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Butchers &  
Firm...

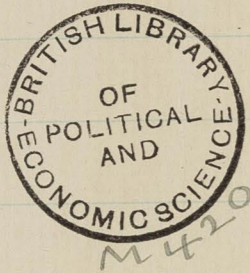
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Butchers etc.

Butchers & Fishmongers

Note of Interview with Mr. Cooke Jun<sup>r</sup> of Messrs. Slater and Cooke of Jersey St. -

Employs eight men, all of whom live on the premises, though this is not usual in the trade. The men are without exception countrymen, and the sons of farmers; "we would not have a London lad," he said. They come to them at about the age of 20. They are as a rule sober and steady.

The rate of wages is from 14/ to 20/ a week with board, lodging, and washing dress found

Work for the men begins at 5.30 and the shop closes at 7, but after 12 there is little or nothing doing, and from 12 to 7 the men are 'mostly downstairs'.

The trade requires great skill: butchers are born not made: "Some men take to it easily, some never." No man is much good till he has been at the work ten years. Great skill is apparently required in the cutting and carrying.

But Messrs. Slater and Cooke work is of

course higher in the London season than at any other time, and the men are then fully employed during their hours of work. The firm does the bulk of railway catering, and is fairly busy all the year round. Even in the slackest time no men are discharged, though for about three months in the year they have a period of much holiday.

There appear to be no different grades of labour; all the men alike are butchers, and the rate of wage depends on age and ability.

The life is exceedingly healthy, and men who are steady can work to a great age.

The trade owing to the unfair competition of foreign meat sold as English is not so prosperous as it was, and it is now difficult to make a living.

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Note of interview with Mr. W. Woolgar, saloman in the Central Meat Market:-

There are three grades of labour in the Market:-

1. The salomen, (when the masters themselves do not act in that capacity). As Mr Woolgar is himself a saloman I did not venture to ask their salary.
2. The men employed in the shops who are:-

(a) Cutters at a wage of 30/- a week who carve the joints.

(b) Salomen at a wage of 20/- to 25/- a week who weigh the meat.

(c) Porters at 25/- a week who carry for their own masters only.

All these three classes, (a) (b) and (c), add very largely to their wage by tips.

The buyer is obliged by custom to pay each of them a penny on each joint he buys, and unless he does so is not likely to be fairly treated.

3. Porters licensed by the Corporation, who wear a badge on the right arm. Their wages are unknown. They are paid a certain sum for each piece of meat they carry, and Mr Woolgar thinks that

an industrious man makes a considerable sum.

With regard to the proquisites of the men in class (2), it appears that some firms, Mr Woodgar among them, have forbidden their men to accept tips. The money is placed by the buyer in a box and shared out weekly.

All classes of men in the market are much given to drink, and especially those in class 3. Their work is hard and exhausting and there is nothing to prevent them from going to the Public House when they like.

The hours of labour are from about three or four in the morning till the closing of the market. The busiest time is from 5- to 6 a.m.

The men have no fixed hour for meals but get them in the neighbouring coffee shops when they can.

Mr Woodgar thinks that few of the men live in the neighbourhood.

There is no reason to suppose that the majority of the men employed are countrymen.

The system of apprenticeship is now almost unknown among butchers. Boys go into the trade and pick it

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up as they can. No man can hope to be a good  
butcher under two or three years, but ten years  
as stated by Mr Cooke is too long. The most  
important thing is to become a good judge of meat,  
which almost all do with experience. It is essential  
too, to cut the carcass, and especially the prime  
joints so as to treat all buyers fairly; this  
requires necessarily much skill and experience in  
cutting.

The busy season is during the London season.  
There are always a number of casual men hanging  
about and during this time some of them are  
usually taken on. They, none of them, Mr Woodger  
thinks, do any other work.

The work is healthy, and if men are  
steady they can stick to it for a long time.  
The older men in the market are usually employed  
as salerons. I suggested to Mr Woodger that one  
seldom sees an old man in a butcher's shop. He  
thinks that nearly all who are fairly steady, in  
time become masters.

Mr Woodger thinks that unless the men drink their  
wines seldom work.

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Competition in the trade is very keen and it is  
now impossible to make a fortune at it.

The best end butchers for the most part deal  
fairly with their customers and do not sell foreign meat  
as English, but in the suburbs and poorer districts  
the bulk of the meat, whatever it may be called,  
is foreign.

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Note of Interview with Mr. H. Key of Messrs.  
Campbell, Key, and Longley, 260 Central Meat Market:-

The various grades of labour in the market are.

1. Salesmen who are either:-

(a) The Master or and

(b) The Under Salesman. Wages are from  
£3 to £10 a week, and in some cases run up  
to £12. For a salesman great technical  
knowledge is required. He must be familiar  
with the process of slaughtering, and should be  
a perfect judge of the quality and nationality  
of meat. A good salesman will tell at once  
~~whether~~ <sup>which</sup> of two carcasses, which to  
an outsider <sup>appear</sup> almost the same, which is Danish  
and which Scotch. Salesmen as a rule rise from  
the lower ranks of the trade.

2. Cutters at wages from 25/- to 40/- a week  
Cutting requires great skill and practice. Mr  
Key called a cutter and made him show me  
on a ~~part~~ ~~the~~ carcass how to cut a forequarter.

3. Scalers at from ~~22/-~~ 20/- to 35/-.

4. Porters at from 22/6 to 25/-.



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The only men with whom tips are received, and in whose favor they are considered, are scalpers. The buyer puts about one penny in the scales for each carcass he buys. The cutters receive tips, but not Mr. Key, who takes to a large amount.

5. The ~~market~~ <sup>group</sup> market-patters.

Hours of work. The market opens for meat to come in about 2 o'clock, but the men are not expected before 4, and little work is done before 4.30, when the preparations for buyers begin. The real hard work begins at 5 and from 5 to 8 is continuous. On ordinary days nothing is done after 12, but the men or some of them stay till one. Friday is always the busiest day, and work may go on till 9 or even 4. In the cold weather a second day in the week may be equally busy.

Habits of men. Mr. Key thinks the men are unusually sober and steady. Ten years ago, and in the old respectable market there was much drinking, but there is now certainly less than among the

working classes generally. The key knows no more respectable class of men than those regularly employed in the market.

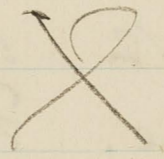
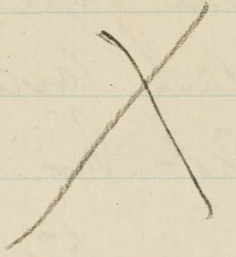
Meals the men try to get as near the usual time as possible, but there are no fixed hours for them. They get them when they can. Some have their meals brought to them in the shop, some go out to coffee shops.

The majority of the men live within a radius of a mile, mostly in Islington; but a large number live in Brixton, whence there are trains as early as 2.30.

The men get away at 1 p.m. go home to dinner. So to bed till 5 p.m. get up for tea, and usually go out for the evening, returning for bed about 11 p.m.

Method of learning work.

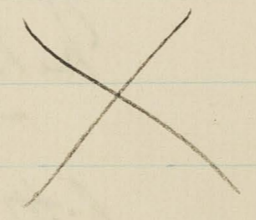
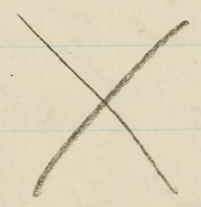
There is still a little apprenticeship in the retail trade, none in the wholesale. The vast majority of men in the wholesale come from the retail. They begin as boys in the retail, and pick up



what they can. No man is any good in the  
 whorack till he has learnt thoroughly how to  
 cut. All the men and especially the porter  
 made to men of great strength; even a  
 strong man taken in from the street would be  
 quite unable to do the work at once, and  
 would probably rupture himself. As it is  
 rupture is exceedingly common among the men.  
 Most of the masters belong to the Free Society.  
 When men get into the whorack they never  
 return to retail if they can help it. The pay  
 is better, and they much prefer the hours of  
 labour.

Place of birth. Men come from all parts,  
 and the key trials that almost without  
 exception they are ~~sons~~ or their parents  
 country people. The complete Londoner is  
 useless in the trade. He has not the  
 requisite stamina.

Repents. Winter especially if cold is the  
 worst time. The Londoners also buy, but



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the sale always falls off pretty in hot-  
weather. When my boys a few extra men  
may be taken on ~~feet~~ mainly as porters. They  
are invariably either registered market-porters  
or hatching out of work. Some come from other  
trades. Mr Key does not think the trade is  
overstocked with labour.

Age of casing to work. The work though  
hard is healthy, and men go on to 55- or 60.  
Now that they are steady. In the older days  
they used to drop out much younger. It is  
very common and Mr Key thinks ~~it is~~ almost  
universal for masters to pension men off  
at about 55- or 60. Sometimes they  
work only on Friday and Saturday as they  
get old, and at the same time receive a  
pension of from 10/- to 15/- a week. Nearly  
all those who are steady take a little shop  
in their old age.

Condition of trade. ~~At~~ About 60 p.c. of the  
meat sold is foreign, and the proportion is changing.

going. In Brazil the American seller practically  
 has a monopoly, and can control the price.  
 At first they instructed their agents on this side  
 to sell at any price, and prices have run down  
 to a level which left them no profit, with the  
 object of securing a monopoly. Now that their  
 object is effected prices are rising. The Corporation  
 made a great mistake in accepting American  
 tenets.

The key does not think much of fresh meat is  
 sold as English and that it is done more in  
 the best and ~~then~~ away from who have a saturated  
 objection to foreign meat. Among the poor at  
 all sorts of fresh meat is now much preferred.  
 It is nearly always good, it is tender, and generally  
 more reliable.

Poultry:

— In this trade the salaries of salaried  
 vary from £2.10 to £6 and of Portners  
 the only other grade of labour from 25/- to £2.

The hours are rather long; from about 5-

at 2.2. to 3 p.m.  
 It does not require so much skill or experience as  
 bushing, but here too strength is required, as  
 there are heavy baskets to push and carry.

In winter nearly all poultry is frozen, but  
 in summer perhaps one half is English; the  
 foreign trade is always growing.

I may note with reference to the conflict  
 of Suddan between Mr Wootton and Mr Key on  
 the question of sobriety, that Mr Wootton is  
 a temperance enthusiast, and was actually on  
 his way to a temperance meeting at Exeter Hall  
 when I interviewed him.

Unions. There is no Union or Association among the  
 men. Attempts were made to start one some years  
 ago, but quite without success. There is a required  
 rate of wages which the men have no difficulty in  
 obtaining.

Notes of visit to Smithfield Market on May 10<sup>th</sup>.

Reached the market at 4.45 a.m. At this time though the pavement immediately attached to the wall of the market was surrounded by a line of carts there did not appear to be any great crush, nor were things bricky in the market. I rode down on a bicycle in a pair of light woollen trousers of quite inconspicuous character. However they were evidently not the proper wear for the market. The men all stared at me and especially at my legs as though I were some strange animal. Many of them made remarks such as "Out for the day I should think" or "Blimey! Sans Trous." The result was that I ~~was~~ made my observations at a disadvantage. Before six o'clock the work seemed to be confined chiefly to porters, who were either carrying or wheeling the meat from the vans to the stalls. The men were dressed either in blue or brown or in brown that were once white. The masters and salesmen were all dressed in long white coats of the permanent cut, made of canvas.

About 5.45 the buyers began to come in large numbers mostly four together in a four wheeler.

After this the market was really busy, and the crush of vehicles in the surrounding streets was great. I left at 6.30 with the intention of returning some other morning in a costume less calculated to attract attention.

Among the outside porters I noticed a considerable number of men apparently well advanced in years. Nearly all the porters have their hair cut short in comical fashion. They are stout without exception big, sturdy looking men.

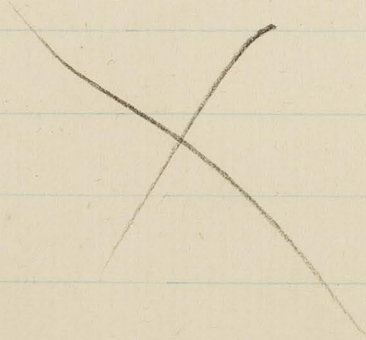


Note of interview with Mr Nathaniel Stephens,  
Superintendent of Smithfield Markets: -

The Corporation employ no labour in the  
Market ~~by~~ except clerks who <sup>are</sup> chiefly employed in  
the tollage department, and constables whose chief duty  
is to prevent the smuggling of unweighed meat  
into the market.

The porters other than those directly in the  
employ of tenants are licensed by the Corporation  
on payment of 2/6, the license being renewed  
annually <sup>initial payment</sup> upon condition of good behaviour. It is  
quite impossible to estimate the earnings of these  
men; they are paid by the job, and get  
about 1/4 for carrying a quarter the length  
of the market. A well known man who has  
his regular customers serves a large sum in  
the week, while a new man may only serve  
a few shillings.

Mr Stephens estimates the total number  
of employes in the market at about 1500.



but used to robby; though there is much driving, it has greatly decreased of late years. When the market was originally opened there were four public houses within its walls, two of which have now been ~~closed~~ closed.

The shops are all by the corporation on high terraces, and are at present all let.

The labour in the market is the Stephens tribe entirely English; but among the tenants, who number 240, are 15 or 20 Jews, and during the last few years several American firms have been accepted as tenants. They are unpopular with other tenants as they are trying to undermine the Englishmen; but at present they are also unpopular with the buyers too owing to their refusal to fall in with the old market custom of granting a discount of the price of one lb. on each quarter of meat sold.

Mr Stephens gave me figures showing the

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front etc of the trade in foreign meat.  
They are contained in his Report for 1874, of  
which he gave me a copy.

Mr Stephen writes the trade, owing to  
the foreign meat trade, has been very prosperous of  
late years. The fall in price has no doubt  
largely increased the average consumption per  
head of the population.

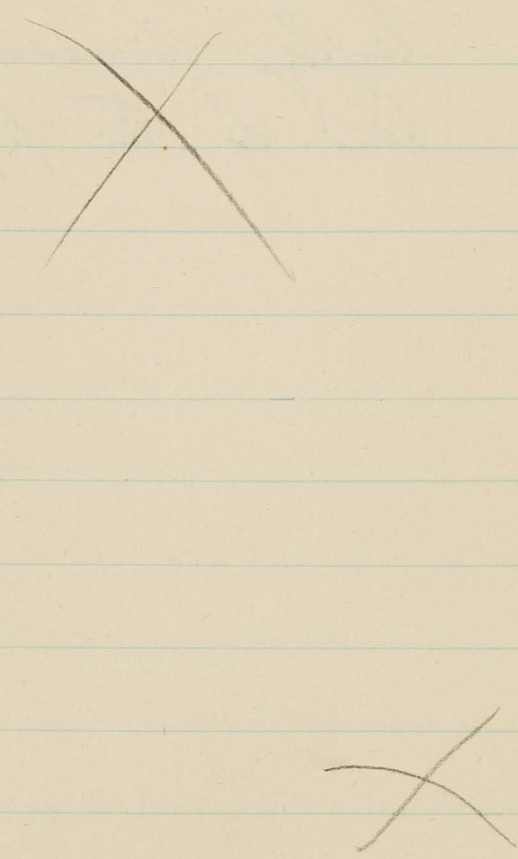
Note of interview with Mr David Harris, frontman  
in the shop of Mr Stone, Seven Sisters Road, N:-

Mr Harris is a man of about 35; who has  
been in the trade from boyhood.

The grades of labour in a retail shop in a  
poor district are:-

1. Frontman who cut and hang the meat  
and serve in front of the shop.
2. Scalman weighs the meat and serves  
inside
3. Slaughterman when meat is slaughtered  
as it is at Stone's, who also serves in the  
shop and ~~has three pt-wages of 30 of a week help-~~  
generally.

These three pt-wages of 30 of a  
week with board, and as a rule when  
unmarried they lodge in. The slaughterman  
has also some perquisites such as the  
Wood and the Udden, from which in  
a good shop he may make 5/ or 10/  
a week.



4. Oster who attends to the horses, goes with the master to market, and goes a round during the day. Wages 10/ a week with board.

5. Had to go round. Wages 10/ to 14/ a week with board.

Hours of work. On ordinary days from 7 to 9.30. On Monday close at 5. Saturday open from 6.30 to 12. Allow half an hour for breakfast and three quarters for dinner. Tea they have in the shop.

Dress. The butcher's blue coat costs 14/. Striped aprons are 4/6, plain ~~at~~ the 3/. These they have to provide. Two of each are required and had alternately for a week, the two suits last about two years.

Method of learning. No apprentices now. The best thing is to learn slaughtering and cutting. The art of cutting consists in making the layers possible ~~run~~ out of a carcass. A particular

joint require to be cut larger at some seasons than at others. I. e. the neck of mutton is in much demand in the winter for broth and must be cut larger than than in the summer. It was ought to learn his trade in about five years.

A very large number of men come from the country; it is easier to learn the business there, as the trade is less specialized.

Regularity. In this district the trade is pretty regular; does not see notice much decrease of consumption in hot weather. The men are kept on all the year, and extra hands are never taken on. No <sup>ford</sup> butchers need be out of a job for more than a week or two. No doubt that there are number of unemployed men who might take themselves butchers, but they are either unsteady or they do not know their trade.

The trade is very healthy, and many men look on to be an owner.

The wives of men often do a bit of washing

There is no Union among the men though it  
has often been talked of. There are great complaints  
that the houses are too long, though men are  
fairly satisfied with the wages.

Note of Interview with Mr W. C. Reid of  
Leadsell Market:-

I found Mr Reid at 10.15- Lamin, his  
backpart of a mutton shop, mutton, and  
meat, seated on the counter in front of his  
shop. He is a pleasant looking little man, and he  
told me a great deal of things.

There are only ~~two~~ <sup>three</sup> classes of labour in  
the market:-

1. Salaries at wages as a rule of from  
£9 to £15. There may be 15 or 20 getting  
from £8 as much as £10.

2. Ordinary porters or labourers at 90/-  
a week ~~and~~ which with perquisites in the shape  
of tips for wages may amount up to 95/-.

3. Boys are employed at from 8/- to 10/-.

Hours of work. The hours are from 5.45 to 4  
but there is little doing after 10 and after that  
hour the masters could quite well do with help  
the men they employ.



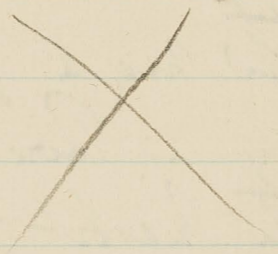
Dress. There is no special dress in this market. The men wear their ordinary clothes, in many cases with a shawl apron.

Habits of men. They are a fairly sober steady lot of men, about the average of the working class. The only special temptation to drink is the number of hours of practical idleness.

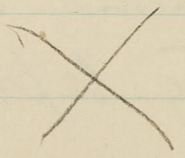
The men follow Mr Reid's example and have their meals in the shop.

The work is very soon learnt; beyond judging of the quality of the birds there is not much to learn. Mr Reid was apprenticed to another firm in the market, but knows no one else in the trade who has been an apprentice.

Mr Reid thinks a large proportion of the men are old men. There is no necessity for physical strength or stamina.



contraband  
before



Regularity. The winter is the busy time, and of course especially the two weeks before Christmas and one week after. At no other time is extra labour required. For these weeks the men have to work about 10 hours a day, and perhaps 50 p.c. labour is added. The extra men employed are seldom of any profession; they are painters, bricklayers etc. The same men often come year after year and apply for the job a month beforehand. Men can leave their proper work to come to the market, where they can sometimes as much as £3 or even £4 a week.

The trade is healthy, and men work on to 60 or 65.

Mr Reed took me on to Mr Price the Superintendent with whom I had an appointment at 11 o'clock.

No report is published of the market, nor could Mr Price supply any statistics as to the quantities sold, or the source of

Supply. The revenue of the market is raised entirely for rent. There are no tolls. It is the only open market in London.

Mr Pica got out some figures for the City census in 1891, and writes that there including masters about 600 persons are engaged in business in the market.

There are no licensed porters. Anyone is at liberty to act as a porter.

On the same day May 14<sup>th</sup> I visited Mr  
 Hubbard at Dock House by appointment to get  
 figures on the Doves meat-trade. Mr Hubbard  
 was ~~very~~ very busy, and handed me over to  
 another gentleman who gave me for a printed  
 document a cutting containing certain figures,  
 and promised to send me further particulars  
 shortly.

With regard to Beef he was unable  
 to give me printed figures, but told me  
 that in the first six months of 1854  
 47970 quarters passed through the Docks.

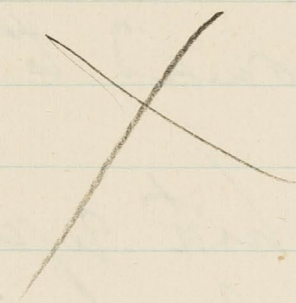
Note of Interview with Mr. Home, clerk etc  
Board and Co of South Lambeth Road:-

Mr Home filled in the Wages form, but  
was not otherwise very communicative.

With regard to wages all meals are taken in  
the Factory and are reckoned at 9d a week per  
head.

The Hours are for men from 8 to 9.30,  
women and girls <sup>and boys</sup> 9 to 9. Close at 2 on Saturday.  
1/2 an hour is allowed for breakfast, one hour  
for dinner, and 1/2 an hour for tea.

There are no sick seasons; work regular  
throughout year.



Notes on Meat-Markets from books on London.

Smithfield. Used as a market some centuries ago for Stephen writing in 1150 notes horses and cattle being sold there.

" And this summer, 1615, the City of London, reduced the wide vast place of Smithfield into a fair and comely order, which formerly was never held possible to be done, and paved it all over, and made divers sewers to convey the water from the new channels, which were made by reason of the new pavement. They also made strong walls round about Smithfield, and separated the middle part part of the said Smithfield into a very fair and comely walk, and walled it round about with strong walls to defend the place from annoyance and danger, as well from carts as from all manner of cattle, because it was intended that hereafter it might prove a fair and peculiar market place, by reason that Haymarket, Chesepide, Leadenhall, and Gracechurch were unreasonably pressed into the unprincipality

increase and multiplicity of market-folks."

"It was market-morning. The ground was covered nearly ankle deep with filth and mire: a thick steam perpetually rising from the reeking bodies of the cattle, and mingling with the fog which seemed to rest upon the chimney-tops, hung heavily above. All the pens in the centre of the large area, and as many temporary pens as could be crowded into the vacant space, were filled with sheep: tied up to the posts by the gutter side were long lines of harts and oxen, three or four deep. Countrymen, butchers, drovers, lads, boys, women, idlers, and vagabonds of every low grade were mingled together in a mass: the whistling of drovers, the barking of dogs, the bellowing and plunging of oxen, the bleating of sheep, the grunting and squeaking of pigs, the cries of harts, the shouts, oaths, and quarrelling on all sides: the whirring of wheels, the roar of voices that issued from every public house: the crowding,

pushing, hating, whooping, and yelling; the  
hideous and discordant din that resounded from  
every corner of the market, and the unwatched,  
unheeded, speech, and dirty figures, constantly  
murmuring to and fro, and hurrying in and out  
of the throng; rendered it a stunning and  
~~the~~ bewildering scene which quite confounded the  
senses". Dickens. Oliver Twist, 1838.

The Central Meat Market was opened in 1868.  
It is a parallelogram 691 ft. long, and 246 ft.  
deep. The main road 56 ft. wide runs north and  
south through the centre of the building, and six  
avenues each 25 ft wide, run east and west.  
On the ground floor are 162 shops. The upper  
story, and on wrought iron columns contains  
rooms and offices. The basement of 3 1/2 acres  
serves as a railway provision depot.

The Central Poultry and Provision Market  
was opened in 1870 on the west of the Meat  
Market. It has an area of \_\_\_\_\_ feet. It is



divided by four avenues 25-ft wide running north and south and the same number east and west. It contains 74 shops.

Leadshale. In 1345 a proclamation made at the Leadshale for men of the Portly Trade, Dublin that "foreign portmen" (i.e. those who were not free men of the city) shall bring their portage to the Leadshale and there sell it and no where else."

In 1673 the Corporation obtained an act for the improvement of Leadshale Market. The present market was opened in . . . . . It has an area of 26,000 feet.

Metropolitan Cattle Market. Was opened in 1855. It contains 30 acres, about half enclosed. At the corners are four towers. The enclosed market provides standing for about 7000 bullocks, 25,000 sheep, 1425 calves, and 500 pigs. On the skirts of the market are eight sleight houses, two of them public. The tolls are: on every

bullock 1<sup>d</sup> on sheep 2<sup>d</sup> per score; and 1/2 for  
every pen used.

Note of Interview with Mr George Philcox, Agent  
of the Foreign Letter Market at Deptford:-

Mr. Philcox was rather busy, and was not  
able to see me for long. However he took a note  
of the main points on which I wanted information  
and promised to see me on another date to me again.

In the course of a very short conversation  
he told me that both hours and wages were very  
irregular, though the employment taken throughout  
the year is fairly regular. The hours depend  
entirely on the time when cargoes arrive.

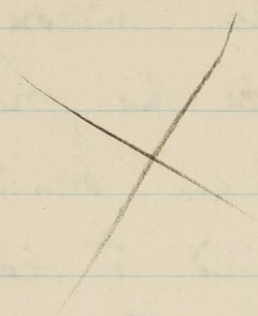
The work of drivers and sleepers, & who  
are the chief employees in the market, is entirely  
piece work, and in busy times they earn very high  
wages.

As to drivers: a lot of transshipment  
is done off the market, and drivers are paid  
9/- for each trip they make. A trip may last  
from 2 to 6 hours. They often do two  
trips in a day. For getting the goods from  
the ships to the bins in the market they are  
paid at the rate of 4/- for each cargo.

A woman may make as much as £1 in a day. They are exceedingly improvident, and drink a great deal.

Slaughtermen are also paid by the piece. They work in gangs of four. The Philcox has known a gang take as much as £25 in a week.

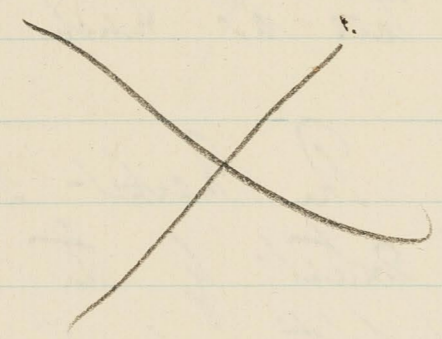
The market has not been affected to any great extent by the trade in frozen meat. But the prohibition of importation from the Continent has severely affected them, and there is less labour employed than there used to be.



Extract from letter from Mr. Stephens, Supt. of Smithfield Markets:-

"During the past 25 years there have been nearly 4000 men licensed as Porters in these markets, but of this number many are dead, others have returned their passes, others although never making use of them have neglected to return them, and others who may be in regular employment in shops still retain their passes and license to be used in time of need. My estimate of the number habitually attending can only be a vague guess, but I incline to the opinion that 1200 would be a reasonable estimate.

My estimate of the number of persons employed in shops <sup>(1500)</sup> was confined to the three markets appropriated for the sale of meat, Poultry and Provisions only, the small number of persons employed in the Fish and Vegetable Markets not being taken in account."



Note of Interview with Mr R. Fletcher of  
19 ~~West~~ King St, Smithfield: -

Mr Fletcher is a wholesale butcher with  
a large business in London and Liverpool. Much of  
his information was merely a confirmation of that  
received from Messrs. Wolpen and Key, but he  
added some interesting facts.

Salesmen. He estimates their salaries at  
from £2 to £10. Those at the lower rate  
are young men of little experience who are  
learning the business. Salesmen are recruited entirely  
from the cutters, scabblers, or clerks in the office.

Scabblers and Cutters. Wages from £2 to £3,  
with tips. Many of these men add to their wages  
by working for retail butchers on Saturday  
afternoon one o'clock. For this work they get  
either 10/- or 5/- and a "dasher" (pronounced  
with a short 'a' and a hard 'g') <sup>i.e.</sup> a point  
"which they take care is not the word in the  
shop".

Licensed Porters. These men apparently are employed only by buyers. Their only duty is to carry the meat from the shop to the buyer's cart. A buyer will perhaps buy at five shops. He then gives a note of the purchases to the porter whom he usually employs, who collects them. The meat is carried into the market by a special set of porters in the employ of the railway companies and by carriers by whom it has been conveyed to the market.

Besides these various employes there is a body of watchmen employed by the tenants in the market from the closing to the opening of the market, and for an hour or two afterwards till the market arrives. The market opens at 1 a.m. and it is the duty of the watchmen to take a note of consignments received in the early hours of the morning. One man is employed by perhaps five farmers, & each of whom pay him 6 a week.

Hours of labour. &c &c The work of the

Shoppers begin daily at 4 a.m. On Monday  
 the market closes at 8, on Tuesday <sup>at 7</sup> and Wednesday <sup>at 7</sup>,  
 and Thursday at 3, & on Friday at 5, and  
 on Saturday at 8 ~~am~~. The men are always  
 liable to have to work till these hours, but  
 as a matter of fact seldom do, as most dealers  
 have got rid of their consignments long before  
 closing time, and as soon as the consignment  
 is sold the men go home.

Habits of men. The men including the porters  
 are while at work a wonderfully steady and  
 sober set. "They could not do their work for  
 twenty minutes if they were not sober."  
 But though they are not great drinkers, they  
 eat tremendously: "they are always eating."  
 There are a large number of coffee shops round  
 the market, which do a roaring trade.

The Sultan thinks the majority of  
 men are countrymen.

Regularity. Work is regular throughout the



year. Mr Fletcher thinks there is not much falling off in the sale in hot weather; there is however ~~as~~ a largely increased consumption of mutton and lamb at the expense of beef. People too go into the country more in the hot weather and come back with increased appetites. ~~There is a tendency to contraction~~ which may help to counteract a tendency to a smaller consumption of meat in hot weather.

Almost the only time when extra men are taken on is at Christmas. These extra men are always butchers, but when they come from Mr Fletcher does not know; he supposes that they are either unsteady or old.

Apr. There are numbers of men in the market still working at 60.

Different kinds of meat. Meat is either home killed or foreign killed. Meat sent alive to England and killed at Deptford or elsewhere is reckoned and sold as English meat. Foreign killed meat is either chilled meat.

from the United States, or frozen meat from the Colonies. With regard to all foreign meat England at the present prices has far the best of the bargain. All meat whether English or foreign is consigned to the market to be sold for what it will fetch. The foreigners being at a distance <sup>are</sup> quite unable to forecast the condition of the market, and twice out of three times they meet a bad market. Sheep have lately been sold at Deptford at a loss to the consignee of 10/ a head, and bullocks at a loss of 25/- a head. The fact is that the consignees live on hope; they read the fact that the number of sheep has been reduced in England by 2,000,000 since 1892 and 1894, and they keep on expecting that prices must rise; but the constant supplies from all over the world have up to the present more than kept pace with the demand, ~~and~~ and the Dutch and other there is not likely to be an appreciable rise in price for many years yet. The English consignee being

near to the scene of action is better  
able to keep his supplies back in case of  
a bad market.

At present there is still a preference for  
English killed meat, though among the  
poor especially the foreign meat is growing  
in favour

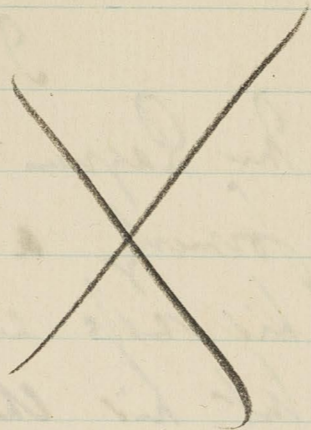
Note of visit to Smithfield and Interview with  
Mr Alfred Rayner on May 21<sup>st</sup>:-

I visited Smithfield this morning to meet  
Mr Rayner by appointment. Mr Rayner was  
formerly a porter in the Market, and still keeps  
his badge and looks sometimes in that capacity;  
but his chief business now is in carrying ~~and~~  
meat from Deptford to Smithfield. He saved sufficient  
money as a porter to set up as a carrier.

Mr Rayner ~~was~~ is a typical looking man of  
the illiterate type, but shrewd and intelligent.  
He was very discursive in his speech, and it  
is not easy to piece together the information  
extracted from him during a lengthy perambulation  
of the Market.

With regard to shopmen he gave their wages  
at from 25/- to 40/- a week with tips.

Licensed Porters. Earning very much from  
day to day, but a regular man earns a lot  
of money. He has earned as much as £1



44  
in three hours. The rate for carrying a side  
of beef is  $\$1\frac{1}{2}$ . This requires two men to carry  
it, and for carrying these ~~large~~ large joints men  
usually work in pairs; two carrying it half way,  
and then shifting to the other two. In the  
course of two or three hours they may easily  
carry forty sides in this way, thus earning  
 $\$2$  between them.

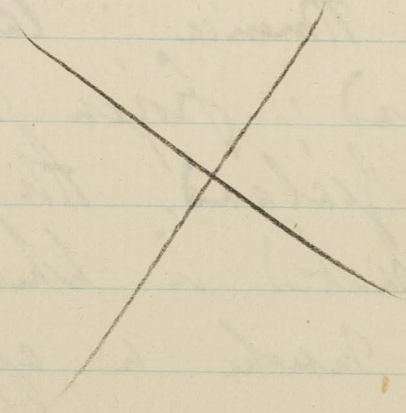
Habits of men. Mr. Rayner thinks they drink  
a great deal after work is over, if not actually  
when at work.

Mr. Rayner took me all round the market  
and pointed out the various sorts of meat;  
English of which there did not appear to be  
a great deal; foreign meat killed in England  
at Liverpool or Delford; chilled meat  
from America; lard from Germany and  
Holland; frozen meat from Australia and  
New Zealand. All the chilled and frozen meat  
is packed in white muslin, or some substance  
like muslin in appearance.

He took me also into the poultry market and showed me the frozen poultry from Russia

As to prices it appears that chilled and frozen meat fetch about the same price: frozen meat killed in England fetches perhaps 25 p.c. more than the frozen meat. In Russia certainly one that especially in the best kind as known an amount of frozen meat is sold as English, at top top prices.

Deptford. I questioned Mr. Rayner as to the wages of slaughtermen at Deptford. His statement was not very clear, but I gathered that there is a master of each slaughter house, who receives 6/6 for slaughtering and carrying each beast. Out of this he pays to the gang of four men and ~~not~~ probably a boy 2/6 on each beast. 3d extra on each animal is also paid to the men by the man who buys the hide, to ensure that it is ~~proper~~ properly skinned. The amount earned of course varies pretty, but may often mount up to £3 or £4



a week.

Private Sleight House. The trade is nearly killed meat and the strict regulations as to Sleight House ~~is~~ <sup>are</sup> pretty reducing their number. The public too care much less about home killed meat than they used to do.

I omitted to mention above that Mr. Rayner explained to me more clearly the cause of the ~~the~~ unpopularity of the American trestle in the market. The abatement which they refer to allow is the price of one pound in each stone of meat sold, with a large buyer this of course amounts to a large sum. I. S. A side of beef weighs from 30 to 50 stone. At 6<sup>d</sup> a lb. which is a fair average price there is a loss to the buyer of from 15<sup>s</sup> to 25<sup>s</sup>.

Mr. Rayner also told me that many of the licensed porters seemed so much more of late years that they were too independent, and

It is now not uncommon for firms in the market to employ their own pattern for carrying.



Note of interview with Mr H. Strass, Jewish Butcher, of 127 Commercial Road, E. -

Mr Strass is a man apparently of about 35. He told me that he began life in service at the West End, and that many of his best customers are rich West End Jews.

Mr Strass explained that all meat is either "Kosher" = fit, or "Trifur" = unfit. Meat is Kosher when it has been killed and prepared in the orthodox manner. Jewish cutters, (they are not called slaughtermen) kill all animals in the same fashion, viz. by cutting the throat from ~~the~~ ear to ear with a very sharp knife. Cutters are well paid and get from £2 to £8. "Porjig" is the process of draining the veins from the carcass. By English Jewish butchers this is always done after the quarter has been cut into joints: in Poland however the quarter is prepared before it is cut, and the Polish Jews assert that it can only properly be done in this way. They feel so strongly on the matter that they have lately started a Society called the

'Inakeriki' Haddoth' the object of which is to obtain properly prepared meat. The Society has opened about five shops in the East End.

Mr Straw was rather busy and I was not able to question him at length. but he has promised to take me into a Jewish Slaughter House at an early date.

Note of visit to Metropolitan Cattle Market  
on May 22<sup>d</sup> -

At five o'clock when I reached the Market there were few animals on sale: only a small number of calves, and a larger number of sheep. The sheep appeared to be the best of animals, and a considerable number were driven into the Market while I was there. They were got into the pens without any difficulty or cruelty.

About 5.30 to 6 the cattle began to come in, most of them from the lairs ~~xxx~~ surrounding the Market. They were driven with much more difficulty than the sheep, and a great deal of thumping, goading, and beating about the head and legs appeared to be necessary before they were securely loaded and tied in rows to their wooden pens.

On the whole however I saw no signs of ~~any~~ undue harshness or ill treatment. The Market is so large that except possibly at the Winter Market I should imagine overcrowding to be impossible. The whole scene is a great contrast to Smithfield.

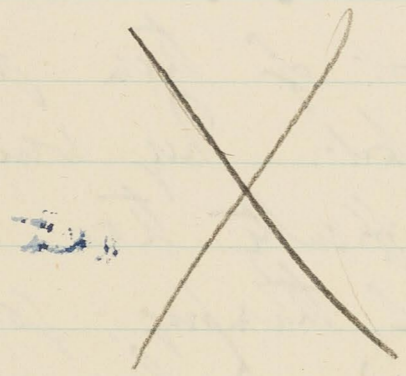
or Phillips etc. Instead of the rush, the crowding and the hurry, there is an atmosphere of great peace and quiet. Of noise there is none beyond that made by the hawks; the buying and selling is conducted without any of the shouting so common in markets; the drivers do their work quietly and without any of the furious energy of the market porters.

I had hoped to see Mr. Hammer, the Market Superintendent, and question him as to sleeping etc. but I was unable to do so.

From the printed Regulations I gathered that the Drivers pay 5¢ for their license, and that none but licensed Drivers are allowed to work in the market. How they all seem to wear their badges.

The tolls as printed are:-

Beasts	16 <sup>o</sup>
Cattle	13 <sup>o</sup>
Pigs	11 <sup>o</sup> / <sub>4</sub>
Sheep	1 <sup>o</sup> / <sub>4</sub>



Note of interview with Dr. Murphy, Medical  
Officer of Health to the London County Council, on  
May 24<sup>th</sup>.

Dr. Murphy is strongly of opinion that  
the proper policy is to get rid entirely of  
Private Slaughtering Houses, not so much on grounds  
of health as owing to the impossibility of efficient  
inspection of meat when a number of such houses  
exist. At present anyone who wishes to  
establish a new business of a slaughtering house  
to obtain the sanction of the County Council, but  
alone among "Noxious Trades" it requires an  
annual license to enable it to be carried on.

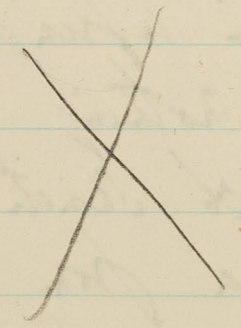
The policy of the Council has been directed  
as far as possible to hampering the conduct of  
the business. They have made stringent by-laws  
for its regulation, and have forfeited a number of  
licenses for their infringement. Legally Dr. Murphy  
thinks there is nothing to prevent anyone who  
has obtained ~~the~~ sanction for the establishment of  
a slaughtering house from slaughtering cattle for  
others who may wish to employ him, i.e. all

Slaughter houses are by law in a sense public; in practice however the County Council always issues the license to the effect that the licensee may use the premises <sup>only</sup> for his own trade.

Many butchers formerly made a practice of slaughtering only at one period of the year and using the house as a store house or for other purposes at other times. This the Council have strictly forbidden with the result that many have not renewed their license.

To meet the objection on the score of bullocks being driven through the streets many licenses have been granted for such animals only.

Sufferings of Animals. The County Council have made a by-law that no animal shall be slaughtered within view of any other animal. From much observation Mr. Murphy believes this rule to be unnecessary, as far as consideration for the feelings of the animal are concerned, but he admits that it is desirable to do on the other side. Some difference of opinion on the matter, and it is desirable to be on the safe side. In any case



He thinks it undesirable that <sup>the</sup> animals  
 should be in the slaughterhouse <sup>where</sup> all the  
 animal exhalations resulting from the slaughter  
 should be in private houses it is impossible and in  
 public exceedingly difficult to enforce such a rule.

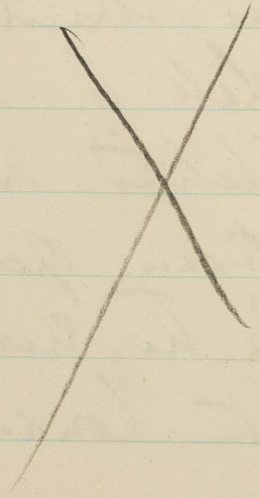
London Private Slaughterhouses though as a rule  
 very badly situated at the back of a shop in  
 crowded thoroughfares are ~~as a rule~~ better than  
 those in other towns. They are clean and sanitary.  
 On the score of health Dr. Murphy thinks  
 there is no great objection to the neighbourhood of  
 a slaughterhouse. There used to be an idea that the  
 animal exhalations were likely to breed disease,  
 but this idea is no longer held. The chief objection  
 danger arises from the refuse residues and as  
 to their sanitary regulations are made. In practice  
 however the Council have insisted that a  
 slaughterhouse shall be situated not less than 20 ft.  
 from any inhabited building and shall not  
 have any entrance opening directly on a public  
 highway. In the event of the building of  
 public slaughter houses no doubt a great benefit

Space then 20 ft would be required.

The main difficulty with regard to the establishment of public slaughterhouses is that the tendency is more and more for butchers to buy their meat dead, and it is impossible to tell how far this tendency will go. To expend half a million with the possibility that in time no slaughtering may be done in London would be unwise, and ~~more and more~~ Dr Murphy is ~~in 1892~~ tried to form an estimate of the average number of animals slaughtered weekly in London in 1892. The figures were:-

	Winter	Summer
Poultry	1080	886
Sheep	8954	11821
Cattle	96	287
Pigs	1346	692

These figures are only approximate and are probably rather under the mark, as the butchers would not have returned any ~~of~~ animals slaughtered for other, knowing the Council's objection to the practice. Dr. Murphy has just got out the figures for 1899, and will let me have them shortly; they





show a large reduction in the number killed. At the same time the trade raise strong objections to the Council policy on the matter, though in private most of them admit that they would be none the wiser off if forbidden to sleep. He presents a sleep house adds something to the value of premises, and this accounts to some extent for the opposition of the trade.

Sleeping. Dr. Murphy knows nothing about wages, hours etc. He says it is a filthy and loathsome trade, but as far as he can see the men are no more brutal than other people.

Mr. Murphy has promised to introduce me to - now to Mr. Tuck, one of their inspectors, who will take me round the sleep houses.

Public Health Act. 1891.

Sec. 19. "If any person established a new without the sanction of the County Council the business of slaughtering of cattle or horses he shall be liable to a fine not exceeding £50 in respect of the establishment thereof, and every person carrying on the same when established shall be liable to a fine not exceeding £50 for every day during which he carries on the same."

"The County Council may make by-laws for regulating the conduct of any business specified in this section which are for the time being lawfully carried on in London, and the structure of the premises on which any such business is carried on."

For the purposes of this section a business shall be deemed to be established anew not only if it is established newly, but also if it is removed from any one set of premises to any other premises, or if it is removed on the same set of premises after having been discontinued for a period of nine months or

upwards, or if any premises on which it is for the time being carried on are enlarged without the sanction of the County Council.

Nothing in this section shall render an order of the County Council necessary to authorize the slaughter of cattle at the Metropolitan Cattle Market or at the Cattle Market at Deptford, or shall authorize the making of a less affecting either of these markets or the Slaughter Houses erected thereon before or after the commencement of this Act.

Sec. 20. "A person carrying on the business of a slaughterer of cattle or horses, knacker, or Tanyard shall not use any premises in London as a slaughter house or knacker's yard or a cow house or place for the keeping of cows without a licence from the County Council."

The section also provides that the licence shall be renewable annually.

In the definition a "Slaughterer of cattle or horses" is defined as "a person whose business it is

to kill any description of cattle or horses  
as well as mules for the purpose of the flesh  
being used as butcher's meat."

Note of interview with Sarah Field, employe  
at Brand and Co of South Lambeth Road:-

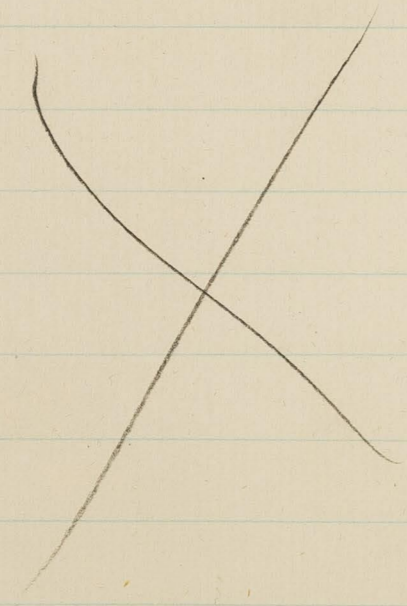
Sarah Field is a married woman of 22  
who has been employed since the age of 15 at  
Brand's factory

She confirms the statements of Mr  
Rouse as to hours and wages. She states however  
that overtime is not infrequently worked, especially  
by the men. The men get 6<sup>d</sup> per hour for overtime,  
women 4<sup>d</sup> per hour.

As to meals the men get breakfast, lunch  
dinner and tea; the women lunch, dinner, and  
tea. ~~These~~ The meals with the exception of dinner  
consist only of bread and butter, and tea. Twice  
a week pudding is given for dinner, and once a  
week greens, otherwise only meat (always beef or  
mutton) and potatoes. The meat is always good,  
but they tire of the monotony.

Nearly all the women are unmarried and live  
at home. The men for the most part are married,  
and in many cases their ~~wives~~ wives work.

The enormous amount of food is carried out.



of the factory by the employees. At one time the men used even to carry out joints. The supervision is now stricter and this has been stopped, but meat houses and Bonillon are still taken out by the fellow.

These men make sense, but the bulk of their trade is in Spain.

Fishmongers.

Note of Instances with Mr. J. Boney of Bedford St. Strand: -

Employs 5 men, 4 boys, and one woman as clerk, at wages ranging from 4/ to 36/

The hours of labour are from 7 a.m. to 8.45 p.m. with two hours off for meals. Each man is allowed off ~~one~~ one day a week at 6 p.m.

The men for the most part are country born. They none of them live on the premises, and very rarely near the work; more often in the suburbs. Meals they take in the neighbouring coffee shops.

They are not very steady, and drink a great deal

The work though not difficult to learn requires some skill; "any man taken out of the streets could not do it". For instance to fillet a sole properly is not easy, and it is most important that this should be well done, as the business depends on the way the fish is sent out. Mr. Boney has one apprentice at 4/ a week but apprenticeship is now rare. Boys go into the trade, and pick up the work as they can.

The busy time is from the beginning of April to the end of September, and especially during the 'season'. None of the regular employes are discharged at any time, but when there is a rush other men are sometimes taken on. These are men who go from shop to shop, and who when they are not engaged in the fish trade do nothing else, the best steady and respectable members of the trade.

Mr. Gray has heard that statistics show that fishermen are less long lived than butchers, but sees no reason why this should be so, unless it be the exceeding draughtiness of the shops which is conducive to rheumatism.

Women do not work in the business in London, though they do a good deal in the country in smoking and curing.

The trade has suffered somewhat from the competition of the stores, but there is still a good living for those who attend to the work.



Note of Interview with Captain French, Superintendent of Pilibhitjete Market:-

There are 180 tenants in the Market, and about 1200 men employed in labour.

Each firm trader salesman employs a certain number of carriers at fixed wages, particulars of which Capt. French could not give.

There are a number of licensed porters in the Market working on piece work. They are supposed to wear a badge, but there is great difficulty in making them do so. They pay 2/6 for the badge when first licensed; afterwards the license is renewable yearly without payment. 2000 badges are now out, but of the men licensed only about 800 work regularly in the Market. Among them are a considerable number of Army Reserve men. It is impossible to estimate their wages; so much depends on the man. A man who is steady and regular in his work may often earn as much as £3 a week; but many of them when they have got what they want for the day adjourn to the Public House.

The hours of labour are from 4.30 a.m. to about 10 a.m.

The men on the whole are certainly "blow-pans" in character. The majority of them drink a great deal. In the matter of language the provincial expression is rather a libel on the market, which is in Capt. French's opinion no worse in this respect than any other place where a low class congregates in large numbers.

The men take their meals when they can in the neighbouring coffee shops.

There is no skill required in the work. It is only a matter of lifting weights.

Trade in the market is regular all through the year. As soon as the season of one fish is over another begins. If there is likely from any cause to be a press of work the news spreads, and many of the licensed porters who do not as a rule attend come to the market. What these men do when not at the market, Capt. French

Does not know. Some of them belong to other trades, but many of them are probably loafers who only want an occasional job.

The work is not as healthy but very hard and the men require much strength. It seems to take ~~it~~ especially on the heart. Several men have lately fallen dead in the market from heart disease.

Though the market has been relaxed of late years it is still too small for the work. The attempt to establish a rival at ~~gradual~~ has however failed. Some of the last had <sup>five</sup> ~~four~~ ~~men~~ <sup>men</sup> so there, but no others.

Note of visit to Billingsgate Market on May 16<sup>th</sup>.

At the invitation of Mr H. Sturson of Messrs. Foles, Street and Co. I visited the Market this morning at 5 o'clock. Mr Sturson is said to be the richest man in the fish trade, and though his father began as a fish coster in the East End. Mr. Sturson was so busy while I was there that I had not much opportunity of talking to him. I gave him a paper return which I hope he may fill in.

With regard to the Market people he told me that they are "a desperate lot who care for neither God, man, nor devil". At busy times they run large sums in the week.

When I reached the Market at 5- things were just beginning to be busy, and soon however it was already almost full of carts for 100 yards on each side of the Market; but neither then nor at any time during the morning was there such congestion in the surrounding streets as I had

Expected to see.

The work of unloading both from river and street was proceeding vigorously, and for the three hours that I spent in the market the stream of men in white smocks with the boxes of fish on their heads was incessant. The men looked strong and healthy for the most part, though perhaps rather less so than at Smithfield. The boxes were tilted on to the ground by the stalls or in the shops, and at once prized open by the shop attendants, to be surrounded by buyers inspecting the contents. Mr. Stevenson is the great salmon merchant, and though he told me that salmon was 'short' the supply seemed to be endless while I was there.

I saw a good many women buying. Some of them were big dealers from the West End and Chelsea, but the majority were Jewesses from Petticoat Lane.

Note of Interview with Mr Peter Forge, Fish Salesman and partner in the firm of Forge and Hutton, Haddock Curers:-

Mr Peter Forge is a young man certainly not more than 30, but evidently very intelligent and energetic.

Wages of labour in the Market:-

- 1. Salesmen get from £2 to £6 and in very exceptional cases £8.
- 2. Porters employed by the firms get never less than £2 and up to £3 a week.
- 3. Licensed Porters are paid by the piece and their wages vary enormously. In good weeks they amount perhaps to £3. They are paid at the rate of 2/ an hour.

Hours of labour. The Market opens at 5. The busy work is usually over by 9, and ~~the~~ the men remain in the market packing 'empties', cleaning fish, etc. till 1.30 or 2, when they go home to dinner.

Habits of men. Mr Foye is of opinion that the evil reputation of Pillsbury is quite undeserved. As to sobriety the regular men are unusually good specimens of their class, at all events while they are at work. Indeed it would be quite impossible for them to carry the enormous weights on their heads unless perfectly sober. Among the licensed porters there is an occasional number of men of low character, who no doubt drink a good deal, but there are men who neither want nor get much work; they only do a day's work occasionally. Those among the licensed porters who are regularly employed are a fairly steady and sober lot of men.

As to language Mr Foye confirms Captain French's opinion that Pillsbury is much maligned. He says that the language in the Dock is much worse. I may add that during the three hours I spent there this morning, though I was walking all over the market I did not once hear an oath or see the universal adjectiv. The porters in fact seemed too busy to talk, which may account for it.

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But even among the Seamen who were killed  
by action there was none of the language which  
one hears for instance in Petticoat Lane

Mr Doye thinks that all the men  
employed here in the East of London, a very  
large number of them at Walthamston, and  
other stations in that neighbourhood.

There is now no apprenticeship in the trade.  
In the higher grades the things to learn are of  
course to judge fish and to study the markets,  
which can only be done by experience.

As to the porters they are very young,  
and any who try to take to it too  
late are almost sure to fail. The head has  
to be seasoned to the work early in life.

It is not at all uncommon for capelin  
porters to rise to the rank of Seamen.

Mr Doye thinks that a large majority of  
the men are London born. There are no foreigners  
in the market, though both among Seamen and



porters there are a considerable number of Jews, and their Jewish element appears to be growing. They are all English Jews.

Regularity Through some periods and days are better than others the ordinary employees of the various firms are kept on regularly throughout the year. On busy days they may take on one or two of the licensed porters.

The work is healthy, and the men go on till about 60 frequently. Many of them save and start a small fish shop. It is very common for the men to get bald young from carrying the heavy weights on the head.

There is no Union among the men.

The fish in the market is sold either in the ordinary way of bargaining or by auction, about 30 p.c. by auction. A large amount of fish is bought by men called "Summarers" who are middlemen between the big salmon and

the smaller buyers. The Purmanee is necessary owing to the fact that fish comes to the market quite unsorted as to sizes. The Purmanee buys a whole load, and sorts them according to sizes.

Lowd Haddock.

Near Forge and Hathon Lane factories at Rotherhithe and Bow. I asked if I might be allowed to go over, but as Mr Forge did not seem to jump at the idea I did not press it. He gave me the following description of the process: - The fish are gutted directly they are caught: for the most part they are landed at Hull, and are then dried from the London terminus to the factory. The head is then cut off, and the fish cut open by the cutter: it is then smoked for about 4 hours, taken out and hung up for the night, and sold at Billingsgate on the following day. This is a very imperfect account which I must amplify from other sources.

Chiffy 74

The work is done ~~entirely~~ <sup>chiefly</sup> by the class of men the cutters who earn from 8/ to 10/ a day, working at piece work. They are a very low and thriftless class who seldom if ever make a full week: when they have made £1 they are as likely as not not to be seen again for several days. It is a trade which runs much in families, and the people always live in the neighbourhood of the factories. There are about four colonies of Haddock curers in London.

Sunday is a working day, but not Saturday, so that the fish may be freshly cured for Monday.

I gave Mr. Dore a form and asked him to fill it in. He promised to look it over.

Notes on Billingsgate from Sheelley and  
Carrington's "London Past and Present", and  
elsewhere:-

In very early times Queenhithe and  
Billingsgate were the chief city wharves for the  
landing of fish, which were sold in Thames St.  
and the surrounding streets. Queenhithe was at  
first the more important, but Billingsgate, being  
below the bridge gradually superseded it. Billingsgate  
was declared in 1559 an open space for the landing and  
bringing in of any fish, corn, salt, stores, victuals,  
and fruit (proceeds were excepted), and to be a  
place of ~~the~~ carrying forth of the same or the like  
and for no other merchandise. In 1699 it was  
made "a free and open market for all sorts of fish"

Until 1850 Billingsgate consisted of only of  
shed buildings. In that year the market was  
rebuilt by Mr. Purnell. It still remained too  
small, and in 1874 was rebuilt and enlarged.  
It now contains an area of about 20000 feet.  
There is a gallery 30 ft. wide for dried fish, and  
a basement 24 ft. high for shell fish.

" This brings to my mind another ancient custom that hath been omitted of late years. It seems that in former times the porters that ply'd at Billingsgate used usually to extort and desire every man that pass'd that way to salute a Post that stood there in a vacant place. If he refused to do this they forthwith laid hold of him, and by main force bump'd him against the Post; but if he quietly submitted to kiss the same, and paid down sixpence, they gave him a name, and chose some one of the party for his successor. I believe this was done in memory of some old image that formerly stood there, perhaps of Peter or Peter." Bayford in 1715 (letter printed in Seland's Collectanea.

Pannarus said to derive their name from the bar-boat men who used to purchase of the wind bound smacks at Greenwich and the Hoe, and send the fish rapidly up to market in light carts.

Billingsgate has always been prominent for

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its language, but since 1841 Knight says  
its character was unaltered.

May 20th.

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Notes on London Markets from Report of the  
Public Control Committee of the County Council:-

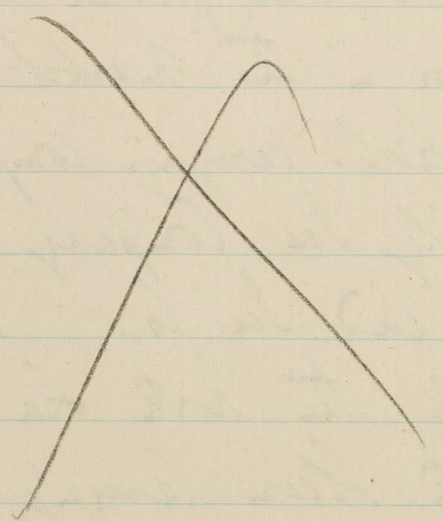
Whitechapel Market:-

The fish is conveyed to the market both by water and by land. The water-borne fish is caught mainly in the North Sea, and is collected from the various fishing fleets by steam vessels, known as steam canners. Of recent years the quantity of water-borne fish has increased, owing, doubtless to a great extent to the facilities afforded by the steam canners. The fish is packed in loose ice in boxes which are technically known as "trunks." These contain on an average about 90 lbs of fish. These boxes are taken out of the vessels by porters licensed by the Corporation and placed upon the forms provided for the purpose in the market, which are rented by the various fish-carrying companies. The companies are the Grimsby Ice Company, the Great Northern Steam Fishing and Ice Co., the Steam Fishing and Ice Co. of Hull, the North Sea Trading Co. and the Great Yarmouth Steam Carrying Co. The whole of the fish brought by these companies is disposed of by auction

by the companies themselves.

The land borne fish is that fish which is caught around the coast of Great Britain and Ireland. It is collected at the various harbours and despatched to London by train. From the various railway depots the fish is conveyed to the market in railway vans and by carrying companies. The land borne fish is disposed of chiefly by commission salesmen to whom the fish is consigned, partly by auction, partly by private sale. The fish is packed in "trunks" similar to the water borne fish, but a large quantity comes also in boxes called "machines" in each of which about two tons of fish are packed in loose ice. These machines are brought from the railway depots to the markets on trolleys.

The tolls are :- on vans with four wheels 2/6 ; on carts with two wheels 1/6 ; on row boats 1/9<sup>0</sup> each ; on vessels under five tons 2/ ; under ten tons 4/ ; of vessels of 10 and under 20 tons 8/ ; of 20 tons and under 35- 14/ ; of 35- and under 50, 20/ ; of 50 and under 75- 30/ ; of 70 and under 100, 40/ ; and for every ton over 100 tons 1/6<sup>0</sup>. There is also a toll of 1<sup>0</sup> per cwt. on





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fish not coming by which a boat. The tolls average about £5-500 per annum.

The Fish Trade Association consider that the trade is enormously taxed in proportion to the value of the goods dealt with and they draw attention to the large rental of shops, which average from £915 to £425 per annum. The average rental per foot per week is now about 8/4.

There are complaints as to insufficient accommodation, and when a stand becomes vacant there are 60 to 80 applications for it. The fishermen often build a portion of their stands; and it is believed sometimes at a profit.

The high rates charged by the railways seem to militate very much against the sending of land borne fish in much larger quantities than at present.

Shadwell Market:-

Belongs to the London Riverside Fish Market Co. Opened in 1885. Covers an area of 4 1/2 acres. The City Corporation opposed the establishment of the market on the ground that the company were

infringing the right conferred by a charter of Edward III.

The whole of the fish is sold by auction, and the market is regulated by a code of bye-laws made by the company. During 1887 the weight of fish sold was about 17000 tons. The tolls and rents are much lower than at Billingsgate.

The accommodation is sufficient for four times the business now done.

June 18th

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Note of interview with Mr John Clements of  
82 Colingwood St. Bethnal Green:-

Mr J Clements who is 43 has been for  
30 years in the haddock curing business. He has saved  
money and started a small ~~business~~<sup>shop</sup> of his own, but  
employs no men.

Haddock curing work from 10 a.m. to 6 p.m.  
with an hour's interval for dinner; they resume work  
again at 10 p.m. and work on through the night  
till the batch of fish on which they are engaged  
is finished, when they <sup>the fish</sup> are at once taken to  
Billingsgate. They never work on Saturday, but if  
there is work to be done always on Sunday, so that  
the fish may be fresh for Monday's market.

Wages. They are paid 5/- for day work and  
5/- or 6/- for night work, thus earning 10/- or 11/- a  
day. Very few of them get more than five days  
work in a week, and £2.10 a week is probably the  
maximum wage.

Habits of men. The men are for the most part a very drunker lot, and very irregular in their work

Regularity. The trade is most brisk in the winter when not only is the supply of fish more regular, but the demand public demand is larger. The poor are much the largest consumers of cured haddock, and when the supply is short it is impossible to buy them at a price which makes it possible to retail them at a price within the means of the poor. Sometimes this shortness of supply will continue for two or three weeks, with the result that fish are then only cured for best end consumption.

The men as a rule when there is no work going do not as a rule turn to anything else. At present there are more men in the trade than there is work for.

Process of work. The morning is spent in cleaning, cutting, and preparing the fish. Before the men go on the evening the fish are hung up in the smoke hole for about four hours, to be

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taken out and prepared for market during the night.

Method of learning. There is no apprenticeship. Most go in as boys, and pick the business up. It takes about three years to become proficient.

Health. But for the night work which tells on a man in time the work is very healthy. Mr Clements has never been ill, and looked the picture of health, in spite of 40 years spent in a Bethnal Green shop.

Trade for some reason has not been so brisk in Bethnal Green of late years. Several factories have closed, but Mr Clements thinks they have gone to other parts of London.

No women are employed in the work in Bethnal Green, but some are elsewhere.

Note of interview with Mr Joseph Barlow,  
Commissioner Saleroom of Billingsgate Market:-

Mr Barlow employs no salesmen, but only a foreman at 45/- a week. For the rest of his labour he depends on the licensed porters. He writes on his wages return "The employees in the London Fish Market are usually paid a small weekly wage, and in addition are allowed the privilege of 'lobbing', that is carrying the customers' purchases to their carts for them. Last year I employed one porter regularly at 35/- per week and one apprentice at 14/- per week and took all the lobbing money myself, employing an additional porter occasionally as pressure of business required. The lobbing money received amounted to £214 for the year which was a set off against the wages paid, but did not cover it with the occasional labour employed. This year I pay the same porter 10/- per week and the apprentice 16/- per week, and they together take all lobbing money, sharing 1/3 for the apprentice and 2/3 for the porter, and they pay all extra

labour employed

The Parker tells me that the foremen in shops add to their wages by tips from the customers; as with the scalesmen in the Meat Market the recognized charge is  $1^d$  on each box or package of fish.

The porters are paid by the tenants  $3^d$  for each box they carry into the market, but purchasers have to pay  $8^d$  or  $9^d$  to get their fish carried out.

Hours of labour. Nominally from the opening of the Market till 3 p.m. but few of the ~~the~~ men are required or stay in the Market after 11. The foremen had to be at the Market on Sunday, as fish are received on that day, though if the railways would agree among themselves the Sunday business might very well be stopped.

Habits of men. There were at one time four public houses in the Market: now there is only one, and of that the trade is declining.

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The men are a sober steady decent set, at all sorts while at their work.

Barramundi are not only a boon to the small fish mongers, but the big well-lad fish mongers deal largely with them; these fish mongers want only the best fish, and it would not pay them to buy the whole of an assorted box or package. They are also very useful to the caterers for restaurants and big hotels who must have their fish as far as possible all of one size.

The risks of barramundi are very great as fish frequently falls in value in the course of the morning with fearful rapidity.

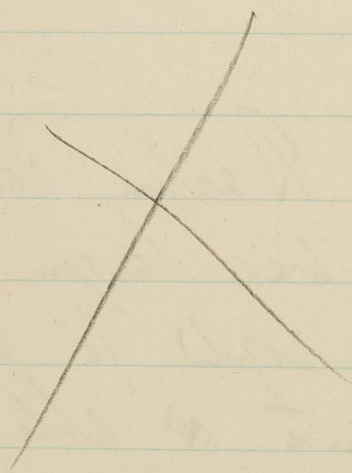
Mr Barber does not think that if the market was larger and the approaches better, there would be any more fish sold. They are quite able to deal with all the fish that can be supplied, and if necessary a good deal more. To suppose that fish is



wasted, or kept back is absurd; there is no possible reason for any such proceeding.

As to the approaches what is wanted is better organization. At present the ~~the~~ railway vans and the customers carts are all mixed together. jumbled, and if the work is to be done without confusion it is essential that they should be kept apart. It is impossible to get one's consignment properly unloaded without tripping the police, and even then half a van load may be at Town Hill before the work is finished, where all the boxes have to be carried by porters, what is wanted is a special <sup>discharge</sup> ~~round~~ place for vans only.

The sale of fish in London does not tend to increase partly owing to the difficulty of getting a further supply, and partly owing to the fall in the price of meat, and the general cheapness of other articles of food.



June 11<sup>th</sup>.

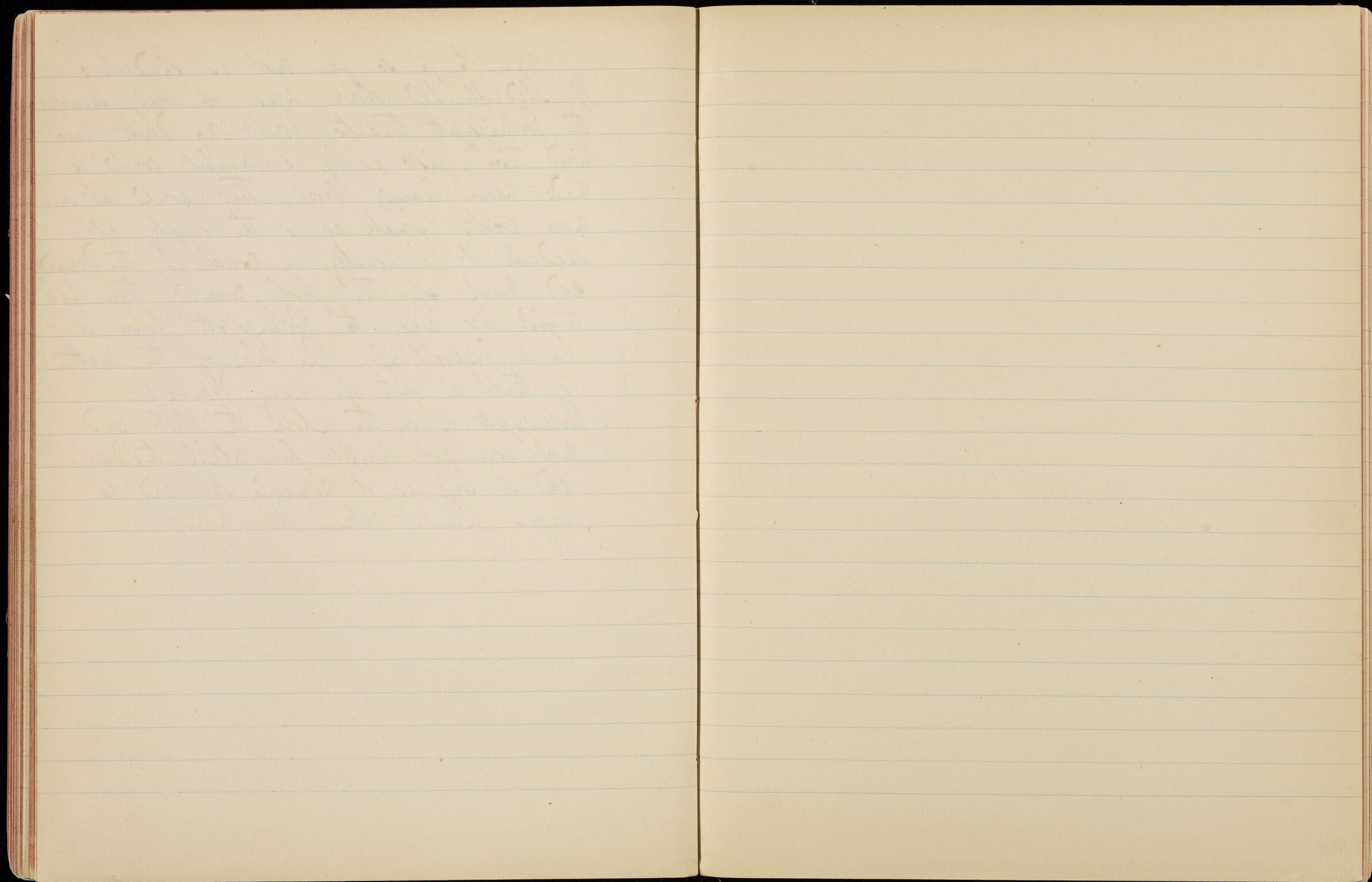
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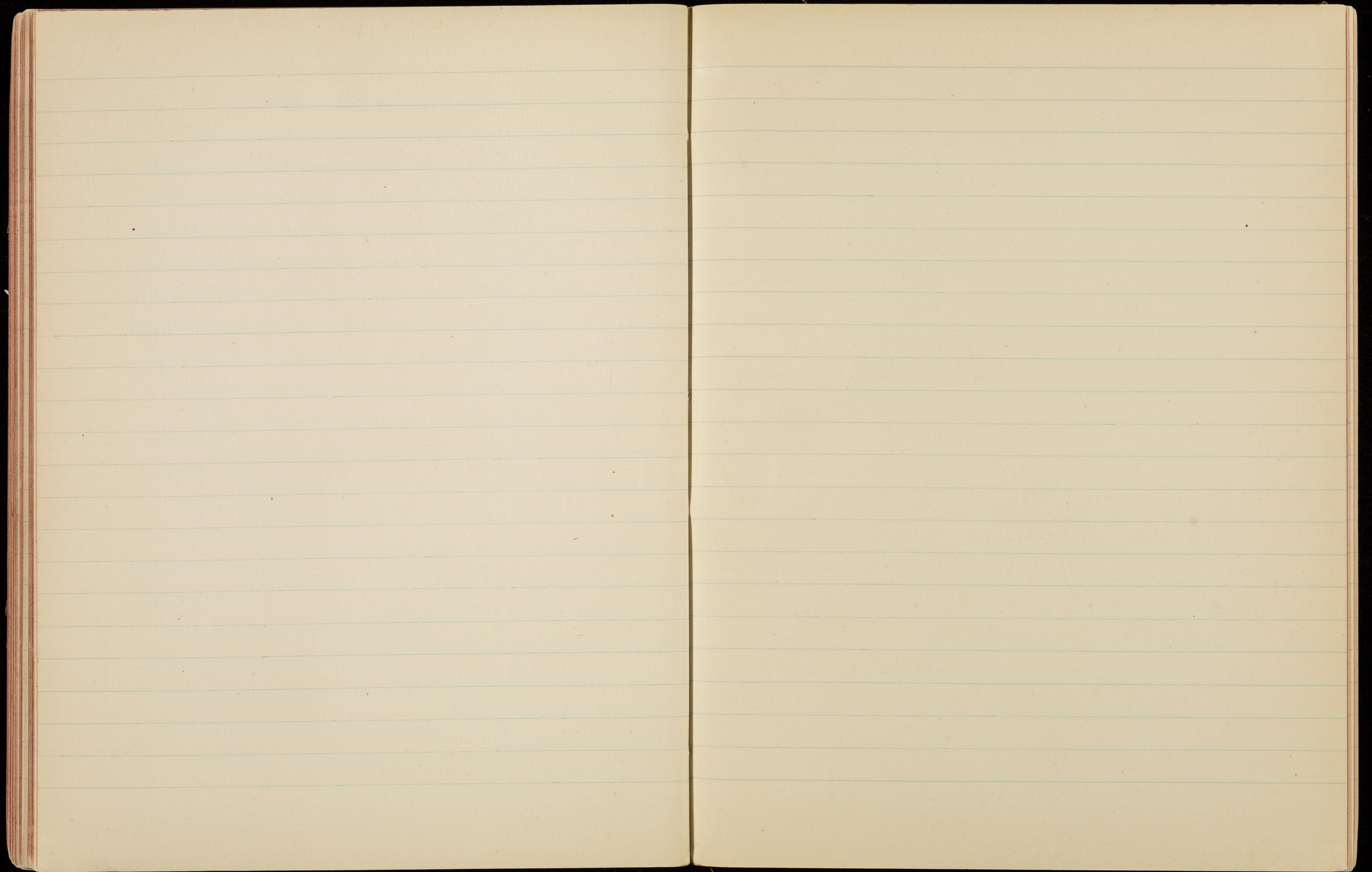
Note of interview with Mr. J. Pruey:-

I had to day a further conversation with Mr. Pruey, with whom I have reported an interview on Page 62.

I saw him especially with reference to the so called "Pillissippi jig" of which the newspapers so frequently refer to. The salesmen on the market, as was to be expected, denied the existence of any jig, <sup>forced</sup> to keep up prices or to ruin the trade of other markets started in competition with Pillissippi. Both Mr. Pruey and another fishmonger whom I have seen confirm this opinion; so far from there being any "jig" the competition among the salesmen is actually keen. As to the charge that the Pillissippi men have done all they can to ruin other markets, notably Columbia and Shadwell, there is no truth in it. These markets have failed simply because they were in the wrong position. The market should be on the river, and the further west it is the better; nothing will induce

men to go so far east as Shadwell;  
 If Shadwell had shown signs of being successful  
 the Pillsburygate tenants would no doubt have  
 moved there, just as, if a market could be  
 made near Channing Cross, they would at once  
 move west. Small as is the supply at  
 Shadwell it is usually in excess of the demand,  
 and much of the fish required there has  
 to find its way to Pillsburygate before it  
 can be disposed of. The sum of the matter  
 is that in spite of many drawbacks  
 Pillsburygate is on the whole the best and  
 most convenient market for retail traders,  
 and so long as it remains so, and so  
 long as it retains its monopoly.





- Page 67. Visit to Billingsgate Market -  
" 68. Interview with Mr Peter Forge.  
" 75. Notes on Billingsgate from London books.  
" 78. " " County Council Report.  
" 82. Interview with Mr John Clements.  
" 85. " " Mr. Joseph Barber.  
" 89. " " Mr J. B. May

