

Twickenham & Richmond Tribune



Contents

TickerTape

TfL disruption

Thames Water hosepipe ban

The Tree Agency

Dusk at the Thames towpath

Richmond: The Most Congested Borough In London

Missed Opportunity to Reinstate an Outside Pool on Twickenham Riverside

Team up with Whitton Woolies to make Women's Rugby World Cup decorations

Letters

Enjoy a family day out when Swim and Stay sessions return to Pools on the Park

The legendary School of Rock is opening this September in Twickenham

Richmond's Green Flag Boast Deserves a Closer Look

Richmond's last police front counter to close

'London Music School Of the Year 2025'

Next week at Richmond Council

Twickers Foodie: Eat Copenhagen

Twickers Foodie: Summertime Drinks

Gibraltar Rocks Package

Traveller's Tales 173: Cruising on the Rhone part 4

New Caledonia – In The News

...We're all going on a summer holiday...?

Mark Aspen Review: Shakespeare is Dead

Mark Aspen Review: Company

Mark Aspen Review: Bonding

Mark Aspen Review: Table Manners

Newland House Staff Member Wins National Kindness Award

Dame Rachel de Souza Awarded Honorary Doctorate in Education from St Mary's University

England Team To Face USA In Washington D.C.

Brentford confirm signing of Jordan Henderson

Jonathan Haydn-Williams

James Knight

Whitton Woolies

Richmond Council

School of Rock

Richmond Council

Powerjam Band Project

Alison Jee

Alison Jee

Sunborn

Doug Goodman

Teresa Read

Deep Patel

Ralph Stanhope

David Marks

Sam Martin & Eleanor Marsh

Andrew Lawston

52 Lives

St Mary's University

RFU

Brentford Football Club

Editors: Berkley Driscoll, Teresa Read

[CONTACT](#)

[DONATE](#)

[ADVERTISE](#)

TickerTape - News in Brief

TfL disruption

DISTRICT LINE:

Saturday 19 and Sunday 20 July, no service between Earls Court and Ealing Broadway / Richmond.

There will also be no PICCADILLY LINE service west of Kings Cross (and no Friday Night Tube on the whole line).

Use MILD MAY LINE (previousley known as part of the London Overground line) services where available between Gunnersbury, Kew Gardens and Richmond. Replacement buses operate.

Thames Water hosepipe ban

Some readers have been worried that Thames Water's hosepipe ban will affect our borough. However, that is **not the case** and the Thames Water hosepipe ban, starting on Tuesday 22nd July, will only affect customers in the Oxford, Banbury, Swindon and Cirencester areas.



The Tree Agency

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The Tree Agency

Dusk at the Thames towpath

From Jonathan Haydn-Williams

‘The abundant growth of wild plants and grasses in the foreground shows a successful outcome to the regenerative work carried out around the brackish side channel of the river. The lush greens of the waterside vegetation contrast with the parched grassland beyond.’



Photo at dusk from the Thames towpath, looking back to Old Deer Park

Richmond: The Most Congested Borough In London

By James Knight

Richmond upon Thames has been named London's most congested borough, with traffic levels hitting 41% and journeys taking an average of 24 minutes to travel just 10km, according to new TomTom data reported by the *Metro*. For thousands of motorists, this comes as no surprise. Whether it's sitting in queues along Staines Road, crawling through Twickenham town centre, or battling bottlenecks in Richmond, gridlock has become a daily grind for many.

Why is Richmond so congested?

The causes are varied. The report cites narrow roads, high demand, and the recent expansion of the Ultra Low Emission Zone (ULEZ) across the borough as key factors. Hammersmith Bridge's prolonged closure to vehicles has also diverted thousands of additional car journeys through south-west London, piling more pressure on roads in Richmond and neighbouring boroughs.

The worst bottleneck is Sixth Cross Road, previously named as Richmond's slowest stretch by TFL, where buses often sit in queues alongside cars. Local passengers say services can be so unreliable that people abandon buses altogether meaning congestion can, ironically, slow down the shift to public transport that the council wants to encourage.

Richmond also ranks among the top 10 boroughs nationwide for SUV ownership, which some campaigners argue worsens congestion by taking up more road space.

A history of demand management

Traffic congestion has been a political flashpoint in London for decades. As far back as the 1970s, Lord Layfield's panel on the Greater London Development Plan warned that building new roads without strict demand management would simply encourage more traffic – a principle now widely accepted as “induced demand.”

Successive mayors have tried to reduce car dependency through policy. Ken Livingstone's congestion charge (2003), Boris Johnson's bus expansion and cycle superhighways, and Sadiq Khan's ULEZ expansion have all aimed to restrict car use rather than expand road capacity. The current Mayor's transport strategy sets a target of 80% of all trips to be made by walking, cycling or public transport by 2041.

Richmond Council has taken a similar approach, requiring developers to produce Travel Plans designed to limit car use in new schemes. But critics say the council rarely follows up to ensure occupiers comply with these plans. One local planning expert told the Tribune: “It's all very well making developers promise measures to reduce car use, but if nobody checks and enforces the plan, the reality is extra parking pressure and more cars on already jammed roads.”

Political disagreement

Locally, the Liberal Democrats, who run Richmond Council, argue that the borough's congestion reflects decades of car dependency. Their policies align with City Hall's approach: making motoring less convenient to encourage alternative travel. Reallocating road space, school streets, making parking more expensive than a return bus fare all being measures being used to try and force residents out of their cars.

The Greens go further, calling for charges on large SUVs similar to the congestion charge, arguing that bigger vehicles block road space and worsen air pollution. They also argue for diesel surcharges and

much higher CPZ parking permit charges.

The Conservatives, however, say the Lib Dems are “too quick to blame drivers and too slow to fix roads.” They argue that practical measures such as improved traffic light sequencing, better-maintained roads, and targeted investment at known pinch points would ease congestion without punishing motorists.

Is Densification the Answer – or an Attack on Suburbia?

Urban planners increasingly argue that suburban areas like Richmond should become denser and more “inner-city” in character to sustain frequent public transport services. This is due to Communitarian and “new urbanist” thinkers believe higher density living, with fewer cars and more shared public spaces, is key to reducing congestion and meeting climate targets.

The argument has gained traction as Richmond’s population continues to grow. The latest census data showed the borough’s population increasing by around 7% over the past decade, adding pressure on housing, roads, and public services.

But critics see densification as an anti-suburban agenda, eroding the very qualities; space, greenery, and car access that attracted families to the area in the first place. One local resident told the Tribune: *“It feels like planners want to turn every neighbourhood into Zone 2, whether we like it or not.”*

20-Minute Neighbourhoods: Local Living or Overreach?

Richmond’s new draft Local Plan places strong emphasis on creating “**20-minute neighbourhoods**” areas where most daily needs, from shops and schools to health services, can be reached within a 20-minute walk or cycle ride. The idea, drawn from **new-urbanist planning principles**, is intended to reduce car dependency and encourage more localised living.

However, critics argue the policy risks going too far in reshaping suburban life. They point to concerns raised in other parts of the country, such as Oxford, where similar concepts have led to highly controversial traffic filters limiting how often motorists can pass through certain roads each year. Opponents warn that, if poorly implemented, such measures could feel restrictive and intrusive, drawing comparisons to Covid-era travel limits in other parts of the country.

A Way Forward?

Richmond’s congestion debate is no longer just about traffic jams; it is about competing visions for how people should live. New-urbanist and communitarian thinkers argue that denser, mixed-use neighbourhoods and 20-minute living are the only way to make public transport truly viable and reduce car dependency. But opponents see this as an anti-suburban experiment, warning that it risks turning leafy boroughs into mini-Zone 2s while doing little in the short term to relieve the daily gridlock faced by motorists and bus users alike.

With the borough’s population rising and major routes like Sixth Cross Road grinding to a standstill, there is a growing sense that the council cannot rely on long-term behaviour change alone. Targeted junction upgrades, smarter traffic light sequencing, and proper enforcement of developer Travel Plans would not resolve every problem, but they could provide quick, practical relief while wider policies bed in.

Richmond may never be free of traffic, but it does not have to remain London’s most congested borough. The real challenge for the council will be finding a balance: easing today’s congestion without imposing other people’s lifestyle choices on residents who moved to Richmond for its suburban way of life.

Missed Opportunity to Reinstate an Outside Pool on Twickenham Riverside

Support for the return of the pool on Twickenham Riverside continues

This week's support from residents is 4,857 (an increase from 4,806 last week)
You can view and sign the petition [HERE](#)

Previous Lido concepts: <https://twickenhamlido.com/video.html>

The Cost of the Current Council Plan

The London Borough of Richmond upon Thames' present Twickenham Riverside Housing and Pub plan to cost an estimated **£67.2 million** (recent reported borrowing **£16.8 million**)

Team up with Whitton Woolies to make Women's Rugby World Cup decorations

From Whitton Woolies

On 17, 24 and 31 July and 7 August, Whitton Woolies will be making decorations for the Women's Rugby World Cup 2025. Come along if you'd like to help with knitting, crocheting, sewing pieces together or sewing in ends.

Local group Whitton Woolies has been nominated to represent our borough in Rugby Football Union's (RFU) [Red Roses Yarn Art campaign](#). The project invites clubs and communities to create rugby-themed crochet and knitted decorations to celebrate the Women's Rugby World Cup 2025.

Join Whitton Woolies in crafting a yarn connection linking Whitton with Twickenham, featuring hundreds of knitted red roses, bunting, rugby players, rugby balls and post box toppers. This creative endeavour is more than just a visual treat, it's a powerful statement promoting inclusivity and an excellent opportunity to volunteer and support women's sport.

- **Dates:** 17, 24 and 31 July, and 7 August
- **Time:** 2 to 5pm
- **Location:** Whitton Community Centre, TW2 6JL

Find out more about [how to get involved](#).

This initiative highlights the importance of physical activity and community involvement and shines a light on the wellbeing benefits of craft, with crochet and knitting serving as creative outlets that reduce stress, boost mental health, and foster a sense of connection. By bringing people together through craft and community, this initiative celebrates achievement both on and off the field.

Whitton Woolies have been [shortlisted in our Community Heroes Awards](#) for their inspiring work spreading joy in the Whitton community through creative art, brightening the area with crochet post box toppers, building a community of wellbeing, and lifting spirits with every handmade touch.



Sir,

Special educational needs

It is striking to see Cllr Micheal Wilson, the Liberal Democrat Vice Chair of Richmond's Education and Children's Services Committee, distributing campaign material in Surrey accusing that county council of "failing children" with special educational needs. This criticism comes despite mounting evidence that his own borough is grappling with equally serious, if not greater, difficulties.

Richmond's most recent council reports reveal growing delays in diagnosis, increasingly restrictive eligibility criteria, and a reliance on families to resort to tribunal appeals to secure support. A long-awaited specialist school has been pushed back to 2027, and the council concedes that its current plan will not contain the growing deficit in high-needs education funding.

Cllr Wilson's role is not merely local. He is the husband of Munira Wilson MP, the Liberal Democrat spokesperson for education, and he serves as the party's campaign manager for the South East of England. For a senior figure in both Richmond's education leadership and the party's national election apparatus to attack neighbouring councils while presiding over failings at home suggests a concerning lack of political coherence and accountability.

Those who speak so readily of fairness in education might first apply their standards closer to home.

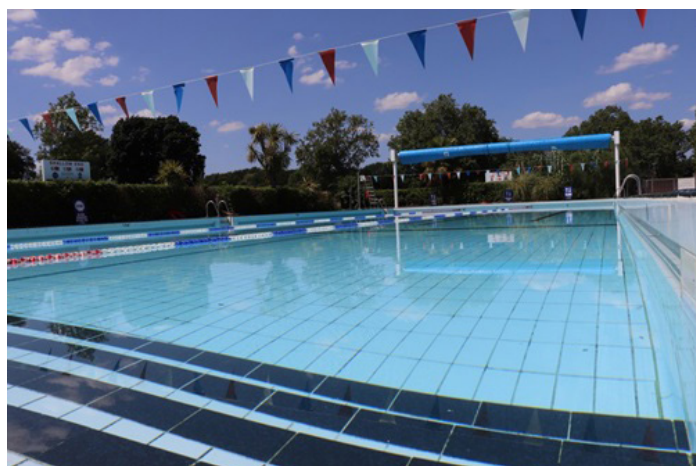
Yours faithfully,
G Robertson, Twickenham

Enjoy a family day out when Swim and Stay sessions return to Pools on the Park

From Richmond Council

On Monday 21 July, the grounds at Pools on the Park will open for our popular Swim and Stay sessions this summer!

Just like last year, we will be offering two bookable sessions each day to ensure that as many people as possible can make use of the facility.



Sessions will run from 11am to 2pm and 3 to 6pm. If you want to make a day of it, you can book both sessions with an hour's break in between.

Bookings can be made up to three days in advance through the [LBRUT Sports App](#), the [online bookings website](#), by calling 020 3772 2999 or in person at the centre.

Find out more about [Swim and Stay sessions](#) at Pools on the Park.

The legendary School of Rock is opening this September in Twickenham

From School of Rock

We're thrilled to announce that the legendary School of Rock music academy is opening its doors in Twickenham, London, this autumn. For those who've seen the Jack Black film, now's your chance to unleash your inner rock star. Founded in Philadelphia in 1998, School of Rock gained global recognition in 2003 when Dewey Finn told his students, "We're gonna start a revolution." Our new location in the London Borough of Richmond is deeply rooted in British rock history, making it the perfect place to continue that legacy.



Chilean entrepreneur Matias Puga, who has successfully established 24 Schools of Rock across seven Latin American countries since securing the franchise in 2015, has now partnered with Chilean and English business partners, including Logan Plant (Musician and Founder of Beavertown Brewery), to form SoR UK and the first flagship school. We are pleased to have SoR UK as the master franchise for the United Kingdom and to support them in opening the first flagship school this September. SoR UK has ambitious plans to expand to more schools in 2026, with a long-term vision of opening 50 schools nationwide.



Twickenham, in the London Borough of Richmond, is famously connected to Eel Pie Island and was chosen as our first UK location due to its legendary rock 'n' roll history. Iconic rhythm and blues bands, such as The Rolling Stones, Pink Floyd, and David Bowie, all played at the Eel Pie Island Hotel. Additionally, the Crawdaddy Club in Richmond hosted huge acts such as The Kinks, The Who, and Manfred Mann.

SoR offers a unique and immersive music education experience for students of all ages and skill levels, from complete beginners to experienced musicians. With its cool and unique premises, School of Rock offers music lessons utilising our revolutionary, patented Method™.

Students learn by playing the music they love in a safe, fun, inclusive, and supportive environment, building confidence, musical ability, and teamwork along the way. School of Rock aims to debunk the myth that music is only for skilled individuals, proving that everyone can play and enjoy the experience.

Matias Puga, the UK School of Rock Franchisee, says: *"Music is an international language that has the power to change lives positively, no matter where you're from. The powerful transformation School of Rock inspired in my daughters when they were enrolled as students is what drove me to bring this concept to my home country of Chile in the first place, and I've since had the honour of witnessing that impact on an increasingly global scale,"* said Puga-Hamilton. *"I'm eager to continue making a difference, and what better place to do so next than in the birthplace of so much of the music that we celebrate and use to educate our students around the world to this day?"*



Richmond's Green Flag Boast Deserves a Closer Look

Richmond Council has been quick to congratulate itself on what it describes as a record-breaking year for its parks. In a press release issued this week, the borough hailed its 24 Green Flag Awards, the highest in its history, as proof that Richmond is “one of the country’s greenest boroughs.” Deputy Leader Julia Neden-Watts went further, boldly declaring that Richmond is home to “more parks than any other London borough.” It is the sort of upbeat message local authorities relish issuing, but a closer look at the figures reveals a rather different story.

The achievement itself should not be dismissed. Securing 24 Green Flag Awards in a single year is no small feat, and two new additions – Barnes Green and Grove Gardens – show that the council’s investment in maintaining and improving local parks is paying off. Richmond’s riverside commons and historic gardens are well-loved, and the borough’s staff and volunteers deserve recognition for their work. The council is right to celebrate its success; its parks are a source of local pride, and by Green Flag standards Richmond performs well.

Yet the picture painted by the council’s press office suggests a borough setting the pace for London, and that is simply not the case. When the figures are compared across the capital, Richmond falls behind some of its rivals. Hackney leads the table with 33 Green Flag Awards this year, while Lambeth has 29. Richmond’s total places it in third place; still impressive, but hardly evidence that it is setting “the benchmark for quality and accessibility,” as Cllr Neden-Watts claims. The Green Flag scheme is competitive, and other boroughs have done more to expand and improve their green spaces in recent years.

The claim that Richmond has “more parks than any other London borough” is even more questionable. According to data from the Mayor of London’s London Plan and Greenspace Information for Greater London, Southwark is home to more than 130 parks and open spaces, while Westminster has 116. Richmond, by comparison, has around 100. Its standing as one of London’s greenest boroughs comes not from the sheer number of parks but from its expansive land area. More than 2,000 hectares of green space fall



within its borders, but this figure includes the vast Royal Parks – Richmond Park, Bushy Park and others, which are managed by The Royal Parks, not by the council itself. *Photo ©Berkley Driscoll*

In other words, Richmond’s claim to park supremacy relies on a technicality. It may indeed be one of the leafiest boroughs in London, but it is not leading the pack in terms of the number of parks or the proportion that have been judged award-winning by Green Flag inspectors. Its record this year is good, but it is not unique, and the suggestion that Richmond is outstripping its rivals simply does not match the facts.

There is no doubt that Richmond’s parks are a jewel in the borough’s crown. Its mix of riverside walks, woodlands and historic gardens adds greatly to residents’ quality of life, and the council is entitled to point to its 24 Green Flags as proof of competent management. But there is a fine line between celebration and exaggeration. The Liberal Democrat-run council might have been better served by letting its success speak for itself rather than dressing it up as evidence of a borough-wide dominance it does not hold.

A little modesty, and a little more accuracy, would have made for a far more convincing press [release](#).

Richmond's last police front counter to close

Council Leader slams "shameful" decision

From Richmond Council

Richmond Council has condemned the Metropolitan Police's decision to close the 24/7 front counter at Twickenham Police Station - the last remaining front counter in the borough - branding the move deeply concerning and a major blow to local policing visibility and public confidence.

Councillor Gareth Roberts, Leader of Richmond Council, said:

"This is a shameful decision."

"When Richmond police station closed, residents were offered the reassurance that if they had any problems they could go to Twickenham police station. The same assurance was offered when Teddington police station closed, and when Hampton Police Station closed. Now local residents are losing the very last police front counter in this borough."



"Following the decision to axe the Royal Parks Police, this is yet more evidence that the Mayor of London is failing in his duty to ensure the Government is providing sufficient funding to keep Richmond residents safe."

Richmond Council argues that the value of front counters cannot be measured in footfall alone - particularly when trust in policing is already fragile and some residents, especially vulnerable people, are unable to report crimes online or by phone.

Councillor Roberts added:

"With this closure, the South West Borough Command will also lose its only 24/7 police desk, and the nearest 24/7 counters will be in Acton, Sutton, or Lambeth. This impacts more than 900,000 people across Richmond, Wandsworth, Merton, and Kingston," he said.

"With the continued strain on resources across the borough and the city, residents already feel that their concerns about safety are not being addressed, and decisions like this undermine public confidence in local policing."

'London Music School Of the Year 2025'

From Powerjam Band Project

We're humbled to have received the 'London Music School Of the Year 2025' Prestige Award this year!! We've also been blessed with amazing gigs this year for our young bands and can't wait to form new bands this summer for the 2025-26 school year!!!



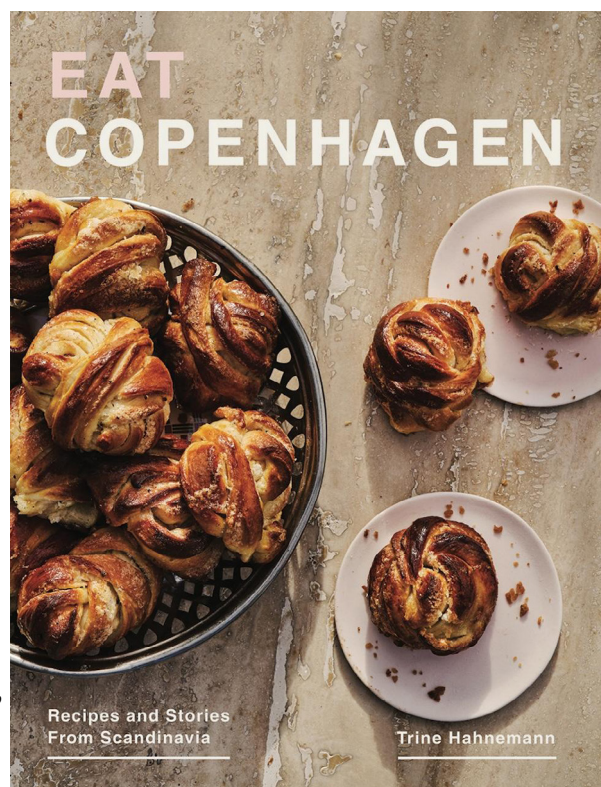
Next week at Richmond Council

On Wednesday morning, the **Licencing Committee** will meet to discuss the opposed premises licence application for a new shop in the former Cardinal Wolesley pub, The Green, Hampton Court Road. The meeting is being held virtually and will commence at 10.30 am. For more details, click [HERE](#)

For guidance on how to **participate** at different types of council meetings, such as speaking or asking written or verbal questions, please click [HERE](#)

Eat Copenhagen

I've yet to visit Denmark, but this book makes me really want to book a flight to Copenhagen! ***Eat Copenhagen*** is an updated version of Trine Hahnemann's award-winning book, in a modern format with brand-new recipes and photography. Trine is a bestselling author of Scandinavian cookbooks (over 300,000 copies sold worldwide) and has lived in the heart of Copenhagen for more than 40 years. Today the restaurant scene in Copenhagen is thriving – in no small way due to the influence of the world-famous restaurant Noma that effectively introduced Nordic cuisine to the world. From the chic restaurants of Vesterbro to the buzzing streets of Nørrebro, eating in Copenhagen is quite unlike dining anywhere else in the world. Known for its innovation, the city's calming vibe draws people from everywhere, and for good reason. ***Eat Copenhagen*** explores the feel and the taste of Copenhagen through the recipes – from early morning Cardamom Buns and Cinnamon Kringles to Christmassy Gløgg, Honey Bombs and Hot chocolate, through smørrebrøds and Scandi-style salads for summer – and interwoven stories of the city – the cafés and konditori, the markets and restaurants – so you can enjoy a little moment of hygge from home. Published by Quadrille at £18, with fabulous photography by © Columbus Leth, it's a very tempting read. It will make you head to your nearest Ole and Steen to buy some of the delicious rye bread! Here are a couple of recipes to whet your appetite.



Rødbedefrikadeller/ Beetroot Patties Serves 4

“Root vegetables are a big part of Danish cuisine, and when you are going out to eat in Copenhagen, you will find beetroot cooked in many different ways. This recipe is a classic of mine. Here I serve the patties with rye bread and cream cheese spread.”

For the beetroot patties

- 500g [1lb 2oz] beetroot [beets]
- 100g [1 cup] rolled oats
- 50g [½ cup] breadcrumbs
- 1 onion, finely chopped
- 2 garlic cloves, finely chopped
- 2 tbsp sesame seeds
- flavourless vegetable oil, to shallow-fry

For the spread

- 200g [scant 1 cup] cream cheese
- 50g [¼ cup] plain yogurt
- 4 tbsp chopped parsley leaves
- 4 tbsp chopped dill
- 2 tbsp lemon juice
- sea salt flakes and freshly ground black pepper
- rye bread, to serve



1. Peel and coarsely grate [shred] the beetroot. Mix all the ingredients for the patties, except the oil, in a large bowl, cover and allow to rest in the refrigerator for 1 hour.
2. Heat enough oil for shallow frying in a large frying pan over a medium-low heat. Using a wet hand and a large spoon, form patties of the beetroot mixture and place in the pan.
3. Fry in batches until lightly browned on both sides.
4. In a small bowl, mix all the ingredients for the spread, seasoning to taste with salt and pepper.
5. Serve the beetroot patties and cream cheese spread with sliced rye bread.

Tarteletter/ Tartlets with Mushrooms in Cream Makes 8 / Serves 4

"Tarteletter are made from savoury puff pastry, which you can make yourself, if you have time (see page 162), or buy ready-made. Traditionally, these tartlets are shaped like a small basket, then you add the filling and garnish it with herbs. I still make them this way – it is easy and you get crisp pastry. You can use any kind of filling. This recipe makes an autumnal tarteletter using mushrooms, but in the spring I make them with asparagus and peas. I would also make them with leftover meat and vegetables, or with crisp salad, cured salmon and horseradish cream. This dish used to be a popular starter at big family parties. When you visit classic smørrebrød places, they often have these on the menu."

For the tartlets

- 500g [1lb 2oz] ready-made all-butter puff pastry
- plain [all-purpose] flour, to dust
- 1 egg, lightly beaten

For the filling

1. 500g [1lb 2oz] mushrooms
2. 10g [2 tsp] salted butter
3. 1 garlic clove, finely chopped
4. 3 thyme sprigs
5. 200ml [scant 1 cup] crème fraîche
6. juice of 1 lemon, or to taste
7. leaves from a small bunch of parsley, chopped
8. sea salt and freshly ground black pepper

Preheat the oven to 180°C fan/200°C/400°F/Gas 6.

1. For the tartlets, roll out the puff pastry on a lightly floured surface to about 5mm [¼in] thick and cut out 16 rectangles. Score a lattice pattern over the tops of 8 of the rectangles: these will be the 'lids'. Brush all the rectangles with the beaten egg.
2. Place them on a baking sheet and bake for 15–20 minutes until light golden brown. Take out of the oven and transfer to a wire rack.
3. Meanwhile, for the filling, rinse the mushrooms carefully, pat dry and cut them into slices. Melt the butter in a frying pan and sauté the garlic, thyme and mushrooms for 10 minutes.
4. Add the crème fraîche and let it simmer, stirring, until the cream has thickened. Season to taste with the lemon juice and some salt and pepper.
5. Spoon the hot mushroom cream over the bottoms of the pastry rectangles and sprinkle with the parsley. Top with the pastry lids and serve at once.



Summertime Drinks

When it's hot, your drink choice needs to be cool. Here are some really cool drinks that are just perfect for these hot summer days.

A glass of rosé is the essence of summer and now available exclusively at Waitrose, **Sweet Caroline** (£9.99) is a refreshing Australian rosé crafted for those of us who appreciate a soft, light, and fresh taste. Tasting reveals a lightly coloured wine with aromas dominated by lifted red berry fruits and subtle florals. On the palate, it's soft, elegant, and rounded, culminating in a refreshingly light and enduring finish. It's delicious, and despite its name, is pleasantly dry! It's also only 10.5% ABV.



With Bastille Day having been celebrated this week by our French neighbours, another lovely rosé is this **Cellier des Dauphins Côtes du Rhône rosé** available from Ocado at £9.25. This rosé has a gleaming pale pink hue and refreshing notes of citrus fruits, summer fruits, and a lingering finish. To fully enjoy any Côtes du Rhône wines this summer, they suggest we keep the 20/20 rule in mind for optimal serving temperatures. For reds, a slight chill is ideal—just pop them in the fridge for 20 minutes. Whites and rosés, on the other hand, should be served cool (but not too cold!), so take them out of the fridge 20 minutes before serving.



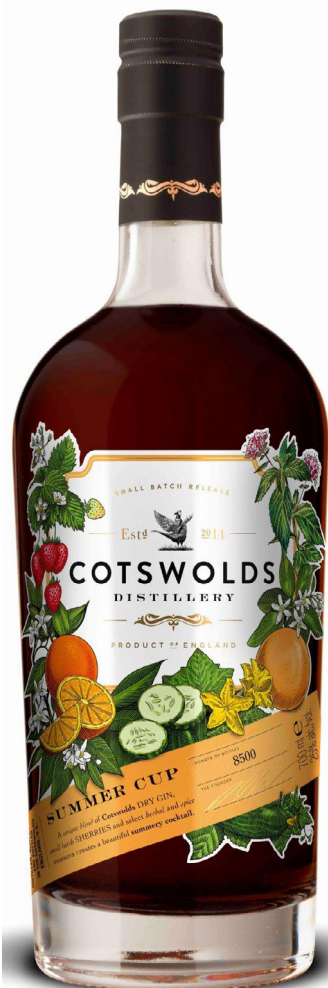
A touch of fizz always lifts an event and I was intrigued to try a sparkling Rioja recently. Viña Pomal, one of Spain's most iconic Rioja brands, has launched its first sparkling wine - [Viña Pomal Sparkling Reserva 2020](#) available exclusively through Majestic. Made under the D.O.Ca. Rioja designation, the launch marks a key

milestone for the brand and category and was developed in partnership with Majestic. Made using the traditional method and with 100% Garnacha, **Viña Pomal Sparkling** is a Blanc de Noirs aged for 24 months. On the nose, it's fresh and complex, with notes of red berries, white fruit and citrus. On the palate, it is balanced, bright and approachable, with a creamy mousse and a long, elegant finish, making it a perfect gastronomic sparkling wine—ideal for pairing with fish or seafood, or to enjoy on its own. And at £15 a bottle, it's great value too.

Of course Pimms is the iconic summer fruit cup, invented in 1823 by James Pimm in London. I have two alternative suggestions for you:



Cotswolds Summer Cup - will keep you refreshed as you enjoy the match. It is made with a blend of Cotswolds Distillery's award-winning Cotswolds Dry Gin and handcrafted Oloroso and Pedro Ximénez sherries, finished with select herbal and spice essences. Rich and fruity with a complex bittersweet finish, it's delicious mixed with lemonade or ginger ale, cucumber, mint, fresh summer fruits and lots of ice, which all adds up to the perfect long drink on a hot summer's day. From £26.00 for 70 cl. From [Cotswolds Distillery](#) and Master of Malt



Renaïs Gin is a grape spirit gin from Alex Watson and his sister Emma. Inspired by childhood trips to their family vineyard, Domaine Watson, in Northern France. Renaïs Gin is made from upcycled wine pressed grapes and infused with rare botanicals and local terroir including linden flowers, cubeb berries and acacia honey. The result is a really delicious gin with floral notes of violets and spring blossom. Best enjoyed sipping over ice as well as mixing in cocktails, Renaïs suits classics such as the martini, and of course a stonkingly good G&T. From £48.00 for 70 cl. Available online from: [Renaïs Gin](#) and selected UK Waitrose stores and online at [Waitrose Cellar](#)



I've recently discovered **Allora Aperitivo al Limone** – a fresh new lemon liqueur (think Limoncello, but cooler, lighter, and brilliantly zesty). It's from the Italian island of Procida, made with local lemons, has low ABV, and is basically a light and tasty aperitivo. If you're tired of the rather sticky-sweet Aperol Spritz, this is your new upgrade. **Allora** is a sun-yellow spirit that taps into the UK's growing love of spritz culture. Inspired by classic limoncello but made for aperitivo hour, delivering a fresh, bittersweet twist for summer sipping. Made from all-natural ingredients with no artificial flavours, colours, or preservatives, it's also great simply poured over ice cubes and enjoyed as digestif. Already being served in some top spots like **Sketch, The Ned, Curzon, Harry's Bar, BRAT** and more, but we can also grab a bottle for £25 at [alloradrinks.com](#), Bayley & Sage stores and [Delli](#).



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GIBRALTAR ROCKS PACKAGE

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Traveller's Tales 173

Cruising on the Rhone part 4

Doug Goodman visits Chalon and ends his cruise in Lyon



As the name of the riverside town suggests, Chalon-sur-Saone is not on the Rhone. The Rhone rises in the Alps, flows through Lake Geneva and along the Jura before meeting the Saone at Lyon. The Saone has its source in Lorraine, flows for 480kms through Burgundy and the famous vineyards of Beaujolais. The final stop of the cruise ship Lord Byron on its northwards journey before turning south to Lyon was Chalon-sur-Saone. Here, an excursion to Beaune was one of the highlights of the week to see the famous Hotel-Dieu, a hospice established in 1443 for the poor. An introduction to the wines of Burgundy was another reason to make this excursion from Chalon popular. It was hot and I didn't relish the idea of spending a few hours in a coach and I had visited Beaune before, so a walk around Chalon appealed.



River Saone at Chalon



Chalon. Family Lunches



Photography Began in Chalon

SUNDAY IN CHALON

I found the statue of Joseph Nicéphore Niépce near the St. Laurent Bridge. A person whose discovery has always been of great interest, he is credited with the invention of photography in 1816. The nearby museum chronicles the history of photography from Niépce's experiments with lithography, when in 1822 he made a copy of an engraving onto glass. This was the world's first photo. The museum on the Quai des Messageries has over two million photos, cameras, film and equipment on display and in its archive. It was fascinating to see, after so many years, rolls of Kodak film, cameras from the 1960s like the Brownie and Polaroid and items I had used when becoming a professional photographer. Entry is free and special exhibitions occur every few months. Sunday is traditionally when the family goes out for lunch. In the narrow streets with half-timbered buildings the families were out in force ordering plates of fish and white wine. A food festival was underway in the town centre with delicious, mouth-watering fruits and shiny vegetables alongside fine wines from Burgundy to try. With its former Cathedral of St. Vincent, baroque Church of St. Peter, museums, historical buildings, riverside walks and a great choice of bars and restaurants, Chalon-sur-Saone is a good place for a weekend break.



Chalon Wine Festival



View over Lyon



Lyon River View



The Basilica



Lyon Town Hall



Kew by Pissarro 1892

FINAL STRETCH TO LYON

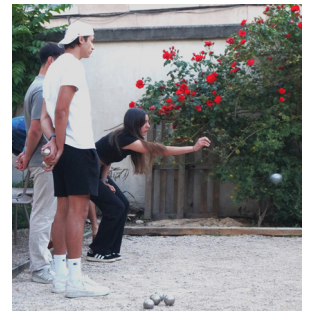
An overnight cruise from Chalon to Lyon brought us to our last destination – France's third city and capital of The Rhone-Alps Region. The final day's tours comprised a walking visit to the old town, the Basilica and the Museum of Fine arts. The chef's 'signature' dinner with the captain and crew saying farewell to passengers ended the 'History and Art of the Rhone' week-long cruise. The following morning planes and trains took guests home. But I had three more days to explore with friends. The city's highest point, from which a splendid panorama unfolds, is the Fourviere Hill next to the Basilica of Notre Dame built in 1870 on the site of the Roman Forum. Two funicular trains serve the hill while a metro system and bus routes provide very efficient public transport. The Rhone and Saone converge in Lyon. On the southern tip of the 'Presque Ile' you'll find the Museum of the Confluence, charting the rivers' history. This 5km strip of land resembles an island and contains many historic buildings. The best place to begin a walking tour is in the old city. Narrow streets, half-timbered buildings and traditional restaurants known as 'Bouchons' are situated here. When you order Rhone wine it tends to come in a pichet - a small carafe. Eating out is a key pleasure in Lyon and no wonder as there are 50 Michelin Star restaurants in this 'Gourmet Capital of France'. Visit the Traboules: narrow covered passageways between the ancient houses. Most are private but a few are open to the public. Originally built to offer shortcuts between the streets, they became in WW2 valuable hiding places and escape routes for members of The Resistance. There's a chilling museum of the Resistance and Deportations which shows some of the terrors of Nazi occupation.



Lyon a Bouchon



Abbey St.Martin D'Ainay. Lyon



A Game of Boules

MANY MUSEUMS

Grand, imposing buildings, statues, places of worship and many fine museums will easily fill a week's visit. For the Museum of Fine Arts in La Place des Terreaux you'll need at least three hours to see the Egyptian collection, the ceramics and the ancient and modern paintings. Works by Renoir, Gauguin, Manet, Millet, Degas and four by Monet are beautifully displayed and one which attracted my attention was Kew painted in 1892 by Pissarro. In the square outside the museum enjoy a beer du Confluence and admire the Hotel de Ville and the huge fountain with four horses symbolising the rivers running through the city designed by the creator of the Statue of Liberty – Bartholdi. Many tall buildings have brightly coloured murals painted on them. Don't miss the Church of St. Peter with exceptional stained glass windows and the Hotel Dieu where Rabelais stayed. One church I particularly enjoyed visiting was The Basilica of St. Martin D'Ainay in the Rue Victor Hugo. The original 11thC Bell Tower leads you into the semi-circular Apse with Roman columns. This was the perfect tranquil place to get away from traffic and heat to admire the Romanesque beauty of the building. Then it was a farewell dinner with friends to enjoy local wine and watch a game of boules.

New Caledonia – In The News

Teresa Read

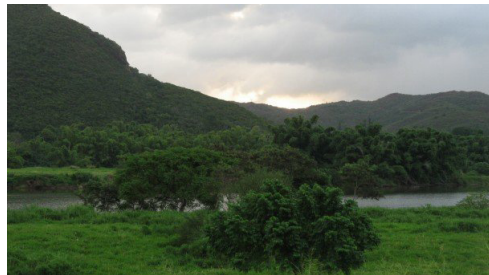


France's, overseas territory, New Caledonia, becomes a state that remains French

Last Saturday France and New Caledonia announced an historic accord in which the French overseas territory of New Caledonia was declared a new State but remains French.

Caledonians will be able to combine their nationality with French nationality – dual nationality.

New Caledonia and Dependencies, a territory east of Australia, consists of the main island, known as Grande Terre, the Isle of Pines, the Loyalty Islands and a number of small islands.



Further information and photographs can be seen on the World InfoZone website:

<https://worldinfozone.com/gallery.php?country=NewCaledonia>

All photographs of New Caledonia are copyright World InfoZone Ltd

...We're all going on a summer holiday...?

By Deep Patel

~ Through the Eyes of a Twickenham Shopkeeper ~



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

I have been talking to a lot of customers in my shop this week about this and it seems it's not uncommon to go on a few holidays abroad through the school summer holidays...it almost seems like the norm...the main hot spots this year seem to be Turkey, Italy and Croatia...but exactly why do so many opt to leave the UK at the time we have nice weather here?

Well, we all know that humans tend to follow each other...there seems to sometimes be a need to conform to the norm of wanting to keep up with what everyone else is doing...but sometimes we have to stop and ask ourselves what exactly does a holiday means to us? What feelings exactly does it promote? Once we can understand exactly what we are getting from our holidays...we can understand what we need...and understand how to get that without having to rely on anything else...

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

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

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

Remember...

“Sometimes things really are in our heads...”

MY CREATURE-KINDNESS TIP OF THE WEEK...

RATS?

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

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

Shakespeare is Dead

devised by the Junior Young Actors Company

RSS Junior Young Actors Company at the Mary Wallace Theatre, Twickenham

Shakespeare is Dead is devised and played by six teenage girls. The plot is quite basic, but excellently composed. Directed by Jenny Tucker, it has a lot to offer and is an hour of sheer enjoyment.

The schoolgirls are sheltering from a massive flood in the Town Hall and they are marooned for nearly a week. The atmosphere is claustrophobic as there are no windows and only one inside door.

Then they find the entire Shakespearian plays in a cupboard. Each schoolgirl bears the name of a Shakespearian heroine, and there are several “clues” to steer them to investigate the plays to see what they could learn. As they befriend each other, they gradually start to relate The Bard’s words of over four hundred years ago to a 21st Century situation. As they read through specific parts of plays, they start to compare aspects of the plots to their own situation. In *Hamlet*, they look closely at “to be or not to be”.

The pace of the production is extremely good, and the acting of high standard. Abi Best (Hermione) takes my main accolade for a strong, decisive performance. Salawe Notley (Helena) runs a very close second.

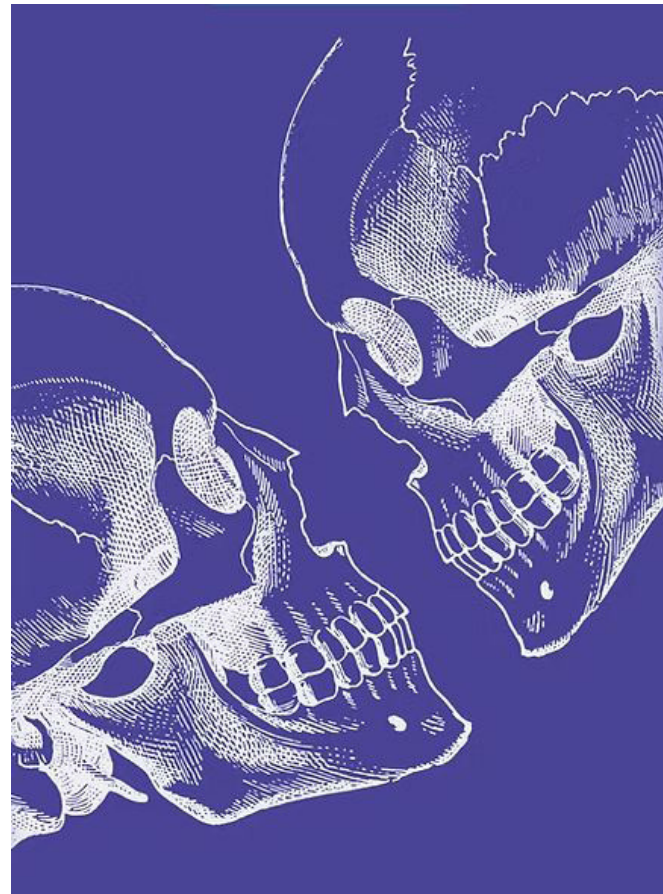
Helena is quite an infuriating character, and Salawe gets her absolutely right. Rebecca Malhotra (Miranda) is most interesting. She has little to do in the opening scenes, but as the action proceeds, it becomes clear that her calm composure and gradual domination make her the real leader. Sandra Nistor (Juliet) and Daisy Turner (Viola) are essential members of the team who offer strong, steady support.

The girls’ names in the play were thus linked to the characters they played. Hermione in *The Winters Tale* is fiercely protesting her innocence in front of her husband, Leontes, and giving him “what for”. Helena is the spirited, sometimes petulant girl in *A Midsummer Night’s Dream*. Miranda is of course in *The Tempest*, with the famous line “O brave New World that has such people in’t.” Viola and Juliet are loyal to the end, one to Duke Orsino in *Twelfth Night*, the other to her Romeo.

The finale was an excerpt from the play scene from *A Midsummer Night’s Dream*, which – surprise, surprise – the RSS itself is currently presenting as its annual open-air show.

Read Ralph Stanhope’s review at www.markaspen.com/2025/06/23/shakespeare-dead

Photography courtesy of RSS



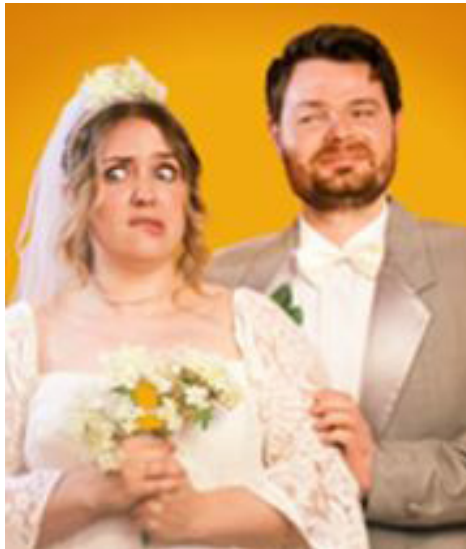
Company

by Stephen Sondheim

BROS Theatre Company at the Hampton Hill Theatre

"Phone rings, door chimes, in comes company..." is one of the most recognisable lyrics in musical theatre. Stephen Sondheim's *Company* is one of his most accessible shows, with several of its songs recognised as classics. It is also one of his most popular and the show has die-hard superfans. BROS rose to this one with aplomb.

First impressions are important and [Wesley Henderson Roe](#)'s set, with lighting by Ed Pagett and Rob Arundel, and the way director [Griffin Godsick](#) has staged the piece is pitch perfect. Ostensibly the living area of a New York apartment with views of the city, it seamlessly transforms throughout the evening, into external spaces and a variety of bedrooms and living rooms.



The fourteen-strong cast work well together in what, although often billed as a star vehicle for the actor playing Bobby (in this case a charming Guillaume Borkhataria), is actually a true ensemble piece. Characterisation is clear and helped along by the clever costuming skills of Terrie Cresswell. Couples have genuine chemistry and none of the characters disappoints.

Barcelona and *Not Getting Married* are two comedy highlights, the first performed by Borkhataria and a gloriously madcap Hannah McKenna-Vickerstaff as April, and the second by Amy Allen as Amy. Comedic though these pieces are, they also contain the layers of poignancy and tragedy so typical of Sondheim. None more so than Rachel Williams as Joanne, acerbic, witty and wise, brittle and vulnerable. Her rendition of *The Ladies Who Lunch* is magnificent.

Musically the show is strong, with an excellent nine-piece band ably led by musical Director Tom Chippendale. The cast sing the difficult Sondheim music well, and the group pieces are outstanding, but there are some uncomfortable solo moments where the music sits outside of the natural vocal range of some of the actors. Emma Knight's choreography is perfectly in sync with the style of the show. It is never obtrusive and always effective.

Godsick wisely keeps the action in the original 1970's setting, affording the pleasure of an extremely well-executed period piece that shows Sondheim's work as it was meant to be seen, and it showcases it beautifully.



Read David Marks's review at www.markaspen.com/2025/07/02/company-bros

Photography courtesy of BROS



Bonding

by Cyril Blake

Seabright Live at the Corn Exchange, Newbury and at Wilton's Music Hall, Wapping, then on tour until 26th August

Newbury's Corn Exchange was transformed into a time-travelling, nostalgia-drenched homage to the world's most famous spy, while a few days later in the East End an eclectic audience packed into Wilton's Music Hall. All had their favourite James Bonds and cheered lustily for them.

Bonding is far more than a tribute to Bond's shaken-not-stirred bravado. It's a touching and unexpectedly vulnerable look at identity, grief, and the myths we inherit, and sometimes outgrow. All is seen through the eyes of James Bond fan, Steven Lewis, and his dad ... a little help from 007. From childhood games to adult grief, *Bonding* maps out a personal history. It is at its strongest when it blurs the line between play and poignancy.



Through, impersonation, comedy, and candid reflection, the storytelling explores how favourite fictional worlds become entwined with real-life memories. Is Stephen Lewis really the writer and performer Cyril Blake's stage name? Is this a true story? For unless it is clear who is telling this story there is a discomforting whiff of deception.

Its structure, however, is particularly compelling. The story is framed around the jackets worn by each incarnation of James Bond, which mark a new era in Steven's life, an emotional transition, not just a costume change. It's a nice touch that the actor's impression of each icon is performed very knowingly tongue in cheek.

Moments of high energy are balanced with stillness and reflection, and Matthew Parker's direction is dynamic and visually engaging. This is not just a story about loving Bond. It's a story about loving someone who loved Bond. The emotional twist near the end, revealing the real reason behind Steven's devotion to 007, lands with genuine force.

Cyril Blake's performance is magnetic. He moves effortlessly between ages and emotions, from suave impersonations to childlike wonder or raw vulnerability. His sharp, witty, writing is layered with emotional intelligence, and his delivery is full of charm and conviction.

There's something universal in this moving tale of legacy, love, and letting go, as a light-hearted romp becomes something far richer: a deeply human story that just happens to be wrapped in a tuxedo, with a licence ... to reflect.

Read Sam Martin's review at www.markaspen.com/2025/07/09/bonding-cen and Eleanor Marsh's review at www.markaspen.com/2025/07/12/bonding-wmh

Photography by Steve Ullathorne



Table Manners

by Alan Ayckbourn

Questors Productions at the Juli Dench Playhouse, Ealing, until 19th July

In the grip of yet another heatwave, let's go back to 1973, for a chaotic Ayckbourn weekend of dysfunctional family fun with *Table Manners*.

Annie is looking after her bedridden mother, and is in need of a break. She asks her brother Reg and sister-in-law Sarah to take care of mum for a few days so that she can abscond with her sister Ruth's husband Norman for an illicit weekend away. Plans go awry when Norman shows up to collect Annie, as does her other potential boyfriend, the well-intentioned local vet Tom. Short-sighted Ruth also arrives. Richard Gallagher's direction keeps the pace brisk, and the laughs rattle off as the scenario for farcical fun is firmly set.



Nate Clarke plays the put-upon daughter Annie, in a wonderfully restrained performance, even when the other characters are letting loose all around her. Annie's terrible salads and stews contain tinned potatoes "or maybe pears, I lost track".

Mia Biagio effortlessly channels the queen of 1970s sophistication, Penelope Keith, who originated the role of "fragile" Sarah, as she adjusts and straightens all the cutlery and ornaments, while her husband, the affable Reg, comes across as one of the more well-balanced characters, despite occasional bursts of rage.

Wesley Lloyd makes a sympathetic character of Tom, despite the vet frequently being the butt of jokes throughout. Herman Svartling Stolpe plays the mercurial Norman, assistant librarian and leading Lothario. His energy drives the play, cavorting around the stage in spectacular 1970s pyjamas (thanks to a colourful wardrobe from Sarah Andrews). He attempts to seduce both Annie and occasionally Sarah, while arguing with Ruth. Norman is clearly an awful person in many ways, but Herman's charisma makes it impossible to truly dislike the character. Ruth, Norman's high-powered career-focused wife, is played by Filipa Maia as a whirlwind force of nature.



A lived-in dining room, Mobolaji Babalola's set is impressive, a wonderful creation capturing the 1970s without leaning into kitsch; while Jane Arnold-Foster's sound design, clips such as *You're So Vain* and *Downtown*, evoke the 1970s as were, rather than playing them up for comedy value.

The *Table Manners* company with its strong cast forms a compelling ensemble that drives this family drama-comedy-farce all the way to its distinctly ambiguous conclusion.

Read Andrew Lawston's review at www.markaspen.com/2025/07/13/table-manners

Photography by David Carter and Robert Vass

Newland House Staff Member Wins National Kindness Award

Jo Dawson, a beloved wraparound care worker and catering assistant at Newland House School, has been named the winner of the Kind Adult Award at the national Kindness Awards.

The award celebrates adults in school communities who go above and beyond to show exceptional kindness. Organised by the School of Kindness, part of the charity 52 Lives, the awards recognise individuals across the UK who are helping to make the world a kinder place.

Jo – known affectionately as Miss Jo to the children – was surprised by the School of Kindness team and presented with her award in front of delighted staff and pupils, who were thrilled to see her recognised.

Described as “the very epitome of kindness,” Jo has become an irreplaceable part of school life at Newland House. From her welcoming smile each morning to the way she makes every child feel seen, heard and valued, Jo’s presence makes a lasting impact. Whether it’s sitting with a child who feels sad, sharing a funny hat to make them laugh, or remembering a favourite snack to help them through lunch, her quiet gestures of care ripple through the school community.

“She always waves to me. She smiles all the time and wears a beautiful pink shirt,” shared one young pupil. Another said, *“She cuddles us when we’re crying. She doesn’t mind if we’re noisy. She’s the best cook in the world!”*

Jo’s kindness touches not just the children but also her colleagues. Staff describe her as a source of unwavering support – someone who checks in on others, offers a listening ear, and spreads sunshine wherever she goes. *“She helps us all feel calmer, more connected, and genuinely cared for,”* said one team member.



Her kindness has also had a profound emotional impact on the children. One Reception pupil explained how Jo helps him at lunchtime when he finds it hard to eat: *“She gives me cheese on my plate to help me eat all my lunch.”* These small, thoughtful acts help children feel safe, supported and understood.

The judges praised Jo’s extraordinary empathy, her ability to uplift everyone she meets, and her dedication to creating a nurturing environment where kindness thrives.

Jaime Thurston, CEO and Founder of 52 Lives, said: *“Jo is a true role model for how kindness can transform lives. She is at the heart of her school community, and this award is a beautiful reflection of how deeply she is valued.”*

The judges in this category were author Donna Ashworth, teacher and author Lee Parkinson MBE, kindness scientist and author Dr David Hamilton, BAME Nurse of the Year Jennifer Pearson, and Dan Devonald, Director of Einstein Tax.

The Kindness Awards are proudly supported by The Week Junior, NBB Recycled Furniture, and Einstein Tax.

St Mary's University

Dame Rachel de Souza Awarded Honorary Doctorate in Education from St Mary's University

Dame Rachel de Souza, Children's Commissioner for England, has been awarded an Honorary Doctorate in Education from St Mary's University, London during a summer graduation ceremony today.



The award recognises Dame Rachel's lifelong commitment to advocating for children and ensuring their voices are heard, as well as her outstanding contribution to the field of education. As a teacher, headteacher, and Chief Executive of a multi-academy trust – for which she received a damehood in 2014 – Dame Rachel has been at the forefront of improving educational outcomes for young people.

In her current role as Children's Commissioner, Dame Rachel continues to capture the voices and views of England's children, using them to challenge, support and shape the national policy. She has led initiatives such as The Big Ask – the biggest survey of its kind, asking children what was most important to them in the post-pandemic world – and The Big Ambition, shining a spotlight on the rights and aspirations of children throughout the country.

Improving the life chances of children has been a golden thread throughout Dame

Rachel's career, and in presenting Dame Rachel with this Honorary Doctorate, St Mary's University celebrates her tireless efforts to protect and promote the rights of children, while listening and empowering them to meet their full potential. Dame Rachel's work aligns closely with the values of St Mary's, which is celebrating its 175-year anniversary, as the University was founded with the mission to provide high quality education grounded in Catholic values.

Children's Commissioner Dame Rachel de Souza said, *"Over my 30 years of working with children and young people, whether as a teacher, Trust leader or now as Children's Commissioner, the value of a great education has been a universal theme. It is a real privilege to receive this honour from St Mary's, a wonderful place of learning where education and opportunity have transformed the lives of so many young people, particularly those who have been in care, or who have overcome particular challenges in their lives to enter higher education."*

Professor Anthony McClaran, Vice-Chancellor of St Mary's University commented, *"We are delighted to award Dame Rachel this honorary doctorate, in recognition of her extraordinary service to children and education. Her commitment to listening to young people – especially the most vulnerable – embodies the values we hold dear at St Mary's, through her generosity of spirit and focus on inclusion. Dame Rachel's work continues to remind us all of the importance of uplifting every voice, as we celebrate 175 years of educational mission, service and excellence."*



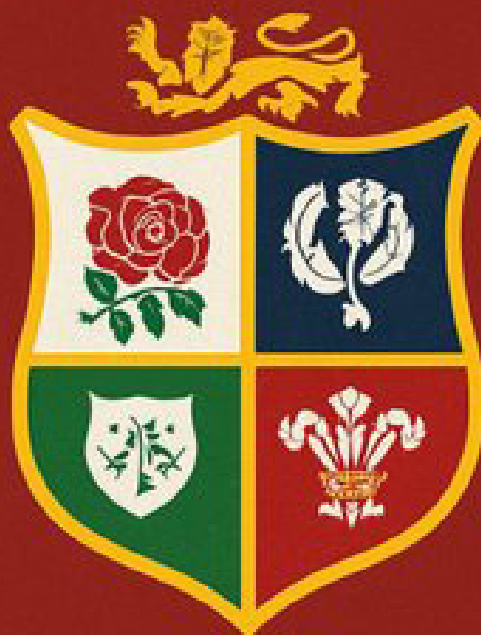
**St Mary's
University**
Twickenham
London

TWICKENHAM RFC

LIONS TEST

MATCHES

LIVE AT THE CLUB



BAR OPEN 10:30

KICK-OFF 11AM

KITCHEN PROMO / PIZZA & PINT £12

England Team To Face USA In Washington D.C.

England men's head coach Steve Borthwick has named his team to play the USA at Audi Field on Saturday 19 July (kick-off 10.05pm BST).

George Ford will captain a starting XV which features three uncapped players, with Arthur Clark, Max Ojomoh, and Joe Carpenter all set to make their England debuts.

Among the replacements, Gabriel Oghre, Charlie Atkinson, and Oscar Beard could also earn their first England caps from the bench.

This fixture marks the eighth meeting between England and the USA, with England having won all previous encounters.

"We know the USA will present a tough challenge," said Borthwick.

"There's been a great spirit in the squad throughout this tour. The players have worked hard for each other and pushed standards every day. Those selected this weekend have earned their chance through their effort and attitude."

"We aim to keep building the squad, learn from every experience, and deliver a performance that our supporters can be proud of."

The match against the USA Eagles will be streamed live on RugbyPassTV and England Rugby's YouTube channel.

USA v ENGLAND

Saturday 19 July 2025: Audi Field, Washington D.C.

Kick-off: 10.05pm (BST)

- 15. Joe Carpenter (Sale Sharks, uncapped)
- 14. Immanuel Feyi-Waboso (Exeter Chiefs, 8 caps)
- 13. Luke Northmore (Harlequins, 1 cap)
- 12. Max Ojomoh (Bath Rugby, uncapped)
- 11. Cadan Murley (Harlequins, 3 caps)
- 10. George Ford (Sale Sharks, 101 caps) – captain
- 9. Jack van Poortvliet (Leicester Tigers, 20 caps)

Replacements:

- 16. Gabriel Oghre (Bristol Bears, uncapped)
- 17. Fin Baxter (Harlequins, 13 caps)
- 18. Trevor Davison (Northampton Saints, 2 caps)
- 19. Ted Hill (Bath Rugby, 4 caps)

- 1. Bevan Rodd (Sale Sharks, 9 caps)
- 2. Curtis Langdon (Northampton Saints, 3 caps)
- 3. Asher Opoku-Fordjour (Sale Sharks, 3 caps)
- 4. Alex Coles (Northampton Saints, 9 caps)
- 5. Arthur Clark (Gloucester Rugby, uncapped)
- 6. Chandler Cunningham-South (Harlequins, 16 caps)
- 7. Guy Pepper (Bath Rugby, 2 caps)
- 8. Alex Dombrandt (Harlequins, 22 caps)
- 20. Ben Curry (Sale Sharks, 13 caps)
- 21. Harry Randall (Bristol Bears, 13 caps)
- 22. Charlie Atkinson (Gloucester Rugby, uncapped)
- 23. Oscar Beard (Harlequins, uncapped)



Brentford confirm signing of Jordan Henderson

Written by Brentford Football Club

Brentford complete the signing of Jordan Henderson, with the England international joining the club on a free transfer after departing Ajax this summer; Henderson returns to England after leaving Liverpool in 2023, having won the Premier League, Champions League, FA Cup, Community Shield, Super Cup, Club World Cup, and two League Cups with the Reds

Brentford can confirm the signing of Premier League and Champions League-winning captain Jordan Henderson on a two-year contract.

Henderson, an England international with 84 caps for the Three Lions, joins the Bees on a free transfer after departing Ajax this summer.

The midfielder returns to the Premier League after short stints in Saudi Arabia with Al-Ettifaq and then in the Netherlands with Ajax.

Prior to that, Henderson was with Liverpool, where he spent 12 years and won the Premier League, Champions League, FA Cup, two League Cups, Community Shield, Super Cup and Club World Cup.

Brentford head coach [Keith Andrews](#) said: "When we became aware of Jordan's availability, it was a pretty simple decision.

"We did our due diligence around his recent games to see where he is: he's still phenomenally fit and he's still phenomenally motivated to achieve things in the game, having already achieved a lot.

"With the void of experienced players leaving the building - Christian Nørgaard, Mark Flekken and Ben Mee - it was important to replace that.

"We've got a pretty young squad, overall, and we've got a lot of club experience, which is really important, with the likes of Vitaly Janelt, Mathias Jensen, Ethan Pinnock and Josh Dasilva, who is still at the club doing rehab.

"But what Jordan will bring is that he has been one of the most influential leaders in modern Premier League years. He's been at the forefront of driving for titles and Champions Leagues at a fantastic football club.



“He also has experience at international level with England and, with that, comes a level of experience, professionalism and dedication to his profession - that’s the exact way we want to be as a football club.

“He will drive standards and be a brilliant addition to the squad.”

Henderson began his career with boyhood club Sunderland, where he made his Premier League



debut as an 18-year-old and, after a loan spell in the Championship with Coventry City in 2008/09, he went on to make a further 70 top-flight appearances for the Black Cats.

A move to Liverpool followed, where he played 492 games and scored 33 goals, before replacing Steven Gerrard as Reds captain in 2015.

As skipper, he lifted six trophies, including the Champions League after victory over Tottenham Hotspur.

Henderson was also named FWA Footballer of the Year at the end of the 2019/20 campaign and included in the PFA Team of the Year.

Leaving Liverpool in 2023, Henderson joined former team-mate Gerrard, who was Al-Ettifaq head coach, in Saudi Arabia, where he made 19 appearances in all competitions.

A transfer to Eredivisie side Ajax followed in January 2024, where the centre-midfielder played 57 times, before leaving the club this summer.

At international level, Henderson has played 84 times for England after making his debut in 2010. He was also named England Senior Men’s Player of the Year in 2019.

The 35-year-old has featured at three World Cups, starting the Three Lions’ semi-final defeat to Croatia in 2018, and scored in the 3-0 win over Senegal in the round-of-16 win in 2022.

He has also played at three European Championships, with the most recent of those coming in 2021, when England lost the final to Italy at Wembley Stadium.

Henderson was appointed a Member of the Order of the British Empire (MBE) in the 2021 Birthday Honours for services to football and to charity.



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