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Contributors

- Alan Winter
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- Royal Parks Altison Jee

- Deep Patel Mark Aspen Richmond College
- St Mary's University Harlequins •
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- RIFU Brentiford FC LBRuff

Editors

Berkley Driscoll Teresa Read

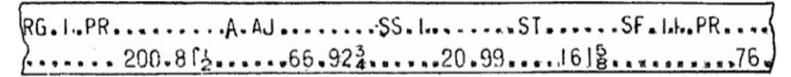






26th April 2024

A rose by any other name ... Photo by Berkley Driscoll



TickerTape - News in Brief

Rugby at Twickenham Stadium

BIG SUMMER KICK-OFF
Saturday 27th April, Kick off 15:05.
60,000 supporters expected
Full CPZ in operation 11:00-23:00.
We expect Whitton, Rugby & London Roads to close from 12:05-15:05 and 16:40-19:10.

South Western Railway

Altered train services between London Waterloo and Shepperton, London Waterloo and Reading, London Waterloo and Windsor, London Waterloo and Chessington South Saturday 27 April

- London Waterloo to Shepperton services will be revised.
- London Waterloo to Reading services will be revised.
- London Waterloo to Windsor services will be revised.
- London Waterloo to Chessington South services will be revised.
- Additional services will run between London Waterloo and Twickenham via Richmond.



Local Picture Postcard Column - Part 246

By Alan Winter

Richmond's Earliest Commercial Photographers

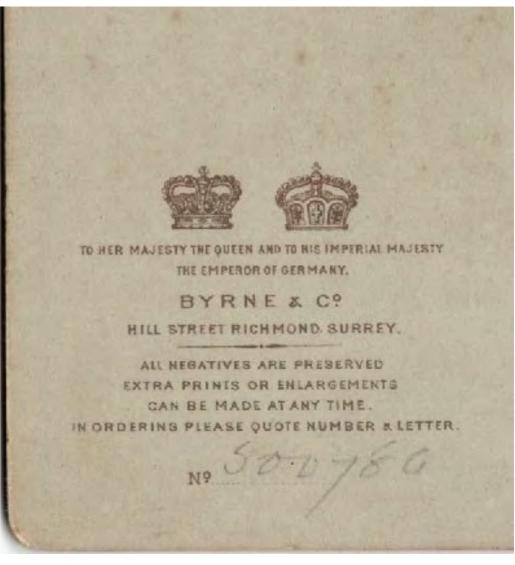
Last week we looked at the Worlds oldest known photographs and so I thought we'd get back to the local area and concentrate on three of the earliest commercial photographers in the Tribune's catchment area.

All of these companies were in at the early days of postcard publishing in the late 1890's and they each happened to be based in Richmond. We can start with W.J.Byrne and Co. who were photographers to Her Majesty the Queen (Victoria) and also to His Imperial Majesty Wilhelm II the Emperor of Germany.

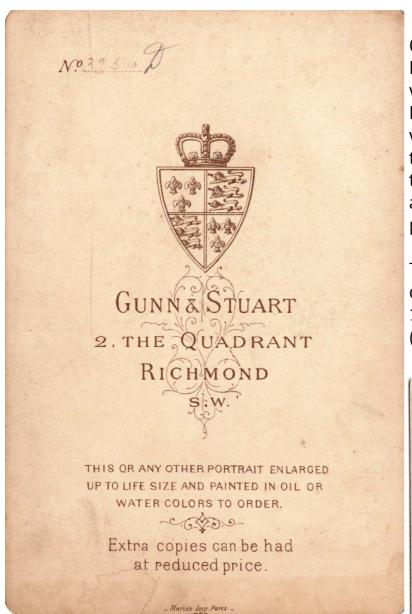
I showed examples last week of "Cartes de Visite", early photographic business cards that were keenly collected and kept in albums. Enlargements were known as "Cabinet Cards" and sat on mantlepieces etc. This week I'm showing the reverse of these cards which were very ornately designed adverts for the photographers concerned. Byrne and Co. is the first image.

Byrne and Co traded as a commercial photographic firm in Richmond and was located at 1 Clarence Terrace in 1883. The company was still in the same building in 1900. However, the street had been renamed and the premises were known as 19 Hill Street.

Gunn and Stuart are our second photographers this week. They were based at 2, The Quadrant, Richmond and also had a studio in Sloane Street London SW. They offered enlargements up to life size and could paint over the negatives in oil or water colours to produce coloured portraits. They advertised themselves as "By special appointment to Her Majesty the Queen, Her Majesty the



Queen of the Netherlands and Her Late Royal Highness Princess Mary Adelaide, Duchess of Teck." Gunn and Stuart were active between 1894 and 1905.



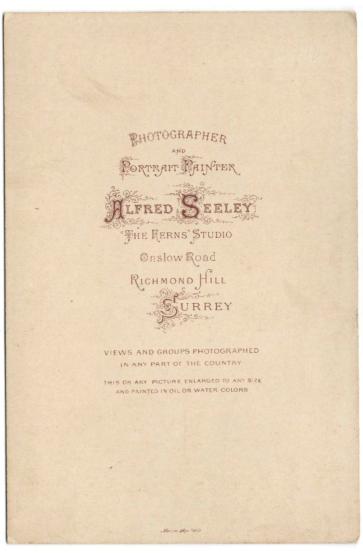
Last week we looked at the very earliest photographs. This week we have discovered some early local photographers. Next week we will be back with a postcard focus on a well known building in the Tribune's area.

My search for old postcards continues. I am always looking for old postcards and old photograph albums etc.

The postcards can be British or Foreign, black and white or coloured and of places or subjects.

Our third photographer is Alfred Seeley Photographer and Portrait painter. They were based at "The Ferns Studio" Onslow Road, Richmond Hill. Alfred Seeley originally worked with his brother in Islington but they moved to Richmond in 1865 and some time soon after Alfred worked alone. His advertising majored on "Views and Groups photographed in any part of the country."

These three photographic businesses certainly benefitted by being active in the 1890's when the golden age of postcards (1894 – 1914) was just beginning.



If you have any that are sitting unwanted in a drawer, in a box in the loft or in the garage or under a bed, please contact me on 07875 578398 or alanwinter192@hotmail.com I would like to see them and I pay cash!

CrusaderTravel **Escapology Experts**

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Your friendly local Travel Agency established in Twickenham since 1966

With over 50 years experience we pride ourselves on being able to offer an unrivalled service with attention to detail. Come and have a chat with us in our cosy office off the Church Street Square, we are open 6 days a week from 11am until 6pm (Closed Sunday)



Love your community? You'll love the Richmond Volunteer Fair

The annual Richmond Volunteer Fair is back at Richmond and Hillcroft Adult and Community College from 2 to 6pm on Thursday 23 May.

Local charities are at the heart of our community and this is one of the best ways to get a great insight into a range of the fantastic organisations that help to support us all.

With 40+ groups to informally meet under one roof, there will be a wealth of information at hand – including groups working in health and wellbeing, nature/environment, arts, heritage, children and young people, neighbourhood and community, advice, specialist support and more.



Ahead of the expanded national campaign for The Big Help Out this is a chance to learn about their work and services, as well as the many and varied opportunities in their volunteer teams which you could get involved with.

Whether you have a couple of hours to spare now and then or a day or two a week, are looking for ways to give back or for a new experience,

there's no pressure, they would just love to meet you.

The event is organised by Richmond CVS, who run the Richmond Volunteer Service.

The service helps to promote local volunteer opportunities and volunteer recruitment in the borough.

It's free to attend, but advance booking is requested.

Don't hold back, sign up now and see what you could do as part of a phenomenal local community!

Register to attend



Council Reports: Transport and Air Quality Committee James Knight

23 April 2024- Cargo Bikes / Transport Strategy Staffing

The first item on the agenda was an update on the cargo bikes and freight consolidation. The council will investigate introducing cargo bike parking bays on all new school streets and in town centres. Cllr Katie Mansfield (St Margarets and North Twickenham) asked for the council to object to Government proposals to allow extra power for e-bikes and e-cargo bikes, which would allow them to travel at 15 miles per hour. Cllr Alexander Ehmann (St Margarets and North Twickenham) characterised it as a 'wild west.' Cllr Gareth Richards (Ham, Petersham and Richmond Riverside) said the council needs to arrange a scheme where we can 'indoctrinate you into the world of e-bikes.' Cllr James Chard (Twickenham Riverside) asked about the proposals to give over space in car parks like Holly Road, for freight consolidation hubs. He suggested that the council would also need to look beyond the council's owned sites.

The next item was looking at employing more staff in the transport strategy staffing team so they could handle more projects and implement them faster. Councillor Andrée Frieze said that the department has 1.8 posts vacant already, so how will the council fill these and the new posts considering the trouble we have recruiting now? Cllr Michael Butlin (South Twickenham) said it would be easier to get residents onside if he could point to things they were doing for pedestrians but the council isn't doing anything. Cllr Ehmann replied that most streets have pavement on both sides of the street already, which is why cyclists do not have dedicated facilities on most streets, so it was correct to concentrate on cycling facilities over pedestrians.

You can read the paper for the meeting by following the link **HERE**

Council Reports: Audit, Standards and Statutory Accounts Committee James Knight

18 April 2024 - Twickenham Riverside / External Audit

The first part of the meeting covered the audit of the **Twickenham Riverside Development** project management. The audit was overall positive, but it found some areas where improvement was needed. Record-keeping was problematic, with some board minutes missing and staff not managing documents properly, meaning there were multiple versions of the same documents. They were also not following the current risk management strategy, and the text in the project management toolkit did not reflect council policy and needed to be updated.

Celia Holman, a member of the public, spoke at the meeting and said the very specific questions the Twickenham Riverside Trust had raised had not been addressed. She brought up Mr Bates and the Post Office scandal to highlight how the public's concerns can be ignored by those in power, leading to injustice. She went on to say that "... we should all be grateful to the auditors for having highlighted the shortcomings around governance and decision-making..."

The next item was the progress of the **external audit**. The external audit for the financial year 2021/22 was published in October 2023. The council auditors, Ernst & Young, have confirmed they do not have the resources to complete any of the audits for 2022/23 by the backstop date of 30 September 2024; therefore, they proposed to carry out a reduced-scope audit. The committee then noted the report on protection against cyber-attacks and fraud.

You can read the paper for the meeting by following the link **HERE**



KOn Mushiso

FOR HOUNSLOW, RICHMOND AND KINGSTON

THE GLA CONSERVATIVE CANDIDATE

MY PRIORITIES:

- Tackling crime
- **Building high quality** local homes
- **Rolling back ULEZ**

Email

ron@ronmushiso.org

Phone

07568 794007

Twitter/X @RonnieMushiso

I love our corner of London. I came here from Uganda aged 12 and was placed in foster care shortly after. Despite the challenges of growing up in foster homes, London gave me an education and the chance to better myself. Now I am a local teacher and a rugby coach. I see it as my mission to help the next generation of young people.

I care deeply about our wider community having been fostered in Hounslow, Chiswick and Richmond; I feel privileged to have the chance to give back. For the past six years I have served as a Councillor in Hounslow, and I understand the concerns that so many people have at this time. I know what needs to be done.

That's why I am seeking your vote to be your representative and the voice for the whole of South West London at City Hall.

Promoted by Amen Bayat of RPNK Conservatives on behalf of Ron Mushiso all at 372, Upper Richmond Road West, London, SW14 7JU.

"Sadiq Khan has been in charge here in London for eight long years. He has made our capital less fair and less safe, and we deserve better. I am ready to be your voice for Richmond, Kingston and Hounslow"

Council Report Education and Children's Services Committee

22 April 2024 James Knight

Educational Outcomes / SEN Home-to-School Travel Policy / Youth Service Strategy / Permissive Parenting

The committee briefly discussed the report **on education outcomes** before noting its contents. Cllr Carey Bishop (Hampton North) asked how the high school suspension rate was being tackled. Officers replied that communication between the council's virtual school and headteachers was the main reason, along with better mental health support, which meant the suspension rate had declined from 17.6% on July 2023 to 5.9%. today. Cllr Jo Humphreys (Whitton) asked about schools of concern that are underperforming; the reply was that all schools in the borough are now Good or Outstanding, so this category is not currently in use. Cllr Michael Wilson (Heathfield Ward) and the husband of Munira Wilson, the Member of Parliament for Twickenham, repeatedly shouted over Cllr Niki Crookdake (Mortlake and Barnes Common) whilst she tried to ask a question about the disadvantage of not being a priority, with Penny Frost (Ham, Petersham and Richmond Riverside) being very slow to call him to order. Finally, she was able to ask why, at the local authority level, the disadvantaged were not a priority group for action when they were the largest group underperforming.

The **SEN home-to-school travel policy** was brought back to the committee, after concerns raised at an earlier meeting that disabled children were not getting the support needed when parental custody was split. Cllr Penny Frost said she was concerned the committee did not have enough information on the consequences of the amendment as there was no information on the financial impact. She went on to say that the council is currently heavily overspent on SEN transport, and every year, she has to defend the extra at annual budget negotiations where her colleagues always ask, "OK, are we going to go back to statutory only?"

Next up was the revised **Youth Service Policy**. Recently the Government has moved responsibility from the Department for Culture, Media and Sport to the Department of Education. One of the new requirements is that children and young people have to be involved in developing youth policies. Cllr Jo Humphreys said, "...these are terrible figures for these risky behaviours..." The director of Children Services, Ian Dodds, said this was linked to affluence as many children could afford to buy alcohol and cannabis, and there are parts of the borough where the children gather to do that, with Richmond Riverside being an example. He said there was also a cohort of parents who engage in permissive parenting and allow their children to experiment. They may allow their children to have house parties where they (the parents) are present but allow these activities to go on. Cllr Petra Fleming (Hampton Wick and South Teddington) said that in her experience having teenagers going to a high-performing school, the girls are anorexic, and there is lots of pressure, and she felt there was a big correlation between pressure at school and risky behaviours.

You can read the paper for the meeting by following the link **HERE**

All you need to know for your garden cleanup this spring

It's time to get your garden in shape! Check out our top tips to get your garden ready as the weather starts to warm up.



From joining our recycling scheme, buying garden waste sacks, or borrow gardening tools from the Library of Things, there are a number of things you can do to tidy up your green space.

We offer a fortnightly garden bin collection service to subscribed users for compostable waste such as grass cuttings, leaves and fruit. Sign up to our garden recycling scheme or renew your subscription.

If you don't require regular garden waste collections, you can order individual garden recycling sacks for one-off pickups or buy sacks from your <u>nearest library</u>. Find out more about <u>garden</u> <u>waste sacks and collections</u>.

For residents doing garden DIY, the <u>Library of Things in Twickenham</u> could be very useful. They have a range of tools available to borrow, including garden shears and hedge trimmers. You can also enjoy a 10% discount off your first rental using the code RICHMONDLOT10.

To keep updated on collections and other related news, visit our social media pages and <u>check</u> <u>your collection day</u> online.





Dear Sir

Unwanted magazine delivery

There is much unwanted paper - leaflets and advertisements delivered to our homes, and I am sure most of it goes into the paper recycling box. This is a relatively minor inconvenience but there is one unwanted delivery that I have been trying to stop for years as there is a publication too large to go into my letterbox; despite numerous requests to the publisher the Magazine continues to hang monthly outside my letterbox letting passersby know that I am not at home. In addition, when it rains the magazine funnels rainwater through the letterbox.

This coloured Magazine consists of around sixty pages in colour with some articles (around ten pages), but numerous advertisements (over eighty), and it seems it is delivered to between thirty-five and forty thousand homes. Presumably, the cost of production is high so advertisers must pay quite a lot for their glossy coloured advertisements.

This seems to be a profitable business as the company has been delivering to homes in the borough for many years. It is not that I object to people running a profitable business, but I do object to my home being put at risk by deliverers leaving the Magazine in full view of pedestrians and vehicle drivers passing my house.

Since I have failed in my efforts to prevent this invitation to burglars into my home, I hope that a member of the company responsible for this imposition will instruct their delivery company to act responsibly. Obviously, contacting the staff telephone numbers listed in the publication, after wading through around seven pages of full colour advertisements, has not had any effect; nor has the polite notice on the letterbox requesting that magazines are not delivered.

Yours sincerely,

Mrs J. of Twickenham Name and Address Supplied



Dear Sir,

Manor Park Teddington

I'm upset at the state, the contractor the council employs, leaves the park in. Where the seats are elderly people like to sit, the ground is covered with grass cuttings, which they have to remove prior to going indoors.

The state it was left in, is similar to what a teenager, not a paid employee, leaves the place in.





Yours faithfully,

Emer Millar, Teddington

Join Arts Richmond's picnic on Richmond Green

Enjoy a wonderful afternoon of live music and raffle prizes at Arts Richmond's picnic on Richmond Green.

Taking place on Sunday 12 May from 12pm to 4pm in May Fair Marquee on Richmond Green (TW9 1LX), the event will feature a talk by the celebrated composer Roxanna Panufnik, a live music performance from Richmond Music Trust's Youth Jazz Band and raffle prizes.



Roxanna will be sharing her inspiration and creative process for composing 'Coronation Sanctus', the Coronation commission for King Charles III.

Find out more about the Arts Richmond picnic

BHAS' May open day offers gardening inspiration to residents

The Barnes Horticultural and Allotments Society (BHAS) is hosting an open day on Saturday 18 May 2024 from 2 to 5pm for residents to socialise with the allotment community.



The BHAS open day will be offering tool sharpening services, and residents are welcome to bring their gardening tools, kitchen scissors and lawnmowers for professional sharpening, just in time for the new growing season.

The event will also include a plant stall offering a variety of garden plants, vegetables and herbs for sale, along with a delightful afternoon tea.

BHAS is a non-profit association responsible for managing five East Sheen allotment sites within Richmond.

Find out more about the BHAS open day.

BHAS ALLOTMENT SOCIETY

Susan Hall visits Whitton

Susan Hall, the Conservative candidate for London Mayor, spent the day campaigning in Whitton with **Ron Mushiso**, the GLA Conservatives candidate to be the next South West London assembly member on the Greater London Authority

The morning was spent canvassing houses in Heathfield Ward with **Jonathan Hulley**, the Conservative candidate for Twickenham constituency. After lunch, Susan joined **Laura Blumenthal**, the Conservative candidate for the Brentford and Isleworth constituency (which Whitton Ward is moving to at the next general election), to campaign in neighbouring Whitton Ward.

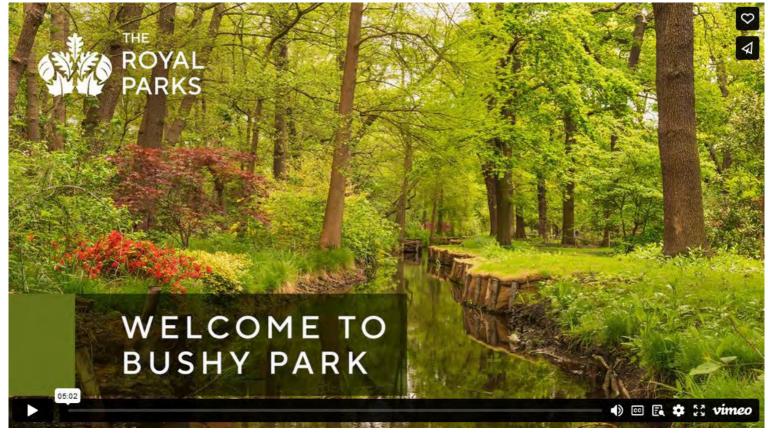
Jonathan Hulley told the Tribune, "I was delighted to welcome Susan Hall to Twickenham constituency last Sunday. I was delighted also that there was so much support for Susan on the doorstep."

"The polls are narrowing, there is little support for Mayor Khan in Twickenham, and with her pledges to build more affordable family homes, cut crime and roll back the ULEZ expansion, I am increasingly hopeful that she can win. I will be campaigning for her and Ron Mushiso right up until the polls close on 2 May."



Welcome to Bushy Park

What will you discover? Bushy Park is a haven for wildlife – from historic herds of resident deer and scores of protected anthills to ancient woodlands and winding waterways where skylarks nest, ducks dive and beetles scurry.



Click image to view video

There's much history to discover, too. The park can trace its origins back to the Tudor period, when it was a favourite deer park of King Henry VIII who lived next door at Hampton Court Palace.

Later on, the celebrated architect Sir Christopher Wren designed the spectacular Diana Fountain which is the park's most famous landmark.

During the Second World War, history was made in Bushy Park when the D-Day landings were planned from a military base set up here, led by General Dwight D. Eisenhower. Look out for the plaque that marks the former site of his office. One of our friendly volunteer Rangers can point you in the right direction – and answer any other questions you might have about the park.

Come and see for yourself – whether you're exploring the tranquil water and woodland gardens, wandering along avenues of ancient trees or watching the deer while you sip a coffee, you'll find something to love at Bushy Park.

PARKS

Twickers Foodie - By Alison Jee

To Boldly Go: Nisha Katona's Latest Triumph

Nisha Katona is one of my favourite Asian chefs. Her recipes are simple and delicious, and with her latest cookbook - **BOLD** - she takes you on a new journey of culinary boldness. Armed with this book, friends and family will be wowed by some of the incredibly good dishes that you can create without spending hours in the kitchen, or a fortune at the supermarket. This latest collection of her recipes has one thing in common: they have an element that takes them beyond the usual and familiar. From surprising ingredient combinations to incredible flavour twists, Nisha draws on her heritage and Lancashire upbringing, where she learnt both Indian and traditional Northern dishes. Marrying a Hungarian and discovering the delights of Eastern European cooking have encouraged Nisha to expand her flavour horizons further still.



Nisha is CEO, executive and development chef of **Mowgli Street Food** restaurants and founder of the **Mowgli Trust** charity, which donates over £500k each year. In 2014, she gave up the security of a 20-year career as a Child Protection Barrister, using her savings to open the first Mowgli Street Food restaurant in Liverpool. She has grown Mowgli Street Food to over 20 restaurants. Nisha was awarded an MBE in 2019 for services in the food industry. She's written five cookbooks including *Mowgli Street Food, 30 Minute Mowgli* and *Meat Free Mowgli*. She's featured extensively as a business and food expert on the BBC, ITV and Channel 4 and Radio 4, is a regular chef on ITV's *This Morning* and a judge on the BBC's *Great British Menu* and *MasterChef*.

A chicken burger is given a makeover with crunchy nut flakes; an oxtail pie is pepped up with coffee; and delicious doughnuts are topped with a miso and parmesan cheese glaze. There are tantalising sweets: a sweet fruity pavlova is accompanied by a savoury herb drizzle; a traditional Liverpool Tart from Nisha's hometown is transformed with oranges and cardamon; and a Bourbon ice-cream is pimped up with salty and sweet candied bacon. The book is broken down into chapters entitled Small Plates; Big Plates; Sweet Plates and Drinks. According to Katona, "Bold is all about being brave in the kitchen. It is about creating delicious, surprising, head-turning dishes. I want to show you that a little thinking outside the box in the way ingredients are combined, can change the way you cook forever!" BOLD is published by Nourish Bo

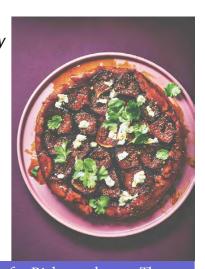
are combined, can change the way you cook forever!" BOLD is published by Nourish Books at £30 (hardback)

Here are a couple of recipes to show you how exciting and different the dishes are:

GREEK ISLAND TARTE TATIN (serves 4)

'Dark, sticky and gorgeous, here I've taken the classic French tarte tatin on holiday to Greece, with unctuous figs and tangy goats' cheese (you could even swap in feta if you wanted). Tarte tatin isn't just a dessert dish, this savoury version makes a delicious light lunch with a lightly dressed tangle of fresh salad leaves/greens.'

- 1 tsp coriander seeds, cracked75g/21/2oz butter
- 1 tbsp red wine or sherry vinegar
- 75g/21/2oz/1/3 cup caster/superfine sugar
- a good pinch of salt
- 12 figs, halved lengthways
- chopped fresh coriander/cilantro, to serve



BOLD

For the pastry:

- 75q/21/2oz butter, softened
- 100g/31/2oz goats' cheese, crumbled
- 150g/5oz/11/4 cups plain/all-purpose flour
- 1/4 tsp salt

To make the pastry, beat together the butter and 70g/21/2oz of the goats' cheese until well mixed and soft. Sift in the flour and salt, and stir until it all begins to come together, adding the water as you go (you may not need it all). Using your hands, gather the pastry up into a ball and knead briefly on a work surface until smooth. Wrap in cling film/ plastic wrap and chill for 30 minutes.

Toward the end of the chilling time, preheat the oven to 210°C/190°C fan/375°F/Gas 6.

Set a heavy 22cm/81/2in ovenproof frying pan over a medium heat. Add the coriander seeds to the pan and fry until they become darker in colour and fragrant. Add the butter and let it melt, then stir in the vinegar, sugar and a good pinch of salt, and stir until the sugar has dissolved, then cook to a light caramel.

Arrange the halved figs in the pan, cut-sides down. Let them cook gently over the heat for about 1 minute until softened and beginning to lightly caramelise. While the figs cook, remove the pastry from the refrigerator and roll it out to a circle just larger than the pan. Slide it onto a board and return it to the refrigerator until you are ready to use it.

Working quickly, remove the pastry from the refrigerator and place it over the contents of the pan, tucking the edges down the sides. Transfer the pan to the hot oven and bake for about 25 minutes, or until the pastry is crisp and golden.

Let the tart rest in the pan for a few minutes, then slide a knife around the outside of the pan. Invert a plate on top of the pan and, carefully holding the plate and pan together, quickly turn it over to flip the tart out. Sprinkle the remaining goats' cheese over the top and let it melt over the tart and scatter over the fresh coriander. Serve warm.

AVO, BASIL AND COCONUT LASSI (SERVES 2)

'This unusual combination of flavours makes a refreshing lassi for hot weather. It particularly makes a great breakfast smoothie, as it is substantial enough to set you up for the day. It's optional, but you could top with a little desiccated/dried shredded coconut too, for an attractive effect if serving to guests. It's very rich, so serve in small glasses.'

- 1/2 large avocado, peeled and pitted
- 150ml/5fl oz/2/3 cup whole milk
- 100g/31/2oz/generous 1/3 cup coconut yogurt
- 2 tbsp lime juice
- 2 tsp honey
- · a small handful of fresh basil

Put the avocado, milk, yogurt, lime juice and honey into a blender and blitz until smooth. Add a splash of cold water to loosen if it is too thick. Set aside a couple of the small basil sprigs for garnish and add the rest of the basil to the blender.

Blitz into the lassi, leaving a few flecks unblended for a bit of visual interest, if you like. Pour the mixture evenly between two glasses, top each with a basil sprig and serve.



Twickers Foodie - By Alison Jee

Festival & Restaurant Round Up For Your Diary

I know the weather has been pretty dire of late, but let's all hope that warmer days are ahead and summer's around the corner. As well as the pleasure of dining al fresco and some new restaurants opening, summer means festivals! And if, like me, you're a foodie, there are a number of treats in store for us soon:

Foodies Festival returns to Syon Park, London, from 25th–27th May, with a star-studded line-up of celebrity chefs and chart-topping music stars, including: Blue and Sister Sledge. One of my favourite festivals, known as 'Gastro-Glastonbury', the three-day event features live cooking demonstrations from TV celebs and chefs from MasterChef, Great British Bake Off and Great British Menu. These include: MasterChef champions Tom Rhodes and Dhruv Baker, MasterChef:

The Professionals champion, **Alex Webb**, MasterChef 2023 finalist, **Omar Foster**, Great British Bake Off finalist, **Sandro Farmhouse**, Channel 4's Sunday Brunch bread expert, **Jack Sturgess**, **Dipna Anand** and

Omar Allibhoy aka The Spanish Chef. Throughout the 3-day weekend, visitors enjoy a packed schedule in the interactive live theatres. There's a Kids Cookery School, making cooking fun, where young guests prepare things they can take away and enjoy. Masterclasses in the Drinks Theatre include tutored Champagne, Beer, Cider, Cocktail and Wine-tasting - presenters include BBC, ITV and Channel 4 drinks experts. Day tickets from £4 (child) and £21 (adult); Weekend tickets from £38 (3-day) On sale now at www.foodiesfestival.com

In mid June we have **Taste of London**; the capital's largest and longest running food festival returns for its 20th Anniversary from **12th to 16th June**. The fiveday festival line-up will see highlights from Japanese Robatayki restaurant **Roka**, Urban rotisserie and grill restaurant **Oblix** and Italian **Big Mamma Group**

along with plenty of Taste newcomers and London's most loved dining spots Tickets available now at **tasteoflondon.com**



Later in June we can look forward to another great event, Pub in the Park Chiswick (28th – 30th June). Pub in the Park, one of the UK's best food and music festivals, from Tom Kerridge, has top chefs and restaurants taking part. This year it's happening in Marlow, Chiswick, Reigate and St Albans. As well as stellar musical acts, including: Busted; Sam Ryder; Van Morrison; Paloma Faith; Olly Murs, and McFly, the festival offers world class food and beverages. As well as their classic food offering, restaurants will introduce an elevated dish: The 'Pub Special', a dish that

brings something a little extra special. Expect bold flavours and premium ingredients as chefs create completely new dishes or rework house favourites. At Chiswick, you can visit Jack Blumenthal's **Ginger**

Wings with *The Multi-Award Winning Same but Different Bao & London Caviar Dollo*. New to the lineup is **Temper** serving *Pork Belly Bite Tacos*, *Smoked Lamb Tacos* and *Coal Roasted Sweet Potato*. **The Orange** from Belgravia will be serving up pizzas, including its Pub Special topped with iberico pancetta, roasted pineapple, pickled red onion, gorgonzola and chilli. Ticket prices are from £40 for adults, £25 for children (under 5's free) and available no at tickets.pubintheparkuk.com



There's a new event this year coming to Richmond in July, the **Marzamemi** will pop up in Old Deer Park on Saturday 6th and Sunday 7th July for a weekend of Italian food, music, stylish interiors and



homeware and more. Bringing a slice of Sicily, Marzamemi will celebrate the rich culture of Italy, from its quality cuisine, to the vibrant spirit of its people. Featuring a feast of Italian delights, from take home deli goods by Lina **Stores**, freshly shucked oysters by **The Oyster** Society, pizza by West London's Napoli on the Road, savoury goodies from Crosta & Mollica and arancini by Arancina - known for its artisan pizzas, Granita and Gelato by The Sicilian **Deli**, mouth-watering pasta by **The Original** Carbonara, authentic Italian coffee and sweet treats, including Sicilian cannoli and cassatine, by **Etna Coffee** and many more. Adding a taste of the Amalfi Coast to Marzamemi, Malfy Gin will be serving up special cocktails, including

Limoncello Spritz, Gin & Tonics and Negroni Bianco's and The Little Orange Van will arrive to serve up **Aperol Spritz** all weekend. With a line-up of live musicians and DJs, you can watch a live performance by UK Garage royalty **Sweet Female Attitude**. There will be sets by some UK's most in demand DJs. Ticket prices are from £40 per adult and £15 per child, with SUPER! VIP tickets starting from £75. More information and tickets at www.marzamemi.co.uk. Open from 10am-10pm on **Saturday 6th** July and 10am-8pm on **Sunday 7th** July 2024.

Scott's Richmond has recently opened its riverside terrace. The picturesque terrace, open for lunch or dinner reservations and available for private hire, welcomes groups of up to 25 seated (or 40 standing for exclusive events), You can indulge in deluxe plateaux of fruits de mer and English oysters by the dozen, complemented by a bottle of the finest champagne, while enjoying the (hoped-for) sunshine, with the River Thames as a backdrop. Open seven days a week for lunch and dinner, Head Chef Tom Fraser's menu is packed

with seafood classics inspired by the original recipes of

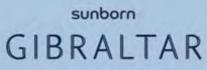


highlights include: Baked Spiced Crab with garlic and herb toast; the Scott's Apple Smoked Salmon with pickled cucumber and baked brioche bread and the iconic Scott's King Prawn Cocktail served with Marie Rose sauce. To secure a table on the terrace, ensure you select the 'Outdoor' option when making an online reservation,

Scott's Mayfair, alongside specialties that pay homage to Scott's Richmond's riverside location. Menu



Last, but by no means least, **Sticks'n'Sushi's** newest UK restaurant, in Richmond, opens **Sunday 5 May**. It will be a welcome addition to Richmond's foodie community with its unique combination of sushi and yakitori-sticks. To celebrate, those signing up on the website will access the soft opening days, offering 50% off food between the 2-4 May. Sticks'n'Sushi is the sushi restaurant that's ideal even for those who don't eat fish, with the menu catering for all tastes including plant-based options. The extensive Kampai menu includes signature house cocktails, wine, beer, spirits and sake. As with all Sticks'n'Sushi restaurants, Richmond will embody the traditional Japanese concept of Omotenashi, which is wholeheartedly to look after each and every guest.



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Summer is on its way!!!

By Bruce Lyons

You Hope. I hear you say as you slosh thru the floods!!!

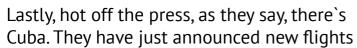
So, what's new as they say/ask. Oddly, there is news. The first is the never stopping exponential rise of the Family Adventure trips. A few years back they were so expensive and few and far between, they have probably trebled in the three years from Covid. Of course, the after effect, coming out of that, was people, suddenly experiencing such pleasure of travelling with their families again and the fact that so many youngsters want to more than sit on a beach – they want experiences – go to places where the culture is different to ours.

Of course the documentaries on TV help and the Wildlife programs too. Luckily for all of us – in this era of "The Cost of Living" crisis, a couple of the popular family destinations are countries where the rate of exchange is to our advantage. Morocco and Turkey. Both have a lot of these itineraries – definitely worth looking at, a couple of years back by April, the Summer school break adventures would have all been full, but as I say there is more being sold – so if you haven't had time to find a holiday yet, get it in touch.



Then, and you may wince when I say this, we have the Red Sea, not only the rate of exchange

playing in your favour but it is also "off the menu" to many because of the Middle East Political situation. However the Red Sea that we know is 2000 kms from Yemen and Hurghada has some excellent prices just now and it is the nearest Coral Sea if snorkelling or diving in a Coral Sea is your pastime – check it out.







from Gatwick to Cayo Coco and from Manchester to Holguin. Both flights start in May, Cuba suffered badly post covid and the economy deteriorated but it is a very interesting destination and they are fighting to get their tourism back to where it was pre 2019.

That is enough news for this week – but I will keep my eye out for changes in our territory and pass it on as soon as I can. Come and visit us at 58 Church Street for a chat about the above or other holiday ideas. Bruce

WIZ Tales: Georgia - "No to Russian Law"

By Teresa Read

Opposition to the Foreign Agents Bill in Tbilisi, Georgia



Georgia, a republic in Southwestern Asia, is bordered by the Black Sea, Russia, Turkey, Armenia, and Azerbaijan.

Tbilisi is the capital city.

For over eleven days many thousands of students (known as Georgia's Gen Z) have marched against the "Russian Law" – chanting "No to Russian Law" – carrying and wearing the Georgian national flag; it is reported that the young people are greeted and hugged along the way, and at night they dance the national dances of Georgia in the streets and squares.

One hundred and twenty-six Civil Society Organizations (CSOs) have suspended cooperation with the government of Georgia until the Russian draft law is revoked. A CSO protest rally against the Russian law has been organized on 28th April 7pm at the First Republic Square (this can be followed on X, formerly Twitter).

The "Russian Law" states that if organizations receive twenty percent or above of funding from foreign donors they would have to register as "organizations bearing the interests of a foreign power" and would by monitored by the Justice Ministry; this is similar to regulations in Russia.

There is concern that adoption of the "Russian Law" would affect Georgia's relationship with the European Union; Georgia gained EU candidate status in December 2023.











Coat of arms of Georgia



Pro-NATO poster in Tbilisi

More about Georgia: https://worldinfozone.com/facts.php?country=Georgia

Gardening in the Square this summer By Shona Lyons

Watch this space! Planting in the Square will begin soon! Anyone who wants any of the tulips and daffodils to Naturalize please let us know info@crusadertravel.com







Come rain or shine?

By Deep Patel

~Life Through the Eyes of Twickenham Shopkeeper~

It is sleet in the morning...sun in the afternoon and wind in the evening (no I don't mean that type of wind after your beans on toast)...the daffodils have started to fade BUT the new leaves of summer have started to show all the trees...birds are chirping a lot more as they seek their mates, and people are starting to show more skin and wear less...all of these are a sign...a sign that the sun is coming...but what is it about the sun that we are all so obsessed about? I mean sure, yes, I get it...feels good on the skin, nice flowers and a holiday-like feel, not having to wear so many clothes, being outdoors more in general, days out at the seaside, ice cream and cold refreshing drinks...all valid reasons to love the sun...but are we missing out on something else?



You see, in the absence of light...there is darkness...and darkness need not be a negative thing? Why do so many of us consider darkness to be negative? Why do so many see rain, wind or cold as being "bad", or a time that is "rubbish", something that they cannot enjoy? We need all of those conditions for nature to thrive, and the seasons are never to blame...it is only us that we can blame...for conditioning ourselves to be one-way only...

We all have experienced some very changeable weather recently, it's wet, windy and cold, then sunny and hot... I have spoken to customers who have said "what a crap day, can't do anything at all", or they will come in to my shop and say "rubbish weather today" with a disappointing sigh...but it made me think...if we spend all our time waiting for the sun in order to enjoy our lives in a country that only has sun for around 40% of the year, we will be wasting a massive 60% of our year (and indeed lives) simply "waiting"...

They say in order to change your life, you need to change your way of thinking...so why not start NOW...as you are reading my article, make a promise to yourself that you will never look upon a rainy, wet or windy dark day as being "bad" ever again...instead you will see them as GOOD rather...an opportunity to play board games or cards, read a book, cook a hearty warm meal with an old friend and eat together to talk about old times, watch a good film with snacks and a blanket on the sofa, mediate, draw...the opportunities are endless...all of which DON'T require the sun to shine...and all of which are low cost...and all of which will add enjoyment to your life instantly too...you see, what I realized this week from talking to customers in my shop was that there is no "bad weather" when it comes to enjoying our lives... and the enjoyment that we experience is not truly dependent on the weather...it is dependent on us, and our way of thinking...

Remember...

"To change your life, simply change the way you think..."

MY CREATURE-KINDNESS TIP OF THE WEEK...

STOP ANY INSECT KINDLY (GOOD KARMA): Sprinkle pure essential peppermint oil, Olbas oil, fine black pepper or white vinegar around places where you don't want them to come (but NOT directly on them)...they will go without you having to harm them. For ANY specific tip to stop any "pest" or insect KINDLY (for good karma/blessings), email me: lnsectLoversUnite@gmail.com or join my Facebook page: "INSECT LOVERS UNITE"





Semele

By George Frideric Handel, libretto by William Congreve Richmond Opera at Normansfield Theatre, Teddington

The story of *Semele*, taken from Ovid's *Metamorphoses*, is timeless with its themes of desire, ambition, challenging of the *status quo* in pursuit of personal fulfilment, and the rise and fall of public figures. Its liberal attitudes towards adultery and vengeance remind us that societal values change and are relative, something of which we are being made well aware today.

A crowd in the court of King Cadmus glisten in their costumes while the beautifully painted backdrop transports us to a feast celebrating the marriage of princess Semele to Athamas (Amélie Saintonge). Simon Pike's lighting design conveys a sense of joy, yet injects anticipation through gentle shadows.





Much revolves around the bedroom. A cheeky pixy-like Cupid in pyjamas (Claire Doran) unleashes her dreamy voice to work her magic on Semele. Somnus (Richard Perry) sleeps while jealous Juno tries to engage him in a conspiracy to bring about Semele's destruction. Semele and her sister Princess Ino (Erin Holmes) bounce up and down on Semele's bed. Holmes sings exquisitely and her strong vibrato works in her portrayal of the sensible sister.

Under Lindsay Bramley's baton, the small Baroque orchestra play with gusto, allowing us to wallow in the enveloping music. Generally the orchestra responds to the singers' phrasing and emotions making an integrated musical experience. Star of the orchestra is cellist Giles Kennedy, hypnotic in poetic tone, while altering chameleon-like in timbre and emotional range.

Naomi Kilby's Semele exudes an endearing charm such that we care about her terrible fate. Her stepped dynamics and vocal control draws us in, with strong dramatic shifts between flirtatiousness and desires on one hand and her concerns and fears on the other.

Hugh Benson delivers some lovely passages musically and Ruth Vanni has a wonderful rich mezzo tone, which in its middle range is gorgeous. However, their stage presence never quite convinces that they are the omnipotent god Jupiter and Juno (ironically) goddess of marriage, rather than a contemporary millennial straying husband and his vengeful spurned wife.

Semele resonates with today's issues, and through the combination of good singers, a genius composer and super sensitive cellist, the whole is bigger than the sum of the parts and one feels the emotions and drama that Handel wanted us to feel. All in all a lovely production.

Read Susan Furnell's review at www.markaspen.com/2024/04/21/semele-ro/
Photography by Leepyphoto ©

MAIDDING AND SKIDDING

Legally Blonde, the Musical By Laurence O'Keefe and Nell Benjamin

TOPS at the Hampton Hill Theatre until 27th April

Legally Blonde is a light, fluffy and funny musical wrapped around the life affirming message, be true to yourself. It works at all levels. The band is good, the dancing is great, the funny bits are funny, and the message is there. What a fun evening!

Alex Alderson totally owns the role of Elle Woods, in her transition from dumb blonde to legal wizard, equally convincing as the dizzy rich-kid madly in love and as the unlikely outsider newbie at the prestigious Harvard Law School.





The very pink Barbie-influenced staging is joyful, John Roberts' simple set design reminding us throughout of the decadent Malibu lifestyle Elle is familiar with. Scene changes race along the story, hair being dressed at the back of the salon, mirrors and clothes-racks wheeled on for the store, desks and benches for the court room.



Ubiquitous and exuberant dance routines by the large ensemble deliver all that was asked of them by director and choreographer Charlie Booker. Then there is skipping routine that accompanies Whipped Into Shape. How does Kendall Knight manage to sing so well as Brooke Wyndham, after all that skipping?

The standard is so high that it's almost invidious to single out individuals, but Guillaume Borkhataria's Emmett is just the guy you would want your friend to fall for if she was obsessing over an unsuitable lover. Jen Shaw-Powell is brilliant as Elle's wise friend, the gusty Paulette, doling out

wisdom but showing an unexpected vulnerability. Luke Storey as Kyle B O'Boyle, the hunky delivery driver

who steals Paulette's heart with the help of a faux Riverdance routine, is laugh-out-loud funny. What a contrast to Ian Stark's scary unethical law professor, all arrogance and entitlement.

But the glue that holds the story together is the Greek chorus of the Delta Nus, a tour de force appearing at critical moments routines, and their sheer exuberance set the pace for the show.

to guide Elle back to positivity. Their costumes, song and dance Hats off ladies for reminding us all of the positive power of women working together.

And there are dogs ... two cute well-behaved dogs.

Read Polly Davies' review at www.markaspen.com/2024/04/25/legally-blonde

Photography courtesy of TOPS







Little Boxes

by Joann Condon and Leonie Simmons Alphamum Productions at the New Wimbledon Theatre Studio until 27th April

As an intriguing array of boxes awaits onstage, the soundtrack of the namesake song

percolates the snug space. Although a childhood favourite, it has taken a long time for me to see its irony. But as Joann Condon's autobiographical gem, *Little Boxes* unfolds, telling of her life and times, stage career and career stages, its clarity breaks through.

In a detailed one-woman show, Joann Condon creates an intimate atmosphere, as she shares her past and present with honesty and candour. She tells how she was compartmentalised, particularly her being the 'fat' fourth sister, and her resigning herself to



that label. This was before finding inner sanctum in drama classes and finally embracing her true potential. Breaking out of her self-imposed boxes, after battling with despot costume departments and probing from the public, she understood that one can be different.



These literal boxes are labelled and varied, and each contains an aspect of Condon's life. The Grief box and Mum box are particularly poignant, and most of these receptacles, such as relationships and school runs, are opened up with a warm humour. However, there is something that none of these cardboard boxes contains, and that is mawkishness. Each box is unpacked in a unique and upbeat style. Amazon packages will never look the same!

As a performer, Joann Condon is comfortable in her role, and performs from the heart. Although her biography, working with co-writer Leonie

Simmons has created a punchy, quick-fire script that nevertheless is full of wit, warmth and wisdom. This a pair produce deft material that goes straight to the heart. With sensitive direction by Daniel Brennan, *Little Boxes* is a polished production, well worth unpacking. It is quite a gift box.

Read Heather Moulson's review at www.markaspen.com/2024/04/20/little-boxes

Photography by Cat Humphries

Bang Goes the Laid of a Pitelime



Bonnie and Clyde, the Musical by Frank Wildhorn, lyrics by Don Black

by Frank Wildhorn, lyrics by Don Black Adama Entertainment at the New Victoria Theatre, Woking, then on tour until 26th October

Rat-ta-tat! The startling opening of *Bonnie and Clyde, the Musical*, as the proscenium is sprayed with machine-gun bullets, overwhelming with its noise and disorientating strobe flashes, is a self-inflicted spoiler. Notching up the intensity and the inevitability of the tragic tale, it goes straight to the climax, the violent deaths on 23rd May 1934 of a notorious, yet celebrated pair of murderous lovers. The musical is a moral story, and a sad one, in which a ratchetting culmination of events results in their extra-judicial execution by the increasing desperate



authorities. "A short and loving life, ain't so bad", sings Bonnie. They are 23 and 25 years old.



Philip Witcomb's sepia design evokes the Great Depression. Perforated with bullet holes and heavy grids, prison bars, the set is always on the move as the scenes travel with the fugitives. Lighting and video designs give a *film noir* effect, but dynamic and agitated.

Alex James-Hatton makes an edgy amoral Clyde, charting his decline, yet showing Clyde's charm in winning would-be virtuous Bonnie. Katie Tonkinson is captivating as Bonnie, portraying her with a heady mix of romance, ambition, and guts. The two become bound in their mutual sexual appetites, their craving for excitement, and their desire to fulfil unrealistic ambitions. Both actors sing with passion, and the chemistry between them really fizzes.

This love is mirrored in that of his brother, Buck and his wife Blanche. However, propelled by her Christian upbringing, they aspire more to a quiet life than excitement, but Buck is conflicted by loyalty to his brother. Understudy Oonagh Cox gives a remarkable performance as Blanche, stepping in with twenty minutes notice, playing jumpy, pragmatic Blanche to a tee, as

we enjoy the amazingly wide range of her singing voice.

The seven-strong band of versatile musicians, under musical director Issie Osborne, keep the insistent pace, paving the road for the fugitive's frenetic travels and travails.

The end is abruptly truncated. A bloodied Clyde carries a limping Bonnie into their Ford V8. But we have already seen the end, on a Louisiana country road, in a storm of machine-gun bullets, there ends an American dream. From the start of *Bonnie and Clyde*, you know what is going to happen, but hopeagainst-hope, you hope it won't.

Read Mark Aspen's review at www.markaspen.com/2024/04/25/bonnie-clyde

Photography by Richard Davenport and Kris Askey



St Mary's University Outstanding London Marathon for St Mary's Athletes

The 2024 London Marathon saw outstanding results for St Mary's Endurance Performance Centre (EPC) athletes and alumni. St Mary's Alumnus Emile Cairess finished in third place overall, and the first placed Briton. Emile completed the iconic 26.2mile course in a time of 2:06:46. This result automatically qualifies him to run the Marathon for Team GB at the Paris 2024 Olympic Games.

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Emile's performance was just short of fellow St Mary's alumnus Sir Mo Farah's British Record of 2:05:11. Emile had previously matched Sir Mo's 10km British road record of 27:44 and is also the current British 10-mile record holder at 45:57.

Speaking of the Emile's performance, Head of Sport St Mary's Andrew Reid-Smith said, "The marathon is a difficult event to get right. Emile produced a world-class performance that will add to his experience and make him confident about running well in Paris. Had conditions been better I'm sure he would have run even guicker.

"Along with Mo and Charlotte Purdue, this means that St Mary's runners now figure in three of the quickest marathons ever run by GB athletes."

Fellow St Mary's EPC alumnus Jack Rowe served as an official pacer for Emile. Jack is one of four GB athletes who have secured a qualification time in the 5000m for Paris 2024, having run a time of 13:04.75, and will be hoping to secure

his place on the team in the coming

months.

In the Women's Elite Race, St Mary's alumna Becky Briggs also competed. She completed the race in a time of 02:35:25 to finish as the second-place British female and twelfth place overall.

Both Becky and Jack train at St Mary's and receive support as part of the University being an **England Athletics** Hub Site. The Hub provides coaching support, coach education, mentoring, and a range of sports science and therapy services for elite athletes in

partnership with English Athletics.

Becky was joined on the course by fellow St Mary's alumna Charlotte Purdue who was an official pacer for the race. Charlotte has already secured her place in the Paris 2024 Olympics in the Women's Marathon as is currently third on the women's British all-time Marathon record list. having run at time of 2:22:17 in 2021.

Also already qualified for the Paris 2024 Olympics is St Mary's Alumna Beth Potter who will compete for Team GB in the Women's Triathlon. Beth is

already an Olympian, having competed in the 10,000m at the Rio 2016 Olympic Games.

Politics Students Visit Supreme Court

A-Level Politics students at Richmond upon Thames College (RuTC) visited the Supreme Court, in Parliament Square in mid-April, as part of their coursework.

Student, Antriana Sampo, recounted the trip:

"The Supreme Court opened in 2009, after the Constitutional Reform Act (2005) and is the final court of appeal in the UK, which hears cases of the greater public or constitutional importance affecting the whole population.



Our trip began by being shown Court Room 2, where we first established the key differences between the features of a regular court and the Supreme Court, which consisted of cameras, no witness stands and the judges table being the same height as the defendant's table. We also learnt that the Supreme Court only enforces and states what the law is and does not provide judgements of quilt. The emblem of the Supreme Court was also explained to us, and we learnt that it consists of the different national flowers of all the countries in the UK (the Tudor rose for England, the thistle for Scotland, the leak leaves for Wales and the flax blossom for Northern Ireland), to represent unity. It also consists of the Greek letter Omega, which symbolises finality.

We then had the opportunity to look at a court case, named 'Isle of Wight vs Platt,' which involved a father taking their child to Disney Land during the school term and was fined £50 by the council for this, which he thought unfair and took to court. We discussed within our group whether the father was justified in the decision, or whether the council was right to fine him. This included investigating details of UK laws and acts, to consider who was lawfully right in the matter, and concluded that the council won the case.

To end the day, we got the chance to sit in on an actual court hearing (Abbasi and another (Respondents) v Newcastle upon Tyne Hospitals NHS Foundation Trust (Appellant), which was a case about releasing information on doctors who were involved in the withdrawing of treatment of a patient."

It was a truly insightful visit for our learners, who were able to put their studies to use in reallife situations and practice analytical thinking.

Find out more about our courses and how to apply for 2024 here.

Richmond upon

Thames College

Harlequins Squad For Big Summer Kick-Off

Harlequins have named their Big Summer Kick-Off squad for Saturday's Gallagher Premiership fixture against Northampton Saints (KO 15:05 – <u>tickets here</u>).

With 60,000 supporters expected at Twickenham Stadium, Harlequins have bolstered their starting XV with the return of experienced duo Will Collier and Danny Care, alongside Luke Northmore who makes his first start since October.

In the engine room, Fin Baxter and Will Collier pack down alongside hooker Jack Walker. Irne Herbst and Stephan Lewies continue at second-row, with Chandler Cunningham-South and Will Evans on the flanks. Alex Dombrandt continues at number eight.

In the backs, Danny Care returns at scrum-half to partner Marcus Smith. Andre Esterhuizen and Luke Northmore form the centre combination, with Cadan Murley and Louis Lynagh on the wings, and Tyrone Green at fullback.

Amongst the Impact Players, there's plenty of firepower with front-row replacements Sam Riley, Joe Marler and Simon Kerrod, joining second-row George Hammond and back-row Tom Lawday. Will Porter and Jarrod Evans provide experience in the halves, with centre Oscar Beard adding plenty of versatility.

To purchase tickets for Big Summer Kick-Off <u>click here</u>. To view the matchday schedule, including timings for Jess Glynne's pre-match show, <u>click here</u>.

Director of Rugby Billy Millard commented: "We're excited for Saturday. These big matches at Twickenham are always special and the players are looking forward to another great challenge. The group have prepared well, we know Northampton are a tough opponent and we're expecting another fierce battle in front of a big home crowd."

Starting XV:

- 1. Fin Baxter (47)
- 2. Jack Walker (60)
- 3. Will Collier (238)
- 4. Irne Herbst (43)
- 5. Stephan Lewies (66 Captain)
- 6. Chandler Cunningham-South (13)
- 7. Will Evans (86)

Impact Players:

- 16. Sam Riley (50)
- 17. Joe Marler (279)
- 18. Simon Kerrod (100)
- 19. George Hammond (62)

- 8. Alex Dombrandt (135)
- 9. Danny Care (372)
- 10. Marcus Smith (156)
- 11. Cadan Murley (111)
- 12. Andre Esterhuizen (87)
- 13. Luke Northmore (64)
- 14. Louis Lynagh (63)
- 15. Tyrone Green (72)

20. Tom Lawday (81)

21. Will Porter (18)

22. Jarrod Evans (13)

23. Oscar Beard (51)

Not available for selection (injury): Jack Kenningham, Dino Lamb, Will Joseph, James Chisholm, Nick David, Matas Jurevicius, Joe Launchbury



Red Roses Team to Play France

John Mitchell has made two changes to his Red Roses match day 23 for the Round 5 Guinness Women's Six Nations match against France at Stade Chaban-Delmas, Bordeaux.

Amy Cokayne returns to the starting XV in place of the injured Lark Atkin-Davies (ankle) while Abbie Ward comes into the team with Rosie Galligan (thumb) also ruled out.

Morwenna Talling continues in the second row having been promoted from the bench moments before kick-off in last week's emphatic victory over Ireland at Twickenham Stadium.

The other six selected forwards also started last time out while the backline remains the same for a fourth match in a row.

Head coach Mitchell said: "Our focus has remained on our process and how we best prepare for the next opposition. We now have an exciting challenge against France in France which we're all looking forward to."

Red Roses team to take on France

- 15 Ellie Kildunne (Harlequins, 42 caps)
- 14 Abby Dow (Trailfinders Women, 44 caps)
- 13 Megan Jones (Leicester Tigers, 20 caps)
- 12 Tatyana Heard (Gloucester-Hartpury, 21 caps)
- 11 Jess Breach (Saracens, 37 caps)
- 10 Holly Aitchison (Bristol Bears, 29 caps)
- 9 Natasha Hunt (Gloucester-Hartpury, 71 caps)
- 1 Hannah Botterman (Bristol Bears, 46 caps)
- 2 Amy Cokayne (Leicester Tigers, 73 caps)
- 3 Maud Muir (Gloucester-Hartpury, 29 caps)
- 4 Zoe Aldcroft (Gloucester-Hartpury, 52 caps)
- 5 Morwenna Talling (Sale Sharks, 12 caps)
- 6 Sadia Kabeya (Loughborough Lightning, 17 caps)
- 7 Marlie Packer (Saracens, 103 caps) captain
- 8 Alex Matthews (Gloucester-Hartpury, 66 caps)

Replacements

- 16 Connie Powell (Harlequins, 18 caps)
- 17 Mackenzie Carson (Gloucester-Hartpury, 14 caps)
- 18 Kelsey Clifford (Saracens, 7 caps)
- 19 Abbie Ward (Bristol Bears, 64 caps)
- 20 Maddie Feaunati (Exeter Chiefs, 4 caps)
- 21 Lucy Packer (Harlequins, 20 caps)
- 22 Emily Scarratt (Loughborough Lightning, 110 caps)
- 23 Sydney Gregson (Saracens, 6 caps)



Match Preview: Everton v Brentford

Analysis, team news, match officials and more. Here's everything you need to know ahead of Brentford's Premier League game against Everton on Saturday, which will be broadcast live on Sky Sports (5.30pm kick-off GMT)

Written by Brentford Football Club

Buoyed by a 5-1 victory over Luton Town last time out, Brentford's Premier League run-in continues with a trip to Everton on Saturday. The game kicks off at 5.30pm and will be shown live on *Sky Sports*.

A five-game unbeaten run has lifted the Bees to 15th, 10 points clear of the relegation zone with four games left to play, while a crucial 2-0 win over Merseyside rivals Liverpool on Wednesday earned Everton some breathing space of their own: Sean Dyche's Toffees are eight points clear of Luton in 18th.

Analysis, team news, match officials and more. Here's everything you need to know ahead of the weekend's action.

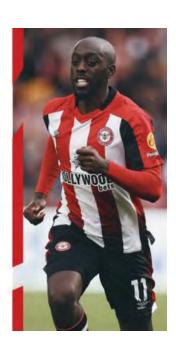
Pre-match Analysis

Alex Lawes, Playmaker Stats: Direct and physical at both ends of the pitch, Everton and Brentford go about their business in a similar manner.

Brentford had been in danger of a nervy final month of the season, but the Bees' have finally received some just reward for their much-improved performances in the last few months.



Head to Head		
	Comparisons	
36	Goals	52
48	Goals Conceded	59
346	Shots	326
39%	Possession	44%
72	Yellow Cards	80
1	Red Cards	2



Since returning from the March international break, Thomas Frank's west Londoners have embarked upon a five-match unbeaten run of form which has well and truly propelled them away from the bottom three and the relegation places.

Prior to the break, Brentford had majorly improved but were still underperforming their expected goals. They are still significantly under for the xG differential with -9.92 so far this season.

Interestingly, the only team with a worse xG differential in this campaign are their upcoming opponents, Everton, with the Merseysiders on -18.

Stylistically, the two teams go about their business in a similar manner.

For example, there is a major emphasis from both Frank and Toffees boss Sean Dyche placed upon being direct and perhaps physical at both ends of the pitch. This is shown by the statistic that Everton have managed to win the most aerial duels in the Premier League 18.5 and Brentford the third most with 17.1, sandwiching Luton Town.

Their direct style of football and lack of overarching possession-based philosophy is also shown in the fact that only bottom-of-the-table Sheffield United average less possession per game than Everton, whilst both teams are in the bottom four for their pass success rate.

One thing that has definitely dipped for Brentford this season would be their effectiveness and shooting from as close to goal as possible. Only Newcastle United and Arsenal had more shots per game from within the six-yard box last season, whereas this year they are down in 13th for that particular stat.

In contrast, Everton have been able to become a bit more effective and a threat in the opposition's box and that is shown by the fact that only league leaders Arsenal have scored more set-piece goals than them so far this season.

Yoane Wissa's 24th-minute opener at Kenilworth Road last weekend in Brentford's 5-1 demolition of Luton was the first time that Brentford have scored in the opening half an hour of a game in nearly two months.

Given that Everton are one of just three teams, alongside the bottom two Burnley and Sheffield United, to have failed to win after falling behind in a game, Brentford will be looking to replicate that relatively fast start at Goodison Park this weekend.

Scout Report

Everton keep heads above water despite eight-point penalty.

Everyone associated with Everton Football Club must be asking themselves when they will catch a break.

It was not so far in the distant past that the Toffees were nailed-on for a top-eight finish in the Premier League, with eye-catching runs in domestic cup competitions and the odd European campaign here and there.

But in 2021/22, they avoided relegation by three points and, in 2022/23, that safety net had narrowed to two. Again, this term, their status as top flight ever-presents since 1954/55 has come under severe threat.

They lost four of the first five league games without scoring a single goal in those defeats and, naturally, dropped into the relegation zone as a result, but they had started to put something resembling a run of form together up to the November international break, when they were 14th with 14 points. It was a start.

"The mentality I've tried to work with the players on is finding different ways to win games and we've done that," said manager Sean Dyche after the 3-2 win at Crystal Palace on 11 November.

"It's a work in progress. It's taken time. The questions Everton have had - are they soft, can they win games? We're making steps towards changing that story."

The story was changed for them on 17 November when the club was handed a 10-point deduction – the biggest in Premier League history – for breaching the league's profit and sustainability rules (PSR).

They abruptly dropped back to second bottom and returned to action with a comprehensive 3-0 home defeat to Manchester United, in a game where Alejandro Garnacho lit up Goodison Park with a stunning overhead kick.

While the board did what they could to appeal against the heavy deduction, the players did their part in trying to get themselves out of their predicament by winning four league games in a row at the start of December to get them looking back up again.

In hindsight, without that purple patch, Everton may have been staring down the barrel even further, given they went on a torrid 13-game winless run between 23 December and 6 April, when they finally secured a crucial 1-0 win at home to fellow relegation candidates Burnley.

By that point, their initial deduction had been reduced from 10 points to six, though they were handed a further two-point penalty earlier this month for a second PSR breach.

Asked whether the points deduction was affecting his players, Dyche said: "It has to be parked. Professional that is what it says on your passport, now the professional bit kicks in. We have to do everything we can do to look after ourselves."

And Everton have done just that, with three wins in their last four matches - including a 2-0 victory over Merseyside rivals Liverpool on Wednesday - lifting them eight points clear of the relegation zone with four games left to play.

In the Dugout

Sean Dyche

After a 17-year playing career ended at Northampton in 2007, Sean Dyche immediately stepped into the world of coaching by working as Under-18s coach at former club Watford, who he had played for between 2002 and 2005.

Two years later, Malky Mackay – who, incidentally, joined the Hornets as a player the summer Dyche left – was appointed manager, with Dyche promoted to become his assistant.

Over the next two seasons, the pair guided Watford to 16th and 14th-place finishes in the Championship and, in the summer of 2011, Mackay left to take over at Cardiff, which led to Dyche stepping up to take on the role on a permanent basis in his place.

He led the club to 11th in 2011/12 – their highest finish in four seasons – but the Pozzo family took over and, in a statement said they "recognised Sean's impeccable conduct, representing the Hornets with honour and dignity at all time," before they quickly ousted him in favour of Gianfranco Zola.

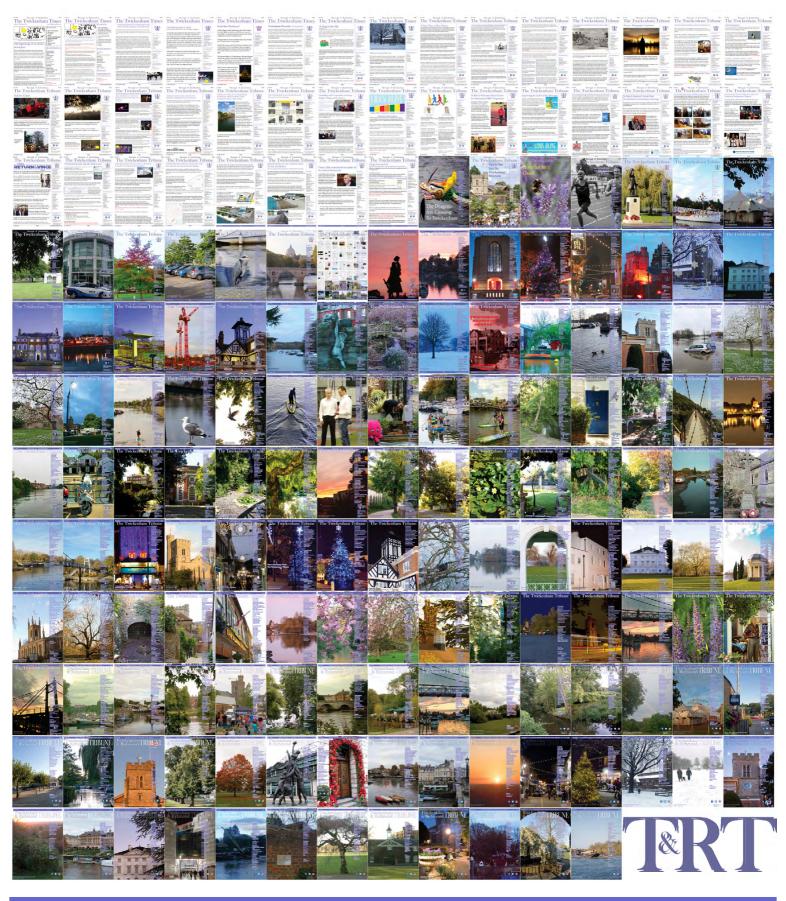
Dyche was only out of work for a matter of months, though. Eddie Howe left Burnley to return to Bournemouth in October 2012 and he was installed as Howe's successor on a two-and-a-half-year contract.

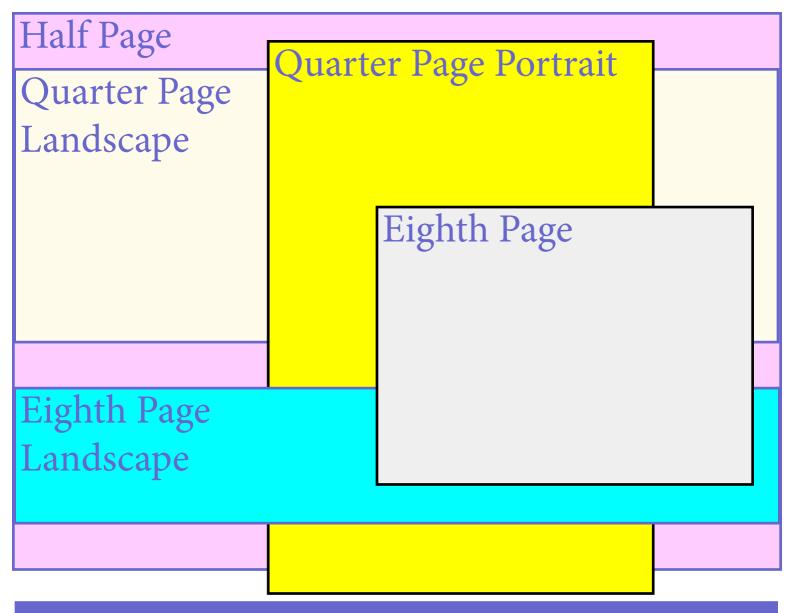
However, he ended up remaining at Turf Moor for seven years more than his initial contract length, guiding the Clarets to promotion to the Premier League as runners-up in 2013/14 and as

Championship winners in 2015/16. His side finished seventh in 2017/18, which saw them qualify for European football for the first time in over half a century.

In April 2022, with the threat of relegation increasing, Dyche was sacked by Burnley – who dropped into the Championship after a defeat to Newcastle United on the final day - and, last January, he was appointed manager of Everton on a two-and-a-half-year contract.

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