

Conversations from the Market: New series of ‘Borough Talks’ podcast launches with trader interviews recorded live in Borough Market

Traders and restaurateurs share expert food insights and sample produce with host Giulia Crouch from the centre of London’s historic food market

Borough Market’s podcast *Borough Talks* returns with a new five-episode summer series, **launching on 30 July 2024**. In a new format for the established podcast, **food journalist Giulia Crouch**, regular contributor to The Times and Times Radio, will speak to the Market’s food traders and restaurateurs amongst the bustling stalls. Episodes will be released weekly on Tuesdays throughout August following the first episode.

The new series seeks to recreate the unique and valuable conversations shoppers have with the Market’s traders every day. Butchers, wine merchants and food stall owners are among the guests offering their expert knowledge, recommendations and recipes. Guests bring samples of their own produce and chat with Giulia over delicious dishes. These conversations will also provide a fascinating insight into the guests’ varied personal stories that have led them to trade in Borough Market today.

This series focuses on summertime food and drink and launches with a conversation on **meat and barbecuing with Dom McCourt, manager and butcher at Northfield Farm**. The conversation ranges from Dom’s own introduction to the world of butchery and his father’s jump from investment banking to farming. Dom discusses the secrets of successful barbecuing and the surprising benefits he’s experienced since including meat with every meal of the day. He and Giulia then enjoy a freshly prepared White Park Sirloin straight from Northfield Farm’s stall.

The following episodes traverse the range of diverse food and drink available at Borough Market, with each episode themed around summer dining and entertainment:

- 6 August: Episode two sees **David Carter & Rob Dann discuss operating their highly acclaimed restaurants in Borough Market**. David, fresh from the launch of his celebrated new opening **Oma and Agora** and Rob of wine merchants **Bedales Wine Bar**, explore the reality of operating their hugely popular hospitality destinations.
- 13 August: Episode three focuses on **seasonings with Dawn Smith of Pimento Hill**. Dawn discusses the traditional Jamaican methods and the fine fresh ingredients that go into her **sauces, seasonings and jellies**, and how each of them can easily enhance summer dishes.
- 20 August: In episode four, **Phil Crouch of Parma Ham & Patrick Martinez of The Tinned Fish Market give their tips for hosting summer events**. Phil sources his sustainable cured meats and cheeses direct from producers in Italy, while Patrick works with canneries in Portugal, Spain and France to sell tinned fish in Borough Market. Together they advise on elevating entertaining with a strong selection of delicious nibbles from around the world.

- 27 August: Episode five sees **Urvesh Parvais of Gujarati Rasoi and Salina Khairunnisa of Joli discuss what it means to serve summer street food from the heart.** Urvesh offers Gujarati street fare to Market visitors while Salina specialises in Malaysian clay pot cooking. Together they sample their own dishes with Giulia.

In the same way that shoppers can ask Borough Market's stallholders for their advice and recommendations, Borough Talks listeners will have the chance to learn from traders' valuable expertise this summer. The series will be followed up in winter 2024, with market traders discussing Christmas dining.

All five episodes are recorded live in the Market, from the terrace of Bedales Wine Bar overlooking the Market floor, enabling listeners to sample the atmospheric buzz of London's world-renowned historic food market.

All episodes will be available in audio form, with video clips shared on Borough Market's social media pages.

From 30 July, the podcast is available for free on all major podcast platforms and on Borough Market's website. To listen to and to find out more about Borough Talks, visit: www.boroughmarket.org.uk/borough-talks-podcast/

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About Borough Market

Borough Market is a source of quality British and international produce, but it is more than just a place to buy or sell food. It's a place where people come to connect, to share food and awaken their senses. Borough has long been synonymous with food markets and as far back as 1014, and probably much earlier, London Bridge attracted traders selling grain, fish, vegetables and livestock. In the 13th century traders were relocated to what is now Borough High Street and a market has existed there ever since. Many of the traders also now sell their produce online, meaning those unable to visit can still access a selection of the Market's exceptional range of artisanal produce. Details can be found through the Borough Market [online directory](#).

In addition to the traders selling fresh produce from their stalls, Borough Market also houses a selection of restaurants and bars. Diners can enjoy Applebee's Fish, Arabica Bar & Kitchen, Bao Borough, Berenjok Borough, Camille, Elliot's, Fish! Restaurant, Kolae, Mallow, Maria's Market Café, Padella, Rambutan, Roast Restaurant, Silka, Tapas Brindisa, and Wright Brothers Oyster and Porter House, while those looking for something to drink can head to Bedales of Borough, The Cider House, The Globe Tavern and The Rake.

Borough Market's mission is to continue to provide a world class food market at Borough for the community of London and beyond. It is owned by a charitable trust and run by a board of volunteer trustees. The trust is committed to supporting the local community around Borough Market. We regularly run community events and we support local community projects and schemes. In summer

of 2024 Borough Market became accredited as a Living Hours Employer, with 27 traders achieving Living Wage accreditation of their own.

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