

## TickerTape - News in Brief

#### Find out more about career opportunities in Primary Care

Are you interested in working in Primary Care? Multicultural Richmond are hosting an online event for anyone who would like to learn more.

Taking place on Sunday 17 April at 6.30 to 8pm, the event is open to anyone who would like to understand the types of roles in Primary Care.

The event will include an introduction to the South West London landscape.

From Care Coordinators to Health and Wellbeing Coaches and Social Prescribing Link Workers, the virtual session aims to provide details on all roles in the sector. There will also be guest speakers sharing their experiences and career journeys.

Book your place **HERE** 

For any questions or more information, please contact <a href="mailto:swlicb.training@nhs.net">swlicb.training@nhs.net</a>.

#### No change to waste and recycling services over Easter bank holiday weekend

There will be no change to the schedule of residential waste and recycling collections over the Easter bank holiday weekend.

Richmond Council will continue to collect residential waste and recycling on households' normal days of service. This also applies to garden waste collections. Find your collection day <a href="HERE">HERE</a>

Residents can report missed waste and recycling collections online.

Townmead Road will be open for normal hours on the bank holidays. <u>Bookings</u> are required.

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Covid-19
By Teresa Read

#### IN THE NEWS

**Reuters**: Biden signs bill requiring declassification of COVID origins.

**SKY**: COVID-19 infections in England at highest level since start of year, final estimates reveal.

An estimated 1.5 million people in private households in England were likely to have had the virus in the week ending 13 March, the data showed.

**Aljazeera**: China's huge quarantine camps standing months after 'zero COVID'.

Satellite imagery shows facilities are still intact nearly four months after the end of Beijing's draconian pandemic policy.

**NBC New York**: Millions of NYC Rats Could Be Carrying Covid-19 Study Finds; Human Threat Uncertain.

#### **World Health Organization**

COVID-19 Weekly Epidemiological Update, Data as of 26 March 2023

At the country level, the highest numbers of new 28-day cases were reported from the United States of America (678,002), the Russian Federation (333,073), the Republic of Korea (270,378), China (255,961), and Japan (242,894).

The highest numbers of new 28-day deaths were reported from the United States of America (7,909), the United Kingdom (2,719), Japan (1,519), China (1,230), and Germany (1,085).

#### The European Region

The European Region reported over 1.4 million new cases, similar to the previous 28-day period. Twenty-two of the 61 countries for which data are available reported increases in new cases of 20% or greater, with the highest proportional increases observed in Kyrgyzstan, Ukraine, and Armenia.

The highest numbers of new cases were reported from the Russian Federation, and France.

The number of new 28-day deaths in the Region decreased by 7% as compared to the previous 28-day period, with 10,357 new deaths reported.

The highest numbers of new deaths were reported from the United Kingdom (2,719), Germany (1,085), and the Russian Federation (1,043).



### A HAPPY EASTER TO YOU ALL!

By Alan Winter

I thought we could have a look at Easter Postcards from over 110 years ago in this Easter Weekend edition of the Tribune.

It's interesting to see that the first Easter Postcards were illustrating the religious nature of the Easter period whereas in a few short years most Easter Postcard illustrations were depicting bunny rabbits, young chicks and chickens and of course Easter Eggs. It seems that Easter bunnies sold more postcards than their religious forerunners.

Picture postcards were first made available for sale in 1894 during late Victorian Times and were sent in huge numbers across the world and domestically until telephones became more available in the middle of the 20th century. The first recorded "sent" postmark from Twickenham was 1899.







As a means of communication, postcards changed the world. Supported by a postal service that offered 3 and sometimes more deliveries a day, they brought the concept of fast, distant communication to a public that had previously to shout over the garden hedge to communicate with anyone who wasn't in earshot. It cost a halfpenny on average to buy a postcard and a halfpenny to put a stamp on it to send it on its way. That's a penny to communicate with anyone in the UK within 24 hours. Local postcards sent within a town were often delivered just a few hours later on the

same day. A penny stamp was all that was required to send a postcard internationally.

It didn't take long for postcard publishers to realise the potential market and very soon countless millions of picture postcards were sent with real and printed photographs of the locality where they were purchased as well as covering every subject imaginable.

Greetings postcards were dropping through the nation's letterboxes in huge numbers. Cards were sent on every occasion including Christmas, Birthdays and Easter. Our featured Easter Greetings postcards this week were posted over110 years ago before the first world war and were typical of the genre.

These greetings cards are still sought after by collectors today as they carry the work of well known artists, colourists, photographers and designers of the day. There were so many of them that millions still survive and can be bought at postcard fairs from a few pence.



If you have any postcards to dispose of please drop me a line at alanwinter192@hotmail.com

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### Hampton North Ward

Councillor Geoffrey Samuel

#### **RECYCLING CENTRE**

The Recycling Centre in the Car Park off The Avenue has been a constant source of complaint. It is frequently overflowing and is also regularly used for fly-tipping. It replaced the former Recycling Centre which used to be on the other side of the Car Park, up against the wall, in the hope that this more open location would avoid the mess and debris. In fact things got worse. I have followed up every complaint from residents and a few weeks ago persuaded the Council to clear the site three times a week instead of once. However residents asked for CCTV – and the Council refused. A few days ago I was advised that following my representations a camera would be provided. It was, in fact, installed recently but found to be faulty! A new device was promised but, when I last looked, still had not arrived. Let me know whether matters improve: if not, I shall ask for a new site to be found.

#### **COUNCIL MEETING**

The principal item at the March meeting was the Budget – at which, of course, I spoke! As this was a 'political' debate I give no details now but will respond to any resident who asks for a report. I am allowed two Questions at each Council meeting – but on many occasions they are not reached at the meeting and receive a written answer. My first question asked how much grant the Council received from the Government in recent years. The [shortened] answer is that the total was £154m in 2013-4: £163m in 2015-6: £162m in 2017-8: £162m in 2019-20: £199m in 2021-2. The second question related to charging points for electric cars. As the time draws nearer when the sale of petrol and diesel cars will be banned, this will become a key issue and action well in advance is needed.525 points will be installed across the Borough this year although the locations have not yet been decided. Residents of Hampton North have submitted 45 requests for charging points and it would be helpful if more residents would do so.

#### BULLYING

Recent social media in the Ward reported unpleasant incidents of bullying and aggressive behaviour towards local boys and girls by pupils of another school[which I am not naming] . Over 100 residents were involved in the reports. I therefore immediately raised this with the Director of Children's Services [Education] and the Committee Chairman. I received an immediate response from the Director who replied that "we have been alerted this morning to some videos circulating on social media about the bullying of young people by a pupil or pupils from "School X. "Social media named the alleged perpetrators. The Director immediately contacted school X which took action at once. The incidents have been reported to the police and an investigation is in progress. I do urge parents always to let me know of any such problems so that, as in this case, I can take prompt action

#### **ULEZ**

I am still receiving complaints from residents, especially from those with 'non-conforming' cars but without the means to replace them. The large number of television adverts about the scheme indicate that the Mayor of London is determined to press ahead with implementation on 29th August despite the huge opposition. However our campaign against continues!

#### **SHORTER ITEMS**

- Residents of Acacia Road are complaining that double-decker buses are taking their 'rest' in their narrow road rather than at the agreed location. I have raised this at once with a senior official of Abellio.
- The double yellow lines on Fulmer Close [which I did not support] are causing real problems
  for residents who at times have to park outside the estate and walk home in the dark. I am
  pursuing this.
- Residents of Buckingham Road [some distance away] are being kept awake up to midnight by noise from The Hampton Pub – which I am raising with Licensing and Noise officers. Let me know if you are affected.
- There are still issues with missed collections of waste and recycling and understandably particular annoyance when the paid-for green collection is missed. Do you have a problem?
- A resident of **Rectory Grove** has, for many months, tried to 'downsize' so that his sought-after family property can be available to a needy family but is making no headway. I am trying to help.

#### **About the Police**

We have all been shocked by the devastating report on the Metropolitan Police. The criticism of the treatment of women and ethnic minorities is particularly worrying. There is so much that needs to be put right and the leadership at all levels is rightly criticised. But the force also contains thousands of fine officers. We have seen in education that if a school is labelled as failing the good teachers – and even the poorest schools do have a number of good teachers – are either demotivated by association with a failing institution or leave - which makes the school even poorer. So let us also remember the good police. Over the years I have received good service although, to my regret, far less personal contact now than in the past. . We must demand that our Police respond to their failings whilst, at the same time, acknowledge those thousands who serve us really well.

I will continue to follow up every case reported to me on <u>gjshn@btinternet.com</u> and will forward your exact message unless you instruct me to the contrary. Please use this e-mail address.

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Dear Sir

#### **Trees**

I refer to an article about Sir David Attenborough honouring the late Queen Elizabeth II by planting an oak tree in Richmond Park, but do residents know that the tree gifted to the Diamond Jubilee Gardens during the Queen's Diamond Jubilee celebrations is to be cut down to make way for a car parking space in the Council's proposed Twickenham Riverside development? This tree is a rare Black Poplar and I have heard that cuttings will be taken of the tree, but over ten years of growth will be lost.

An article in the Tribune last week mentioned the importance of old trees not only as habitats but their role in the storage of carbon dioxide within the whole tree and the release of stored carbon into the air we breathe once destroyed.

As a concerned resident I agree with the article and the need for more public consultation regarding the fate of trees marked to make way for development. Surely the planning department should be taking the importance of trees more seriously and tree officers should be assisting with planning issues to conserve trees where there is conflict between building development and the natural environment.

Yours sincerely E. Jones, Twickenham

Dear Sir

#### Twickenham Riverside

I wanted to let you know that I received an exciting letter from the Council this week. It seems that one of their senior officers overlooked some very important information concerning Twickenham Riverside.

The error was made as the officer did not understand the importance of an independent referendum and the significance of the result. It seems that around four thousand Twickenham residents participated in an independent postal vote with a result of 93.5% against housing on Twickenham Riverside.

The officer who contacted me apologized profusely for all the trouble the Council has caused since, suggesting various housing plans that residents have said they do not want.

To make amends for this oversight the Council has decided to put forward a motion in Council to rescind all current plans for Twickenham Riverside. There will also be a vote on a reduction in Council Tax at the next meeting of the Council when all councillors will be given the opportunity to make their views known.

This is great news and will no doubt be of interest to fellow readers.

Yours faithfully, Avril Furzst, Twickenham Riverside

### AS SEEN ON TV!

By Bruce Lyons



Ruth Wadey @ruths\_gallery · 29 Mar

Thank you @SallyWeather for featuring my photos of the gorgeous displays of daffodils at Crusader Travel Twickenham for the weather forecast on @thismorning

Enjoy your day and thanks for making my day so special x



Shock Horror! There it was, our very own Spring Display on ITV's Weather Forecast. Courtesy of local photographer Ruth Wadey What a compliment and what a reward for those cold December days out planting in freezing weather. I can't believe how Shona. in all that wet and cold, managed to get the bulbs in without jumbling them all up is a sort of Pot Purri but she did. I`m

sure Christopher Lloyd would be delighted – straight out of his book "Colours for Adventurous Gardeners". Take a look carefully at the 3 differently planted flower beds around the 3 trees in

the square.

Can't Promise, but after the bulbs we're trying to make Colour Pockets of different plantings. We know it won't look as good as Great Dixter but who knows we may have some success and may compete a bit with Sandra and Gilliam from SRB who plant in the



Flood Lane Car Park and hopefully you will enjoy our efforts – Fingers crossed we can send some pictures to the Head Gardeners at Dixter, Fergus Garrett, if he is ever down this way he may stop by. We hope you will enjoy the little patio garden we have created in our little patch of Twickenham and Church Street. xx Bruce & Shona AKA gardeners of the Church Street Square.

#### The Effects

### New exhibition by Turner's House Artist-in-Residence

Turner's House in Twickenham has been transformed by *a* multi-media collection of colourful artworks and audio throwing new light on Turner's practice. But to see this ambitious, total transformation, you need to hot foot it to Twickenham quickly as a major part of the installation will be there for four days only.

A series of sculptural works by Henry Coleman, their current artist in residence, has adopted and adapted the house's histories to explore Turner's investigations into the emotional scope and perceptual effects of coloured light.

The site-specific installations build on Turner's friendship with the architect Sir John Soane, drawing a thread of coloured light between the work of the two artists and their mutual interests.

Turner's House, formally known as Sandycombe Lodge, was conceived, adapted and created during a richly creative period for both men as they worked up landmark public lectures on perspective and architecture for the Royal Academy, a vanguard site of Enlightenment thought. It's possible to see the house as a record of those debates, making it an ideal canvas for Henry's play with colour, light and shadow. Working directly into the fabric and grounds of the house the sculptures and audio will add new dimensions to the spaces of the house across different times and durations throughout in 2023.



The title, *The Effects*, draws on a description of Turner's early work as an architectural draughtsman and copyist where he was employed for his ability to produce luscious and broad-stroke watercolour 'effects' to transform and bring to life other people's prints and sketches. The 'effects' are the lightning touch, the colour and the

sublime drama that give shape and life to an artwork.



**Appearance, or, Occupation of Space** is a building-wide installation that changes the viewers' experience of the house by altering the nature of the light that we view it by. Vibrantly coloured lighting gels have been applied across all the window panes in the building, altering the light that enters and determines the spaces, and changing the tone and resonance of each room.

**Syllabus,** a spoken-word piece, rolls in the background of the rooms as a partial and fragmentary set of readings taken from Turner's Royal Academy lecture series, voiced by AI.

In the gallery space, *Polythemus* and *Solus*, two linked drawing series, are portraits of the single window in Turner's bedroom at Sandycombe Lodge framing the view Turner himself would have stared out of into the morning sun and across the evening light. Here, light and the view are constructed from

layers of pure un-mixed colour, suggestive of the changing lights of hours, seasons, climates and change.

Installed in the garden, *Union* is a pair of arched glass screens through which to view the house and it's gardens. This twinned and repeated arch is a recurrent motif in Soane's architecture and this pair of coloured glass screens are imagined as a re-siting of a lost 'viewing glass' from Soane's house in Lincoln's Inn Fields. The title recalls the '*The Union of Architecture, Sculpture and Painting*', the first published guide to the Soane's house, evocative here as a description of Sandycombe Lodge itself and the creative union between Soane and Turner.

**Appearance, or, Occupation of Space** will be installed for just a few days until the 2<sup>nd</sup> **April** so hurry down to Turner's House to catch it now. The exhibition of paintings, **Polythemus and Solus** will remain in the small bedroom until early June and **Union** will remain in the garden for a year.

Turner's House opens Wednesday to Sunday 10am to 4pm. Prebooking is essential via <u>turnershouse.org</u>. Turner's House, Sandycombe Lodge, 40 Sandycombe Road, St Margarets, Twickenham TW1 2LR.

TURNER'S HOUSE

## Rugby heroes turn out for SporTedd in Teddington

SporTedd's star-studded fundraising evenings returned with three rugby stars taking centre stage: England's Rugby World Cup 2003 winner Lawrence Dallaglio, Scotland's Grand Slam winner Kenny Logan and former coach of London Irish, Harlequins and Italy – and current RFU Executive Director of Performance Rugby – Conor O'Shea.

And what timing it was: off the back of a gripping Guinness Six Nations, the three legends – quizzed by SporTedd's very own award-winning journalist, Alison Kervin – took a look back at the previous weeks' action, a look ahead to the Rugby World Cup 2023 and reminisced about their own careers.

The event raised £4,000 to enable SporTedd to continue supporting local community groups in the area.



A special Ashes event is planned for mid-May, with the guest-of-honour former England captain, Ashes winner and cricket legend Sir Andrew Strauss.

Visit <u>www.sportedd.co.uk</u> to join and support local causes, or to make an application for a grant.

### Join the Mayor's European themed charity quiz

The Mayor, Councillor Julia Cambridge, is holding a European themed charity quiz in aid of the charity, Ruils.

Join us on Friday 31 March at 7pm, where the quiz will be taking place at Clarendon Hall, York House, Twickenham, TW1 3DT.

There can be up to 10 people per team. A pizza supper will be served at each table, and there will also be a paid bar and raffle.

Tickets are £15 and can be booked online.

## Local logo design competition announced for new summer festival

Local creatives are being called to enter into a logo design contest for the brand new A Taste of Twickenham festival, taking place on Saturday 1 July in conjunction with the Richmond Arts Service's Arts and Ideas Festival.

The festival will be an exciting opportunity for residents to celebrate and enjoy all of the fabulous offers on their doorstep - local businesses will take to the streets of Twickenham, welcoming visitors into the town centre to experience a wide variety of local cuisines, art, crafts and products. Visitors will also be able to enjoy all-day performances from local musicians, dancers, actors and more.

The organisers are keen that the branding for this local celebration event is to come from local talent, and so have set up a logo design contest for anyone who would like to enter a concept.

Designs can be as creative and imaginative as desired, but should include the words 'A Taste of Twickenham'. The winning submission will be featured on all promotional materials including the label for craft beer specially created for the event by local brewery, Jawbone.

Four finalists will be chosen, with their work displayed on the high street and the Discover Twickenham and Arts and Ideas websites.

Residents will be encouraged to vote for the winner, who will also win a prize of four £30 gift vouchers for local restaurants.

If you would like to take part, please send your submission to <a href="mailto:lauri@rivieraglobal.com">lauri@rivieraglobal.com</a>.

The deadline for submission is Friday April 7 2023.



## KEW VILLAGE MARKET

This Sunday, April 2<sup>nd</sup>, 10am - 2pm

#### **Easter parade**

For weeks now Kew's been *en fete* with blossom and daffodils have been nodding on the Green. Now the clocks have gone forward it really feels that Spring has sprung, and with it we've a treat of an April market with <u>over 40 stalls</u> selling the finest freshest food and beautiful hand-made crafts (click <u>here</u> for a full list).

Easter of course is less than a week away so why not pick up a seasonal something whether it's free-range meat for the family roast from Meatsmiths, farm-fresh veg from Wild Country **Organics** or exquisite iced biscuits from **GingerQ**, decorated with chicks or bunnies - an original alternative to Easter eggs. If you're looking for a more personal present how about a perfect piece of jewellery from **Handmade Tales** or a soft merino shawl by Portia **Gillies**? Or maybe simply a blooming basket of



bulbs from Meadowsweet Flowers?

This month's free charity pitch is taken by **Age UK Richmond** which does so much to help older people in the community. Also there'll be a **KVM cheque for St Anne's** to help by a defibrillator for the outside of the church on Kew Green. All the operating profits from the market are given to local good causes and the running total **amount raised for charity is now £90,841** 

In our sunshine-yellow music marquee there>ll be two talented acts: first up is fine folk quartet **Wild Flint**, followed by the popular soul sounds of **Luke Corbett**. Be sure to come and join the party...

Looking forward to seeing you on Sunday 2nd April, from 10am to 2pm

## Experience skiffing on the River Thames at Teddington

The Skiff Club invites you to enjoy learning to row in traditional boats from its club in

Trowlock Way, Teddington. TW11 90Y.

Skiffs are stable, making basic skills easy to learn, leading to good exercise and opportunities to race in local events on the Thames under the Skiff Racing Association.

Regular club activities include rowing on Saturday and Sunday mornings (the latter often including a pub stop) and on spring and summer evenings. The friendly bar is open on Thursdays for well-earned refreshments.



The Skiff Club also organises occasional expeditions to other inland waters and offers free taster sessions.

Beginners courses start on Saturday 15 April 2023 with six lessons priced at just £60.

Find out more about The Skiff Club on its <u>website</u>, or contact <u>captain@theskiffclub.org.uk</u> to arrange a free taster session.



## Casting call: Locals invited to take part in council campaign film

We are looking for actors to feature in a short two-minute film promoting the Council's services. The film will help support victims of violence against women and girls (VAWG) and

to encourage bystanders to intervene when they see it happening.

We are keen to spotlight upcoming actors who are living, working or studying in Richmond upon Thames and the surrounding areas. Performers in the early stages of their career, amateur dramatists and theatre students are encouraged to apply.

All roles are non-speaking. Applicants must be 18+.



Filming is expected to take place over two days in the week commencing 24 April 2023.

Available roles:

#### Female identifying protagonist

- The main character who will be followed over the course of the film.
- Aged between 18 30

#### Male identifying perpetrator

- The antagonist who will have regularly have problematic interactions with the main character
- Aged between 18 30

#### Male identifying bystander/intervener

- Volunteer
- Colleague

Please send applications to <a href="mailto:Mayowa.Oriowo@richmondandwandsworth.gov.uk">Mayowa.Oriowo@richmondandwandsworth.gov.uk</a> with the subject 'VAWG Video'. In your email, please include:

- Full name
- A recent photo
- Your location
- The role(s) you wish to be considered for

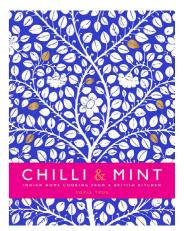


## Twickers Foodie - By Alison Jee

#### CHILLI & MINT - INDIAN HOME COOKING FROM A BRITISH KITCHEN

**Chilli & Mint** is a lovely cookbook that'll find a permanent place in your kitchen if you're interested in food and spice (but not necessarily spicy food!) and the intricacies of Indian home cooking.

Written by **Torie True**, an established food writer and cookery teacher, It contains over 100 recipes and full-colour photographs. Torie shares plenty of her tips and tricks for successful dishes, alongside a wealth of information on Indian spices, suppliers, kitchen equipment, fresh ingredients and menu ideas. It will encourage you to bring a little more spice into your culinary repertoire, and by following her accessible step-



by-step recipes, any home cook is able to explore India's wonderfully diverse cuisine.

Published by **Meze Publishing** at £25, hardback, many recipes are based around vegetables (as the majority of India's population eats mainly vegetarian food), but there are chapters showcasing some delicious meat and fish curries too. As well as meals to feed the family, the book takes you from breakfasts worth getting up for, comforting dals and punchy chutneys, savoury snacks, sweet treats and drinks, through to staple Indian breads and spice blends.

Here are a couple of recipes to tempt you to buy a copy:

#### **Spiced Smokey Aubergine**

Preparation time: 10 minutes Cooking time: 25-60 minute Serves: 4

- 2 large aubergines
- 2 tbsp vegetable or rapeseed oil
- 1 tsp cumin seeds
- 1-2 fresh green chillies, finely chopped
- 1 small red onion, finely chopped
- 1 heaped tsp finely grated fresh ginger or ginger paste
- 4 cloves of garlic, finely sliced or chopped
- ½ tsp Kashmiri chilli powder
- 1/2 tsp ground turmeric
- ½ tsp ground coriander
- ½ -1 tsp salt, to taste
- 4 medium-size tomatoes, diced
- 2 tbsp chopped fresh coriander, to serve
- 1. Place the whole aubergines over an open flame. If you have a gas hob or can barbecue them, this works well as you get the smoky flavour coming through. Otherwise, place them in the oven at 210°C/190°C Fan/415°F/Gas Mark 6½ for 45 minutes or until the flesh softens. If you are cooking the aubergines over a flame, it will take around 8-10 minutes and you will need to keep turning them using tongs so that the skin is

- charred evenly. Once they are soft and the sides have shrivelled, remove the aubergines from the heat and place on a plate to cool.
- 2. Remove the charred skin from the aubergines and run them under water to remove any remaining skin. Place in a bowl and mash using a fork or potato masher.
- 3. Using a non-stick pan on a medium heat, heat the oil and then add the cumin seeds. Allow them to fizzle in the pan for 15 seconds before adding the green chilli, red onion, ginger and garlic. Move everything around the pan to soften for 6 minutes.
- 4. Now add the Kashmiri chilli powder, ground turmeric, coriander and salt. Stir well. Add the diced tomatoes and mashed aubergine, then move around the pan for a further 5 minutes.
- 5. Transfer the spiced aubergine mixture into a serving bowl, scatter the fresh coriander on top and eat warm or at room temperature

#### Strawberry and Black Pepper Kulfi

Preparation time: 10 minutes + 3-4 hours freezing Cooking time: 15 minutes

Makes 6 lollies or ramekins

- 200g fresh strawberries, halved
- ½ tbsp caster sugar
- 1 tsp freshly ground black pepper
- 200ml double cream
- 200ml condensed milk
- 1. Preheat your oven to 170°C/150°C Fan/325°F/Gas Mark 3 and place the halved strawberries on a baking tray. Sprinkle the caster sugar and half of the freshly ground black pepper over them, then place the tray in the oven for 10 minutes. This helps to accentuate the flavours.
- 2. Transfer the heated strawberries to a blender and blitz until you have a smooth purée. Pour this through a sieve and then transfer it back into the blender.
- 3. Add the double cream, condensed milk and remaining black pepper to the blender. Blitz this mixture until smooth, then taste and add a little more pepper to balance the sweetness if needed.
- 4. Divide the mixture between 6 silicone ice lolly moulds or ramekins and then leave them in the freezer for at least 4 hours, until the kulfi sets completely.
- 5. When you're ready to remove the kulfi from the moulds or ramekins, dip them in a shallow bowl filled with warm water for a few seconds and go round the edge with a knife to loosen it. Put a bowl or side plate over the top of the ramekin and then flip over to release the kulfi, or simply slide them out of the lolly moulds.

Notes: If you want to make a bigger batch, double or triple the ingredient quantities and freeze the kulfi in a Tupperware instead of individual moulds or ramekins.





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### Some Hot Tips for Travel 2023

By Bruce Lyons

This week we have Strikes at Heathrow and soon Passport Office is also going to strike. The Heathrow strikes are unlikely cause travellers too much angst, but you are recommended to log into your flight to see if there are delays; arrive at the airport three hours before departure (the airlines are asking people NOT to come much before that as that leads to congestion in the terminals) Extra Staff (non-union members) have been drafted in . If you are delayed here or overseas you can call or email – we try to monitor 24/7 but your holidays should all operate well.



### Passport Office strike: Travel expert reveals how to avoid delays:

By Kristin Mariano On Mar 24, 2023

With the passport office announcing a fiveweek walkout in April, travellers heading overseas this summer must act fast to avoid any passport issues and delays. Luckily, the travel and luggage storage experts at Bounce have put together their top tips to help you save both time, and money, as well as minimize travel concerns. Cody Candee, CEO and Founder of Bounce shared some helpful tips:

1. Check that your passport is valid: It may sound obvious, but if you're travelling abroad you must make sure that your

passport is valid for the entire duration of your trip. Not only should your passport be valid for your departure date, but many countries require your passport to be valid for at least 6 months after your arrival. This remains true, even if you're visiting for a day.

- 2. Renew your passport early: With the cost of fast-tracking a new passport significantly more expensive than standard applications, we recommend renewing your passport well in advance. If you have less than six months' validity, we recommend applying for a new passport immediately. Not only are processing times currently around ten weeks, but as travel is back on the cards for many following the pandemic, the Home Office is predicting another massive year for renewals.
- 3. Check your blank pages: If you run out of blank passport pages you will have to renew your passport sooner than your renewal date. Some countries, such as Italy, require a fully blank visa page for valid entry, while others, such as South Africa require at least two. Be sure to check the requirements of your chosen destination before travelling so that you don't get caught out.
- 4. Beware of copycat websites: There are a variety of websites that imitate official Government websites for passport applications. These websites attempt to charge users GBP20 GBP100 on top of the official passport fee, by offering additional 'validation' services. When applying for a new passport, be cautious of these types of websites, and be sure only to use trusted sources. For example, the Post Office's Check & Send Service offers in-depth passport application guidance, from specially trained Postmasters.



#### Rates of Exchange

Recently much has been written about inflation, cost of living and the prices of holidays – Egypt has seen it currency plummet by 43% in recent months making the Red Sea and Nile attractive destinations. Your UK£ goes further. Likewise, Turkey has lost nearly 69% of its value since the turn of the Year. Mexico is still excellent value too. So it pays to look around.

## TRAVELLER'S TALES 143 BRANDED



Doug Goodman visits a fascinating London Museum

As soon as I spotted the display cases of 1950s and 1960s sweets I could almost taste those Refreshers, Fruit Salads and Spangles, which I so enjoyed buying on the way home from school. Then I saw one of my old favourites, a chewy responsible for discoloured teeth – The Blackjacks. A sweet hardly politically correct for today! I was at the museum of Brands, Packaging and Advertising in Notting Hill and became immersed in the products and everyday items from 150 years ago. From the Mid-Victorian ads and packaging to the branding of the early 2000s, there were examples of tins, jars, drinks, cigarettes, toys, electrical appliances, newspapers and commemorative souvenirs. It was, of course, the products which were around when I was a child that generated so much nostalgia. From the packets of Omo to Senior Service cigarettes and from the first Beatles' LPs to the enticing chocolate bar wrappers of 60 years ago, all brought back vivid memories.







#### **SMALL SCREEN TV**

The early transistor radios and record players were prized possessions and the big TV sets with tiny screens looked so strange. I can remember a room full of neighbours seated in my parents' living room straining their eyes to see the 1953 Coronation in fuzzy black and white. Seventy years later we'll all be watching the crowning of King Charles 111 on giant screens with amazing colour and sound. The toys were well displayed with items clearly designed for girls or boys. What struck me most was the realisation that forty years ago children and young people played games: board games, outdoor games and made things from kits. All this was long before screens were stared at for hours on end. I particularly enjoyed seeing the Guinness bottles and cans, the Nestle tins and the Kit Kat bars how they had developed and been refined over the decades.





#### **CREATED IN 1984**

The museum was created by Robert Opie, a consumer historian, in 1984 when he realised how essential it was to preserve brands, from Victorian times to the present, to show their development and how the public's needs and interests evolved. The first item collected was a packet of Munchies. The permanent exhibition is entitled The Time Tunnel and takes you in chronological order from Victorian to Elizabethan products. As well as offering workshops and projects for schools, the museum has a wellbeing programme of creative reminiscing sessions for the elderly and those with dementia. Allow about two hours for a tour then have a coffee to marvel at the displays you have seen. The gift shop, staffed by a very enthusiastic American young man, has games, sweets, posters and books illustrating the history of the objects. I bought a packet of Fruit Salads wondering if they were from the 1960s. The 'best before' information said September 2023. They were delicious but somewhat pricier than the last ones I bought.







The Museum of Brands, Advertising and Packaging is near Ladbroke Grove Station at 111-117 Lancaster Road, W11 1QT. Entrance is £9 and £5 for children. The excitement of The Portobello Road Market is close by.

Pictures by Doug Goodman and reproduced by kind permission of the museum.

### WIZ Tales: Lesotho

By Teresa Read

The Kingdom of Lesotho in southern Africa is a landlocked country completely surrounded by South Africa.

It has been reported this week that Members of Parliament in Lesotho are debating a motion to reclaim areas of land from South Africa.

Lesotho, known as the Mountain Kingdom, the Kingdom in the Sky and the Roof of Africa was called Basutoland at the time of a British Protectorate; the country was annexed by the British in South Africa in 1871 and became a British Colony in 1884.



Independence was achieved in 1966 with Moshoeshoe II the king of the Kingdom of Lesotho.

The motion currently under discussion involves Free State and four other provinces of "Lesotho's territory" based on a 1962 UN resolution that recognised the right to self-determination and independence for the people of Basutoland.











More photographs and information: <a href="https://worldinfozone.com/gallery.php?country=Lesotho">https://worldinfozone.com/gallery.php?country=Lesotho</a>

The World InfoZone project is based in Twickenham <a href="https://worldinfozone.com/about.php">https://worldinfozone.com/about.php</a>

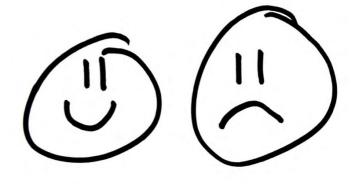
### But DO they really have everything?

By Deep Patel ~ Through the Eyes of a Twickenham Shopkeeper ~

They often seem like they have everything in life...the house...the car...the career...the clothes...and even the shoes...but do they have everything?

This week I have been noticing that no matter how many "things" people have...there are some things that they can't buy...not even in my shop...

You see, we always think the grass is greener on the other side...but things are not always as they seem. I have spent years observing people in my shop, and without realizing it, I build up an image in my head of how their life must be, what their daily routines must involve, how their houses must be and even what they may be having for tea...but oh how wrong I can be...so wrong...in so many cases. You see,



what you see is not always true...sometimes it's all a front...a sort of act...to hide something deeper...to mask the truth...the simple truth that not everyone is as happy as you think they are...

It's not the car, house, career or shoes that make a person happy. Yeah, they may in the short-term, but we really need something more...something more than just the materialistic joys that we tell ourselves will make us happy. What people lack more than anything else is companionship, someone to talk to, someone to share their happiness and sadness with, someone to reassure them when they are feeling doubtful, someone to remind them of just how wonderful they and indeed this life we are all living truly is...I am not talking romantically here, I mean just interaction with another human being...someone to be there...someone to talk to...sometimes that's all a person needs, and that's the only thing they haven't got.

So as a shop keeper, I make sure I can be that person for those who come in needing just that. In fact I make sure that they know that they do not have to buy anything, they can just come in for a chat. I am there for them, open, ready, and willing to listen. Since I have adopted this attitude, so many people have come in "just for a chat"...and I encourage that, because my shop exists not just for selling digestive biscuits and salt and vinegar crisps, rather as a place where people can come and have a good chat, get something off their chest or simply to feel a part of something other than themselves...to be happy. So next time you see someone and think that they have everything they could possibly desire in life...think of this article and remember...things are not always as they seem...not by a long shot...

Those who follow my articles will know what I am about to say about kindness towards little lives (another of my passions)...but just in case you are a first-time reader; I always like to share these little good-karma gems. We are not the only inhabitants of this beautiful planet and there is a kind way for everything...If you have rodent issues, consider live capture traps where you can catch the rodents alive and release them in woodland or parkland areas far from homes. Try electronic high-frequency sound deterrents (check online for ones with good reviews and ones that are safe for your pets if you have any). Put empty jam jar lids filled with white vinegar all around areas where you don't want them to stop them without harming them (they HATE the smell of white vinegar). This also works for foxes, squirrels, mice and rabbits. Just picking up a slug off a pavement with a leaf and moving it over a wall counts as a good deed... choosing a kind way to stop ants (like talcum powder around where they come but not on them) counts as a good deed. Avoid sweeping/ washing the garden patio too often to help save countless tiny almost invisible little lives that live there (particularly under large pots in the garden, hence I say gently lift the pots if you need to move them rather than dragging them to avoid crushing little lives).

As I always say, the true key to our own happiness lies in the happiness of others...be they big or small life forms...until the next time...have a lovely week ahead and look after the smaller life forms and the universe will look after you. For further tips, check out my Facebook page "Kind World". As always...Peace, love and good karma to all xx

Remember...

'Things are not always as they seem..."

Jekyll & Hyde
by Robert Louis Stevenson, adapted by Maggiemarie Casto Maggiemarie Productions at OSO Arts Centre, Barnes

A stark set, predominately dark, and the original characters of Utterson and Lanyon express concern about a menacing stranger, and about murders. A lot of material is covered by the time Jekyll comes on. Jekyll & Hyde looks to be an interesting interpretation of Robert Louis Stevenson's terrifying novella, The Strange Case of Dr Jekyll and Mr Hyde. The simple set is designed by Karl Chaundy, with Patrick Richards a painstaking lighting designer.

Utterson, played by Robert Veng, is an intelligent actor and a good protagonist, but he has a lot to carry and the reported speech becomes weighty. When Lanyon addresses us as the audience, Bethany Monk-Lane in this role, draws us smoothly into the action.

The second scene at Jekyll's house is once again with the three friends, but although vital to the plot, it does seem rather static. A maid Rebecca replaces Jekyll's butler, Mr Poole, and Faye Ziegler carries this role off with



sharpness and humour ... but the insolent Rebecca also carries a dark undercurrent. Ziegler doubles up as the landlady in the dwellings where the murders took place, and her scene with Lanyon is strong.

Michael Gillett is monumental as Dr Jekyll and has a tangible stage presence. His transformation and body movements as Mr Hyde are convincingly unhinged. As Lanyon confronts him, Hyde reveals his alter ego, and the plot unravels at a better pace, bringing us to a strong climatic ending and the effective final blackout.

Directed by Maggiemarie Casto, who also wrote this adaption, Jekyll & Hyde is an intelligent production, addressing the psychological undercurrents, but one which has you looking over your shoulder on the way home.

Read Heather Moulson's review at <a href="https://www.markaspen.com/2023/03/24/jekyll-hyde-2">www.markaspen.com/2023/03/24/jekyll-hyde-2</a>

Photography by courtesy of Maggiemarie Productions

## CUTTING EDGE DRAMA

## Mark Aspen www.markaspen.wordpress.com Expressing the art of the theatre critic

### The Gut Girls

by Sarah Daniels

Questors Student Group at Questors Studio, Ealing until 1st April

"Offal by name, and awful by nature" shouts one of the five young working women. We are back in 1897, in the Deptford Foreign Cattle Market, where five women toil thirteen hours a day slaughtering, cleaning and cutting-up cows, pigs and sheep. *The Gut Girls* provides a glimpse into the bloody world of the bawdy beer-swilling women who work there. But the real impact of the play is what happens when the slaughterhouse has to close. We then follow the women's blood, guts and tears as they search for new roles, given the stigma of working there, a position seen as barely above the status of whores.



Director Richard Gallagher keeps a brisk pace by filling the stage with constant movement, as the ensemble of eight play numerous roles, as a good ensemble cast working in support of each other.



There are five gut girls, and five fine interpretations. Emily Hawley as Annie, the new girl in the slaughterhouse, delivers a poignant story about previously being in service, raped by the son of the house, then losing her child at birth. Logan Crouch gives an amusing and animated performance as Kate, and enjoys her scene with Marco Boel, where they dream of a future together happily running a toy shop. Hyssop Benson makes a touchingly expressive Maggie, one of eleven children, as we follow the story of her unhappy forced marriage. Layan Al

Gurashi's Ellen captures the spirit of the gut girls with her tireless campaigning for better working conditions; while Ania Choroszczynska gives a very convincing performance as Polly.

Hannah Langan shows great poise and assurance as the aristocratic Lady Eleanor, pursuing her charity work. The two male performers, Marco Boel and Jacob Chancellor, play six parts between them, and Chancellor's extrovert music-hall entertainer is great fun.

The Gut Girls works particularly well in scenes which include the girls drinking in the pub while watching a lewd entertainer, and the scene where Maggie is threatened at knife point, only to brandish a butcher's knife twice as large!!

Read Michelle Hood's review at <a href="https://www.markaspen.com/2023/03/25/gut-girls">www.markaspen.com/2023/03/25/gut-girls</a>
Photography courtesy of Questors

## DEATH IN BRUGES

## The Dead City (Die tote Stadt) by Erich Korngold, libretto by Paul Schott

English National Opera at the London Coliseum until 8th April

It is wonderful to see an opera company operating at the height of its powers. This new production of Korngold's Die tote Stadt from ENO blazes with the conviction that this work deserves the very best an opera company can give it. This brilliant production, very much proof that ENO is not on its last legs, despite its brutal treatment by the Arts Council.

Widower Paul (tenor Rolf Romei) becomes obsessed with a dancer (soprano Allison Oakes) who looks like his late young wife. But she is not the same, so he



strangles her with the hair of his dead wife, only for her to return the next morning to collect her umbrella as though nothing had happened. Paul realises that it is a fantasy rooted in his bereavement.



The music is gorgeous in a luscious early 20th century kind of way: nothing atonal to frighten the horses. Kirill Karabits gets the orchestra to play beautifully, the musical interest being more in the glittering detail than the vocal parts.

The two lead roles are ferociously demanding, exposing every weakness in a singer's vocal armoury. Rolf Romei's Paul effortlessly holds his own against a tumultuous orchestra with an impressive sweetness of tone. Allison Oakes is equally impressive as Marietta, rising fully to the Wagnerian demands of this role without any harshness or wobble. Dame Sarah Connolly as the housekeeper Brigitta, and Audun Iversen as Paul's friend are luxury casting.

Annilese Miskimmon's production displays theatrical verve that keeps the action in

the dream sequences clear and coherent. As Paul's fantasies take grip, Miriam Buether's set enables Paul's flat to transform sensationally. Walls and roof come off to expose the Bruges fogs as Marietta descends on a chandelier. The chorus sing splendidly, part of the action, in slow moving processions.

Those who haven't seen this opera before should seize the opportunity, as they are unlikely to see it done this well in a long time.



Read Patrick Shorrock's review at <a href="https://www.markaspen.com/2023/03/26/dead-city">www.markaspen.com/2023/03/26/dead-city</a>

Photography by Helen Murray

## RICH, WAY AND RELEVANT

## Mark Aspen www.markaspen.wordpress.com Expressing the art of the theatre critic

### Force of Habit

by Roz Wyllie

Kibo Productions, at the Barons Court Theatre until 1st April

'There should be a siren when love starts to leave,' laments the rueful Martha. That's the plaintive line that sums up a love story that ends not with a bang but a whimper.

In *Force of Habit*, directed by Leo Bacica, we witness the passion and the pangs as two actors break the fourth wall to share their characters' lives in a bittersweet romantic comedy that is rich, wry and relevant. The agony and ecstasy, the guilt and bliss, disappointment and despair, the longing and



loneliness of a long-term partnership that starts with a shared bottle of wine - there's a lot of wine on stage and not much else in terms of a set - are displayed in minute detail.



It's like holding up a mirror to a modern day relationship, prescient, painful and very real. We watch John, 35, married, verging on dull, working in data (played by Michael Hajiantonis) and Martha, 25, single, insecure, executive assistant, (May López) as love sparks and they embark on a new life of togetherness. They are giddy with instant attraction, lustfully in their first throes of infatuation. Things are good, but never quite perfect, as the two lovers try their hardest but ... ... and there are a lot of buts.

The 'buts' begin with pregnancy; twins, unplanned but deliciously anticipated; then sleep-sapping and debt-inducing. John is now the sole breadwinner in a job he loathes, she the stay-at-home mum who envies his overnight stays in the Grimsby Premier Inn where at least he enjoys the luxury of sleep.

Both actors deliver polished performances, assured and confident as they strip off the layers of a doomed relationship in a script that's crisp, insightful and thought-provoking. Funny, too.

Whom do we feel more sympathy for? John, one divorce and a second relationship on the rocks, maybe destined to repeat the same mistakes? Or Martha, single mother, over-qualified and over-weight? You'll be discussing this over a pint in the pub upstairs.

Read Gill Martin's review at <a href="https://www.markaspen.com/2023/03/28/force-habit">www.markaspen.com/2023/03/28/force-habit</a>

Photography courtesy of Kibo Productions

## Catering students win multiple awards at the International Salon Culinaire

In March, Richmond upon Thames College (RuTC) students Shyann Mark-Searle, Tarlia Waters and Jasmin Gibbs, alongside catering teachers James Unwin and Daniele Giraud, competed in the International Salon Culinaire at the ExCeL centre, London.

The prestigious competition is a platform for chefs of all levels, from the talented young chefs to those who are well established in their careers.

This year the competition took place as part of



the London Hotel and Restaurant Show and continues to be regarded as one of the world's top competitions for chefs for over a century.

Shyann Mark-Searle walked away with silver medal for her two winning Amuse Bouche dishes of jasmine-smoked duck tartlet, red onion marmalade and orange caviar and goats cheese cannoli, prosciutto, pesto and sundried tomato and balsamic reduction.

Yasmin Gibb and Tarlia Waters also walked away with bronze medals for their individual entries in the avocado starters and prawn starters class. Both students had only 30 minutes to prepare and present two different starter dishes, Tarlia was the sole medal winner in her category.

James Unwin was impressed at how well the students performed at the competition, explaining: "This was the first International Salon Culinaire in two years so most of our students had not experienced a competition like this before.

"I was blown away by their professionality and ability to work under intense scrutiny with ease. Their medals, merits and certificates reflect their hard work and incredible talent."



## St Mary's University Spring Graduations held on St Mary's Campus

St Mary's University was delighted to celebrate the achievements of hundreds of students this month (Friday 24th and Saturday 25th March), as a number of graduation ceremonies were held on campus.

Spring Graduation ceremonies took place under the stained-glass windows of the University Chapel, built in 1962-63, and situated at the heart of campus. March marks the second-largest graduation event of the year, with summer graduations taking place in July at Westminster Cathedral.



St Mary's Vice-Chancellor, Anthony McClaran, welcomed students and their friends and families to campus:

"I would like to offer our warmest congratulations to the graduands receiving awards at our Spring graduation ceremonies. It is a very proud day for you and your friends and families. Your graduation represents the culmination of the many years of dedication and hard work that is recognised here today."

Each ceremony began with the arrival of the Academic Procession, followed by the procession of High Officers including the Vice-Chancellor and the Chair of the Governing Body. Once the proceedings opened, there was a Service of Thanksgiving, after which awards were presented.

The ceremonies included a Graduation Prayer to

look favourably on those present, in the hope that they may always enjoy searching for truth and take delight in new discoveries, giving thanks for God's gifts of wisdom, knowledge and friendship, and celebrating together.

Anthony McClaran added:

"Our mission at St Mary's University is not only to equip students with the knowledge and skills to obtain an academic qualification, we seek to develop the whole person in an environment that fosters the positive values and strength of character that can aid our students through life.

"We hope our graduates continue to embody St Mary's values of Inclusiveness, Generosity of Spirit, Respect, and Excellence, in their lives beyond this campus."

On the day, students were announced individually and when the presentation of candidates concluded, following speeches, the new Graduates filed out behind their lecturers and the High Officers.

For the ceremony, St Mary's students wore academic robes reflecting the traditions of the Catholic Church in England, and the present-day academic dress of the ancient universities. Blue is one of the oldest colours used in English universities, and is used as the basic colour for all St Mary's hoods. The present shade of "Sarum Blue" is based on the colour worn by English Catholic bishops until the nineteenth century.

This month's graduates now join a community of over 40,000 diverse alumni all over the world. They will receive regular communications and are encouraged to come back to visit campus for career events and reunions. Even after graduation, the St Mary's community is encouraged to reach out to The Careers Service to help with their career progression, practice interview preparation,

and discuss their career with the University's Career Consultants.

St Mary's University Twickenham London

#### Commons & Lords take on Barnes RFC at Twickenham

It was a very different match day at Twickenham Stadium as two teams ran, walked or limped out onto the hallowed turf for their team photos, watched by a couple of Chelsea Pensioners who were there in support.

The Commons & Lords squad was a mixture of grizzled vets and pacy researchers. The Barnes Originals featured those who hung their boots up years ago and younger club players.



This was the annual Commons

& Lords match in support of the RFU Injured Players Foundation and regardless of the final score, which was 51-10 to Barnes, it was a huge success. Barnes raised more than £20,000 before the event, doubling last year's amount and doubling their original target.

After the first quarter Michael Whitfield the Barnes loose-head prop, who had been playing alongside his son Charlie on the wing, recalled last playing aged 54 a decade earlier.

Whitfield said: "It takes time to get used to being hit by the opposition and to tackle them when it's not something you do anymore!"

Lord Addington a trustee of the Atlas Foundation alongside Michael said that he had agreed to put a team together for the event adding: "Twickenham is our local ground and the IPF is a great charity."

The commentator delivered a script full of laughs and over 200 spectators watched the fixture alongside Dehenna Davison MP who applauded those hobbling off of the pitch.

Whitfield, at 10-5 down said: "I predict a win to Barnes as we put all our old players on first and kept the youngsters until last!"

Among those playing for Commons & Lords were: Ben Everitt MP, Sam Tarry MP, Matt Warman MP, Lord Addington and his Adjutant, Richard Austin, former player and Secretary of England Deaf.

Featured in the squad just prior to his retirement was PC Nick Carlisle from the Diplomatic Protection unit of the Met. Nick was awarded the Queens Medal for bravery after courageously trying to rugby tackle the terrorist who murdered his friend, PC Keith Palmer during the Westminster Bridge terror attack in 2017.

Despite some rainstorms the atmosphere was fantastic and the rugby was packed with breath-taking interceptions and sprints downfield alongside some slow, hobbling progress and limping retirements.

Most importantly, the final amount raised will help catastrophically injured rugby players to live full lives and fund research to prevent serious injuries.

Learn more about the IPF Donate to the IPF



## Celebrate Easter at Brentford's family fun zone

Brentford to hold a family fun zone for fans and the local community on 8 April

Written by Brentford Football Club

Brentford will hold a fun-filled celebration to mark Easter for our fans and the local community on 8 April.

Our family fun zone will take place before our fixture against Newcastle from 12.30pm to 2.30pm at the <u>London Museum of Water and Steam</u>.

Activities at the fun zone will include a Panini card swap shop, a 360 photobooth and a treasure hunt.

Fans can test their football skills with our speed cage and Icon Fast Feet football game.

We will also have plenty of entertainment on the day with face painters on hand, music and magic tricks.

The London Museum of Water and Steam is offering discounts for admission on the day. To use the discount, show either a valid matchday ticket or season ticket. This is valid for home and away supporters on 8 April only.

No registration is required to come along to the event, however the club may restrict attendance if capacity is reached.



### Match Preview: Brighton v Brentford

Analysis, team news, match officials and more. Here's everything you need to know ahead of Brentford's Premier League game against Brighton and Hove Albion
Written by Brentford Football Club

The Premier League returns this weekend following the international break with both Brighton and Hove Albion and Brentford casting glances up the table.

The Bees' draw against Leicester City last time out means that it is now just one defeat in 15 Premier League games for Thomas Frank's side, while Brighton's run is just as impressive as they head into Saturday's clash having lost just once in 13 in all competitions. The two teams are separated by just goal difference inside the top eight.

## The Opposition Brighton and Hove Albion

Life is most certainly good for Brighton and Hove Albion fans right now.

The Seagulls are currently seventh in the Premier League, seven points off the top four with three games in hand, and have an Emirates FA Cup semi-final against Manchester United to look forward to next month.

Since returning from the World Cup break, Roberto De Zerbi's side have lost just twice as they seek to bring European football to Brighton for the first time ever.

What's made this season even more impressive is how Brighton have dealt with plenty of off-field upheaval.

Ahead of the season, Yves Bissouma joined Tottenham Hotspur and Marc Cucurella made the switch to Chelsea. The left-back was then followed to SW6 in early September by head coach Graham Potter.

Taking over the team sitting in fourth, De Zerbi didn't enjoy the greatest of starts following his appointment a fortnight later. The Seagulls didn't win in their first five under the Italian, including a 2-0 defeat at the Gtech Community Stadium, but a 4-1 victory at home to Potter's Chelsea in late October re-ignited their campaign.

In that time, Brighton were also handed another tragic blow with 24-year-old midfielder Enoch Mwepu forced to retire because of a hereditary heart condition.

The January transfer window brought more challenges. Top scorer Leandro Trossard joined Arsenal with Moises Caicedo on the brink of joining him until an 11th-hour decision by Brighton to reject Arsenal's approaches.

However, in Trossard's absence, others have stepped up. Kaoru Mitoma has been a revelation in 2023, contributing seven goals and five assists since the turn of the year, while Solly March has

eight goals and three assists in his last 14 outings.

Despite the lack of a prolific frontman, an issue which has dogged Brighton during their time in the top flight, the Seagulls are still the league's fourth-top scorers. Alongside March and Mitoma, Alexis MacAllister, a key cog in Argentina's World Cup-winning side, has seven goals with Pascal Gross chipping in with six from central midfield.

De Zerbi made a change in goal ahead of the international break, replacing Robert Sanchez with Jason Steele. At the time the Spaniard had the third-worst save percentage in the top flight, while his replacement has now come in and kept two clean sheets in three league games.

In front of him, Joel Veltman, Adam Webster, Lewis Dunk and Pervis Estupinian have formed the basis of the sixth-meanest defence in the league.

If Brighton are to gate-crash the top four, they will need to up their form at the Amex. They've lost more games on home soil (four) than they have away (three), with three of those defeats coming in their last seven games on the south coast.

#### The Gameplan

With The Athletic's Andy Naylor

Andy Naylor, Brighton and Hove Albion correspondent for The Athletic, discusses the Seagulls' European chances, the impact of boss Roberto De Zerbi, and the players Brentford need to keep an eye on at the Amex on Saturday in <u>Hot off the Press</u>.

"Under Potter, they used to deviate between a back three and a back four, but they used to play a back three with wing-backs more often than they have under De Zerbi.

"He has occasionally used it but, usually, it's a 4-2-3-1 with MacAllister and Caicedo or Gross as the double pivot, Mitoma and March out wide."

#### **Team News**

Roerslev available for Brighton trip

Brentford have no new injury concerns following the international break and will also be able to welcome back Mads Roerslev after his recovery from a hamstring issue.

His return, plus that of Thomas Strakosha, leaves Vitaly Janelt (knee), Kristoffer Ajer (calf), Shandon Baptiste (suspended) and Keane Lewis-Potter (knee) as Brentford's absentees.

For Brighton, Adam Lallana (thigh) and Jakub Moder (knee) are both out while Tariq Lamptey (knee) could return on Saturday after nearly a month on the sidelines.

## BRENTFORD FC ANNOUNCE ANNUAL FINANCIAL RESULTS

Annual report and financial statements for the year ended 30 June 2022 published

#### Football and operational highlights

- First season in Premier League, our first being back in the top-flight in 74 years.
- Achieved 13th place finish in the Premier League
- The Club retained its top playing talent, recruited prudently including the high-profile signing of Christian Eriksen.
- Significant investment made to grow the Club's on-field and off-field capability.
- Fans were welcomed back to a full capacity stadium post-pandemic.
- Ranked first in the league for Matchday Fan Experience in league-wide survey.
- Commercial revenues grew to £15.0m (2021: £4.1m).
- Successful 'kit rollover' home kit unchanged for two seasons to provide added value for money to fans and support sustainability efforts.
- Voted as Sport Organisation of the Year at the prestigious Sports Industry Awards.

#### Financial highlights

- Club record turnover of £140.9m (2021: £15.3m)
- Operating profit before player trading was £25.1m (2021: loss of £53.2m).
- Profit before taxation was a record £29.9m (2021: Loss of £8.5m), including the profit on disposal of players which was £4.6m (2021: profit of £44.3m).
- Cash held at the balance sheet date was £15.7m (2021: £12.9m)
- Profit after tax was £25.7m (2021: loss of £2.4m).
- Third-party debt is £0.7m (2021: £19.9m).

Brentford FC has today announced its annual financial results for the year-ended 30 June 2022. The results cover the Club's first ever season competing in the Premier League and its return to the top-flight of English football for the first time in 74 years.

These accounts show a Club record turnover of £140.9m (2021: £15.3m), driven primarily by the huge increase in central distributions from the Premier League, as well as strong growth in commercial and matchday revenue streams following the welcome return of fans post-pandemic into the new Gtech Community Stadium.

The financial statements for the year under review show a Group operating profit before player trading of £25.1m (2021: Loss of £53.2m).

The significant turnover increase somewhat offset by increased administrative expenses of £45.4m, driven by player wage and player amortisation growth, a natural consequence of investment in a playing squad capable of competing at Premier League level.

Profit on player trading is much reduced in the current year at £4.6m (2021: £44.3m), with the club able to keep hold of its key assets given the significant increase in revenue streams. The

profit generated in the current year is driven primarily by contingent events triggered in the 2021/22 season but linked to historical player sales.

The result of the above factors meant that the Group reported a record profit before taxation of £29.9m (2021: Loss of £8.5m).

Matthew Benham's total investment in the group at 30 June 2022, comprised of equity and loans, stood at £104.4m (2021: £104.0m). This sum includes £22.8m (2021: £22.4m) of loans specifically in relation to the stadium project.

#### Cliff Crown, Chair of Brentford FC, said:

"The impact created by the promotion to the Premier League has been game-changing for the Club. Promotion was a culmination of years of planning, investment and hard work throughout the Club. As you will read, our financial results, fuelled by central broadcasting distributions and increased commercial revenues, are positive. It is not uncommon for newly promoted clubs to make a healthy profit in their first season in the Premier League, which we managed to do.

"We were also able to resist interest in our players. We did not need to sell our players to balance the books, which had been fundamental to our business model in recent years. It is worth noting however, that despite the scale of the Premier League broadcast distributions, we do not discount player trading in the future. In recent years, whenever we have sold a player, we have been able to reinvest in the team.

Thanks to strong recruitment, excellent player development and coaching and the application of the players, we have been able to improve the squad. We will aim to do this again in the future. Our investment strategy throughout the 2021/22 financial year has also enabled us to make further player acquisitions in the summer of 2022 which will be reported on in the next set of financial statements.

"These financial results reflect the Board's historic prudence in spending money wisely while concurrently building the Club's on-field and off-field organisation capability and investing in the Club's infrastructure.

"Looking forward, in a deteriorating economic environment in which higher salary and overhead costs remain essential to our retaining Premier League status, this financial performance will be difficult to repeat. The Board remain fully committed to building the Club in a financially sustainable and responsible manner.

"Our internal motto, right across the Club last season was simple – to thrive, not just survive. We were determined to be an asset to the Premier League. We did not, and do not want to be there just to make up the numbers and I am proud of the way our fans, our staff and our players responded and applied themselves to the challenge."



### £27 billion business tax cut takes effect as tax year begins

- The new business tax year comes in today 1 April 2023, with a new regime to boost investment and spur UK growth
- £27 billion cut to corporation tax, via Chancellor's new full expensing policy, expected to boost investment by 3% in each of the next three years
- Other tax changes coming into force include more business rates relief, extension to the fuel duty cut and a £450 income tax cut for carers.

Businesses across the UK can take advantage of the Chancellor's capital allowances package from today as the new business tax year begins.

The package, announced at Spring Budget, comprises 100% full expensing and a 50% first-year allowance. It will mean the UK has the most generous capital allowance regime in the OECD worth £27 billion over the next three years, amounting to an effective £9 billion a year tax cut for companies.

The OBR expects this regime to boost investment by 3% over three years.

To mark the milestone, Financial Secretary to the Treasury visited Brompton Bikes in Greenford, London, who'll be using full expensing to stimulate their growth.

#### Victoria Atkins, Financial Secretary to the Treasury, said:

"We are determined to make the UK the best place in the world to do business, which is why from today businesses can start to benefit from the raft of tax cuts on offer to boost their growth.

"With full expensing, the more a company invests the less tax they'll pay, and I encourage companies of any size to take full advantage of this world-leading reform."

With the new 25% corporation tax rate coming in for the top 10% most profitable companies from today, and the super-deduction ending yesterday, the Chancellor used his Spring Budget to ensure that the UK's tax system fosters the right conditions for enterprise, investment and growth.

Full expensing lets companies deduct 100% of the cost of certain plant and machinery investments from their profits before tax. It is available from 1 April 2023 to 31 March 2026. It provides the same generosity as the super-deduction, saving firms up to 25p in every £1 of qualifying investment and is for main rate assets – such as construction, warehousing and office equipment.

The 50% First-Year Allowance lets companies deduct 50% of the cost of other plant and machinery, known as special rate assets, from their profits during the year of purchase. This includes long life assets such as solar panels and lighting systems.

Minister Victoria Atkins visited Brompton Bikes in Greenford this week to see how these capital allowances will be used to help the firm invest and grow. The minister toured their factory, viewing a brand new state-of-the-art Autobraze machine and the production line. She also met a selection of 15 trainees currently on Brompton's training programme.

#### Phill Elston, Operations Director at Brompton Bicycle, said:

"The announcement of a super deduction replacement is great news for us. In previous years it has meant we could invest significantly in our production capabilities, upgrading equipment and building a more progressive factory; which has seen us move from making circa. 45,000 bikes per year in 2019, to around 100,000 bikes per year in 2022.

"Our mission is to improve how people travel around cities, which in turn creates happier communities, and the new expensing scheme helps to accelerate that goal."

Other tax measures taking effect today include new domestic and ultra-long Air Passenger Duty bands.

For passengers flying in economy class, the new domestic band will be set at £6.50, a 50% cut to

bolster UK-wide connectivity, while the new ultra long-haul band will be set at £91, meaning those who fly the furthest will pay the greatest level of duty.

#### **Transport Secretary Mark Harper said:**

"Transport binds the United Kingdom together, and this cut to Air Passenger Duty will make travelling between our family of nations easier than ever.

"Boosting transport links between our four nations sustains jobs, creates opportunities and is an essential part of this Government's plan to grow the economy."

#### Further tax measures include:

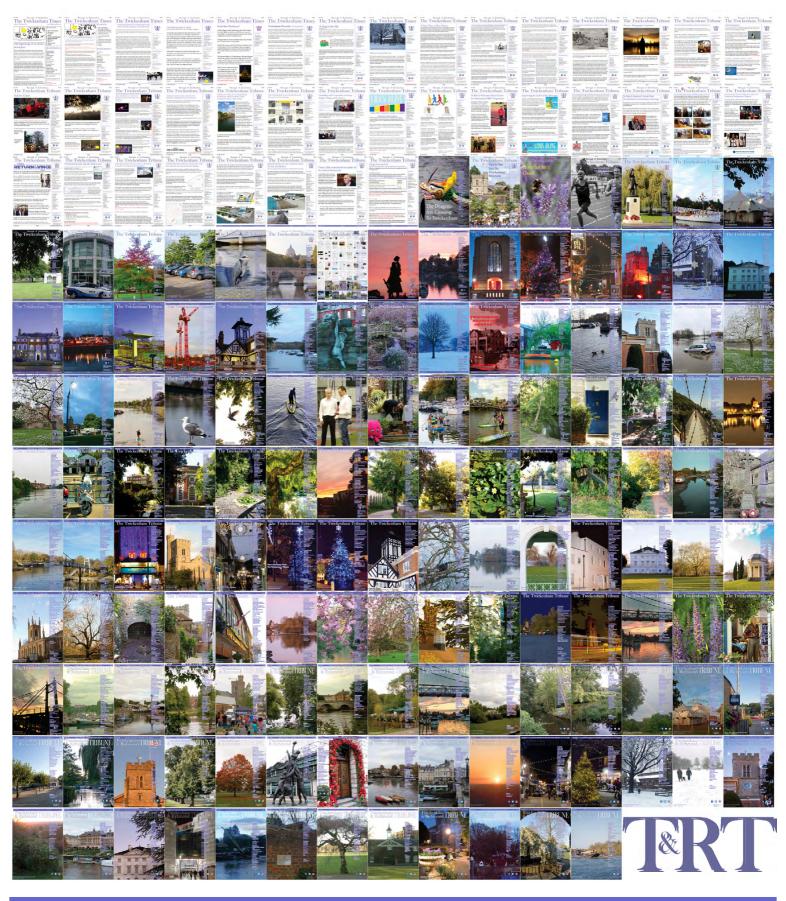
- To help household budgets further, the planned 11 pence rise in fuel duty has been cancelled, maintaining last year's 5p cut for another twelve months, saving a typical driver another £100 on top of the £100 saved so far since last year's cut.
- More business rates relief, as part of the Chancellor's £13.6 billion package from 2022's Autumn Statement. This includes the freezing of the multiplier and the introduction of 75% relief for retail, hospitality and leisure businesses, helping the high street to thrive and compete with online firms.
- Extending creative sector reliefs: theatres, orchestra and museums and galleries will benefit from a further 2 years of tax relief rates of 45%/50%. The museums and galleries exhibitions tax relief sunset clause will be extended for a further 2 years to allow these organisations to fully benefit from the extension of the highest rates.
- The Annual Investment Allowance (AIA), an existing measure which also supports business investment, has been increased permanently to £1m today. This covers the investment needs of 99% of UK businesses.
- Rebalancing the rates of Research and Development Expenditure Credit and the R&D SME scheme to ensure taxpayers' money is spent as effectively as possible. As a result, today the UK now offers the joint-highest uncapped headline rate of R&D tax relief support in the G7 for large companies.
- The government also committed to considering the case for further support for R&D intensive SMEs, and at Spring Budget announced that from today there will be an increased permanent rate of relief for the most R&D intensive loss-making SMEs. To support modern methods of innovation, for accounting periods beginning on or after today, businesses will also be able to claim for the costs of datasets and cloud computing under the R&D tax reliefs.
- Expanding the Seed Enterprise Investment Scheme (SEIS) to help more UK start-ups raise higher levels of finance. This package will help over 2,000 start-up companies access finance.
- Expanding the availability and generosity of the Company Share Option Plan (CSOP) scheme
  which will widen access to CSOP for growth companies and simplifying the process to grant
  options under the Enterprise Management Incentives (EMI) scheme.

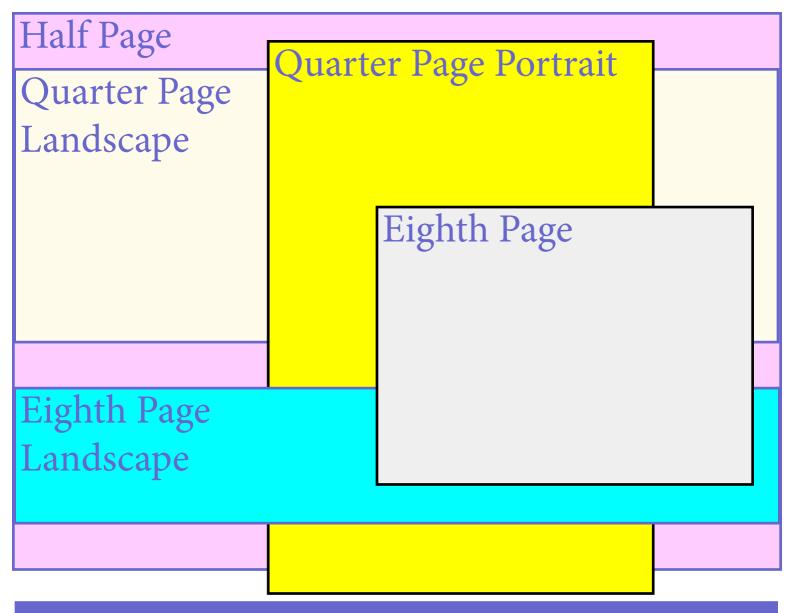
On 6 April 2023 personal tax changes taking effect include removing tax-barriers that the medical community have made clear stop doctors working, delivering on the Prime Minister's priority to cut NHS waiting lists so people can get the care they need more quickly. The pensions annual tax-free allowance will increase by 50% from £40,000 to £60,000, the Money Purchase Annual Allowance will rise from £4,000 to £10,000, and the Lifetime Allowance charge will be removed. The Office for Budget Responsibility estimate around 15,000 individuals will remain in the labour market because of the changes to the annual and lifetime allowances, many of whom will be highly skilled individuals, including senior doctors in the NHS.

Qualifying Carers Relief will be uprated with inflation from 6 April 2023 to representing a £450 per year income tax cut for carers. The uprating increases the amount of income tax relief from £10,000 to £18,140 plus £375-450 per week for each person cared for.



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