

Twickenham & Richmond Tribune



Eel Pie Island
Photo by Berkley Driscoll

30th August 2024

T&RT

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Editors:

Berkley Driscoll
Teresa Read

TickerTape - News in Brief

Next week at Richmond Council

On Monday, the Richmond Health and Wellbeing Board will meet.

Items on the agenda include noting the Children’s and Young People’s Plan 2023 – 2028, an update regarding the lack of pharmacies in Hampton North, the Richmond HealthWatch annual report, the Richmond Better Care Fund, and homelessness needs assessment.

Finally, the committee will decide whether to accept the proposed change of reference for the committee.

The meeting will start at 1.30 p.m. at York House, Twickenham.

For full details, please follow the link [HERE](#)

South Western Railway

Sunday 1st September

The lines in the **Richmond** area will be **closed all day** due to maintenance work.

- **London Waterloo to Reading** services will be **revised** and will be diverted between **Barnes and Feltham**. These services will call additionally at **Barnes**.
- **London Waterloo to Windsor** services will be **revised**. These services will be diverted between **Barnes and Feltham** and will make additional stops.
- **Buses** will run between **Barnes and Feltham via Richmond**.
- **London Waterloo to London Waterloo via Wimbledon and Richmond** services will be diverted after **Teddington** and will terminate at **Shepperton**.
- **Buses** will run between **Teddington and Barnes via Richmond**.
- The afternoon and evening **London Waterloo to Kingston via Hounslow** services will **not** run.



The Tree Agency

darryl parkin

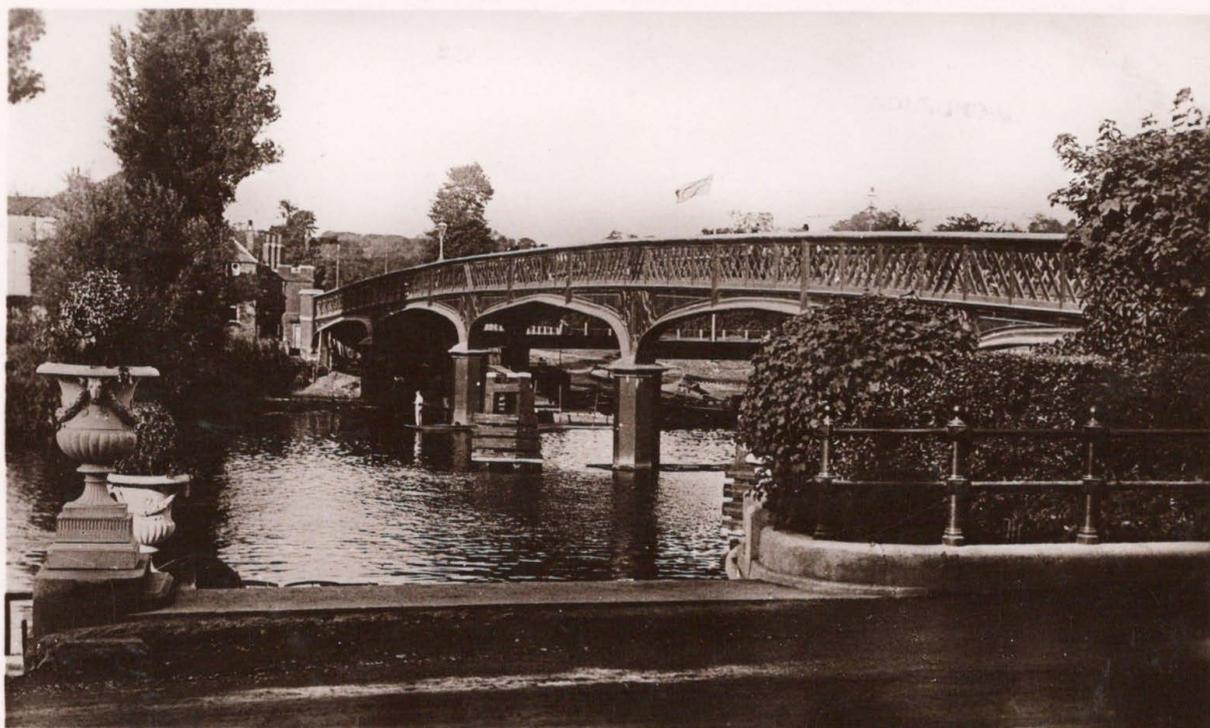
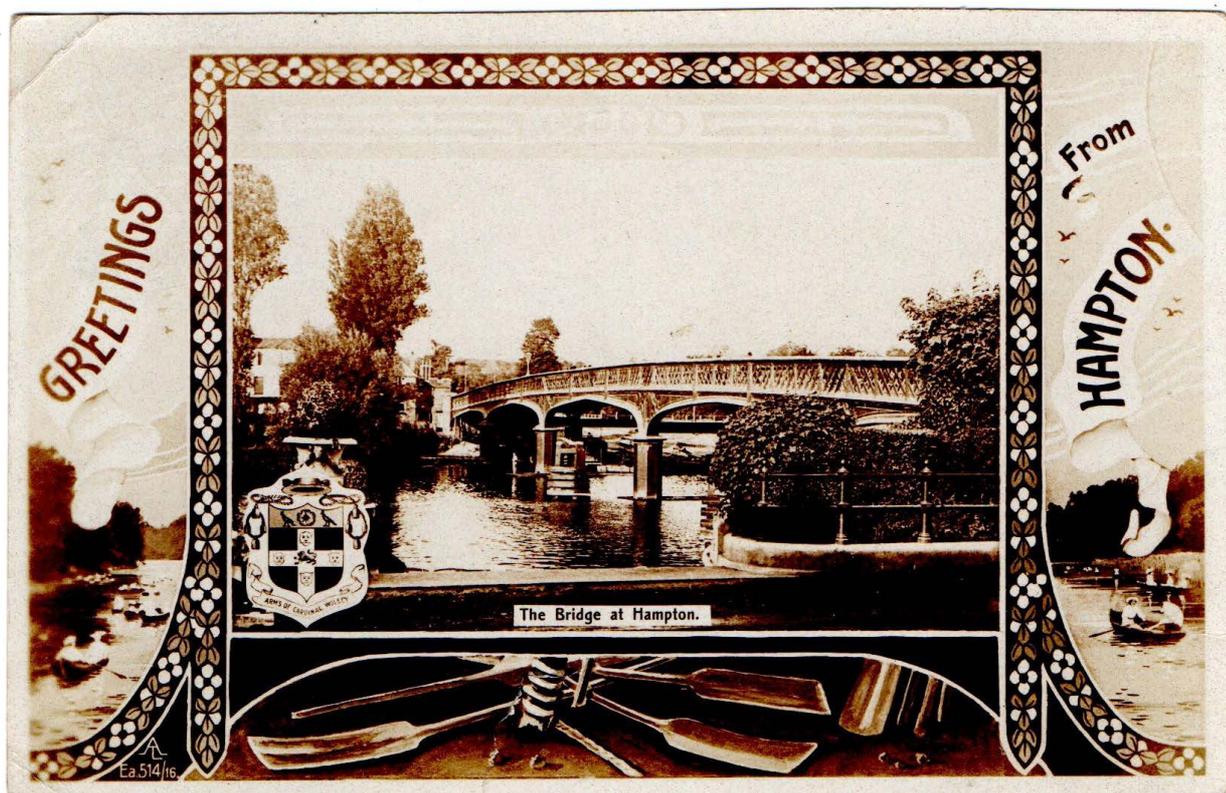
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Local Picture Postcard Column - Part 264

By Alan Winter

The 3rd Hampton Court Bridge 1865 -1933

Our first two postcards this week are from just before the first world war. The first is a greetings card posted in 1914 and the other is from a similar date. They show the 3rd bridge to cross the Thames at Hampton Court in the same place. Unfortunately, there are no photographic postcards of the first two bridges as they disappeared before picture postcards arrived on the scene in 1894. The following provides a snapshot of the five crossings that divide Middlesex and Surrey.



Series 5144 - 6.

Hampton Bridge.

Davidson Brothers.

Ferry

The location of the bridges had been a ferry crossing point since at least the Tudor period.

First bridge

The first bridge was constructed by Samuel Stevens and Benjamin Ludgator in 1752 and 1753

and opened on 13 December that year.

Second bridge

This bridge was replaced by a sturdier eleven-arch wooden bridge in 1778.

Third bridge

From 1864 to 1865 construction took place on the third bridge on the site. It opened on 10 April 1865. It was built to a design by E. T. Murray and commissioned by the bridge's owner Thomas Allan. The new bridge consisted of wrought iron with lattice girders resting on four cast iron columns. The road approach was between battlemented brick walls. A contemporary commentator called it "one of the ugliest bridges in England, and a flagrant eyesore and disfigurement both to the river and to Hampton Court." Despite the criticism, it proved extremely lucrative for Allen, earning him over £3,000 annually in tolls until he was bought out in 1876 for £48,048 by a joint committee of the Hampton and Molesey local boards and the Corporation of London.



The modern bridge

The modern bridge is the fourth on the site. The bridge has three wide arches, is designed to be able to carry quite heavy motorised road traffic and is constructed of reinforced concrete,

faced with red bricks and white Portland stone (namely its pontoons, dressings, and balustrades). Construction began in September 1930. Our third postcard shows the Castle Hotel with bridge number three. The work required for the current bridge needed the demolition of this hotel. The bridge was opened by the Prince of Wales (who became King Edward VIII) on 3 July 1933, on the same day as the opening of Chiswick and Twickenham bridges.

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.

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



020 8744 0474

crusadertravel.com

Escapology Experts

info@crusadertravel.com

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)



Express your interest in volunteering for the Women's Rugby World Cup 2025

We are just one year away from the Women's Rugby World Cup 2025 in England. The tournament will be staged across eight cities with the final taking place at the home of England Rugby in Twickenham.

The world cup is a great opportunity to celebrate women's sport, and we want as many local residents to get involved as possible.

You can express your interest for the world cup's volunteer programme now. There will be a variety of volunteer roles available from customer service, sport and fan experience to broadcast, media and event operations.

Whether you are new to volunteering or volunteer regularly, an avid rugby fan or are new to the sport, there are opportunities for everyone.



To be part of the volunteer programme, applicants need to be:

- Aged over 18 by 1 April 2025
- Eligible to volunteer in the UK
- Available for all match days at preferred location - check the [volunteer programme FAQs](#) for more details of the dates

The full programme and application form will be launched in October this year.

[Express your interest](#)



**WOMEN'S
ENG25**

Calling all local groups to hear about reaffirmation weekend celebrations

From Richmond Council

On Monday 9 September, local clubs, societies, businesses, associations and more, are invited to join an information evening about how local communities could be involved in celebrating Richmond borough's links with Germany and France.

From 6 to 8 June 2025, we will host a 'Celebrating France and Germany' event to mark the reaffirmation of Richmond upon Thames' twinning agreement with Konstanz, Germany and Fontainebleau, France.

Over the weekend we will host the Mayors of Konstanz and Fontainebleau. Hundreds of guests from France and Germany are expected to attend the celebrations and activities, which will include receptions, a parade, a concert and other sporting and cultural events.



If you would like to find out more about how your local club, society, organisation, tourist attraction, business, etc. can get involved in the festivities, please come along to our information evening.

Event details:

- **Date:** Monday 9 September 2024
- **Time:** 7 to 9pm
- **Location:** The Salon, York House, Richmond Road, Twickenham, TW1 3AA

To register please contact us at highstreetsteam@richmond.gov.uk or 020 7627 3182.

Find out more about [Reaffirmation 2025](#).

Complimentary
drink
on arrival



His Worshipful the Mayor of the London Borough of Richmond upon Thames,
Cllr Richard Pyne would like to invite you to the

MAYOR'S Fish & Chip Cruise

Wednesday 11 September 2024 from 12pm* to 4pm

Join the Mayor of Richmond for a scenic cruise aboard the New Southern Belle along the Thames. Tickets are just £35 and this includes a Fish and Chip supper and a complimentary drink on arrival. Arrive at St Helena Pier at 11.30am to board by 11.45 and leave promptly at 12pm. We return at 4pm.

Note - tables and seating is limited not everyone will be seated at a table.

THE MAYOR'S CHARITIES THIS YEAR ARE: HOME START & MIND RICHMOND

**HOME
START**
Richmond, Kingston
& Hounslow

mind
Richmond

TICKET SALES:

£35.00 per person available now
by booking online:
[www.richmond.gov.uk/council/
councillors/mayor/mayors_charities](http://www.richmond.gov.uk/council/councillors/mayor/mayors_charities)



A very pressing problem

Teresa Read

The loss of dedicated toilets in the London Borough of Richmond upon Thames has been reported in this newspaper for a number of years, however, the situation continues in 2024 with local roads and private property used for toilet purposes around the Twickenham Green area. CCTV footage is recorded at various locations.

“The Parks Department has consistently refused to consider reinstating public toilets on Twickenham Green - sold off by the Council some years ago.” (Twickenham Tribune Archive 2020)

Is the LBRUT Community Toilet Scheme fit for purpose?

At this time of year, with gazebos going up on Twickenham Green for informal get-togethers and parties, the absence of dedicated modern toilets raises its ugly head. The Council may pay for the Community Toilet Scheme (CTS) in the Cricket Pavilion at the very far end of the Green, but this does not seem fit for purpose, witnessed by public urination around the Green and video footage of private property and public areas used as toilets.

The Council just don't get it, or rather they do and think it is a bit of a joke as we have seen in the past when senior councillors made fun of the plight of residents on social media.

When will this Council acknowledge this very pressing problem since the dedicated toilets on Twickenham Green closed - and a Stand Alone toilet behind Arthur's Restaurant removed? Note: the area where the modern single-use toilet was situated behind Arthur's restaurant is still available and the toilet could be reinstated.

How much is the Council spending on the CTS in the area and how much is it being used? How much would it cost to instal modern single-use toilets?

How many people are using public and private outdoor areas for toilet purposes?

For many years, it has been requested that the London Borough of Richmond upon Thames provides clear permanent, easily visible, signage on Twickenham Green, along the path that runs from the Staines Road side to the Hampton Road side, providing details of the Cricket Pavilion toilets at the very far end of the Green. However, the main public usage of the Green by visitors is along the path in the middle of the Green and also near Arthur's Restaurant which has been known to provide a sign limiting the use of their small toilet to customers only.

This is a problem that the Council does not want to address, if they did then there would be no need for this article.

“LACK OF PUBLIC TOILETS ‘SHOULD HAVE BEEN ADDRESSED BY NOW’, SAYS FORMER MAYOR (22 June 2020)

Good provision of public toilets is a hallmark of a civilised and welcoming place. However, four years later and the situation has not changed.

In the UK, **public urination was made a criminal offence under the 1986 Public Order Act.** Anyone found guilty of public urination may be fined for it. 16 Mar 2022 (Google)

Further reading: **AGE UK, The London Loos Report**

https://www.ageuk.org.uk/wp-assets/globalassets/london/campaigns/out-and-about/ageuk_london_loos_final.pdf

Halloween at Horace Walpole's Little Gothic Castle, Strawberry Hill House

26 October - 3 November 2024

Over 250 years before various TV shows drew our attention to Britain's most ambitious construction projects, there was Horace Walpole's Strawberry Hill House. It was so spectacular that it became an instant tourist attraction and to this day is regarded as *'the home of Gothic'...*

Looking to escape the hurly-burly of Georgian-era London, Horace Walpole (1717-1797) bought Chopp'd Straw Hall in 1747 and set about transforming it into his very own grand design. Having built the exterior of his 'little Gothic castle', Walpole then set about filling the interior with paintings, historic objects, books, arms and armour, to create his own amazing space. The overall effect was not only theatrical but also created a unique atmosphere, one that he termed, "gloomth".

It is perhaps unsurprising therefore, that one night having repaired to bed surrounded by all these curious and wonderful objects, Walpole had a fever dream in which he saw a ghost with a gigantic hand, encased in a



medieval knight's gauntlet. Clearly aware that he was onto something, Walpole combined the vivid imagery of his nightmare with his knowledge of medieval history and set about writing the *Castle of Otranto* (1764), the very first Gothic novel.

It made such an impact, that it not only spawned an entire literary and cultural genre but also directly influenced other great gothic fiction, not least Mary Shelley's *Frankenstein* (1818) and Bram Stoker's *Dracula* (1897).

Walpole's lurid tale begins with the dramatic death of Conrad, who is killed by an enormous helmet falling on him from a height on the eve of his wedding to Isabella. This tragedy sets in train a desperate attempt by Conrad's father, Manfred, to stave off an ancient prophecy, "that the castle and lordship of Otranto should pass from the present family, whenever the real owner should be grown too large to inhabit it."

If you too have a taste for the sensational and Gothic, then join fellow enthusiasts for the wonderfully atmospheric relaunch of Strawberry Hill's **Halloween at Horace Walpole's Little Gothic Castle**.

Throughout Halloween week (**26 October - 3 November**) you, your friends and family can experience the House like never before. As candles flicker in rooms with closed shutters, an eerie gloom pervades this extraordinary place. It will be an atmosphere Walpole himself would have known and relished. As you wander from room to room, it will seem as if the very shadows and histories of Strawberry Hill have come to life. For younger visitors, there's extra creepy fun to be had, searching for the lurking spiders that are hiding in the nooks and crannies.



Halloween also sees the return of Strawberry Hill House's popular Gothic Tours, during which you'll hear the gruesome tale of what happened to the family depicted in François Clouet's (c.1510-1572) haunting *A group portrait of Catherine de' Medici with her children* (1561), come face to face with ancient Rome's most evil tyrant, Caligula, and delight in a whole host of truly horrible histories behind objects inside Strawberry Hill House.

On **30 October**, there's an opportunity to join an all-new family-friendly Gothic Tour, revealing the dark aspects and secrets of the House, as the daylight begins to fade and give way to the gathering gloom of night...

While on **30** and **31 October** (between 6:30pm and 8:00pm), the candlelit evening tours are designed for older visitors (18+). Will the complimentary glass of fizz steady your nerves, as you thrill to ripping yarns and truly horrible histories, bursting with romance, tragedy, and horror?

As Walpole himself said, "*with a Gothic house, all you need to bring is your imagination, and the House will do the rest!*"

Of course, Halloween is also a massively fun time for youngsters, so there is something exclusively for the kids, a super special, horrible *Halloween Garden Trail*. Get your fancy dress costumes on and prepare to listen to oh-so kooky and spooky stories on the weekend of **26 and 27 October** (before Halloween). You can also unleash your artistic skills in our self-led design-your-own wizard or witch's hat-making sessions in the House throughout opening hours on **28 October**.

If you find you can't visit during Halloween, there are plenty of other opportunities to enjoy a **House Tour**, with one held on the last Sunday of every month. The next one is on **26 November** from 10am. Here, you can marvel at the highlights of Horace Walpole's architectural masterpiece, with an expert on hand to help you explore this gore-dropping, fantasy location. Or simply explore this phantasmagorical place and create your very own tour, just for you, your friends or family.

For more information, ticket prices and availability visit www.strawberryhillhouse.org.uk/halloween/ Twitter [@strawbhillhouse](https://twitter.com/strawbhillhouse) / Facebook [@StrawberryHillHouse](https://www.facebook.com/StrawberryHillHouse/) / Instagram [@strawbhillhouse](https://www.instagram.com/strawbhillhouse)



Repair and Share with Kew the Transition

From Kew the Transition

On Saturday 14 September, Kew the Transition's volunteer repairers will offer their time and advice to help the community have a go at reviving broken items.

All residents are welcome to bring along any broken items for repair, such as small household electronics, radios and lamps, toys, soft furnishing, small furniture and wooden items.

The free event will offer participants a fun learning experience to explore how easy it is to keep the things we buy working, to reduce waste, and to enjoy making things last longer.

Event details:

- **Date:** Saturday 14 September 2024
- **Time:** 2 to 5pm
- **Location:** St Luke's Church, Main Hall, The Avenue, TW9 2AJ



Find about more about the [Repair and Share event](#).

This event is funded by our [Climate Action Microgrant programme](#), which awards grants every month to support community-driven initiatives around climate change and sustainability.

If you're looking to explore your passion in repairing and crafting, the [Library of Things](#) in Twickenham can be very useful. They have drills, staple guns and a range of tools available to borrow. You can also enjoy a 10% discount off your first rental using the code TAKE10.



KEW THE TRANSITION



JOIN THE
MAYOR OF
RICHMOND,
CLLR RICHARD
PYNE

£20.00
PER
PERSON

THE
MAYOR'S QUIZ

The Seasons

FRIDAY 20TH SEPTEMBER 2024
FROM 7PM - QUIZ STARTS AT 7.30PM

Tickets are £20.00, which includes a delicious Indian meal.
There will be a raffle, and a cash bar, throughout the evening.

The quiz will start promptly at 7.30pm at York House,
Clarendon Hall, Twickenham, TW1 3AA.

Maximum of 8 people per table. No minimum, we can always find you a team.



THE MAYOR'S CHARITIES THIS YEAR ARE: **HOME-START RICHMOND AND RICHMOND MIND**

Designed and Produced by Richmond and Wandsworth Design and Print. wdp@wandsworth.gov.uk MP140 (8.24)



Advanced booking is essential.

Tickets £20, available now by booking online:

www.richmond.gov.uk/council/councillors/mayor/mayors_charities



Get involved with Citizens Advice Richmond and support your community

From Citizens Advice Richmond

Sign up to be a Friend of Citizens Advice Richmond to help make a difference and change lives in Richmond upon Thames.

Citizens Advice Richmond supports residents in the borough with health and wellbeing, housing, debt and mortgage arrears and evictions, as well as those with disabilities. Clients can also benefit from its money advice services, including information on energy bills and access to fuel grants. Citizens Advice Richmond's pro bono legal service also provides free access to professional legal advice on family matters.



In the last 12 months, Citizens Advice Richmond has:

- Resolved 1,520 debt issues
- Supported 4,000 people during the cost of living crisis
- Fixed 3,063 housing issues
- Fixed 800 energy issue
- Helped households in hardship to access a total of £1.3 million in extra income

The Friends of Citizens Advice Richmond are a group of local supporters who aid the organisation's mission to empower people to resolve their problems and change their lives for the better.

Friends receive quarterly newsletters, are invited to the Annual General Meeting and take part in all-team social events.

Help increase Citizens Advice Richmond's impact on people's lives by signing up to become a [Friend of Citizens Advice Richmond](#).



Enjoy free music and dance festival in Richmond this September

From VisitRichmond

On Saturday 14 and Sunday 15 September, VisitRichmond is partnering with English Heritage and Friends of Marble Hill to host RichmondLive Festival on the beautiful grounds of Marble Hill House.

The free event will offer an opportunity for local groups and individuals to showcase their talents. There will be taster sessions ranging from ballet to tango, and workshops where you can create your very own unique piece of art. If you are interested in joining any of the groups or getting involved, there will be opportunities on the day to sign up.



Event details:

- **Date:** 14 to 15 September 2024
- **Time:** 11am to 5pm
- **Location:** Marble Hill House, Richmond Road, Twickenham, TW1 2NL

Find out more about [RichmondLive Festival](#).

Free course to boost your career

This autumn, Work Match is partnering with Room for Work to deliver a development programme for Richmond residents over 40 years old.

Designed for mature jobseekers and career changers, the in-person programme consists of 12 sessions over six weeks.

The free course specialises in tailored, one-to-one mentoring provided by industry experts.

Participants will have the opportunity to learn a range of skills in a relaxed and friendly environment. The course will review your current job search methods, show ways to write an effective CV, use LinkedIn and social media, develop presentation and speaking skills, and much more.



Course details:

- **Date:** Mondays and Tuesdays, 16 September to 22 October
- **Time:** 10.30am to 1pm
- **Location:** The Warehouse, St John's, Church Grove, Hampton Wick, KT1 4AL

[Register now](#)

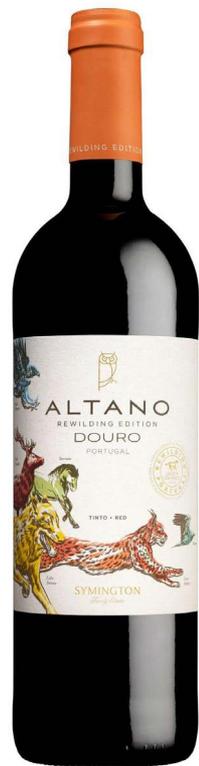
An Indian Summer? Yes Please!

I don't know about you, but I feel rather as though our summer was all but stolen from us this year. I'm really hoping that September and early October will be kind enough to provide us with a lovely Indian summer. With this in mind, here are a few products that will make late summer barbecues and picnics even more enjoyable.



There's nothing better than a really good olive oil, and Sicily's finest is now available in the UK. **Tenuta Lamiotte Olive Oil** is seriously delicious, adding a peppery spice, with a hint of fruity depth, to salads, pasta or dipping breads. It's extracted from Nocellara olives, a vibrant green Sicilian olive with a thousand-year history, whose organoleptic characteristics make it one of the most prized cultivars in the world. The olives are harvested by hand, between October and November in Sicily, in the Belice Valley, cultivated and produced using only natural substances, ensuring full respect for the environment and resources. Extracted mechanically at low temperatures, it preserves the natural richness and robust taste. Available to buy nationwide via the UK's leading online purveyors of the finest foods - [King's Fine Food](#) at £25 for 750ml. Not cheap, I know, but believe me, it's worth it.

Altano Rewilding is a wine with a cause and is produced by B-Corp [Symington Family Estates](#) in Portugal's beautiful Douro Valley. Every bottle sold supports [Rewilding Portugal's](#) pioneering conservation projects and the label features six of the Douro region's iconic wild species. It's a vibrant, easy-drinking red that is perfect for enjoying in the garden with barbecue fare, and it's only £7.50 a bottle from [Sainsbury's](#).



Something to keep in the fridge with a view to popping into your backpack or packed lunch are these great new snack boxes from **Bodega**. These delicious, low calorie, high protein snack boxes are the perfect alternative to sandwiches in the summer. There are two to choose from: Chorizo or Salami and each includes a selection of continental meat, mature cheddar slices and crispy toasts, to give a complete snack that the whole family can enjoy. They provide a treat that's high in protein, a good source of calcium and under 250 calories a pack.

Bodega snack boxes are available from Sainsbury's, WHSmith, Spar and selected motorway service stations at under £3. For more information visit www.mybodega.co.uk

New from **Tracklements** is **Special Edition Zingy Burger Sauce**, a chef-standard burger sauce approved by famed restaurateur, **Mark Hix**. With lemon juice, mustard, turmeric, black pepper, allspice and chillies. It's the perfect balance of sweet and tangy (and vegan and gluten free to boot). Serve on a juicy burger, banger or a kebab but, with a few dollops, it takes a grilled halloumi wrap and flame-grilled veg to another flavour level. Available at around £4.10 for 290g, available from fine food delis and farm shops nationwide and online at www.tracklements.co.uk.

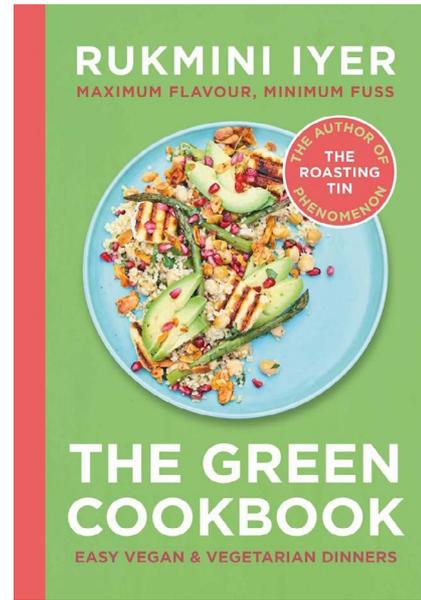


The Green Cookbook

It's that time of year when our gardens are giving us vegetables aplenty, and I'm always looking for inspiration. Rukmini Iyer, (of the *Roasting Tin* series) published another fabulous book a short while ago: ***The Green Cookbook, Easy Vegan & Vegetarian Dinners***. Published by **Square Peg** at £25 for a beautifully photographed (by David Loftus) hardback, it's packed with inspiration! Rukmini has created a book that you can turn to every day of the week for everything from a 15-minute pasta dish, budget-friendly batch cooking and celebratory feasts for friends. Half the recipes are plant based (with most of the



vegetarian ones easily 'veganisable') half are gluten-free and all of them are great if you want to eat more veg without compromising on flavour or ease. Rukmini grew up with the best three food cultures: Bengali and South Indian from her parents' heritage and classic Brit cooking from the 80s. She's a genius at maximising flavour, yet producing recipes that give the cook time to relax instead of standing cooking all evening.



Here are a couple of recipes to whet your appetite:

MISO BUTTER NOODLES WITH TOMATOES & SPRING ONIONS

Serves: 2/ Prep:10 minutes/ Cook:10 minutes

“This ridiculously lovely noodle dish takes just minutes to put together and is by far my favourite emergency dinner (I almost always have cherry tomatoes on the side and miso and spring onions in the fridge). Having tried this dish variously with every type of noodle, I can confirm the best are bouncy, thick udon noodles. If you haven't got pine nuts in, chopped salted peanuts are a great alternative topping.”

- 2 handfuls pine nuts
- 30g salted butter
- 2 cloves garlic, finely grated
- 2 inches ginger, finely grated
- 250g good cherry tomatoes, halved
- 4 spring onions, thickly sliced
- 30g good white miso paste
- 1 tablespoon rice vinegar
- 200g straight-to-wok thick udon noodles
- Sea salt flakes, to taste



Toast your pine nuts in whichever way works best for you – a small frying pan over a low to

medium heat with razor-sharp attention usually does the trick; just be sure to shake the pan or stir frequently.

Meanwhile, heat the butter in a large frying pan; when foaming, add the garlic and ginger over a medium heat. Stir-fry for 30 seconds, then add the tomatoes and spring onions. Stir-fry over a medium to low heat for 5 minutes, then gently stir through the miso and rice vinegar.

Stir the straight-to-wok noodles through the hot miso tomato butter, stir-fry for 2 minutes to soften the noodles, then taste and add salt as needed (you shouldn't need much as the miso is already salty). Serve hot, scattered with the toasted pine nuts.

NOTE: If you're not a fan of straight-to-wok noodles, just use your favourite brand of udon noodles and cook them according to the packet instructions.

BROCCOLI, DATE, PECAN & CHILLI CHOPPED SALAD

Serves: 2 today, 2 tomorrow / Prep: 15 minutes/ Cook: 2 minutes

"Confession: I'm a lifelong green salad avoider and am generally opposed to raw broccoli (don't get me started on raw cauliflower). But this moreish, substantial salad, inspired by a broccoli dish they serve at the restaurant Dishoom, will have even the most hardened salad sceptics converted – it's packed with colour, flavour and texture and, unusually, tastes just as good the next day in a lunchbox. And, as you'll see, I avoid the raw broccoli issue by quickly blanching it before adding the dressing. Serve with hot flatbreads (gluten-free, if required) and hummus alongside for a filling, colourful dinner."

200g mangetout, halved lengthways

1 broccoli, florets thinly sliced

½ red onion, thinly sliced

6 medjool dates, stoned and sliced

100g pecans, roughly chopped

For the dressing

2 limes, zest and juice (you need 50ml juice)

50ml olive oil

1 inch ginger, finely grated

1 teaspoon sea salt flakes, plus extra as needed

1 red chilli, thinly sliced

Tip the mangetout, sliced broccoli and red onion into a large bowl, cover with boiling water and leave to blanch for 2 minutes before draining well.

Meanwhile, whisk together the lime zest and juice, olive oil, ginger, sea salt and red chilli for the dressing in a small bowl.

In a large bowl, mix the drained mangetout, broccoli and onion with the dressing, medjool dates and pecans. Taste and adjust the salt as needed, then serve. The colour will be less vibrant the next day, because the lime juice in the dressing dulls the colour of green veg, but it'll taste fabulous.



sunborn
GIBRALTAR
YACHT HOTEL RESORT



GIBRALTAR ROCKS PACKAGE

STAY ON THE ONLY PURPOSEFULLY BUILT 5 STAR FLOATING YACHT
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IN THE MEDITERRANEAN!

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Substantial breakfast buffet including Full English Breakfast

Bubbly Afternoon Tea for 2 guests on the top deck

Discover Gibraltar's Top Attractions with Gibraltar Pass

Price £439.00 per package for 2 guests
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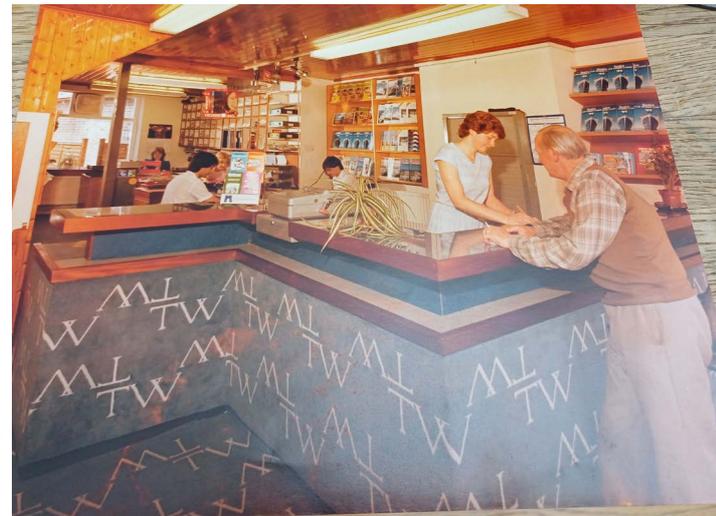


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Acknowledgement of a Great Local Business on Founder's 90th Birthday, Bruce Lyons

by Shona Lyons

Bruce Lyons will be 90 on the 11th of August! He was born 1934 in Primrose Hill, whose name is very apt, as he has always had a great affinity with nature, being very outdoorsy. My fondest memories of him are walking in the rain in the fields nearby, sometimes picking blackberries when we would escape from a bit of a hot house when we had Sunday lunches with the grandparents, climbing over the garden fence! In later years, as a family we would often compete in the great river race, a gruelling 22-mile race on the Thames. As a young man he was also an ardent canoe racer as a member of the canoe club, spending many weekends with friends and my mum racing his double canoe with his best friend. In fact, he courted my mum, with his canoe, taking her from Richmond to the then Eel Pie Island Tea House, Min Y Don (on the edge of the Waves in Welsh) where they would climb the steep stairs (Still there to this day but now a private residence) to have rock hard rock cakes my mum would fondly recount, and tea.



My parents met in the early 60s at the Israeli Tourist office and married on the 1st of May 1965. In 1966 they set up their own Travel business at 22 Church Street, in what was then a rather dilapidated street, which they thought would be perfect as it did not actually have too much footfall then & they

were hopeful that people would seek out the shop especially as previously a manager of Kempthorne's travel agency in Richmond, where Habitat in George St was and then Embassy Travel where Waterstone's is to this day. He says he was plagued by people passing by on a whim but not really seriously looking for a holiday. I remember, as a child quite a few incidents of drunk men falling through the door of 22 (because they were opposite the Fox) and being propped up on the counter





with a cup of coffee and a plaster for their cut heads!
 He had worked in travel since his twenties gravitating to this exciting and emerging new business, after a little time as an agricultural student and a theatrical agent. They built the business up & for many years had shops in St Margarets, Church Street, Hampton Rd and in London (In Chester Row and Marylebone Lane) They



were the first to charter flights to Hurghada, Eilat and Sharm and he was even awarded the Freedom of Eilat! He also led his own diving safaris in the Sinai which he really loved, camping under the stars and picnicking on surf boards.



My parents had many trials and tribulations, & were victims of serious fraud a couple of times which both times threatened to close the business and in the 80s, they sold Hampton Road to Owners Abroad and the office in 22 Church even burnt down!

All this time Bruce was heavily involved with the local community, something he & my mum believed passionately about and organised the Twickenham Festival since 1995 until 2019 & chaired the Church Street Association until 2022, pioneering Al Fresco Dining in the mid 1990's and street fairs & was instrumental in getting the street finally pedestrianised in 2021.



He always worked closely with the traders in the street and the council and I feel it really is a lot to do with my parents passion & strong sense of Civic & communal responsibility that Church Street is the street it is today, moving from a dilapidated side street to the jewel in the Crown of Twickenham.

Many years have gone by since the early days when as twenty-year-olds they first set up their travel shop at 22. In 1995 as they were getting older, they downsized & moved to the Church Street Square. Very sadly my beautiful mum, my dad's best friend and love of his life died on the 14th of May 2023. As a family we loved her dearly. She would not have liked us to give up and we really are still very busy as a community travel agency. Bruce is still a font of all knowledge & his mind is as quick and alert as ever & his love & passion for travel undiminished & he still

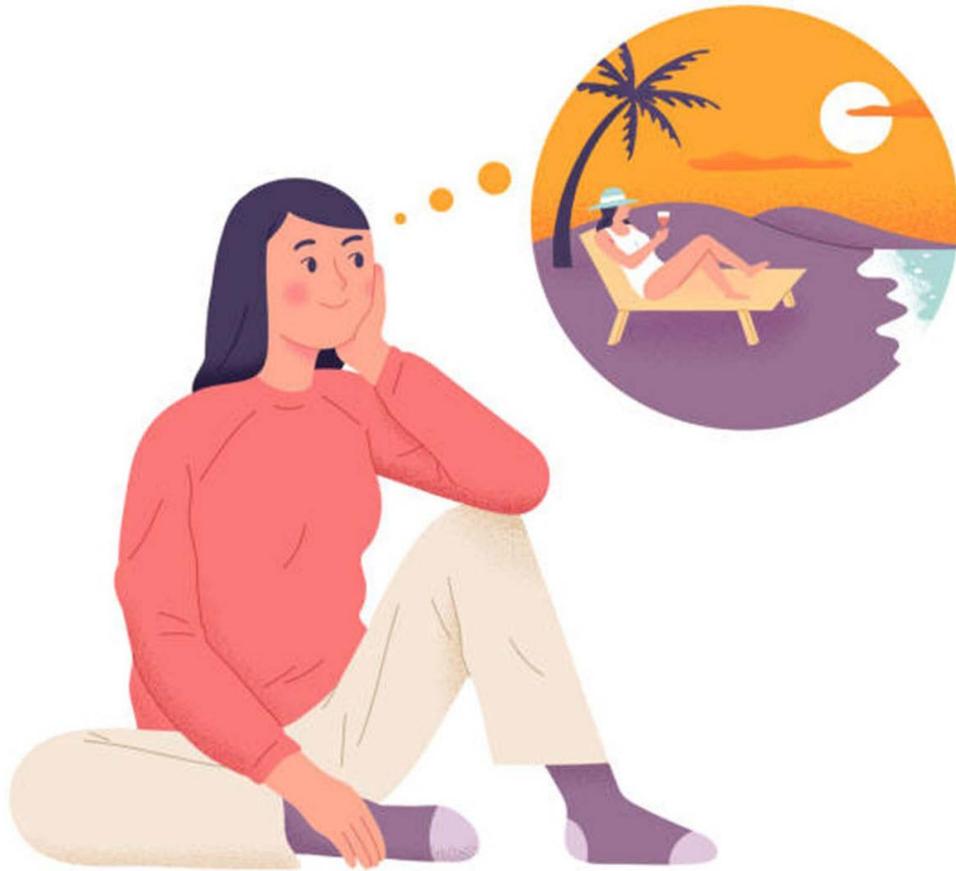


works as hard as ever in the shop & is much loved in the local community and a much-loved family man.

Who needs a holiday?...

By Deep Patel

~ Through the Eyes of a Twickenham Shopkeeper ~



Over the past few weeks, Twickenham has become a ghost-town...everyone has GONE! The roads are dead, the shops deserted, and Primark has run out of flip-flops and swimming trunks (probably)...but seriously...where has half of Twickenham disappeared to?...

Those of you who have lived in Twickenham for a fair few years would have noticed the trend each summer...fewer and fewer cars on the roads...less people in the parks...and main roads running silent...why? Well, Twickenham loves a good old holiday abroad...and sometimes not one, or even two...but three... Yes, you read that right...three holidays...abroad too!

I have been talking to a lot of customers in my shop this week about this and it seems it's not uncommon to go on a few holidays abroad through the school summer holidays...it almost seems like the norm...the main hot spots this year seem to be Turkey, Greece and Spain...but exactly why do so many opt to leave the UK at the time we have nice weather here? Well, we all know that humans tend to follow each other...there seems to sometimes be a need to conform to the norm of wanting to keep up with what everyone else is doing...but sometimes we have to stop and ask ourselves what exactly does a holiday mean to us? What feelings exactly does it promote? Once we can understand exactly what we are getting from our holidays...we can understand what we need...and understand how to get that without having to rely on anything else...

You see, from talking to customers in my shop this week, I have understood that people go on a holiday for a multitude of reasons...to see new places...to be away from their work and life at home...to get some sun...to experience new experiences... and above all to relax...but is this all possible to do without leaving the country?...

Well, I have been putting this to the test this past week whilst I have been sitting behind the counter in my shop during quiet periods...I put on a little music (anything that reminds me of summer, good times, and happiness)...I sit down comfortably with the shop door and back door open to encourage a little breeze...I stare out of the front of my shop (alright, I know it overlooks the Hampton main road)...and I allow myself to simply breathe deeply and slowly in...and then deeply and slowly out...in a slow and repeated motion whilst my favourite summer songs play in the background...

I pour myself a little drink of nothing more than cooled sparkling water and a few slices of fresh lemon and I allow myself to day dream and get lost in the music along with my memories of holidays gone by and I imagine myself on a beach with the gentle tumbling of calm waves and the warm soft caress of a gentle, salty sea breeze...I imagine the warm kisses of the sun against my skin and the occasional sound of a distant seagull soaring high above me...I am in heaven...when the shop is quiet, I can do this...and even if only for ten minutes...it makes such a change in my mood, my outlook and my sense of wellbeing...it's like a tonic for the mind, the body and the soul all in one...and best of all...I can do this anywhere...and it's free...no passport needed, and the only limitations as to where I go are governed by me...and me alone...why not try this yourself at home? Go on holiday everyday...without leaving the comfort of your arm chair (or shop counter) ...and allow yourself to get lost in your own paradise, created perfectly for you...in your very own head...so I ask myself...who needs a holiday...when you have an imagination?...

Remember...

“Nothing exists in reality without existing first in your own head...”

MY CREATURE-KINDNESS TIP OF THE WEEK...

RODENT TIPS...MICE CAUSING YOU ISSUES?

Place empty bowls filled with white vinegar around where they come and they will stop coming without you having to harm them...you will get blessings in your life or have good karma for choosing a kind way too! This remedy also works to deter virtually any insect without harming them...like it & share it!

For ANY specific tip to stop any “pest” or insect KINDLY (for good karma/blessings), email me: InsectLoversUnite@gmail.com or join my Facebook page: “INSECT LOVERS UNITE”



Poetry Café

compiled by Anne Warrington

Poetry Performance Events at the Hampton Hill Theatre

Poetry Café was a great ode to the medium as it showcased the different forms poetry can and may take.

The evening began with *The Beast*, a fun theatrical tale, energetically told by writer and performer Sam Ball, which set the tone for a welcoming and supportive night. Heather Moulson's *Basket of Poems* led to some amusing audience interaction and were delightful with their emblematic cheekiness.



Throughout the show, Annie Morris and Ian Lee-Dolphin provided some delightful musical performances. Morris offers a voice that bounces well between folky, to country, to an almost classical style, and keeps the evening flowing well between the poems being offered.

Guests poets Martin Figura and Helen Ivory brilliantly displayed the other facets that poetry might have. Figura's readings, rather than be whimsical or tongue in cheek, were much more grounded in exploring the actual human experience whilst going through or trying to understand things such as war. Whereas Ivory's pieces were more reflective in contemplating the almost deftness that events such as the accusing and burning of witches were allowed to happen.

The second half of the show offers a switch in tone with the common main theme of AI being explored and discussed in the works.

Again there are a variety of examples of the different forms and ways poetry can be presented, including actual poems from AI generated work. There was a selection of haikus, duologues, solo pieces. *Your Call Is Important to Us*, written by Patricia Cammish and performed by Sam Ball, Sue Bell and Graham Harnes, serves as a highlight (especially relatable to anyone who has suffered the pitfalls of dealing with modern day automated customer service).



Poetry Café demonstrated the many facets that poetry can encompass, whether it be reflective, contemplative, metaphorical ... or just plain fun.

Read Denis Valentine's review at www.markaspen.com/2024/08/26/poetry-cafe

Photography by Anne Lee-Dolphin



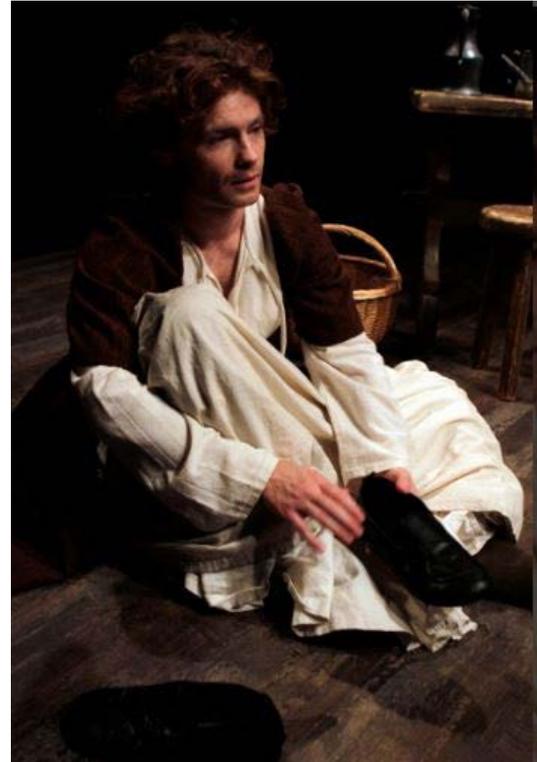
Before Nell and After Agincourt

by Peter Mottley

Crooked Billets Theatre Company at the Tabard Theatre, Chiswick until 31st August

Henry V is among Shakespeare's most celebrated plays, endlessly quoted by people who haven't seen it. *Before Nell* and *After Agincourt*, a brace of dramatic monologues that bookend the events of Shakespeare's historical opus, introducing a fresh perspective by focusing on two of the supporting characters, Nell Quickly and Pistol.

A Boy Actor shaves his chest backstage before the premiere of *Henry V*, preparing to act the role of Nell Quickly. Felix Uff plays the young actor, with a mischievous twinkle in his eye as he gleefully regales the audience with tales of debauchery in Elizabethan theatres. Uff commands the audience's attention with a moving account of his life story. What begins as light comedy about "Master Shakespeare" becomes a charged and often harrowing account of life in London, pulling no punches. That the whole piece is performed as he dons Nell's costume, and talks about her fate, adds an extra layer of pathos.



As the lights go up on *After Agincourt*, Pistol stands on the table a lusty toast, "God for Harry, England, and Saint George!" Pistol is husband to Nell Quickly, and has returned to The Bull's Head as the sole survivor from the war of his group of friends, Jack Falstaff, Bardolph, Nym, and the Boy. He heaps scorn on the Rules of War, and gives horribly evocative descriptions of dysentery, and the effects of various weapons on enemy soldiers.

Gareth David Lloyd gives a true tour-de-force performance as he recounts Pistol's experiences, highlighting Agincourt and the incident in which Bardolph and Nym are hanged for stealing from a church. His comic timing is superb as he switches accents, maintaining fierce eye contact with the audience, and provoking laughter and distinct unease by turns.

Both plays offer a terrific blend of comedy and drama, and are directed with a confident light touch by Paul Olding, and the only additions to the two actors' performances are occasional sounds of battle, or the hubbub in a theatre. This minimalist approach to the production allows both actors to shine, in an inspired double bill of compelling plays.

Read Andrew Lawston's review at www.markaspen.com/2024/08/29/nell-agincourt

Photography by Charles Flint



La Bohème

by Giacomo Puccini, libretto adapted by Becca Marriott and Adam Spreadbury-Maher
Opera Makers at the Arcola Theatre, Dalston

Takeaway paraphernalia and unwashed plates are the giveaway that this version of Puccini's opera has contemporarily setting. Christmas day, and the casually dressed Mark is pining for his lost love Musetta. In a smooth baritone, Thom Isherwood sets out Mark's journey. He is joined by Ralph, an unsuccessful playwright, played by fine voiced tenor Martins Smaukstelis. They reflect on their poverty and hide from the landlord. Their situation seems hopeless, yet with humour and optimism the friends fight back. Mark goes off to the pub, while Ralph has a surprise visitor, an attractive neighbour Mimi, who has problems of her own. The couple fall in love and in its immediate afterglow, they join the lovelorn Mark.

Designer Becky Dee Trevenen's clever set has a lit-up bar as a backdrop for the duo of musical director Panaretos Kyriatzidis on piano, and Alison Holford on cello.



In a slick entrance (wine pouring is involved!) Musetta sweeps in full of charismatic glamour. Valerie Wong is highly alluring and carries great stage presence. After some conflict over Musetta's gold-digging charms, Mark wins back her love.

Puccini's large cast is cut down to four, just two friends and the women with whom they are besotted. This "radically repositioned" modern gritty adaptation, directed in intricate detail by the librettist Becca Marriott, works well in the studio space.



The versatile Marriott also takes the leading role of Mimi, but both sopranos give a cut-glass performance of tragedy, helplessness and humour.

Act Two presents a far darker picture. Subdued and apt lighting, designed by Nao Nagai, emphasises the changed mood. A lonely spotlight focuses on a drug addicted Mimi in a very bad way indeed, while the estranged Ralph is ragged over losing his one true love. In a desperate act for help, Mimi reappears in Ralph's life. In due course, and despite Musetta and Mark's attempt to relieve Mimi's suffering, it ends in fatal consequences, climaxing in a disturbing tableau of co-dependency and drug addiction.

This pared-back version of *La bohème* reveals the rawness of the plot, its seediness and sublimity, its muckiness and magnificence, drilling right into the heart of Puccini's most poignant masterpiece.

Read Heather Moulson's review at www.markaspen.com/2024/08/21/boheme-om

Photography by MG



Le Nozze di Figaro

by Wolfgang Amadeus Mozart, libretto by Lorenzo da Ponte

Ensemble OrQuesta, Grimeborn Festival at the Arcola Theatre until 31st August

Marcio da Silva's modern day production of *Le Nozze di Figaro* contains much to admire, but doesn't quite come to life. In many ways, the bijou Arcola, where the orchestra isn't a barrier between audience and singers, is an ideal venue for a piece as dramatic as this, yet its impact is muted.

Hollie-Anne Clark acted the role of the Countess but wasn't well enough to sing it. Elinor Rolfe Johnson (Anthony's daughter) sang radiantly and sumptuously and was a real joy to listen to. While Clark acted the role with great diligence, she was, in a rather alienating direction decision, off stage during *Porgi Amor* and *Dove Sono*.



As well as directing, Da Silva sings Figaro to vigorous and energetic effect. Helen May is a winning Susanna with a voice that has edge as well as sweetness. Oshri Segev's strongly voiced Count is a formidable silver fox and Flavio Lauria an effective Bartolo. The Hastings Philharmonic Orchestra Ensemble – no brass, but clarinets with everything – under Kieran Staub accompany well enough, but with slightly thin string tone and occasional loss of momentum. Anna-Luise Wagner is a well-sung but not particularly

winning Cherubino and Rosemary Carlton-Willis's Marcellina doesn't really deserve her key aria, which as usual holds up the action.

Da Silva takes the action seriously and has a refreshingly novel approach, but he is a bit of a killjoy. (His *Coronation of Poppea* ended with Nero murdering Poppea.) Here, da Silva has the Countess exchanging a passionate kiss with Cherubino at the end of the finale. But then again, in *La Mere Coupable*, Beaumarchais' sequel to the play on which this opera is based, the Countess does bear Cherubino's child. Nevertheless, it makes a rather depressing conclusion to a production that delivers on intensity, but never really makes the audience share the characters' emotions as opposed to observing them.



Read Patrick Shorrock's review at www.markaspen.com/2024/08/28/nozze-figaro-gb

Photography by Peter Mould

Dramatic Opportunities at The Mary Wallace Theatre

THE UNEXPECTED GUEST is a classic Agatha Christie “whodunnit” with a body, a smoking gun, a wily inspector and a raft of suspects to choose from. The Richmond Shakespeare Society is presenting the drama in December. We are currently uncast but with Open Auditions to be held on Monday, September 2nd at 7.30 at the theatre. All are welcome to come along and participate - you do not have to be a member to read in or try for a part. The RSS always welcomes new members, so whether you burn to act or want to participate backstage - be it lighting, sound, costume and set design or stage management - do come along and find us on Twickenham’s Embankment - close to the Barmy Arms.



2025 productions at the Mary Wallace include TABLE MANNERS by Alan Ayckbourn and Shakespeare’s DREAM.

For further information please visit www.richmondshakespeare.org.uk



Richmond Film Society

Richmond Film Society - New Season Commences on 20 September

Richmond Film Society's 61st season of World Cinema begins on 17 September with the French comedy, *The Innocent*, and comprises a series of acclaimed films from 13 countries in Europe, Africa, Central America, East Asia, USA and UK. The 20-film programme is as follows:

17 Sep	The Innocent (France)
1 Oct	Kidnapped (Italy)
15 Oct	La Llorona (Guatemala)
29 Oct	Anatomy of A Fall (France)
12 Nov	Banel & Adama (Senegal)
26 Nov	The Holdovers (USA)
10 Dec	Fallen Leaves (Finland)

2025

14 Jan	Perfect Days (Japan)
28 Jan	The Zone of Interest (UK)
11 Feb	Le Samourai (France)
25 Feb	Monster (Japan)
11 Mar	Four Daughters (Tunisia)
25 Mar	The Promised Land (Denmark)
8 Apr	Io Capitano (Italy)
22 Apr	Kneecap (Ireland)
6 May	A Matter of Life and Death (UK)
20 May	Rose (Denmark)
3 Jun	The Taste of things (France)
10 Jun	Blackbird Blackbird Blackberry (Georgia)
24 Jun	Summer film (To be confirmed)



Non-Member Tickets £5

Around 60 non-member tickets are available to purchase for individual screenings in Season 61. Non-member tickets are **£5** (full-time students £3) and can be purchased in advance from The Exchange's Box Office: online at <http://exchangetwickenham.co.uk/events>, by telephone 020 8240 2399 or in person. To ensure that you secure a ticket and avoid disappointment, early pre-booking via The Exchange is strongly recommended.

Should any non-member tickets remain available on the night of screenings, they can be purchased from The Exchange's box office on the ground floor. Purchases are by contactless payments only.

Venue - The Exchange

Films are screened at The Exchange, the community facility opposite Twickenham Station at 75 London Road, Twickenham, TW1 1BE. Films are shown at 8:00pm sharp on alternate Tuesdays, with no trailers and no ads. The venue's facilities include a very

comfortable, tiered 285-seat theatre, lifts, disabled access, a bar and a café. On screening nights, the bar is open from 7.00pm and remains open after the film. Drinks can be taken into the auditorium and coffee, tea and snacks are also available.

About Richmond Film Society

Richmond Film Society was formed in 1963 and has since screened nearly 900 films. Its objective was, and remains, to bring our community the very best in World Cinema. The seasons run from September to June and attract an aggregate audience of just under 5,000. Film notes are available online for each screening and audience scores and feedback are collated.

For further information on RFS and the programme of films, please visit:

<http://www.richmondfilmsoc.org.uk>.

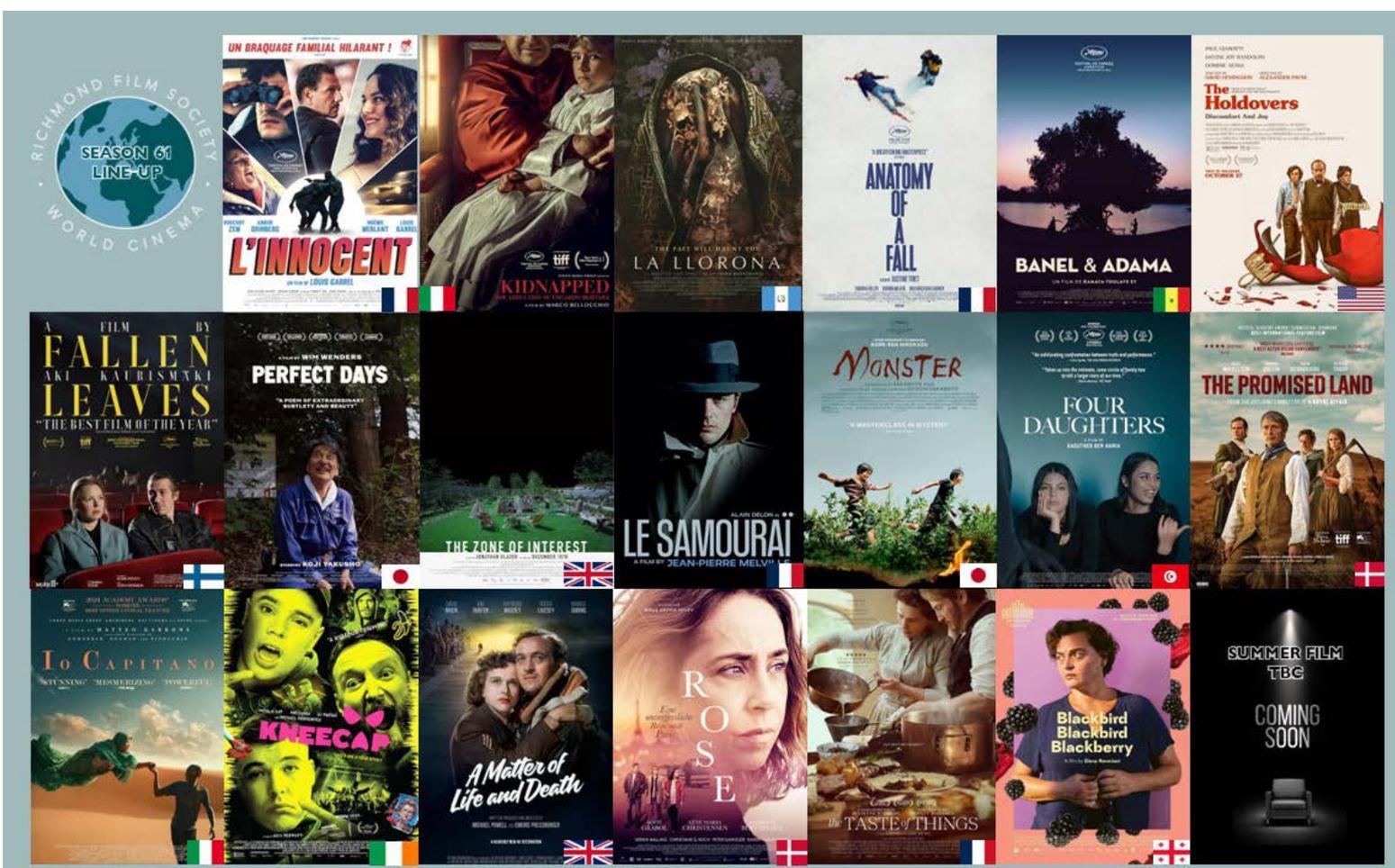
RICHMOND FILM SOCIETY COMPETITION

Win a pair of tickets for any film of your choice in Richmond Film Society's 61st Season of World Cinema, which runs from 17 September 2024 to 24 June 2025.

Competition Question

'Babette's Feast' was the first Danish film to win Academy Award for the Best Foreign Language Film - is that (1) True or (2) False?

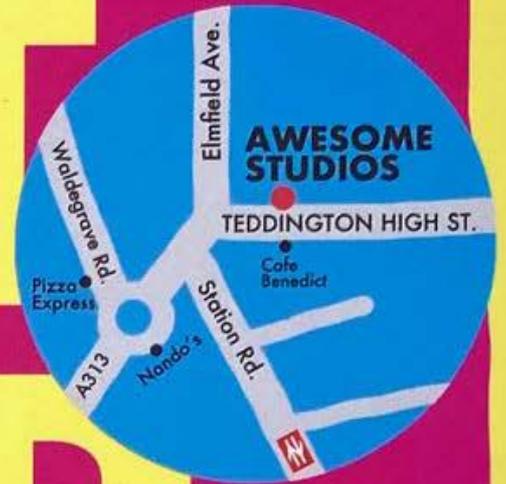
Please send your answers to win@twickenhamtribune.com , placing your answer in the email subject line. Correct answers will be drawn to determine the winning entry after the closing date of 14 September.



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Practice your French for a good cause at ETNA with Live Languages

From Live Languages

On Saturday 7 September from 10.30 to 11.30am, residents of all ages and levels of French are invited to practice their French conversation over tea, coffee, croissants and traditional Galettes des Rois at ETNA Community Centre, TW1 2AR.

This is a great chance to learn new skills and meet like-minded French students in ETNA's café which includes both indoor and outdoor seating areas. Live Languages is using its French conversation groups as an opportunity to raise money for the ETNA Community Centre, so donations of £10 are encouraged.

- **Date:** Saturday 7 September
- **Time:** 10.30 to 11.30am
- **Location:** ETNA Community Centre, 13 Rosslyn Road, TW1 2AR



[Register for Live Languages](#)

Live Languages is also offering all Richmond residents a £10 taster session in a suitable French or Spanish conversation group. Make local friends with similar interests and meet face-to-face to learn in a relaxed environment, with a maximum of 5 other students. Learn to speak a language more confidently with real people, rather than an app!

Please note, lessons are only during office hours and spaces are limited. Contact Adrienne via email at infolivelanguages@gmail.com or telephone on 07855 528483.

Find out more about [Live Languages](#).

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IAN MCHUGH

& THE CRAWDADDY ALL-STARS

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MUSIC UNTIL 10:30 PM. RICHMOND ATHLETIC GROUND TWICKENHAM ROAD TW9 2SF
ALL PROCEEDS FROM THIS EVENT WILL GO TO FUND OUR FUTURE PERFORMANCES

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St Mary's University

St Mary's to Host Broadcaster and Journalist Edward Stourton

St Mary's University, Twickenham (SMU) will be hosting broadcaster and journalist Edward Stourton for an interview and Q&A session on Wednesday 18th September.



St Mary's University, Twickenham (SMU) will be hosting broadcaster and journalist Edward Stourton for an interview and Q&A session on Wednesday 18th September.

Edward Stourton has worked in broadcasting for 45 years, and regularly presents BBC Radio 4 programmes such as *Sunday*, *The World at One*, and *The World this Weekend*. He was also one of the main presenters of the *Today* programme for ten years.

During his career, Edward has been a foreign correspondent for Channel 4, ITN, and the BBC. He has published 12 books, including *Confessions* which was published in 2023.

The event on the St Mary's campus will begin at 6pm with the interview and Q&A session, followed by a drinks reception at 7pm. All are welcome to attend the event, with free tickets available to be reserved [here](#).

Date: Wednesday 18th September
Time: 6-7pm (drinks reception starts at 7pm)
Location: The Waldegrave Suite, St Mary's University.
For more information and to reserve your space at the event, please visit [this link](#).

St Mary's Associate Professor Appointed to Home Office Biometrics and Forensic Ethics Group

Bioethics and Medical Law Associate Professor at St Mary's University, Twickenham (SMU), Matt James, has been appointed by the Home Secretary to the Home Office's Biometrics and Forensics Ethics Group.

Bioethics and Medical Law Associate Professor at St Mary's University, Twickenham (SMU), Matt James, has been appointed by the Home Secretary to the Home Office's [Biometrics and Forensics Ethics Group](#).

The group is an advisory non-departmental public body, sponsored by the Home Office, that provides independent ethical advice to the Home Office and its ministers on matters related to the collection, use, and retention of biometric and forensic material, data sets, and new technologies.

Matt joins [15 other members](#) in the group, with members agreed as public appointments in accordance with guidance issued by the Commissioner for Public Appointments.

Alongside his Associate Professorship, Matt is Director of the [Centre for Bioethics and Emerging Technologies \(CBET\)](#) at St Mary's, as well as Course Lead for the [MA Bioethics and Medical Law](#) and [MA Theology](#) programmes.

Over the past 15 years Matt has worked within Westminster and Whitehall in bioethics and public policy. He previously



worked as a Parliamentary researcher for an International Affairs shadow Minister, before having the role of a senior researcher for several Westminster based think tanks focusing on the ethical and social implications of emerging technologies.

Speaking on his appointment, Matt said, *"From face recognition to fingerprint scans, DNA matching to voice recognition, the use of biometrics is becoming more common place in all of our daily lives. With these advances come profound ethical implications for us to consider as they impact upon our lifestyle and habits. For instance, what do we mean by identity in the 21st century? Who has access to my data? Is privacy a thing of the past? I relish the opportunity to be able to use my expertise in bioethics and emerging technologies in this new role to help advise government and shape the ethical decision-making process."*



St Mary's
University
Twickenham
London

'The Big Green Clash': Promoting a more compassionate, sustainable and eco-friendly future through rugby

On the 8th September 2024, sports stars, celebrities and sustainable activists and entrepreneurs will descend on Richmond Athletic Ground for the world's first eco-friendly rugby match, The Big Green Clash.

The event will spark important discussions around the power of sport and its capacity to play a more proactive role in driving more sustainable practices. From promoting the benefits of following a plant-based diet for amateur, elite and professional athletes, to looking at how sports clubs around the world can reduce their carbon footprint on matchdays, The Big Green Clash promises to pose important questions about sports' long-term impact on the environment and the planet. The event promises to highlight sport's central role in helping to drive more sustainable practices; from grassroots right to the very top.

Founder of the Green Gazelles and event organiser, Brendon Bale, says: *"Our mission is to promote a more compassionate, eco-friendly and sustainable future through our love of rugby."*

"On and off the pitch, we can help kick carbon emissions firmly into touch and tackle environmental issues by promoting sustainable products and practices, plant-based foods, and raising funds for earth-friendly charities to enable them to do more."

The Big Green Clash is being backed and sponsored by vegan entrepreneur and activist, Heather Mills, and her businesses VBites, Alternative Stores and Be at One.

Heather, who was officially declared the world's fastest disabled female skier by Guinness World Records in 2023, says: *"As someone deeply committed to sustainability, I'm thrilled to back The Big Green Clash, an event that is championing veganism in such a unique way. This event is a fantastic opportunity for us to come together, network, and drive conversations about how sport can lead the way in promoting environmental awareness and positive change."*

Working in collaboration with The Word Forest Organisation and Pledgeball and with more charities to be announced, all profits from the day will be donated to support a wide-range of projects helping to drive positive change for people and the planet.

Co-founder of Word Forest, Tracey West, says: *"We have to use all the tools in the box to evoke swift environmental behaviour change to support and protect our planet. I cannot think of a more convivial way to raise awareness of what our world needs right now, than through a spectacular, sporting event."*

Chairman of Richmond Rugby, Nick Preston, says: *"Richmond Rugby is proud to lend our support to The Big Green Clash. Sustainability in sport is becoming a critical issue and we look forward to hosting this key event in the autumn."*

Before kick-off, The Big Green Clash will host The Sports Climate Summit, connecting over 100 organisations to collaborate and connect on the day to begin building the foundations for more sustainable practices across the sporting spectrum. The main aim is clear: kick climate change into touch.

[Tickets Available Here](#)



Gustavo Nunes joins Brentford

Gustavo Nunes makes switch from Grêmio to Brentford; 18-year-old forward has played 20 games in the Brazilian top flight; Thomas Frank: "He is direct and he can create"

Written by Brentford Football Club

Forward Gustavo Nunes has joined Brentford from Brazilian top-flight side Grêmio.

The 18-year-old has signed a six-year contract, and the club has an option to extend the deal by two years.

"I am very excited that we have managed to sign Gustavo," said head coach Thomas Frank. "It is another good signing; we have fought with other clubs.

"He is a winger who can go past players one-on-one. He is direct and he can create.

"Gustavo has a lot of potential and of course we need to maximise that in every aspect. He needs time to settle, but this is a very exciting signing."



Born in southern Brazil, Nunes joined Grêmio's youth set-up in 2021, aged 15.

He impressed in the Brazilian Under-17 Championship, leading Grêmio to the final of the competition.

The following year, he was part of the undefeated title campaign in the Under-20 State Championship and played an important role in the side's journey to the final of the Brazilian Cup in that age group.

He made his first-team debut for Grêmio in February 2024, coming on as a first-half substitute and providing an assist in a 1-1 Série A draw with São Luiz.

He scored his first goal six days later, netting the opener in a 6-2 victory over Santa Cruz.

In total, Nunes made 20 appearances for Grêmio in the Brazilian top flight, scoring three goals and providing one assist.



Match Preview: Brentford v Southampton

Analysis, team news, match officials and more. Here's everything you need to know ahead of Brentford's Premier League game against Southampton on Saturday (3pm kick-off GMT)

Written by Brentford Football Club

Brentford return to Gtech Community Stadium on Saturday, as they face newly-promoted Southampton (3pm kick-off GMT).

The Bees have taken three points from their opening two Premier League fixtures – beating Crystal Palace and losing to Liverpool – while the Saints are hoping to get off the mark in west London having been defeated 1-0 by Newcastle United and Nottingham Forest.

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

Pre-match analysis

Alex Lawes, Playmaker Stats: How Brentford will look to cause possession-based Southampton problems

After a bright start to the campaign with victory over Crystal Palace and then a solid, difficult-to-breakdown performance in defeat at Anfield against Liverpool, Brentford return to Gtech Community Stadium to take on newly-promoted Southampton this weekend.

There have been early signs on the eye that Brentford have managed to (or are at least in the process of returning to) the tactically flexible approach which served them well in their first two seasons in the Premier League, prior to injuries and general bad luck affecting them last year.

The Bees look well prepared to beat teams that could sit around them in the Premier League table, but also take the game to some of the so-called 'big teams'.

One thing that Brentford have always done very well at their best is be direct and effective in attack: their shots within the six-yard box are a good barometer of that, as it shows an ability to win second balls in the box and purposefully pressurise opponents in their most vulnerable part of the pitch.

Despite having played at Anfield - a notoriously tough place to go - the west Londoners have still managed 1.5 shots per game within the opposition's six-yard box in their opening couple of games.

With 13.5 aerial duels won from 23.5 per game this season, some improvements can be made, but Brentford's ability to go direct and cause problems will be handy against a Southampton side aiming to be one of the most possession-based in the top flight.

The Saints - albeit aided by playing against 10 men for over an hour in their opening game against Newcastle - have averaged 71 per cent of the ball this term having topped the stat category in the Championship last season (with 66 per cent).

It seems likely that Thomas Frank and his backroom staff will look to press aggressively and be direct in offensive areas given Southampton's style of play under Russell Martin, who has drilled his side to play out from the back under almost any circumstance - a trait which led to their downfall on the opening day at St James Park.





Last weekend, the Saints conceded the only goal of the game from a set-piece against Nottingham Forest - and Brentford will also look to impose themselves from dead-balls, against a side that has shipped 30 free-kicks already this term, despite their league-leading possession stats.

An intriguing tussle between sides with different styles is in store, and it will be interesting to see how Brentford approach the clash given Southampton's all-out commitment to their passing game.

Scout Report

Dan Long, Sky Sports: Saints intent on sticking to principles

Southampton's most recent 12-year stint in the Premier League came to an end in May 2023, when they were relegated under the watch of Rubén Sellés.

For five seasons before that, they had flirted dangerously with a return to the Championship; in 2017/18, a three-point cushion kept them up, with a slight increase to five in 2018/19 and 2021/22. In hindsight, the writing had been on the wall for some time.

Still, the one time they were unable to manage to keep their heads above water, it was miserable. Saints only managed six wins all season and, once they dropped to the bottom of the table after a Boxing Day defeat to Brighton, they did not rise again.

It was time to press the reset button, which was an opportunity likely welcomed by many.

In came Russell Martin, the Norwich legend and former Scotland international, whose possession-based style earned him plaudits at MK Dons and Swansea - and whose managerial stock was rising quickly.

Despite the fact Saints sold prized assets James Ward-Prowse, Tino Livramento, Romeo Lavia and Nathan Tella as a result of relegation, three wins from the first four games gave the impression they would not be back in the second tier for long. But it was a false dawn, for a little while, at least; they lost four in a row thereafter and the rug of positivity was ripped from beneath them.

"We want to give the fans a team to be proud of but, at the minute, we're going through a really tough moment," said Martin, under fire after the 2-1 loss at Middlesbrough on 23 September.

However, as rapidly as things had turned negative, a sense of normality was restored almost in the blink of an eye, seemingly as a direct consequence of the final game in that slump.

In fact, over the course of the next five months, Saints went unbeaten in a club-record 25 games in all competitions. Coupled with Leicester's dramatic slip, it was almost enough to make them frontrunners for automatic promotion.

As the eventual top two got back on track, Martin's side eventually had to settle for play-offs, but they took it in their stride and, after an impressive semi-final second-leg win over West Brom, edged past Leeds at Wembley to regain their top-flight spot.

"I feel emotional and overwhelmed by the love and support I've had over the past nine or 10 months, especially in the tougher times," Martin said after his side's Wembley triumph. *"With the support from the board, I had to*

validate their decision and justify being handed the chance. The team have been so brave and I'm grateful and proud of them."

There was a lot of squad movement at St Mary's over the summer. All but two - club legend Adam Lallana (36) and Charlie Taylor (30) - that have signed are 25 or under and there is plenty for Saints fans to get excited about with the additions.

Martin said he would "cry himself to sleep" if the club did not sign midfielder Flynn Downes from West Ham, which needs little explanation.

Ronnie Edwards and Nathan Wood were seen as two of the EFL's best young centre-backs before they joined from Peterborough and Swansea respectively. Cameron Archer and Ben Brereton Díaz have points to prove in the Premier League.

Saints' season has started with two 1-0 defeats. At Newcastle on the opening day, they certainly deserved more; but against Nottingham Forest last weekend, they could count themselves fortunate to concede only once. Teething problems, sure. There is just one more game before the international break and they may emerge from it stronger.

It seems Martin is intent on sticking to his principles, but if things continue in a similar vein next month, some tweaks will likely need to be made. For now, though, Southampton are just enjoying being back in the top flight.

In the Dugout

Russell Martin

After leaving the academy of hometown club Brighton at the age of 18 in 2004, Russell Martin dropped into non-league to sign for nearby Lewes before signing for League Two club Wycombe later that summer.

He spent four seasons at Adams Park, before joining Peterborough on a free contract in May 2008. In his only full season at the club, Martin played every single game as Darren Ferguson's men earned a second-straight promotion and a place in the Championship.

Martin started the 2009/10 season with Posh but signed a loan deal at Norwich that November, which turned permanent in January - and then stayed at the club for the best part of the next decade.

He won promotion on three occasions with the Canaries, made over 300 appearances in all competitions for the club, and went on to earn 29 caps for Scotland, for whom he qualified to play for by way of having a Scottish father.

He spent the second half of 2017/18 season on loan at Rangers and, after his contract expired at Carrow Road, Martin joined Walsall in a player-coach capacity, though that only lasted three months before he left by mutual consent and later joined MK Dons.

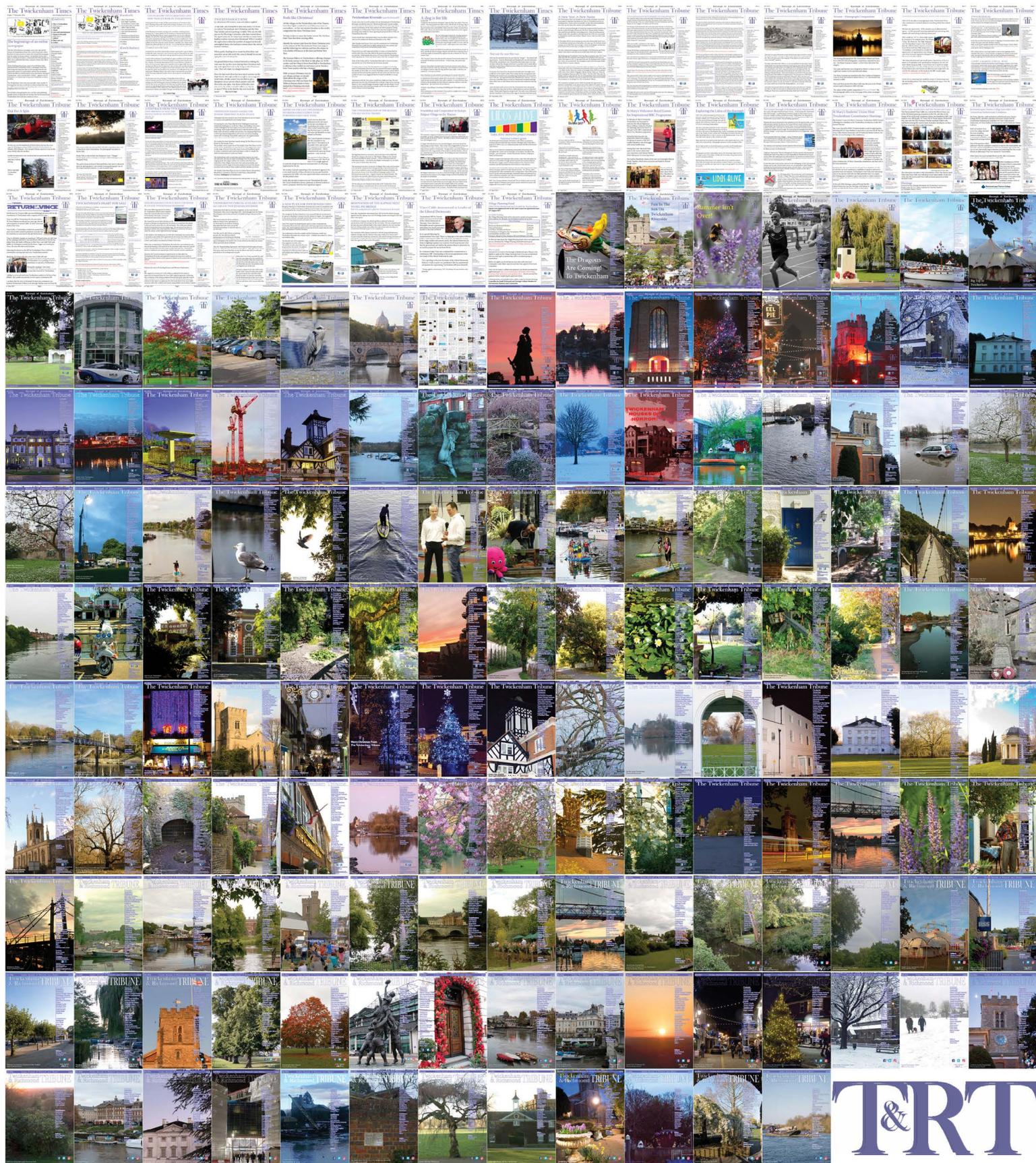
Having made 34 appearances for MK Dons across the 2018/19 and 2019/20 seasons, in November 2019, he announced his retirement when he was named as Paul Tisdale's successor at Stadium MK.

At MK Dons, he quickly garnered a reputation for his possession-heavy style of play, which attracted Swansea to make a move for him in August 2021.

In June 2023, it was announced he would replace interim manager Rubén Sellés on a three-year deal, as Southampton targeted an immediate return to the Premier League, which he achieved as the Saints won the Championship play-off final at Wembley Stadium against Leeds United last season.



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