Jury" I was asked to mark each of the competitors on their skills using a state of the art tablet on which to record my findings - this was then automatically hosted to a central computer so that as soon as the time was up the winners and runners up were identified!

I have to say I was extremely impressed by the skills of the Fishmongers and also the fact that there was a good mix of men and women competing along with some younger competitors. The overall winner was a woman who impressed all of the judges with her skill, accuracy and final display.

I am hoping as a result of supporting this prestigious event that we will be able to come up with an international competition - as my good friends Frederic Chevalier from France and long term supporter of the British Fish Craft Competition - Mr Magnus Skretting of Norway are also very keen to see this happen!

All in all, the competition was a very well organised event and I have certainly learned a thing or two from our French Cousins!

**Gary Hooper.**

## George Hooper Cape Breton November 2016



**In November I was invited by Seafish to join a delegation of people from the United Kingdom to speak to the Canadian Government and their fish processors.**

I was asked to talk to them about how our training programs work in the UK and to see if our practices could be used in the fish industry in Canada.

In Canada, a major issue is that there are very few young people wanting to join the industry - not helped by the fact that there aren't any official qualifications or training available.

I believe the average age of a Canadian fishmonger is 59!! At the tender age of 21, Seafish were keen for me to join them and to try and encourage younger people into the industry. I shared my experiences through discussion and a series of demonstrations.

I explained that, with the appropriate training and guidance, it was possible to enjoy a career in the industry - I think they were impressed with my enthusiasm and passion!!

During my time there, we toured processing facilities and whilst they are very similar to the UK, a major problem is the extreme weather they can experience which does limit the operating time.

To combat this, some of the more forward thinking businesses have started looking at diversifying into other areas like cultivating seaweed and developed a whelk fishery, which was non-existent two years ago.

In some respects, the industry in Canada is very similar to the UK in terms of age profile and some people not looking to move with the times and I think we all need to think about how we can attract and attract younger blood into the industry. Then look at what training mechanics we are going to use to ensure a future for the industry as a whole. **George Hooper.**

# HACCP & Food Standards

**With the many, often confusing, pieces of legislation applying to fishmongers and food businesses it can be a daunting process to keep up to date with what you need to do.**

The latest part of the food labelling legislation came into force on the 13th December 2016 with nutrition labelling now mandatory on most pre packed foods.

The introduction of food hygiene ratings has made it even more important to ensure that you keep up to date with legislation changes and make sure you hold the correct information to show your company is compliant

As NFF members we can do our best to help with any queries you may have on both food hygiene, labelling and other compliance matters. As each business is different, we also have discounted rates available for NFF members should you require consulting or mentoring with planning your HACCP, labelling requirements, or general food hygiene, and for larger producers access to process mapping experts, amongst others.

**Please contact the office for more information.**

## Latest Phase of Discards Announced

**The New Year saw the latest phase of discard bans for demersal species come into effect, with North Sea Cod and North Western Water Pollack joining the list that must be landed.**

Existing bans for species such as sole, plaice and haddock have been extended to include more vessels.

This restriction measure will play a crucial role in helping the UK achieve sustainable fishing levels by 2020.

In order to help small scale fishermen adapt and operate under the discard ban, the UK Government have secured extra quota for new landing obligation species.

With 2016 seeing a positive growth for seafood sales the need to make a more sustainable supply is greater than ever, so that the consumer can continue to enjoy a wide range of high quality fish.



**National Federation of Fishmongers**  
[www.fishmongers.info](http://www.fishmongers.info)

# Ken's Column

## Another report from the former NFF President

Dear Reader,

**here we are with our first newsletter of 2017, a brand New Year: so let me get cracking and wish you all the very best, and I do hope that 2017 is a successful year for you all.**

Mind you, I'm quite amazed that any of us have got as far as 2017, for back in 1999, then leading into 2000 the year of the Millennium, there were so many doomsayers telling us that the year 2000 would be the end of the world. That's maybe an exaggeration but we were told by certain "experts" that our central heating controls, our computers, our bank accounts and many other automatic devices would become useless, of course it didn't happen: but mind you, even today we still have many pseudo "experts",

At the time of writing this segment it's now almost seven (7) months since we had our vote in "The UK Brexit Referendum", and still the future ahead of us is unknown, I suppose we await the arrival of an "expert". Read on.

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### Brexit

Since the Brexit Referendum in June, Scotland's fishing fleet is looking forward to a brighter future, at least that's what their fishing leaders are convinced of, and although there are many hurdles to get over, their general attitude is pretty positive : their ongoing slogan sees the future as a "Sea of Opportunity".

Apart from the changes in the future, there was still the usual December EU fisheries meetings in Brussels to sort out the catch quotas for 2017. This year the Scottish fleet were generally happy with their deal compared to previous years. The deal was struck in the early hours of 14th December which has given the fleet tonnes of extra fish with more flexibility to catch it, there was also other measures included to ease at least some of the burdens of the ban on discards. I'm sure I've explained the discard ban problems in earlier newsletters.

Nevertheless, the talks have handed the Scot's fishers generous quota increases for North Sea prawns(46%) and monkfish (20%) worth about £12m and £5m respectively.

Also, North Sea cod and whiting are showing increases of 17%, with catch allowances for both species benefiting from top-ups to help fishers to cope with the discard rules. North Sea saithe/coley and hake are up 53% and 12%, but the North Sea haddock quota has been reduced by 46%, partly to correct an error of the scientists assessment of the stock in the previous year, the herring quota is being cut by 7%.



For the west of Scotland fleet, haddock is down 47% but the quotas for saithe/cole, ling, megrim and monkfish are all increased, also West coast prawns and herring quotas are unchanged, while 45% more haddock can be caught near Rockall. I'm sure there's smiles on many Scottish fishermen's faces now, but will it last!

Having successful quota deals is fine, but there's still a long way to go before we can have our fishing grounds under UK control. Once UK is in control of our fisheries any future "quota fixing" meetings could be held in London or Edinburgh, certainly not Brussels, now there's a thought for you. I still think that a sharing agreement will be needed, but at least the UK will be in charge and not Brussels.

A recent valuable report by The North Atlantic Fisheries College (NAFC Marine Centre Shetland) was able to show that from 2012-2014, about 60% of the fish caught by non UK boats in the UK's "exclusive economic zone": that's a big area which extends 200 nautical miles from Britain's coast, or to the median line shared with other countries. The report clearly shows just how much less the UK fleet gets as a share from their own fishing grounds.

The Danish, Dutch, Irish and French vessels caught more than 50% of the total catch of foreign boats in UK waters over that period. Food for thought then, as the Brexit negotiators get ready to start talking. Yet even though fishing is a multi-billion industry, others industries and services might be considered more important. An example might be The City of London, it being Europe's leading financial centre, and also the UK car manufacturing industry, these are just two examples which might be considered more important than the fishing industry. We can only wait and see...

Most of my friends know very well that I do enjoy a nice G+T, and also a nice Speyside malt whisky, usually taken with a little water, and perfect as a nightcap, you'll agree I hope. Generally my whisky is bought from my local supermarket, and I also receive the occasional gift.

Annually there's a specialised whisky auction held by McTears auctioneers in Glasgow, and in their recent catalogue there was a bottle of a 26 year old Glendronach single malt, distilled in 1985, and was then bottled in 2012 to mark the opening of "The Trump International Golf Links" near Aberdeen. The box was signed by Mr Trump and came with papers well authenticated, and was in the sale from an anonymous seller. At the auction it was bought by someone in Canada for £6,000, well out of my price range, but as soon as Trump becomes the USA President I'll bet it will be worth much more. Hey ho!

**LATE NEWS** The Prime Minister Teresa May has just made a speech on her Brexit plans : You'll know all about it before we go to print. Also, Donald Trump inauguration will be past.

**Ken Watmough.**

## Fish 2 Week

### Seafish to kick off new health campaign

**Fish2aWeek**  
FEEL THE DIFFERENCE  
SEE THE CHANGE!

**Seafish is launching a new health campaign which aims to encourage the public to eat two portions of fish a week.**

Fish 2 a week will focus on the health benefits of seafood by explaining that by eating just two portions of seafood each week, people can lead healthier lives, and has been developed following the success of Seafish's award-winning Superfishoil campaign which concentrated on omega-3.

The new campaign is an opportunity for businesses to promote the benefits of eating seafood and as a way of encouraging the general public to eat more fish and shellfish. An industry toolkit of marketing materials, social media ideas, and official logos is available to download on the new website [www.2aweek.co.uk](http://www.2aweek.co.uk). You can also get involved in the campaign, which launches on February 13, on social media by following the hashtag #my2aweek.

NHS and health professionals recommend we eat two portions of fish each week, one of which should be oily fish. Fish 2 a week will be getting this message out to people and encouraging them to eat more fish more often.

**For further information on the campaign, contact Kieran Westbrook at Seafish by emailing [Kieran.westbrook@seafish.co.uk](mailto:Kieran.westbrook@seafish.co.uk).**

## Federation Ties and Sew on Badges

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



## City Food Lecture 21st February 2017

**Tim Silverthorne was the Federation's representative at what is now a well established event for both the City of London and the food industry.**

For 2017, the lecture which is promoted by the seven food related Livery Companies and continues to receive the valued support of The Corporation of London, saw five main sponsors. These being, Rathbone Brothers PLC, Roythornes Solicitors Anglo Beef Processors, Barfoots, Compass Group and Gallaghers together with the Fresh Produce Journal.

This year's guest speaker was Professor Chris Elliott of Queen's University, Belfast with the title of his speech being "Does it matter where our food comes from?"

Following the lecture, there was a question and answer session, once again chaired by Margaret Mountford with a guest panel comprising of Caroline Drummond (Chief Executive LEAF), Tim Smith (Tesco Group Quality Director) and Tim Hayward a writer and broadcaster.

The closing address was given by HRH The Princess Royal and the evening concluded with a reception in the Guildhall old library.

## Changes to Food Safety Training and Qualifications

**The Chartered Institute for Environmental Health (CIEH) are to withdraw delivery of Level 2 Food Safety qualification in April 2017.**

Seafish have delivered thousands of these qualifications through our open learning programme and taught courses. Moving forward we will continue to support food safety (and health and safety) training through open learning and Seafish approved trainers. We will expand our use of Royal Environmental Health Institute for Scotland (REHIS) qualifications throughout the UK.

Seafish have a long history of working with REHIS. We have several joint awards with REHIS and two of our joint programmes are used by the Food Standards Agency to train EHOs. REHIS qualifications are recognised nationally and internationally and their Elementary certificates are equivalent to Level 2, while Intermediate is equivalent to Level 3. We hope to see several minor improvements arising from the use of REHIS qualifications, including the word 'Royal' appearing on more certificates awarded to the seafood industry!

## Fishmongers Trailblazer Apprenticeship Coming soon!

**Following two years of meetings with the fishmongers apprenticeship group under the Chairmanship of Andrew Kenny and several online consultations, the Fishmongers Level 2 Trailblazer Apprenticeship is almost ready to be launched in England.**

After our last meeting in Leeds the final touches were made to the approved Fishmonger Standard and to the Assessment Plan which was submitted to the Department for Education (DfE) in January 2017 for approval.

The Standard describes the skills, knowledge and behaviours expected of a competent fishmonger, and the Assessment Plan describes how these are assessed so that the Apprentice can be awarded a Pass, Merit or Distinction upon completion of their 12-18 month long programme.

There is still an issue to resolve regarding funding levels which are too low to support the delivery, and against which we will appeal shortly.

Once the Assessment Plan is approved and published, training providers will be able to build their training and delivery programmes ready for employers to take on apprentices. Our target is to have the first apprentices registered as soon after the May launch date as possible.

It is up to employers and providers to agree how the skills and knowledge are to be delivered, and Seafish and the NFF will be available to advise and guide as appropriate. Following the period of training and development, and when the employer and provider are agreed that the apprentice is ready, then the end-point-assessment will begin.

The end-point-assessment is a 12 week period during which the apprentice is independently assessed by a knowledge test, skills and behaviour observations and finally a professional interview. Assessments are independent of the training delivery and quality assurance for the whole programme is monitored by a panel of fishmongers, Seafish, the NFF and Fishmongers Company.

**There's still much to do, but we can see the light at the end of the tunnel. For more information please visit [www.seafoodacademy.org/FMTB.htm](http://www.seafoodacademy.org/FMTB.htm) where you will find a guide for employers to the Fishmonger Trailblazer Apprenticeship.**



## The 'Future of Food Event'

**On 2nd February Grimsby Institute joined forces with Seafish to bring an industry showcase to the area**

**Supported by the Yorkshire and Lincolnshire Seafood Training network, this was an opportunity for leading seafood and other food specialists, including Local Grimsby Company Icelandic Seachill, to showcase their industries to other employers and young people in the region.**

Julie Snowden, Accounts Manager at Seafish said "With many businesses in the Seafood industry struggling to recruit, there is a definite need to encourage more people into the sector."

A career film was shown by Seafish to help assist with this and highlight all the different opportunities that are available within the industry.

Helen Munday of the Food and Drink Federation was the keynote speaker, joined by Richard Askham, a personalisation and branding specialist.

Representing the Federation, Gary Hooper, throughout the day gave a filleting masterclass to both local school children and college students.

The event was very well received and Julie added "It was great working with the institute and we received lots of good feedback from industry, students, exhibitors and the schools. We hope it will be an annual event and Seafish will roll out to other regions"

# Tush Hamilton

## Still Alive & Still Kicking...



**Having run a successful shop for many years along with his wife Pat, and following his retirement, Tush Hamilton decided to write his memoirs.**

His close friend Tim Silverthorne adds...

“ I have known Tush for 40 years, we met in Brighton Fish Market. He has been involved in Fish and Fishing all his working life, catching, selling, smoking and cooking. There are few people who have a wider knowledge or who are more respected by their peers than Tush and deservedly so. His book titled *Still Alive & Still Kicking* is being sold through the Fishermen's Museum in Hastings with all proceeds going to the charity. ”

**To obtain a copy please contact the Museum on 01424 461446**

Below is an extract:

“ I was born in Wolverhampton on 26th May 1942. Tush is a family nickname, it's said our lot can be traced back to the 1700s. My Father thought the German's were coming across the Channel so the further north we went the safer we would be! – Right or wrong we all survived so we have to thank him for that! After the war we returned to Hastings and my father was one of the many fish hawkers that worked from the Fishmarket. In those days all the fish was sold by Dutch auction, making it very difficult to buy. He would walk the streets with his barrow shouting out “Plaice, Whiting, dabs, fresh herrings - all live “. People would come out of their houses with their plates. All the fish sold had probably landed that morning, in those days people only ate what was in season.

I must have been around 7 years old when I first went to the fish market with my dad. I soon had a little business collecting ice for the hawkers (there were very few fridges in those days. I could earn 4 or 5 pence a morning (about 2 new pence) I spent all my time on the beach amongst fishermen and their boats and loved every minute I was there. In the 1950's /1960's Hastings was a thriving fishing port with over 25 boats working all year round. I was always finding a way to earn a few bob helping the fishermen or selling a bit of fish.

There was plenty of fish but prices were low. When I was single it didn't matter but I was married, I need a regular income. After much thought we decided to sell the boat and gear and go the other side of the scale and sell fish. For the next few months we looked around for suitable premises, we eventually found a shop in Bexhill, a few miles up the coast but it required too much money spent on it, luckily it turned out to be our savior because the oldest fishmongers came on the market, owned by the same family for 80 years, Jack and Rose Hart.£7000.00 was the asking price, lock, stock and barrel – they might as well said £7 million, we left thinking our dreams would never become a reality. ”

## RNMDSF Fish Friday 2017

The 7th of July 2017 is this year's date for Fish Friday – the annual fundraising day organised by the Fishermen's Mission - the national charity that delivers emergency response and welfare help to active and retired fishermen and their families.



**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

Alternatively, contact the NFF Secretary on 01234 841676 or visit our website where details will also be available.

## Fish & Chip Shop Awards 2017

**Congratulations to Kingfisher Fish & Chips of Plympton, Plymouth who were recently crowned best fish and chip shop in the UK.**

Now in their 29th year the awards ceremony was held in London on 26th January 2017 and attended by our President, Andrew Kenny and Vice President Giles Shaw. Now recognised as one of the most prominent and respected Seafood industry events, the awards celebrate the Great British tradition of Fish & Chips , rewarding talent, quality and choice.

## Diary Dates

### Fish Friday

National fund raising day organised by The Fishermen's Mission  
Friday 7th July 2017

### NFF Council Meeting

Fishmongers Hall, London  
Monday 19th June

### British Fish Craft

#### Championships 2017

Discovery Centre, Cleethorpes  
N.E. Lincs

Sat 26th – Mon 28th Aug  
Competition Day – Sun 27th Aug

The planning for this year is currently underway – further details will be in the June newsletter.

However, if you would like more info or details of our sponsorship packages please contact Caroline on 01234 841676 or [chooper@fishmongersfederation.co.uk](mailto:chooper@fishmongersfederation.co.uk)

## STOP PRESS

### Are your payment and contact details up to date?

Please contact Head Office to arrange immediate cover or discuss any other aspects of your NFF Membership.

## NFFNews

is compiled by the



**National Federation of Fishmongers**

[www.fishmongers.info](http://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](mailto:chooper@fishmongersfederation.co.uk)



## 60 Seconds with... Max Bergius Secret Smokehouse

### How did you start in the Business and what training did you receive?

I started about 2.5 years ago from nothing apart from my West Coast of Scotland passion for fish and

entrepreneurial drive. I then enrolled at Billingsgate Training School and completed a City & Guilds Fishmonger Course being closely watched by Charlie Caisey and Adam Whittle.

### What made you get involved in the smoking side of the industry?

To gain experience I took a job in a fishmonger's but always with the eye to see if I could start my own business. I then spotted an opportunity in the artisan smoking side of things. Certainly living in Stepney, East London helped as it is arguably the home of "London Cure" smoking – particularly if Foreman's have their way!

### So how did you get started?

I built a smoke shed in a garden and began supplying from the door and had a basket on a Friday night at my local pub called the Peacock. If it was not for all the regulars support and passion I may well have packed it in. Very quickly I was selling out and tapped into my milkman as a way of delivering across the Borough. With the business going from strength to strength and with Restaurants showing an interest, I had to scale up and meet EHO requirements. I found an arch in Hackney and set up with my first trade account being 2 x Michelin Star chefs Claude Bosi.

That was 3 months ago and the Secret Smokehouse now supplies other Michelin Star Restaurants and Chefs. Our reputation is growing as we have also received enquiries from Kensington Palace and Rolls Royce Drivers Club.

### What are your plans for the future?

Now the New Year has arrived, I'm looking to grow the business very incrementally and slowly. I'm also looking at taking on an apprentice and Lee Cooper of Seafish is helping connect me to the right people. Next on the list will be a delivery driver to drive the all electric Van that I got a grant for from Hackney Borough Council.

### What advice would you give to anyone looking to start up in the Fishmongery Business? Can you just mention what help you have received here?

The help I received is hard to put into words, I owe a lot of where I am from the kindness of Charlie, Adam and also Lee, plus a whole load of others who pointed me in the right direction along the way. That said I followed my passion and I love what I do which can't be underestimated, so my advice would be follow your passion and the rest will fall into place, oh and never be afraid to ask others for help because if they haven't made the mistake before you then they will know somebody who has.

## Calling All Fishmongers

### Billingsgate Seafood School needs your help

**The Seafood School at Billingsgate is taking part in an EU wide project looking at the training which is currently available to fishmongers in different countries.**

The e-fishNet project is part of Erasmus+ - the EU programme for education and training. We would like to know what training you have received or are currently undergoing and what you think about it. We would also like to know what training fishmongers would like to see available and how you would want it to be delivered.

The aim is to identify gaps in the training and to develop a programme that would be available to everyone. If you can spare 10 minutes of your time to complete a questionnaire and give your views, we would be very grateful.

### There are 3 ways you can take part:

- Go to [www.seafoodtraining.org](http://www.seafoodtraining.org), click on 'About us' then 'Fishmonger and specialist training' where you will see the questionnaire
- If you prefer to receive a copy of the questionnaire by email please contact Lyn Gower at [lyn@seafoodtraining.org](mailto:lyn@seafoodtraining.org)
- Call Kirsty at the Seafood School on 0207 517 3548 and answer the questions over the phone