

Christmas Festival Switch on in Bridlington Town Centre, Nov. 26th from 2pm

YOU can help to regenerate Bridlington - by shopping in your home town first

During the afternoon of Sunday November 26th the big Town Centre Christmas Lights Switch On will include a lantern parade this year. Workshops will be held on Saturday 18th November - so children can make their own lanterns. There'll be the familiar Manor Street stage - performers and a star name are being secured now. There will be extra exciting features this year including a craft fayre, and possible farmer's market - to extend the attractions around the centre of town. Details will be advertised extensively nearer the time. If you would like to take part please call Town Centre Management on 01262 678054. The new look Chapel Street will feature in this year's event also - with an official opening planned too. Watch press for further details.

Dickensian Festival 2006 Old Town, Bridlington Dec. 9th from 2pm

This year's Dickensian Festival will take place in Bridlington's Old Town on Saturday December 9th. The Festival will start with a free Schools' Carol Concert at the Priory at 2.00pm, when children from many of the town's primary schools will come together to present a programme of carols and other Christmas music. Performers and the audience will then move to the High Street for the opening of the street festival at 3.00pm. Once again, the street will be filled with stalls and amusements of all kinds - including many offering food and craft gifts - and there will be performers and musicians on hand, including the Priory's handbell ringers. As usual, many of the Old Town shopkeepers, stall holders and residents will be in Victorian dress - why not join them by turning up in your own Dickensian outfit!

Refreshments available will include a hog roast, hot chestnuts and mulled wine. Come along and join the fun! Get into the Festival spirit by buying tickets for the Festival Draw, available now in Old Town shops.



Chapel Street - rapidly taking shape - in time for the Christmas rush

Sewerby Hall Festival of Christmas 2006 Dec. 16-23rd

Sewerby Hall and Gardens will be hosting yet another fun filled week of Christmas entertainment for residents and visitors, and will include a Santa's Grotto, Craft Fair, Childrens Workshop and Carol Concerts.

Also Flamborough Lighthouse celebrates 200 years on 1st December - birthday events are planned!

For further details please contact Sewerby Hall and Gardens on (01262) 673769.

Christmas Pantomime Goldilocks and the Three Bears

A beautiful traditional Christmas Pantomime will be showing at Bridlington Leisure World **from the 17th December through to 7th January 2007.**

Treat yourself and the children to the wonderful adventures of this fairytale, cheer the heroes and "boo" the villains.

Further details - contact **Bridlington Leisure World Box Office for tickets - (01262) 678258**

Chapel Street Refurbishment

The refurbishment of Chapel Street is progressing well. At the time of going to print, the major work is on target to be complete by the end of November, when the road will be fully reopened for the Christmas period. The area in front of the new retail units

will not be fully completed until after Christmas, due to the ongoing building work on the former chapel site.

In the meantime, remember what Chapel Street and Marshall Avenue have to offer including :

Butchers, bakers, (no candlestick makers!), fruit & veg, frozen foods, groceries, clothing for all, footwear, bags, newspapers & magazines, greetings cards, confectionary, tobacco, jewellery, gifts, party goods, pet supplies, mobility equipment, property, holidays, cafes (with internet), fish & chips (and the rest of the menu!), stationery, household, hardware and DIY, hairdressing - and most important - the cash point.

On the way up to Christmas, please remember to think before you shop and "Keep it Local"

Open Business Forum

Thursday 23rd Nov. 2006 6pm - 8pm

- Do you have problems with security on your site ?
- Do you worry about vandalism to your property ?
- Would you like to talk to the council, the police and other businesses to explore joint ways to improve your security?

If the answer is YES to any of these questions the Bridlington Regeneration Partnership - Business Forum will be holding an Open Forum for all businesses, enabling you to discuss collectively security issues and find ways to cut down business crime in Bridlington.

Please come along to East Riding College, Conference Room, Carnaby Industrial Estate on Thursday 23rd November at 6pm.

For further information, please contact Andrew Hewitt on (01262) 401112 or e-mail Andrew.Hewitt@eastriding.gov.uk



Regeneration update



Bridlington

REGENERATION PARTNERSHIP NEWS



Images from last Autumn's Bridlington Business Expo at The Spa Royal Hall - this year combining forces with the Hotel & Guest House Association Trade Fair.

Wednesday 15th November 11am to 6pm at Leisure World, Promenade.

Huge Expo for local business

Supporting local businesses is a key part of the Regeneration Strategy, and Bridlington Regeneration Partnership is working to improve local businesses networks. The Wolds Expo brings together Bridlington Hotel & Guest House Association, Bridlington Chamber of Trade, and the Opportunity Knocks business support project into one unique event.

WoldsExpo 2006

Don't just attend - Take Part...

Pre-book your place for these additional activities

Thriving Bridlington Opportunity Knocks Project are pleased to be supporting the Wolds Expo 2006, offering businesses and their staff the unique opportunity to access the following FREE short seminars taking place at the event.

Your invitation to a Murder, presented by the Business Detective - 1pm - 2pm

Join the business detective on his tour of the murder scene (your business), meet the suspects and the weapons they use to commit their deadly crimes.

Delegates will:

- Take a close look at the areas of the business where sales / customers are lost
- Meet all the individuals within the business who are responsible for losing the sale or customer
- Examine the many ways businesses lose the sale / customer enabling them to leave the scene of the crime laden with practical sales and marketing ideas which can be implemented straight away.

Motivating Sales & Marketing, presented by Glen Little - 3.30pm - 4.30pm

How do you motivate more people to buy ? How do you motivate yourself, or your staff, to sell more ?

There are only 3 ways to increase the turnover of your business. Focus on the correct way and success is simple. A motivating and exciting event of fun and entertainment, offering real solutions.

Jigsaw @ Work -
(Running throughout the day)

Presented by Shadow Associates, you will be introduced to tools and techniques to help identify profiles of individuals, focusing upon the strengths and weak spots of their traits and how they can impact upon their effectiveness in the workplace.

Speed Networking Programme
Facilitated by the Bridlington Chamber of Trade

'It's not what you know but WHO you know !'

Each session enables you to present your business (in 2 minutes) and find out about approximately 12 other businesses, giving you the perfect networking opportunity.

Session 1	11.45am - 12.45pm
Session 2	2.15pm - 3.15pm
Session 3	4.45pm - 5.45pm

To pre-book your place contact us at the Bridlington Business Centre on (01262) 401399

Watch this space for winners of the Bridlington Small Business Award - announced Nov 7th
***New Business Security Initiative planned - SEE BACK PAGE FOR DETAILS...**

Christmas spotlight for a festive Bridlington

Be proud of Bridlington **IT'S A GREAT PLACE TO LIVE!**

SPECIAL EDITION CELEBRATING BRIDLINGTON'S THRIVING SHELL FISH INDUSTRY

The Regeneration Strategy work in summer 2004 identified that raising the profile of the fishing industry in Bridlington would help to promote one of our best assets. The aim in the longer term is also to develop a series of promotional schemes to improve, and broaden the market for, the food and drink offer in the town.

Some steps have already been taken towards this with the "Eat in Bridlington" leaflet launched earlier this year; several quality restaurants opening recently, a local produce market in Old Town during the summer festival, and the very popular French Food Market held last month at Sewerby Hall.

Yorkshire Forward has showed commitment to this part of the Regeneration Strategy by contributing £87,000 towards recent total investment of £270,000 for the development of the local fishing industry. Find out more about the well kept secrets and successes here.

North Eastern Sea Fisheries Committee (NESFC)

The NESFC was established in July 1890 to manage and regulate inshore fisheries throughout the North East Coast of England, including Yorkshire. Under the 1966 Sea Fisheries Regulation Act the Committee has the power to make Byelaws to control fisheries and fishing activities and appoint Fishery Officers to enforce fisheries regulations. The committee currently has 12 staff and operates two fishery patrol vessels. The Chief Fishery Officer – David McCandless, heads committee operations.

Accredited Seafood

The Marine Stewardship Council (MSC) fishery accreditation scheme, is an international

programme aimed at rewarding sustainable fisheries. It is a non-profit organisation that promotes well-managed fisheries to consumers. The accreditation process is tightly controlled to ensure that certification bodies meet all of the MSC's requirements.

The MSC is a market-driven initiative, critical to its success in engaging retailers, the foodservice sector and their suppliers to access consumer markets. Businesses need to ensure that the seafood they supply to customers today will continue to be available in the future.

MSC is not about the taste of the seafood, but primarily the method it is caught and well managed thereon. MSC concentrates on wild stock as opposed to farmed produce.

What are the benefits of MSC to the local fishermen ?

- Regional / National and International recognition
- Recognised as having well managed stocks
- Continued local employment
- Food Miles
- Positive media exposure

From Tide to Table

Fish Facts.....Did you know..?

- Since the early 90s crustacean fisheries have expanded significantly along the Yorkshire Coast.
- This expansion has been driven by a range of factors including a general decline in North Sea cod stock.
- A significant proportion of shellfish is landed at Yorkshire Coast ports, particularly crab and lobster.
- During 2003, 120 licensed commercial vessels targeted inshore shellfisheries along the Yorkshire Coast, reporting landings of lobster and crab.

Fish Seasons

The main lobster season (in terms of landings) stretches between June and September. Edible crab fishery has a spring season – March to June and an autumn season – August to November.

Prices vary significantly as a result of availability and demand, in summer the first sale price of lobster can be as low as £8 per kg rising to £17 per kg at Christmas. Edible Crab typically retails at 80p to £1.00 per kg.

Locally caught sea bass is available between November and March, on a limited basis, and April to the end of August. Catches taken by local trawlers are increasing annually, enabling some availability throughout the year.

What a Catch

Lobsters and crabs are captured in baited parlour pots or creels, set on the seabed and hauled on a daily basis. Sea bass are primarily caught with fixed gill nets. Some limited, but increasing catches, are taken by trawlers.



Local Inshore Fishermen

Local fishermen Frank Powel and Andrew Sanderson, in 2002, developed a small inshore (no boats required) fishery, specifically targeting sea bass. On a seasonal basis Frank's produce is sold directly from the small fish shop at Far

Grange Caravan park in Skipsea. Andrew sells all his produce directly from a small business in Bridlington, Ocean's Reward (Hilderthorpe Road).

During 2004 up to five full-time netsmen and thirty occasional part-time fishermen participated in the intertidal sea bass fishery between Flamborough Head and Spurn Point.

Local Inshore Fisheries

The inshore fisheries headed by Frank Powel and Andrew Sanderson is fully supported and promoted by the NESFC, financial assistance was received from Yorkshire Forward and FIGG (Finance Instrument Fishery Guidance). The local NESFC agreed to support this project through the MSC process for sea bass of which accreditation was awarded in the summer of this year.



NESFC Fisheries Patrol Vessels

David McCandless

If you would like to find out more about any of these initiatives visit the North East Sea Fisheries Committee website www.neseafish.gov.uk, or call 01482 393690.

Sea bass & rocket pesto RECIPE...

By Gennaro Contaldo - From Saturday Kitchen (BBC). Preparation time less than 30 mins
Cooking time 10 – 30 mins

Ingredients

4 sea bass fillets, 2 tbsp olive oil, 25g butter

4 tbsp white wine, salt / freshly ground pepper

For the Sauce
1 tbsp extra virgin olive oil, 15g butter, 3 anchovy fillets, 2 shallots, finely chopped, 1 medium courgette, finely chopped, 300ml Vegetable Stock 200g Rocket, roughly chopped, plus a few handfuls to serve

Method

- 1 For the sauce, heat the oil and butter in a pan, add the anchovy fillets and cook, stir over a gentle heat, until they have almost dissolved into the oil.
- 2 Add the shallots and courgette and cook until the shallots begin to soften, add the stock, and simmer for one minute.
- 3 Stir the rocket, season with black pepper and simmer for a couple of minutes
- 4 Remove from the heat, allow to cool slightly, then mix in a blender until smooth.
- 5 Return to the pan and stir over a high heat until nearly all the liquid has evaporated and the sauce becomes creamy.
- 6 Remove from the heat and set aside
- 7 Season the sea bass with salt and pepper
- 8 Heat the oil and butter in a large pan, and cook the sea bass for about 3 minutes until golden brown. Turn and cook for another 3 minutes. Turn again and gently peel off the skin.
- 9 Add the wine, cover with a lid and cook for a few seconds
10. Turn the fillets over, cover with a lid again until the wine evaporates.
- 11 Meanwhile, reheat the sauce gently if necessary.
- 12 Arrange some rocket on a plate, top with the sea bass fillets and pour the sauce either over the fish or on the side.

