

Twickenham & Richmond TRIBUNE

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7th August 2020

T&RT

TickerTape - News in Brief

Planning refused for former Greggs bakery site development

The redevelopment of the site to provide up to 116 residential units at Gould Road, Twickenham was refused permission at the Planning Committee meeting on Wednesday 5th August. The committee decision was unanimous in rejecting the application.

You can see the planning application [HERE](#)

Transport for London - Weekend travel information

Kew Bridge – From 9 August until 12 August there will be a series of overnight directional closures at the junction of Kew Bridge, the A205 Chiswick High Road, and the A315 Kew Bridge Road. Works will take place from 20:00 until 06:00. Buses will be on diversion and signed diversions will be in place for general traffic. This is due to carriageway resurfacing works for Cycleway 9. Please plan ahead and check before you travel, for the latest information please visit [status updates](#).

Barclays Leaves Teddington

Barclays Bank in Teddington is closing on Friday 6 November 2020

Teddington Lock Anti-Social Behaviour

Due to ongoing ASB, the lock island and beaches have been closed to the public. Both bridges remain open for travel between Ham and Teddington. A dispersal zone will be enforced from 1600 hrs on Friday 7th August until Sunday night. A police Marine Support Unit boat was also launched at Teddington Lock to patrol the area.

Museum of Richmond

Museum of Richmond will officially reopen to the public from Tuesday 11th August. Visitors will need to pre-book tickets before coming to the Museum, which you can do by clicking the link [HERE](#)

[Visit the News page for more stories](#)

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TwickerSeal

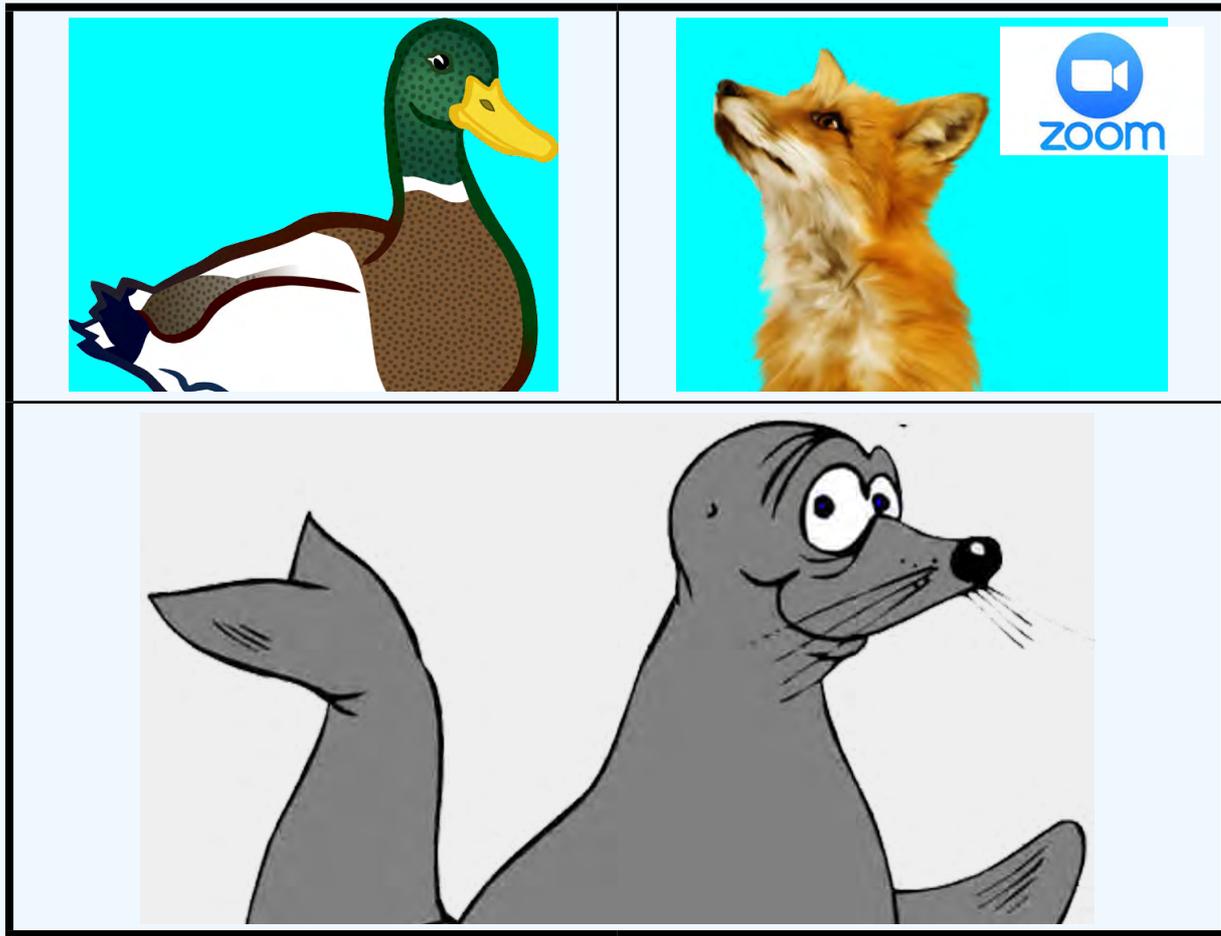
It seems everyone in the borough is getting involved in "Zoom Meetings"; all except TwickerSeal and his chums who missed out on the Twickenham Riverside Community Conversation recently.

The Twickenham Riverside Stakeholder Representative Group Zoom Meeting is on 26th August, but TwickerSeal hasn't been invited to that either.

That's a shame as TwickerSeal and his chums have a wealth of experience on the riverside and could help the council see that its current proposals do little to offer an active riverfront and fail to make

the riverside the heart of Twickenham as intended.

Never mind, TwickerSeal and his chums can have their own Zoom meeting and share all the gossip from Eel Pie Island. Did you hear that ...



Some Good News at Last About Twickenham Green's ASB

By Teresa Read

After a year of writing to the Council and thirty anti-social behaviour reports to the police, residents in Strawberry Hill, opposite Twickenham Green, are starting to sigh with relief.

It is the beginning of a weekend which is expected to be hot and sunny and no doubt people will gather on the Green as they have been doing during good weather for the past year.

However, the downside is that there are no toilets on Twickenham Green which are in public use so visitors have been using local gardens and the streets as toilets. This is all relatively new behaviour - starting pre-COVID - and also affecting the parish church and its grounds.

Finally, yesterday the police, with permission from the Council to use a lamp post, installed CCTV overlooking the local area. Unfortunately, it was too late for a young couple; their car rear window had been mindlessly smashed in two places a couple of nights earlier.

During the course of the year there has been aggressive behaviour from men urinating on private property and upset as a passing comment was made or someone looked at them. Three 999 calls had to be made and on one occasion a sudden thunder storm sent four burly aggressors running for cover before a serious fight happened.

An official complaint was finally made to the Council with a recommended ten-point plan for action.

The Council has agreed with Sainsbury's opposite Twickenham Green to stop selling alcohol after 9pm until the end of August and Park wardens have been seen on the Green.

It also seems that at last the Council is arranging permanent signage on the Green indicating the time and use of toilets in the cricket pavilion - fingers crossed.

In the longer term it is understood that the Council is looking at putting toilets on Twickenham Green and Richmond Green so let us hope that this does not take too long as hygiene is all important in the times in which we live.

Thank you to the Safer Neighbourhood Team and the Community Safety Partnership Team for their support.



Borough View

By Graeme Stoten

'The Palm Centre'

A veritable collection of beautiful exotic hardy plants awaits the visitor at this delightful nursery located in the old kitchen gardens of Ham House.

Propagating and growing many of their plants on site, the greenhouses offer a treasure trove of exotic specimens including palms, ferns and olives to name a few.

A lovely place for a gentle wander and worthwhile diversion from the Thames riverside path.



PART 191

MORTLAKE BREWERY

Mortlake brewery began brewing beer for the local monastery in 1487. However, it didn't grow into a commercial business until the 18th century with the advent of steam-driven machinery.

In the 19th century, it brewed beer to be delivered to British troops in India and the Crimea, before being bought in 1898 by the Watney family. The purchase resulted in the firm becoming Watney, Combe, Reid and Co.

Since the turn of the 20th century the brewery developed westward. In 1903 an eight-storey maltings was erected by the riverside on the eastern corner of Ship Lane.

Our first postcard is a wonderful photograph of a section of the staff in 1920. It was clearly compulsory to wear a hat if you worked in a brewery! For many years during the 20th Century there was a specialist hat shop by the railway crossing in Sheen Lane. I suspect it was a profitable business for a while.



The second image dates from 1932 and is an action shot of barrels being rolled across the yard. Hats were still compulsory!



The Watney Brewery went on to produce Red Barrel, one of the best known beers of the 1960s and 70s. I still have a red barrel keyring and if you pop into the Roebuck pub in Hampton Hill you will see some authentic red barrel items from the period that have been collected by landlord Terry Himpfin over many years. The Roebuck is one of our remaining "proper pubs"

During the 1960s, the site was renamed The Stag Brewery. Watneys maintained its role as the leading local employer with 1,400 on the payroll. Further expansion westward in the

early 1970s took the brewery west of Ship Lane destroying several small alleyways, streets and a paddock in the process. Expansion did not mean more jobs - use of modern technology brought a steady decline in the workforce, so that by 1986 the total number was 400, including management and office personnel.

In 1995 Watney's sold all their breweries to Courage, which then became part of Scottish and Newcastle who later leased it to Anheuser-Busch to brew Budweiser lager. The Brewery finally closed in 2015.

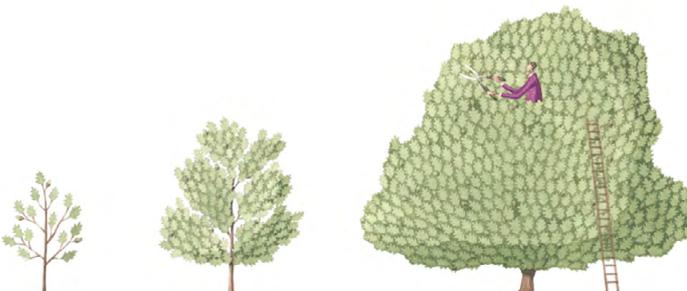


The Stag Brewery site in Mortlake is currently the largest redevelopment area in the borough and plans are underway for a mixed-use scheme for the site. Proposals included cover a range of uses across the site including residential, retail, office, community, recreational and educational, as well as many new active open and green public spaces.

I leave you with a more recent image of a building that dominated that part of the borough for 150 years.

All previous articles in this weekly local postcard column are accessible by visiting www.twickenhamtribune.com Just go the archive editions which start in 2016.

With many of us spending more time at home at present it may be that you are using the time to tidy a few drawers or have a bit of a clear-out. If you trip over any old postcards, old envelopes with stamps on, or photograph albums that you would consider parting with, I'd be very interested in arranging to see them. Please contact me on 07875 578398 or by email at: alanwinter192@hotmail.com I am happy to pay cash for anything like that which I find of interest. So don't throw old postcards etc. in the skip or recycling bins. Show them to me first! Thanks, stay safe and well.



The Tree Agency

darryl parkin

The Treehouse
25 King Edwards Grove
Teddington, Middlesex TW11 9LY
Telephone 020 8274 0107
Mobile 07960 123580
Fax 020 8274 0119
info@thetreeagency.co.uk
www.thetreeagency.co.uk



The Tree Agency

COVID-19

By Teresa Read

This week from the World Health Organization:

“We have seen around the world, that it’s never too late to turn this pandemic around. If we act together today, we can save lives, we can save livelihoods if we do it all together. (WHO Director-General Dr Tedros)

“As well as being one of the key tools to stop the virus, the mask has come to represent solidarity”

“By wearing a mask, you’re sending a powerful message to those around you that we are all in this together.”

This week the World Health Organization highlighted several modes of transmission of COVID-19: “contact, droplet and airborne transmission - as well as environmental contamination associated with objects or materials likely to carry infection and faecal-oral routes of transmission.

Local Statistics

Published figures for cases of COVID-19 on Friday 7 August 2020 were as follows: 560 cases in Richmond upon Thames, 757 in Kingston-upon-Thames, 1,150 in Hounslow.

Number of Deaths from WHO Situation Reports:

At the time of writing the World Health Organization Situation Report for Friday 7 August 2020 gave the following details for countries with the highest numbers of deaths - the three highest are all in the Americas: 157,357 in the USA, 97,256 in Brazil, 49,698 in Mexico.

South Africa has the highest number of recorded deaths in Africa: 9,604
(The South African COVID-19 response is being bolstered by a surge team of health experts from WHO.)

Iran has the highest number of published deaths in the Eastern Mediterranean: 17,976.
The United Kingdom has the highest number of published deaths in Europe: 46,413
India has the highest number of published deaths in South-East Asia: 41,585
China remains the country with the highest number of published deaths in the Western Pacific: 4,687

The total number of recorded deaths worldwide is 709,511.

Marble Hill Horticultural Marvels

Reinstating Britain's Lost Trees; The Black Poplar

By Jack Morris

The Black Poplar is one of our great lost native trees, and at Marble Hill Park we are very pleased to reintroduce this historic landscape feature.

This noble old tree was once a standard of the British landscape but is now seldom seen. A water loving species, natural groves of black poplar were often seen gracing the banks of rivers, which contained the perfect habitat for the tree to propagate freely. Due to a resurgence in the popularity of black poplar during the early part of the last century they can also be seen as planted trees dotted throughout picturesque farmland (although a lot of the poplars



Populus nigra

planted at this time were black poplar hybrids, which has caused other problems amongst the native population). Today it is estimated there are only 7,000 black poplars growing in Britain, only 600 of these are female trees; which makes the black poplar the rarest native tree in Britain. At Marble Hill Park English Heritage are planting 19 semi-mature black poplar trees as part of the Marble Hill Revived project. This planting of rare native trees ensures that these elegant trees with their unique bark, lofty canopies can be enjoyed by all of our park users and wildlife in equal measure.

Black poplar Habitat and wild propagation

Populus nigra is a river dwelling tree, it is known historically as the water poplar. This is the trees' natural habitat, the mud and silt banks that were crucial to the survival of the tree no longer exist; humankind has dredged these rivers, replaced the silt and mud banks with concrete embankments. As a consequence we have lost one of our greatest native trees along with a whole host of habitat for countless native wildlife species. This environment facilitated the ideal conditions needed for its propagation. The black poplar is very demanding in terms of its propagation requirements. The wind dispersed seeds remain viable for a very short time*.



Black Poplar seed

Once this cotton wool like seed is dispersed in June they must fall over moist, bare ground. This ground must remain moist and bare until leaf drop in the autumn**, if the seed is subject of drought or flood it will perish. These mud and silt banks are the perfect growing medium for these temperamental seeds as they will remain moist with the masses of water the river is able to provide whilst being raised enough to avoid flooding, rot or being washed away.

*under ideal laboratory conditions the seed will only store for 2 years, to give an indication of the life span

**However it must be noted that due to the mildness of our climate in recent years this leaf drop, which in years gone by could be predicted to take place in October leaves can now remain on trees well into November even into December.



Fallen Black Poplar continuing to grow

As these seeds can be difficult to propagate naturally, many of the black poplar colonies currently growing in the UK have been produced from vegetative propagation. When we think of vegetative propagation we tend to think of cuttings done in a controlled environment such as a potting shed. However if a tree falls onto wet ground and has any life left in it at all, quite often it will produce at least one other tree from the fallen one. Similarly if branches fall from the tree into water or mud there is a good chance that this could result in more trees being propagated. Black poplars tend to strike (produce roots and therefore a new plant) with relative ease from cuttings. Black poplars can also sucker, roots which become severed due to flood damage, animals, or human interference have been known to produce new or multi stemmed trees from suckers. It must be said, however, that it is uncharacteristic for black poplars to sucker. The colonies that exist in the wild today are often small, crowded together and will scarcely produce fine specimens.

Planting 19 semi mature black poplar trees at Marble Hill Park is a hugely beneficial addition to the planting which will increase not only the diverse range of range of trees on display at Marble Hill Park, but the diverse range of wildlife. The catkins of black poplar are an important early source of nectar for bees and other pollinating insects. The leaves of the black poplar are a food source for the lava of many invaluable, rare moth species including the wood leopard, hornet, figure of eight and poplar hawk. The black poplar also provides choice roosting opportunities as well as its seeds serving as a food source for many of our much loved native birds; Reinstating this lost feature of the historic landscape will be an asset to the wide range of wildlife at Marble Hill as well as creating habitat for a range of different species of insects and animals.



Poplar hawk

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Black Poplar: the most endangered native timber tree in Britain
By John White, Research dendrologist, Westonbirt Arboretum
Crown copyright 1993 ISSN: 0267 2375
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- Woodland Trust <https://www.woodlandtrust.org.uk/>
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- The UK Biodiversity Action Plan (UK BAP): 1992–2012 <https://jncc.gov.uk/our-work/uk-bap/>



ENGLISH
HERITAGE



The Mary Wallace Theatre - from an idea to a reality

By Simon Walters - Life Member of the Richmond Shakespeare Society

Back in the early seventies the Richmond Shakespeare Society was struggling and on its last legs. Having been the most prominent amateur theatre company in the area since Gladys Eriksen created it in 1934 to perform the works of Shakespeare, we were then down to our last 25 paying members and had no permanent home of our own. The old Richmond Council supported us by invitation to perform at the occasional civic event but could not be expected to provide financial support. We had an occasional performing venue in the ballroom of the old Cardigan House, then providing club facilities for the Poppy Factory employees, but this was eventually closed and demolished for redevelopment as much-needed accommodation for the British Legion. We were offered facilities in the new Cardigan Hall but these, with the best will in the world, were not really suitable for theatre purposes. The then RSS Committee felt sure that the future of the society could not be secure until we found “a proper theatre of our own”. I was appointed Project Manager with special duties to find and implement this happy objective - but without much confidence that it could be achieved.

First it was the small matter of raising funds, and suddenly the Borough was infiltrated by groups of strange arty types bursting into pubs to perform short mediaeval mummers plays to bemused drinkers, a sponsored walk around all eight (or is it eleven?) gates of Richmond Park and begging-letters were dispatched to many of the great and the good of the theatrical profession. We performed street theatre and pub theatre, we marched in costume, we mounted stalls in all the garden fetes and fairs we could find. Concert play-readings and jumble sales were held. Our project was widely advertised and strongly supported by the local press.

All regular RSS productions were suspended for this essential fund-raising period, during which two significant events occurred. The old Borough of Richmond merged with Twickenham to become Richmond-upon-Thames, and Mary Wallace, who had been the RSS Secretary for many years, died of cancer. Mary was a long-term employee of Thames Television and she had generously willed her entire pension fund to the RSS, boosting our Theatre Project Fund substantially. She was much loved in the company and in the borough, and it was decided that she should give her name to the new theatre - which had yet to be found!

The search was moving on. Ryde House, sad and empty and deteriorating rapidly on the Twickenham side of Richmond Bridge was considered. A Church hall in Kew was discussed. Eventually Ted Latham, the new Chief Planning Officer, suggested we take a look at the old Mission Hall nearby St. Mary's Church and beside the river in Twickenham. It had been one of the earliest of Baden Powell's scouting venues, then a mission school, but was now totally derelict and a haven for the homeless of the area. The site had been the subject of much interest for



redevelopment, but had failed to satisfy the planners as in any way contributing to the riverside atmosphere and the roof-line vista of the area.

We had found our site! After lengthy and detailed negotiations with the Council Planning Department we were granted a 99year lease at a peppercorn rent! Now to convert the derelict and leaking shell into a working theatre. Soon the same artsy characters who had pranced about the streets in doublet and hose were on site, up to their necks in muck and bullets. We dug out all the pigeon manure, cleared out all the empty bottles and rotting timber and, I regret to say, all the needles, phials and other nasties, all ready for building contractors to start work without encountering these stomach-turning horrors. Interestingly we encountered no rats for they had long-since abandoned the place on sanitary grounds.



And when it came to finding contractors, another stroke of good fortune. As I was crossing the car park I was approached by a charming man. His name was Trevor Osborne and his company, Speyhawk, had been doing a lot of upgrading of Church Street. He offered to assist with the building works necessary to transform the old Mission Hall into a theatre, and on the basis that the RSS would pay him when they could, since we were a long way short of the required funds at that time. This was an enormous boost in moving the project on towards reality. Speyhawk moved in and, with Peter Powell as architect, the stage, auditorium, dressing rooms and workshop miraculously began to take shape. We hadn't anticipated that the completion date would turn out to coincide with a planned visit to the town of HRH the Prince of Wales, who kindly agreed to open the "Mary Wallace Theatre beside the Thames at Twickenham". Prince Charles laid the commemorative stone on May 28th, 1981 and the RSS was once more up and running!

The opening show in the proud new building was a compendium of several of our fundraising shows entitled *OPENING GAMBITS*, the first Shakespeare, in October 1981, was *RICHARD III*, a broad programme of plays followed, and we went on to substantially increase our membership numbers and to establish a loyal local audience.... and the RSS was able to pay Speyhawk the last £17,000 within three years of opening.

The rest, as they say, is theatre history.

The attached photographs show the exterior of the old Mission hall as it was before the conversion - and as it is to-day



Feeding deer is the opposite of kind, says The Royal Parks

The Royal Parks is reminding visitors to Richmond and Bushy Parks that deer are wild and unpredictable animals, following a resurgence of deer feeding by the public post lockdown. To help combat this worrying trend, the Volunteer Ranger Service, which was suspended during the pandemic is being gradually brought back to focus on the issue.

“By feeding the deer you are teaching them to approach humans for food, which is dangerous for all visitors,” explains Adam Curtis, the Assistant Park Manager for Richmond Park. “The deer roam free and we want them to enjoy a life that is as wild as possible, however they should be enjoyed from afar, not harassed by visitors shoving branches, or human food, in their faces.”



The herds of deer in both parks in London are wild and do not require feeding from the public. They are herbivorous, so feed on grasses, leaves and shoots of trees, and other woody plants. The two parks, which have a combined size of 3,600 acres, have an abundance of natural food suited to the deer’s nutritional needs.



The special grassland habitat, that is protected by law, depends on deer grazing and the parkland trees have a distinctive browse line as the deer eat all the leaves and twigs growing below about 1.5 metres. Deer grazing also prevents tree seedlings from growing, keeping the grassland open.

Jo Haywood, who leads the Volunteer Ranger Service for The Royal Parks said: *“We understand that some visitors are well intentioned, but unfortunately feeding the deer is the opposite of kind. We’ve seen examples of deer being fed crisps, sandwiches and even in some cases fizzy drinks. Unfortunately,*

some deer even associate plastic bags with food and will consume these bags in their quest for a tasty treat. In extreme cases this plastic can block their digestive system, condemning them to a lingering death from starvation.”

“The Rangers will be informing visitors of why feeding deer is dangerous and also sharing messages from our Summer of Kindness campaign which asks visitors to Enjoy the Parks, Respect the Environment and Be Kind to Others.”

When visiting Richmond and Bushy Park, visitors should practise deer safety by:

- Keeping a minimum of 50 metres from deer
- Not touching or feeding the deer
- Staying alert. Deer are wild and unpredictable animals



For more information on the Summer of Kindness Campaign visit:

<https://www.royalparks.org.uk/home/bekindtoyourparks>

For more info on Volunteer Rangers visit:

www.royalparks.org.uk/rangers



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Three senior Richmond & Wandsworth council officers resign amid “Inappropriate Contractor Relationships” after contractors gave them free meals and trips abroad

The council’s Fraud Audit Update July 2020 stated “that officers (three officers that were part of a service management team) had improper relationships with contractors and had accepted hospitality but failed to complete the required declarations. Investigation highlighted widespread failure, across the service, to follow established procurement and budgetary controls policies and procedures. Evidence obtained of officers receiving hospitality from a contractor, meals and an overseas trip. Officers interviewed and report prepared for disciplinary proceedings. Officers resigned prior to formal disciplinary hearing. Internal Audit have undertaken a procurement review on this services application of controls and a report will be issued to the Service Director.”

The report adds “Investigation is closed and an internal audit of the services compliance or non-compliance with established processes is being undertaken. The outcomes of this audit will be reported to this Committee in the Autumn.”

LGA RESPONDS TO HOME-TO-SCHOOL TRANSPORT AND BUS FUNDING

Responding to the announcement by the Department for Transport that emergency bus and tram funding will be extended and by the Department for Education on funding for home-to-school transport provision, Cllr David Renard, the Local Government Association’s transport spokesman, said:

“It is good further funding has been announced for bus services and light rail, which have a critical role to play in the national recovery from COVID-19 and beyond, through supporting local economies, tackling poor air quality and congestion and reaching the country’s net zero carbon targets by 2050.

“However, these need long-term funding to support future provision.

“The most effective way forward would be for the Government to give councils oversight of local bus services, so they can ensure effective targeting of any public funding.

“We are pleased funding has been announced to support home-to-school transport and it will be important for the Government to work closely with schools and councils to ensure that the costs of covering extra transport capacity are fully covered.”



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Eel Pie Island Club SUP



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Mayor of London consults on Homebase planning application

As part of the 'call-in' by City Hall on the Planning decision for the redevelopment of the Homebase site in Richmond, the Mayor of London is carrying out a consultation on a revised proposal.

On 3 July, the Planning Committee for Richmond Council considered an application for a mixed-use development, creating 385 homes in a four-nine storey redevelopment on the Manor Road site. Following consideration of all the representations and the officer's report, the Committee recommended the application be turned down on several grounds.

These included:

- failure to deliver maximum reasonable amount of affordable housing
- the design and scale being visually intrusive, dominant and overwhelming
- the quality of the proposed accommodation
- the impact on surrounding properties

Planning regulation dictates that developments of 150 residential units or more, or over 30 metres in height, must be referred to the Mayor of London, after the Council has made a decision.



Following the outcome of Richmond Council's resolution to refuse planning permission for the scheme, the Mayor of London decided to use his powers to direct that he will become the local planning authority for the application. The Mayor believes that this development is of a nature or scale that would have a significant impact on the implementation of the London Plan policies on housing and affordable housing. After the Mayor's Direction, the Applicant submitted revisions to the GLA in November 2019, which were subject to consultation in December 2019 and January 2020.

In July 2020, the applicant made further amendments proposing the demolition of existing buildings and structures and comprehensive phased residential-led redevelopment of 4 to 11 storeys, to provide 453 residential units (of which 173 units will be affordable homes), flexible retail, community and office uses, provision of car and cycle parking, landscaping, public and private open spaces and all other necessary enabling works (see the below for the full summary).

Residents can now have their say in a consultation by the GLA on the revised application until 3 September 2020.

Where can the documents be viewed?

The application documents are available to [view on the GLA website](#).

How to comment

You can make representations by emailing the Greater London Authority at ManorRoad@london.gov.uk by **3 September 2020**. Remember to include the GLA reference: 4795.

(Hard copies of documents are not available to view, and representations by letter are discouraged, in line with Town and Country Planning (Coronavirus) Regulations 2020).

Comments received after 3 September 2020, but before a decision is made, may still be considered but failure to meet this deadline could result in your comments not being considered. Any representations that have been previously made on this application to Richmond Council or Greater London Authority will still be taken into account.

When will a decision be made?

The Mayor has provisionally scheduled a virtual representation hearing for the 1 October at 13:30. However, this is provisional only and not yet formally confirmed. Anyone who has written to either Richmond or the Mayor will be notified directly at least 14 days in advance of the hearing.

Useful links:

[GLA Homebase webpage](#)

[GLA Homebase application documents webpage](#)

[London Borough of Richmond application webpage \(reference 19/0510/FUL\)](#)



Jersey Tiger Moth



Purple Hairstreak Butterfly



The hot weather finds all of us seeking ways to keep cool and the Wren was lying on the earth by the River Crane and not at all worried by us walking quietly by her. The Blue-Tit visitor was cooling off in the bird bath and all the usual suspects were seen sunbathing in gardens along with their human neighbours. The change in our climate is seeing some migrant species such as the Blackcaps staying here and it is lovely to hear their melodious song in the birds' choir. Another good way to connect everyone but children especially to nature is by playing a game to see who can match the sound they hear to the bird or animal. It is fun and teaches listening



and communication skills which we can all benefit from improving in the current antagonistic atmosphere in our world. It is not important if we get it 'wrong' and we do not need an expert before we start trying this activity as it engenders curiosity and some will want to investigate more and some will not but will enjoy the game anyway! Squirrels make the most amusing sounds and this one looked so comical with dried grass s/he seemed determined to mow for bedding or eating?

River Crane Sanctuary [Website](#) [Instagram](#)

Travel the World at Kew

Delve into the jungle, meditate in a Japanese Garden or meander amongst the Mediterranean olive groves. Explore the world 30 minutes from central London.

Satisfy your wanderlust at Kew this year.

Bask in the glory of the Californian summer with our Redwood Grove. Get your Spanish holiday fix with our Mediterranean Garden. Adventure around Asia with our Japanese Garden or experience the Himalayas with our incredible Rhododendron Dell.

Let the powerful fragrances of the Chinese Grove transport you thousands of miles away, or if you're the adventurous type, explore the humid forests of Madagascar in our tropical glasshouse.

Holidays might look a little different this year, but the scents and sights of Kew Gardens can whisk you away.

This summer, create the holiday of a lifetime in a day. The world awaits you...

From 3 July – 16 October 2020. Find more information [HERE](#)



From 22 August

Nestled in our global garden, walk amongst poetry, prose, and illustrations from acclaimed writers from around the world.

10 selected spots will be brought to life along with memories and sentiments from our own staff and volunteers.

Featuring work by:

Robert Montgomery
Joe Cottonwood
Nina Mingya Powles
Óscar Martín Centeno
Leo Boix

Rowan Hisayo Buchanan
Tamryn Bennett and Lyndsay Urquhart
Jini Reddy
Dara McAnulty
Yuyutsu RD Sharma
Toni Giselle Stuart

Pop-up coronavirus test centre available in Richmond this August

People who think they may have contracted coronavirus can get tested at a temporary pop-up testing centre in Old Deer Park, on selected dates this August.

In addition to the drive-in testing centre at Twickenham Stadium, the tests are being offered to anyone who thinks they may have symptoms - not just key workers. See the below for the dates.

Please note the test will not show if you have already had COVID-19, only if you have the infection on the day of the test.

You must not turn up without an appointment – those who have not booked will not be tested.

The main symptoms of the disease are:

- A high temperature – this means you feel hot to touch on your chest or back (you do not need to measure your temperature)
- A new, continuous cough – this means coughing a lot for more than an hour, or 3 or more coughing episodes in 24 hours (if you usually have a cough, it may be worse than usual)
- Loss or change to your sense of smell or taste - this means you've noticed you cannot smell or taste anything, or things smell or taste different to normal



More [information on being tested and how to book your test](#).

Please note, if Richmond is not shown as one of the options when you book, please try again later.

Leader of Richmond Council, Cllr Gareth Roberts, said:

“A key element of the strategy to eradicate this virus is to conduct as many tests as possible, especially for essential workers and those most at risk.

“If you are elderly, a key worker or covered by one of the categories listed above, and either you or a close member of your family has developed symptoms of coronavirus, then please come and get tested.”

Those tested will receive their results 48 hours later.

Please remember you can also apply for a Home Test Kit. They are delivered to your home and then collected by courier once completed. The NHS website has more information.

The pop-up testing centre is available at Old Deer Park throughout August, ONLY to those people with an appointment:

Monday 10 August
Thursday 13 August
Sunday 16 August
Wednesday 19 August

Saturday 22 August
Tuesday 25 August
Friday 28 August
Monday 31 August

Powerjam celebrates its 5th birthday

Powerjam have made a video to celebrate their 5th anniversary, which they will be posting and sharing throughout the community and beyond:

We hope our video will give you a glimpse into the positive impact your support has made on the numerous local young musicians we've worked with at Powerjam and how much they have gained and progressed over the past 5 years rehearsing and gigging on our community's truly amazing stages!



We have been very busy during lockdown and throughout the summer, taking our sessions online and also releasing our various bands' songs on major streaming platforms such as Spotify, Apple Music, Soundcloud, and iTunes (thanks in part to RFU support and an Army vs Navy Match Grant)

Please also see this Powerjam Interview on SW London's Riverside Radio— they also played our young bands' releases! We hope you'll find the content of the interview interesting (in particular that of a lead vocalist -15 years old), as it is a wonderful display and mention of our many community events and local prominent people making

Richmond/Twickenham a very special place to live! View interview [HERE](#)

We have also been invited by a New York based music project to participate in their live stream concert at the end of the summer, to raise money for homeless kids around the world during the pandemic. Their last live stream had over 10,000 views in the States so we are honoured they found our project and bands, and reached out to us!

Powerjam, in partnership with AFC, also works with at risk and disadvantaged youth offering local musical young people the opportunity to improve their skills, showcase their talent, entertain our community, and play music with other like-minded young people.

Click image to view video



A Sign of the Times

By Alan Winter

“We waited months for pubs to re-open and now we can’t get a beer because they are fully booked!”

Fear not folks. This was a one off at the Prince of Wales in Twickenham on Tuesday night. Their four screens were all showing the Brentford v Fulham promotion decider at Wembley and social distancing rules meant that everyone present had to be seated with no standing at the bar in the pub is allowed.

Back to whatever is normal according to Government advice now, but do remember to book tables in advance if you intend going to any of the busier pubs this weekend as we enjoy another few days of good weather.



Help us fight litter in our borough

Residents in Richmond upon Thames are being asked to help fight the influx of litter that is being left behind in our parks and open spaces.

Following the ease of the COVID-19 restrictions and the recent sunny weather, Richmond Council has noticed a rise in the amount of litter being strewn across the borough.

Last weekend, the Council’s waste and collection team cleared triple the usual number of bags of litter from bins and surrounding areas in our parks.

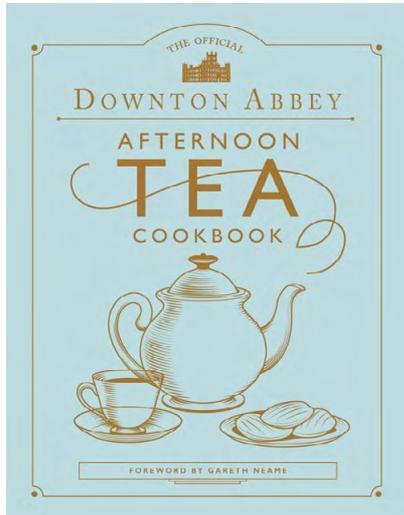
Whilst additional temporary bins have been installed at key sites, many park visitors are still leaving behind bottles, food, packets and bags when they find the bins already full. The litter is not only unsightly, but it is also a hazard to local wildlife and a potential risk to human health. We would urge all our park users to take your rubbish home and recycle where possible.

However, a growing number of community-spirited residents are coming forward and offering to help by volunteering to coordinate litter picks. To help facilitate these activities, the Council and the South West London Environment Network (SWLEN), have written [guidance to help people plan and organise their events](#) – safely.



ATTENTION FANS OF DOWNTON ABBEY

It's **Afternoon Tea Week** this month (10-16 August in case you wondered) and I thought it appropriate to share some recipes with you from a delightful new cook book that will be the perfect gift for



any fans of Downton Abbey and of baking. **The Official Downton Abbey Afternoon Tea Book** is an excellent value hardback (£12.99) published last month by Frances Lincoln. It has a foreword by Gareth Neame, the executive producer and it shows how afternoon tea is a revered and treasured English tradition. Fans of the TV series and film can delve into a range of sweet and savoury English classics such as Battenburg Cake and Bakewell Tart and enjoy recipes that capture the delicacies of the time – and the proper way to serve them.

The book features a detailed narrative history and extols the proper decorum for our afternoon tea. Lovely food photographs, character quotes, and stills from the television series and recent film, bring the characters of Downton Abbey, and this rich tradition, to life.

I've chosen a couple of recipes from the book for you to try. I have to confess that baking isn't really my thing – I'm too lazy, and don't like the attention to detail needed with quantities and timings, so tend to rely on a delivery from [Frankonia](#) when we want lovely cakes and baked goods, but I can make a mean cucumber sandwich! Anyway, do try these recipes that are favourites of mine and I would urge you to have a look at the book - it is much more than a cook book.

CLASSIC CREAM SCONES

Scones have been essential to the tea-time tradition since the mid-nineteenth century when, according to legend, the fashionable Duchess of Bedford ordered her servants to sneak the small cakes and hot tea into her room for an afternoon snack. In time, she began inviting her friends to join her for afternoon tea, and this homey ritual became a social trend. Queen Victoria, hearing of the new convention, soon began hosting fancy-dress tea parties. The tradition continued into the twentieth century, with Mrs Patmore serving scones to Lord and Lady Grantham at her bed-and-breakfast in season 6 of Downton Abbey.

Makes 10 scones

250 g (2 cups) self-raising flour, plus extra for the work surface
1 teaspoon baking powder
2 teaspoons caster sugar, plus
1 tablespoon for sprinkling
1 teaspoon salt
70 g (½ cup) currants



Preheat the oven to 220°C/425°F/Gas Mark 7. Have ready an ungreased baking tray. In a large bowl, mix together the flour, baking powder, the 2 teaspoons sugar and salt. Stir in the currants and cream until just combined. Using your hands, gently gather the dough together, kneading it against the side of the bowl until it holds together in a rough ball. Lightly flour a work surface and turn the dough out onto it. Roll out the dough about 2 cm (¾ inch) thick. Using a 7.5-cm (3-inch) round cutter, cut out rounds from the dough, pressing straight down and

lifting straight up and spacing them as closely together as possible. Place the dough rounds at least 5 cm (2 inches) apart on the baking tray. Gather up the dough trimmings, knead briefly on the floured work surface, roll out the dough again, cut out more rounds, and add them to the tray.

Using a pastry brush, lightly brush the tops of the scones with the egg white mixture, then sprinkle evenly with the remaining sugar.

Bake the scones until golden, 10–12 minutes. Transfer to a wire rack to cool. Serve warm or at room temperature with butter, clotted cream and jam.

LEMON DRIZZLE CAKE

Warne's Model Cookery and Housekeeping Book, published in 1868 in both London and New York, contains one of the earliest recipes for lemon cake, which calls for just four ingredients: eggs, flour, sugar and grated lemon peel. A staple of tearooms in National Trust properties and regularly voted among the top ten favourite cakes in Britain, this deliciously sticky, moist version is slightly more elaborate yet just as traditional.

115 g (½ cup) unsalted butter, at room temperature, plus extra for the tin

185 g (1½ cups) self-raising flour, plus extra for the tin

1 teaspoon baking powder

½ teaspoon salt

150 g (¾ cup) caster sugar

1 tablespoon grated lemon zest

3 eggs

120 ml (½ cup) milk

1 teaspoon vanilla extract

Syrup:

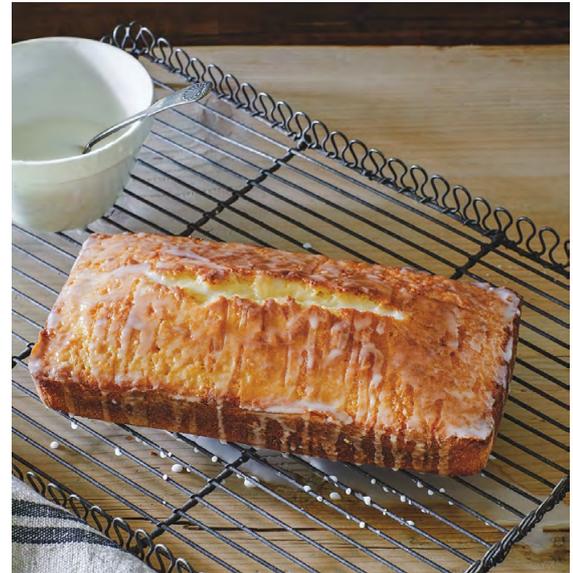
3 tablespoons fresh lemon juice

3 tablespoons caster sugar

Glaze:

60 g (½ cup) icing sugar

1 tablespoon lemon juice



To make the cake, preheat the oven to 190°C/375°F/Gas Mark 5.

Butter a 2 lb loaf tin, then dust with flour, tapping out the excess. Sift together the flour, baking powder and salt into a bowl. In a large bowl, using an electric mixer, beat together the butter, caster sugar and lemon zest on a medium-high speed until fluffy and lighter in colour, about 3 minutes. Add the eggs, one at a time, beating well after each addition. Add the milk and vanilla and beat until blended. On a low speed, add the flour mixture and beat just until blended. Transfer the mixture to the prepared tin and smooth the surface.

Bake the cake until golden brown and a skewer inserted into the centre comes out clean, about 55 minutes. Leave the cake to cool in the tin on a wire rack for a few minutes, then turn it out onto the rack. Turn the cake on its side to cool while you make the syrup.

To make the syrup, in a small saucepan over a medium heat, combine the lemon juice and caster sugar. Bring to a simmer, stirring to dissolve the sugar, and then simmer until syrupy, about 2 minutes. Remove from the heat. Using a long wooden skewer, pierce the sides and the bottom of the warm cake, making the holes about 2.5 cm (1 inch) apart and 2.5 cm (1 inch) deep. Brush the sides and bottom of the cake generously with the syrup, making sure it seeps into the holes.

To make the glaze, in a small bowl, mix together the icing sugar and lemon juice until smooth. When the cake is cool, turn it right side up on a serving plate and drizzle the glaze over the top. Leave to stand until the glaze is set, about 15 minutes, and serve.

Follow Alison on Instagram [@theseasonedgastronome](https://www.instagram.com/theseasonedgastronome)



Swan Upping

Coronavirus has claimed another victim: the annual royal tradition of Swan Upping on the River Thames. For the first time since the 12th century the full ceremony has been cancelled. For five summer days the river between Abingdon and Sunbury normally buzzes with excitement as crowds watch the river's swans being marked and a census undertaken on behalf of the Queen.

The Crown has sovereign ownership of all the swans, but their custody in the Thames is shared equally among the Crown, the [Vintners' Company](#) and the [Dyers' Company](#). The event is under the supervision of Royal Swan Uppers in scarlet uniforms, who check the swans' welfare from rowing skiffs. Previously marking was by clipping nicks from their beaks, but now cygnets are ringed to distinguish unmarked Crown birds from those of the Vintners or the Dyers.



Downstream in Richmond, Swans have had their wings clipped this year as a result of the Covid-19 outbreak. The Swan Awards are Arts Richmond's local "Oscars" for the best of non-commercial theatre in the Borough. Normally the season ends in July, but this year's coronavirus restrictions brought the Swans down from the sky in mid-March. Last weekend the Nominations for the truncated 2019-20 season were announced.

The two bigger societies had been able to mount multiple shows. Richmond Shakespeare Society's production [The Father](#), which Eleanor Lewis recommended as "surprisingly absorbing", has a nomination for Best Play and two of Teddington Theatre Club's dramas have also been nominated. Melissa Syversen "shed a tear" at the "moving, heartfelt piece of theatre" that was [The Revlon Girl](#), whereas [Pornography](#) made her "dramaturg's heart happy to think" about the "sheer level of details". However, tiny Park Players, making a come-back after a few years absence, also netted a Best Play nomination offering, [These Shining Lives](#), recommended by Eleanor Lewis as "a warm, absorbing and uplifting story, well told".

Away from straight dramas, Eliza Hall thought HLO Musical Company's [The Pirates of Penzance](#) provided "a delightful night of exceptional brilliance". Barnes and Richmond Operatic Society's "gruesome and gripping" [Sweeney Todd](#) was a "slick and innovative production", said Helen Astrid. Both were nominated for Best Musical.

Nevertheless, it was the talents of our young performers that stole the limelight with two nominations for Best Youth Production. Eleanor Marsh felt that [Dream](#) by RSS Young Actors Company was "a visual delight ... other-worldly". Dramacube's [The Wizard of Oz](#) had a cast all under fourteen, but Claire Alexander noted that "enthusiasm and commitment shone from everyone". These shows are the Swan eggs for the future and you can bet your life that there will be no ugly ducklings when these Swans hatch.



Read Mark Aspen's retrospective at www.markaspen.com/2020/08/07/swan-up

Photography by Andrew Crowley

Summer Al Fresco Dining in Church Street

By Shona Lyons.

Enjoy the fantastic welcome in Church Street this summer, with the Al Fresco Summer dining season. There is a great atmosphere in the street as the Restaurants, bars and cafes bring their tables out into the street and this year it is slightly different as it is daily from 10am until closing time as the street has been pedestrianized to allow for a safer space for everyone due to Covid 19, so if you wanted to you can eat breakfast, lunch and dinner, in this charming street!

Every year since 2005 we have had Al Fresco dining in Church Street Twickenham. In past years this was when the street would be closed on Thursday, Friday and Saturday nights and all-day Sundays and Bank Holidays from the first Thursday after the last May Bank Holiday and would finish the first Sunday after the last Bank Holiday in August.

This year it is different in Church Street because of the Safer Space that we have created in the street with the Council help and encouragement. The street is now pedestrianised every day from 10am until midnight so basically the Al Fresco dining is every day from 10am for those restaurants serving breakfast and then lunch and dinner. The cafes work all day until about 5 to 6pm and the restaurants are serving meals all day until closing but they do have a few hours break in the afternoon and then they open again at 6pm.



Right now with the Government's Eat out to Help Out scheme on Mondays, Tuesdays and Wednesdays (for August) where you get 50% off your bill (with the maximum amount off being £10), for those restaurants that are participating in the scheme, the street is even fuller on these days with everyone enjoying the discounts they get on their bills, both for lunch and dinner. Although on Mondays a few of the restaurants are closed as they need a break from the busy Sundays!

Another new and exciting addition to the Al Fresco dining experience is Topsy Hour at Tsaretta Spice from 6-7 on Tuesdays to Thursdays and 12.30 to 1.30 on Sundays, where you get 25% off your drinks and between you and me they have some really yummy Indian Cocktails as well as regular cocktails and drinks, but if you want something really special then I can recommend the Goa cocktail that is served in a coconut! You might not be able to go to Goa this year, but with a meal at this high-end restaurant in the square, you really can indulge in the exotic tastes and flavours of India.

Travel Desk News

By Bruce Lyons

How does the saying go “The World is your Oyster” well perhaps not in 2020 and where will all those GAP year backpackers go – I wonder?! The World just got a lot smaller and it might be awhile before it rights itself – but then I’m an optimist (Leo – 86 next week!) so I guess this is the time for many to become armchair travellers and dream a bit – maybe plan a bit too , your trips will be soo much better that way as well , another thing is that while so many operators are having to look forward for sales, they have put early booking incentives and this applies across the trade – including the adventure market, so now is the time to look.



Unfortunately all that talk of air bridges and then corridors, are starting to fade and so many holiday plans have been put on hold, as people simply don’t want to be quarantined on their return and anyway the FCO says you shouldn’t travel- which means that if you do – you do at your own risk- don’t expect Her Majesty to sail to your rescue as Laurie Lee experienced all those years ago!! However not all is doom and gloom, at least both Italy and Greece are “safe” along with all their Islands.

We had clients last week in Sicily, everything went to plan, the Covid disciplines were not too irksome and it wasn’t that crowded either and we have other clients right now doing a tour of Tuscany – of course I’m tracking them . Prices are rising though (as many Spanish travels were transferred) if you want a last minute August, though if you can wait till September you will see some great prices, as it should be after all those little chappies are back at School !! One thing about package holidays is that nearly all packages now are ring-fenced against Covid embargos and if cancelled you get your money back – no if’s and no but’s –so you can book with confidence.



Now we’ve done with deferring and refunding we are finding some time to look over our shoulder. Many new bookings are to the UK, Cottages, Motorhomes, B & B’s even self-drive itineraries and there are new and more adventurous self-guided itineraries all over the British Isles for walkers and cyclists and then In line with Covid Guidelines I am working with Hotels in Teddington, Twickenham and Richmond to bring English travellers to enjoy our Royal Park, Palaces and Houses, Kew Gardens as well as the Arcadian Thames and aim to put up our own Staycations on the website next week – Let’s

get the English to see what we have instead of those foreigners who won’t come if they have to quarantine! I watch the News and all those attractions are in dire straits and need customers – not tomorrow but now and if Rishi can’t sort it maybe Bruce can come to the rescue.



And I think to myself what a wonderful world...

Switzerland

Switzerland is probably the first country I visited and later returned to a number of times.

My first visit was when I was fifteen and stayed on the shores of Lake Geneva, spending sunny days on the lake, visiting Montreux and taking picnics up the mountains.



Switzerland is one country study I did not write, a good friend and a Swiss national offered to write it for me bringing back memories of visits to Switzerland.



More photographs of Switzerland

<http://www.worldinfozone.com/gallery.php?country=Switzerland>



RFS The Best of our Recent Historic Screenings

Issue 20, 7th August 2020

VOLVER

A new series for those of you who are missing Richmond Film Society's screenings or, indeed, trips to the cinema generally as a result of the COVID-19 crisis. Their committee is producing a number of weekly recommendations of films screened during the last 20 years that were extremely well received by their audiences. Should the notes reproduced below entice you to try and catch-up with this recommendation, then you should be able to do so, as it is available on streaming services and for purchase as DVD/Blu-Ray discs from the online retailers as indicated below.

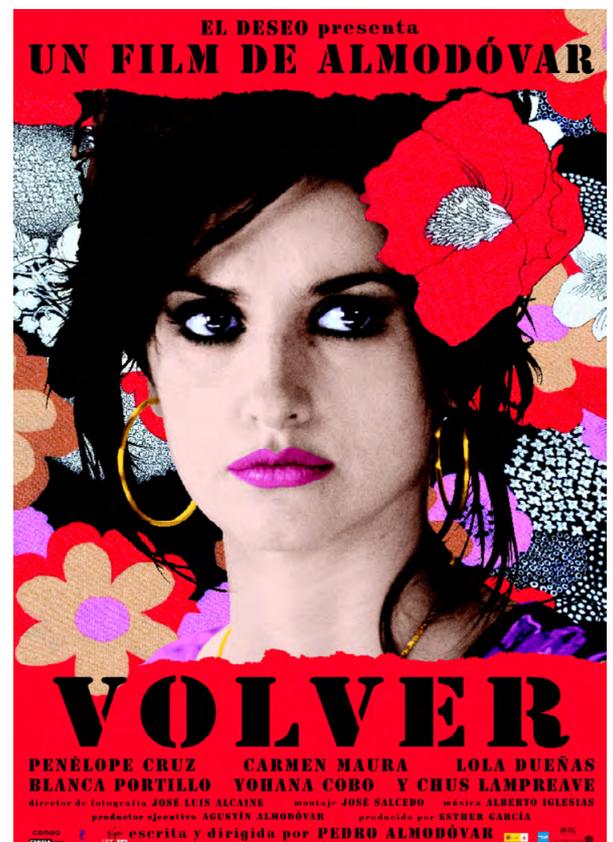
RFS Context: **VOLVER** was 625th film screened by RFS on 15th January 2008. *Volver* was the joint second to top ranked film of Season 45, it got an approval mark of 90% from those attending (It was the second joint top film with **Les Choristes**, which has already featured in our Best of our Recent Historic Screenings as **Issue 17**; from season 45 we have also already featured its top ranked film **The Lives of Others**, as **Issue 12**). *Volver* is directed by RFS favorite **Pedro Almodóvar** – to date we have screened ten of his films (**Broken Embraces**, his film from 2009, has already featured in our top films as **Issue 15**). What is more, his latest, **Pain and Glory** is in contention to be included in our next, 58th Season, whenever that might be! *Volver* can be streamed from Amazon Prime and the BFI (BFI Player) and the discs are available from Amazon and others.

VOLVER (To Come Back)

Country: Spain, 2006
Director: Pedro Almodóvar
Screenplay: Pedro Almodóvar
Editor: José Salcedo
Cinematography: José Luis Alcaine
Music: Alberto Iglesias
Running Time: 121 min., colour
Language: Spanish

Leading Players:

Penélope Cruz (Raimunda)
Carmen Maura (Irene)
Lola Dueñas (Sole)
Blanca Portillo (Agustina)
Yohana Cobo (Paula)
Chus Lampreave (Tía Paula)



Pedro Almodóvar gets back in touch with his feminine side in **Volver**, the Spanish helmer's most femme fable since 1999's *All About My Mother*. One of that film's stars, Penélope Cruz, here takes centre stage as a domestic drudge caught up in family strife - including the return of her supposedly dead mother (Almodóvar veteran Carmen Maura). Despite dwelling on death, there's

plenty of life in this mix of tears and laughter, although the style's subdued compared with the writer/director's earlier melodramas.

Here in Maura's last film with Almodóvar, she strikes an ambiguous, almost unrecognisable figure as Irene, who's back from the grave to look after her ailing sister. Meanwhile, Irene's second-born Raimunda has a corpse to worry about when her abusive, work-shy husband (Antonio de la Torre) is stabbed to death by teenage daughter Paula.

Attempting to fuse the classic noir of **Mildred Pierce** with the kitchen-sink whimsy of the director's own **What Have I Done To Deserve This?, Volver** (which means 'to come back') suffers from plot implausibilities and uneven characterisation (Paula ends up a sidelined cipher). But the humour and the heartstring-pulling hit the mark, as do most of the cast, not least Cruz. Sporting a prosthetic posterior, she's one hot mama. But never mind the buttocks: it's the pitch-perfect blend of pride and vulnerability, spirit and sadness that really makes her performance stand out.

Pedro Almodovar's work has consistently divided its audience. There are those who adore the flamboyant Spanish director's every move and cherish the fact that he is consistently nominated for the highest awards. But on the other hand, many find his work to be a mish-mash of camp histrionics which bear little relation to the real world. Even the staunchest doubter is likely to revise his opinion after seeing **Volver**. This is Almodovar's most sophisticated film to date: a joyous, touching, funny and thrilling account of the up-and-downs of family life. Part thriller, part comedy and part drama, it also offers Penelope Cruz the chance to show just why she is so highly rated as an actress in her native country, and not just the piece of arm candy that we have come to know from her Hollywood offerings.

Cruz plays Raimunda, a working-class mother of a precocious teenage daughter, who lives in a council flat in the city with her layabout husband. When her aunt dies, Raimunda returns for the funeral to her native village in the country. There she joins her sister Sole (Lola Duenas) for the mourning, and both of them are very disturbed to hear gossip that their mother - presumed dead in a fire with her husband some years ago - has recently been seen in the town. Being a superstitious lot, Raimunda and her family put this down to a ghostly apparition and return to their normal lives in the big city.

Soon her slovenly husband becomes too much to bear, and when an unusual solution is found to this problem, Raimunda is off on an adventure that would have graced a Hitchcock film. She finds herself as the unlikely manager of a neighbouring restaurant, copes with a cancer-stricken friend, as well as her ditzy sister who may or may not still be seeing apparitions of their deceased mother. All of this comes on top of her own dark secret.

This is all frequently very funny, thanks to excellent performances from the cast - including Spanish legend Carmen Maura. But most of all, it's Almodovar's stamp that makes it such a pleasure: his depictions of the niggles of family life are spot on, and the twists and turns in his script are both devious and highly entertaining. Most of all though, it's a film that everyone can relate to, and the writer/director should start clearing space in his house for a whole new batch of awards.

after Tiscali Film and TV

St Mary's University Update

St Mary's University Offers Teacher Training Pathway For School Support Staff

St Mary's University Offers Teacher Training Pathway For School Support Staff

Mark Collett an Education student at St Mary's University has just completed his Foundation Degree Education in Context course and he's now taking the next step towards his goal of becoming a Primary School teacher by starting his 'Primary Education with Qualified Teacher Status (QTS) work-based route' in September 2020.

Mark, 32 is from Brentford and teaching represents a significant career change for him. Mark has previously worked as a refuse collector, in a pub and at Heathrow Airport.

Mark has been looking for 'something different' for some time and after becoming a teaching assistant in the PE Department of his old school Mark realised that he wanted to teach.

Mark said "Of all the jobs I've done nothing has given me the same fulfilment as working with children, helping them to grow and to develop as learners. I can't wait to start my Primary Education with the QTS course in September and I'm hoping to graduate in 2022."

Prof Anna Lise Gordon the Director of the Institute of Education at St Mary's University said "Mark is an excellent example of our dedicated work-based students who are seeking a change in career or who wish to progress from teaching assistant to qualified teacher. Teaching is such a fulfilling job and there

is a real need for people like Mark to join the profession and inspire children in their learning."

In 2019 the Institute of Education at St Mary's retained its Outstanding rating from Ofsted for its Initial Teacher Education (ITE) provision, with the report stating that "a special feature of St Mary's is the bespoke support given to individuals before, during and after they gain qualified teacher status."

For details of the Primary Education with QTS course and a video featuring Mark's journey so far at St Mary's please see the links below.



<https://www.stmarys.ac.uk/news/2020/08/work-based-teacher-training>

<https://www.stmarys.ac.uk/undergraduate/primary-education-qts>



St Mary's
University
Twickenham
London



BRENTFORD FC

Wembley heartache for the Bees as late show from Fulham denies Premier League dream

Brentford 1 – 2 Fulham

Brentford lost the Championship play-off final after two extra time goals from Fulham's Joe Bryan sealed a return to the Premier League for the Bees' West London rivals at the first time of asking.



Fulham settled the better start of the two sides underneath the Wembley arch and had the first notable opportunity when Tom Cairney played an excellent reverse pass into the path of Josh Onomah. Onomah held the ball up well before firing the ball goalwards, which David Raya did well to palm away before a combination of Pontus Jansson and Ethan Pinnock cleared the ball away from danger.

Brentford grew into the game and Frenchman Bryan Mbeumo had a header saved for the Bees by Marek Rodák at the other end. Mathias Jenson then delivered a dangerous cross to the far post that Michael Hector got a crucial touch on to divert the ball away from a lurking Mbeumo.

Fulham would have been the much happier of the two sides when the two sides when into half-time and when the two sides emerged from the changing rooms it was, they who continued to hold the upper hand. Neeskens Kebano brushed the side netting with a dipping free kick that had Raya scrambling.

With such high stakes on the line it was no surprise that both teams appeared cautious and there were not too many clear openings on goal. Said Benrahma was having one of quieter games but still managed to weave through a couple of Fulham challenges before seeing his effort blocked. Ollie Watkins also forced Rodák into punching the ball over the crossbar after a powerful drive, but neither side could find a decisive goal inside of the 90 minutes and so the game entered extra time.

Sergi Canos, fresh on as a substitute, delivered a very inviting ball from the right-hand touchline into the path of Watkins, but the forward showed an uncharacteristic hesitancy and failed to connect properly.

It appeared it would take a moment of brilliance to break the deadlock and so it arrived when Bryan scored with an ingenious free kick. The defender saw Raya moving off his line and stepped up to curl the ball past a despairing Raya to give the Cottagers the crucial first goal.

Brentford showed heart but their fate was sealed in the second half of when Rodák distributed quickly with a long kick downfield that found its way to Bryan. The defender, having made a

lung-busting sprint downfield, then combined with Aleksandar Mitrovic, before curling slipping the ball past Raya to effectively seal promotion to the Premier League.

Brentford did eventually score deep into injury time when Henrik Dalsgaard headed in after Christian Norgaard had himself headed the ball back across goal but by the time of the restart the final whistle had blown. The Bees' dream of Premier League football will continue ahead of their move to Lionel Road next season.

Speaking after the defeat Thomas Frank said, "First I would like to say congratulations to Fulham, Scott Parker, his coaching staff and everyone involved," the Dane said.

"Of course, it's tough when you lose a final like this in a very tight game but I'm extremely proud of my players.

"We have gone from a mid-table club to a team who, in the league table, was the third-best team.

"We are very fine margins away from the Premier League, which is an incredible achievement from us.

Enjoy the break Bees fans!

Hampton & Richmond Borough

First signings of the season announced at the Beveree

Hampton & Richmond Borough have announced a number of re-signings and signings ahead of the upcoming 2020/21 National League South season which is due to commence on Saturday 3rd October 2020.

The following list of players have been confirmed as re-signing:

- Jake Gray (Midfielder)
- Luke Ruddick (Defender) ©
- Dean Inman (Defender)
- Ruaridh Donaldson (Defender)
- Cole Brown (Midfielder)
- Sam Deadfield (Midfielder)
- Kyron Farrell (Defender)
- Razzaq Coleman De-Graft (Forward)
- Tyrone Lewthwaite (Forward)
- Tyrell Miller-Rodney (Midfielder)



HRBFC

It has also been announced that due to work commitments Wadah Ahmidi, who had been contracted for the 20/21 season, will not be at the Beveree next season due to work commitments. Manager Gary McCann said, "We chatted a lot last week, and unfortunately the work he's doing away from football at the moment is going to prevent him doing what is needed."

It has also been revealed that Eddie Dsane has signed from local side Kingstonian FC. Dsane came through the youth system at Crystal Palace and Preston and has played in the League of Ireland for Finn Harps and Longford Town.

Speaking after the confirmation of his signing McCann said "He's a player we've monitored for the last couple of seasons and one we're really looking forward to working with" said gaffer Gary McCann. "Both of those seasons have been at Level 3 (Isthmian League), but we are optimistic he can make the step up to Level 2 (Conference South). He's dynamic, can play in any of the front four positions and I'm sure the fans are going to enjoy watching him."

Come on you Beavers!

Light Up At Night!!



Stay Safe
When cycling at night
always use a light

A Twickenham Tribune Campaign
www.TwickenhamTribune.com

LCCI urge delay to grant fund closure

London Chamber of Commerce and Industry has today written to the Government, calling for the closure of a coronavirus support fund for businesses to be delayed by a month.

The Government's [Discretionary Grant Fund](#) (DGF) was announced in May to help support micro and small businesses who were in financial hardship due to Covid-19 and were unable to access funding from other grants funds (such as small businesses in shared offices or other flexible workspaces, or regular market traders).

The Government has written to councils, who administer the funds for their local area, to instruct that discretionary funds across the country (along with the Small Business Grant Fund / Retail, Hospitality and Leisure Grant Fund) must close by Friday, 28 August 2020, and once the final payments have been made on all schemes it will be necessary for local authorities to return any unspent funds to the Department for Business, Energy & Industrial Strategy.

Writing to Business Secretary, Alok Sharma, in response to this news, LCCI CEO Richard Burge calls for the Government to extend the closure of the scheme until Wednesday 30 September. He says: "the DGF is by its nature not as lean as the other two grant schemes. Each application requires a significant amount of due diligence. Furthermore, for the vast majority of businesses this is the first time they have put together an application of this type. Not every firm gets the right documentation, which adds work to the approval process. For this reason councils must be given further time to process as many applications as possible and ensure the allocated funds can be sent to hard-hit firms."

The full letter can be found [here](#).

LONDON CHAMBER
of
COMMERCE AND INDUSTRY

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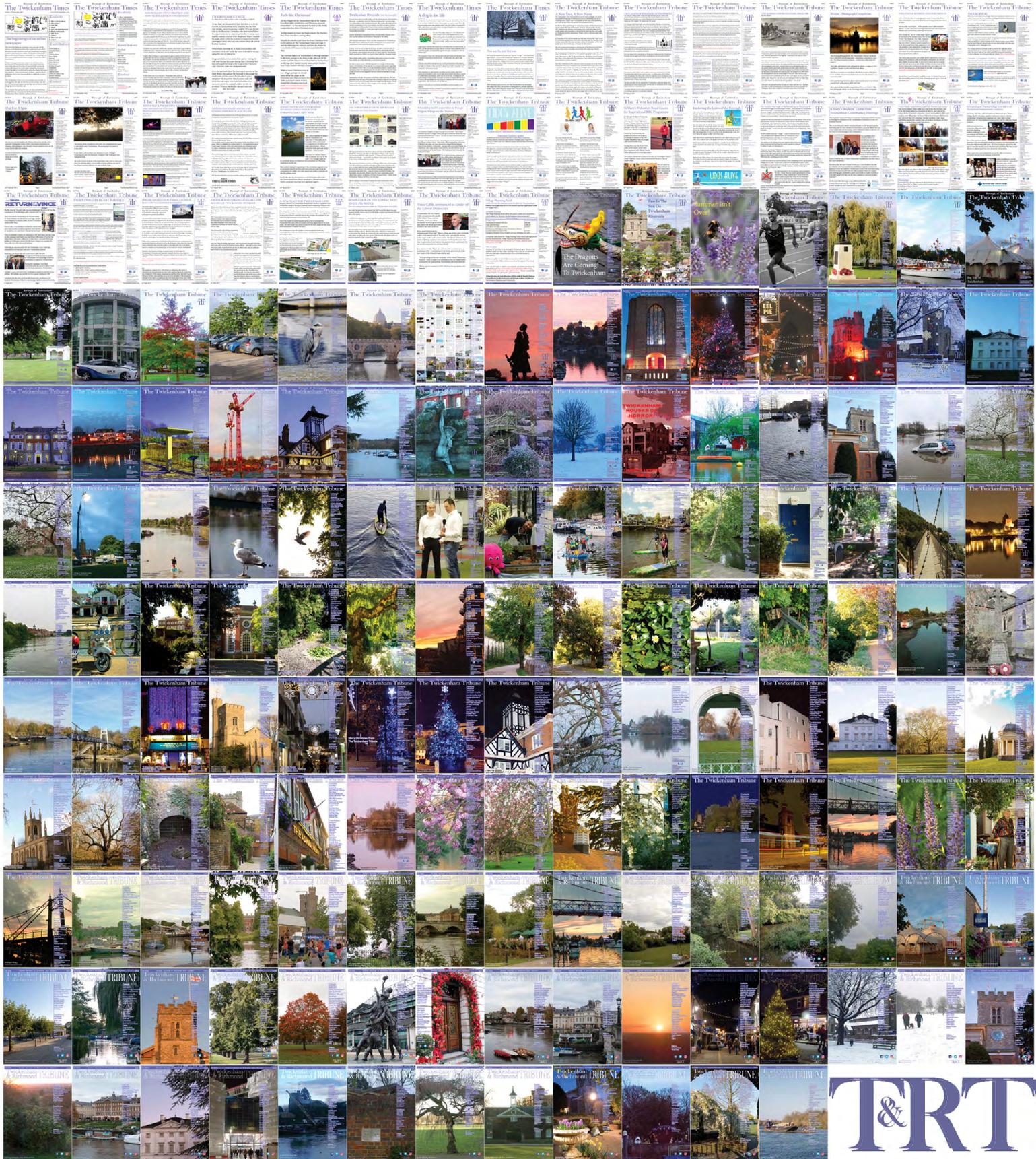
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