

# MARKET TIMES

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This issue's cover star is Bradley Garrett of European Salad Company and Hilliard Brothers





Above: Mickey Goodwin, E A Williams

## Mickey Goodwin marches for Prostate Cancer UK

Mickey Goodwin completed the London March for Men on 17 June, marching 7.5km and raising over £2,000 for the charity Prostate Cancer UK.

Almost half of the proceeds came from the generous donations of the market community.

"I want to take this opportunity to say thank you to all the people, customers and tenants, who donated from the Fruit and Veg Market. I'm extremely grateful and touched" said Mickey.

Mickey is one of the original buyers. He's worked on the market for 40 years and with E A Williams for the past four. Prior to this, he was with Covent Garden Supply for 35 years.

## Market traders shortlisted for FPC Fresh Awards 2017

This year saw five names from New Covent Garden Market shortlisted for the Fresh Produce Consortium's Fresh Awards.

The awards recognise those at the top of their game in the fresh produce industry.

Congratulations to our fantastic shortlist. All worthy winners in our eyes.

**Young Person of the Year**  
Ronnie Simpson of Premier Fruits

**Wholesale Supplier of the Year**  
Bevington Salads, P&I Fruits

**Floral Supplier of the Year**  
Zest Flowers

**Foodservice Supplier of the Year**  
Premier Catering



Above: Premier Fruits at the Fresh Produce Consortium Fresh Awards, June 8



Above: Peter Green, Smith & Green Wholesale Florists

## Peter Green runs London Marathon in memory of daughter Molly

On 23 April, Peter Green completed the London Marathon. He ran the entire 26.2 miles, finishing in 4hr 59min and raising over £6,000 for The Mental Health Foundation.

Over £1,500 of the total raised came from the contributions of wholesalers in the Flower Market, whom Peter wants to thank for their huge generosity.

“I am truly humbled by everyone in the Flower Market for their support for me and my family during this terrible time in our lives” said Peter.

Peter ran in memory of his daughter Molly who, heartbreakingly, he lost to suicide in June 2015.

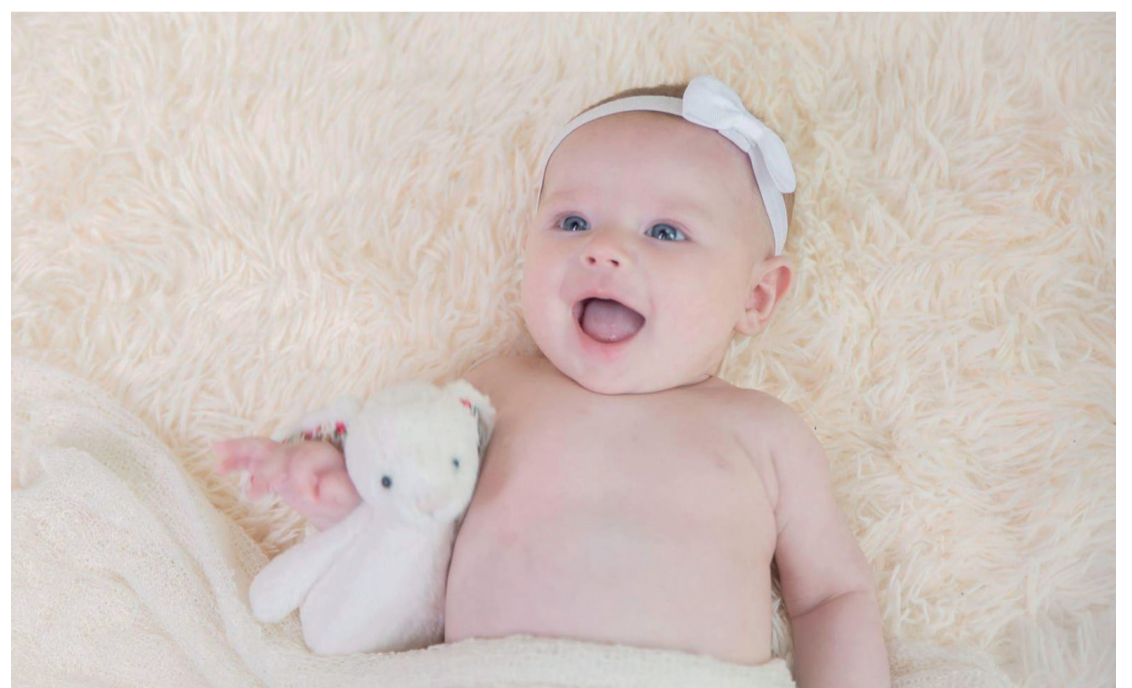
Since then Peter has been fundraising for different charities that seek to fight depression and suicide in young people. To date, he’s raised a phenomenal amount of over £20,000.

The Mental Health Foundation is dedicated to finding and addressing the source of mental health problems in children and adults.

## Ten tiny fingers and ten tiny toes

On March 28, proud dad Saul Pattison of Pratley, in the Flower Market, welcomed his beautiful daughter Evie into the world.

Weighing in at 8lbs 7oz, we reckon this happy little girl might be sweeter than all the flowers in the market. Congratulations to Saul and the whole Pattison family.



Above: Evie Pattison

# H. G. Walker celebrates 130 years of market trading

**H. G. Walker, a family-run wholesaler specialising in predominantly English-grown produce, is celebrating its 130-year anniversary this year.**

“If I’m not mistaken, we’re now one of the oldest fruit and vegetable wholesalers in the country” says its owner, Eddie Barrett.

#### The history of Walker

Eddie has worked at Walker for 16 years and in New Covent Garden Market for 35 years. He bought the business outright two years ago where he now employs nine people, including his son Michael, who he plans to hand over the business to when he retires.

Walker was founded in 1887 by Henry George Walker and passed down the generations until Michael Walker, his great-grandnephew, retired and Eddie, employee and friend to Michael, took over.

#### Specialists in English produce

Although their specialism is English produce, Eddie explains that they’ve had to diversify the business to grow. They now import from countries worldwide such as Spain, Italy, South Africa and Brazil.

“There’s not enough English produce for the full 52 weeks but years ago that was all they could sell. Back in the day, there was a saying at a certain time of year, called ‘R&R,’ which stood for Rhubarb and Room. Room for rhubarb, and nothing else. It’s all they had.”

#### Relationships stand the test of time

Eddie says it’s the quality produce and strong relationships they’ve built with people over the years that’s kept business thriving.

One of their English pear growers has been supplying to them for 90 years. It’s a mutually beneficial relationship from both sides, and Eddie’s particularly proud to support local producers.

“It’s hugely satisfying to promote UK produce and sell those goods on the market. I talk to growers and farmers on a daily basis, helping them to develop to a high standard so their products can compete with imports on a very competitive market.

“We need to look after our own producers as they carry so much expertise and knowledge about their products. And you can’t beat home-grown: English strawberries, salads that rival any French, and obviously, our own super delicious apples and pears, all grown within 50 miles of Covent Garden in the Kentish countryside.”

#### Supporting the young generation

Eddie is also keen to support young people getting into work. He employed 18-year-old local boy Shane last year. “Shane now has a full fork lift licence and is doing extremely well. He cycles to and from work every day and is totally dedicated. He’s not had one day off sick - I have great prospects for him.”

He also gave Dominic Houlihan (page 9), now at P&I, his first job on the market. “It’s nice to see the change in people who’ve worked here from a young age, and come through it. You understand because you’ve been through it yourself.”



#### H. G. WALKER LTD.

Henry George Walker was born and grew up in Brittany due to the fact that although having an English father, his mother came from that important part of France. Yet, although living across the Channel, our Mr. Walker junior felt that his roots were in England, and in 1887 came to London to seek his fortune, or at least a living, as a fruit merchant in Covent Garden — on the same stand, incidentally, as they occupy today in the Dedicated Market.

Starting with consignments from his own family, and their immediate neighbours in Brittany, the business developed, and it was not long before he asked his younger brother Arthur to come and help him out. With the reputation and energy of the two brothers the business soon expanded and indeed reached the proportions today, selling produce from many sources of supply, not forgetting, of course, that grown in this country, where on an historical point of view the first grower to entrust his produce to be sold by H. G. Walker was that well known and established firm of Linfield of Sussex.



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#### A dedicated team

Eddie's own team is very close-knit. Everyone there has a connection to the market that goes way back. “The people who work here have come through from family who either worked at Walker, or somewhere else inside the market.

“It's the family bond that connects us”. And the loyalty is strong. Andrew Dorling, Walker's Account Manager, has dedicated himself to the company for over 20 years. Chris Everard, Walker's porter, has been with them 38 years. It's something that stands the test of time all these years - the magic of the friendships formed on the market.

#### The market bonds its community

“A lot of people won't understand it, but you spend more hours here than you do with your family. You could be really miserable because of a row you had back home but then you come into work and someone will make you laugh in the first ten minutes, and your whole mood is lifted.

“As much as the competition here is fierce, people look after each other. If something happens to someone, the whole market steps in. There's a unique bond.”

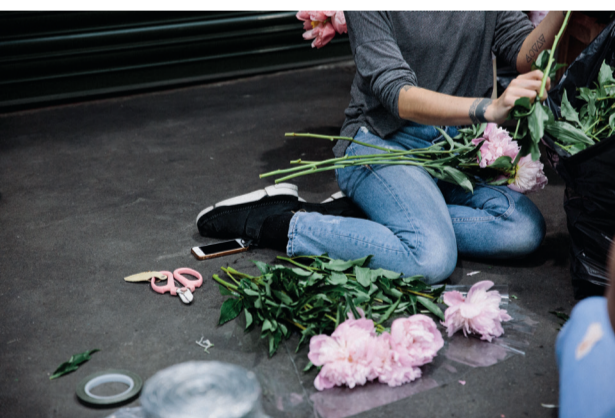
An unshakeable one it would seem. Congratulations to H. G. Walker, and to Eddie and his dedicated team, for reaching this 130-year milestone.



Clockwise from top left: Eddie Barrett, Michael Barrett, H. G. Walker (Buyers' Walk), Henry George Walker featured in 1970 Covent Garden tercentenary



The display 'A Tribute \ Community Healing' focuses on the peony flower, a symbol of hope and healing. It also incorporates fruit and vegetables synonymous with Borough Market traders into the design



Clockwise from top left: The tribute, florists arranging display with donations from the market. Photography by Maria Bell



## New Covent Garden Market shows solidarity with Borough Market with touching tribute

Following the horrific attacks at Borough Market on June 3, New Covent Garden Market wholesalers were contacted by a group of florists to ask if they would contribute to a floral and vegetable display to commemorate those victims who lost their lives.

Dennis Edwards of Dennis Edwards Flowers, who helped organise the flower donations, said: "This all started with Lucy Franks [an independent florist] who got together a team of florists to donate their time and expertise to create a stunning tribute."

And with only a 48-hour turnaround, organisers were blown away by the outpourings of generosity.

The entire market rallied around to show total solidarity and support.

Darren Henaghan, Managing Director at Borough Market said: "What a poignant and thoughtful display. We have been touched by your efforts and thank Covent Garden Market's community for their contributions and support."

Thanks to everyone who stepped forward - the florists were inundated, so much so that they had more offers than they could accept.

Contributions came from the whole Flower Market, and in the Fruit and Veg Market from County Supplies London, I A Harris & Son, Wild Harvest, Mushroom Man, Neil Brown Herbs, First Choice Fruit and Produce, Covent Garden Supply, The French Garden, Nature's Choice, Greenhill Mushrooms, Fresh Connect and 2-Serve Wholesale.

Traumatic events of late have revealed a remarkable resilience at London's core, highlighting the strength of communities across the entire city. Rather than tear it apart, they've brought Londoners closer together.

Here, the community spirit of New Covent Garden Market was clear to see, united by the compassion and kindness that shone through.

# Well-seasoned vs fresh faced: The market

We get a glimpse of the market through the eyes of one of our most seasoned traders, **Bob Cooley, 60**, who works at **L Mills** in the Flower Market.



**How long have you worked in the market?**

Since April 1971, so 46 years. My father used to work here. The ones who've worked here the longest call me by my father's name still - George. And his great uncle used to work here too. We go back generations.

**What's your earliest memory of the market?**

Being ridden up and down in the trollies by my dad's friends in the original Covent Garden Market, and being a scallywag.

**How has the market changed over the years?**

Back in the day, the barras were angled in such a way that you couldn't set them down, you had to rest them on your thigh whilst you did all your loading. There was a skill to that.

In the old market you had to learn how to bounce it down curbs with all the stuff loaded up. I loved it when I finally got the hang of that. I was like "yeah, I'm one of the boys!" I've had slipped discs though because we used to carry things through such minute cracks.

**What's your favourite thing about the market?**

The people. Don't get me wrong - I love the produce we sell, and every day I still get excited when I see a beautiful flower. But it's the people. The ones who do this don't get

very rich. They're a hard working group of people and they pursue a hard living.

**What's made you stick it out all these years?**

Sometimes you're born into it. Sometimes you don't know any better! In seriousness though, when I came out of school I had a three month apprenticeship as a carpenter. But I knew I didn't want to be shoved into a little work space. It's nice being free, which is what you are when you work in the market.

**What's something you can share about the market that nobody else would know?**

Have I gone red? Listen, the age I was at the old market... Well, there were office girls around too. As they say, what happens in Vegas stays in Vegas. You have your fun at a certain age!

**If you could be remembered for one thing what would it be?**

Being me and nobody else.

**If you could be any flower what would you be and why?**

A gardenia. It was Shirley MacLaine who gave my mum that flower, and I'd like to be that flower because I'd like to be with my mum again.



Every day I still get excited when I see a beautiful flower

# through two different lenses



This job has really pulled me out of my shell

**We get a glimpse of the market through the eyes of a fresher faced trader, Dominic Houlihan, 27, who works at P&I Fruits in the Fruit and Veg Market.**

**How long have you worked in the market?**  
Eight years. I was 18 when I first started.

**What did you start off doing?**  
I started off doing loading and then progressed to Junior Salesman. I was employed to be a Salesman.

**What's your favourite thing about the market?**  
The people and the banter. There's 55 of us at P&I but we're all a really tight team.

**What's been the biggest challenge?**  
Dealing with the hours. It takes a while to accept - for me, it was a good few years. Having to say 'no' to friends asking "are you coming out tonight?" was really difficult.

**What's made you stick it out all these years?**  
It's good money. And it's a good environment, it teaches you things. You have to develop a thick skin to work here. When I first came, I was so quiet and I'd take everything personally. This job has really pulled me out of my shell. I see new people who are young and just starting out, and I can see how they're the same as I was.

Now, I can be a bit harsh when I'm with my mates, but I can't help it - it's what I've learned from here! How many places are there where you can swear at your boss but it's all part of the banter?! It's not until you do it that you understand.

**What's the most stressful part of the job?**  
Customer demands. You might have people coming over to you, sometimes two or three at a time - you need to make sure you give them the time and attention so they don't take their business elsewhere.

**How has the market changed over the years?**  
When I first started, I didn't get going until 01:30 and then I'd be here until maybe midday. Now, it's much earlier. The market's become a lot more compact too.

**If you could be any fruit or vegetable what would you be and why?**  
A mango because everyone loves me!

# Remembering a market legend: Tony Buckle, MBE

## Jim Hounsell pays tribute to the late Tony Buckle, MBE, who passed away earlier this year.

Tony Buckle was a larger than life character who spent most of his life as a Porter in our market. An ex-Navy man, he was fit, strong and feared no-one, often confronting bullies and trouble makers in the business when life in Covent Garden was less sophisticated than it is today!

Tony was a key player in the preservation of Covent Garden Market's survival. As Chairman of the 1/440 Porters branch of the Transport & General Workers Union (later to become Unite) he lobbied Government Ministers, together with the CGTA, to ensure the market remained as a market and could not be sold or broken up. We are all in his debt for campaigning with his wingman, the late union Secretary Johnny Watts.

Tony was a fervent supporter of charity. In addition to the fund raising he did on behalf of his family members who

needed help, he would rally the Porters in the market into doing some formidable fun days. The famous Barrow Race to Brighton (56 miles) raised many thousands of pounds for the Neo-Natal unit at St Thomas' Hospital. Several baby incubators were purchased over the years due to his drive and determination. His MBE is testament to this.

He was a straight-talking man who did not suffer fools gladly, and would stand up fervently for the rights of 'his boys' in the market. He spent many hours fighting for better wages and conditions for the Porters, and, with Johnny Watts, starting a pension scheme long before most even thought of doing so.

As usual, after the arguments, these meetings always finished with handshakes all round!

Rest in peace mate.

Jim

“

CGTA Chairmen, past and present, all witnessed Tony's great passion and energy. We've got huge amounts of respect for everything he fought hard to achieve. His passing marks the end of an era, and he'll be sorely missed.

Gary Marshall, Chairman of CGTA



Above: Tony Buckle with Lord Whitty



## From Nellie's to the Garden Café

How are those who help feed the market bedding into their new home?

From left to right: Gevdet, Osman and Djemal

Garden Café co-owners and family friends Djemal Yeshilleme, 36, and Ercan Ali, 52, made their stamp on the Fruit and Veg Market when Ercan first opened Nellie's Café 25 years ago. Djemal joined him in 2010.

Now, they're learning the ropes inside the Flower Market's brand new Garden Café, which opened its doors in June. Djemal tells us how the first few weeks have gone and what else he has in store.

**It's got a coffee-house vibe and there's more range.** We use freshly ground coffee beans and have a coffee machine that serves

lattes, cappuccinos, espressos, macchiatos... you name it! We've had a Costa Coffee barista train us up too.

**We're developing the menu based on traders' and customers' tastes.**

We've got all the favourites plus new dishes like scrambled eggs and salmon, and veggie breakfasts. I want to add lamb shank and lasagne dishes further down the line.

**The most popular dish is still a bacon or sausage roll.** People are starting to ask for the scrambled egg and smoked salmon more, too.

**We open around 02:00.** We're being flexible at the moment because it's still early days. Usually we run from 02:00-11:00.

**We'll support the market where we can.**

We've ordered flowers and plants from traders that we're going to put inside the café. Our produce comes from the Fruit and Veg Market - London Dairies supply us with all our meat, bread and dairy.

**Our prices are competitive.** We're trying a more upmarket style but it's still very reasonable. We're hoping to bring in a card machine soon. Lots of our customers don't carry cash.

**People here are friendly and stop by to chat.** It's a different atmosphere to the Fruit and Veg Market. I don't prefer one over the other - I like both for different reasons.

**The market environment's the best thing about working here.** There's always that vibrant lively atmosphere, whatever market you go to.

## Win a lunch for two at Hawksmoor



To win a delicious lunch for two at London's award winning British steakhouse, just submit your answer to the following:

**A film character once went bananas in the market. Who was it and what year?**

Email [charlotte.cowling@cgma.co.uk](mailto:charlotte.cowling@cgma.co.uk) or call 020 7501 3494 with your answer. Make sure you give your full name and contact details. A winner will be selected and contacted before Aug 31.

## We'd love to hear from you

You may have noticed this newspaper looks a little different to previous ones. It'd be great to hear what you think.

If there's something you'd like to share or see featured in our next quarterly newsletter, just let Charlotte know. We'd love to feature it.

Email: [charlotte.cowling@cgma.co.uk](mailto:charlotte.cowling@cgma.co.uk)  
Tel: 020 7501 3494



Above: Plums on Buyers' Walk, June