

McKEOWN'S
FISH & POULTRY
Bangor

McKeown's Fish and Poultry: Bangor's oldest family business



At the end of Ballymagee Street, Bangor, Co. Down lies the Central Fish Hall built in 1890. If this only sounds vaguely familiar it is because in 2015 the street is called High Street and the Central Fish Hall has been McKeown's Fishmonger and Poulterer since 1891.

This is Bangor's oldest family business and it was founded and run by a McKeown. Now it is Sean who is in charge, but it was his father before him, and his grandfather before that.

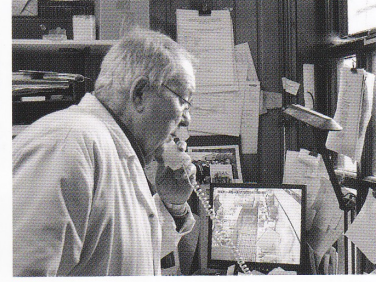
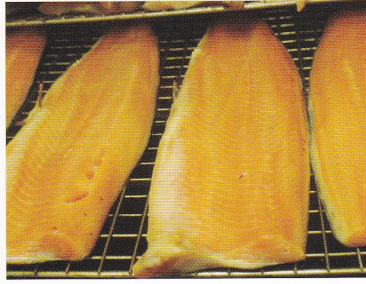
When McKeown's was founded, there were three other fishmongers shops in Bangor. Scott's in Main Street, Thompson's in Market Street and Herron's in Abbey Street but today only McKeown's remains. Sean McKeown, the current owner, still remembers going to the wholesale fish market in Belfast with his father until the 1970's and is proud of his family business which still serves the local community and businesses with top quality seafood.

One of the interesting things still connecting McKeown's to the past is the fact that they were not just fishmongers, they were also poulterers. In the old days getting your chicken from the butcher was simply not possible. Poultry and eggs belonged at the fishmonger's counter. This is how fish and poultry were traditionally sold throughout the British Isles.

Variety, quality and freshness are the key ingredients to the success of McKeown's with fish sourced from mainland markets at Peterhead and locally from Portavogie, Kilkeel and Ardglass.

In recent years they have had to go further afield to





the North Sea, Sri Lanka and even Singapore and Indonesia to obtain the best quality seafood and to expand the variety they stock for their increasingly adventurous and discerning customers. McKeown's stock a wide range of traditional fish including haddock, cod, plaice, lemon sole, brill, trout, salmon, Dover sole, bream as well as more exotic species such as red snapper and perch.

McKeown's specialise in their own smoked salmon for which they are renowned throughout North Down and beyond. They also produce delicious pale smoked haddock and cod.



Sean McKeown still loves the business of fishmongering and continues to strive to provide his customers with the best and freshest seafood available. He is proud and slightly bemused that the celebrity chef Rick Stein endorsed McKeown's fishmongers shop in his book 'The Seafood Lovers' Guide'.

For more information about McKeown's:

McKeown's Fishmonger and Poulterer

14 High Street, Bangor BT20 5AY
 T: +44 (0) 28 9127 1141 M: +44 (0) 7793 641 422
 W: www.mckeownsfishmongers.co.uk
 Twitter: @Mckeownsfish

For more information on the Northern Irish seafood industry:

Dr Lynn Gilmore, **Seafish**
 T: +44 (0) 7966 585 816
 E: lynn.gilmore@seafish.co.uk
 Twitter: @SeafishLynn

Seafish
 18 Logie Mill, Logie Green Road,
 Edinburgh EH7 4HS

t: 0131 558 3331 f: 0131 558 1442
 e: seafish@seafish.co.uk
 w: www.seafish.org

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