



The Livery Society

Worshipful Company of Bakers
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LIVERY SOCIETY EVENT



On **Wednesday 23rd March** the Bakers' Livery Society held a **smoked salmon tasting over Zoom**, hosted by **Lance Forman of H. Forman & Sons**.

A total of nearly **50 tasting packs** of smoked salmon were consumed across 25 households.....

Lance is the **4th generation** in his family - run company, which was **established in 1905**.

His **passion** for Forman's high quality product was infectious, and **we left with a much better idea of what to avoid on the supermarket shelves.... !**

E.g. 'Scottish smoked salmon' is typically NOT Scottish, but 'smoked Scottish salmon' is.....

Around 5 Years ago, Forman secured **PGI status** for **London cured salmon** - the same status conferred on e.g. Champagne, Parma Ham etc; Lance believes that London cured salmon was **Britain's first home grown gourmet food**.

We tasted a **total of 7 different preparations** of salmon.... :-

- London Cure Smoked Salmon – lean
- London Cure Smoked Salmon – Fatty
- Gin & Tonic Smoked Salmon
- Dill Gravadlax
- Beetroot Gravadlax
- Royal Fillet
- Salmon Jerky

- we were spoilt for choice, and everyone seemed to have a different favourite !

Since we were on Zoom, households could make **their own choice of drink to accompany the salmon**; Forman's **recommendation** – for the record - is **English sparkling**.

Many thanks to Lance and his team at H. Forman & Sons for providing an excellent evening's entertainment.

Max Elvidge

Chairman of the Bakers' Livery Society