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This issue's cover star is Justin Denyer, of Covent Garden Supply Imports



Brad and Louis gearing up to run the London Marathon

On Sunday 28 April, Bradley Howe of Zest Flowers and Louis Gibbs of DG Wholesale in the Flower Market, will be lacing up their trainers in preparation to run the epic London Marathon. Both are raising money for charities that sit close to their heart.

Brad is fundraising for Haven House, a hospice-at-home service who provided 24-hour point of call to him and his family when they were nursing their son Harvey in his final days. He runs to commemorate and celebrate the life of Harvey who passed away last July, age 16. To date Brad's raised over £4,500, smashing his £2,000 target well ahead of race day.

If you want to donate head to:
www.havenhouse.org.uk/Fundraisers/bradleyhowes-fundraising-page

Louis is running for mental health charity Mind and has so far raised over £1,100 of his £2000 target. If you want to donate head to: UK.virginmoneygiving.com/louis-gibbs-mind4marathon2019

We'll all be cheering them on as they take on this very personal challenge. Good luck Brad and Louis!



Left to Right: Bradley Howe and Louis Gibbs

US Ambassador visits Buyers' Walk and celebrates International Sweet Potato Week with traders



On 28 March, we welcomed US Ambassador Woody Johnson to Buyers' Walk to celebrate the USA's popular *Sweet Potato Week*. Covent Garden Market Authority's CEO Daniel Tomkinson and Chair David Frankish gave Ambassador Johnson the full tour, which included meeting our finest US sweet potato traders and culminated in a breakfast of traditional English bacon butties with US-grown sweet potato fries. A true market experience.

Left to Right: Ambassador Woody Johnson, Damian Fowler of Gilgrove, Daniel Tomkinson



Above: Michael Ford

Michael Ford of S. Newman retires after 40 years on the market

Michael Ford, former manager at S. Newman on the Fruit and Veg Market, has retired after nearly 40 years working at New Covent Garden Market. Twenty of those years were dedicated to S. Newman. The team raised a glass to their esteemed colleague and gave him his send off at the end of last year. We wish you all the best for your retirement Mick.

Paul at Evergreen retiring after 16 years

After 16 years loyal service to Evergreen in the Flower Market, Paul Cockerill has retired. Paul says "it's been a good time – but it's time to go. I'll miss the camaraderie and the people. Oh, and the market calendar too. I was 'April!'" His warmth and good humour will be missed (but we've got the calendar as a reminder). We wish him all the very best.



Above: Paul Cockerill

Clive Bournsell awarded British Empire Medal honour for services to photography



Clive Bournsell, the market's legendary photographer of over 50 years, has been awarded a British Empire Medal Honour by the Crown for his services to photography.

Clive says: "I remember in 1977 I met Robert Robinson, the presenter of the BBC TV book program at the time, with my first Covent Garden book. He said to me *"Bournsell, you're going to be famous when you're dead"*. I'm rubbish at self-promotion or submitting

pictures for photo competitions so I have never won any photographic awards and frankly never thought I would. So this BEM is doubly sweet, this honour made public given the passion and love I have for the craft".

The prestigious award gives recognition to his efforts, talent and longstanding dedication to the market. Congratulations Clive on an incredible career.

Left and Top Right:
Clive's photographs of the market

Bottom Right:
Clive Bournsell receives his BEM

Andy's raising awareness for prostate cancer

Andy Noble of Zest Flowers in the Flower Market received his diagnosis of prostate cancer in 2018, news that unsurprisingly came as a shock. After an operation the same year, he thankfully received the all clear and has since been working hard to raise awareness about the disease. Andy says; "There were no signs of feeling unwell other than the fact I kept needing to go to the toilet. I want what happened to me to encourage other men to go and get checked out. Men of 50+ are most at risk and one in eight men will get prostate cancer in their lifetime. Your GP can do a simple blood test to check for it. If anyone ever wants to speak to me or chat in private, I'm happy to be honest and truthful about my experience. The worst bit is that it takes a long time to heal, on the inside. My wife's been such a great support to me."

If you've got any questions and want to get in touch with Andy direct you can drop an email to andyzest63@aol.com or pop by and have a chat to him at Zest.

For more info you can also head to www.prostatecanceruk.org



Above: Andy Noble



Above: Meadow Martin

A little girl for Sonny for spring

Huge congratulations to Sonny Martin, of Dennis Edwards Flowers in the Flower Market, and his partner Kitten Grayson, who welcomed the birth of their baby girl, Meadow Martin, on 15 February. Weighing 6.9lb, Meadow is healthy and happy - and a bit of a style icon to boot.



Above: Food Exchange

New arrivals to the market's Food Exchange

We've seen a new influx of businesses come through the Food Exchange doors this year. Chocolatiers Doisy & Dam and breakfast brand FUEL10k means the Food Exchange community just got a whole lot tastier. We've also welcomed in two food-focused charities, FoodCycle and First Steps Nutrition. FoodCycle uses surplus food to make and serve tasty meals to those at risk of food poverty and social isolation and First Steps Nutrition offers information and resources to support healthy eating in young children. We're excited to get to know them all better over the coming months.



Above: Food Exchange community

A colourful pantone cook off at the Food Exchange

Food Exchange members Department 22 hosted the building's first community event, a culinary competition with a colourful twist. Each participant was allocated a specific pantone colour, with a challenge to colour-match that to a home cooked meal as closely as possible. Entries consisted of everything from pasta, cakes and curries to spreadable sides, 'slaws and salads. The event, uniting the community through its love of good food, was well received by all – especially by those who'd forgotten their lunch!



Above: George Barry

George Barry joins the team at Zest Flowers

A hearty welcome to George who recently joined the team at Zest Flowers in the Flower Market, following in dad Terry's footsteps, who is one of the salesmen at Zest. George is settling in well, helping out on the stand and embracing the character and camaraderie that typifies the market so well.

New Covent Garden Market wins Best Wholesale Market Award 2019

In January, New Covent Garden Market received the award of *Best Wholesale Market* at the Great British Market Awards 2019. Whilst we always knew the market was special, it's a proud moment for us all to have that recognised by NABMA (the National Association of British Market Authorities) as it celebrates excellence in both wholesale and retail markets across the UK. This win makes it the third time we've won the award in ten years.

The judges praised Covent Garden Market Authority for its work supporting traders and the market – through partnerships, high-profile marketing, work supporting young people and events – and for bringing the wonderful experience of New Covent Garden Market to many people in imaginative, innovative ways.



Above: Alastair Owen, Head of Communications and Marketing, CGMA

Call out to anyone connected to the old Market Tavern and Market Towers



Above: Press cover from the Market Tavern opening in 1976

ITV's Laura Tobin visits the Flower Market on Valentine's Day

Good Morning Britain's much-loved weather presenter Laura Tobin brought rays of sunshine to the Flower Market on Valentine's Day as she was greeted cheerily by traders and customers, many of whom recognised her from when she visited the market two years ago. Tom (pictured) was one of those who treated her to a warm embrace, with both sides remembering one another from before. Graeme Diplock at Zest gave Laura a beautiful bunch of roses to hold as she presented the morning weather, which reported the hottest Valentine's Day on record. Melting hearts all round.



Left to Right: Tom and Laura Tobin

Were you there when the Market Towers opened in 1976? Did you visit the Market Tavern pub? Perhaps you remember what these buildings looked like inside, or recall the music played in the Market Tavern or Club Colosseum?

Art on the Underground has commissioned artist Nina Wakeford to produce a piece of art in relation to the old and new Nine Elms area and she's looking for people who can share their stories. The Market Tavern was unusual in that it served both the market and the gay and lesbian community of the time. Nina's piece aims to open our eyes to a unique world that, for most of the public, was kept well-hidden for years. If you (or anyone you know) have memories you'd be willing to share, please email art@tube.tfl.gov.uk.

Familiar market faces join the team at Premier

The Premier team is expanding, with familiar faces from the market moving over to join the wholesale side of Jason Tanner's business. New team members Kevin Grimshaw (previously at D.D.P) and Simon Collier Wood (previously at Sidesalads) joined earlier this year.

Prior to Premier, Kevin worked regular office hours so is busy readjusting to night shifts. He says; "I feel comfortable in the market because it's what I've done for 32 years, although it's harder getting out of your bed at night! I've known Jason for over 30 years. In the market you're always working with people you know."

For Simon, it's a different adjustment. "I first worked here 12 years ago but coming here this time, everything's changed. Premier have just grown. Jason used to load my lorries, now he's my boss when he used to be my boy! I'm the new boy now so it's a matter of me building relationships with people. It's a new challenge, it's hard work, but it's all very well organised."

Premier have also expanded its group of companies to Oxford (Premier Speciality Foods and Premier Fruits Oxford) and Cambridge (Premier Fruits Cambridge).



From top: Kevin Grimshaw, below Simon Collier Wood

Elizabeth Marsh ramps up digital content to engage social following

Flower Market florist Elizabeth Marsh are ramping things up digitally to connect people better to the faces behind their business. They recently produced a video that tells the story of the flower selection process right through to its hand-delivery at customers' doors:

Sophie, part of the team at EM, says: "The video was created to introduce ourselves as a team and show how we work, both in the market and in the studio. The first part of the video introduces the Flower Market from the outside, then moves on to focus on the market downstairs, where a florist selects the flowers to make a bouquet. At the end, we filmed the bouquet being delivered to someone at their door. The expression on the recipient's face says it all!"

You can search @emfdlondon on Instagram to see the video

OBITUARIES



Above: Derek Thorpe

In memory of Derek Thorpe (1929–2019)

Previous Chairman of the CGTA, Derek Thorpe, sadly passed away earlier this year. Here, his son Michael shares a few words to commemorate his late father.

"On 9 January 2019, Derek Thorpe passed away age 89. Derek was twice Chairman of the Tenant's Association. During his first tenure, from 1975-1979, he was fully involved in the move from the old market to its new home at Nine Elms. He held the post again from 1990-1991.

"Derek started his career in 1949 when, after leaving the Air Force, he went to work for his father at S. J Tucker, a wholesaler in the old Covent Garden Market. Here he specialised in selling salad items and especially tomatoes and cucumbers. It was an industry he devoted the rest of his working life to. He was Managing Director of Tucker and Hamilton, J.A.S. Fowler and A. Phillips, then went on to own an import company, E.M.G Continental. In 1986, he became President of the National Federation of Fruit and Potato Trades, a post he held

for two years. He was followed to the market by his two sons, Michael and Paul.

"Derek leaves behind his devoted wife Joan, three children, seven grandchildren and two daughters-in-law. He is sorely missed."

Michael Thorpe

Careers before the market

It's hard to imagine what non-market life used to look like for these lot, given how deep New Covent Garden Market runs through their bones. Still, we did some digging to see what people got up to before coming here. Here's what we found.

Paul Gainey, P&I Fruits Milkman

"I needed a job so at 19 years old, I became a milkman. There were other jobs but this one suited me as I liked being on my feet - although the money was terrible. And I was ambushed twice by the little hoodies! They just took my money and ran. The grass ain't always greener on the other side, I found that out. I did it for two years. I used to sell patio awnings, frozen food and mobility scooters at one point too. I've worked on the market 45 years now. Nineteen years ago I had a break, but I was drawn back. I missed it, all my family and friends are here."



Right: Paul Gainey

Michael Mansfield, S. Newman Law-Grad turned Recruiter



Above: Michael Mansfield

"I studied law at Canterbury Christ Church University in Kent. Unfortunately, I don't have anyone to pay the £20k tuition to do the bar so I need to earn it. I graduated in 2016 and went on to do a little bit of recruitment for six months.

Recruitment taught me how to speak to people. I've worked here for 14 months. It's a family related thing, my dad saw me as a valuable asset. Since I joined, we've moved into the 21st century. We have an iPad now!"

Craig Currie, Yes Chef Print Finisher



Above: Craig Currie

"I started as a green grocer then moved into the printing industry for almost 15 years. It's a good way to earn money. I was known as a print finisher, doing bindery work and that sort of thing. I would make flyers, posters for architects, a lot of the

time for the government too. Working on the market is totally different. Here, you're in a confined warehouse, working with five to six guys, night in, night out. You're meeting different people with a different story to tell. It's interesting."

Nick Padley, Sidesalads

Retail Telesales



Above: Nick Padley

"I didn't know what I wanted to do when I left school, I just wanted to earn money straight away. So I used to sell shop-fitting equipment in Essex on the phone to Debenhams. Whenever they had a new branch open up and they needed new

hangers, anything like that. That made me realise what I didn't want to do! I came here and I enjoyed the buzz of it. When you're here, it's like you're in a village, working with different people meeting different lives. I absolutely fell in love with it."

Tania Gomez, 2-Serve

Kitchen Porter



Above: Tania Gomez

"I come from Portugal where my background was mostly in hospitality, restaurants and hotels. I started at the age of nine. My mum was working in restaurants, so instead of having a nanny or going to someone's house I would go to the restaurant. In my first job, I was peeling onions and garlic, then I started assisting in the kitchen, being a porter, then waitressing, then serving in all

kinds of events and weddings. I came to the UK five years ago and joined 2-Serve two years ago. Being on the wholesale side now gives me a different perspective. It's useful to have knowledge of both ends and the expectations on either side. I try to empower each one of us [in the team] to meet the expectations of the client to the highest standard."

Nicki Cann, H G Walker

Hotel Services Manager



Above: Nicki Cann

"I was hotel services manager in a BUPA care home in control of the housekeeping and the laundry. Working in a care home was very serious, very stressful. I loved it, but at the same time, I didn't want to do it anymore. Being in charge of 16 people is hard work! I was there for about eleven years then left to come here. I wanted a complete change. My wife works at

Worldwide Exotic. She came home one day and said, "There's a job going down the market, do you want to go for it?" I can banter as well as any of [the men] and I go home with a big smile on my face every day. I come in, I do my work and in between that, there's laughter, which I think is important."

Patrick Warner, Gilgrove

Fisherman



Above: Patrick Warner

"In the summer months after school I worked on a trawler in Whitstable getting a bit of sea bass in. It was a bay boat so we weren't out for longer than 26-30 hours - I never stayed out for days on end, the North Sea's the furthest I got. You'd get an hour to two hours rest between nets but at times, you'd be sorting fish constantly.

As soon as you get some fish in, you gut them and cut them. After a day's work, you collapse. Winter months are harder because obviously it's colder but the money was good. When you catch a lot, you make a lot. Money's always a very good incentive!"

Careers before the market continued

Terry Smith aka Punchy, Zest Flowers and Richie Edwards, J H Hart Flowers

Boxing Champions

Terry Smith: "I was 11 when I started boxing. I continued as an amateur up until the age of 20 then turned professional. I did 110 fights, 13 of those professional. I used to be 9st 7 back then. My brother, Sid Smith, boxed too. He was a light welterweight boxing champ and introduced the Boxercise concept, as a way to encourage more women into the sport. The highlights? When you're winning, it's always great. You always want to win. I represented England five times and I remember I got £175 for my first professional fight. Nowadays it's more like £7,500. The money just wasn't there back then."

Richie Edwards: "I started boxing when I was 11. I did 97 amateur fights and seven professional, undefeated. I found the training was the hardest bit. Eight mile runs in the morning, four hours training in the gym, seven days a week. My best fight was probably my professional debut. At the end, we got a standing ovation. In those days, they'd throw nobbins in, which was like money. You'd collect it at the end of the fight and split it between the two fighters. Terry Downes [British middleweight boxing champion], he was ring side and he got up and put in 50 quid one time. Now its big venues but back then it was bars and small venues. It used to be packed. Then one day I just said to my wife, "don't worry I'm not doing it anymore!"



Left to Right: Terry Smith and Richie Edwards

Left: Richie Edwards



Sonny Martin, Dennis Edwards Flowers

Stage Actor

"When I was a kid I went to a performing arts school. I got sent to audition for West End musicals, without really knowing what they were. I played the part of Jeremy in Chitty Chitty Bang Bang, alongside Jason Donovan, Lionel Bart and Christopher Biggins. I went on to get the part of Gavroche in Les Miserables then to performing arts school, Italia Conti Academy. Then Dad [Eddie at Dennis Edwards] started the company with Dennis, said he wanted a hand in those early days. When they got really busy he said, 'if you want to stay here full time you can.' By that point I'd already fallen in love with the place. I still loved the theatre but in a different way. It wasn't regular money. I was 20 and wanted to move out of home and I couldn't do it on the occasional wages you get from performing arts."

Left: Sonny Martin

CGTA raises over £45k at the 2018 annual tenant dinner dance



Above: CGTA presenting the cheque for their chosen charities

The annual New Covent Garden Market dinner dance, organised by the Covent Garden Tenants Association (CGTA), saw more than 400 of the market's tenants, family members, suppliers, customers and friends come together last December.

Held at the Royal Lancaster Hotel, the evening was an opportunity to celebrate another year of trading at the UK's largest fresh produce market. That night those present remembered lost friends, honoured achievements and raised a glass to, yet again, the staggering sum of money donated to the CGTA's chosen charities; Trinity Hospice and Anthony Nolan Trust.

The amount the CGTA has raised for the 2018 dinner sits at £45,500, which brings the total raised for great causes during the tenure of current chairman Gary Marshall just shy of £700,000. In the last 12 months, Trinity Hospice and the Anthony Nolan Trust, two long-time friends of the CGTA, received a further £21,000 each.

In recognition of those who have close ties with the market and suffer with Parkinson's, an additional £10,000 was donated to Parkinson's UK.

Grenville Snowdon, owner of French Garden in the Fruit and Veg Market, was recognised with a lifetime achievement award for his hard work, success and dedication to the market. Last year's winner, Tony Allison of Allison Risebro, presented Grenville with the accolade.



Above, Left to right: Gary Marshall, Grenville Snowdon, Tony Allison



Left and Below: Tenants from the market at the annual dinner dance



Well-seasoned vs fresh faced: the market

“
I left school
then I came into
the market –
once you’re in,
you’re in!

We get a glimpse of the market through the eyes of one of our most seasoned traders, Colin Porter, 67, who works at Deano’s on the Flower Market.



How long have you worked in the market?
51 years.

What did you start off doing?

I started off in the original Covent Garden at 15 as a shop boy. It was totally random. I had a friend of mine working in the fruit market who was a similar age so I went over one day to see if any jobs were available, and as I was walking through the flower market I came across David Ingamell’s shop. They had an advert in the window for a shop boy so I went in, got the job. Four pounds and ten shillings a week. Couldn’t even buy you a pack of cigarettes now!

What’s your earliest memory about the market?

I remember on my first day just standing there, not knowing what to do. Seemed like forever but it was probably only an hour. Eventually the foreman was like, “come here son, do this, do that.” It [the market] was over three floors. You had a lift but it was for the parcels, not the people, and that was it.

I remember going downstairs in the dingy, dark old cellars. We used to have a place called the Vanderloom. You could work there in the afternoon where they grew hyacinths, just endless amounts. A lot of the porters worked down there when they finished in the market as you could earn overtime, potting them up. We got 5 shillings an hour,

and if you worked four hours, you got a pound. Now, consider we were only getting 5 pounds a week...!

It was such an incredible place to work, that market. The atmosphere was so fantastic, so lively. In the pubs, you used to see so many famous people. Oliver Reed [famous actor in the 60s], he used to come in here, have a fight, then the next day come back in and buy everyone a pint!

How has the market changed over the years?

The whole style of it has changed. I mean, from when I started selling, it was mostly all English produce. Apart from Guernsey and the Channel Islands, everything else was home-grown. There’d be loads of American beauty blooms at Christmas, yellow and white. Hundreds of them. That’s just what your Christmas trade was. And it was all shared on commission so you didn’t have to commit to a price. It’s all changed now because of the supermarkets. Now, they’ve got the English produce and everybody else has the higher grade trade because the supermarket offering isn’t the same quality.

What’s your favourite thing about the market?

The camaraderie and the friendships here. The people you’ve known a long time. You’re like family, really. When you need a hand, most people in here, they’ll help you rather than hurt you.

What’s kept you committed all these years?

I had three jobs after I left school then I came into the market - once you’re in, you’re in! It’s such a great place to work, you don’t want to lose it. And when you’ve been here so many years, you have all your relationships too.

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

Being friends with most people in here.

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

Freesia. It’s got a lovely scent and lovely colours. One of the first trips I went on here was to Guernsey and we sold thousands of them. And they’ve stood the test of time – like me, still going!

through two different lenses



Here you don't get judged. It's nice to come in and feel that from work

We get a glimpse of the market through the eyes of a fresher faced trader, Josh Watkins, 30, who works at 2-Serve in the Fruit and Veg Market.

How long have you worked in the market?

On and off for ten years. I started with my dad back in 2006 and worked here for a year, and then I went off to university for three years. I'd come in to help him out part time, then I graduated and about a year later I came back. I was interested in sports journalism because I was very sports motivated. I worked in a few places, had small jobs in offices, underwriting - that sort of thing. But it didn't inspire me. My dad said they were getting a bit busier and to come and help out, so I came back full time in about 2012.

What did you start off doing?

Packing and whatever was needed during the day. At first, it was a bit of a free for all. Everyone did a bit of everything. Jack [Josh's brother] and I started at the same time, but Archie [their younger brother] only came full time last year. It's a family business so you take more care, you step up more.

I'm Sales Manager now. We'd never had a sales rep but you need someone out there to get your business, and to keep your business. So I started that six months ago.

What's your favourite thing about the market?

The atmosphere in the market is good. You know, people are tired, you have long days, you go out drinking, sometimes you come in hungover... Soon as you get in,

your spirit's lifted. You put the radio on, put the music on.... I see it as a bit of a de-stress from my life because you can go in to concentrate on work and just get the job done.

My dad worked for Lays [of Chelsea] for about 20 years before deciding he wanted to go for it on his own. We spent Christmas with them all last year at Centre Parcs, there was about 40 of us down there! Before, when I worked in an office, it was a different atmosphere. People come in and sometimes, they don't say hi. Here, you can talk to people and have a chat, a laugh. You don't get judged. It's nice to come in and feel that from work. Everyone is here putting in the nights.

What's kept you committed all these years?

The nature of it being a family business. If you work hard, you get good rewards. I've got the passion for it, especially because we had a few bad months. It was either sell up or go through this and make it work. What makes me stay is the prospect of our whole family being comfortable in the future.

What's the most stressful part of the job?

Sleep. Lack of. Definitely. It's just hard! Sometimes you wake up and you don't want to get up - I set multiple alarms, 3:02, 3:04, 3:05...! I don't think the lack of sleep ever gets easier.

What's the strangest request you've had?

One of our customers asked for the carbon footprint of every product we sell to them. Our product list is over 1,500 items long and they use maybe 500 items, so they wanted me to work out the CO₂ emissions for each. There's a lot of move towards carbon footprint now.

If you could be any fruit or veg, what would you be and why?

I would say an orange because of the contrast from outside to inside. Durable, harder on the outside then on the inside - more reserved, a deep thinker.

We'd love to hear from you

What did you think of Issue 05?
It would be great to get your feedback.

If there's something you'd like to share
or see featured in our next quarterly
newsletter, just let us know.
It's your news and your stories.

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Above: Harry at London Fresh on the Buyers' Walk