

Twickenham & Richmond Tribune



A cold misty start to the day, Twickenham Riverside
Photo by Berkley Driscoll

30th October 2026

T&RT

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Hall & Woodhouse

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HM Treasury

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TickerTape - News in Brief

Give your views on changes to housing priority rules

From Richmond Council

Rules setting out who gets priority for social housing in Richmond are being reviewed with the intention of making the system fairer and reduce reliance on temporary accommodation.

The Housing Allocation Scheme decides who can join the council's Housing Register, how priority is assigned and how homes are offered. Now residents are being given the opportunity to [comment on proposed changes](#).

Currently, homeless people living in temporary accommodation lose their place on the Housing Register if they move into some privately rented homes. The review proposes changing this to improve outcomes for residents, reduce demand on temporary accommodation and save Council Taxpayers' money.

Other proposed changes include:

- Changing the local residency rule from three continuous years living in the borough to five years out of the last seven, with the applicant living in the borough when they apply
- Introducing choice-based letting for some households. Instead of being matched to the first suitable property that becomes available, people will be able to bid on a home they are interested in, if it meets their needs
- Some single homeless people would be offered one-bedroom homes. Currently, they are mainly only considered for studio flats unless they have specific circumstances or a medical need for something larger
- All tenants who move to a smaller home would get Band A priority, regardless of how many bedrooms they free up. Currently this priority only applies if they free up two or more.

Councillor Chris Varley, Richmond Council's Lead Member for Housing, said: *"This consultation is about ensuring our social housing is allocated fairly and transparently, with priority given to households with the most serious needs. That is why it is crucial we hear from as many people as possible who are affected by this issue, including Housing Register applicants, homeless households and social housing tenants. You do not need to be on the housing register to respond.*

"Changes to the allocation scheme will not directly create more homes. So, alongside this consultation, we will continue to push for increased housing supply and continue our work to prevent homelessness."

The consultation runs until 18 January 2027 and residents can [share their views online](#), or by [booking their place at a public meeting](#) in early November.



The Tree Agency

darryl parkin

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The Tree Agency

The Local Picture Postcard Page - Part 350

Time To Wear a Poppy

By Alan Winter

This is the time of year when many of us are walking around wearing a poppy as we move toward remembrance Sunday next week. The poppy factory has now clocked up 100 years since it opened in Richmond so let's have a look at its history with the aid of a few postcards.

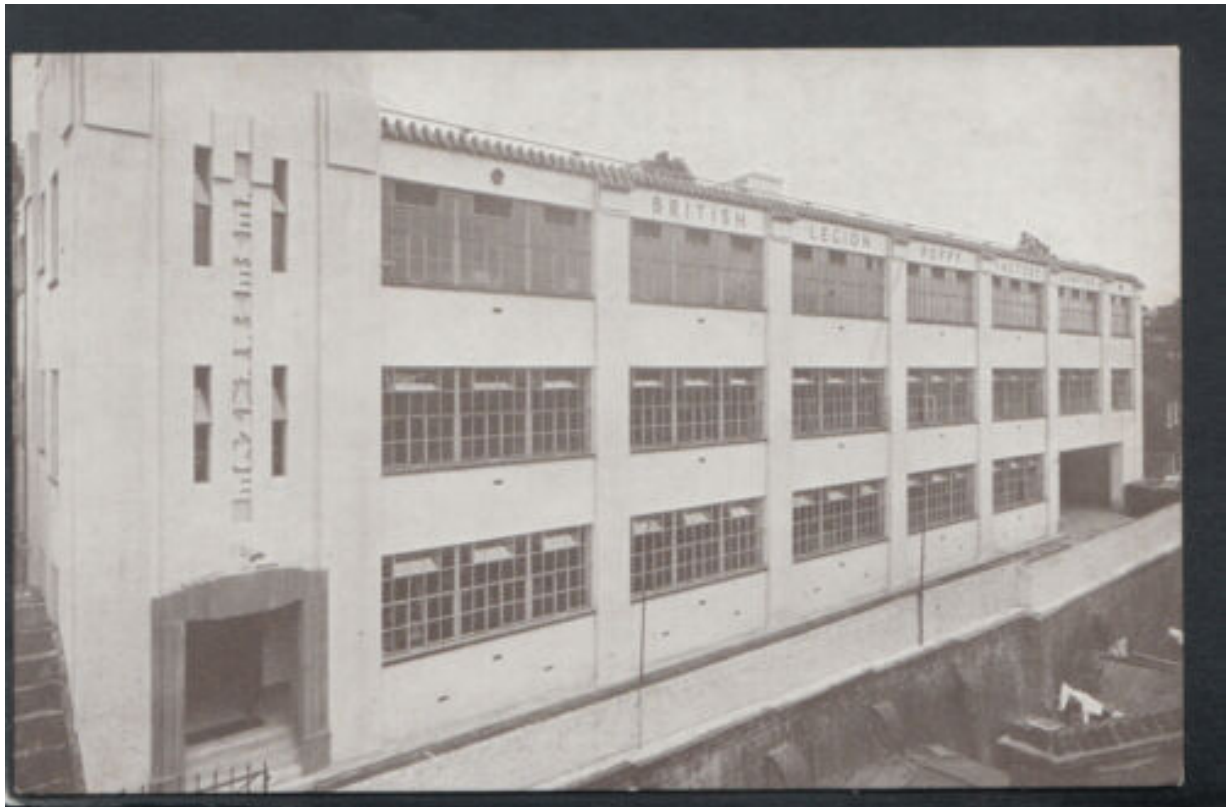
In 1922 the Disabled Society, a charity established in 1920 by Major George Howson MC and Major Jack Cohen, received a grant of £2,000 from the British Legion's Unity Relief Fund to employ disabled ex-service personnel to make remembrance poppies in England. Later that year, Howson wrote to his parents, "I do not think it can be a great success, but it is worth trying. I consider the attempt ought to be made if only to give the disabled their chance."

They set up in a former collar factory on the Old Kent Road in London. Soon the factory was employing 50 disabled veterans.

In November 1924, the Prince of Wales (later Edward VIII) visited the Poppy Factory, which made 27 million poppies that year. Most of the employees were disabled, and by then there was a long waiting list for prospective employees.

The old collar factory eventually proved too small as demand increased, and in 1926 the factory moved to a disused brewery in Petersham Road, Richmond, Surrey. The Poppy Factory organised the first annual Field of Remembrance at Westminster Abbey in 1928.

Our first postcard shows the current Art Deco Poppy Factory building which was built on the brewery site and was completed in 1933.



Field Marshal Douglas Haig, 1st Earl Haig was a senior officer of the British Army. During the First World War he commanded the British Expeditionary Force (BEF) on the Western Front from late 1915

until the end of the war.

In 1921 Earl Haig noticed some French widows - inspired by Lt Col John McCrae's iconic poem "In Flanders Fields" - selling silk poppies to raise funds for disabled ex-Servicemen. The poppy, which is central to the poem, was one of the few plants that survived in the churned-up battlefields of Flanders, growing by the thousands amidst chaos and destruction.



Earl Haig's first poppy factory opened in Richmond in 1922, and our second postcard shows him visiting the factory in the late 1920s with a group of boy scouts. It was apparently his last public appearance.

Demand for poppies was so high that few reached Scotland. In 1926, Lady Haig established a factory in the Canongate, Edinburgh to produce poppies exclusively for Scotland starting with just two men and a pair of scissors.

The factory in Edinburgh moved to Warriston Road in 1965 and a team of disabled veterans produce over three million poppies for the Scottish Poppy Appeal each year.

The final postcard this week shows disabled war veterans at Richmond making wreaths by hand. A job that the factory has been doing for one hundred years. Long may it continue.



Local Postcard Annual Available for Christmas!

The Twickenham and Richmond Tribune will be celebrating its 10th Anniversary this November. Many people have suggested that we publish a book of these postcard columns and Editor Berkley Driscoll and I have been working on this project for a few months. More details to follow but the book is scheduled to be ready later this month to coincide with the Tribune's 10th Anniversary. It will make an excellent local Christmas present and purchasing details will be announced shortly.

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A Tale of Two Boroughs: Wandsworth Scraps Sanctuary Scheme While Richmond Embraces it.

By James Knight



Two neighbouring London boroughs, sharing much of the same council administration, are taking strikingly different approaches to refugee support. Conservative-controlled Wandsworth has rejected the Borough of Sanctuary policy, while Liberal Democrat Richmond is pursuing a three-year sanctuary strategy with a £1.6 million budget.

The contrast raises questions about political priorities and the distinction between providing practical assistance to refugees and embracing the wider sanctuary movement. Wandsworth's Tories believe people fleeing war and persecution can be supported without the additional political designation. Richmond's Liberals have made sanctuary a prominent part of their administration's identity, committing resources to dedicated staffing, community grants and additional services.

The political divide emerged at a recent Wandsworth Council meeting, when Labour opposition leader Councillor Simon Hogg challenged the administration over its rejection of a sanctuary commitment which councillors had unanimously supported four years earlier. Hogg defended Wandsworth's tradition of welcoming refugees, stretching from the Huguenots in the seventeenth century to Ukrainians fleeing Russia's invasion.

But Wandsworth's Conservative leader, Councillor Morritt, was unimpressed. "I don't agree with the importation of left-wing ideology, largely from the US, which is what borough of sanctuary is all about," he declared. "I don't support borough of sanctuary, and I never have done."

The Tories have closed Wandsworth's discretionary Borough of Sanctuary Community Fund, while continuing to provide refugee support. Their position is that compassion and statutory responsibilities do not require membership of a wider political movement.

Richmond's £1.6 Million Sanctuary Strategy

Across the borough boundary, Richmond's Liberals have chosen a different course. Council documents from February 2024 proposed a £1.6 million budget for the Borough of Sanctuary Strategy, covering the period to March 2027. This comprised £926,240 for staffing and

£673,760 for operational activities, funded through reserves established using central government refugee support grants.

The strategy included £300,000 for a Sanctuary Community Fund, equivalent to £100,000 annually over three years. Two subsequent funding rounds recommended £115,703.77 in grants across 13 projects, including £9,950 for a Ukrainian Independence Day festival, £9,996 for women's wellbeing activities involving art and mindfulness, and £10,000 for cultural and educational activities organised by the Albanian Heritage Association.

Other projects provide practical assistance, including language lessons, legal advice and help finding accommodation. The wider strategy also includes a dedicated Refugee Services team, support for schools seeking Sanctuary status and translation services.

These are not all discretionary extras. Some activities support the council's existing responsibilities towards refugees and families arriving through government resettlement programmes. The £1.6 million represents the strategy's planned budget, rather than confirmed expenditure solely attributable to obtaining sanctuary status.

The Ukrainian Connection

New Home Office figures provide important context. By June 2026, Richmond had recorded approximately 1,200 arrivals through the Homes for Ukraine scheme, alongside 26 people recorded under the Afghan Resettlement Programme and just 15 receiving Home Office asylum support.

Ukrainian arrivals therefore account for the overwhelming majority of the combined figures, although the Ukrainian total is cumulative and does not establish how many remain resident.

This distinction matters. Ukrainians arriving through the sponsorship scheme are not necessarily asylum seekers, and the practical demands of supporting them exist regardless of whether a council calls itself a Borough of Sanctuary.

Richmond's sanctuary programme has nevertheless extended beyond those responsibilities. Its action plan allocated £10,600 to a pilot offering asylum seekers free access to council leisure facilities, while ordinary residents faced membership charges. The council defended the concession as a means of tackling isolation and encouraging integration, funded through government support.

Two Boroughs, Two Political Choices

The contrast is particularly striking because Richmond and Wandsworth share much of their senior management and workforce. The same administrative machinery must therefore deliver different political priorities on either side of the borough boundary.

The question is not whether people fleeing persecution deserve help. It is whether Richmond can distinguish the cost of meeting genuine needs from the additional expenditure associated with its political commitment to Borough of Sanctuary. Wandsworth's Tories have decided that helping refugees does not require a sanctuary label. Richmond's Liberals must demonstrate what that label adds, and what it costs.

There are plenty of upcoming events to enjoy at The Ellera Centre!

As the festive season approaches, The Ellera Centre is moving into all out celebration mode! There are outings, parties, lunches, a Christmas market and a fundraising evening of blues with local legend Dave Kelly. With some of these events, numbers are extremely limited while at others there's room for everybody!

They are all first come, first served, so do get your place reserved early by calling the office on 020 8977 0549.

Tuesday, November 3rd at 12 noon Free Community Lunch

A delicious free lunch prepared in association with another local charity, Surplus to Super. Everyone is welcome, but especially those who live alone, are socially isolated or in some way vulnerable. Advance booking is essential.

Saturday, November 7th An evening of slide guitar and blues with the great Dave Kelly

Here's a man who needs no introduction – well not to blues fans, anyway! He's played alongside several of the blues greats, was a founder member of The Blues Band with Paul Jones and Tom McGuinness and now he's playing a fundraiser at The Ellera Centre. It'll be an evening of great blues mixed in with a few other musical genres, a chance to see a man who's still at the top of his game up close and personal.

Tickets at £16.96 are available [HERE](#) or £15 on the door (subject to availability.)

Tuesday, November 24th A Victorian Christmas at Holly Lodge 10.30 am.

Spaces for this are *very* limited – it may have already sold out! But the lucky few who secure a place will enjoy an authentic Victorian Christmas experience with a mini pantomime, toys, crackers, Christmas songs and a special packed lunch. All for just £15.00. Call us *now*!

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The Ellera Centre



Run by ECA Registered Charity No. 1150261



Saturday, November 7th
7.30 - 9.30 pm

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A fundraiser in aid of The Ellera Centre's adult social club

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10:00 - 13:00**

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CHRISTMAS SONGS

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VICTORIAN TOYS

MAKE SOME VICTORIAN STYLE CRAFTS, DRESS UP AND
ENJOY A MINI PANTOMIME

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Charity No. 1150261

The Elleray Centre Christmas Market

Teddington Lights Up

Thursday 26th November 2026

17:00 onwards

Refreshments

Park Lane Ponies

Festive Choir Jewellery Gift Hampers

Handmade Soaps Hand Crafted Gifts

Homemade Christmas Cakes

Kids Crafts

The Elleray Centre, 23 North Lane,
Teddington, TW11 0HJ

Tel: 020 8977 0549 / www.elleraycentre.org

Thursday, November 26th 5.00 pm onwards The Elleray Christmas Market at Teddington Lights Up

Once again, we'll be joined by the Park Lane ponies and a festive choir. There'll be plenty of stalls selling jewellery, hampers, home made cakes, soaps and hand-crafted gifts and some special activities to keep the kids entertained. A great start to one of Teddington's most popular community events!

Wednesday December 2nd Whiteley Village Christmas Craft Morning

The minibus leaves Elleray at 9.30 sharp and takes you straight to Whiteley Village just outside Walton where you



Charity No. 115026

WHITELEY VILLAGE
CHRISTMAS CRAFT MORNING

WEDNESDAY 2ND DECEMBER

10:30 - 12:00

(BUS DEPARTING ELLERAY PROMPTLY AT 09:30)

£20: TICKET, TRANSPORT &
LUNCH AT ELLERAY

Please note this trip is subject to vehicle and driver
availability and all tickets being sold.

can spend an hour and a half browsing arts and crafts before returning to Elleray for lunch. All for just £20 per person, but book your place quickly!

Thursday, December 10th The Elleray Centre Christmas Party

**The Elleray Centre
CHRISTMAS
Party**

THURSDAY 10TH DECEMBER 2026

TICKETS:
£20 MEMBERS / £22 NON-MEMBERS
**60 TICKETS AVAILABLE - PLEASE BOOK YOUR PLACE
BY EMAILING AVC@ELLERAYCENTRE.ORG
OR CALL 020 8977 0549**

09:30 REFRESHMENTS AND SANTA'S GROTTO
11:00 FESTIVE BINGO
12:00 THREE-COURSE LUNCH
13:00 RAFFLE DRAW
13:30 LIVE POP AND ROCK CLASSICS FROM THE TRIO
14:15 REFRESHMENTS
14:45 MORE GREAT MUSIC FROM THE TRIO!
15:30 HOME TIME

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A day of fun,
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It all kicks
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followed by bingo, a three course festive lunch, a
raffle, a live band playing pop and rock classics,
more refreshments and then more live music
that will keep your toes tapping and your hands
clapping until 3.30 when things draw to a close.

The day is being organised by Elleray Social Club
and it's a great chance to get a taste of some of
what their members enjoy all week! Maybe it will
persuade you to join yourself! The cost is just £22
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Richmond's Sanctuary Promise Faces Test Over Tougher Housing Rules

By James Knight



Richmond Council's plans to tighten access to social housing could disadvantage refugees granted permission to remain in Britain, according to the authority's own equality assessment, raising questions about its commitment to becoming a Borough of Sanctuary.

The Liberal Democrat administration, which has championed Richmond's reputation as a welcoming borough, is considering changes that would require housing applicants to have lived locally for five of the previous seven years. However, an Equality Impact and Needs Analysis prepared by council officers acknowledges that the proposed residency requirement could adversely affect refugees who have recently arrived in the country. The assessment explicitly identifies a "possible negative impact for refugee status (with leave to remain)" and recommends particular attention to refugees' views during the consultation process.

The finding creates an uncomfortable tension between two of the council's stated priorities: protecting scarce social housing for established local residents and removing barriers for people seeking sanctuary. Both objectives have merit, but reconciling them may prove more difficult than the administration's public declarations suggest.

Council's Own Assessment Raises Concerns

The proposed changes form part of a wider review of Richmond's Housing Allocation Scheme, which determines eligibility for the housing register and how applicants are prioritised. Under the proposals, applicants would typically need to demonstrate five years' residence within the preceding seven years, though exemptions would apply in certain circumstances. The council's equality assessment acknowledges that recently arrived eligible migrant and refugee communities could be adversely affected, while recognising that existing residency requirements may already disadvantage some groups.

The distinction between asylum seekers and recognised refugees is important. People awaiting asylum decisions are generally ineligible for standard social housing allocations, whereas those granted refugee status may qualify, subject to the relevant housing rules. A refugee who has recently been granted permission to remain could therefore meet national eligibility requirements but still struggle to satisfy Richmond's proposed local residency test.

The assessment does not conclude that the changes would be unlawful, and the council is considering exemptions to protect applicants facing particular circumstances, including domestic abuse and certain care-experienced applicants. Nevertheless, officers have identified a potential adverse effect that councillors will need to consider before reaching a final decision. The question is whether the proposed safeguards adequately address the circumstances of recognised refugees who, through no choice of their own, have been unable to establish a long-standing connection with the borough.

A Borough of Sanctuary

The housing proposals sit uneasily alongside Richmond's public commitment to supporting people fleeing war and persecution. In December 2022, the council declared its ambition to become a Borough of Sanctuary. A subsequent strategy, backed by a proposed £1.6 million budget over three years, committed the authority to improving access to services, strengthening refugee support and addressing barriers faced by sanctuary seekers.

Its action plan specifically included reviewing access to housing and homelessness services and collaborating with private landlords to identify 20 rented properties for sanctuary-seeking residents. The council has also established a dedicated Refugee Services team and funded community organisations that support refugees and other sanctuary groups. These commitments demonstrate that Richmond's sanctuary ambitions extend beyond symbolic declarations, though they also invite scrutiny of how those ambitions are reflected in the council's wider policies.

Such commitments do not necessarily require that refugees receive preferential access to social housing. Nevertheless, they create a reasonable expectation that any new restrictions will be assessed against the council's stated objective of removing barriers. A policy designed to strengthen local connections may be defensible in isolation, but it becomes more complicated when applied by an authority that has expressly undertaken to improve access for people seeking sanctuary.

The Difficult Question of Fairness

Richmond's housing pressures are considerable. On 31 March 2026, the council recorded 2,383 households on its housing register, while demand for larger family properties substantially exceeded available supply. Yet the shortage also raises questions about the Liberal Democrat administration's record on housing delivery. The borough has struggled to provide enough new homes to meet demand, and the council cannot fully separate the difficult choices it now faces over allocations from the wider question of whether it has delivered enough housing during its 8 years in office. Prioritising applicants with longstanding local connections may be defensible, but restricting access to an already inadequate supply is no substitute for increasing the number of homes available.

Equally, recognised refugees may have had little opportunity to establish the length of residence required by the proposed rules, due to circumstances entirely beyond their control. The council must reconcile these competing considerations while meeting its legal obligations and assessing the equality consequences of its decisions. Its own officers have now identified the potential problem, leaving councillors to determine whether the proposed exemptions are sufficient and how the policy can be reconciled with Richmond's sanctuary commitments.

There is no simple answer to the competing demands of local fairness and refugee protection, particularly in a borough where affordable housing is scarce. But the consultation offers Richmond's Liberal Democrat administration an opportunity to explain how its principles will operate when difficult choices must be made, rather than when declarations of welcome are adopted. Declaring a borough welcoming is relatively straightforward. Deciding who qualifies for one of its scarce homes is a rather more demanding test of that commitment.

Perfect Pottery

Report by Doug Goodman

An exciting pottery fair took place last Sunday at Teddington's Landmark Centre. A wide range of ceramic items was on display at the exhibition with the artists on hand to discuss their individual techniques. From functional to decorative pieces, the pottery fair attracted a lot of praise for the creativity and high standard of the art works.

Just a small selection of the exhibitors' creations is shown.

The Landmark Centre will be the venue for the Richmond Arts Society winter exhibition from November 27 to 29.



Pottery Fair at the Landmark Arts Centre



Nikki Phipp and daughter Dominique



Sarah Carver and Jill Brodie



Grace Everitt



Joelle Davis



Karen Lewis



Janice Heye



Rosie Turner



Camela Kantorowicz





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Vote for Horse Rangers at Fédération Équestre Internationale Inspire Awards

From The Horse Rangers Association (Hampton Court)

Laura Griffith, Director of Horse Rangers, has been nominated for the Fédération Équestre Internationale Inspire Award 2026, an international award recognising individuals who inspire others through their equestrian journey.

The award is presented by the Fédération Équestre Internationale (FEI), the international governing body for equestrian sport, including the Olympic and Paralympic disciplines.

For more than 70 years, Horse Rangers has supported children and young people across Richmond upon Thames and south-west London, helping them develop confidence, resilience, responsibility and life skills through riding and horse care.



This nomination recognises the positive impact of the young people, volunteers, staff and supporters who make Horse Rangers such a special charity.

You can [support Horse Rangers by casting your vote online](#).

Voting closes on Sunday 1 November. Every vote helps raise awareness of the difference Horse Rangers makes to the lives of more than 250 young people each week. Thank you for your support!

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Match Days At Allianz Stadium

Sunday 8th

England V Australia KO 3.10pm

Saturday 14th

England V Japan KO 4.40pm

Saturday 21st

England V New Zealand KO 2.10pm

Weekend of 27th - 28th

England V TBC

Football

Thursday 12th

England V Croatia KO 7.45pm

Sunday 15th

Spain V England KO 7.45pm



We're looking forward to more match-day revelry in Twickenham.

We're getting ready for a huge month of rugby, with the Autumn Internationals bringing a packed schedule of action every weekend. We'll be showing every game live on our big screens, giving you the perfect place to catch all the action without the expense of a match ticket. On Twickenham match days, our garden bar will be open, doubling our pouring capacity to keep queues moving and pints flowing. Expect quality, perfectly

poured drinks and always served in a glass.

Heading to Twickenham? Make us your destination for a pre-match pint and a post-match catch-up. Not going to the stadium? Settle in, grab your spot and enjoy the rugby alongside fellow fans in the comfort of the pub.

Great rugby, proper pints and a brilliant atmosphere — join us this November for another fantastic season!



*Our pergola area is getting weather
proofed for larger gatherings*

COUNTDOWN TO CHRISTMAS

The weather is turning colder, and before you know it, you'll be settling in with a glass of mulled wine by our roaring log fire, surrounded by the festive magic of the best-decorated pub in town!

But that's not all we have in store this Christmas. We're gearing up for a fabulous festive season packed with

live music nights, comedy, a craft market and more to get you in the holiday spirit.

Still planning your Christmas party? There's still time to get booked in! Ken is busy weatherproofing our pergola to make it extra cosy for those larger parties, so there's no excuse not to get everyone together for a festive celebration.

So, what are you waiting for? Get in touch and book your spot before the diary fills up!

IN LOVING MEMORY OF JANE CARRICK

We are very sorry to share the news of the passing of our lovely regular, Jane Carrick. We will remember Jane for her kindness, her cheery spirit and the warmth she brought to those around her. She will be fondly remembered and greatly missed by all of us here at the Prince Albert.

Next Week at Richmond Council

By James Knight

The future of Orleans House Gallery and proposed changes to Richmond's licensing policy are among the matters coming before councillors next week, with questions over the upkeep of historic buildings, commercial income and antisocial behaviour in the borough's town centres.

Monday: Orleans House Trust

4.30 pm, Council Chamber, York House, Twickenham

Councillors overseeing Orleans House Trust will consider the charity's annual accounts and the future management of one of the borough's most important historic and cultural assets. The Gallery welcomed 46,333 visitors during 2025/26, up 7.5 per cent, while income from café operations, retail and venue hire reached £231,075.

However, that commercial income goes to Richmond Council's Arts Service rather than the Trust itself. Although the Trust is a separate registered charity, the Council is its sole corporate trustee, with the Leader and two senior Cabinet Members overseeing its affairs. The charity holds land, buildings and an art collection valued at approximately £8.9 million, but has only £93,000 in unrestricted cash, and virtually no income of its own.

Maintaining the historic listed buildings presents a continuing challenge. Plans to reduce the Gallery's carbon emissions have been delayed by inadequate electrical capacity, while replacing its ageing energy management system is expected to cost at least £250,000. The Council is also seeking external funding, including a £500,000 application to Arts Council England.

The accounts raise a wider question about how the Council manages its conflict of interest in operating the Gallery while serving as trustee of the charity, and whether the management agreement signed in 2013/14 is truly in the trust's best interest.

Click [HERE](#) for the meeting papers

Tuesday: Regulatory Committee

7 pm, no location given

Councillors will examine a proposed licensing policy covering 2027 to 2032, including measures intended to address alcohol-related disorder and protect residents from nuisance.

Existing restrictions affecting applications for new alcohol licences in Richmond and Twickenham town centres would remain, while two additional Areas of Special Interest are proposed for Richmond Green and Richmond Riverside. These would allow councillors to give particular consideration to local problems when determining licensing applications, although they would not impose the same presumption against new licences as the existing cumulative impact assessments, and are therefore a relaxation of policy.

Police evidence identifies Richmond Station, Water Lane and St Mary Magdalen Churchyard among locations associated with antisocial behaviour. The revised policy also addresses violence against women and girls, alcohol delivery services, noise and the implications of Martyn's Law, which introduces new security requirements for certain public premises and events.

Despite the policy's potential implications for businesses and residents, the consultation attracted just 11 responses. Councillors must decide whether the proposed measures strike the right balance between supporting the borough's evening economy and protecting residents from alcohol-related problems.

The policy is expected to proceed to Full Council for approval in December.

Click [HERE](#) for the meeting papers

A Royal Treat with Parma Ham

I was invited to a very special evening recently at the **Hotel Café Royal**, by the **Prosciutto di Parma PDO Consortium**. It was a fabulous dinner at the two Michelin-starred **Alex Dilling** restaurant, and the evening was to celebrate the fact that this consortium was announcing a new collaboration with Chef Alex Dilling at Alex Dilling, whereby guests can experience an authentic Aperitivo “at the bar” experience until **28th November 2026**.

Prosciutto di Parma is an exceptional product shaped by centuries of heritage and tradition. Containing just two ingredients - Italian pork and salt. With no preservatives or additives, its distinctive sweetness comes from a minimum 14-month

curing process, shaped naturally by the dry hillside air of Parma. Every authentic ham carries the five-point Ducal Crown, the Consortium’s mark of guaranteed authenticity and traceability.



You’ll know that your Parma Ham is authentic Prosciutto di Parma as it is protected by the EU’s Protected Designation of Origin (PDO), ensuring its authenticity, quality, and heritage. PDO requires production within a defined geographic area and strict compliance with a detailed specification at every stage, shaped by the unique local natural and human factors that make it distinctive. For Prosciutto di Parma, this means each ham is made using centuries-old traditions and cured exclusively around Parma, where the region’s climate is essential to the curing process.

Each stage of curing and maturing is carried out with meticulous care, preserving the delicate balance of fragrances and flavours nurtured by the gentle air of the Parma hills. It’s a match made in heaven: perfect for Aperitivo, perfectly aligned with the standards of chef Alex Dilling, who is celebrated for refined modern cuisine and an unrivalled attention to detail and for sourcing top-quality produce.

Prosciutto di Parma Aperitivo by Chef Alex Dilling

From now until **28th November 2026**, between **18.00 and 22.00**, you are warmly invited to secure your seat at the bar and enjoy Aperitivo tasting bites inspired by Prosciutto di Parma PDO—crafted and served by Chef Alex

Dilling’s team. Enjoy a drink and three canapés built around Prosciutto di Parma - only available until November.



And having enjoyed a fabulous Campari Spritz the other evening, together with some amazing canapés, I think it will be the perfect end to a busy day up in London.

Booking available [here](#)

Discover more
proscuitodiparma.com
hotelcaferoyal.com



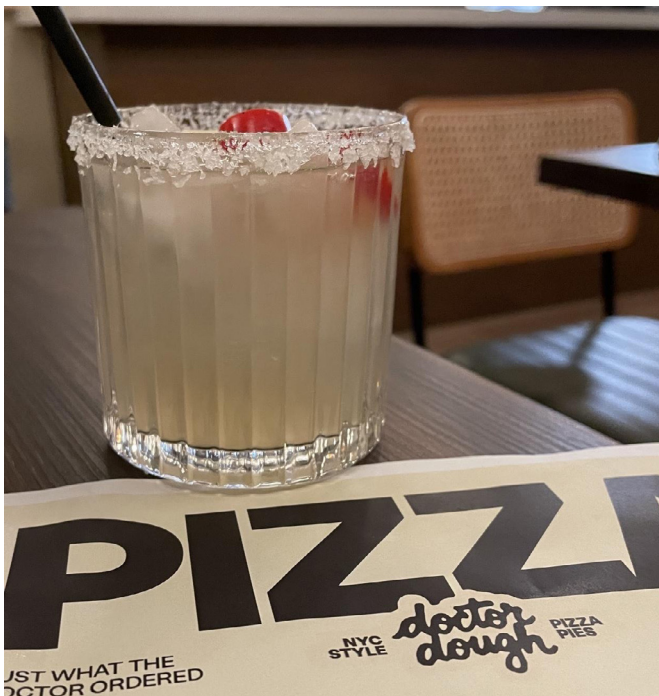
Doctor Dough – A Tasty Prescription!

Tucked away down Devonshire Road off Chiswick High Road, is a little corner of pizza paradise. It's called **Doctor Dough** and it serves the most amazing New York style pizza pies - either to eat in or takeaway. The night we went, the place was buzzing: families stuffing themselves with slices of giant pizza, and a trail of people leaving with large takeaway boxes, rushing home to eat them.

Inspired in part by his experience living with Crohn's disease, founder **Sonay Ali** set out to create a pizza that didn't compromise on flavour, while feeling lighter to eat. His passion led him to develop a distinctive fermented dough-making process, creating a lighter, more digestible pizza that retains the flavour, texture and indulgence of traditional New York-style slices. The approach inspired both the business and its name: Doctor Dough.



Doctor Dough Pizza has only recently opened as a restaurant. It first gained popularity from a stall in Hammersmith's Lyric Square Market, where queues quickly formed for its New York-style slices, characterised by rich tomato sauce, burst cherry tomatoes with mozzarella and parmesan. The business has grown organically through market trading, pop-up residencies and collaborations with some of London's best-loved independent operators.



The menus are sensibly concise. We started with a drink - a very good spicy Margarita for me and a bottle of Little Swine very low alcohol beer (Hog's Back Brewery) for my husband. The beer was a new discovery for him and apparently very good indeed - very 'hoppy' and refreshing - so Sonay obviously chooses his stock well.

We were amused to see a sink well positioned on the corner of the serving area so that it could be used by customers and staff. It was obviously a popular move so that folk can wash their hands before heading home after eating copious pizza slices.



Well, we had to try the **OG New York Marg**, so based



on seeing what neighbouring tables were eating, we chose an 18inch one. (This has Fior di Latte, Pecorino, Mozzarella, house sauce, Grano Padano and basil). The board showing the **Seasonal pizza** seemed to be saying 'try me', as it sounded so amazing, so that was our other choice. This seasonal option had Shitake, white and oyster mushrooms, confit onions, Forme d'Albert and garlic whipped ricotta cheese. This comes as a 12inch only. and was seriously good. The thin crusts are the perfect vehicle to carry the amalgam of toppings. The menu also offers a selection of dips for you to use with any leftover crust. We tried the hot honey and the maple bourbon chipotle - both were very good, but to be honest, not really necessary as the pizzas are so good.

We had a chat with Sonay about the flour that he uses, as we are concerned about the new legislation here in the UK for adding folic acid to white flour and the potential harm it can cause. Sonay assured us that

he uses Italian flour, so no folic acid to worry about as most other countries aren't being forced to inflict it on their citizens.

Needless to say, we couldn't manage to eat both pizzas (despite my husband doing his very best!), so Sonay kindly offered to put the remaining pieces into a box for us to take home.

There is only one dessert on the menu: Angela's home made Tiramisu. Of course we had to try this and it was pretty magnificent. I managed to grab a couple of small spoonsful and it was sensationally light, but rich and delicious.

As with the food menu, the wine list is equally concise and well priced. There are four house wines (red, white, rose and orange) as well as prosecco. Prices are reasonable - from £8 for a 175ml glass or £32 for a bottle.

Doctor Dough is the ideal prescription for any pizza fan. Sonay is looking for his next site and we urged him to look closely at Twickenham. But in the meantime, you'll have to hop on the 267 bus, get the tube to Turnham Green...or drive.



The From Scratch Kitchen

Yorkshire home cook **Bob Dickinson** has just published his first cook book and it gives us all a reminder that, amidst the chaos of modern life, food is something well worth putting a little extra love and care into. Bob's collection of recipes is inspired by his English countryside upbringing, tending the home farm and growing up as one of seven children. They reflect a deep appreciation for authentic, unpretentious meals that warm the heart and feel like home. Shaped further by spending early married life living in South Australia, his recipes strike a balance between hearty English comfort and a more vibrant, sun-soaked style of cooking. Using well-known ingredients and sourcing locally wherever possible, Bob encourages us to reconnect with food, explore outside of the supermarket, and see cooking as something well worth putting a little extra love and care into.



The From Scratch Kitchen is published by Quadrille at £28 for a lovely hardback and takes us through more than 100 of Bob's most loved recipes – the very ones he began with when he was learning to cook from scratch. He teaches us how to make familiar dishes that feel slightly more special, such as lasagne with hand-rolled pasta and lamb tagine with homemade flatbreads. He lets us in on the intricacies of from-scratch cooking we may have once shied away from – stretching and folding sourdough to perfection, making our own fresh butter and creating golden, flaky pastry every time. With a soft spot for puddings, Bob hands down some of his family's most treasured, nostalgic recipes, like sticky toffee pudding with butterscotch sauce, lemon meringue pie and Bakewell tart. He encourages us to relish in the seasons with recipes for Easter hot cross buns, Christmas pudding and autumnal pumpkin pie, perfect for gathering and sharing. From gorgeous summer salads and one-pot-wonders, to dish-scraping desserts and homemade kitchen staples, in **The From Scratch Kitchen** you'll find all the recipes we need to live a from-scratch lifestyle, all year round.

Here's a delicious recipe to demonstrate Bob's culinary prowess:

One Pan Greek Lemon Chicken

"Every family needs that favourite one-pot wonder they can have on repeat with no complaints – and this is ours. On those weeks when you're stretched thin and dinner inspiration is at an all-time low, chicken and rice is a reliable go-to. But with a few simple additions that take no time at all – think fragrant herbs, salty Kalamata olives and creamy feta – this Greek-inspired dish becomes something you'll look forward to eating. For an even quicker dinner, mix up an extra batch of the Greek seasoning using dried herbs, and keep it in your pantry. That way you can come home, switch your brain to off-mode, and throw this simple dish together without thinking twice."

Serves: 6 **Prep:** 20 minutes **Cook:** 50 minutes

- 1.5 kg (3 lb 5 oz) chicken thigh fillets (or 12 chicken thighs)
- 2 cloves garlic, crushed
- 2 tablespoons olive oil
- 2 courgettes (zucchini), halved lengthways and finely sliced
- 250 ml (8 fl oz/1 cup) dry white wine
- finely grated zest and juice of 2 lemons
- 300 g (10½ oz/1½ cups) basmati rice, rinsed
- 500 ml (17 fl oz/2 cups) chicken or vegetable stock (broth) or water
- 100 g (3½ oz/⅔ cup) Kalamata olives
- 100 g (3½ oz) feta

Greek Seasoning

- 1 tablespoon oregano
- 1 tablespoon basil
- 1 tablespoon dill
- 1 tablespoon mint
- 2 teaspoons rosemary
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- 1 teaspoon salt
- 1 teaspoon ground black pepper

Method

1. Preheat the oven to 200°C (180°C fan-forced/400°F).
2. To make the Greek seasoning, combine the ingredients in a small bowl. Add the chicken thighs to a large mixing bowl, sprinkle over the seasoning and mix to make sure the thighs are well coated.
3. Heat a large flameproof, ovenproof casserole dish (Dutch oven) over medium heat. Add 1 tablespoon of the olive oil, then fry the chicken for 2–3 minutes on each side or until browned. Do this in batches, making sure the chicken is only 1 layer deep and all of the thighs come into contact with the bottom of the pan, so as not to sweat the meat. Transfer the chicken to a plate and set aside.
4. Reheat the pan and add the remaining olive oil, garlic and courgettes (zucchini). Cook for 5 minutes or until the courgettes are soft.
5. Add the chicken back into the pan, along with the white wine and lemon zest and juice. Sprinkle the rice over the top of the chicken, pour over the stock (broth) or water, stir, and cover with a lid.
6. Transfer to the oven and bake for 30 minutes or until all the liquid has been absorbed by the rice.
7. To finish, sprinkle with the Kalamata olives and crumble the feta on top.

Tip: You can use finely chopped fresh herbs, or dried herbs for the Greek seasoning. If you're planning on doubling and storing the recipe for future use, dried would be best.



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Size Matters. A Travel Conundrum!!!

By Bruce Lyons

Thomas Cook would probably turn in his grave if he saw what evolved following on from his July 1841 Adventure.

Today we are spoilt for choice and this applies as much to Hotels and Airlines and styles of travel, but even more to tours and Cruise Ships.

So, for the next few weeks I'm looking at these issues, as they affect, colossally, the end result of your holiday choice of the resultant level of satisfaction of the holiday and consequently its value for money.



Let's start with "small group travel" as this, of all types of travel has exploded exponentially in the last decade.

Group Size; Usually constrained to 8 - 16 travellers which shifts the dynamic from a "crowd" to a mobile community



Logistics and nimbleness; Smaller vehicles are able to navigate narrow village lanes; remote mountain passes and historic city centres that are impenetrable to larger vehicles

Accommodation and Dining; Groups stay in character filled boutique hotels, family run eco lodges or homestays rather than generic high rises.

How did "small group" grow so quickly both in demand and popularity. A large proportion of the clients are solo, and the groups offer companionship and safety without creating

intractable conditions. Another factor has been the wide use of social media resulting in international clients - another bonus, meeting travellers from diverse cultures.

Access and Local immersion: Expert local guides or "resident tour directors" act as cultural interpreters, unlocking homes, artisan workshops and off the beaten track sights.

Balanced itineraries; Modern small group tours consciously mix structured highlights with generous gaps of free time, preventing the exhaustion of "flag waving" whirlwind schedules.

Responsible Tourism; Lower Passenger numbers (smaller groups). Reduce environmental strain on fragile ecosystems and direct financial support feeds straight into local, family-owned businesses.

Next week I will elaborate on vast choice that this growth has enabled- such an eclectic choice is available today.

Crusader Travel, 58 Church Street, Twickenham TW1 3NR - 020 8744 0474



Traveller's Tales 186

Booked Your Holiday Yet?

Doug Goodman Offers Some Ideas for Finding Your 2027 Vacation



The traditional time for booking a holiday used to be just after Christmas. We collected brochures, discussed destinations and dates, set a budget and then visited our local travel agent to make a booking. This was easy if you lived in Twickenham where there were once seven travel agencies. How it's all changed! Almost everything from flights, cruises, trains, hotels, excursions and restaurants can be accessed and booked through the internet. But not everyone likes this impersonal method of arranging a holiday. Some of us prefer to discuss our plans with an expert who has first-hand knowledge of our proposed destination and can ensure we book the most suitable holiday that matches our requirements. Specialists like Bruce at Twickenham's Crusader Travel can answer all your holiday questions and ensure that your holiday is protected if anything goes wrong.

TRAVEL SHOWS

If you want to learn about destinations, meet tour operators and discover a whole range of holiday options as well as collecting brochures then two forthcoming London travel shows will be of interest.

At Olympia from November 5 to 8 you can visit The Luxury Travel Fair. You'll meet some of the world's leading luxury tour operators with over 70 brands to discover. Don't miss the Spirit of Christmas Fair in the adjacent hall.

Also at Olympia from January 28 to 31 is Destinations, a substantial show featuring all types of holidays suitable for families, couples and single travellers. Six hundred leading travel brands and 90 tourist board will be available to answer your questions. Special offers and discounts can be found and 100 travel experts, writers and journalists will talk about their experiences during appearances on the three stages. Cooking demonstrations and cultural performances will take place throughout the show.

Information: Luxury Travel Fair. www.luxurytravelfair.com Destinations. www.destinationsshow.com



Early Package Holidays

Remember these Twickenham Travel Shops?



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Mallorca Hotel Bonsol



China Terracotta Warriors' Souvenirs



Rhone River Cruise



Romania Bucharest Hilton Hotel



Your Private Yacht



Ski France

To inspire you we've selected a small range of travel pictures. These were taken by Doug except for Sydney Harbour and New York which were supplied by Mary Aston.



Murder in the Cathedral

by T S Eliot

Orange Tree Theatre at St John the Divine, Richmond until 7th November

Sacred space being the site of deliberate murder is somehow far more shocking in an actual church, and The Orange Tree's move to the nearby St John's gives poignant authenticity. Here, priests in full vestments are in a holy place, fragrant with incense.

When Thomas Beckett, rebel Archbishop of Canterbury, returns from a seven-year exile in France, he had long been at loggerheads with King Henry II, his former friend. Eliot focusses on the issue of when people need to oppose the state on grounds of conscience, a live issue in 1935 when the play was written. In Tom Littler's *Murder in the Cathedral*, 1179, 1935, and 2026 meet headlong.



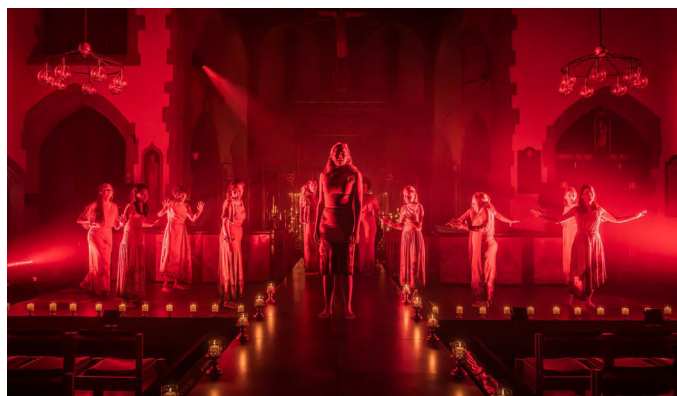
The play is dramatic in ways that feel original and unexpected. Beckett preaches his Christmas morning sermon from the pulpit. After the assassination, the knights break the fourth wall and attempt to justify themselves. Their evasive excuses are cringe-making, suggesting that the language used by politicians was already pretty debased by 1935.

Eliot is uncompromisingly serious in his approach, with elevated, very poetic, often rhyming language, and a chorus of women of Canterbury that signifies his aspirations to Greek tragedy.

Littler and his cast go for it with complete conviction and complete success. David Suchet has more than enough presence to carry off this high serious style and wears his chasuble with complete naturalness. It's a simple unshowy performance that trusts in the text. The three priests (Michael Lyle, Paul Hickey, and Mensah Bédiako) are all very different but come across as men who have said Mass together for a long time. The knights and the tempters are played by the same actors, slick, smooth operator Jyuddah Jaymes, the more overtly thuggish Ben Caplan and Nick Sampson, and the chillingly establishment David Yelland, who looks as though he has come straight from the Athenaeum.

A standout performance comes from the Chorus, Francesca Ellis's ensemble of eighteen and four singers, who declaim individually as well as together. Orlando Gough's music is magnificent, vaguely mediaeval but bent into a very 21st century sound. It doesn't try to be too complex, despite challenging harmonies, and would be worth hearing on its own in a concert.

This is a seriously impressive production.



Read Patrick Shorrock's review at www.markaspen.com/2026/10/20/murder-cathedral

Photography by Marc Brenner

The Madness of King George III

by Alan Bennett

PTC at the Putney Arts Theatre

Delving into the summer of 1788, *The Madness of King George III* blends emotion, comedy and tragedy from Bennett's satire to offer an interestingly entertaining look and reflection on this time in British history.

As the titular character King George, Peter Singer portrays a great range of different emotions and conditions, all with good guile and energy. His performance garners sympathy and, as the obvious linchpin of the play, his performance keeps everything on track and skilfully allows for the different storylines and branches to play off the events befalling the King.



Joseph Vance, as William Pitt, has the strongest voice in the cast that allows his character a convincingly stout demeanour. The 'villains' of the piece are having a lot of fun here and Tim Iredale, as the Prince of Wales, attacks his part with classic bad guy gusto. Mike Lahiffe brings a strong grounded presence as the scheming Charles James Fox and there is a great parliamentary scene with he and Vance's Pitt, arguing back and forth.

Co-directors Kim Dyas and Veronika Wilson cleverly stage scenes in parliament with the echoing of the chambers well implemented from a chorus off to the side, whilst the main players in the scene debate back and forth.

The two main women of the court, Louise Elliker as Queen Charlotte and Gemma Willis as Lady Pembroke have some wonderfully understated moments, especially in creating the sense that there is a whole story that each of their characters could be telling. The whole stories are forever unexplored, however, as they are obliged by the mores of the time to play second fiddle to support to the men and their issues.

The Doctors (Alex Murphy, Sharon Czudak, Carole Stewart, Sarah Kitchen) sometimes duelling, sometimes cooperating, provide comedy but also highlight the harshness of the times whilst showing the self-serving nature that presides in many characters.



The high quality costumes, designed by Simon Crump with Roanne Hathaway make the aesthetics of the show very impressive, while the accompanying music adds to the spectacle.

There is a lot of effort put into this production of *The Madness of King George III* in a show filled with passion and energy.

Read Denis Valentine's review at www.markaspen.com/2026/10/22/mad-geo-ptc

Photography by Colin Rogal

Soho Songs

music by Mike Lindup, lyrics by Barb Jung

Cahoots Theatre Company at Wilton's Music Hall,
Whitechapel

There is something inherently theatrical about Soho. For generations, this small square mile of London has existed as a place of contradiction: glamorous yet seedy, cultured yet chaotic, and perpetually caught between its colourful past and an increasingly polished present. *Soho Songs*, performed by cabaret artist Barb Jungr, attempts to capture the spirit of this ever-evolving neighbourhood through music, storytelling and a generous helping of nostalgia. The result is an engaging evening that celebrates Soho's lost character, even if its approach sometimes feels more familiar than innovative.



Wilton's Music Hall, with its weathered interiors and palpable sense of history, provides an atmospheric backdrop.

Created in collaboration with Level 42's Mike Lindup, who composed the music to Jungr's lyrics, the song cycle draws on the people, places and peculiarities that once defined Soho. Accompanied by pianist Michael Roulston and bassist Davide Mantovani, Jungr delivers a performance that demonstrates the considerable vocal ability she has developed over her career. Her voice moves confidently between tenderness, theatricality and wry humour, giving the songs a wide emotional range. Some numbers are genuinely touching, finding universality in the stories of a neighbourhood that has changed almost beyond recognition.

Indeed, Jungr's greatest strength may not be her singing alone, but her ability to tell a story. Her introductions and anecdotes are frequently hilarious, delivered with the spontaneity of a seasoned stand-up comedian. There is an appealing informality to her, and her recollections of Soho's more colourful inhabitants bring the neighbourhood's history to life in ways that the songs themselves do not always achieve. The evening occasionally feels as though it could dispense with the musical interludes altogether and become an equally entertaining comedy show.

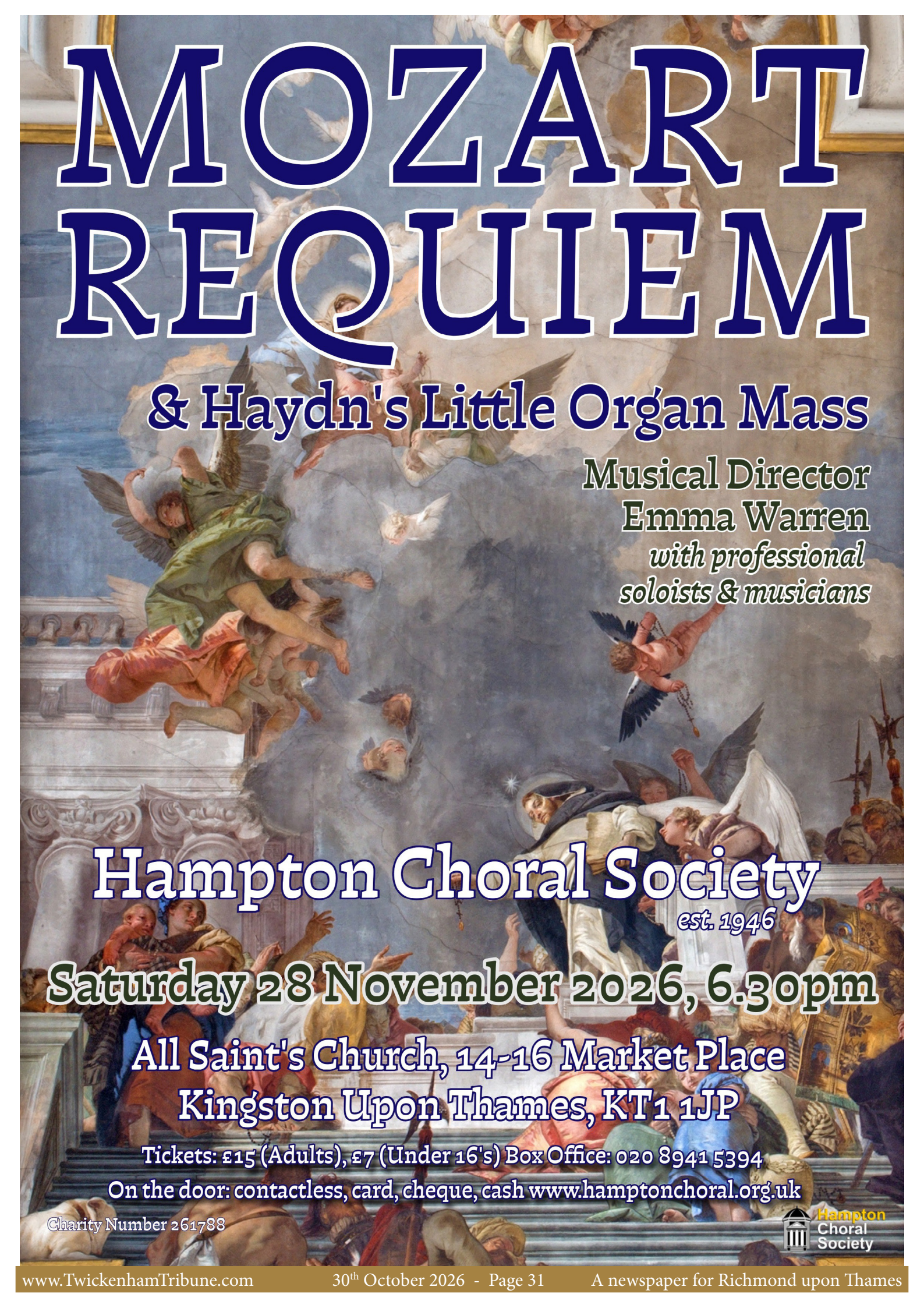
Nevertheless, *Soho Songs* occasionally struggles to sustain its momentum. Its appeal is likely to be strongest among audiences who remember the Soho being celebrated, or who feel a particular affinity for its cultural history.

Ultimately, *Soho Songs* is a fond and affectionate tribute to a neighbourhood whose mythology remains as compelling as its reality becomes increasingly elusive. It may not reinvent the cabaret form, but Jungr's wit, vocal talent and evident affection for her subject make for an enjoyable evening.



Read Ravenna Vale's review at www.markaspen.com/2026/10/25/soho-songs

Photography by Steve Ullathorne



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St Mary's University

St Mary's University hosts coaching development workshops alongside TASS and Sport England



St Mary's University, London recently hosted a coach development workshop on campus in partnership with the [Talented Athlete Scholarship Scheme \(TASS\)](#) and [Sport England](#).

In attendance were coaches from schools, colleges, universities, sports clubs, and the local coaching community.

The core objective of the workshop was to discuss and develop practical coaching strategies, facilitate peer problem-solving, develop connections across the local sport landscape, and provide access to coaching expertise.

This was the first of a series of workshops to be hosted between St Mary's University, TASS and Sport England. The workshops are designed to build off each other across the year and to provide tailored coach development based around individual needs.

This inaugural session focused on networking, needs analysis, problem solving, sharing of ideas, and best practices. The workshop concluded with an inspirational keynote address from [Endurance Performance Centre](#) Assistant Performance Coach, Fiona Ford.

Fiona is a former professional triathlete and experienced high-performance coach. Following a serious cycling accident, she returned to competition to achieve a podium finish at the 2016 Ironman World Championships. She has over 15 years of coaching experience.

The next coaching workshop will take place on the St Mary's University campus in February 2027.



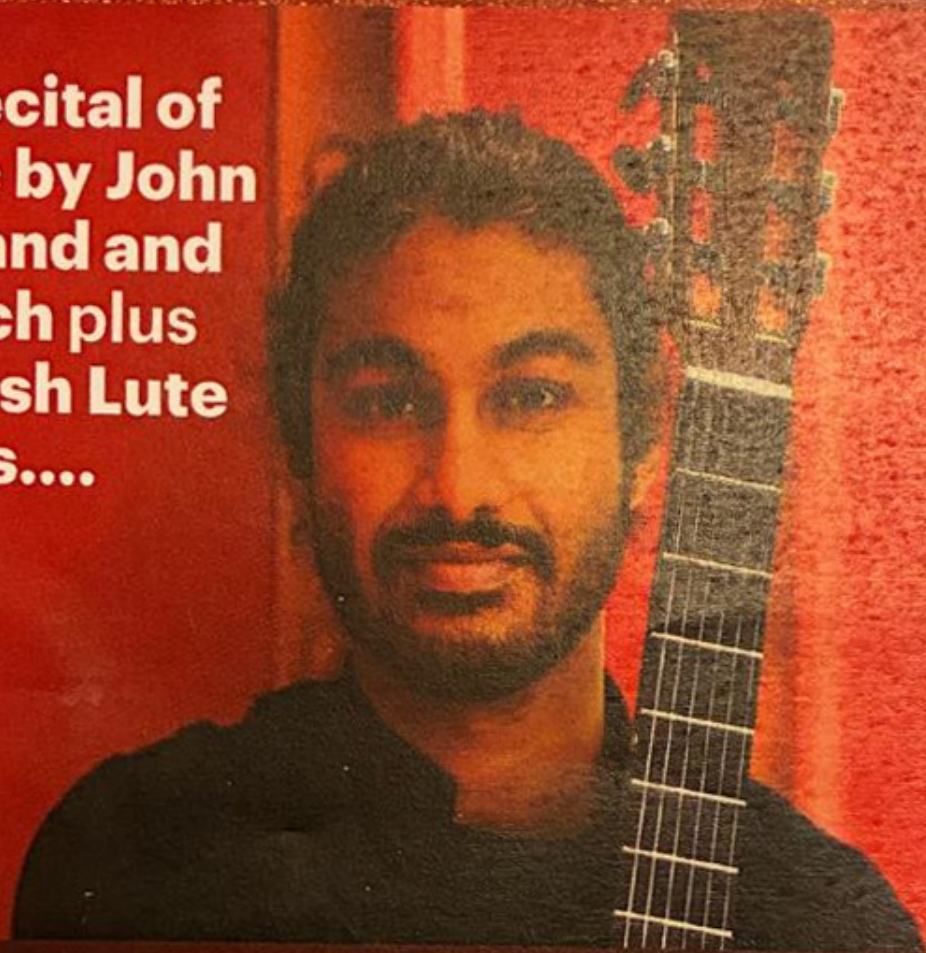
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Professional Cookery & Hospitality Learners Enjoy Industry Workshops

Our Professional Cookery & Hospitality learners recently took part in two fantastic industry-focused sessions, gaining hands-on experience and valuable insights from hospitality professionals.

Cheese Education Workshop with Alumnus, Rory Larkin

The department welcomed Rory Larkin RNutr, Senior Development Chef at Lactalis UK & Ireland and a former Richmond upon Thames College student, for an engaging Cheese Education Workshop in the College restaurant, The View.



The workshop gave learners the opportunity to sample a wide range of cheeses while exploring the different flavours, textures and characteristics that make each variety unique.

Rory also shared his expert knowledge on how cheeses can be used creatively in professional kitchens and across a variety of dishes.

Putting their new knowledge into practice, learners took part in a fun cooking challenge, using the cheeses they had tasted to develop and create their own dishes.

The activity encouraged creativity, teamwork and practical culinary skills, while giving students a taste of the innovation required within the hospitality industry.

Hospitality Careers Insights from Hilton London Syon Park

Learners also had the pleasure of welcoming Paige Pearce, HR Manager, and Cameron Townend, Director of Operations, from [Hilton London Syon Park](#).

During their visit, Paige and Cameron provided a fascinating insight into the day-to-day operations of a leading hotel, highlighting the variety of departments that work together to deliver exceptional guest experiences.

Learners discovered more about career pathways available within the sector, from food and beverage and front-of-house roles to management and leadership opportunities.

The session offered valuable industry knowledge and gave learners a greater understanding of the skills, experience and enthusiasm needed to build a successful career in hospitality.

Interested in a career in Professional Cookery or Hospitality?

[Explore our courses](#) and discover how you can gain the skills, experience and industry connections needed to succeed in this exciting sector.



**Richmond upon
Thames College**

THE CHANGING FACE OF LONDON

An illustrated talk
by Tim Catchpole



Monday 2 November • 7.30pm

Tower House School Hall, 188 Sheen Lane, SW14 8LF

Admission £5 • Members Free

More details from info@mess.org.uk

Vote for Barnes Children's Literature Festival in UK Festival Awards

From London Children's Literature Festival CIC

The UK's largest children's book festival in Barnes has been shortlisted in two categories for the 2026 UK Festival Awards, for Best Arts & Culture Festival and Best Family Festival of the Year!

The Festival was founded by local families in 2015 and is the only national book festival that is entirely organised and delivered by over 150 unpaid volunteers.

Public votes are counted towards the winner and you can [support them by voting online](#).

Founder and Director Amanda Brettargh describes the Festival as *"literacy lovingly wrapped in community"*.

She said: *"It takes a village to produce the London Children's Literature Festival. In thirteen years, we've grown from a conversation at our school gate to become the UK's largest kids' book festival and we're bursting with pride to be shortlisted for the UK Festival Awards."*

"We're up against some mega music festivals so it's really big deal for this tiny team of volunteers who give their time and work so hard for ten months of the year to bring the magic of reading and writing to children and families," Ms Brettargh said.

"It's what keeps us going - and growing: that every year we want to reach more children and families than ever before."

The winners will be announced on Tuesday 1 December.



Big Ham Pond Prune

From Ham and Petersham Association & Amenities



Love Ham Pond? Come to the Big Pond Prune on Saturday 7 November.

The prune will be starting at 10am, with the initial meet at Ham Pond.

Tools will be provided but please bring your own if you can. Everyone is welcome to join in!

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+ AIRFIX

Richmond Leisure Centre Membership Up 20% In First Year with Better

Membership at Pools on the Park and Teddington Pools and Fitness Centre has grown by 20% in the first year of GLL's partnership with Richmond Council.

The centres, operated under GLL's Better brand, now have 3,613 members, up from 3,011, and recorded more than 700,000 attendances during the past 12 months.

Jonathan Davey, GLL's Partnership Manager for Richmond upon Thames, said: *"It's been a hugely positive first year in Richmond, with investment in our facilities, new health and wellbeing programmes, and growing opportunities for local residents to be active."*

Two major additions at the centres are helping residents manage long-term health conditions and supporting local sporting talent.

Healthwise, a GP exercise referral scheme, has already attracted more than 100 residents. It offers support from trained staff and subsidised gym and exercise classes to help people manage conditions such as arthritis and diabetes. A specialist falls-prevention programme is also available, with a cancer rehabilitation course launching this November.

The GLL Sport Foundation is supporting 49 local athletes and para-athletes in its first year in the borough, offering financial and practical support.

Among them is Whitton swimmer Florence, who has Down's syndrome. She receives free access to Better leisure facilities across the UK to support her training.

Florence's mum said: *"The membership has had a great impact on her levels of activity, swimming performance and generally her overall mental and physical wellbeing. She uses it at least four times a week and is getting an enormous amount out of it. I can genuinely say that it has changed her life."*

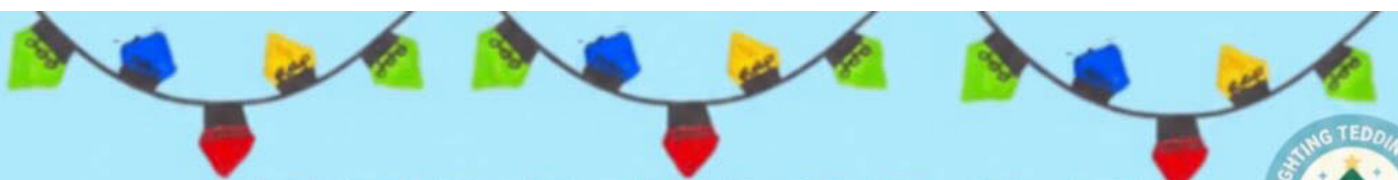
Other improvements include a new multi-purpose fitness studio at Pools on the Park, women-only strength training sessions and Les Mills classes. The Active Communities programme has also taken free exercise classes into local care homes.

The centres have also hosted information sessions with groups such as Age UK, Achieving for Children, and Dementia Friends, helping to promote awareness of fostering, using digital technology, and coping with dementia. Some members of staff have also undergone dementia-awareness training.

Councillor Elizabeth Gant, Vice-chair of the Environment, Sustainability, Culture and Sport committee at Richmond Council, said: *"Our leisure centres are about much more than swimming pools and gyms – they are places where residents can build confidence, meet others and find support to lead more active lives. It's fantastic to see our partnership with GLL opening up more opportunities, from helping people manage long-term health conditions to taking exercise classes into care homes and supporting local sporting talent. We want more residents to find an activity that works for them, and this first year gives us a strong foundation to build on."*



GLL



TEDDINGTON LIGHTS UP

THURSDAY 26TH NOVEMBER

4:30 - 8:00PM

Christmas light switch on at 6:00



Broad Street
Lantern parade
at 4:30

Shops open
late with festive
activities & offers

Choirs &
carol singing

Food, craft &
gift stalls

Carriage rides
with The Anglers

Elf Hunt
with prizes

Indoor Christmas
market at
Teddington Con Club

Santa's Grotto at
The Builder's Arms



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The Final Whistle for Sheen's Tuesday Night Footballers

By Richard AH White, EastSheenMatters

After 44 uninterrupted years, the final whistle blew last night on a footballing tradition that has brought together generations of local men.

Founded in Chelsea in 1982 by a group of young men and relocating to Sheen in 1999, Tuesday Night Football (TNF) has met every week at 9pm, come rain or shine.

But time catches up with us all. With several players now in their seventies and nobody under 60, the club has increasingly struggled for numbers as age has taken its toll. With new recruits proving hard to find, the group has reluctantly decided that the time has come to call it a day.

TNF was always about more than football. Everyone was welcome, regardless of ability. All that mattered was a willingness to get out, kick a ball about and enjoy the camaraderie of a regular weekly get-together.

At the helm since the very beginning, organiser Nigel Scott has meticulously kept records of every game. He estimates that more than 400 local players have turned out for TNF over the years, with many clocking up more than 500 appearances.

After the final whistle, the players would head to The Plough for post-match drinks. The pub always made them welcome, despite their regular arrival at around 10pm, often soaking wet and in decidedly unsuitable attire.



For the men who have pulled on their boots and turned out for TNF over the decades, Tuesday nights will never quite be the same. The football may be over, but the friendships, memories and sense of community built over 45 years will surely endure.

Red Roses in New York, A Chance to Showcase Investment Opportunity Across the English Game

Red Roses' historic East Coast fixture forms part of wider programme engaging investors, sports leaders and partners ahead of a pivotal decade for rugby.

England Rugby will use the Red Roses' first-ever fixture on the United States East Coast as the centrepiece of a wider programme designed to showcase the growth potential of English rugby and build relationships with investors, business leaders and commercial partners from across the American sports market.



Ahead of Friday's match against the USA at Sports Illustrated Stadium in New Jersey, England Rugby leaders will host a series of events in New York, bringing together senior figures from sport, investment, business and government to discuss the future opportunities within rugby and the growing commercial momentum behind the women's game in particular.

The programme comes at a significant moment for rugby in the United States with Rugby World Cups set to be hosted in the country in 2031 and 2033.

The visit also comes at a time when US investors are showing unprecedented interest in British sport.

From Premier League football to the Women's Super League, American owners and funds are increasingly

looking to the UK for growth opportunities with US investment also flowing recently into the PREM through new ownership at Exeter Chiefs.

England Rugby believes the combination of the Red Roses' success; the strength of the English rugby system and the sport's untapped commercial potential creates a compelling proposition for partners and investors looking at the next phase of growth in global sport.

The success of the women's game creates an opportunity to open much broader conversations about the future growth of English rugby, including Premiership Women's Rugby, the PREM and the wider English game.

A two-day programme includes a private dinner with leading sports investors and owners, a business breakfast hosted at the British Embassy, in partnership with British Airways, and matchday hosting around the USA v Red Roses fixture.

Among those attending events across the visit are a cross-section of institutional, private and strategic investors from across global sport, including representatives connected to Chelsea FC, Gotham FC, Ariel Investments' women's sports fund, Billie Jean King Enterprises, Inner Circle Sport, League One Volleyball (LOVB), WTGL, United Soccer Leagues and other leading sports properties and investment platforms.

England Rugby Chief Executive Bill Sweeney said:

"The Red Roses have become one of the most successful and recognised teams in world rugby, and their growth has created opportunities that extend far beyond the pitch. This visit is about using that momentum to showcase the wider opportunity that exists across English rugby. The United States is entering what could be a transformational decade for rugby. With two Rugby World Cups heading to the country and growing investment flowing into women's sport and British sports properties, now is the right time for us to start building relationships and having those conversations."

"We're here to learn, to listen and to share our ambition for the future of English rugby including our men's and women's top flight leagues. Ultimately, this is about creating connections and opportunities that can help support the long-term growth of the game in England."

The programme has been delivered with support from partners including British Airways and Bloom Sports Partners.



Brentford 2 Nottingham Forest 0: Bees mark 100th Premier League game at Gtech with win

Written By Brentford Football Club

Brentford marked their 100th Premier League game at Gtech Community Stadium with a 2-0 win over Nottingham Forest, thanks to a Nikola Milenkovic own goal and Igor Thiago's close-range finish.

Milenkovic turned Dango Ouattara's low cross into his own net on the half-hour mark, before Mathias Jensen rattled the crossbar with a free-kick. Having weathered a spell of Forest pressure after the break, the Bees doubled their lead through Thiago on 76 minutes.



Head coach Keith Andrews made one change to the side that started [the west Londoners' previous Premier League game against Hull City](#), with Vitaly Janelt returning from suspension to replace Aaron Hickey in midfield.

Hickey moved to the bench, with Benjamin Fredrick dropping out of the matchday squad.

Brentford threatened after four minutes when Neco Williams headed Janelt's in-swinging corner clear at the near post, but only as far as Mamadou Sangaré, whose sweetly struck volley whistled just over the crossbar.

At the other end, Williams' cross was blocked before James McAtee's effort deflected into the path of Liam Delap. The striker attempted an ambitious shot on the turn but, leaning back, sent the ball well off target.

Forest threatened again on 18 minutes when Morgan Gibbs-White drove forward following a turnover in midfield, but Sepp van den Berg headed his effort from distance away.

A minute later, Williams' delivery from the right dropped to Jair Cunha, who was still in an advanced position following a corner, but the defender could not react quickly enough to turn the ball towards goal.

Jensen then slipped Thiago through at the other end. Under pressure from Murillo, the striker took his shot early but dragged it wide of Matz Sels' left post.

Kristoffer Ajer raced across to block Delap's shot after the forward was released down the right side of the box, before McAtee drifted in from the flank and took aim from just outside the area - his effort bouncing inches wide of the far post.

Andrews' side took the lead on the half-hour mark. Ouattara received the ball on the right and skipped past Murillo on his way into the Forest penalty area before his low cross from the byline was inadvertently turned into his own net by Milenković.

Jensen came close to doubling Brentford's advantage on 36 minutes. Kevin Schade was released by Keane Lewis-Potter and tripped by Milenkovic on the left edge of the Forest penalty area.



Jensen and Janelt stood over the resulting free-kick, with the former lifting a dipping effort over the wall and against the crossbar.

Caoimhín Kelleher made a brave

stop two minutes after the restart. Gibbs-White made first contact with a cross from the right before the Brentford keeper dived at Delap's feet to gather the loose ball, winning a free-kick in the process.

Gibbs-White delivered an inviting ball into the Brentford box on 54 minutes, but Ryan Yates sent his stooping header over the bar.

Moments after coming on, Arnaud Kalimuendo raced towards goal and saw his shot from the left side of the box blocked by van den Berg.

Williams whipped in the resulting corner, which Gibbs-White met with a header towards goal, but Thiago was on hand to clear.

Having soaked up a spell of Forest pressure, Brentford doubled their lead on 76 minutes.

Two of Andrews' substitutes combined in the build-up. Hickey fizzed an inch-perfect pass out to Jaidon Anthony on the right and the winger took the ball in his stride before picking out [Thiago](#) in the penalty area. The striker's shot deflected off Milenkovic and struck the underside of the crossbar on its way past Sels.

Brentford saw out the closing stages to secure their third win of the Premier League season.

Brentford (4-3-3): Kelleher; Kayode, Ajer, van den Berg, Lewis-Potter; Janelt, Sangaré (Hickey 62), Jensen (Damsgaard 62); Ouattara (Anthony 72), Thiago, Schade (Wilson 84)

Subs: Valdimarsson, Collins, Diouf, Nunes, Schuster

Nottingham Forest (3-4-2-1): Sels; Milenković, Murillo, Jair Cunha; Aina (Muñoz HT), McAtee, Schlager (Yates HT), Williams; Gibbs-White, Ndoye (Kalimuendo 65); Delap (Wood 65)

Subs: Victor, Diomande, Sangare, Hudson-Odoi, Netz

Attendance: 17,108

Andrews: 'I'm very proud of the performance'

Keith Andrews praised Brentford's patience and adaptability after his side beat Nottingham Forest 2-0 at Gtech Community Stadium.

"I'm very proud of the performance," said the head coach. "We showed different ways of playing today."

The victory rounded off a busy week for the Bees, who travelled to Hull City and Sunderland before hosting Forest.

"We'll never, ever make any excuses, but the scheduling doesn't do us any favours when it comes to cup competitions. A lot of travel," Andrews continued.

"They've had nine days prep for this game and they're a very difficult team to play against. You've got to be switched on throughout the game and not get frustrated.

"It was never going to be the prettiest of games today – I knew that. The big message to the players was stay patient, stay true to who we are, do the basics of the game really well."

Thiago thanks fans after Forest victory

Igor Thiago thanked Brentford's supporters after scoring in the Bees' 2-0 victory over Nottingham Forest.

"It's a good feeling," said the striker. "We did well to get three points.

"I'm delighted to score one more goal for Brentford. I must thank the fans because they have been so supportive of me for the whole journey.

"When people believe in you, you feel like you can go even more.

"So, I want to say to them: keep believing in me, keep trusting in me, and in the end everything will go well."



Hall & Woodhouse confirms plans for 2026 Charity Day initiative

The regional brewer commits to donating 70% of food sales generated in its pubs on Friday 6th November to charity

Hall & Woodhouse (H&W) has pledged to donate 70% of net food sales generated on Friday 6th November 2026 from across its Managed House estate to charity.

Funds raised on H&W's Charity Day will see donations going to each pub's local charity partner and H&W's selected national charity, Make-A-Wish UK. More than 150 H&W team members from across the south voted for this year's chosen national charity.

Each H&W Managed House in London (including The Old Nick, The Ship & Shovell, and St Stephen's Tavern) will split its donation between its chosen charity partner and Make-A-Wish UK. Local chosen charity partners include Holborn Community Association and Blood Cancer UK.

The pub teams will also host fundraising activities to support Charity Day such as raffles and pub quizzes.

Giuseppe Bergamasco, Co-Head of Charity at Hall

& Woodhouse, said: *"Charity Day returns to our houses for the fifth year running. Following the previous success of the initiative, we're proudly moving the event to one of our busiest days of the week, Friday. We're confident that we'll be donating and raising more money than ever before, contributing essential funds to a range of very worthy causes."*

Craig Low, Co-Head of Charity at Hall & Woodhouse, added: *"Making people's day and supporting our communities sits at the heart of everything we do at Hall & Woodhouse. We encourage our guests to support their local charities and Make-A-Wish UK by choosing to dine at their nearest Hall & Woodhouse pub on Friday 6th November. Our hope is that we welcome as many people as possible through our doors, with the aim of raising a significant amount of money for such deserving charities."*

Make-A-Wish UK creates life-changing wishes for children living with critical illnesses, bringing joy, hope and unforgettable experiences to young people and their families during some of the toughest times imaginable.

Angharad Punton, Corporate Partnerships Executive at Make-A-Wish, said: *"We are incredibly grateful for the support of Hall & Woodhouse. It's thanks to this kind of dedication and generosity, that we're able to reach more families and create lasting memories for critically ill children, whether a child has decades ahead of them or precious little time. The fundraising activity that will be held on Charity Day 2026 will help us grant more life-changing wishes for critically ill children and give families the chance to create precious memories together when they need it most."*

Charity Day is a crucial part of Hall & Woodhouse's wider charitable activity. The initiative contributes to the business donating and raising £1 million per annum for local good causes.

H&W will announce the total funds raised on Charity Day 2026 by the end of November.

To find out more about H&W's fundraising efforts and the business' direct giving, visit www.hall-woodhouse.co.uk



Chancellor abolishes standing charges on gas bills to make payments fairer

Tens of millions of households will no longer pay standing charges on their gas bills as the Government gives families more control over what they pay and some more breathing space.

A standing charge is a fixed daily fee added on top of a household gas bill, regardless of how much gas has been used. A household could use no gas at all but still must pay the standing charge.

The Chancellor will announce today an end to this unfair and outdated practice. He will ask Ofgem to deliver removal of these charges – which are £108 a year for the typical household on average – in 2027 or as soon as possible after.

Instead, these fixed costs will be paid on the unit rate, which could save 60% of account-holding households around an average of £45 off their annual bill.

Households not seeing an automatic saving will still have better control over their bills without the worry of affording the standing charge, and the government will set out in due course targeted mitigation for a small number of households.

This comes ahead of today's Budget that will "draw a line in the sand" on a UK energy policy that has seen wrong turns taken for over four decades. The Prime Minister has previously spoken about reforming a broken energy market, so it better serves the public interest, rather than piling costs to bills and leaving British households even more exposed in an uncertain world.

Prime Minister Andy Burnham said:

"Abolishing gas standing charges is about basic fairness and giving people more control over their bills.

"I am determined to reform our broken energy market, so it better serves the public interest."

Chancellor of the Exchequer John Healey said:

"Gas standing charges are unfair and outdated so I am scrapping them to give millions of households a bit of breathing space.

"My Budget will draw a line in the sand on an energy policy that has failed British billpayers for years, letting extra costs on bills pile high and leaving households even more exposed to global shocks."

Energy Secretary Miatta Fahnbulleh said:

"Too many families face unfair charges, so we're making it easier for people to take control of their energy bills.

"By removing one of the nation's bugbears – taking standing charges off gas bills, with extra support for those who need it - we'll give millions of people breathing space.

"Tackling affordability is my number one priority, and I will keep doing everything I can to protect people from unaffordable bills."

Greg Jackson, Founder and CEO of Octopus Energy Group, said:

"This represents real joined-up thinking to make a fairer, more efficient energy system, delivering what customers want - lower standing charges and further improving the ratio of electricity to gas prices. Most customers would see a cut in their gas bills which is crucial, but would also enjoy even higher savings if they can move to heat pumps when it suits them."

This follows the Government's VAT cut on electricity bills that came into effect at the beginning of this month which is already supporting households.

It means the Energy Price Cap from October was £45 a year less than it would have been. Around a third of households on fixed tariffs are not affected by the price cap, meaning their electricity prices will have fallen when the VAT cut took effect.

While the government is giving people short term relief on their energy bills, it is also taking action to fix Britain's energy problems for the long term.

Last week, the Government announced a new Energy Wealth Fund which will support investment in cheap, clean power.



HM Treasury

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