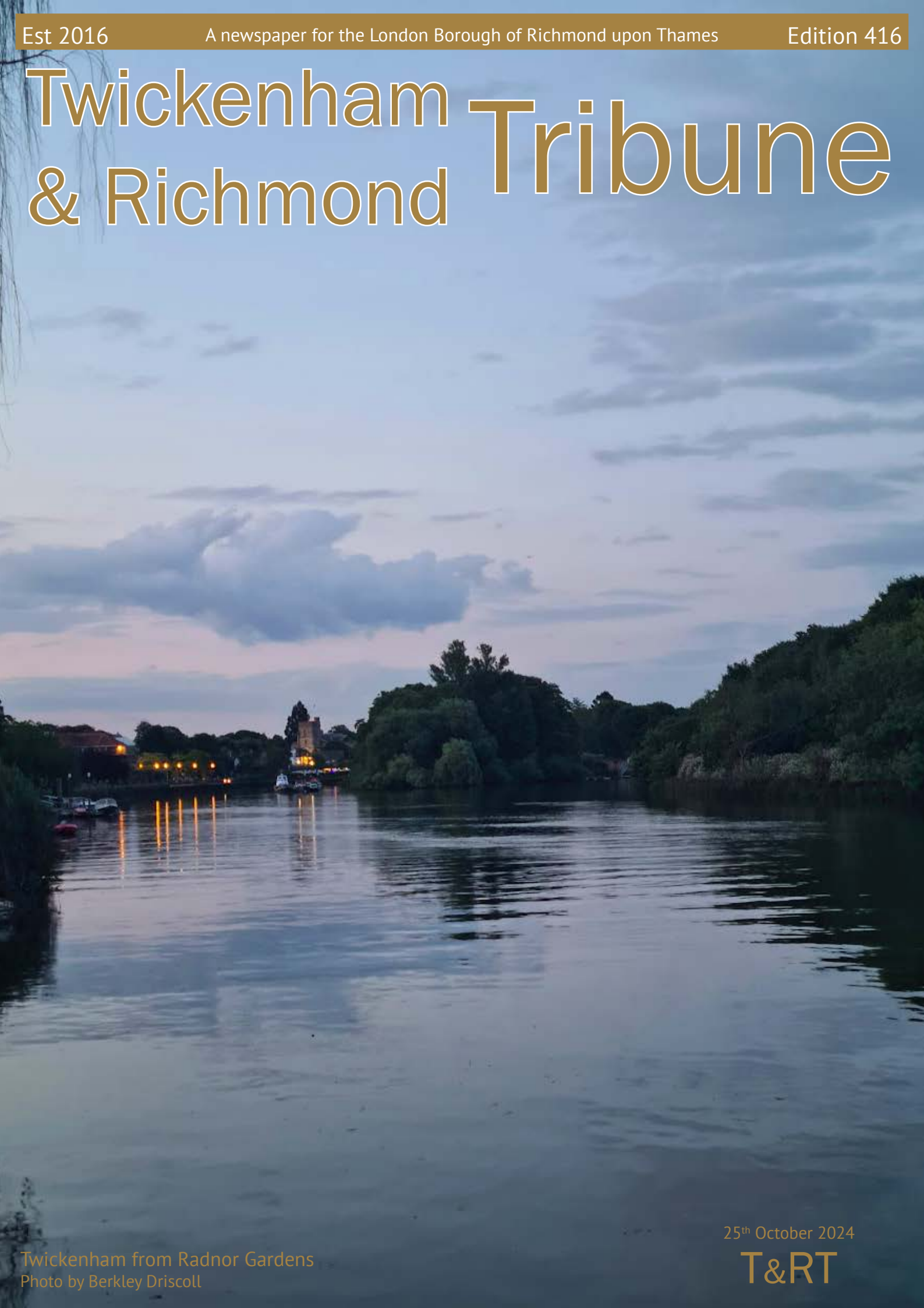


Twickenham & Richmond Tribune



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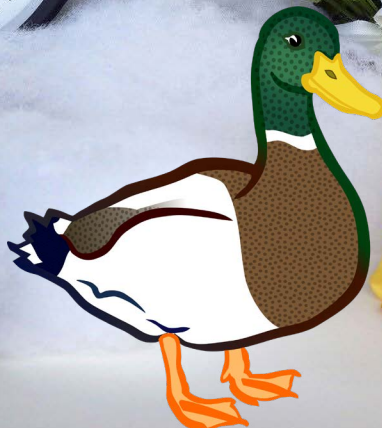
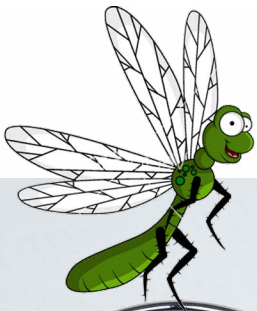
Berkley Driscoll
Teresa Read

Clocks go Back!!



Remember to set your clocks back by one hour as we leave British Summer Time this weekend.

Clocks go back 1 hour at 2am on Sunday 27th October.



TickerTape - News in Brief

South Western Railway

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

Queenstown Road station will be **closed all day**. Please use other nearby stations.

Due to the diverted services, some services via **Wimbledon** will be **revised**.

- **London Waterloo to Reading** services will be **revised** and will be diverted between **Clapham Junction and Twickenham**. These services will call additionally at **Wimbledon, Kingston and Strawberry Hill**.
- **London Waterloo to Windsor** services will be **revised**.
An **hourly** service will be diverted between **Clapham Junction and Twickenham via Kingston** calling at all stations.
An **hourly** service will start from **Richmond** calling additionally at **St Margarets**.
- **London Waterloo to London Waterloo via Richmond and Kingston** services will be **revised** and will only run between **Richmond and Kingston**.
- **Buses** will run between **Clapham Junction and Twickenham via Richmond**. These **buses** will **not** call at **St Margarets**.
- **London Waterloo to Woking via Staines** services will be **revised** and will start from **Kew Bridge**.
- The afternoon and evening **London Waterloo to Kingston via Hounslow** services will **not** run.
- **Buses** will run between **Clapham Junction and Kew Bridge**.

TFL – Strikes

Tube strikes planned - November 2024

Tube strikes are planned which will affect services on some days in November.

If strikes go ahead, we will operate as many services as possible.

We expect disruption on Tube services on the following days: Sunday 3 November, Tuesday 5 to Saturday 9 November, and Tuesday 12 November.



The Tree Agency

darryl parkin

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Local Picture Postcard Column - Part 272

Teddington Fire Station

By Alan Winter

I haven't managed to find too much about the history of Teddington Fire Station at present. We do however have 2 nice old postcards to provide a feel of what the local brigade looked like many years ago. The first is of the Fire Brigade at the building next to the Library in Waldegrave Road and the second is a superb postcard of the horse drawn fire appliance at the junction of Queens Road and Broad Street.

Teddington Fire Station started off in 1830 in Park Lane where there were stables. The horse drawn fire engine used to sit behind the large stable doors. It was still there in 1896 when it was shown on the Ordnance Survey map.

We find the Fire Station between the library and the council offices in Waldegrave Road where it was shown on the 1934 O.S. map. It was demolished after World War II.



Teddington is now looked after by the Twickenham Fire Station at 31 South Road. It was constructed and opened by the Middlesex Fire Brigade in 1957.

The station was built to replace the existing MFB Station located on Queens Road, Twickenham that subsequently closed.

Following the creation of the Greater London Council, ownership of the station

passed to the London Fire Brigade in 1965.

It was realised in the early 1980s that the South Road station was woefully undersized for modern requirements, so it was extended and modernised, opening in 1989.

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

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Escapology Experts

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Your friendly local Travel Agency
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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)



Local Artists on Show

By Doug Goodman

There are so many brilliant artists in our area that we are really spoilt for choice. The art on display in our shops and the regular exhibitions showcase the creativity of local residents.

A recent exhibition of paintings at The Landmark Arts Centre in Teddington and last weekend's ceramics show at Normansfield gave visitors the chance to see and purchase some beautiful works.



Normansfield Pottery Fair



Work by Chris Payne



Work by Grace Everitt



Work by Barbara Andrews



Work by Carmela Kantorowicz



Work by Jane Adorn



Work by Meghna Arya



Work by Rosie Turner

The next show to look out for is 'Sparkle Festive Fair' at The Landmark Arts Centre from November 15 to 17 when 75 stands will offer some eye-catching Christmas gifts. Workshops will provide tuition in garland, paper wreath and bauble making. Other subjects include lino print wrapping paper and cards, hand sewn felt and stained glass angel decoration.

Visit www.landmarkartscentre.org/christmas

Dear Tribune,

Green refuse

I think the article on green refuse is incorrect in saying it is necessary to book a collection. The Council appear to have dropped this requirement in practice though I have not seen a statement on this change.

Yours,
Name and address supplied

Editor's note:

This is the council's web page for garden waste sacks:

Garden waste sacks and collections

https://www.richmond.gov.uk/services/waste_and_recycling/household_recycling/garden_recycling/garden_sacks

The page says:

"You can buy garden waste sacks if you do not want a regular garden waste collection.

*The cost of collections is included in the sack price, but you **must make a booking.**"*

Our reader may be correct as anecdotal evidence suggests the council may collect garden waste sacks on the garden waste collection day, even if you have not booked. But you may not be able to rely on this and booking is advisable.

Next week at Richmond Council

There will be no council meetings next week due to the half-term holidays. The next meeting will be held on November 4th 2024.

You can see the calendar of meetings by clicking [HERE](#)

New lighting pilot on Twickenham Green to enhance community safety

From Richmond Council

As part of a 12-month pilot to increase community safety, we are installing lighting along the central path of Twickenham Green.

Following long-standing community requests for better lighting after [Amelie Delagrance's murder](#), we have commenced the installation of solar-powered LED lights on Twickenham Green. While lighting was not initially recommended as an effective safety proposal, advancements in technology have now meant the Metropolitan Police support it as a viable measure to improve personal safety and confidence when crossing the green.

The new lights will use motion and daylight sensors, dimming during quiet hours and brightening when movement is detected, ensuring both energy efficiency and minimal disruption to wildlife.



Councillor Gareth Roberts, Leader of the Council, said: *“We are proud to introduce this lighting pilot as a positive step towards making the community feel safer on Twickenham Green. The use of motion-sensitive, solar-powered lights ensures that we not only address community concerns but also remain mindful of environmental considerations. Our goal is to create safer public spaces for all, especially women and girls.”*

While Richmond upon Thames remains the safest borough in

London, Violence Against Women and Girls (VAWG) has risen nationwide, including locally. We are actively combating VAWG through increased resources, awareness initiatives like White Ribbon walks, training programmes and partnerships with local organisations.

“Keeping our community safe remains a top priority for us,” said Cllr Roberts, *“By taking steps like this lighting pilot, and through ongoing initiatives to combat VAWG, we are committed to ensuring that Richmond remains a safe and welcoming borough for everyone.”*

We will monitor the effectiveness of the lighting over the course of the 12-month pilot, collecting feedback from the community and assessing the impact on safety, public perception and the environment.

Complete the [online consultation](#) to have your say on the Twickenham Green lighting pilot.

Richmond Council's Budget Crisis in Adult Social Services

By James Knight

Richmond, October 22, 2024

Richmond Council faces a substantial financial mismanagement issue in a development that may raise eyebrows across the borough, with a reported overspend of £4.2 million. This deficit casts a concerning shadow over the council's 2024-2025 budget, particularly in adult social care, where the council's financial strains are most pronounced.

Richmond Housing Partnership Under Fire: Opening the council's recent committee meeting, the Richmond Housing Partnership (RHP) presented an update. Now independent of the council, RHP acknowledged a rising tide of discontent among residents, fuelled mainly by dissatisfaction with its repair service. Despite hiring Kier as its new contractor, improvements have been sluggish.

As part of a broader commitment to improving energy efficiency, RHP has earmarked £18 to £22 million for upgrading 208 homes in Barnes, aided by a government grant of £2.6 million. While the initiative has received praise, questions linger about the overall efficacy of RHP's management, with concerns about empty property turnover times—a sore point as the committee noted the backlog of vacant homes was reduced from 238 to 116, but average vacancy periods still exceed 200 days. All whilst the council is spending millions on temporary accommodation.

Budget Woes: A Looming Crisis: Following RHP's presentation, the committee turned to the council's quarterly budget monitoring report. A collective sigh seemed to fill the room as members noted a projected overspend of £4.168 million in adult social services alone. Housing and regeneration fared little better, with a projected overspend of £552,000, driven by reliance on high-cost emergency accommodations and staffing shortages. The council's plan to reduce dependence on nightly-paid housing arrangements, which aims to drop from 614 cases to 475 by the year's end, has been met with scepticism. Despite recent gains in moving residents to more sustainable housing options, the target remains challenging amid soaring costs and resource limitations.

The committee failed to address the mismatch of committee remits to the council's directorates, which has hampered coordinated financial management. Councillors noted that high staff turnover and an over-reliance on agency workers have further strained budgets, with the emergency accommodation budget alone exceeding its allocation by £291,000.

Unresolved Complaints and Social Care Integration: Another significant concern is the rising number of formal complaints lodged against adult social services. The council's complaints team managed to address 15 issues at a preliminary stage, yet 24 formal grievances remain, primarily regarding support quality, assessment delays, and communication failures. While the council continues to push for an integrated health and social care system, tangible improvements remain aspirational rather than actualised.

Disabled Facilities Grant: A Mismanaged Resource? In a surprising revelation, the committee noted that the council currently holds £3.75 million in ring-fenced grants for the disabled to carry out home adaptations. Despite this, 155 individuals remain waiting for essential home adaptations, with wait times exacerbated by staff shortages and debates over resource allocation. The council's proposal to reallocate some of this grant money towards broader community uses, such as rebuilding community centres, has raised concerns among stakeholders, with some questioning whether this decision truly serves Richmond's most vulnerable residents.

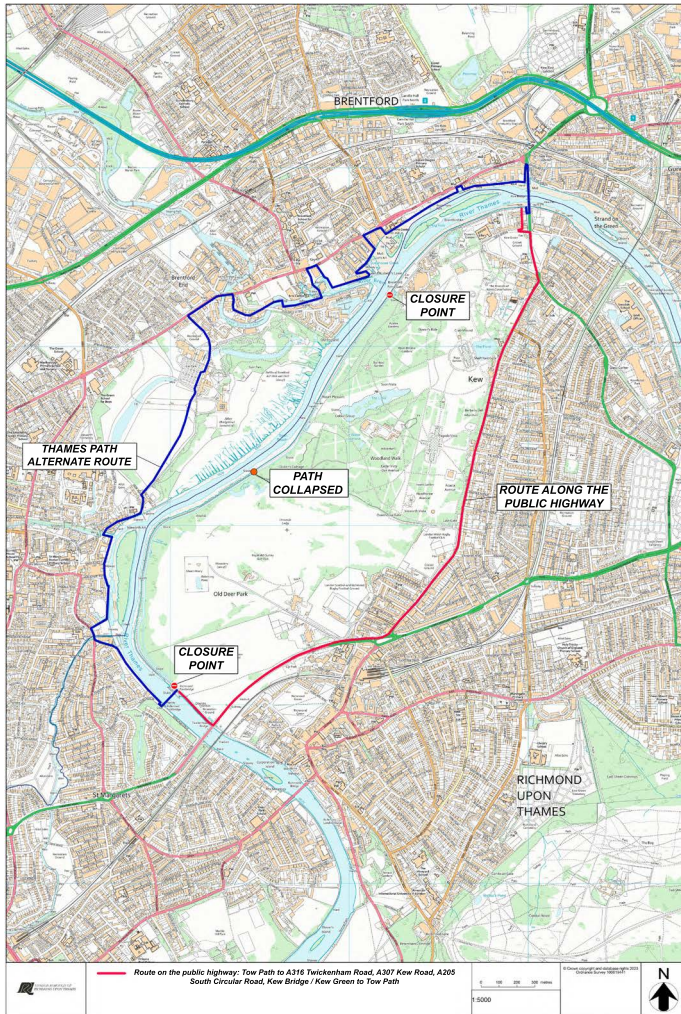
A Telling Finale: The committee meeting concluded with an unexpected note from Councillor Allen, who expressed an interest in keeping the Christmas period agenda short to avoid any overlap with the scheduled Christmas party for the committee members.

As Richmond navigates these turbulent financial waters, many will be watching closely to see if the council can return to fiscal responsibility or if further budgetary oversights will see another round of service cuts.

Richmond to Kew towpath closed following collapse

From Richmond Council

The Thames towpath between Richmond Lock and Kew Gardens car park on Ferry Lane is entirely closed following the collapse of a section of the towpath on Saturday 19 October. Fencing has been installed at either end and residents and visitors are asked not to make any attempt to access the towpath, at any time. It is not safe.



Diversions are now in place:

- For towpath walkers and cyclists, a route is shown on the map on the opposite side of the river, crossing at Richmond Lock
- For a more direct route to Kew, pedestrians and cyclists can take Kew Road (A307)
- Diversion signage is in place at Twickenham Bridge and at Ferry Lane

You can [view a map showing the diversions](#) or find out more about the [National Trail diversion route](#).



We will spend more time on site in the coming days to continue to assess the situation.

The priority is to make the site secure and then begin clearing. We are also liaising with the Environment Agency, Port of London Authority, National Trail and the Royal Mid Surrey Golf Club to assess solutions and minimise further impact to the public.

Our engineers will carry out further investigation, then design and implement a solution as soon as possible.

Conservative Leadership Hustings: The Race for Renewal

The race for leadership within the Conservative Party is heating up. The leadership hustings bring contenders forward with bold visions for the party's future. At the Dukes Street Church in Richmond this week, the final two candidates, Robert Jenrick and Kemi Badenoch, addressed a packed audience of party members, each making their case for why they are best suited to lead the party.

In a room buzzing with energy, attendees heard from the two candidates themselves in a compelling display of passion and purpose. This event, a significant moment in the Conservative Party's internal race, illuminated not just the party's future but its readiness to confront Labour and Reform and lead the country once more.

A Party at a Crossroads: the Conservative Party, the world's oldest and most successful political party finds itself at a critical crossroads. Victoria Atkins, introducing Robert Jenrick at the Richmond hustings, voiced what many in the party have been feeling: that the contest has offered an opportunity for a mature, grown-up conversation about the Conservative Party's values, principles, and vision for the 21st century. She championed Jenrick as the candidate capable of leading the party back to power and, crucially, putting the party in fighting form to challenge the socialist's grip on government.

Robert Jenrick: A Vision for a Conservative Revival. Jenrick's speech was a rallying cry for Conservative Party members eager to regain the trust and confidence of voters. Having served in various capacities across five Conservative administrations, Jenrick's appeal was grounded in his experience and his desire to restore the party's democratic foundations. *"If I can do one service,"* he said, *"it is to restore the party as a democratic organisation, to give you respect again."*



Jenrick's appeal to the membership was clear: it is time to move beyond the disunity and drama plaguing the party in recent years. His promise to end the era of parachuted candidates and backroom deals struck a chord with many who have long felt that the grassroots of the party had been sidelined in favour of top-down decision-making. Jenrick's personal journey, from a 16-year-old Young Conservative in Wolverhampton to a senior figure in Westminster, resonated with the audience, painting him as a man of the people with a deep understanding of the party's roots.

At the heart of Jenrick's vision was his emphasis on the Conservative Party's traditional strengths—economic growth, sound public finances, a commitment to lowering taxes, and dealing with illegal migration firmly. He spoke candidly about the party's recent missteps, particularly in handling the economy, and offered a clear-eyed path forward: a focus on delivering real, tangible benefits for the electorate rather than platitudes. He also drew on his

background as a lawyer to articulate how he would focus on competence, which went down well with the Richmond audience.

Kemi Badenoch: A Voice for Change: Damian Green introduced Kemi Badenoch, who was praised for her ability to connect with the broader public. This is a vital skill in a political landscape where the electorate often feels disengaged from Westminster politics. Badenoch's candid and uncompromising approach to politics has made her a rising star within the Conservative Party, and her message resonated with many in attendance.

Badenoch blasted the Liberal Democrats, saying, *"We give the Lib Dems a free pass. We allow them to get away with murder."* She said the Post Office scandal was an example of their incompetence in office, with Edward Davey being part of the "bureaucracy of indifference" that caused so much suffering to the postmasters. *"They are the bad guys"*, she pronounced to loud applause from the audience.

Badenoch's speech directly challenged the status quo. *"Our party may not exist in a few years if we get this wrong,"* she declared. Her message was clear: the Conservative Party must embrace reform and renewal to survive. Badenoch's focus on personal responsibility, reducing the size of the state, and upholding equality under the law echoed the party's core values but with a fresh and contemporary feel.

Badenoch also addressed a growing sentiment within the party that the Conservative brand has become muddled. As she noted, voters no longer understood what Conservatism in 2024 stood for. She stressed the need for the party to present a coherent, unified message that resonates with people from all walks of life, especially younger voters who have felt alienated in recent years.

The Path Forward: The leadership hustings in Richmond were more than just a contest between two individuals; they were a referendum on the future of the Conservative Party. While different in tone and approach, Jenrick and Badenoch articulated visions that shared a common goal: to restore the party's credibility and lead it back to power.

Jenrick, with his focus on policies, competence, and experience, a clear plan for rebuilding the party from within. Badenoch, on the other hand, positioned herself as the candidate of renewal—someone willing to challenge left-wing establishment figures and chart a new course for the future focusing on principles.

As the Conservative Party faces the task of winning back its electoral coalition, both candidates have made compelling cases for why they should lead. However, it remains to be seen who the party's members are ready to embrace as their new leader. The Conservative Party has been written off numerous times in its history. Still, it has successfully bounced back because of its willingness to reinvent itself, and that willingness was the thing most clearly on display at the meeting.



Get your free grit ready for an icy winter

From Richmond Council

Residents are once again being offered free bags of grit and rock salt as part of our annual winter initiative to tackle snow and ice.

We are offering residents the option to collect up to 50kg of rock salt from the depot in Langhorn Drive, Twickenham.

The rock salt will be available for collection from **Monday 18 November** until **Friday 22 November** between the hours of 9am and 3pm.



As the depot is a secure area, you will need to sign in at the gate reception - ensure you have photo ID and proof of address with you when you arrive.

In addition, our winter gritting service, which runs from October to April, will continue to keep main roads clear of snow and ice and ensure entrances to important public buildings remain accessible.

You can [read more about our gritting service](#).

Calling young artists to create the Mayor's and leader's Christmas card

Mayor of Richmond Borough

Children aged between 5 and 11 years old can enter their creative artworks into our Christmas Card competition. The winning design will be made into a real card that the Mayor and leader will send out.

The winner and the runners up will be invited to have tea with the Mayor and leader.

Local children who live or go to school in Richmond upon Thames are invited to submit A5-sized original designs of Christmas card before **5pm on Monday 18 November 2024**.

Entries can be emailed to mayors.office@richmond.gov.uk or posted to:

Mayor's Christmas Card Competition
Mayor's Office
York House
Richmond Road
Twickenham
TW1 3AA



You can [find out more about all the rules of the competition](#).

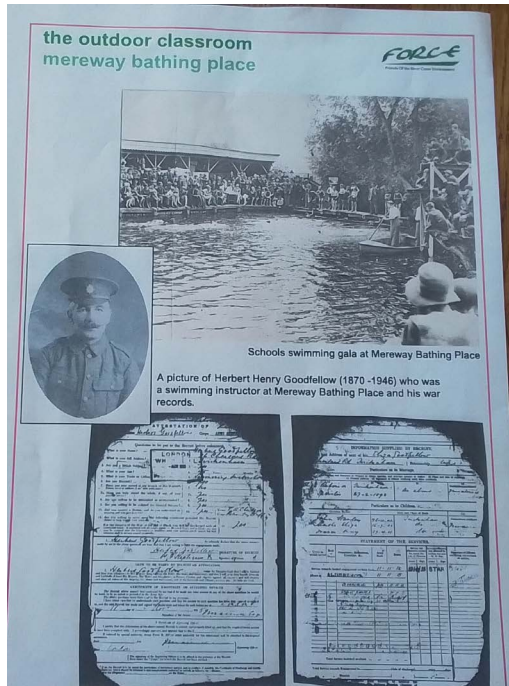
Lidos Alive – Mereway Bathing Place

A project of the Richmond Environmental Information Centre (REIC) <https://richmondenvironment.com/>

Following the Lidos Alive Heritage Lottery project the REIC embarked on a history board to commemorate our early outdoor swimming pool on the River Crane with a plaque.

Mereway Bathing Place served as a lido between 1895 and the 1930s; used by Twickenham Swimming Club and the venue for school swimming galas.

An article in *The Longford Journal* in 1910 explained “In order to encourage the teaching of swimming among women the Twickenham Urban District Council has thrown open the bathing place in the Mereway at Twickenham for the use of women and girls on Tuesday and Friday of each month”.



Various designs for a history plaque have been submitted to the Council for a history board to be located somewhere in the Mereway area, but the Council decided against installing a plaque.

However, our readers do not forget the history of our first swimming venue and this week Anita Woodcock sent an article to the Tribune about her Gt Grandfather who was a Swimming Instructor/Pool Attendant and was also listed as the Caretaker in 1914 at the Mereway Baths in Twickenham.

“He is also in your Mereway Baths picture (please see attached photo/info) but my late Uncle could not remember exactly which man he was. It will be good to know that a small portion of my Gt Grandfather’s involvement with the Mereway Baths history can be preserved for others to see.”

“Herbert Henry Goodfellow (pictured) 1870-1946 lived at 26 Chestnut Road, Twickenham, and was the Mereway Baths Swimming Instructor/

Pool Attendant and listed as Caretaker in 1914. His WW1 War Records record his occupation as being a Swimming Instructor. Herbert along with his wife Eliza were both very strong swimmers, who regularly swam the Thames from Twickenham to Richmond Bridge and back. Unfortunately, we do not know which man he is in the Swimming Gala photo, as that detail has been lost to time.”

Thank you, Anita, for adding more information to the history of the Mereway outdoor swimming pool, it is regrettable that Twickenham has not only lost the memory of Mereway Bathing Place where so many people learned to swim, but we have also lost Twickenham Baths (never to be forgotten) - it is up to residents to keep these memories alive and the Tribune is always happy to share them.

LIDOS ALIVE:
<https://lidosalive.com/>

MEREWAY BATHING PLACE:
<https://lidosalive.com/mereway.html>

Opened 1895

Mereway Bathing Place

Closed 1930

In Memory of Mereway Bathing Place: the first public swimming venue in Twickenham

Mereway Bathing Place (1895-1930) was the first organised public bathing place on the Twickenham side of the river. Many people learned to swim at Mereway until it finally closed due to pollution, and its place was filled by new outdoor pools - Hampton Pool, Teddington Pool and Twickenham Baths.

It was used by Twickenham Swimming Club and the venue for school swimming galas.

"In order to encourage the teaching of swimming among women the Twickenham Urban District Council has thrown open the bathing place in the Mereway at Twickenham for the use of women and girls on Tuesday and Friday of each month."
(Longford Journal 1910)

"My Dad and his five brothers learnt to swim at the Mereway lido although Dad probably wouldn't have called it a lido. He mentioned someone with a long pole being around to help if anyone got into difficulties!"
(Brenda Whittaker, local resident)

Map dated 1896 showing location of Mereway Bathing Place

Over 45,000 persons of both sexes have used the Mereway baths place in Twickenham during the six months it has been open.
(Cambridge Independent 31 December 1915)

The minutes from the Bathing Places Committee on 24 October 1889 show that £315 was allocated to construct the Lido at Mereway.
(Shown above)

The improvement works at Teddington Lock are progressing well

From Richmond Council

Phase 3 of the project involves replacing the bearings on lockcut bridge. To do this safely and effectively, we need to restrict access so we can jack the bridge.

We are undertaking the works overnight on weeknights to limit the disruption to commuters and schools. The bridges will be closed from 9pm until 6am.

Phase three works

Following the removal of the corrosion in phase one, we also carried out detailed visual inspections of the bearings on lockcut iron truss footbridge. These critical pieces of infrastructure are central to the safe operation of the bridge by allowing them to



flex and absorb movement during hot and icy spells of weather. Without this ability to expand and contract due to weather conditions the bridge structure would sustain damage rendering it unsafe.

Phase three of the project involves replacing the bearings on lockcut bridge. To do this we will need to restrict access so we can jack the bridge to access the bearings.

Weeknight closures

The phase three closures will take place Monday to Friday from:

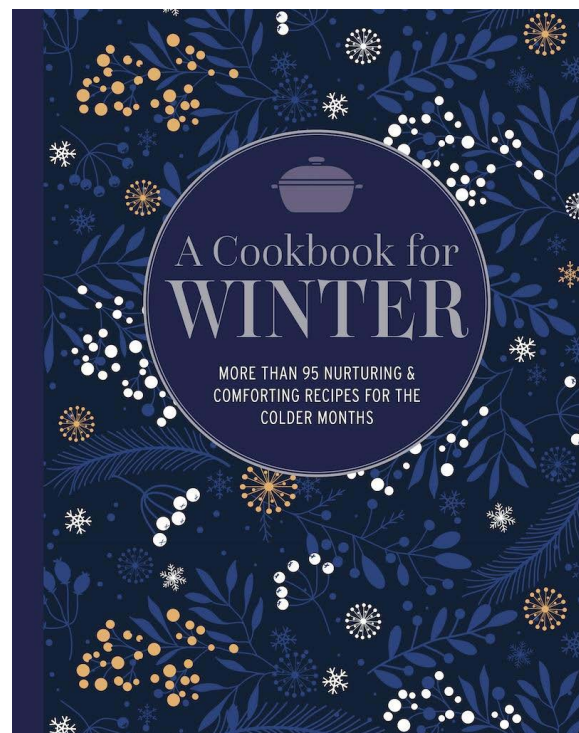
- 28 October to 1 November
- 4 November to 8 November
- 11 November to 15 November

We are undertaking the works overnight on weeknights to limit the disruption to commuters and schools. The bridges will be closed from 9pm until 6am on each of the weeknights above.

Some further weeknight closures will be required to complete the work. We will share the details of these weeknight closures as soon as they have been finalised.

A Cookbook for Winter

The clocks go back this weekend, and winter will soon be upon us, despite the lovely balmy autumnal days we've been enjoying of late. What better way is there to spend a cold, miserable, frosty day than to prepare delicious food to enjoy with friends and family? We'll soon be needing to make the most of being holed up indoors, so the launch earlier this month of **A Cookbook for Winter** was perfectly timed. The book is a collation of nearly 100 nurturing and comforting recipes for the colder months ahead. It takes us through: snow day soups & snacks; fondues & fireside suppers; warming one-pots & pies; winter salads; desserts & sweet bakes; and last, but not least, seasonal drinks. Whether it's perfecting a traditional recipe or experimenting with seasonal produce, winter cooking is an art that can nourish both body and soul. This gorgeous book is packed with information, inspiration and colour photos. It's a hardback, published by Ryland, Peters & Small at £22.



Here are a couple of recipes from the book that are perfect for Halloween, Bonfire night, or any cold wintery day.

Roasted pumpkin fondue with crispy sage (Recipe by Louise Pickford) Serves 6

“The flavour combination of pumpkin, Parmesan and sage is a classic of course, but here it is taken to a new level in this roasted pumpkin fondue. You do need to choose a pumpkin that is roughly the same size as the one used here – a smallish pumpkin at 1.75 kg or a little either side of that would suffice.”

- 1 x 1.75 kg pumpkin
- 1 tablespoon olive oil
- 2 garlic cloves, bashed
- 1 rosemary sprig, bashed
- 2 tablespoons dry white wine
- 2 teaspoons cornflour/cornstarch
- 150 g Cheddar, grated
- 150 g Gruyère or Emmental, grated
- 75 g crème fraîche
- a little freshly grated nutmeg
- 30 g butter
- a small handful of small sage leaves
- sea salt and freshly ground black pepper
- griddled bread, to serve
- roasting pan lined with baking paper
- Preheat the oven to 160°C fan/180°C/350°F/Gas 4.



Slice the pumpkin and scoop out and discard the seeds. Drizzle the inside of the pumpkin with oil and season with salt and pepper. Pop the garlic cloves and rosemary sprig into the hollow, replace the lid and transfer to the prepared pan. Roast the pumpkin in the preheated oven for 30 minutes, test for doneness and

then keep baking until it is just tender, checking every 15 minutes or so.

Once ready, remove the pumpkin from the oven, discard the lid and increase the temperature to 180°C fan/200°C/400°F/Gas 6.

Blend the wine and cornflour together until smooth. Combine the two cheeses and season with a little pepper. Spoon half the cheese mixture into the pumpkin and add the crème fraîche, wine mixture and then the remaining cheeses. Top with some freshly grated nutmeg.

Return the pumpkin to the oven and bake, uncovered, for 25–30 minutes until the cheese is bubbling and lightly golden.

Just before serving, melt the butter in a small saucepan over a medium heat and as soon as the foam dies down, add the sage leaves. Cook for about 2 minutes until the butter is browned and the sage crisp. Pour over the cheese and serve with griddled bread.

Tip: As well as acting as a receptacle for the oozing cheese, you can also scoop out and eat the roasted pumpkin flesh as the level of the melted cheese lowers.

Peaches with raclette & cinnamon (Recipe by Louise Pickford) Serves 4

“Pedro Ximénez is a divine sweet sherry from Jerez in Spain’s sherry-producing region. It is raisin-y, with chocolatey notes that blend beautifully with both the peaches and the melted cheese. You could substitute either Madeira or Marsala for the sherry, although Pedro Ximénez is best. This is a wonderfully soothing and warming dessert, perfect for a cold winter night.”

- 50 g unsalted butter
- 50 g soft brown sugar
- 1/2 teaspoon ground cinnamon
- 4 fresh peaches, halved and stoned
- 100 ml Pedro Ximénez, Madeira or Marsala
- 50 ml double cream, plus extra to serve
- 4 thick slices brioche loaf
- 4 slices raclette cheese, or
- 100 g raclette, thinly sliced
- 2 tablespoons flaked almonds, toasted
- a raclette or grill

Heat the butter, sugar and cinnamon together in a heavy frying pan. When bubbling, add the peach halves, cut side down and cook over a high heat for 2–3 minutes until lightly golden. Remove the peaches with a slotted spoon to a foil-lined tray. Return the frying pan to the heat and stir in the Pedro Ximénez and cream. Simmer for 5 minutes until you have a thickened, caramel sauce. Keep warm.

Heat the raclette machine or a conventional grill to its highest setting so the top plate is hot. Place the pan of peaches on the heat to keep warm.

Meanwhile, toast the brioche slices either under the raclette grill or a conventional grill and arrange on warm serving plates.

Lay the Raclette slices on the individual raclette trays and grill for 3–4 minutes until bubbling and melted. Carefully spoon 2 peach halves onto each slice of brioche and slide the melted cheese over the top. Immediately drizzle with the warm caramel sauce, a little more cream and serve scattered with the toasted almonds.



Twickers Foodie - By Alison Jee

Starling - This One Will Soar!

A recent addition to Esher High Street is **Starling**, the brainchild of Nick Beardshaw, the chef who wowed the judges of **Great British Menu** with his winning fish starter: *A Moon Shaped Pool*, and his *Balloon Girl* dessert. Both of these dishes are included in his launch menu, and I was so excited to try them. The restaurant is on the left, just as you drive into the high street from the 'Scilly Isles' side, and there's a handily placed public car park immediately before the restaurant.



I started with my favourite cocktail, a Negroni, and my husband was pleased to discover that they had Free Damm alcohol free beer available.

The restaurant is modern, with tables well spaced and an attractive mural of a murmuration of starlings. The Starling name was chosen as Nick feels that they demonstrate the very finest example of teamwork - crucial to a good brigade.

I chose the award-winning starter and it was spectacular! *Hand dived Orkney Scallop with a Green Thai curry, Salty fingers and marinated cucumber*. The presentation was outstanding and this iridescent dish was delicate and 'bowl lickingly' good. You can view my video of the presentation on Instagram [here](#). I do think, though, that they should perhaps remove the frame after the spectacular presentation, as it would make it easier to access the food. My husband chose *Pressed Game, Pineapple Chutney, Celeriac Remoulade*, and Freya, the super efficient and charming assistant manager, suggested a portion of warm bread to accompany it.

The terrine was solid, meaty and rich, and the intensity of flavour with the remoulade was incredible - almost mushroomy in flavour, with textural pieces of celeriac and pistachios. I enjoyed a glass of Sauvignon Blanc from one of my favourite South African winemakers - Doran Vineyards.





For my main I had *Gigha Halibut, Seaweed Butter, Leek, Parsnip, Chicken Wing Reduction*. The leek was encased in crispy breadcrumbs, and I hadn't encountered parsnip puree with fish before, and the chicken wing element was also a new one for me. Needless to say, they were in perfect harmony with the fish and it was a superb dish. My husband's *Mushroom 'Risotto' Deep Fried Egg, Roscoff Onion, 36 Month Aged Parmesan* was another revelation...



mainly because it didn't contain any rice at all. It was declared fabulous, and the only complaint was the portion size, as it was so good, he would have liked a more generous serving.



So to dessert: my *Balloon Girl* was as spectacular as forecast. A baked version of the famous Banksy artwork of the same name, it comprised *Raspberry Cheesecake and Chocolate Torte*, almost too beautiful to destroy by eating, but one has to make sacrifices, of course. And this one was definitely worth it. Even the string for the balloon was edible.

Xoco Chocolate Ice Cream, Olive Oil, Maldon Salt, Honey Madeleine was my husband's dessert and it was given a big thumbs-up.



Service was very attentive and there was a young and enthusiastic, but professional, front of house team. I'd thoroughly recommend a trip to Esher to experience Starling. There is also a set lunch at £25 for three courses which sounds amazing value.

Starling deserves to fly high and will soar to great heights.

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Local pub landlords bring The Royal Oak in Twickenham back to life with refurb and fresh food menu

The Royal Oak pub on Richmond Road, Twickenham has been given a new lease of life after local pub landlords Christian Arden and Ben Abrahams took over the helm of this popular after-work local at the end of September.

In a short time, the pair have already turned the pub around with a £100,000 refurbishment which has transformed the main bar area and exterior, creating a more premium, welcoming ambience for customers. A selection of framed artworks and photographs now adorn the walls of the downstairs bar, creating a characterful and homely feel, alongside colourful seating, cushions and lighting in bright tones, contrasted with the newly painted dusky blue bar area and rustic wooden tables. The exterior of the pub has been transformed in appearance with an oak green repaint and attractive new signage, restoring the pub's image to its former glory.

But the changes don't stop there. Christian and Ben, who are experienced restaurant and bar operators, have ambitions to take the Royal Oak on a sustainable food journey, aiming to make it a 'destination pub' for those who love well prepared and locally sourced ingredients, especially a classic Sunday roast.

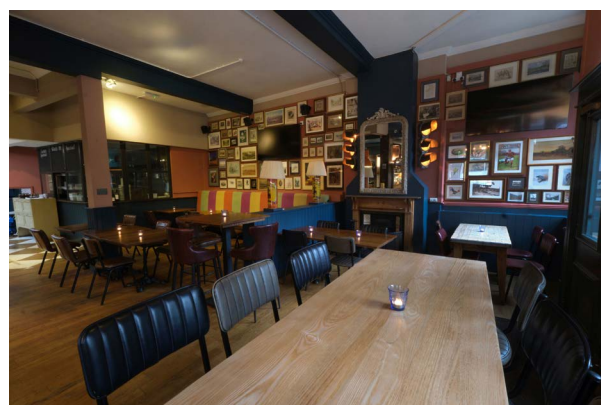


Further investment is planned for early 2025 to upgrade the Royal Oak's kitchen and private dining areas, which will enable Christian and Ben to offer a wider, higher quality sustainable food and wine menu, under the stewardship of executive chef Riccardo Rizzo who also manages kitchens at the duo's other southwest London pubs, The Crossing in Barnes, White Horse in Richmond and New Inn, Ham Common.

The Royal Oak's autumn/winter 2024 menu has already been launched by Riccardo, and features a range of plant based, fish and meat starters, mains, sides and desserts, as well as stone baked pizzas inspired by the Italian chef, using outstanding British ingredients wherever possible, all fresh and simply cooked in the Twickenham pub's kitchen.

Comments Christian Arden: *"We want The Royal Oak to become a favourite drinking and dining pub for the local community as well as for visitors to Twickenham stadium who are looking for a fabulous meal and great drinks after a match. At our other local pubs, we already have a reputation for fantastic, freshly cooked food with sustainability at its heart – it's what we do best and it's something we're absolutely passionate about, so we want to bring that to the Royal Oak."*

"We'll be using local suppliers, fresh ingredients and minimising single use plastic and waste. We believe pubs have an important role to play in encouraging more sustainable behaviour and we're extremely keen to set an example that others can follow."



As well as offering fabulous food and drink seven days a week at lunchtimes and evenings, Christian and Ben also plan to host a number of events over the coming weeks and months, including pop up themed dining around key rugby matches including autumn internationals.

Explains Ben Abrahams: *"We're a community pub at heart and being part of local life is hugely important to us. We want our customers to feel like they're a part of who we are as a business. Our job is to meet their expectations the best way we know how and hopefully exceed them."*

The Crossing Pub in Barnes celebrates third birthday with a full makeover, new gallery space and a delicious autumn menu

The Crossing Pub on White Hart Lane in Barnes, which has an excellent reputation for being a ‘culinary, cosy gem of a neighbourhood pub’, is celebrating its third birthday with a whole pub ‘makeover’, a new autumn menu and an exciting new gallery and dining space for customers.

Local Landlord Ben Abrahams has joined forces with co-owner Christian Arden to create a relaxed and cosy new feel to the pub, with the help of interior designers Buckworth & Co. The Crossing Pub offers a warmer, welcoming ambience for customers with a whole new look.



Newly selected framed pictures now adorn the walls of the downstairs bar, creating a characterful and homely feel, alongside comfortable seating, new tables and lighting in rich and warm tones.

The upstairs dining and event room is now also working as a gallery space which will feature a rolling exhibition of artists' work every three months.

The first of these were unveiled during the pub's third birthday celebrations on Wednesday 23rd October with a collection of stunning still-life paintings by artist [George Harding-Rolls](#), which have specifically been commissioned for the occasion.

Open for lunch and dinner, The Crossing is a foodie destination pub focusing on high quality, sustainably sourced ingredients under the stewardship of executive chef Riccardo Rizzo, who also manages kitchens at the duo's other south west London pubs, The White Horse in Richmond, The New Inn, Ham Common and the recently acquired Royal oak in Twickenham.

The Crossing's autumn/winter 2024 menu features a range of seasonal dishes and favourites, all freshly prepared in house. Riccardo's signature style is to add hints of his home country to a predominantly British menu. You can expect freshly delivered fish from Swanage, foraged mushrooms and truffles from Dorset, Sika venison and lamb from Daphne's in Denbighshire, plus vegetables from Natoora and local markets.

As well as a fabulous range of draught beers and ales, The Crossing has been famous for its fabulous wine list. This has been enhanced for the relaunch with existing suppliers Corney & Barrow now being joined by Blashenwell Wines from Dorset, in a list put together by pub manager Seb Williams that you won't easily find elsewhere. There is also a full range of gins and spirits on offer, alongside six house cocktails all made freshly at the bar.

Says Christian Arden: *"The Crossing Pub has become a favourite drinking and dining destination for Barnes residents who visit regularly for the well prepared, freshly cooked and locally sourced ingredients with sustainability at its heart. Our new autumn menu certainly reflects this and we hope our regulars and new faces will enjoy the new warmer feel of the pub."*

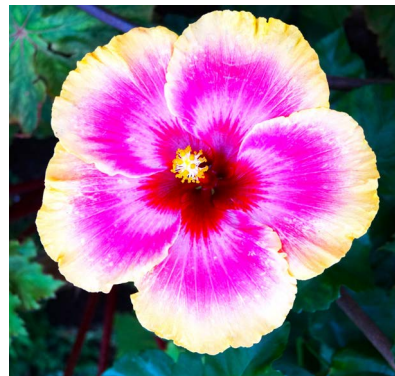
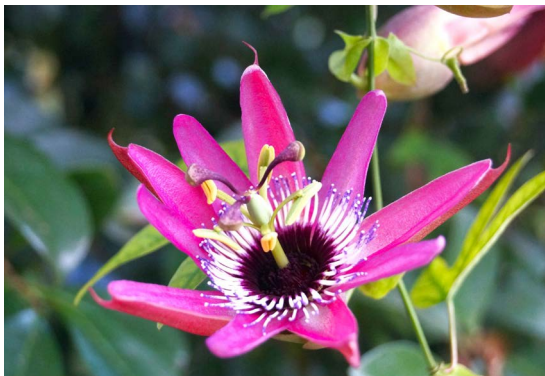
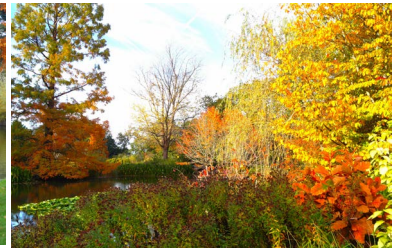
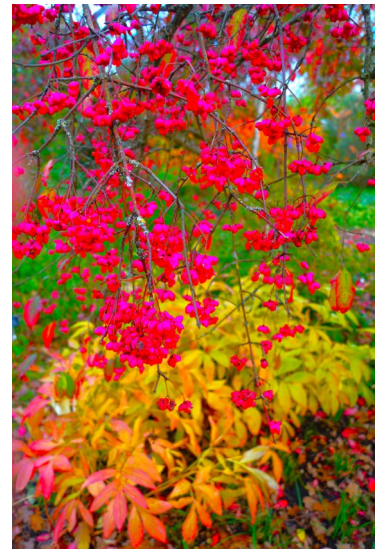
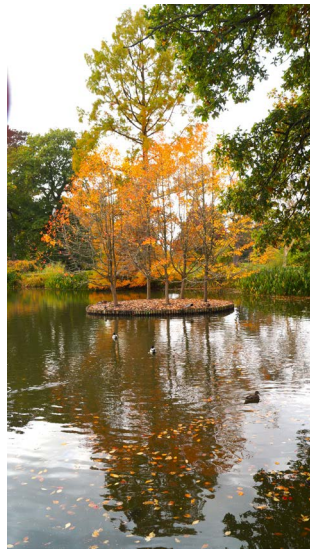
Commenting on the art gallery exhibit, Ben Abrahams adds: *"It seems fitting that we unveil our new gallery space upstairs with an artist such as George Harding-Rolls, who, when not creating wonderful pieces of art, works as a sustainability advocate, and whose own ethos matches our own. The upstairs gallery room with its own private bar will continue to be used for Sunday roast dining and can also be hired for private dining, events and parties."*

Traveller's Tales 167

Autumn Colours at Wisley

Doug Goodman enjoys Autumn Colours at RHS Wisley

My last feature on nearby Hannah Peschard Sculpture Gallery involved a drive of 28 miles to Ockley. This week's trip to Wisley took only 35 minutes from Twickenham: an easy drive as long as you avoid the weekends when the M25 and A3 interchange is closed. The Royal Horticultural Society Gardens are superb at this time of the year. The plants and trees look stunning when the sun illuminates the red, orange, yellow and golden leaves. A light lunch, long walk, a visit to the gift shop, indoor and outdoor garden shops for a few Christmas gifts occupied a very pleasant three hours. The Glasshouse with its temperate, tropical and desert areas was a great place to listen to running water and to stare at the bright, tropical flowers. Wisley contains so many different areas from the wildlife and wellbeing gardens to the rock and exotic gardens. The lawns, orchards pinetum and Battleston hill offer colourful vistas, quiet spots and lots to explore. Many of the species are named and there are friendly staff to give advice. At any time of the year the gardens are beautiful with every season providing some spectacular sights. From 22 November to 5 January you can visit 'Glow at RHS Wisley' when the gardens' paths and trails will be filled with light during the evenings.



visit www.rhs.org.uk

Just a packet of noodles...

By Deep Patel

~ Life through the eyes of a Twickenham shopkeeper ~



This week something happened in my shop that I wasn't sure made me feel sad, happy or somewhere in between, one thing I was sure of was that it did make me see things differently.

It was a Friday night and I was catching up on some paperwork behind my shop counter and barely noticed the little boy who was barely tall enough to see over my shop counter waiting patiently there for me to serve him. I apologised and he just smiled and said "oh that's fine mister shopkeeper, I know you are busy in your work, whereas I've finished school now for the weekend so I have got lots of time, please don't mind me mister shopkeeper"...I felt slightly uncomfortable at the high level of politeness and manners that were coming from the boy standing in front of me (I think upon reflection, mostly as I kept him waiting there before even noticing him for at least a few minutes and he didn't have a bad word to say still). I heard him drop something and it as he moved backwards to look for it, I heard a "crunch" sound...I went round to see and the boy had dropped a packet of instant noodles on the floor and supposedly stepped on them by mistake when looking for where he had dropped them...the result was a crushed up packet of instant dried noodles...the boy apologised and picked the squashed packet up, straightened the edges of the pack and put it back on the counter and said "I would like these noodles please mister shopkeeper". I felt bad for him and thought he was obviously buying these instant noodles for a parent (he was only around ten years old I think) and he would perhaps get into trouble for taking home a squashed packet of instant as they would all be broken...so I told him not to worry and that I would change them for a new packet. He smiled again and said "it's okay, the noodles may be broken, but they were not going to go into my stomach without breaking anyway, so why should we worry as I will have to chew them anyway and then they will break anyway, so it's ok mister shopkeeper" ... The boy had a point, and answered so eloquently...and strangely he looked extremely excited about purchasing the battered and cracked packet of instant noodles...I could see it in his eyes...it was as though he was buying a triple chocolate flake ice cream cone with double caramel sauce and sprinkles on top (my personal favourite)...I mean I am not being funny, but kids do get excited about buying things in my shop, but usually chocolate, comics, football cards and fizzy drinks...not a battered and cracked packed of cheap instant noodles...this was a first for me.

I started to wonder if I had missed something, maybe he also had a large chocolate bar he was purchasing and I had not seen it? I scoured the counter just in case...but nothing...just a battered packet of cracked up cheap instant noodles and a ten-year-old boy with the biggest smile I had ever

seen glancing down at the noodles...I found myself in disbelief and questioning once again...was I missing something?

The boy slowly put a fist full of coins onto my counter and asked "have I got enough money mister shopkeeper?" I counted them all up and he had twenty pence extra, I gave it back to him. He smiled and thanked me before taking his crumpled packet of crushed up instant noodles and making his way to the door of my shop to leave. I was left with a feeling of confusion and dissatisfaction and simply had to know more, I couldn't help myself and so as he got to the door of my shop, I called him back...he came back to the counter and asked if he had made any mistakes. I told him he hadn't, and asked him why he was so happy about buying the instant noodles...I mean they were just a packet of noodles...he answered that he had spent all day doing chores for his neighbours so that he could buy them...when I asked what was so nice about (a rather plain and simple) packet of noodles, he said they were for his dinner and that was why he did chores all day to earn his own money to buy them. I asked if his parents had made dinner also, he said there was not much left in the house as his mum couldn't get much work that week. I didn't want him to feel uncomfortable so I stopped there. He said, "I better get home, my mum will be worried otherwise, bye mister shopkeeper!" and made his way towards my shop door again...I saw he'd left the twenty pence that he had given me extra by mistake on my counter. I called him back and said "hey, you have left the twenty pence that was extra on my counter!" ...he came back, looked at me and smiled again. He thanked me, took the twenty pence coin and left my shop. I walked after him to the door and watched him cross the road safely. As he crossed, he walked past the homeless man that sat on the street near the green sometimes. I saw him stop briefly for a moment there and then carry on walking home with his noodles in hand. I went back into my shop and sat down behind the counter to continue my paperwork. Ten minutes later, the same homeless man entered my shop, he headed to the fridge and picked out a sandwich. He came to the counter and counted out his coins and paid for the sandwich. I asked him how his day was and he smiled at me and said it had just got better. I asked why, and he replied "I had wanted to buy a sandwich from your shop all day as I hadn't eaten anything all day, but I was twenty pence short and didn't want to ask you for a discount, but then a young boy just came to me ten minutes ago by the green, saw me sitting on the ground and gave me a twenty pence coin and the biggest smile I had ever seen. I thanked him and came straight to your shop to buy a sandwich. The homeless man paid for the sandwich and left my shop, also with a smile on his face. I was stunned and completely lost for words as a tear rolled down my face. I sat down behind the counter on my stool looking out through the window at the leaves of the tree opposite dancing in the sunlight. I found myself overwhelmed with a deep gratitude for all the wonderful customers both younger and older that my job as a shopkeeper enabled me to interact with...each with a new lesson to teach me, today reinforcing that although some may have very little in life, they could still smile more than those who appeared to have everything in life...it seemed that all that was required to truly be happy was a little gratitude and kind heart...I hope we all find this in our own lives and help others to find it too...

Remember...

"...Be grateful for the little things in life, because in the end we will all realise that it was the little things that were actually the big things..."

MY CREATURE-KINDNESS TIP OF THE WEEK...

STOP MOTHS KINDLY (GOOD KARMA): Mix 2 spoons of pure essential lavender oil with a glass of water and place into a spray bottle. Spray inside wardrobes and drawers once a week...the moths will stop! You can use essential peppermint or citronella oil instead too. Also use electronic plug in deterrents with good reviews to stop them coming as well and pack all woollen clothing into tightly sealed carrier bags. Don't use cruel sticky traps.

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



Alice in Wonderland

by Asha Gill, after Lewis Carroll

YAT at the Coward Studio, Hampton Hill Theatre until 26th October

Curiouser and curiouser. The child protagonist in this interpretation of *Alice in Wonderland* has her curiosity roused, not by falling down a rabbit hole, but by falling through the screen of her computer.

Adapting Carroll's surreal story of imagination into a piece of physical theatre, with its many weird characters, its girl who grows and shrinks in size, and its episodic nature, is a far from easy task, but director Asha Gill has taken on the challenge with an inventive re-imagining of the classic tale. The fresh twist is that Alice, now a bored fifteen-year-old, is a modern-day computer gamer, who falls inside her video game and has to move through the various levels and different rooms to escape.



The young well-disciplined ensemble largely avoid falling into the trap of over-acting. Catching the eye are the Cheshire Cat (Kavi Noonan), the Caterpillar (Gio Nickson) and the Mad Hatter (Freya Broe). But the real star of the show is Joe Olney's graphics, which are supported by his original soundscape. The cyclorama is transformed into a gigantic computer screen on which silhouettes of the characters and computer commands are projected, the technical terms of the computer world of control-alt-delete. When Alice is confronted with the "drink me" glass, the huge back wall screen displays the message, "Will you take the drink? Yes? No?"

The opening scene creates a sense of unease, silence, then a seemingly effortless choreography of precision. There is a rabbit in a rush, a frantic Cheshire cat and a vaping caterpillar among the many colourful creatures as Alice explores the various levels of her game. And yet, by the time the Mad Hatter's tea party arrives, the originality and novelty falter and the flow becomes disjointed, culminating in a confusing climax with an energetic Queen of Hearts (Alfie Kennedy).



There is a fine line to be drawn between pretension and inventiveness, and this production straddled those lines. Nevertheless, this *Alice in Wonderland* is an extremely clever concept, originally staged with imaginative graphics, a perfect vehicle for exploring the talents of the young company, full of innovations and fresh ideas.

Read Steve Mackrell's review at www.markaspen.com/2024/10/24/alice-yat

Photography by Handwritten Photography

HiJinks and Caviar

by Emily and Pete Moody

Fluffy Top Productions at the New Wimbledon Theatre until 26th October

In Moody and Moody's murder mystery musical, *HiJinks and Caviar*, director Emily Moody and husband Pete Moody as musical director together stage an elaborately efficient production using a large cast in the small Studio space.

We are ploughed into 1930's England on Alan Wynn's splendid set, an ornate room at the recently widowed Lord Shyttevigge's estate. Here Lisa Rouselle as the maid, Emily Clare as Cook, and Jeff King as Hyde, the loyal butler, serve up humour and double-entendres like a five-star dinner.

But was Hyde that loyal?? Question marks like these arise almost permanently as we find out whodunnit.

The grand Lady Longfeather mercilessly bullies the retiring vicar, Pastor Verdi, whom it seems comes from a murky family background. Hayley Pettit as Lady L brings touches of dipsomaniac humour, Richard Blackman is outstanding as Verdi. He is an actor to look out for, and he sings a beautiful number, *Too Much Flapper Happening*.

Danny Da'Val is particularly alluring as the lecherous cad and playboy Benny Factor, in a sharp performance that has energy and verve. Megan Lanning's film star Libby Doe makes a glamorous entrance although her *Drop Dead Gorgeous* number lacks volume, but the duet with Benny Factor, *Till You're Mine*, is slinky and truly confident.

A nod must go to David Flett as the very short-lived Lord Shyttevigge, and to gutsy Alice Underdown who plays the outspoken and magnificently red-trousered Cherry Tree.

In the second act, the vibrant and droll Ophelia Pain, Adele Jolliffe, outshines the hapless Inspector Doright, played by Brian Holmes, in finding the murderer. This act has more ensemble numbers to bring it all to life.

Witty dialogue keeps the entire cast going through the two hours, but there are some molasses moments which could benefit from an edit. Despite Ophelia's audacious wig, the costumes are beautifully thought out and designed.

HiJinks and Caviar impressively recreates the authentic splendour of the era of between the Wars society, in a cocktail of laughter and intrigue.

Read Heather Moulson's review at www.markaspen.com/2024/10/22/hijinks-caviar

Photography courtesy of Fluffy Top Productions



The Pillowman

by Martin McDonagh

The Questors at the Studio, Ealing

The Pillowman is not fluffy; it's not comfortable at all. Thrust into an unsettling world where storytelling and terror are one and the same, the oppressive bare walls of a cold interrogation room signal that the plushiest of pillows would not soften the blows of this nightmare scenario. The play's black comedic undertones writhe uncomfortably under the horror.

Katurian is an author, but he writes morbid, child-murder-filled tales, masterfully balancing a fragile line between victim and villain. Rory Hobson plays Katurian with great presence, yet with fragility, delivering each monologue like a midnight ghost story, captivating, but laced with menace; drawing nervous laughter only to extinguish it with a chilling revelation.

His police interrogators Tupolski and Ariel keep the narrative within the fine margin of the unspeakable and the must-be-told. Simon Roberts, as the brutish yet bizarrely charming detective Tupolski, provides much of the comic relief. His deadpan humour lands with precision, whilst maintaining a palpable sense of threat. Counterbalanced by the volatile performance of Dan Dawes as Ariel, the two create a psychological pressure cooker, in which every exchange with Katurian seems like the sword of Damocles. Throw into the mix Michal,



Katurian's brother, in the next interrogation cell, excellently played by Adam Hampton-Matthews, the question was upon whom the blade would drop.



Visually, the play is striking in its minimalism. Philip Lindley's set relies on absence rather than presence; every unlit corner feels like it conceals something terrible. Lighting designer Martin Walton dallies with shadow, using it to heighten the sense of paranoia and fear. The use of light and dark is symbolic of the moral ambiguity (as also seen in McDonagh's [The Hangman](#)). There are no clear heroes, only complex, deeply flawed characters humans.

When the final scene comes, the full weight and consequences of Katurian's stories came crashing down. (On press night, the audience was left stunned, before snapping out of it and into rapturous applause.)

Under Roger Beaumont's direction the cast capture the play's bleak wit and philosophical darkness. *The Pillowman* is like an octopus winning an Olympic medal in the murky ocean's depths: an inky-black triumph. It's a production that will haunt you long after the lights go out, and one that reminds us that the stories we tell have a power all their own.

Read Brent Muirhouse's review at www.markaspen.com/2024/10/16/pillowman-q

Photography by Robert Vass

Outpatient

by Harriet Madeley

Crowded Room at the Reading Rep Theatre

The simplicity and honesty of *Outpatient* left me holding my breath, as it encapsulates the fear and sense of isolation that is so relatable when we contemplate death. I rooted for Olive, gasped at the twists and turns in her life and felt enormous emotion at the end. Yet, I haven't laughed out loud so much in quite some time!

Outpatient is a solo performance that explores the central character of Olive and her ambition as a journalist. Desperate to clinch a publishing deal, she decides to tackle the seemingly silent subject of death. Her search for subjects to interview lead her to a palliative care unit ... and her own close encounter as she is diagnosed with primary sclerosing cholangitis. Cue a run of close to the wire gags, outrageous dialogue and tongue in cheek quips as she searches for meaning amid her own anguish, whilst trying to write a captivating piece.



Madelaine Moore's direction supports the juxtaposition of Madeley's humour and seriousness. It uses comedy to relax the audience, unpeel the tension and to tease us into moments of cringing on Olive's behalf. However, the stark contrast of the reality of Olive's condition pulls the rug from beneath us and leaves us reflecting on the ultimate end for us all.

The disease is represented visually in a pulsing and moving projection, a testament to its actuality and ability to progress, and an omnipresent symbol of her conflict. A roped off space with only Olive in it defines her world, in a painful representation of her isolation. It is clean and clever emotional invitation that also dares us to engage intellectually.

Harriet Madelay's performance is incredible. Carrying the show alone, she excels in her timing between pre-recorded speeches in a dialogue, as in her pacing as the character's emotions move through this rollercoaster of a narrative. She plays the role with heartfelt authenticity despite the performative choice to exaggerate, and sometimes to address the audience directly, fuelling it to invest in her story.

I came away genuinely smiling and filled with joy at something that was both funny and poignant, outrageous and heart-wrenching ... thought-provoking and a damn good piece of theatre.

Read Sam Martin's review at www.markaspen.com/2024/10/17/outpatient

Photography courtesy of Reading Rep



Kettner Concerts in Twickenham



Unheard Harmonies

a piano and cello recital

LYDIA HILLERUDH (cello), CRISTIAN SANDRIN (piano)
Saturday, November 16, 2024 6pm

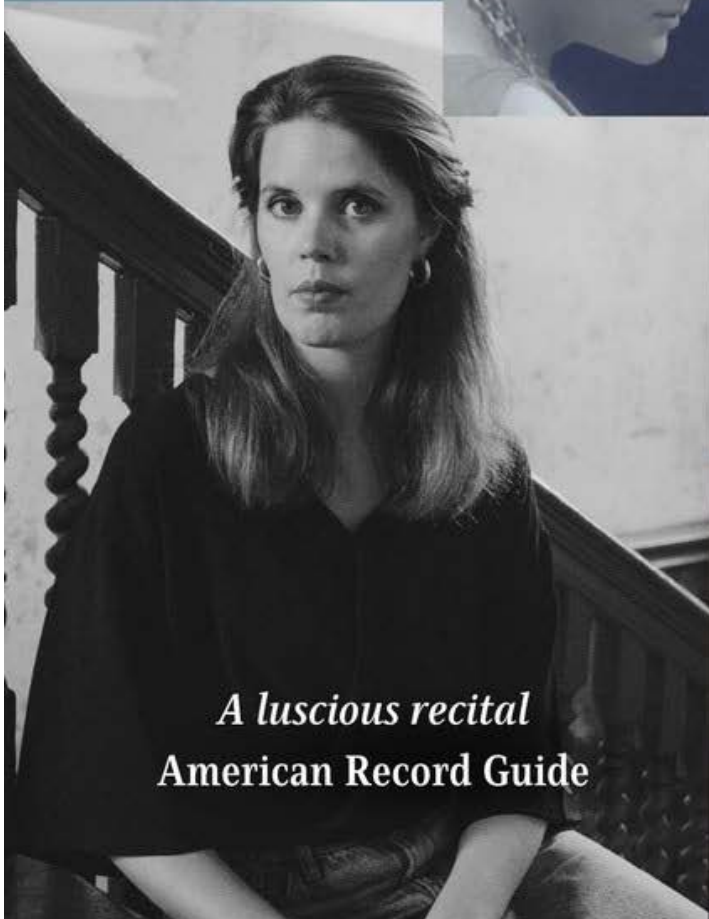
Tonight our outstanding young artists have joined forces to perform sonatas by two unjustly neglected Edwardian women composers alongside lesser-known works by Beethoven and Vaughan Williams, the Seven Variations on Mozart's Marriage of Figaro, and Six Studies in English Folk Song respectively. All the compositions are hidden gems of the cello and piano repertoire that deserve a wider audience. Join us to celebrate a programme of musical revelations.

Rebecca Clarke • Vaughan Williams • Beethoven • Dora Pejačević

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Rebecca Clarke
(1886-1979)



A luscious recital
American Record Guide



Tickets: £15
(£10 students and under 18s)
book on Eventbrite
kettnerconcerts.co.uk



Dora Pejačević
(1885-1923)

Exciting shows at OSO Arts Centre this autumn

This November, a revival of *The Revlon Girl* and a new Charles Dickens show will be on stage at OSO Arts Centre.

The Revlon Girl by Neil Anthony Docking

Directed by OSO Artistic Director Lydia Sax, this revival is created by the team behind the recent successful sold-out production of *Once Upon a Bridge*, including producer Charlie Robertson, set and costume designer Hannah Danson and lighting and sound designer Jonny Danciger.

The design aims to subtly evoke the shape of the coal spill itself, using a bespoke backdrop, and contrasting evocative lighting and sound, to highlight the extent to which the tragedy has and will forever define the lives of those who survived with the loss of their young children.



Show details:

- **Dates:** Wednesday 6 to Sunday 10 November 2024
- **Times:** 7.30pm (6 to 9 November) and 3.30pm (9 to 10 November)
- **Location:** OSO Arts Centre, Barnes, SW13 0LF

[Book tickets for *The Revlon Girl*](#)

What the Dickens

This new show by award-winning Richmond based playwright/singer Clare Norburn and BAFTA-nominated director Nicholas Renton exposes the private life of Charles Dickens. The drama is soundtracked live by colourful Victorian popular songs, street music and carols performed by a multi-talented cast of seven who sing, dance and play instruments, sometimes all at the same time.


The show aims to empower and give a voice to the women in Dickens' life who were denied an opportunity to give their side of the story at the time. The show may be set in the Victorian past, but like all of Clare Norburn's work, it speaks for today, for women, and in this show, for victims of celebrities.

Show details:

- **Dates:** Tuesday 26 to Saturday 30 November 2024
- **Times:** 7.30pm
- **Location:** OSO Arts Centre, Barnes, SW13 0LF

[Book tickets for *What the Dickens*](#)

HAMPTON CHORAL SOCIETY A Christmas Fantasy

An illustration of St. Nicholas, a bearded man in a red and yellow robe with a crown, holding a staff and a lantern. He is walking alongside a child in a green hooded cloak carrying a bundle of sticks on their back. The scene is framed by a decorative, Art Nouveau-style border with floral and scrollwork motifs.

Wenceslas - Bob Chilcott
Fantasia on Christmas Carols - Ralph V Williams
The Feast of Stephen - George W Parris (new
commission for Hampton Choral Society)
Carols for audience and choir

Musical Director - Emma Warren with professional soloists

Saturday 7 December 2024 - 6.30pm

All Saints Church, Market Place, Kingston Upon Thames, KT1 1JP

Tickets: £15 (Adults), £7 (Under 16's)

Box Office: 020 8941 5394

on the door: contactless, card, cheque, cash

www.hamptonchoral.org.uk

St Mary's University

St Mary's to Hold Frame Running Community Event on Campus

St Mary's University, Twickenham (SMU) will be holding a Frame Running event in collaboration with Anne McNee, Advanced Physiotherapy Practitioner at Chelsea and Westminster NHS Foundation Trust, and Kirby Brown from Momentum Mobility & Rehab.

The event has been organised by Senior Lecturer in Physiotherapy at SMU, Jo Moody.

Speaking ahead of the event Jo said, "Frame Running is an inclusive sport that allows individuals with limited mobility to enjoy the



St Mary's University, Twickenham (SMU) will be holding a Frame Running event in collaboration with Anne McNee, Advanced Physiotherapy Practitioner at Chelsea and Westminster NHS Foundation Trust, and Kirby Brown from Momentum Mobility & Rehab.

Physiotherapy and Sports Rehabilitation students at St Mary's will be helping out at during the event sessions, gaining valuable experience.

[Frame Running](#) is an adapted sport for children, young people, and adults who use mobility aids. Athletes propel themselves using a three-wheeled frame with support from a saddle and body plate, steering with handlebars.

freedom of movement. Our students will gain hands-on experience with Frame Running, contributing to a dynamic learning environment.

"We're looking forward to welcoming participants onto the St Mary's running track for a fun event where they will discover new ways to move and connect with like-minded individuals."

Date: 6th November 2024

Location: St Mary's University Running Track, Twickenham

For more information and to sign up please email chelwest.neuro-ortho.cw@nhs.net with 'Momentum Frame Day' as the subject.



St Mary's
University
Twickenham
London

Challenge Your Mind. Change the World

TV presenter Konnie Huq launches new National Innovation Competition for students

A groundbreaking opportunity has emerged for students across the UK to make their mark on the world with innovative ideas that address real-world industry challenges.

At an exciting launch at The Royal Academy of Engineering (on Thursday 24 October) long-serving BBC TV Blue Peter presenter, writer and renowned STEM ambassador Konnie Huq proudly kick started the [National Innovation Challenge](#) - a competition aimed at inspiring the next generation of thinkers, creators, and changemakers to shape a sustainable future.

The competition is a new initiative from **Harrow, Richmond and Uxbridge Colleges** (HRUC), one of the



Left to right - TV presenter and STEM ambassador Konnie Huq, with Keith Smith HRUC CEO, and Richard Pennycook, Skills England Interim Chair

UK's leading FE college groups, in collaboration with the prestigious Massachusetts Institute of Technology (MIT) Industrial Liaison Program (ILP), USA.

Prize winning students will get an unparalleled opportunity to gain new

technical skills, collaborate internationally, and broaden their networks. Winners will be rewarded with a life-changing educational and cultural trip to MIT, where they will expand their technical skills and global networks, while also collaborating with some of the world's brightest minds in science, technology, engineering, and innovation.

The theme of this year's competition is **Sustainable Impact**. It encourages participants to go beyond proposing ideas and to develop concepts that could truly shape tomorrow. Whether it's through designing prototypes, creating business models, or formulating bold new concepts, students will have the chance to submit projects that champion innovation and sustainability.

The launch was attended by leading figures from industry, engineering and science. Speaking at the launch, Konnie Huq, who will be part of next year's esteemed judging panel, said: *"This initiative is all about empowering young minds to challenge themselves and change the world. I'm so excited to launch this competition and be part of the esteemed judging panel. I wish this kind of brilliant competition was available when I was a young girl."*

Keith Smith HRUC CEO said, *"The National Innovation Challenge is a platform for the brightest young minds across the UK to develop solutions for real-world challenges. In partnership with MIT, it fosters international collaboration and aims to spark a revolution in sustainable innovation."*

Lead Judge, Richard Pennycook, CBE, Interim Chair of Skills England, said, *"I'm sure this launch will spark some brilliant entries from schools and colleges across the country. Colleges, like Harrow, Richmond and Uxbridge College also have a vital role to drive the skills system forward, ensuring we meet the needs of both learners and employers."*

"Together, we want to create a world where young minds are filled with innovative ideas that address real-world industry challenges."



Marble Hill

Diwali Festival of light

Sat 26 October

Join Nutkhut to celebrate the Festival of Lights with illuminations, giant puppets, dancing and lantern making*.

*Lantern making must be booked in advance.

In partnership with

NUTKHUT

www.nutkhut.co.uk

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 **Heritage Fund**

 **English Heritage**

Free to attend

The English Heritage Trust is a charity, no. 1140351, and a limited company, no. 07447221, registered in England and Wales.

Barnes Safer Neighbourhoods Team

Crime Update October 2024

For the past four weeks, where has it happened?

Burglary X5

- Attempted residential burglary of unconnected building, 6/9, 21:00-14:00 hours
- Commercial burglary, 4/9, 06:28 hours, Castelnau, Barnes, SW13.
- Commercial burglary, 17/9, 02:30 hours, Castelnau, Barnes, SW13.
- Residential burglary, 14/9, 21:52 hours, Trinity Church Road, Barnes, SW13.
- Residential burglary, 9/9-19/9, 01:55-00:55 hours, Trinity Church Road, SW13.



Vehicle Crime X11

- Theft from motor vehicle, 10/9, 01:30-06:25 hours, Nowell Road, SW13.
- Theft from motor vehicle, 13/9, 20:30 hours, Castelnau, SW13.
- Theft from motor vehicle, 12/9, 19:10-19:15 hours, Glenthams Road, SW13.
- Theft from motor vehicle, 26/9, 15:55-16:30 hours, Queen Elizabeth Walk, SW13.
- Theft from motor vehicle, 27/9, 05:05-07:10 hours, Lyric Road, SW13.
- Theft of motor vehicle, 2/9-3/9, 20:00-09:30 hours, Boileau Road, SW13.
- Theft of motor vehicle, 17/9, 06:20-06:25 hours, Elm Grove Road, SW13.
- Theft of motor vehicle, 25/9, 20:10 hours, Castelnau, SW13.
- Interference with motor vehicle, 12/9, 00:13 hours, Nowell Road, SW13.
- Interference with motor vehicle, 12/9, 01:05-01:30 hours, Elm Grove Road, SW13.
- Interference with motor vehicle, 17/9, 00:50 hours, Washington Road, SW13.

Criminal Damage X2

- Criminal damage to dwelling where value of damage is £500 or over, 10/9, 17:05-18:40 hours, Trinity Church Road, SW13.
- Criminal damage to a vehicle where value of damage is £500 or over, 13/9, 20:00-22:30 hours, Byfield Gardens, SW13.

Violent Offences X6

- Assault without injury-common assault & battery, 1/9, 15:05 hours, Windermere Court, SW13.
- Assault without injury- common assault & battery, 3/9, 15:05 hours, Church Road, SW13.
- Assault without injury- common assault & battery, 7/9, 13:00 hours, Alderbury Road, SW13.
- Assault without injury, 18/9, 15:45-16:00 hours, Walnut Tree close, SW13.
- Assault without injury-common assault & battery, 22/9, 05:24 hours, Boileau Road, SW13.
- Attempted wounding with intent to do grievous bodily harm, 5/9, 10:50-12:00 hours, Barnes High Street, SW13.

Drugs X0

Officers covering Barnes

PS Michael Hirsch
PC Darren Meakins
PC May Moody
PCSO Matthew Morbey



**METROPOLITAN
POLICE**

The next Police Liaison Group Meeting will commence on Wednesday the 4th of December, 7pm at the Day Centre on Barnes Green, SW13 9HE. Any questions please email myself or the PLG chair: bplgchair@gmail.com . Lastly a reminder our office number has recently changed if you need to speak with a member of SNT our number now is 02078072014. Or you can send us an email to; Barnes@met.police.uk Or for enquires you can call; 02078072014

Harlequins involved in charity weekend to support rugby players

Harlequins match against Exeter Chiefs will be dedicated to providing support to rugby charity, Restart Rugby.

The clash on 27 October, will be part of this year's Restart Round, the annual round of Gallagher Premiership fixtures dedicated to Restart Rugby, a charity that provides practical and emotional support to current and former rugby players going through hardship.

Restart Rugby is the official charity of the Rugby Players Association (RPA) and will host several activities ahead of, and on, the weekend as it aims to raise £20,000 for its 24/7 confidential counselling service, which supports male and female players.



The theme of Restart Round 2024, which takes place from 25 – 27 October, is focused on the importance of player networks; being stronger together and ensuring no player ever has to stand alone. The charity provides services to players and their families whenever they need it, but particularly when players are dealing with injury, illness or financial difficulty.

Alongside mental health support, Restart provide financial and practical support during difficult times, including help with

the cost of medical treatment, rehabilitation equipment and disability support.

Every game during game week six of Gallagher Premiership action, including Harlequins away game against Exeter, will be supporting Restart Round. At the games, there will be collection pots and activities outside the grounds for fans to get involved with. Online auctions and raffles will also take place to help reach the target of £20,000.

James Chisholm, who is the clubs Restart Ambassador, said: *“Mental health issues affect so many people every year and rugby players are no exception. The players are so lucky to have professional round-the-clock support from Restart through their Confidential 24-hour Counselling Service should you ever need it. “Knowing where to get help is part of the battle. This weekend gives the rugby family the chance to support our players and a charity that does amazing work to help those of us that might be struggling.”*

Luke Cheyne, Head of Player Development and Wellbeing at the RPA, works closely with players who have used Restart Rugby's services and is excited to support another Restart Round.

He said: *“Restart Round is a crucial opportunity for the entire rugby family to unite in strengthening the support networks that are essential to our players' wellbeing. At the RPA, we know firsthand how vital it is to have resources available when players need them most, and Restart's work is central to that support.*

“From mental health assistance to injury recovery and financial hardship, Restart is there through the toughest times. We are immensely grateful to the RFU, Premiership Rugby, and the players themselves for championing this critical cause. This weekend serves as a powerful reminder that donations aren't just generous—they're essential.”



Harlequins

If you'd like to learn more about Restart, or to donate, visit: www.restartrugby.org.uk

Borthwick announces first England Men's Enhanced Elite Player Squad contracts

England Men's head coach Steve Borthwick today announced that 17 players have been awarded enhanced Elite Player Squad (EPS) contracts.

The introduction of the contracts, which form part of the newly created Men's Professional Game Partnership (MPGP) announced in September, allows Borthwick to have the final say on all sports science and medical matters relating to the players, and will help ensure the best possible preparation for the England Men's team.

The 17 players to have been awarded an enhanced EPS contract form part of a wider 50-player EPS squad.

England Men's enhanced EPS contracts:

Ollie Chessum (Leicester Tigers)
Tom Curry (Sale Sharks)
Theo Dan (Saracens)
Ben Earl (Saracens)
Immanuel Feyi-Waboso (Exeter Chiefs)
George Ford (Sale Sharks)
Tommy Freeman (Northampton Saints)
George Furbank (Northampton Saints)
Ellis Genge (Bristol Bears)
Jamie George (Saracens)
Maro Itoje (Saracens)
Ollie Lawrence (Bath Rugby)
George Martin (Leicester Tigers)
Alex Mitchell (Northampton Saints)
Henry Slade (Exeter Chiefs)
Fin Smith (Northampton Saints)
Marcus Smith (Harlequins)

"I am delighted to be in a position to name the 17 players who are first to receive the enhanced EPS contracts," said Borthwick. "I am confident that these contracts, and our strong relationship with the Premiership clubs, will play a significant role in England Rugby's continued development."

Conor O'Shea, the RFU's Director of Performance Rugby, said:

"One of the aims of the new Men's Professional Game Partnership is to create world-leading English teams.

"Enhanced EPS contracts will enable Steve and his coaching team to work in partnership with the players and their clubs, on their individual development plans, medical, and strength and conditioning programmes to ensure optimum preparation for England Men's fixtures.

"We believe this new collaborative approach between club, country and the players can bring greater stability to English rugby, as well as supporting the growth and performance of the England Men's team."



Changing the Game: RFU sets out plan for the future of Schools' rugby in England

The Rugby Football Union (RFU) has set out a plan for the future of schools' rugby in England following the findings of an independently chaired review.

The review being published today, which was commissioned by the RFU and led by Sir Jon Coles, CEO of national schools group United Learning consulted widely across the sport, focusing both on schools with an established rugby culture and those looking to engage with the sport for the first time.

The review found evidence of decline in a number of schools with strong rugby traditions – driven by concern about injury and a widespread view amongst schools not playing rugby that it is a difficult game to introduce.



Image ©RFU

Rugby, however, does continue to have a healthy presence in schools – with the 664 schools taking part in the Continental Tyres Schools Cup continuing to highlight the strength of the schools' game. The 2024 season showed that the standard of schools rugby is as high as ever, with a mix of state and private schools contesting 8 exciting finals.

The RFU also has taken rugby to new school audiences, through

tournaments such as Touch To Twickenham, which saw almost 3,000 young players from 250 schools and colleges throughout England enjoying the competition this season, 60% of whom were playing rugby for the first time and with almost half of all those competing being female players.

The review also presented clear evidence of a very large untapped market in schools which don't have a tradition of playing rugby; amongst girls (where the growth in the women's and girls' game is not yet reflected in schools); and in communities where there have historically been few opportunities to play.

Following the recommendations of the review, the RFU has begun the rollout of T1 Rugby, the first non-contact form of the game that reflects the characteristics of rugby union, including

lineouts, scrums, kicking and a breakdown, in schools across the country with a target of 5000 schools playing T1 Rugby within the next 4 years.

The introduction of T1 Rugby into schools will be supported by T1 Rugby 'flatpacks' provided by the RFU containing all the equipment needed to play, as well as a range of resources for educators, including 6-week lesson plans and school specific support produced in consultation with teachers themselves.

Off the pitch, the RFU is investing in a national network of 100 school rugby managers by 2027, with 40 already in place this season and working with schools across the country. These managers work with a cluster of local schools to get rugby embedded into the physical activity offering as well as linking students to local rugby clubs.

Additionally, the RFU are enhancing the interaction with leaders of schools through an extended partnership, addressing the challenges that changes in school leadership can have.

Sir Jon Coles said:

"This is a moment for change. The RFU must now take bold steps to make sure that schools with a strong rugby tradition want to play rugby and other schools want to join in."

"Our proposals for the RFU to codify nationally three formats with clear competitive structures, are designed to make sure that established schools feel able to keep rugby firmly on their timetable for all pupils. The Framework for full contact rugby for U15 upwards will give schools a clear way to manage risk and responds to the evidence that until this age group, injury risk is not significantly higher than in other sports."

"There is enormous potential for the growth of a game which is now played and loved by players of both sexes, all skin colours, all economic backgrounds and all shapes and sizes – but historically hasn't reached this whole population. Its unique qualities as a team game appeal to many young people who are introduced to it for the first time – and many schools can testify to its beneficial impact on young people and on behaviour and culture in a school."

"This is a critical time to take action and make it as easy and appealing as possible for schools to add rugby to their offering."

The RFU's Executive Director of Rugby Development, Steve Grainger said:

"We would like to thank Sir Jon Coles for leading this review which provides great insight and sets out some exciting opportunities to enable rugby in schools to flourish."

"Building on the clear recommendations of the review we are committed to developing more and better resources and training for schools across the country which will be key in engaging young people and helping them to access our great game"

You can find the full review [here](#).



Match Preview: Brentford v Ipswich Town

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

Written by Brentford Football Club

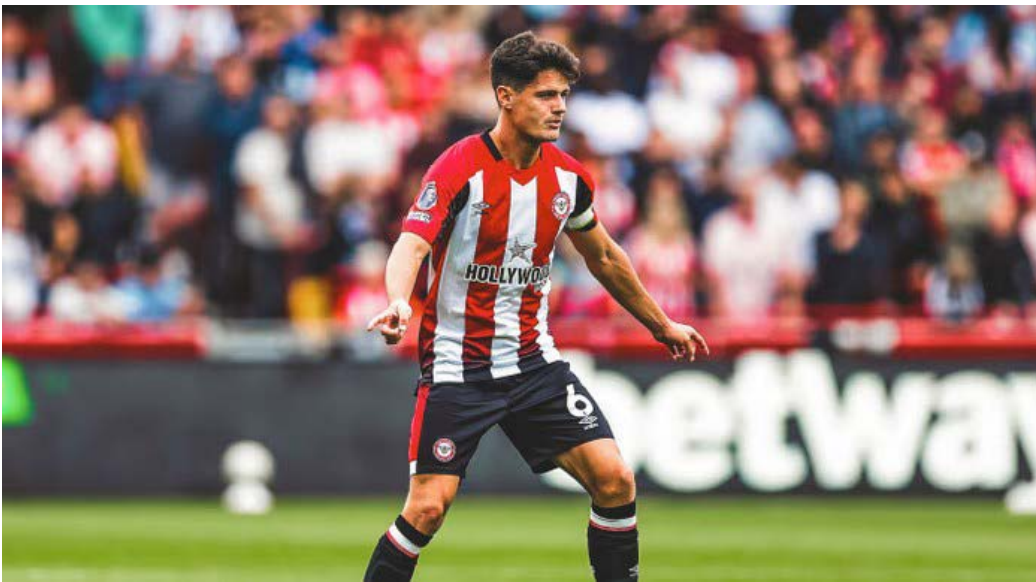
Brentford return to Gtech Community Stadium on Saturday (3pm kick-off), welcoming Ipswich Town to west London for Gameweek 9 of the Premier League.

The Bees are unbeaten on home soil this season – beating Crystal Palace, Southampton and Wolves – while Kieran McKenna's Tractor Boys have collected four points so far and lost 2-0 to Everton last time out.

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

Pre-match Analysis

Richard Cole, Playmaker Stats: Brentford must be wary of counter-attacking Ipswich



Brentford have the perfect opportunity to bounce back from disappointment at Old Trafford as the Bees host Ipswich Town.

Saturday's game will be the first-ever top-flight meeting between the two sides with the Tractor Boys also not having won away to Brentford since a 4-2 victory in the Championship back in December 2014.

Now just under 10 years later Brentford will feel confident it won't happen again – especially considering the difference in starts between the two teams.

Ipswich are one of four teams yet to record a league victory after eight games played but are above the relegation zone courtesy of the four draws that Kieran McKenna's team have picked up so far.

Ipswich have scored just six goals in the league with only 18th-place Crystal Palace scoring fewer (5).

However, half of those goals have come from the counter attack, which is something Brentford will have to be wary of at the weekend. Just Tottenham Hotspur have scored more goals on the counter (7) than Ipswich in the Premier League so far this season.

The danger from Ipswich is also likely to come down the left through Leif Davis deliveries. Only seven players have managed to make more accurate crosses than Davis (11) – although one of those is Bryan Mbeumo (13).

Indeed, Davis also ranks in the top eight for key passes this season. The 24-year-old has chipped in 20 for his team (the same number as Bernardo Silva and Jarrod Bowen) with just five players having made more.

Another threat is striker Liam Delap. The son of former Stoke City man Rory, the 21-year-old has scored four of Ipswich's six goals this campaign, including three in his last three games.

A small group of just nine players have bagged more than Delap this season – including the aforementioned Mbeumo, whose Premier League tally of six is the same as Ipswich's total.

The former Manchester City academy product also ranks sixth in the charts for outperforming his xG (a positive difference of +1.63 xG) so his finishing prowess cannot be underestimated by the Brentford defence.

As well as those key Ipswich players, Brentford will need to continue their stern defending of set-pieces.

A significant chunk of Ipswich's attempts this season (35 from 75 efforts) have come from set-pieces meaning that Nathan Collins, Ethan Pinnock and co will need to be at their best once again.

While hosting a team that is yet to win this season seems like a great way for Brentford to continue their rise up the table, the Blues are still very capable of causing problems in their first visit to Gtech Community Stadium.

Scout Report

Dan Long, Sky Sports: Ipswich searching for first win since remarkable Premier League return



Ipswich's rise over the last few years has been nothing short of phenomenal.

Looking back now, it seems as though relegation from the Championship - after 17 consecutive seasons of second-tier football - in 2019 was a necessary evil to make way for what was to come.

Between dropping out of the Premier League in 2001/02 and dropping to League One in 2018/19, the Tractor Boys reached the play-offs three times

– and all three chances ended at the semi-final stage.

For the most part, they endured unhappy, unsuccessful years that simply demanded change.

At first, neither Paul Lambert nor his successor Paul Cook could lift Ipswich higher than mid-table in League One.

But everything changed when Kieran McKenna arrived to replace the latter in December 2021.

Out of the spotlight, the young manager's ideas and energy played a major role in the club achieving automatic promotion from League One in 2023 and the Championship earlier this year.

It is hard to find the words to describe the way his side accomplished the latter – and almost pipped Leicester City to the title, most notably without making sweeping changes to the squad – to return to the top flight after 22 years away.

It was a wild ride; Ipswich picked up 96 points and became only the sixth club since the Championship rebrand in 2004/05 to score 90 goals or more.

McKenna has kept faith with a lot of the players who were integral to the back-to-back promotions. Promotion to the best league in the world has required signings, though, and – according to a Sky Sports report - the club spent £124 million to bolster their ranks in the summer. With just £1 million recouped, they had the second-highest net spend in the Premier League, after Brighton.

As cliché as it sounds, the most important move Ipswich made ahead of the new season was tying McKenna down to a new deal until 2028. There was interest from several clubs – and that will no doubt come again. But, for now, he is heavily invested in this project.

He, the players and the fans have been used to winning on a regular basis over the last couple of years, so plenty of patience is going to have to be exercised judging by the way the season has started.

First and foremost, it hasn't been disastrous by any means. Facing Liverpool and Man City in the opening two games was, naturally, tough and four straight draws – against Fulham, Southampton, Brighton and Aston Villa – is not to be sniffed at.

They have taken the lead in three games, but the hunt for that elusive first Premier League win since 24 April 2002 (1-0 v Middlesbrough) goes on.

As second-favourites for relegation at the time of writing, Ipswich will be hoping the wait does not go on too much longer.

In the Dugout

Kieran McKenna

London-born Kieran McKenna was raised in County Fermanagh in Northern Ireland, but returned to the English capital in 2002, when he joined Tottenham as a 16-year-old.

A midfielder by trade, he played for Northern Ireland at U19 and U21 level, but a persistent hip injury sadly prevented him from ever making a senior appearance - at either club or international level - and led to his premature retirement aged 22 in 2009.

Having studied for his A-Levels while at Spurs, McKenna applied to study sport and exercise science at Loughborough University and graduated in 2012.

Shortly afterwards, he returned to Tottenham as head of academy performance analysis, before later taking charge of the club's U18s.

In the summer of 2016, he joined Manchester United in the same capacity and, in the 2017/18 campaign, won the Premier League Northern Division title, before being picked – alongside Michael Carrick - to work as assistant to José Mourinho in the first team.

After the Portuguese left Old Trafford, he worked under Ole Gunnar Solskjær and Ralf Rangnick.

McKenna was just 35 when he was appointed Ipswich boss in December 2021 and, almost three years later, is coming up to 150 games in charge.



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