

Twickenham & Richmond Tribune



Contents

Editors: Teresa Read, Berkley Driscoll

TickerTape

Rugby at Twickenham Stadium: Red Roses v New Zealand

RFU

The Tree Agency

Alan Winter

The Local Picture Postcard Page - Kew Bridge

Crusader Travel

Riverside Walks

Twickenham Riverside Trust

Richmond warns reserves could run out as government funding cuts deepen financial pressure

Richmond Council

Regal Spice Twickenham

The Royal Parks provides five key safety tips for visitors during the deer rut

The Royal Parks

Red Roses v New Zealand

RIP Paul Morgan

Prince Albert Times

Crusader Travel

Repair & Share returns to Kew

Kew The Transition

The Allbeats

Weekend works at Teddington Launch Lock

The Environment Agency

Twickers Foodie: Chatora City

Alison Jee

Twickers Foodie: The Fermentation Year

Alison Jee

Gibraltar Sunborn - Dive Adventure

Sunborn Gibraltar

Mark Aspen Reviews: The Lover and A Slight Ache

Andrew Lawston

Mark Aspen Reviews: Three Men in a Boat

Gill Martin

Mark Aspen Reviews: Man to Man

Patrick Shorrocks

Dave Kelly is playing at Teddington's Ellera Centre!

Ellera Centre

Bushy Park tricycle challenge raises more than £1,000 for Princess Alice Hospice

Princess Alice Hospice

Lil' Nashville brings country music to Chiswick in support of Mulberry Cancer Support

Mulberry Cancer Support

England Rugby Communications Lead Appointed Honorary Lecturer in Sports Communications

St Mary's University

The Fixery

My interest and love for cards

Shona Lyons

Red Roses Team to Play New Zealand

RFU

Shaun Edwards Joins Red Roses as Coaching Consultant on Short-Term Basis

RFU

Every Brentford player on international duty in September and October

Brentford Football Club

Kew Gardens donates fresh produce to Twickenham Community Café

Royal Botanic Gardens, Kew

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TickerTape - News in Brief

Rugby at Twickenham Stadium

Red Roses v New Zealand

Saturday 26th September

Kick Off: 15:00, Attendance: 60,000.

Whitton, Rugby & London Roads will close 13:00-15:00 and 16:30-19:00.

The CPZ in force 11:00-23:00.

South Western Railway

Altered train services due to Rugby at Twickenham **Saturday 26 September**

Service Amendments

London Waterloo to Shepperton

- Between **0941** and **2111**, **Shepperton to London Waterloo** services will be diverted via **Twickenham**.
- Between **1042** and **2212***, **London Waterloo to Shepperton** services will be diverted via **Twickenham**.

*Between **1042** and **1312**, services will depart at **xx15/xx45**.

London Waterloo to Reading

- Services will depart **earlier** from **Reading** through most of the day (at **xx05** and **xx35**).
- Trains departing **Reading** between **1600** and the end of service will call additionally at **Putney**.
- Services will run **later** from **Richmond** to **Reading** before the match.



The Tree Agency

darryl parkin

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The Tree Agency

The Local Picture Postcard Page - Part 345

Kew Bridge

By Alan Winter

In today's world, Kew Bridge is a significant part of our Borough crossing the River Thames between Surrey and Middlesex. As well as providing access to the North and South Circular Roads it is crossed by many thousands of people visiting the world famous Kew Gardens each year. About six years ago the bridge became known for its proximity to the brand new stadium of Brentford FC who play their football at the top end of the Premier League these days.



For many centuries, possibly as far back as the Romans, a ferry crossed the Thames between Brentford and Kew, which was part of an important commercial link between London and the West Country. From 1659 the ferry was managed by the Tunstall family. By the early 18th century two ferries were being operated by Robert Tunstall, a Brentford citizen of some consequence, one for pedestrians and the other for carriages. Traffic increased significantly from 1731 when, shortly after arriving in England, Frederick, Prince of Wales and his wife Augusta leased a house at Kew from the Capel family as their country home. William Kent was employed to enlarge and embellish it. From 1750 the couple began extensive works in the grounds, including a great pagoda. (In later times the estate became part of the Royal Botanical Gardens).

Kew Bridge was built by John Barnard, a master-carpenter who had worked on Westminster Bridge.

The completed crossing was dedicated to the Dowager Princess of Wales and her son George, the future King George III and they passed over the bridge in June 1759, three days before

it was opened to the public. Upon its inauguration, the bridge was crossed by 3,000 people on the first day and a banquet was held for local gentry in the Rose & Crown at Kew, with a bonfire and illuminations on Kew Green. The Dowager Princess granted Tunstall £200, plus forty guineas to share among his workmen, who were also given a dinner.



Then still the only bridge between Fulham and Kingston, it proved to be very popular, and Tunstall was able to charge a toll of one penny for pedestrians and one shilling and sixpence for a coach and six horses.

The current bridge across the Thames between Brentford and Kew will now have been open for 123 years. It was opened

by King Edward VII on the 20th May 1903 replacing a stone bridge, opened by George III in September 1789, which, in turn, replaced a bridge built mainly of wood opened in June 1759. This was the only bridge over the Thames between Fulham and Kingston until Richmond Bridge opened in 1777.

The first postcard shows their majesties on route to open the bridge in 1903.

Our second postcard shows the approach to the bridge at the Brentford side in 1905 where the Star and Garter pub and hotel stand to the right. The Express Tavern faced the bridge as it does today and the underground toilets in the middle of the junction were also used as a tram terminus for buses to change drivers. The junction was looked after by a police officer on hand signal duty in those early days of motoring as there were no traffic lights then.

Finally, we show a postcard looking from the Middlesex side back over the bridge towards Kew. Posted in 1906 the card shows the tram terminus, toilets and Star and Garter in more detail and was photographed from where the Express Tavern still stands today.



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Riverside Walks

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Twickenham Embankment to Marble Hill

Every Sunday in September 2026

12pm, 2pm and 4pm

£8 adults, £5 concessions



Meet in front of the Barmy Arms on Twickenham Embankment for a leisurely hour-long riverside stroll, tracing the footsteps of poets and princes, rockers and river folk.

*To enhance their **Totally Thames Festival 2026** guided walk, each participant has the use of a 30-page A4 brochure, packed with images of bygone days.*

ADVANCE TICKETS:

search “Totally Thames 2026 Twickenham Walks”
or email twickenhamriversidetrust@gmail.com

TICKETS ON THE DAY:

available at the Event Tent on the Embankment
30 minutes before each walk (card only)

Richmond warns reserves could run out as government funding cuts deepen financial pressure

From Richmond Council

Richmond Council is warning government funding changes could wipe out its financial reserves within the next few years. A [report](#) discussed by the Finance, Policy and Resources Committee yesterday shows that reserves of £52 million at the start of 2026/27 could fall to £28 million by the end of the financial year.

These reserves could run out within the next four years.

Even if the government allowed the maximum Council Tax increase, Richmond would have a funding gap of £19.3 million in 2027/28, rising to £30.8 million by 2030/31.

Councillor Gareth Roberts, Leader of Richmond Council, said: *“We are being hammered by the government and are facing a monumental financial challenge. The government’s latest funding changes would mean our reserves could run out during the next few years. Reserves are there to manage risk and give councils breathing space, not to plug permanent gaps created by grossly unfair national funding decisions. We are reviewing spending, fast-tracking £39 million of savings and changing how services are delivered with an ambitious transformation programme so we can continue to protect residents, especially those who most need our support. But Richmond cannot absorb a cut of this scale without consequences.”*

The shortfall follows government reforms that would cut Richmond’s annual core funding by £29 million by 2028/29. This is around 58% of its core funding allocation and the largest percentage cut in London.

The Council has launched a consultation asking residents to back a formal proposal calling on the government to rethink the plans under the Sustainable Communities Act. This legislation allows councils to seek changes to laws, policies or other barriers affecting their communities.

[The consultation](#) asks residents to consider three key changes:

- Rethink of the proposed funding allocations
- An extended transition period in line with previous funding reviews
- A greater share of locally generated income for councils

Councillor Jim Millard, Deputy Leader and Lead Member for Finance and Resources, said: *“We are doing everything we can to manage this challenge, but the figures are stark. Without a fairer funding deal, services for residents will suffer. That is why it is crucial that everyone in the borough helps us make our case as strongly as possible and forces the government to think again and stop punishing Richmond.”*



A separate capital programme review paper also discussed during the meeting shows the council will have to keep major investment plans under close review, with a revised six-year programme of £233.9 million and a potential borrowing requirement of £124.7 million.

The report says existing approved schemes will be reviewed in the coming months to ensure they remain affordable, with priority given to projects that can deliver annual revenue savings.



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The Royal Parks provides five key safety tips for visitors during the deer rut

From The Royal Parks

[The Royal Parks charity](#), which manages [London's eight Royal Parks](#), urges visitors to [Bushy Park](#) and [Richmond Park](#) to take extra caution during the deer rutting season.



Between late **September through to early November**, male deer will be engaged in dramatic displays of power and aggression, including roaring and clashing antlers as they compete for mates.

But with rutting stags weighing over 25 stone and reaching speeds of up to 30 miles per hour, their behaviour can become highly unpredictable. To help visitors stay safe during this period, the charity has released a new set of five key safety tips for visitors.

Top 5 Safety Tips for Visitors During Deer Rutting Season

Keep Your Distance

Maintain a minimum distance of 50 meters from deer and up to 100 meters if they are active. Rutting stags can weigh over 25 stone and reach speeds of up to 30 miles per hour, making them dangerous if disturbed. Use binoculars to observe from a safe distance.

Keep Dogs on Leads

We advise visitors to keep dogs on leads. It is also advised to stick to areas where deer are not present. Dogs not on a lead can approach and provoke deer which could lead to aggressive encounters. Keeping dogs on leads helps everyone stay safe by minimising any stress to the deer.

Avoid Intervening or Crowding

Never intervene between rutting deer or crowd them. If there is a large number of people present, do not join in and surround the deer as it will make them nervous. Photographers especially – please remember not to get too close for that ‘perfect shot’ and respect the 50-meter rule.

Watch for Warning Signs

If a deer approaches or appears threatening, back away slowly and calmly. Avoid running, as this could alarm the deer and prompt it to chase you. Do not shout or wave your arms, as sudden movements may provoke the animal.

Observe and Respect Volunteer Rangers

Volunteer Rangers are present in Bushy Park and Richmond Park to offer safety advice and explain deer behaviour during the rut. Pay attention to their guidance and follow their instructions to ensure a safe and enjoyable visit.

Paul Richards, Park Manager at Richmond Park, said: “While the rutting season provides a spectacular natural display, it is crucial that visitors behave in a safe way. Deer can quickly shift from calm to aggressive, so it’s essential to keep a safe distance and use binoculars for a closer view.

“I would like to thank visitors for their cooperation and encourage them to follow our guidelines.”

Phil Edwards, Park Manager at Bushy Park, added: “We strongly recommend that visitors keep their dogs on leads. This helps create a safer, more enjoyable experience for everyone.

“Off-lead dogs can approach and provoke deer, which may lead to dangerous situations. For example, stressed deer could cause an uncontrolled stampede. Keeping your dog on a lead helps prevent these risks, protecting both your dog and the park’s wildlife.”



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v NEW ZEALAND

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GLOBAL SERIES



RED ROSES v NEW ZEALAND

Allianz  Stadium

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LIVE ON
ENGLAND RUGBY

RIP Paul Morgan

From Joanne Morgan

It is with great sadness that we announce the sudden passing of our beloved brother, Paul, who passed away at home on 13th September 2026, aged 64.



Born on 5th February 1962, Paul was a much-loved son, brother, colleague and friend whose kindness, caring nature and gentlemanly spirit touched the lives of all who knew him. He will be remembered as a hardworking, thoughtful and selfless man who always put others before himself.

Paul dedicated 38 years of service to Marks & Spencer in Richmond, where he was respected and valued by colleagues and customers alike. His loyalty, dedication and warm personality made a lasting impression on everyone he worked with.

A devoted son, Paul was also a carer to our dad, showing immense love, patience and compassion throughout. He gave his time freely and cared for others with a quiet strength and generosity that reflected his true character.

Outside of work and family life, Paul had a lifelong passion for horse racing. He never missed buying his daily copy of the Racing Post, spending hours studying the form and following the sport he loved. Racing brought him great enjoyment and was one of his favourite pastimes.

Paul's sudden passing has left a profound emptiness in the hearts of his family and friends. We will miss his gentle presence, his kindness, his humour and the unwavering support he gave to those around him.

Paul is survived by his loving sister, Joanne, and his brother, Chris, who will cherish his memory and hold him forever in their hearts.

Rest in peace, Paul. Your kindness, dignity and loving nature will never be forgotten.

"A gentleman in every sense of the word, whose caring heart and quiet strength will be remembered always."

LIVE SPORT

Watch England in
UEFA Nations League:

September 26th
England V Spain KO 7.45pm

September 29th
Czechia V England KO 7.45pm

October 3rd
Croatia V England KO 5pm

LIVE SPORT

Catch all the live action on our big screens, from the biggest fixtures to your favourite teams. With three Sky Boxes, we can show multiple matches indoors and outdoors, across Sky Sports, TNT Sports and Premier Sports. Visit our website to see what's showing and plan your next visit.

COME ON YOU QUINS

All Harlequins fixtures both home and away will be shown on the big screen at The Prince Albert.

BOXING

Catch Daniel Dubois vs Fabio Wardley's rematch for the world heavyweight title at The Prince Albert on October 17th.

Live Comedy Night With LAUGHS ON TAP



Sponsored by Beavertown Brewery &
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Get ready for a night of live comedy on 29th September! Join us for 3 brilliant comedians, hosted by compere Lyle Barke, with great beer from Beavertown.

Book your tickets today by visiting our 'What's On' page on our website.

Tickets are £15pp — doors 7pm, show 8–10.30pm. 18+ only.

PLANNING AN EVENT

Looking for an intimate space for your next gathering? Our restaurant & pergola areas are available for private events on weekday afternoons, offering a relaxed and welcoming setting for meetings, celebrations and special occasions. Choose from our buffet options or enjoy our express lunch menu, with flexible options to suit your group and occasion.



Enquire via our website about using our restaurant for your next private event

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We're excited to announce that, due to such high demand, TWADL Women's Social Darts is adding an extra night!

From now on, TWADL will be meeting every Monday & Wednesday from 7pm, giving you even more opportunities to get involved & enjoy the game.



Interested in joining? We'd love to hear from you! Visit twadl.co.uk to find out more!

LOVE IS IN THE AIR

On Saturday 12th September, we had the pleasure of celebrating Emma and James' beautiful wedding.

It was an extra special day for us as our very first wedding at The Prince Albert. We wish Emma and James a lifetime of happiness and we're so proud to be part of their special day.

DECEMBER SORTED

Yes, we know it's early... but Christmas will be here before you know it! From festive work dos and warming mulled wine to our Christmas Market on 13th December, live music for our Christmas Eve party and festive drinks on Christmas Day from 12–3pm, there's plenty to look forward to. Book now and get December sorted before you forget!





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Repair & Share returns to Kew

From Kew The Transition

With support from a LBRUT Climate Action Microgrant, our friendly team of volunteer repairers will be back to help bring broken items and heirlooms back to life at St Luke’s Church in Kew on Saturday 7 November, from 10.30am to 1.30pm.

The team will offer their time and advice on a wide variety of items – for instance, small electricals (no microwaves please), moth-damaged clothes, bicycles or cherished toys.

Along with repairs and knowledge sharing, we aim to offer a warm, welcoming space to have a chat about what our group can do next over some home-baked banana bread.

The event is free to enter, though donations are welcome if you love your repair!



Live!



THE ALLBEATS

== **THE ROSE & LION** ==
TWICKENHAM

SATURDAY
26TH SEPTEMBER

8.30PM

== **GOOD TIMES. GREAT TUNES. ALLBEATS!** ==



Weekend works at Teddington Launch Lock

From The Environment Agency

The Environment Agency has announced plans for some additional work at Teddington Launch Lock on 26 and 27 September ahead of scheduled river operations later this year.



While work is progressing well, there are a few key activities that the Environment Agency (EA) need to ensure are completed prior to the Port of London Authorities annual draw off which starts on 1 November 2026.

During the draw off the EA are unable to freely move between the Ham Street compound and their works site on the river due to much lower tides during this time.

To prevent delays, their contractor is looking at carrying out some weekend working on 26 and 27 September.

This is likely to comprise the installation of hydraulic pipework and some timber work and it is not expected to contribute any more noise than occurs on the site at the weekend currently.

The contractor has confirmed there will be no noisy activities, no deliveries are required and there will be minimal interaction with the towpath.

Further updates on the work will be available on the EA's [Thames Area Asset page](#).

If you have any questions about the works, please email the project team on enquiries_thm@environment-agency.gov.uk.

Chatora City

When I reviewed the original Chatora restaurant in Richmond, some two and a half years ago, I remember thinking that owner **Jamshed Rahman** was running a little culinary goldmine. But little was perhaps the operative word, as the restaurant was quite cosy with table space somewhat limited. Jam has had the sense to relocate to the City and now **Chatora City** is tucked down a side alley just minutes from Mansion House underground. With Executive Chef **Imamuddin Khan**, formerly of The Cinnamon Club and Kahani, at the stove, it's really obvious that this was the right move...the place was buzzing on a Thursday evening when we visited.



At the centre of the menu is a balance between old and new, modern tandoor dishes sitting alongside comforting regional curries and street-food-inspired plates, all rooted in bold flavour and proper technique. Everything is freshly made in-house, from breads and sauces to chutneys and yoghurt, with carefully sourced ingredients including organic vegetables and Launceston lamb. The decor is modern, but with design touches that reflect the colours of the peacock, India's national bird, and warm golds to create a sense of opulence. A clever central open screen breaks up the room and there is a mix of opulent leather banquette seating and comfy chairs. The tables are 'wipe clean marble' topped and it was nice to have quality fabric napkins. The restaurant is on top of an underground line, so there are occasional rumblings below the floor to remind us of that, but to be honest, it isn't at all intrusive. We also noted that there were many Asian families dining there, as well as the City workers, so it has clearly become a destination restaurant.

I enjoyed a Negroni and my husband had a 00 Kingfisher lager with our **Assorted Papad And Crisps** (Garlic tempered yoghurt, mango & lime, wild berries chutney). Reader, these take the usual poppadoms into another stratosphere. This is a range of ridged, wholemeal, puffed rice and more. to enjoy with the delicious sauces.



To start, we ordered a portion of **Ragda Patties Chaat** (Potato cumin cake, spiced yellow peas, Indian vermicelli, wild berry chutney), and **Shami Kebab** (Smoked minced lamb patties, tempered yoghurt, beetroot gel). Both dishes had two central features, so are ideal for sharing. The chaat: wow! It packed a real flavour punch and was swimming in a delicious sauce, with a gentle heat that builds slowly. The portion was very generous with the two potato cakes and was almost a light meal in itself.



The kebabs were gently warming patties on a beetroot sauce base. The lamb had melt in the mouth softness, and a delicate citrus yogurt topping. My delicious Negroni paired surprisingly well with both dishes, offsetting the heat build up perfectly.

For our mains, I ordered **Lamb RoganJosh** (Boneless lamb, ruby red onion, Kashmiri chilli, dry ginger, alkanet root). Again, the meat was incredibly tender, and there was a generous amount of lamb. It had two 'chillis' on the menu, and the level of heat was just right, without being too fierce. It was a really good example of a classic Indian dish. My husband had already earmarked the **Alleppey Halibut** (Halibut chunks simmered in coconut malai, fresh turmeric) and from the small amount he allowed me to try, it was sublime. Good sized portions of halibut were served skin on, surrounded by a delicately creamy and citrus sauce; a veritable 'symphony of flavours.'

Remembering Jam's signature **Chatora Black Dal** (Slow-cooked lentils, burnt garlic, home-churned butter), and knowing how incredibly good it was in Richmond, we had a portion of this as well as a Peshawari Naan and a Tandoori Roti. That dal: what can I say? It certainly lived up to expectations with so much umami depth that in fact, my husband thought it must contain meat as it was so tasty.



The wines are reasonably priced, ranging from £34 a bottle to a £230 Puligny Montrachet and there is also a 'Private Collection' available for real vinous cognoscenti. There is an extensive menu of wines by the glass, starting from £6.50.

Needless to say we were pretty full, but Jam suggested we share a portion of kulfi to finish our meal. These delicious Indian ice creams were beautifully presented - in mango, pistachio, and betel leaf flavours. The betel leaf was a new one to me, but it was really interesting and tasty.

In addition to the a la carte menu, there is a great value set lunch one (2 courses for £19.95 or 3 for £24.95) as well as a 6 course tasting menu at £75 per head.

With **National Curry Week** taking place from 5–11 October, chef Khan has created **Rajasthani Laal Maas** – a fiery Scottish venison curry with root vegetables and a warmly spiced sauce of Teja chilli, cardamom, cinnamon, garlic and cloves, finished with roasted parsnip and served with truffle naan.

Knowing how many locals work or regularly visit the City, I really want to put Chatora City on their maps. Jam has taken his original culinary goldmine to new heights. And it's an easy trip on the District line from Richmond to Mansion House!

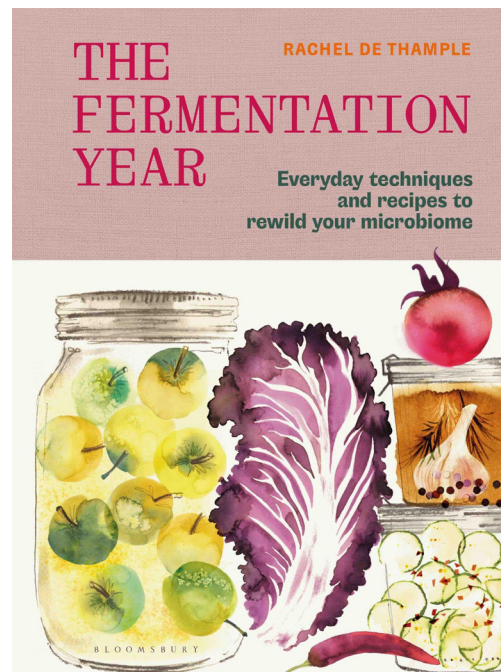


The Fermentation Year

The advantage of eating fermented foods is now a well known fact and this week sees the publication of a great new guide to using seasonal fermentation to rewild your microbiome. ***The Fermentation Year***, is by **Rachel de Thample** and published by **Bloomsbury** at £22 for a lovely hardback.



Rachel has worked in food, health and sustainability for more than 20 years, served as Course Director of the College of Naturopathic Medicine's Natural Chef diploma course in London, and was Commissioning Editor of Waitrose Food Illustrated magazine. She teaches fermentation and seasonal nutrition courses at River Cottage in Devon, as well as Petersham Nurseries and Daylesford.



Seasonally structured, it covers everything you need to know about fermenting at home all year round, including basic techniques for kimchi, kefir (water and dairy), sauerkraut, pickles, fermented sauces, honey ferments, miso, kombucha, vinegar and yoghurt. Each has opportunities for seasonal twists, and there are plenty of delicious recipes for every day fermented dishes, such as Korean-style kimchi pancakes, Slow roast lamb with honey fermented rhubarb, and Strawberry top and black pepper kombucha. It will help you cherish the edible calendar and preserve the best of the season, while also avoiding waste and boosting flavour.

The act of making these delicious foods is a tonic within itself, making you feel more alive in every possible way as you harness the invisible life around you.

Here are a couple of recipes from the book to inspire you:

MISO FERMENTED ONIONS

“Called misozuke, these onions are a Japanese-style pickle fermented in miso. Not only do you get the perks of a pickle that’s rich in protein and probiotics, but you also receive all the benefits of raw veg, as this is a completely raw pickle, softened in just a short whisper of time. The resulting miso-fermented alliums take on all the salty umami deliciousness of anchovies (as described by my amazing friend Emma Chase, who inspired this recipe), yet retain the immune-boosting properties of raw onions, which are also a source of the prebiotic fibre that your microbes turn into valuable butyrate.”



MAKES 300G

- 100g miso (homemade or unpasteurised)
- 2 tablespoons rice wine vinegar, sake, or lime juice
- 1 garlic clove, finely chopped Pinch of chilli flakes
- 1 large onion (red onions are best, as they're richer in antioxidants)
- 5 bay leaves

YOU WILL NEED

- 500g shallow jar or dish with airtight lid

FERMENTING TIME

3 days

Put all the ingredients apart from the onion and bay leaves into a 500g shallow jar or dish with an airtight lid. Mix well. Thinly slice the onion and fold through the miso mix.

Cover with a lid and ferment at room temperature for 3 days, then place a few overlapping bay leaves over the top to fully cover and keep in the fridge for up to 3 months.

The onion slices make a wonderful condiment for almost anything, but especially for East Asian foods, or as a topping for flatbreads. Use the leftover marinade as you would regular miso paste, to make an onion-accented soup, or to add flavour and depth to other dishes.

KEFIR GELATO

"What I love about gelato as opposed to ice cream is its softer texture. Swapping the milk in a regular gelato recipe for dairy kefir – which essentially is just cultured milk – and using honey in place of sugar, offers a similar, easy-to-scoop, melts-on-your-tongue texture which makes it oh-so-easy to devour. I absolutely love this recipe and the joy is that you get to play around with different summer fruit flavours.

Mango is not a fruit local to where I live, but if it is for you, give it a go.

"A man once told me that his native mangos were so celebrated that local schools took a holiday break specifically for mango season, allowing children to be fully devoted to devouring the bounty."

SERVES 4

- 200g ripe mango flesh, nectarines, peaches or apricots
- 200g dairy kefir, or yogurt 50g honey, or maple syrup

Simply blend all the ingredients together. Pour into a shallow freezerproof dish and freeze for at least 4 hours, or until firm.

Scoop out and eat straight away



Extract taken from The Fermentation Year by Rachel de Thampole (Bloomsbury Publishing, Hardback, £22). Photography © Patricia Niven.

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The Lover and A Slight Ache

by Harold Pinter

Questors Productions at the Studio, Ealing, until 26th September

The “Pinter Pause” is widely recognised as one of the playwright’s techniques, but director David Erdos largely avoids the pauses, and sensibly sets a brisk pace in his double bill of intelligently interpreted one act plays.

Carla Evans’ effective design has white tape delineating the homes of two married couples. The furniture is readjusted between plays, inviting the possibility that both feature the same couple at different stages in their lives.

In *The Lover*, a repressed middle-class couple explores their own personalities by taking lovers. Harry Roebuck’s Richard takes on a range of personae, effortlessly shifting character and accent throughout, yet seemingly taking little joy in his games. Catherine Luff’s Sarah is more stable as both Richard’s wife and his mistress, conveying a prowling sensuality that bubbles beneath the surface.



It initially appears to be domestic comedy (“Is your lover coming this afternoon?” Richard remarks as he leaves for work), but soon acquires a tone of desperate menace as the couple’s adventures unfold, and emotions boil



over. It’s a fascinating examination of identity, and the complex desires that lie beneath a facade of conformity. The dynamic between Sarah and Richard shifts and they often appear cold or unlikeable, but the actors’ chemistry brilliantly retains audience sympathy.

A Slight Ache shows an older couple on a fateful midsummer’s day, Edward, a magnetic, nervy performance from David Hovatter, and Flora, an enigmatic Wendy Megeney, who remains faintly detached and sardonically amused throughout.

After killing a wasp that’s fallen into their marmalade, Edward becomes morbidly obsessed with an elderly match-seller who stands outside their garden. Inviting him in, Edward rants at him, sometimes friendly and cajoling, sometimes antagonistic and belligerent. Edward has a heightened dread of mortality. He comments endlessly on the match-seller’s appearance, but his last vestiges of self-control are swept away when he finds that the matchboxes are damp and mouldy. Megeney’s watchful Flora takes over. Asserting herself as much more than a faintly despairing indulgent wife, we learn of her past trauma, and of her experience as a magistrate.

Ian Reid gives a wonderful wordless performance as the match-seller, variously bewildered, decrepit, or menacing, while Andrew Whadcoat’s subtle lighting waxes and wanes in according to the scene’s tone.

These thought-provoking and ambiguous pieces inspire discussion long after the lights fade down.



Read Andrew Lawston’s review at www.markaspen.com/2026/09/19/pinter-dbl

Photography by Kat Brown

Three Men in a Boat

by Al Smith, based on Jerome K. Jerome

RTK Productions at The Rose Theatre, Kingston until 10th October

The notice at the auditorium entrance warns of strobe lights, explosions and severe maritime incompetence. Said incompetence meets hilarious farce, slapstick humour, vaudeville theatrics and rollicking musical score in the world premiere of the *Three Men in a Boat* musical. First published in 1889, and never out of print, the book has spawned a couple of movies and two TV series.

Three lifelong chums Jerome, George and Harris, test their friendship to the limit as their river trip in an unsuitable rowing boat sets off from Kingston, home to The Rose, via Hampton parish church and its salacious statuary, to the dreaming spires of Oxford where Harris is to marry Petronella, his fiancée of a dozen years.



What can possibly spoil such an idyllic journey with writer Jerome (Jonny Weldon), doctor George (Richard David-Caine) and bridegroom Harris (**Bronté Barbé**)? Well, not much ... but for rainstorms of Biblical intensity, ankle-biting terrier, near-starvation assuaged with rat stew and hallucinatory cheese, and airborne attack by a lamentation (*sic*, pedant Jerome insists) of enraged swans.

The revolving stage is a gift to this very physical production, as the characters throw themselves, quite literally, into their parts. Thanks to John Nicholson, movement director and comedy consultant (whoever knew that was a job title?) the trio plus dog morph into a troupe of Himalayan contortionists to avoid being caught by police for treason, and trial for killing the King's swans. Puppeteer Calum Donald-Bruce is fox terrier Montmorency, whose energetic pursuits included balls-licking, farting and pooping; plus map-devouring and swan-slaying.

The scenarios are so farcical and funny that only Al could have conjured them. Whoops, I misread Al for Al, the hugely talented writer Al Smith, who recalls reading Jerome's hilarious, gentle satire as a teenager. Smith exposes the emotional reality behind the Victorian stiff upper lip. There's warmth, a sense of the absurd and quick-witted repartee, which these actors tongue-twist their way through.

The music and lyrics, by Grant Olding, keeps pace with the crazy action. He finds "a wonderfully playful sandpit" of Edwardian music hall, light operetta and parlour music. *Three Men in a Boat* becomes anthem to adventure as camaraderie conquers calamity.



Read Gill Martin's review at www.markaspen.com/2026/09/24/3-men-boat

Photography by Helen Murray

Man to Man

by Manfred Karge

English Stage Company at The Royal Court Theatre, Chelsea until 24th October, then on international tour.

Reviving its 1986 production, *Man to Man* is the story of Ella, a woman who takes on Max, her late husband's identity just before Hitler comes to power. Although director, designer and performer remain as forty years ago, this is not a museum piece. They have all clearly come to it afresh, and Karge has updated it with additional scenes, including the collapse of the Berlin Wall.



Director Stephen Unwin describes the piece as a 'study of survival in a terrifying world'. The play doesn't provide answers or narrative clarity. Initially about economic survival as Ella-Max takes over her husband's job, she is unable to switch back. Although subject to military conscription, she doesn't present as a woman, aiming to avoid sexual molestation and rape.



Karge's piece remains fragmentary, a random collection of reactions, memories and rants. One feels it is asking to be turned into a song cycle (probably with music of gruelling atonality that's twice as long and feels longer).

Tilda Swinton opens with a collusive leer at the audience, and, once she has got her teeth into us, never lets go. A range of moods are depicted, poignancy, anger and horror. Her estuarine accent is very definitely working class. She recalls the tedious, back-breaking, ill-paid work she has spent her life doing, and rants about people she sees as work-shy scroungers.

Swinton cuts an astonishing figure, scarily thin, smeared with paint. Her feminine house coat is undone to reveal a pair of red Y-fronts and a string vest. Suits, military uniform, lederhosen are all donned and discarded.



Bunny Christie's white set occasionally has videos projected its walls. It has some chairs, a couple of miniature firs that never become Christmas trees, an explosively faulty black and white TV and a battered fridge (they didn't call it the cold war for nothing). The set gets increasingly messed up, as Swinton ditches costumes on the floor, pours canned lager over herself, and squirts red liquid across the wall.

This play is not as shocking and revelatory as when it was new, as there are now many more plays like this, but rarely are they done to such a high standard. This is remarkable piece of virtuosity.

Read Patrick Shorrock's review at www.markaspen.com/2026/09/25/man-to-man

Photography by Rüdiger Glatz

Dave Kelly is playing at Teddington's Elleray Centre!

Saturday, November 7th

To blues enthusiasts, Dave Kelly needs no introduction because since the sixties, he has been a cornerstone of the British blues scene. A singer, composer and master of slide guitar, he has played alongside and toured with the likes of Muddy Waters, John Lee Hooker and Buddy Guy. He was a founder member of The Blues Band which was, until they finally called it quits, the country's top blues attraction. But you can't keep a good dog down and he is still playing at festivals, clubs and venues across the UK, Europe, USA and Canada.



Now, there's an opportunity to see him in an intimate setting at The Elleray Centre. It will be an evening of fabulous blues along with the occasional foray into other genres and maybe a few anecdotes about his experiences and career highlights.

This concert is a fundraiser for The Elleray Centre and all proceeds will go towards its Social Club for older people who live in and around Teddington. So as well as treating yourself to a great evening, you'll be helping to raise money for a very good cause. So please, tell your friends and come along!

A fundraising evening of blues, rock and a little bit of soul from a blues legend!

Doors and bar open 7.00 pm. Large free car park opposite

Tickets £15 plus booking fee from [eventbrite.co.uk](https://www.eventbrite.co.uk)



All proceeds will go to The Elleray Centre and its Social Club for older people



The Elleray Centre, North Lane, Teddington TW11 0HJ
Charity No 1150261

The Elleray Centre is in North Lane, just off Broad Street, Teddington. There is a large car park immediately opposite and it is easily reached by bus from Hampton, Kingston and Twickenham and is only a few minutes' walk from Teddington rail station.

The doors open at 7.00 pm and the performance runs from 7.30 – 9.30 pm. The bar will serve a selection of wines, beers, cider and soft drinks. Tickets at £15 plus a modest booking fee are on sale now at [eventbrite.co.uk](https://www.eventbrite.co.uk) - but hurry, numbers are limited and his concerts tend to sell out fast!



The Elleray Centre

Bushy Park tricycle challenge raises more than £1,000 for Princess Alice Hospice

From Princess Alice Hospice

A determined Surbiton man has raised over £1,000 for Princess Alice Hospice by completing a tricycle challenge in Bushy Park in memory of his beloved father.

James took on the challenge of cycling three laps of Bushy Park, supported by volunteers from local charity Companion Cycling, which helps people with additional needs enjoy the freedom and fun of cycling.

The fundraiser was inspired by James's father, Luigi, who was cared for by Princess Alice Hospice in summer 2024. James and his family say they will always be grateful for the care Luigi received, as well as the kindness, laughter and friendship shown by Hospice colleagues during his time there.

In the weeks leading up to the challenge, James became a familiar face across Kingston and Surbiton, collecting donations in aid of the Hospice and sharing his fundraising story with local residents.



Despite soaring temperatures on the day, James successfully completed the challenge and surpassed his fundraising target, raising over £1,000 for the Hospice.

His sister-in-law, Tanya, said: "Luigi will be looking down and watching. He would be very, very proud of James."

James recently returned to Princess Alice Hospice with his family to share their family's story and talk about the health challenges he has overcome throughout his life with the support of his close-knit family.

The visit was particularly special as James was reunited with Michelle, one of the Hospice colleagues who cared for Luigi. The family was delighted to thank her once again for the compassion and support she showed during such an important time in their lives.

Claire Woodward, Corporate, Community & Events lead, said:

"James is an inspiration. His determination, positivity and commitment to honouring his dad's memory touched everyone involved. We need to raise £29,000 every day to deliver our outstanding care and support to local people, so we're incredibly grateful for his support and for the generosity of everybody who donated to his fundraising challenge."



Lil' Nashville brings country music to Chiswick in support of Mulberry Cancer Support

From Mulberry Cancer Support

Thursday 15 October 2026 | 6:00pm–11:00pm | Lil' Nashville, 11 Barley Mow Passage, W4 4PH

Chiswick country music venue Lil' Nashville will host a **charity evening on Thursday 15 October** to raise funds for **Mulberry Cancer Support**, the independent local charity providing free practical and emotional support to people affected by cancer.



Guests can enjoy an evening of live country music, line dancing, canapés and fundraising, including a charity raffle. Tickets cost £25 per person.

Mulberry Cancer Support is an independent charity based at West Middlesex University Hospital. It provides free emotional, practical and wellbeing support to people affected by cancer, including people with a diagnosis, their families and carers, and those who have been bereaved.

During 2025/26, the charity supported 1,482 people and delivered 9,776 attendances across its services. These include counselling, complementary therapies, welfare and benefits advice, support groups, and wellbeing activities.

Lydia Plews, Head of Fundraising & Engagement, said: *"We're incredibly grateful to Lil Nashville for choosing to support Mulberry Cancer Support with what promises to be a fantastic evening in Chiswick. Bringing people together for great food, music and line dancing, while raising vital funds for local people affected by cancer, makes the event even more special. Every pound raised will help us continue*

providing our free cancer support services, and we hope the local community will get behind the event, enjoy a brilliant night and support a cause that makes a real difference."

The evening is open to regulars, country music fans, first-time line dancers and anyone looking for an enjoyable night out while supporting a local charity.

EVENT DETAILS

What: Mulberry Cancer Support Charity Event

When: Thursday 15 October 2026

Time: 6:00pm–11:00pm

Where: Lil' Nashville, 11 Barley Mow Passage, W4 4PH

Tickets: £25

Includes: Canapés, line dancing lesson and live music

Fundraising: Charity raffle in support of Mulberry Cancer Support

Tickets can be purchased at: <https://www.designmynight.com/london/whats-on/live-music/lil-nashville-mulberry-cancer-support-charity-event?t=tickets>

A QR code is also available on the event poster.



St Mary's University

England Rugby Communications Lead Appointed Honorary Lecturer in Sports Communications



St Mary's University, London has announced the appointment of Tim Percival as an Honorary Lecturer in Sports Communications.

Tim is the current Communications Lead for the England Rugby team. He has held senior communications and marketing roles across professional sport with Northampton Saints and the British & Irish Lions.

Drawing on two decades of experience, Tim recently published his first book, *On the Record and On the Ball: How Elite Coaches Master the Media* (Fairfield, 2025). The book has been nominated for a Sports Book of the Year Award and has received considerable attention across the sporting world. This has establishing Tim as one of the most assured and authoritative voices in sports media relations.

Addressing postgraduate students on the Sports Journalism programme, Course Lead Dr

Daragh Minogue said that the students will benefit hugely from Tim's experience and is looking forward to collaborating with him in the coming years.

Speaking on his appointment, Tim said, "I'm hugely honoured to be joining St Mary's as an honorary lecturer. My hope is that I can give students a little bit of insight into what the world of sports journalism and communications actually looks like beyond the textbook. Most importantly, I want to help students feel better prepared to step into the industry and make their own mark."

In their first session with Tim, the students discussed the communication strategies of several coaches in football and rugby including Jurgen Klopp, Eddie Jones, and Ange Postecoglou.



St Mary's
University
Twickenham
London



Open Friday-Sunday, 11am-4pm

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LONDON BOROUGH OF
RICHMOND UPON THAMES

My interest and love for cards

By Shona Lyons

When I was a child, I lived on an estate near Fulwell bus station. It was within walking distance of my school as well, Trafalgar. I had a friend a few doors down, and her dad, was an antiques dealer. She used to collect antique Victorian cards as a hobby, and together we'd spend, hours, looking at them all. I think that was the ember that ignited my interest and love for cards.

Later, in 1996, when I was a student doing my foundation course at the adult college in Clifden Road, Twickenham, I also made designs for a pack of cards of kings and queens, and those, along with other projects, got me, accepted to Kingston art college. I studied illustration, but probably, should have studied graphics as my skills are more in design, I think, than illustration. But it is what it is. Part of the course in the first year was a competition from a card manufacture to design a range of 8 cards. At the time, I started using a scalpel and was enjoying, experimenting with cut outs. (Which I wasn't taught, but later found, it is an old Jewish art technique used to illustrate marriage contracts) So I based my entry to the competition on 8 cut outs of animals, I didn't win, but kept the designs, and later, when I found, myself making cards again, dug them out and had them laser cut.



Later, whilst living in Israel in 2002, I had a bad accident on my moped and spent a few months in rehab learning to walk and use one of my hands again. When I finished with the hospital I returned to Eilat, where I lived on a kibbutz, but was sort of house bound still for quite a few months and started making cards again. It turned into quite a passion and when I was fully recovered, I took part in a newly formed artist craft market in town.

I remember, having to get a taxi there every day and it must have looked very funny, with me loading up the taxi from the top to bottom with all the paraphernalia one needs for a market stall.

I still make cards, and these days, concentrate a lot on fridge magnets that I developed from learning about using glass making techniques to make cards, back from my time living in Israel. I noticed, that the cards, that I have been making and selling, for many years, as a hobby, often had quite a short shelf life, as after a week or so, they would be shoved in a drawer and then thrown away, which used to upset me a bit, as I spend a long time making them. I realised that if I put a magnet on the back, they could then be used as fridge magnets, so these days, I hand make little cards to go with them, so they are still a card, but the magnet goes with the card, and once the recipient has read the greeting, they then have a magnet to put on their fridge, that can be kept and treasured for years.

My life became very difficult this last year and after a while, I've found myself in an emergency women's hostel in Richmond. I am happy being back in familiar territory as I found it distressing to be far from everything I've ever known & loved, the living situation isn't ideal, as it's a bit cramped. I would like to make other cards again, as I used to when I was in Eilat, and used to make all kinds of cards, like little clowns for the Jewish holiday of Purim, that I painted, and cards for Rish Ha Shanah, and also lovely little hearts, I made from beautiful hand made papers, but for that, I will need to wait for more permanent accommodation with a bit more space. In the meantime, I'm still able to make my art cards, or fridge art you could call it. I do sell them. It's still a hobby, but I'm hoping to try to get a little grant and turn it into a small business. I sell the magnets that can be custom made and come with a little hand made card & envelope for £10 each. Shonalyons@yahoo.com

Red Roses Team to Play New Zealand

Head Coach John Mitchell has made three changes to the Red Roses starting XV for Saturday's match against New Zealand at Allianz Stadium in the WXV Global Series.

Props Mackenzie Carson and Sarah Bern start in the front row, alongside hooker Bryony Field who earns her second start, while Maddie Feaunati is recalled at Number 8 meaning a switch to blindside flanker for vice-captain Alex Matthews.

Morwenna Talling and Lilli Ives Champion continue in the second row, and Sadia Kabeya completes the pack from openside flanker.

The backline remains unchanged from the team that began last weekend's draw against Canada. Lucy Packer and Zoe Harrison are the half-backs with Helena Rowland and captain Megan Jones forming the centre partnership.

Claudia Moloney-MacDonald retains her spot on the wing following two tries down at Sandy Park. Ellie Kildunne and Jess Breach are also named in the back three.

Among the replacements, Natasha Hunt and Tatyana Heard are back in the 23 and Emma Sing is set for her first WXV Global Series appearance.

Mitchell said: *"We're moving forward in the right direction whilst building depth in our cover. Now we look forward to renewing a rivalry with a New Zealand side we haven't played since 2024. They are playing good rugby at the moment and it's no surprise to see them raise their standards. Test matches against the best teams in the world are what we relish and look forward to, especially at Allianz Stadium."*

Over 50,000 supporters will be in attendance at Allianz Stadium on Saturday for the 34th encounter between the Red Roses and the Black Ferns.

Tickets remain on sale priced from £25 for adults and £5 for juniors and can be purchased from englandrugby.com/tickets.

The match will be shown live on England Rugby's YouTube channel, BBC iPlayer and on the BBC Sport website and app.

Red Roses team to play New Zealand

15 Ellie Kildunne (Bristol Bears, 64 caps)
14 Jess Breach (Saracens, 58 caps)
13 Megan Jones (Trailfinders Women, 40 caps)
12 Helena Rowland (Loughborough Lightning, 53 caps)
11 Claudia Moloney-MacDonald (Exeter Chiefs, 42 caps)
10 Zoe Harrison (Saracens, 72 caps)
9 Lucy Packer (Harlequins, 46 caps)

Replacements

16 May Campbell (Saracens, 7 caps)
17 Hannah Botterman (Bristol Bears, 64 caps)
18 Maud Muir (Gloucester-Hartpury, 55 caps)
19 Abi Burton (Trailfinders Women, 11 caps)

1 Mackenzie Carson (Gloucester-Hartpury, 30 caps)
2 Bryony Field (Saracens, 2 caps)
3 Sarah Bern (Bristol Bears, 86 caps)
4 Morwenna Talling (Sale Sharks, 31 caps)
5 Lilli Ives Champion (Loughborough Lightning, 10 caps)
6 Alex Matthews (Gloucester-Hartpury, 83 caps)
7 Sadia Kabeya (Loughborough Lightning, 34 caps)
8 Maddie Feaunati (Exeter Chiefs, 29 caps)

20 Marlie Packer (Harlequins, 118 caps)
21 Natasha Hunt (Gloucester-Hartpury, 90 caps)
22 Tatyana Heard (Sale Sharks, 37 caps)
23 Emma Sing (Gloucester-Hartpury, 17 caps)



Shaun Edwards Joins Red Roses as Coaching Consultant on Short-Term Basis

Shaun Edwards has taken up a short-term coaching consultancy role with the Red Roses.

The 59-year-old, who has a long-standing competitive coaching relationship with head coach John Mitchell, joins ahead of Saturday's Test match against New Zealand at Allianz Stadium and will be with the squad until the end of the WXV Global Series.

Wigan Warriors and Great Britain Rugby League legend Edwards has had a trophy-laden coaching career in Rugby Union, enjoying European and domestic success with Wasps before

winning four Guinness Men's Six Nations Championships with Wales over a 12-year period.

He was appointed France's Defence Coach in 2020 and helped Les Bleus to a Six Nations Grand Slam in 2022 and back-to-back titles in 2025 and 2026.

Edwards' role will allow the Red Roses to tap into his vast coaching experience while the former British &

Irish Lions coach has expressed his openness of learning from a world-leading environment in the women's game.

Mitchell said: *"Shaun and I have competed against each other in the international coaching arena for a very long time and I am very respectful of what he has delivered. I'm looking forward to learning and working with him."*

"Since his time with France ended, we have had a conversation about our game, and he expressed an interest in working in an international women's setup for the first time. He has a huge amount of respect for the Red Roses and what we stand for; he sees it as a privilege to join our environment."

"His coaching credentials are exceptional and his experience at the highest level of the game speaks for itself. Defensively, Sarah Hunter is relishing the opportunity to learn from him, alongside the rest of our coaching group, as we head into another exciting Test match against New Zealand. Shaun will add to the programme and provide incredible value to the girls over the remainder of the WXV Global Series."



Every Brentford player on international duty in September and October

Written By
Brentford Football Club

21 Brentford players are involved on international duty across September and early October.



Michael Kayode and Vitaly Janelt could make their senior international debuts, while Dango Ouattara, Benjamin Fredrick, Mamadou Sangaré and El Hadji Malick Diouf begin qualifying for the 2027 Africa Cup of Nations.

Here are all the players involved on international duty (kick-off times shown in BST).

Dango Ouattara - Burkina Faso

2027 Africa Cup of Nations Qualifiers and international friendly

Benin (H) - Friday 25 September, 8pm

Central African Republic (A) - Monday 28 September, 5pm

Argentina (A) - Saturday 3 October, TBC

Benjamin Fredrick - Nigeria

2027 Africa Cup of Nations Qualifiers and international friendly

Madagascar (H) - Friday 25 September, 5pm

Guinea-Bissau (A) - Tuesday 29 September, 5pm

Russia (A) - Tuesday 6 October, TBC

Mamadou Sangaré - Mali

2027 Africa Cup of Nations Qualifiers and international friendly

Cape Verde (H) - Friday 25 September, 8pm

Liberia (A) - Tuesday 29 September, 8pm

Tunisia (A) - Saturday 3 October, TBC

El Hadji Malick Diouf - Senegal

2027 Africa Cup of Nations Qualifiers and international friendly

Mozambique (H) - Friday 25 September, 2pm

Ethiopia (A) - Tuesday 29 September, 2pm

Comoros (N) - Sunday 4 October, 2pm

Michael Kayode - Italy

UEFA Nations League

Belgium (H) - Friday 25 September, 7.45pm

Turkey (A) - Monday 28 September, 7.45pm

France (A) - Friday 2 October, 7.45pm

Turkey (H) - Monday 5 October, 7.45pm

Kevin Schade - Germany

UEFA Nations League

Netherlands (A) - Thursday 24 September, 7.45pm

Greece (H) - Sunday 27 September, 7.45pm

Vitaly Janelt - Germany

UEFA Nations League

Serbia (H) - Thursday 1 October, 7.45pm

Greece (A) - Sunday 4 October, 7.45pm

Mikkel Damsgaard - Denmark

UEFA Nations League

Norway (A) - Thursday 24 September, 7.45pm

Wales (H) - Sunday 27 September, 5pm

Portugal (H) - Thursday 1 October, 7.45pm

Wales (A) - Sunday 4 October, 7.45pm

Kristoffer Ajer - Norway

UEFA Nations League

Denmark (H) - Thursday 24 September, 7.45pm

Portugal (H) - Sunday 27 September, 7.45pm

Wales (A) - Thursday 1 October, 7.45pm

Portugal (A) - Sunday 4 October, 7.45pm

Aaron Hickey - Scotland

UEFA Nations League

Slovenia (A) - Saturday 26 September, 2pm

Switzerland (H) - Tuesday 29 September, 7.45pm

North Macedonia (A) - Saturday 3 October, 7.45pm

Slovenia (H) - Tuesday 6 October, 7.45pm

Caoimhín Kelleher - Republic of Ireland

UEFA Nations League

Kosovo (A) - Thursday 24 September, 7.45pm

Israel (A) - Sunday 27 September, 7.45pm
Austria (H) - Thursday 1 October, 7.45pm
Israel (H) - Sunday 4 October, 7.45pm

Hákon Valdimarsson - Iceland

UEFA Nations League

Estonia (H) - Saturday 26 September, 5pm
Luxembourg (A) - Tuesday 29 September, 7.45pm
Bulgaria (H) - Saturday 3 October, 5pm
Estonia (A) - Tuesday 6 October, 7.45pm

Jannik Schuster - Austria Under-21s

UEFA European Under-21 Championship Qualifiers

Denmark (H) - Friday 2 October, 5pm
Wales (A) - Tuesday 6 October, 5.30pm

Yunus Emre Konak - Turkey Under-21s

UEFA European Under-21 Championship Qualifiers

Ukraine (A) - Saturday 26 September, 5pm
Hungary (H) - Tuesday 6 October, 6pm

Aidan Stokes - USA Under-19s

International friendlies

Wales (N) - Tuesday 29 September, 11am
England (N) - Friday 2 October, 3pm
Norway (N) - Monday 5 October, 10am

Coran Madden and Ben Wilson - Northern Ireland Under-19s

International friendlies

Belgium (N) - Friday 2 October, 2.30pm
Wales (N) - Monday 5 October, 10am

Kiefer Gorman - Sweden Under-18s

International friendlies

Uruguay (N) - Thursday 1 October, 3pm
Poland (N) - Saturday 3 October, 2pm
Belgium (N) - Tuesday 6 October, 10am

Jai Nwosu - England Under-17s

International friendlies

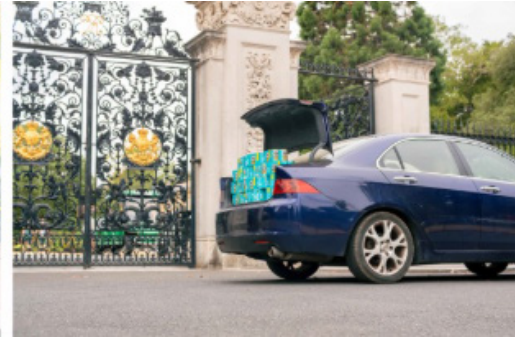
Republic of Ireland (H) - Wednesday 23 September, 6.30pm
Israel (H) - Monday 28 September, 3pm
Venezuela (A) - Thursday 1 October, 10.30am
Germany (A) - Sunday 4 October, 11am



Kew Gardens donates fresh produce to Twickenham Community Café

From Royal Botanic Gardens, Kew

Fresh tomatoes, courgettes, potatoes, string beans, chard and okra were among the haul of sustainably grown fruit and vegetables from the Royal Botanic Gardens, Kew that have been donated to a Community Café & Food Surplus Hub in Twickenham. This is helping to put nutritious meals on the tables of a growing number of people facing food insecurity.



Each Tuesday during harvest season, **Jane Rogers, Community Horticulture Coordinator** and colleagues deliver a hand-picked selection of produce from Kew's Kitchen Garden, Community Allotment and Student Vegetable Plots to [The Real Junk Food Project](#) in Twickenham (TRJFP-Twickenham), which operates on a 'Pay as you Feel' basis hub at the ETNA Community Centre.

TRJFP-Twickenham is one of the charities that work closely with Kew. It aims to repurpose food destined for landfills and other local surplus to provide the community with meals that are both healthy and affordable. To date, across all venues, it has saved more than 400 tonnes of food from waste and fed more than 163,000 people with the aid of over 1,000 volunteers. They have an active team of over 220 volunteers, providing over 1,000 hours of volunteering time per month.

Penny Vegting from TRJFP-Twickenham says: *'Using the weekly donation from Kew, TRJFP-Twickenham has cooked up delicacies such as roast vegetable pasta, tomato and lentil soup and roast potatoes (a favourite with our clients!), with a rotating menu based on the produce available. Our chefs really appreciate the opportunity to cook with lovely fresh produce to make delicious tasty and healthy meals for our clients.'*

Hélène Dove, Botanical Horticulturist and Kitchen Garden manager, says: *'In a year of particularly challenging growing conditions, it's rewarding to see the hard work of our Kitchen Garden team come full circle, with our fresh produce being used and enjoyed by the local community. It's wonderful to know that what we grow here at Kew can make a real difference beyond the Gardens, bringing people together and helping to connect our community with seasonal, home-grown food.'*

As well as the fresh produce, the team also donated over 90kg of tinned baked beans that featured in [Kew's submission to the annual Waterlily Weigh-Off competition](#), where horticulturists used them to test the strength of a giant waterlily (*Victoria boliviana*) leaf.

Jane Rogers says: *'Many of our Kew Community Allotment growers eat at The Real Junk Food Project. I recently heard a wonderful story about one of our guests sitting next to someone, pointing right at their plate, and explaining in vivid detail how courgette plants are dioecious - and how we had no female flowers last year, which meant no fruit! That's the magic of connecting people with where their food comes from. 'The Community Horticulture programme at Kew invites people to be inspired by our amazing work and gardens. Those who attend report feeling part of something truly special, discovering that spending time in*

nature impacts their lives in so many positive ways - boosting mental health, building personal confidence, raising skills, and fostering social inclusion and, of course, there is always a biscuit and a cup of tea!

As harvest season continues, the team will continue to harvest produce from the Kitchen Garden and Student Plots.

While Kew is internationally recognised for its botanical research and plant conservation programmes, the charity also works with local communities to provide them with support, horticultural training and a quiet space to relax amongst the 320-acre UNESCO World Heritage Site.

The Community Café & Surplus Food Hub donations are closely integrated with the work of Kew's Community Allotment, a purpose-built space tucked away in a quiet corner of the Gardens.

The Community Allotment teaches horticulture and vegetable growing to people who would not usually get these opportunities and vegetables from the allotment are also donated to the Community Café. It supports people who face physical, sensory, psychological, or social barriers to visiting Kew.

Participant-led gardening sessions provide structural engagement, help build practical gardening skills and foster self-reliance, while improving overall mental health and wellbeing through connecting with nature.

Nature, creativity and recovery at Kew Gardens

Over 500 community groups from across London are supported by the Community Access Scheme (CAS), which sits at the heart of Kew's Community and Access Learning programmes. This is a group annual membership for charities and organisations within the M25 that support people experiencing barriers to visiting Kew Gardens. CAS membership enables self-guided visits for eligible community groups.

Alongside the many engagements with charities and organisations, the Community Learning team recently celebrated a decade-long partnership with the Wellbeing and Recovery College, hosting a tile-making workshop in which participants created floral-inspired ceramic tiles that will adorn Kew's new Shafran Learning Centre when it opens in 2027. The partnership was born through CAS and to date has delivered more than 100 wellbeing sessions at Kew.

Besides the botanical inspired tiles being used to decorate the new Learning Centre, the project and long-term partnership is part of a wider collaborative effort with the local NHS. This includes an outreach partnership with West Middlesex hospital and training on nature connectedness and wellbeing for NHS practitioners as part of Kew's CAS group leader offer.

Valentina Zunino, Community Learning Producer, says: *'For the Wellbeing and Recovery College, this milestone is not an ending. It is an invitation to keep going, to reach more students, remove more barriers and find more ways to bring the healing power of nature and creativity to the people who need it most.'*

Members of the public who wish to support Kew's social outreach work and scientific mission are invited to visit [kew.org](https://www.kew.org) to learn more about donation and partnership opportunities.

Another notable initiative to make the Gardens more accessible is the £1 ticket introduced in 2022 for people in receipt of Universal Credit or Pension Credit. With over 250,000 tickets sold to date, the concession delivers on commitments made in Kew's [Manifesto for Change](#).

From Tuesday 8 September, a brand-new £10 ticket also allow visitors to explore all that Kew Gardens has to offer for less.

The £10 Tuesdays offer will run weekly until Tuesday 29 December.

Royal
Botanic
Gardens **Kew**

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