

**EWING'S**  
BELFAST FISHMONGERS

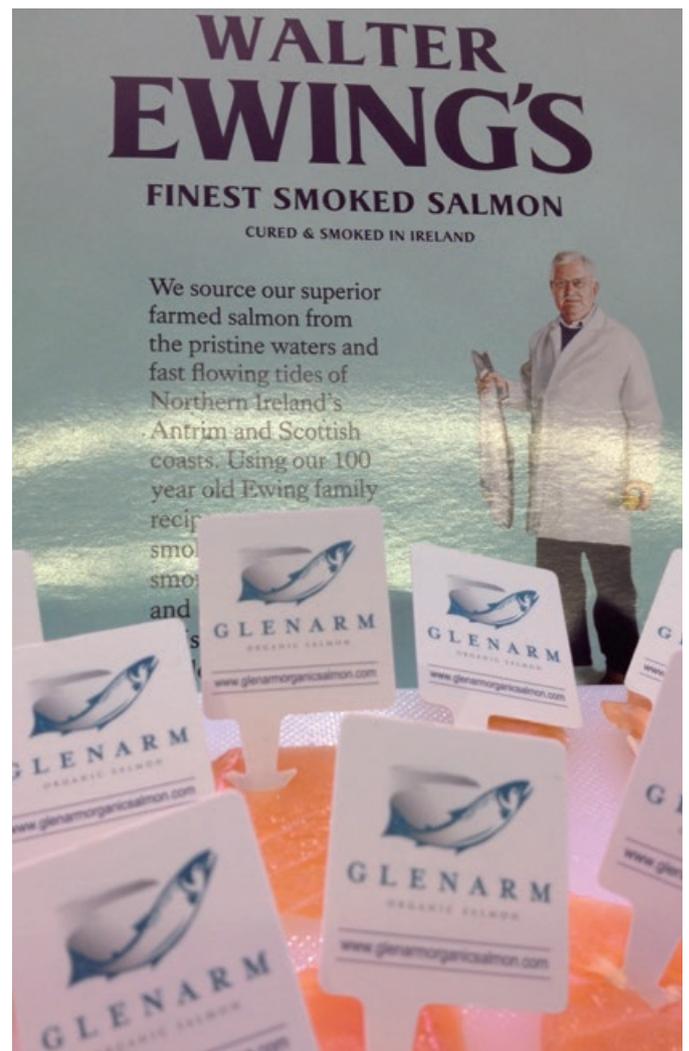
## Ewing's: An historic Belfast fishmongers shop

Ewing's Fishmongers on the Shankill Road is a genuine Belfast institution and one of the oldest fishmongers in Ireland. Opened in 1911 by the current owner, Walter Ewing's grandfather, William, the shop and business have evolved over time but maintained the core values which have sustained it for over a hundred years - supplying the local community with top quality, fresh and local seafood.



For generations, Ewing's have been smoking salmon using techniques that date back to Walter's grandfather. Today, Ewing's smoked salmon is a favourite among many Michelin starred chefs and this traditional family-run fishmongers is just as passionate about the quality of the fish they sell.

Today the shop and business are run by Walter with his two sons Crawford and Warren (pictured above). The trio are ensuring the craft of the fishmonger continues to thrive in today's fast-paced culture, not just in Belfast, but worldwide. They are real craftsmen with a commitment to quality that guides everything they do.



Chefs appreciate their extraordinary care and attention. Walter will often arrive with a delivery himself to help out a chef in need; or call ahead to let them know the best catch that day.

The quality of Ewing's produce has been recognised in the Great Taste Awards with their smoked salmon, pale smoked cod and smoked scallops all receiving Great Taste Stars.

In 2008, a portrait of Walter by Northern Irish artist Oliver Jeffers was used as the cover image on the invite to the British Portrait Awards. After touring galleries around the UK and Europe including a spell in the National Portrait Gallery, London it now hangs in the Deane's restaurant in Belfast. The image of Walter has been used on the recently updated packaging of Walter Ewing's Smoked Organic Glenarm Salmon.



**Walter by Oliver Jeffers**

Walter counts himself lucky to be a fishmonger in Ireland because he says, "We have the best fish and seafood in the world." And it's his experience and long-standing relationships with the fishermen on the day boats around Portavogie and Kilkeel that give him the pick of their catch and guaranteed freshness. He says, "The day boats are out and back in the same day, so I can get them from sea to plate in no time." The relationship between Ewing's and Glenarm Organic Salmon, which is located off the coast of the beautiful Antrim Coast in Northern Ireland, ensures that the salmon which is used in Walters Smoked Salmon is top quality and super fresh.



**For more information about Ewing's:**

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