

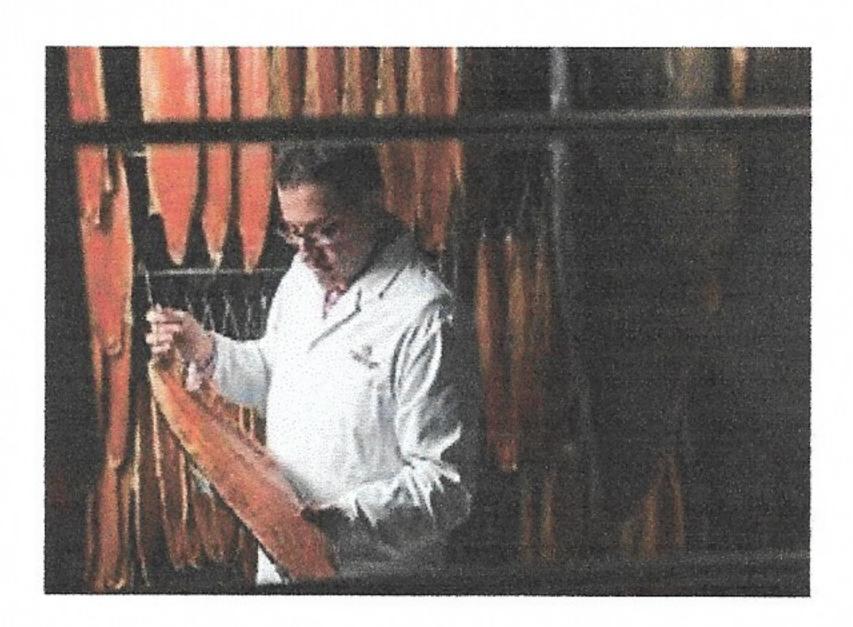
## Cripplegate Ward Club

Master: Mary Nurse BA(Hons) MBA FCIM



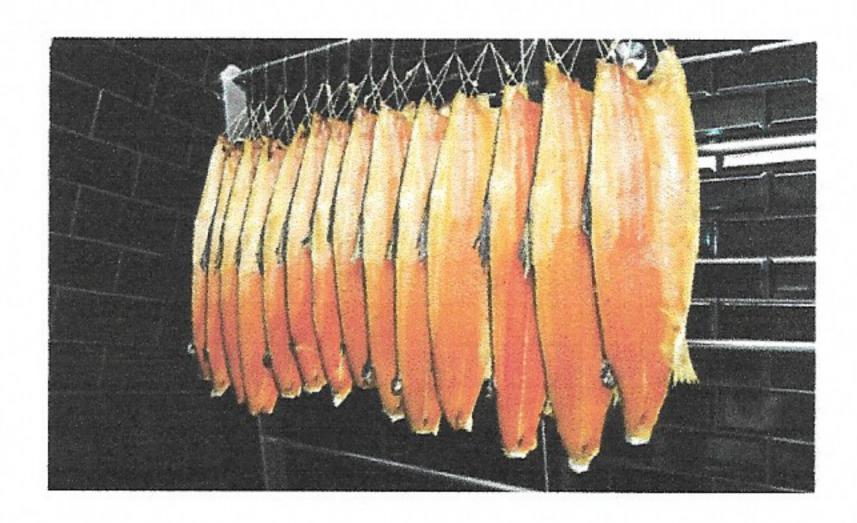
## H. FORMAN & SON Tour of Smokehouse with Demonstration Dinner with Lance Forman

Tuesday 12 June 2018



Home of the world famous London Cure smoked Scottish salmon, a true gourmet food with protected status. The Forman family has been curing and smoking fish in the East End of London since 1905. Today the smokehouse produces H. Forman & Son specialities for leading food retailers and their chefs create restaurant quality dishes – fish, meat and vegetarian, for hotels and fine dining establishments across the globe.

We will have a tour of part of the smokehouse with a live demonstration of preparing the fresh salmon for smoking. Formans are passionate about their London Cure Smoked Salmon which they have been producing for over a century, so it was a proud day for them when their 'London Cure' smoked salmon was recognised as a delicacy worthy of PGI certification — a protected food name status similar to Champagne, Parma ham, Melton Mowbray pork pies and Wensleydale cheese to name just a few.



After our tour and demonstration we will be sitting down to a three course dinner with wine featuring their quality produce and a genuinely interesting presentation by Lance Forman recounting his experience of being notified that his factory newly built after the most recent fire would be bulldozed to make way for the Olympic Park with little or no redress.

This event should prove to be unusual and interesting. We observe how a small enterprise can punch above its weight in producing premium quality food over the last century despite many setbacks.

Smokehouses are renowned for constantly burning down. Completely unexpected is being compulsorily purchased at below market value and having to make timely strategic decisions as the head of a long-standing family enterprise. A subject not on the curriculum at Oxford when Lance was an undergraduate.

The Restaurant overlooks the Olympic Park, separated from it by an arm of the River Lea and a newly built primary school. On a warm summer evening this venue takes some beating. The shop will be open especially for us should anyone want to purchase any of the fine produce from H Forman & Son.

Meet at 4 15 pm in the Restaurant. Walking map to premises attached.

Please complete and return the Booking Form by Tuesday 29 May 2018.

Refunds for cancellations after this date cannot be provided.

Acknowledgements will be sent out when bookings have been received.

Our next Event: Tuesday 10 July 2018
Guildhall School of Music and Drama Gala night. Bookings now closed.
Bookings will soon be open for Thursday 16 August: British Vintage Wireless and Television Museum, not to be missed.