

THE SMITHFIELD GAZETTE



EDITION 159

January 2017

CHAIRMAN OF THE SMTA



I wish everyone a happy peaceful Christmas and hope you will make time to re-charge your batteries ready for whatever 2017 throws at us. Looking back on 2016 I take the opportunity to declare the "State of the Union". Dealing with some of the most difficult issues we have ever attended, the SMTA Team has dealt with some 50 separate matters affecting the future of Smithfield Market and attended numerous meetings. The solidarity of the Tenants has never been so important. My colleagues and I thank you all for your unwavering support which has made 2016 a year of progress.

Greg Lawrence

THE LORD MAYOR



Since my earliest days on the Common Council, when I was a member of the Central Markets Committee, I have held the market and everybody associated with it in the highest esteem. Smithfield has always been at the centre of the life of our great City it fills me with pride to think that the meat trade continues today, as it has done over the centuries, in the shadow of St Bartholomew's great church. Church and meat side by side! What could be a more appropriate symbol of the festivities ahead? I for one will most certainly be enjoying both in abundance! To all involved in Smithfield Market and, indeed, to all the readers of the Smithfield Gazette I wish a happy, peaceful and blessed Christmas and may the Market prosper in 2017 and for many more years to come.

Dr Andrew Parmley (Alderman)

CHAIRMAN OF MARKETS COMMITTEE



It amazes me to think how time has flown by and that this is my last Christmas as Chairman of the Markets Committee before my successor takes over in the spring. It helps that both my wife, Claire, and I enjoy buying food, cooking it and then enjoying the results over a convivial glass of wine and I am very grateful to everyone at the Market for the friendliness with which we have been greeted on our visits to the Market. I am sure that there will be both challenges and opportunities as the character of the area changes over the next few years but in the meantime we send you all our best wishes for the festive season.

John Scott

THE SMITHFIELD GAZETTE COMMENT

Today's front page sets out the work record of the SMTA team for 2016 under the leadership of Greg Lawrence. The support of every tenant is vital to give the team the confidence they so richly deserve. Once again we have the positive backing of the Lord Mayor and of an experienced Markets Committee Chairman. The Poultry Market, its roof and the tenants who will trade there, are under constant review by the SMTA and further information will be forthcoming. Soon we will be called upon to vote in the Farringdon Ward election when your contribution will be essential.

NATIONAL BUTCHERS' WEEK

To support National Butchers' Week 2016, some butchers created new products especially for the week while others held cookery demonstrations to show how consumers can make the most of the meat they buy while not breaking the bank.

Ron Addy, editor of the Meat Trades Journal, the event organiser, said: "Never before have butchers been in a better position to capitalise on consumers' desire to shop outside big mainstream retailers and try out new things. He added that more independent meat traders are increasingly offering ready-to-eat and added-value products requiring less preparation to capitalise on consumer trends. "The week is all about showing why you're at the cutting edge of the latest market developments, why you're sexy."

WARD OF FARRINGDON WITHOUT ELECTED MEMBERS

Julian Malins QC, Alderman

Alex Deane, Deputy
John Absalom, Deputy

George Abrahams
Gregory Jones QC
Greg Lawrence
Edward Lord OBE JP
Paul Martinelli
Wendy Mead OBE
Emma Price
Adam Richardson

The Wardmote will be held on 22nd March 2017 and
City Elections are on 23rd March 2017

IN MY OPINION FARRINGDON WITHOUT EQUAL

There are 25 wards in the City of London but what makes our ward so special? Farringdon Without has many undoubted qualities but for me it's the fact that it contains so many historic trades which still thrive. Our ward is the largest in the City and includes occupations ranging from ground breaking doctors in the world-famous St Barts Hospital to the traders of the silver vaults below the streets of Chancery Lane. Sadly, the last two journalists working in Fleet Street moved out over the summer, but the offices opened by Winston Churchill of DC Thomson & Co, the publishers of *The Beano*, remain very active on Fleet Street. Originally, in the middle-ages, both lawyers and butchers were cheek to cheek working along the old Fleet Street before the Smithfield Meat Market was established. But happily, we have remained in the same ward.

These trades form the bedrock upon which this great City was built. Known sometimes as the ward of the "Butchers and Barristers", these two occupations have more in common than one might think. The death of the bar and the closure of the City meat markets have both been frequently predicted by some. However, by employing innovation and flexibility these old professions have survived and prospered.

Located on the edge of the City outside the old city walls (hence the name "Without" meaning "outside") those working in Farringdon Without have, I think, always had an open mind. The Bar and meat trade have prospered because we have embraced not only the international market place but also the regional and national ones too. Some would also say that both the law and butchery are a bloody business. I could not possibly comment, but, as a barrister myself, I do have two cousins who are qualified master butchers so it may be in the blood after all.

But at the heart of why we are successful is a belief in quality of service arising from investment in training and education. The new Lord Mayor, Dr Andrew Parmley, has put quality apprenticeships at the forefront of his year. Pupillages in the Temple and apprenticeships in Smithfield are centuries old. We can offer the Lord Mayor much by way of example. The headquarters of the City and Guilds is in the ward nearby Smithfield Market.

We also have the highest number of ward Councilmen who actually work in the ward they represent. That is very important. We have a close feeling on what really matters for the residents and workers of the ward. Most recently we saw the benefits of this in action with the battle to stop the City restricting the Tudor street entrance to the Temple. The barristers and judges of the Temple were very grateful to the ward members from Smithfield who supported the Temple in its successful battle over Tudor Street. As Churchill quipped, "we must all hang together, or we'll all hang alone." May all trades ancient and modern continue to thrive together in the ward!

Gregory Jones QC, CC

RUDOLF THE EDIBLE ELEVENTH REINDEER

In Norway reindeer is a popular source of meat sold in grocery stores in fresh, canned and dried forms. Almost all of the offals are edible and many are crucial ingredients of traditional dishes. Don't know about red noses but Rudolf who first appeared in 1939 in a booklet by Robert L May, recently featured in a series of stamps issued by the United States Postal Service. Rudolf was also the star of a popular song which had an added introduction:

"You know Dasher and Dancer and Prancer and Vixen,
Comet and Cupid and Donner and Blitzen,
But do you recall the most famous reindeer of all?"

The song, sung by Gene Autry, made number one in the charts Christmas 1949 making Rudolf Santa's eleventh reindeer, a name he became famous with.

ST NICHOLAS, (SANTA CLAUS?) AND THE THEFT OF RELICS OF HIS BONES

In the heel of Italy the once small fishing village of Bari is now the capital city of Puglia and a flourishing port handling huge freight ships and luxury liners. In the far off days when Bari was a small fishing port it was common for fishermen to organise the blessing at sea of their boat carrying the priest and a holy relic to make the blessing at sea, returning to parade to their local church.

In 1087 the fishermen of Bari had no relic of any significance. Forty-seven of them decided to steal the relics in the form of bones of St Nicholas, commonly believed to be the man who became Santa Claus, which were held in his grave in Myra. Following the successful raid, the construction began of the Basilica of Bari completed in about 1105. The relics are there to this day and can be visited in the crypt.

THE WARD OF VINTRY

Vinty is the new Lord Mayor's ward. It is one of the 25 wards of the City of London. Located within it is the City end of Southwark Bridge and, adjacent to that, the hall of the Worshipful Company of Vintners, the City livery company for the wine trade. The Christopher Wren-designed church St James Garlickhythe near Mansion House tube station is in the Ward. In medieval times, French wine and garlic were landed at the nearby Garlickhythe ('garlic dock'). This circumstance led to the church being part of the route for English pilgrims travelling to the cathedral of Santiago de Compostela in Spain, which is sacred to the memory of St James the Great.

Ward Deputy William Fraser OBE, 020 8670 4770

FREE EXPERT ADVICE

Christmas is the one time of year when both seasoned and reluctant cooks head to the kitchen. For some it's a chance to show off their mettle, for others a trial. A media genre in its own right, festive catering dominates every bookshop, magazine, Sunday supplement and TV show, promising yet another "stress free" turkey dinner. So far, so predictable. Faced with a surfeit of recipes from goose to nut roast with matching wine suggestions, what is left to say?

The surprisingly obvious answer is clear: speak to a specialist. Just as a butcher can advise on cooking times and best cuts, and will be pleased to point out value options, a specialist wine merchant can do the same. I remember the not so hilarious moment when I had to explain to a supermarket employee on that day stranded behind the butchers' counter, what a crown roast of lamb was. The order came back with the fillet on the outside. It's not that poor person's fault because he had not been trained properly.

It's the same with wine. If you consult your local specialist merchant, tell him/her what your budget is, what you usually like, what predilections your guests may or may not have, you can come away with something really different, affordable and delicious. Overcome your reluctance and ask for help: whoever works in a wine shop usually does so out of passion and will only be too pleased to help, just as you are happy to have customers who are concerned about quality and provenance. Who knows, you might make some delicious discoveries. Crisis aversion tip: One unbeatable combo that always helps with fraught family situations: get some very good quality chocolate and some 20 year-old Tawny Port. With such mind-blowingly generous flavours melting on the tongue nobody will be able to make snide remarks. Such pleasure spells peace.

Anne Krebiehl MW

NIGEL FARAGE TRUMPS THE PACK

Much to the annoyance of leading politicians, the man who many believe changed the world, challenged Cameron to a duel and won. Brexit became the key to his warm relationship with Donald Trump who later spent an hour with him discussing the way forward. The men and women of the UK and the USA have spoken and Farage is Trumps!

THE ELEVENTH HOUR

In Flanders fields the poppies blow
Between the crosses, row on row,
That mark our place; and in the sky
The larks, still bravely singing, fly
Scarce heard amid the guns below.
We are the dead. Short days ago
We lived, felt dawn, saw sunset glow,
Loved, and were loved, and now we lie
In Flanders fields.

Take up our quarrel with the foe:
To you from failing hands we throw
The torch; be yours to hold it high.
If ye break faith with us who die
We shall not sleep, though poppies grow
In Flanders fields.

Lt. Col. John McCrae

EDITION 158 FRONT PAGE

We received varied responses to the "tongue in cheek" front page photo of our October edition presented by Peter Allen of Aubrey Allen Ltd to whom we are most grateful. One meat trade luminary seemed put out and expressed his displeasure at the fat content, but we doubt if he looked close enough to see the picture was of two separate ribs leaning on one another. We took time to consult retired Manchester Master Butcher Malcolm Black, one time owner of a famous group of retail butchers. His reaction was very different; "The marbling of this fat reminds me of Leonardo's statue of David in Florence, it's wonderful!" How's that for praise?

OBAMA'S VISIT

Following the referendum, the shocked outgoing President Obama left the UK with a bitter taste saying he would place us at "the end of the queue" - how refreshing to hear his successor say "I'll put you at the front of the queue and how wonderful it feels to rid the world of the dreadful Clintons. Perhaps Donald Trump can emulate the last four letters of his name which many butchers believe is the best steak cut of the whole carcass.

The Smithfield Gazette invites tenants, staff and others to forward items for inclusion in the Gazette. These could be personal or company news and events or anything else you might care to write about. Your stories are of great interest to your colleagues and will go unnoticed without your input. Who's getting married? Is there a new baby? Are you looking for sponsorship for a charity event?

Let us know by email
smta.smithfield@btconnect.com
telephone 020 7248 3151

or by mail to
225 Central Markets, London, EC1A 9LH

THE RETURN OF THE BUTCHER'S SHOP

The local butcher's shop is making a comeback, with many areas of Britain showing over a forty percent increase; a rise that must have come from increased demand. Butchers provide a unique service (or they should do if they want to keep those master craftsmen stripes) that cannot be found at the supermarket counter. They provide all available cuts of meat, often cut to order, and are generous with their knowledge about what to do with it.

Surveys show that people, young people in particular, would choose not to shop in a butcher's shop as they feel they do not have the knowledge required to make a sensible purchase. The public need to be shown that it is ok, even expected, not to have this knowledge as no-one has helped them to acquire it. The butcher is ready and willing to help and advise every step of the way; you will learn more from a decent butcher than you will from a lifetime of books.

MEAT TRADE STATISTICS

AHDB beef and lamb research revealed that independent butchers delivered £2.3 billion in turnover and £555 million in gross added value in England alone in 2015. The study, conducted by Trends Business Research also indicated that one in every 400 firms in England is an independent butcher. In addition they accounted for one in every nine jobs outside of the retail multiples, a report for the levy body has claimed.

Compiled by Aiden Fortune of MTJ

SMITHFIELD MARKET CHRISTMAS TRAFFIC PLAN

For the third consecutive Christmas trading period special arrangements will be put in place to try to ensure that traffic flows smoothly around the Market during opening times. This year, the plan will operate on the following nights from around 10pm until 8am the following morning.

18/19 December 2016 (Sunday/Monday)

19/20 December 2016 (Monday/Tuesday)

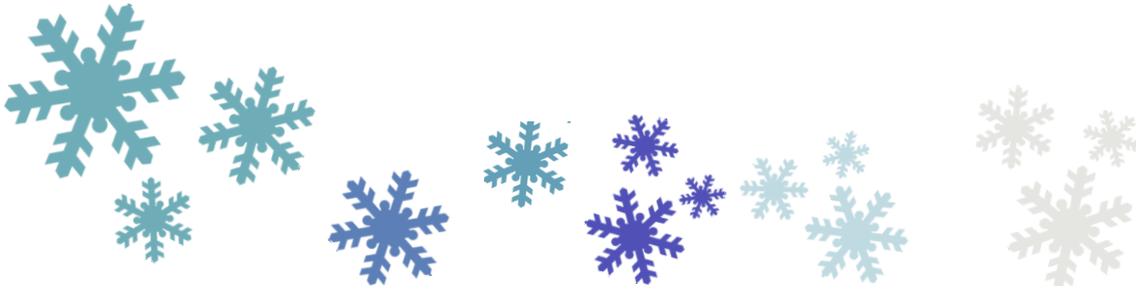
20/21 December 2016 (Tuesday/Wednesday)

21/22 December 2016 (Wednesday/Thursday)

22/23 December 2016 (Thursday/Friday)

The aim is to encourage non-Market traffic to use alternative routes during those times and to regulate access for Market traffic by designating entry and exit points for different classes of vehicles. Full details can be found on our website.

www.smithfieldmarket.com



The Smithfield Gazette

wishes all its readers a

Happy Christmas

and a

Prosperous New Year

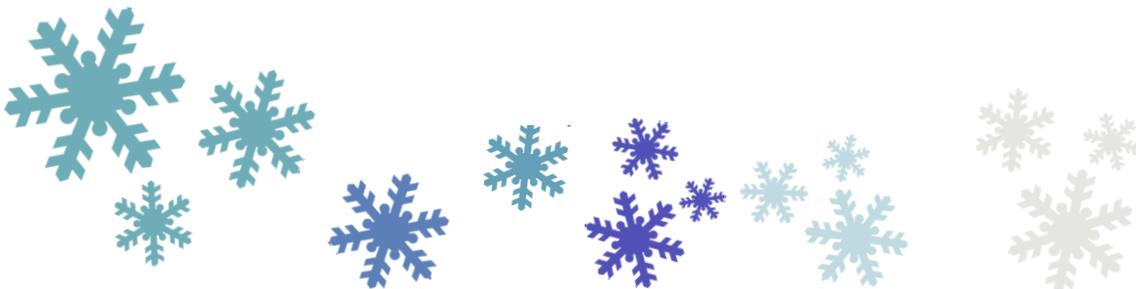
Smithfield Meat Market

open to the trade and the public at Christmas and all year round
for top quality meat at unbelievable prices

poultry – game – pork – lamb – beef – offal
sausages – bacon – other provisions – halal

open 2am to 8am Monday to Friday and additionally on
Saturday 17th December
Sunday 18th December
and Christmas Eve

Free car parking for market customers from
11th to 23rd December



Members of the Smithfield Market Tenants' Association

Abbijoe Ltd

47 West Market Building
Phone: 020 7329 2400
Fax: 020 7329 2401
E: keithdr@sky.com

George Abrahams Ltd

22 East Market Building
Phone: 020 7248 7365
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www.georgeabrahams.co.uk
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Absalom & Tribe Ltd

21 East Market Building
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E: sales@absalomandtribe.co.uk

David Andrade & Sons Ltd

26 West Market Building
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E: accounts@andrades.co.uk

B J Meats Ltd

45 West Market Building
Phone: 020 7489 0133
Fax: 020 7236 7824

James Burden Ltd

18 East Market Building
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Fax: 020 7489 8403

24 East Market Building
Phone: 020 7248 4266
Fax: 020 7248 7113

29 West Market Building
Phone: 020 7248 2388
Fax: 020 7236 2411

40 West Market Building
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Fax: 020 7329 0584

41 West Market Building
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Fax: 020 7329 4764

219 Central Markets
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Central Meat (Smithfield) Ltd

37/39 West Market Building
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www.centralmeat.uk
E:info@gemeats.co.uk

Channel Meats Ltd

31/33 West Market Building
Phone: 020 7236 0082
Fax: 020 7329 0337
E: channelmeats@aol.com

D.P. Meats (Alford & Ford Ltd)

16 East Market Building
Phone: 020 7248 0285
Fax: 020 7236 4173
www.dpmeats.co.uk
E: d.pmeats@btconnect.com

Darmenn & Curl Ltd

8/10 East Market Building
Phone: 020 7248 9083
Fax: 020 7329 3315
E: darmenn.curl.ltd@outlook.com

Denton Bros. (Smithfield)

220 Central Markets
Phone: 020 7248 0281
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E: l.matthews@tinyworld.co.uk

J. F. Edwards (Smithfield) Ltd

42 West Market Building
Phone: 020 7236 9721
Fax: 020 7248 4359
www.jfedwards.uk.com
E: info@jfedwards.uk.com
and Shops 28, 34, 207 & 208

Finclass Ltd

35 West Market Building
Phone: 020 7329 4779
Fax: 020 7329 0271
E: sales@finclass.co.uk

G & E Meats Ltd

36 West Market Building
Phone: 020 7236 6678
Fax: 020 7329 3993
www.gemeats.uk
E: info@gemeats.uk

H & C Meats (Smithfield) Ltd

17 East Market Building
Phone: 020 7236 0155/3913
Fax: 020 7489 8380
www.handcmeats.co.uk
E: sales@handcmeats.co.uk

Icefront Ltd t/a Gordon Meats

222/223 Central Markets
Phone: 020 7236 6286
Fax: 020 7489 9382
E: sales@icefront.co.uk

Keevil & Keevil

218 Central Markets
Phone: 020 7489 9246
Fax: 020 7329 0402
www.keevilandkeevil.co.uk
E: info@keevils.co.uk

PW & JK Killby Ltd

32 West Market Building
Phone: 020 7236 1347
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G. Lawrence Wholesale Meat Co. Ltd

23 East Market Building
Phone: 020 7248 4488
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E: gregory.lawrence@btconnect.com

Longcroft & Old Ltd

30 West Market Building
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Market Provisions (Smithfield) Ltd

20 Central Markets
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P. J. Martinelli Ltd

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and Shop 2/4

Edward Price & Partners Ltd

27 West Market Building
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Reeve & Co. Ltd

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Fax: 020 7236 4032
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Rhonda Meats Ltd

13/15 East Market Building
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H. Smith (Smithfield) Ltd

205 Central Markets
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Peter Thompson Group Ltd

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Village Pork (Smithfield) Ltd

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Vixelli

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William Warman & Guttridge Ltd

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www.warmanandguttridge.co.uk
E: sales@warmans.uk.com
and Shop 6

BALANCING ACT

Am I lucky or what? It's the run up to Christmas 1958 and I'm just seconded to 103 pork shop to help out and anyone knows that selling pork or poultry at Christmas is easier than shooting fish in a barrel or maybe easier.

Between sips of a laced coffee my new boss Len lays out his plan as follows. "We will clear the shop by 10:30" Len says, "and after I balance the cut account we will repair to The Fox for a late breakfast or early lunch, whatever you wish to call it, to celebrate your arrival". The Fox, of course, is The Fox and Anchor but then I know by reputation that Len is on first name terms with most pubs within a three mile radius and maybe further. So all goes according to plan except one leg of pork is missing from the cut account which Len puts down to a miscount or a light fingered shop man and either way it's no big deal and won't affect his plans.

So here we are in The Fox where Len exchanges large hellos with other traders and introduces me as his new boy. I am not much of a drinker at this time so I order a steak with two eggs on top and mash on the side. Len orders a pint of best and a whisky chaser. Bye and bye Len stands up, asks for hush and proclaims the following. "My boy has just become a father" Len says "and I wish to wet the baby's head: barman, kindly serve us with two large whiskies." Now Len knows I am never married and, in fact, have a severe aversion to any such institution. Furthermore any suggestion that I have a saucepan lid constitutes character assassination but I let this go when I tumble that I'm just a pawn in Len's plan to encourage other patrons to join the celebration. This works like a dream and pretty soon we are being plied with drinks from all quarters and sometimes a toast to the new arrival. Between mouthfuls of steak and egg and mash I'm kept busy sliding full glasses to Len while he slides his empties to me.

Then Len picks up the pace by standing on his chair and leading the entire congregation in three choruses of Freezer and when they get to, "And so say all of us" more drinks appear at our table. To make a long story short we eventually stagger out with me in a supporting role as we make our way along Charterhouse Street to Len's car. I bundle him into the back where he is soon snoring in three keys. Only then do I notice that his pillow is a leg of pork dressed in white muslin which means the cut account will now balance when I slip an RM ticket into the office with the attendant cash. Merry Christmas to all.

Nomad

"If I agreed with you, we'd both be wrong."

LETTERS TO THE EDITOR

SMITHFIELD MARKET, A REJOINDER

I have now had a chance to read Mr Martinelli's response to my earlier letter concerning Smithfield Market, especially the General Market which is scheduled for adaptation for use by the Museum of London. In principle this idea is supported, subject to the understanding and sensitive treatment of the historic General Market. Mr Martinelli refers to my post-graduate thesis on Sir Horace Jones submitted to the Architectural Association. It was, as a matter of course, peer reviewed at the time.

As I previously stated, both in my 2014 report for SAVE Britain's Heritage - The Curious Case of the Phoenix Columns in Smithfield General Market - and in my recent letter to the Smithfield Gazette, all the Market buildings were designed by Jones including the magnificent domed lantern (which Mr Martinelli refers to as the Japanese Tower!) over the General Market. This feature was demolished in the 1950s -- it had in fact survived the war -- and replaced by a handsome concrete dome whose design was later subtly echoed in the hyperbolic paraboloid roof over the Poultry Market. The present Poultry Market building was constructed in 1962 after a fire destroyed Jones' original building.

There are many illustrations of Jones' original designs in contemporary publications such as the Builder and drawings in the London Metropolitan Archives and elsewhere. They form fascinating evidence of the development of Jones' thinking. In particular, Jones faced a major planning problem at the General Market where the land slopes abruptly west towards the bed of the old Fleet River, yet market usage required level access throughout. He overcame this by raising the market floor on the west side on a different alignment from the basement below where the (previously constructed) railway ran and still runs. No mean task.

Together with colleagues at SAVE and elsewhere I am helping to contribute to the formulation of a sympathetic new scheme both for the General Market and Jones' adjacent Annexe (former Fish Market) on Smithfield Street.

Dr Jennifer M Freeman OBE

PETER MARTINELLI'S RESPONSE

As a newspaper journalist it is always a delight to receive letters in reaction to articles published but most especially when the writer has knowledge of the subject based on training and study. These qualities certainly exist in the shape of Dr Jennifer Freeman. I remain in serious doubt regarding the history and fate of the original "Japanese" structure just as I do about certain assumptions made about how Jones took over the reins from James Bunstone Bunning whose record is in my view far greater than that of Sir Horace Jones. But that is as they say, another story. Many thanks to Dr Freeman and I wish her all success in her work in connection with the General Market and the Annexe.

FOR THE FALLEN

LAURENCE BINYON (FIRST STANZA)

With proud thanksgiving, a mother for her children,
England mourns for her dead across the sea.
Flesh of her flesh they were, spirit of her spirit,
Fallen in the cause of the free.

OBITUARIES

Dennis Delderfield

The ever-controversial editor of the City of London and Dockland Times passed away recently. Dennis was an ex member of Common Council and delighted in keeping it on its toes.

Carol Hole

Sadly we record the death of Carol Hole, wife of John Hole, who has been a long time, popular and highly respected member of the Smithfield Community. John tells us they were together for almost 32 years and how Carol got to live in her dream home for five of them. John also wants to thank great friends Len Kent and his wife Jen as well as Brian and Derek Peters who made it to the funeral. Vic Down and Anne were abroad but John wants to thank them all for helping Carol during her illness.

Tony Richards

With the passing of Smithfield cleaner Tony "Millwall" Richards, the Market loses one of its great characters. The war cry "Up the Lions" will never be heard with quite the same passion again. Millwall Football Club loses one of its most loyal supporters and the "Den" regulars will join us in mourning our loss.

John Roper

John was the ultimate Smithfield all-rounder. Always helpful always calm under pressure. His ability to transfer his strength to others was why he was sought after by so many. He loved his family and his Shire Horses which he entered into top shows. He will be missed by everyone who knew him.

GAZETTE BY EMAIL

If you would prefer to receive the Gazette by email, please email us to request this at smta.smithfield@btconnect.com

DIARY

18 Jan SMTA Council Meeting
23 Jan Markets Committee
15 Feb SMTA Council Meeting
15 Mar SMTA Council Meeting
29 Mar SMTA AGM

TAIL PIECE

If you find my Christmas story unbelievable it probably is. I arrived in Fleet Street young, confident, fearless and totally broke. I set out on my mission to challenge Lord Harmsworth. Starting at the bottom I was engaged as a messenger boy but moved up to clerk in a week and office manager in a month. It was Christmastime when three months later I was offered and accepted the job of junior reporter having attracted the attention of a friendly executive who handed me my first interview mission. Incredibly I was off to the north of Finland all expenses paid to hunt down and interview Mr Big.

The hotel was cosy, the weather icy. All I had was a sealed red envelope with instructions to find whoever it was who financed the annual Christmas show. I mixed with the hotel guests all of whom seemed to be searching for Mr Big and I had to get there first. My first clue came from the hotel magazine showing a recent Coco Cola Christmas advert with Santa Claus decked out in his red suit, itself said to have been designed by Coco Cola. Something clicked and waiting for the hotel clerk to be distracted I crept behind his counter and checked out the arrivals book. There it was in black and white "Christopher Nicholas" signed in as agent for Coco Cola.

Now I needed to identify Mr Nicholas as soon as I could. I began by raising Christmas for discussion and asking if Rudolph was actually female. An American voice honed in to proclaim it probably was as only female reindeer keep their antlers in the winter. Armed with this clue I slid out of the room and waited to "bump into" my man. He said he was happy for me to interview him and then revealed he was the Coco Cola executive who had created the Santa Claus Advert and yes it was Coco Cola who funded the Christmas party. He gave me a wonderful sealed note for my boss and after thanking him I returned home to much acclaim. Sadly the job vanished with the snow as my executive friend was fired for getting drunk at the annual party. Still, you never know your luck.

I would be pleased if you could remember that.

Yours as ever,

Fred