



Belfast City Council

Report to:	Development Committee
Subject:	Estates Management – Markets
Date:	August 2008
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Relevant Background Information

St George's Market

St George's Market has a long trading history in Belfast and is one of Northern Ireland and UK premier Markets, with the Friday and Saturday markets providing the consumer with a wide selection of fine foods and delicacies. It was voted one of the best places in the UK to buy Local Produce by the 'Camping and Caravanning Club' in 2008, one of the top 5 markets in the UK by in N.A.B.M.A. in 2006 and voted 3rd best food market in the UK in the Observers Waitrose Food awards 2004.

Key Issues

St George's Market is renowned as one of Northern Ireland's premier Markets and the Friday and Saturday markets provide to the consumer a wide selection of the finest foods. As part of the September Food and Festival month St George's Market is host to cookery and food making demonstrations. These are taking place every Saturday as per programme below.

'Elevenses at St George's Market'

Every Saturday, from 11am – 1pm, traders and top chefs let you into some of their secrets and take you behind the scenes of the market.

6 September

'Something Fishy'. Fishmonger Alan Coffey, one of the market's longest-serving traders, teaches you everything you need to know about fish – how to pick the fish you want, the fine art of filleting and preparing it, through to how to cook it, along with local chef Ashley McMahon from St George's Oxford Exchange restaurant. This promises to be a real master-class.

13 September

'Tea and Cookies'. Yvonne Fisher shows you how to bake her acclaimed American cookies – although she won't tell you all her secrets. Plus, 'so you think you know your cuppa?' Learn the secrets of blending and brewing tea and coffee from one of Belfast's foremost experts, Robert Bell from S.D. Bell & Co, established 1896.

20 September

'Market Fusion'. A real treat. Top chefs Paul Rankin and Nick Nairn combine their highly individual culinary styles to prepare a menu from produce on sale at the Market. We guarantee you won't see anything like this on TV. Later that afternoon, the two chefs will be giving individual master-classes at 'Garden Gourmet' in Botanic Gardens.

27 September

'Cheese, Etc.' Cheesemonger Trevor Irvine gives a unique and personal insight into the world of cheese – from how it is made to how best to enjoy it. Of course, where there is cheese, there also is wine: we'll be hosting a special promotion by one of our top local wine merchants.

For further information on all events, visit www.belfastcity.gov.uk/stgeorgesmarket

Recommendations

Members note the contents of the above report

Key to Abbreviations

B.C.C. – Belfast City Council

N.A.B.M.A. - National Association of British Market Authorities