Est 2016 A newspaper for the London Borough of Richmond upon Thames Edition 522

# Twickenham & Richmond Tribune



**Foggy morning, Radnor Gardens**
Photo by Berkley Driscoll

6th November 2026
T&RT

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Editors: Teresa Read, Berkley Driscoll


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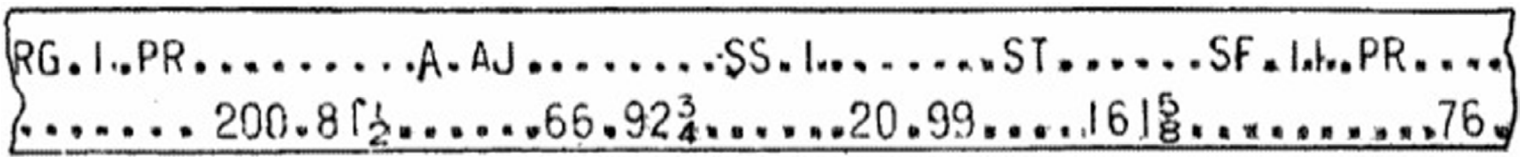


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TwickerSeal
10TH
ANNIVERSARY
TwickerSeal says Happy Anniversary to the
Twickenham & Richmond Tribune,
first published Friday 11th November 2016




# TickerTape - News in Brief

## Rugby at Twickenham Stadium

ENGLAND v AUSTRALIA
Sunday 8th November

Attendance: 82,000.
Kick off: 15:10

We expect London, Rugby & Whitton Roads to close 13:10-15:10 & again from 16:40 – 19:30.

CPZ will be in place 11:00-23:00.

## Could your child's drawing become Richmond's official Christmas card?

From Mayor of Richmond upon Thames

Enter the Mayor and Leader's Christmas card competition for 2026. The competition is open to primary school children aged 5 to 11 years old.

The winning design will be turned into a real Christmas card and sent by the Mayor and Leader to their official mailing list. Encourage your little one to let their imagination shine with an original, A5-sized festive design.

Submit entries by 10am on Monday 9 November 2026, by email to mayors.office@richmond.gov.uk or by post to the Mayor's Office.

Read the full competition rules.





The Tree Agency

darryl parkin

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# The Local Picture Postcard Page - Part 351

## Remembrance Day and War Memorial

By Alan Winter

One hundred and eight years ago – on November 11th 1918, at the 11th hour of the 11th day of the 11th month – millions of men laid down their guns.

This was Armistice Day, the end of the First World War. Armistice Day – later known as Remembrance Day, has since been commemorated every year.

There are many memorial monuments to the fallen of this Great War throughout Europe and a high number of them have found their way onto picture postcards over the years. The three postcards featured this week were all published in the 1920's following the erection of the First World War memorial erected in Radnor Gardens, Strawberry Hill Twickenham in 1921. The memorial is the principal public work by sculptor Mortimer Brown and faces south. It was sited to form a focal point of a vista from the Royal Star and Garter Home on Richmond Hill to the north-east.




The monument consists of a bronze figure of a soldier on a Portland Stone plinth, with three panels of low relief sculpture and a coat of arms, also in bronze. The summit figure is shown marching forward, waving his hat in one hand, rifle in the other, clearly returning home victorious. There is a sense of movement in the figure, his coat swirling open, and some

success at conveying an idea of jauntiness in his stride. He is shown smiling, always difficult in sculpture, and perhaps having lost something with the years and the patina the bronze has acquired.




One of the panels shows two sailors on the bridge of their ship, one pointing forward, the other looking through his binoculars. In the foreground we see the head and shoulders of a further sailor. The second panel shows three airmen, two shaking hands, with the propeller of an aircraft seen behind. The third panel shows two women, one of whom is clearly a nurse, and a motor car behind. The commemorative text is to both the soldiers of Twickenham in the First World War, and, added later, the Second World War.



The sculptor, Mortimer Brown, lived to a ripe old age. He died in his early 90s in 1966.

Tomorrow (Sunday 8th) as part of the annual Remembrance Day service, The Royal British Legion has organised that the Richmond Brass Band will parade to the war memorial and accompany the service in Radnor Gardens. The Remembrance Day March is held every year and starts at The Embankment, through Twickenham and finishes at the War Memorial in Radnor Gardens.

Rolling Road closure starting at 10:45 from The Embankment to the War Memorial in Radnor Gardens from the junction of Waldegrave Road via Cross Deep, Twickenham to King Street/ Heath Road junction.

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# In Flanders Fields

Jeremy Hamilton-Miller

Alan Winter's column on your 30th October edition mentions Lt Col John McCrae's famous poem *In Flanders Fields*. It seems fitting at this Remembrance time to reproduce the poem and add a few notes about the man and his work

In Flanders fields, the poppies blow
Between the crosses, row on row,
That mark our place; and in the sky
The larks, still bravely singing, fly
Scarce heard amid the guns below.

We are the Dead. Short days ago
We lived, felt dawn, saw sunset glow,
Loved and were loved, and now we lie,
In Flanders fields.

Take up our quarrel with the foe:
To you from failing hands we throw
The torch; be yours to hold it high.
If ye break faith with us who die
We shall not sleep, though poppies grow
In Flanders fields.

This was written during McCrae's service as a surgeon with the Canadian Medical Corps at an Advanced Dressing Station, which has become Essex Farm War Cemetery, during the second battle of Ypres in April 1915.





Poison gas (chlorine) was used for the first time during this conflict. He and his colleagues worked in the alcoves shown in the pictures, as first port of call for the injured. The conditions must have been beyond description. The wounded were moved as quickly as possible to Casualty Clearing Stations away from the front line, where triage was carried out into three categories – walking wounded, those for immediate surgery, those too badly wounded to survive. Transfers were then made to Field Hospitals further down the line.






McCrae was promoted and transferred to oversee a Canadian Hospital in Boulogne. He died of pneumonia early in 1918 and was buried at Wimereux Communal Cemetery. He is widely commemorated; two such memorials are shown.


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# Remembrance Sunday services taking place across the borough

From Richmond Council

**Remembrance events**

Details of start times and locations for events.

**Richmond**

Parade starts at Old Deer Park and will proceed to Whittaker Avenue, where a service will be held at the War Memorial.

- Time: Parade begins at 10.15am, service at 10.40am, wreath-laying at 11am

**Twickenham**

A Royal British Legion representative will escort the parade from The Embankment to the War Memorial, with refreshments afterwards at the Legion headquarters in Popes Grove.

- Time: Service begins at 11am

**Hampton**

Parade starts at Hampton Methodist Church, Percy Road, Hampton, and will proceed to Oldfield Road Memorial Gardens.

- Time: Parade begins at 12 noon

**East Sheen**

Parade begins at Sheen Lane Centre Car Park, East Sheen, and will proceed to East Sheen War Memorial.

- Time: Parade begins at 10.30am, service at 11am

**Barnes**

Service at St Mary's Church, Church Road, Barnes.

- Time: Service starts at 10.50am

**Ham**

Service at St Andrew's Church, Church Road, Ham Common, Richmond.

- Time: Parish Communion at 10am, procession at 10.45am, service at 10.50am

**Petersham**

Service at St Peter's Church, Petersham.

- Time: Service at 10am, wreath-laying at 11am

**Twickenham Riverside**
Service at St Stephen's Church, Richmond Road, East Twickenham.

- Time: Service at 9am, followed by a wreath-laying ceremony

**St Margaret's and North Twickenham**
Service at All Hallows Church, Erncroft Way, Twickenham.

- Time: Service at 10am, followed by a wreath-laying ceremony

**Whitton**
Service at St Philip & James Church, 3 Vicarage Road, Whitton TW2 7BY.

- Time: Service at 10.45am

**Teddington**
Parade starts and proceeds along the High Street and Broad Street, arriving at the Memorial in Hampton Road.

- Time: Parade begins at 10.15am, service at 10.50am

**Hampton Wick and South Teddington**
Procession begins at the Foresters Arms, 45 High Street, Hampton Wick, and will proceed down the High Street to the foot of Kingston Bridge, where the Rev. Jerry Field from St John's will conduct a short service of remembrance.

- Time: Muster at 10.30am, procession at 10.40am

**Fulwell and Hampton Hill**
Service at St James' Church, 46 St James's Rd, Hampton Hill, followed by a parade to the War Memorial in the churchyard for the Act of Remembrance.

- Time: Service starts at 9.30am, parade at 10.55am



# Back Soon: The Day the Internet Locked Its Doors

By James Tuke

I promised you jobs this month. Then, on Wednesday 21 October, a significant chunk of the internet switched itself off, and that seemed worth a detour.

If you tried a council website that day, you may have met an error page. At least five London boroughs took their sites down, with Lambeth and Barnet among those showing error messages, and the Metropolitan Police went dark too. Across Whitehall, 32 government services were pulled offline. France, the Netherlands and Finland were doing the same.

These weren't attacks. They were precautions: the digital equivalent of closing the shop and hanging a "back soon" sign while the locksmith changes the locks.



The faulty lock was *PHP*, software most of us have never heard of that quietly runs around seven in ten of the world's websites. Two serious flaws had been hiding in it for more than a decade, flaws that could let an intruder take over the computer behind a website. The National Cyber Security Centre told organisations to fix them at once or, failing that, switch off until they could. So they did.

Here's the twist: the flaws were found by AI. One security firm spotted them in August using one of OpenAI's latest models; another found them independently weeks later with help from Google's model. The researchers reckoned one person armed with frontier AI had done in a week what would once have taken a world-class team months.

That's the worry - and the reassurance - in a single sentence. AI that can try every door handle on the internet is a tireless burglar in the wrong hands. This time, though, the locksmiths got there first. The flaws were largely kept under wraps for weeks while a fix was built, Britain's cyber agency was briefed the week before the news broke, and council sites were back up the next day. So far there's little sign anyone got through the gap.

It won't always go that way. The number of software flaws found this year is on course to double last year's record, much of it down to AI. Expect more "back soon" signs - and take them as good news: someone is changing the locks.

And the jobs question? Notice what happened here. AI didn't replace the security researcher; it turned one into a small army. For the foreseeable future, that's closer to how most of us will experience AI at work than the robot-takes-your-job headlines suggest. It does, however, raise an awkward question about the rest of the army. Next month, I'll tackle that properly.

*About the author: James Tuke is Founder and Editor of the AI Futures Forum (www.aiforum.org.uk ), a site dedicated to in-depth discussion about AI, and founder of Treat Digital. He advises firms and senior leaders on AI strategy and writer of "A Short Walk in AI".*

# The Richmond Society Annual Forum

From The Richmond Society

An opportunity for members to discuss and scrutinise the performance, policies and plans of the Liberal Democrat administration

The Society's Forum is a popular annual fixture.




With no elected opposition on the Council we are planning that this year's forum will give members the opportunity to discuss and scrutinise the performance, policies and plans of the Liberal Democrat administration. The Council's Leader and other senior councillors have been invited.

The event will take place on **Thursday 12th November** at Richmond & Hillcroft Adult Community College, Parkshot, Richmond TW9 2RD at 7:30pm. Doors open at 7:00pm with wine and soft drinks available.

Members of the Society and guests are welcome. There is no charge to attend but places are limited, and admission cannot be assured without booking a ticket in advance. Reserve a spot HERE

The pedestrianisation of Oxford Street has been making headlines. Could something on a smaller scale work here in Richmond?

The council says: "We have a vision for what George Street could become – somewhere that's greener, more welcoming and gives people reasons to visit and come back to Richmond."

What might that mean? It's a topic we're highly likely to be discussing with council leaders at our annual forum on Thursday November 12th. We'd love to see you there.

If you have a question you'd like to put on this or any other local issue, you can email us ahead of the event via forum@richmondsociety.org.uk




# Bushy Park Cull

From The Royal Parks

Please note that the second deer cull at Bushy Park will commence on Monday 2nd November 2026 for approximately six weeks.



During this period, the vehicle gates to the park will be locked at 7pm and the pedestrian gates at 10.30pm Sunday to Thursday.

All gates (Vehicle and Pedestrian) will open from 8am each morning, Monday to Friday. Pedestrian and Vehicle gates are open as normal on Saturday and Sunday.

We apologise to park visitors for any inconvenience and thank you for your understanding.

# Richmond Poppies Mark 100 Years of The Poppy Factory in the Town

From Be Richmond

Richmond is paying a special tribute to one of its most historic charities this Remembrance season as The Poppy Factory celebrates 100 years in the town.

From 2nd November, planters throughout Richmond town centre are being decorated with poppies in a tribute organised by Be Richmond Business Improvement District (BID) to mark the charity's centenary and remember those who have served in the Armed Forces.




The displays provide a visible reminder of The Poppy Factory's extraordinary connection with Richmond, where generations of veterans and their families have lived and worked since it moved to the town in 1926.

Originally established to provide employment for servicemen injured during the First World War, The Poppy Factory relocated from London's Old Kent Road to a former brewery on Petersham Road.

Its new home, close to Richmond Park and the River Thames, offered space not only for producing Remembrance poppies and wreaths, but also for a community where veterans could work, live with their families and rebuild their lives.

A century later, The Poppy Factory remains an important part of Richmond's history and identity.

Its skilled craftspeople continue to produce tens of thousands of Remembrance wreaths each

year, many painstakingly made by hand, including those laid at national ceremonies and by members of the Royal Family.

This year, two of its Special Wreath Makers, Peter Wills and Paul Hammerton, were awarded the British Empire Medal in The King's Birthday Honours for their services to Remembrance.

While the traditional craftsmanship continues, the charity's work now extends across England and Wales, helping veterans and their families find employment, develop skills and build fulfilling lives after military service.

A spokesperson for Be Richmond said: *"The Poppy Factory has been part of Richmond for 100 years, and its story is woven into the history of our town.*

*"Generations of veterans and their families have lived and worked here, creating the poppies and wreaths that have become such an important symbol of Remembrance.*

*"We wanted to recognise that remarkable connection in a simple but visible way, with poppies appearing throughout the town centre as Richmond marks Remembrance and celebrates The Poppy Factory's centenary.*

*"It's also an opportunity to remind people that the charity's work continues today, supporting veterans and their families as they build new lives beyond the Armed Forces."*




The Poppy Factory's Richmond visitor centre offers an opportunity to discover the charity's history, see how Remembrance wreaths are made and learn more about the people whose lives have been shaped by its work.

As part of its centenary celebrations, the charity will also be welcoming visitors to a free festive open morning on Thursday 3rd December, from 10am to 12.30pm, featuring its exhibition, refreshments and Christmas gifts.

For more information about The Poppy Factory, its visitor centre and centenary activities, visit www.poppyfactory.org.

# Next Week at Richmond Council

By James Knight



Richmond councillors face decisions next week on the future of three primary schools, changes to bus priority measures and the expansion of cargo bike schemes. The most contentious proposals concern school closures, as the Council attempts to tackle falling pupil numbers and mounting financial pressures.

**Monday: Transport and Air Quality Committee**
**7pm, York House, Twickenham**

Councillors will consider proposals to improve bus journey times along the Superloop SL7 route between West Croydon and Heathrow Airport. Measures include extending bus lane operating hours, changing parking and loading restrictions, and improving junctions. Despite passing through several Richmond wards, the SL7 currently has just one pair of stops in the borough, at Teddington. Councillors will be asked to authorise discussions with Transport for London about additional stops, raising questions about the balance between faster journeys for through-passengers and better access for local residents.

The Committee will also examine plans to expand Richmond's cargo bike programme. Over the past year, the Council's ten community cargo bikes recorded 528 bookings by 229 users, averaging approximately one booking per bike per week. Proposals include expanding the scheme and encouraging more residents to try cargo bikes. Meanwhile, eleven dedicated cargo bike parking bays have been introduced experimentally, attracting objections over the loss of conventional parking spaces and the suitability of some locations. Councillors are being asked to delegate decisions on making these bays permanent to officers.

A borough-wide audit of bus stops has also identified shortcomings in passenger facilities, including missing or outdated timetable information. Although improvements are proposed, implementation will depend on available funding.

Councillors will also review preparations for winter weather, following complaints about untreated pavements during January's freezing conditions, reported in the *Twickenham Tribune* (Edition 479). The Council has announced 25 additional grit bins and another free rock salt giveaway, but questions remain about the priority given to pedestrian routes, particularly around schools, stations and bus stops.

Click HERE for the meeting papers

**Thursday: Education and Children's Services Committee**
**7pm, Salon, York House, Twickenham**
Councillors will consider whether to proceed with formal proposals to close Kew Riverside Primary School in August 2027 and reorganise two schools in Hampton Wick, as Richmond Council attempts to address falling pupil numbers and mounting financial pressures. Previous and proposed reductions would remove 4,080 primary school places across the borough, yet forecasts still suggest a surplus of 1,187 places by 2031/32. More than three-quarters of the borough's primary schools are expected to face deficit budgets within three years, illustrating the scale of the challenge.

The proposed closure of Kew Riverside has prompted considerable opposition from parents, who have organised a campaign to save the school, submitted a petition attracting more than 500 signatures and developed an alternative financial recovery plan. A supplementary agenda has been published after the Council acknowledged that slides containing the parents' alternative proposal were mistakenly omitted from the original consultation papers. Although officers maintain they considered the proposal, councillors must decide whether the financial case for closure outweighs the arguments for retaining a valued community school, and whether the alternatives have been adequately examined.

Separately, the Council proposes closing Hampton Wick Infant and Nursery School and expanding St John the Baptist Church of England Junior School to create a single 210-place primary school for children aged three to eleven. The reorganisation would bring infant and junior education together under one institution but would also mean the disappearance of a separate local school.

Thursday's decisions would not themselves close the schools. Instead, councillors are being asked to authorise the publication of statutory notices, with final decisions expected in April 2027. The central question is whether reducing school capacity now will provide a sustainable future for Richmond's remaining schools without unnecessarily sacrificing established local provision.

Click HERE for the meeting papers

MONTHLY EDITION

ISSUE 004 * PRINCE ALBERT TIMES * NOV 26

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# LEAVES, LAGERS & LINE OUTS

## *All the action on the pitch, & all the fun off of it...*

### LIVE SPORT FOR NOVEMBER

Rugby

*Every Autumn International match live on TV here - every weekend in November! Full fixtures on our website.*

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

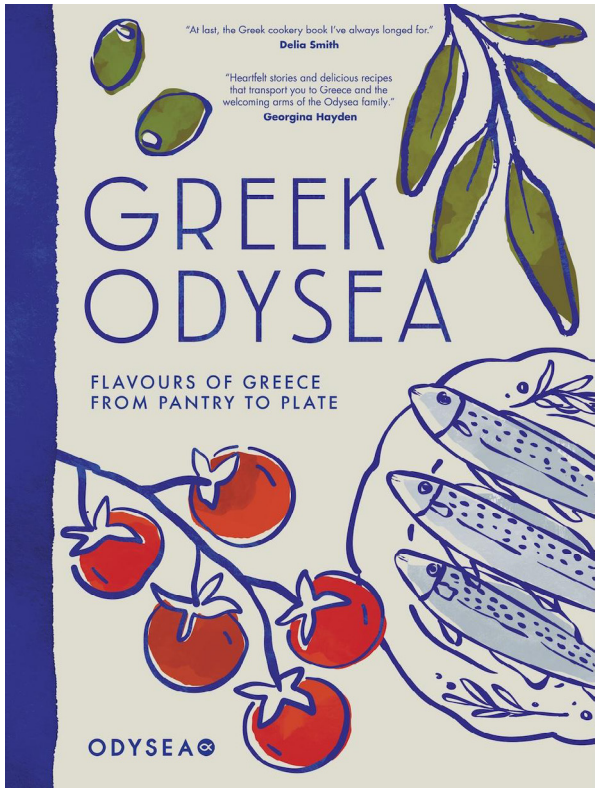
We are very sorry to share the news of the passing of our lovely regular, Jane Carrick. We will remember Jane for her kindness, her cheery spirit and the warmth she brought to those around her. She will be fondly remembered and greatly missed by all of us here at the Prince Albert.

# Twickers Foodie – By Alison Jee

## Greek Odysea

I'm a big fan of **Odysea** products: the taramasalata is so authentic, and to be honest, I don't think I've ever tried any Odysea product that I didn't think was fab. So when I discovered that there is now a cook book from Odysea, I was naturally keen to review it. Add to this my press trip last June to Greece with **PDO Feta** and the **Agricultural Dairy Cooperative of Kalavryta** and my interest in all things Greek was definitely piqued...

***GREEK ODYSEA - FLAVOURS OF GREECE FROM PANTRY TO PLATE*** is published by **Quadrille** at £25 for a lovely hardback. From sunlit groves to bustling family tables, this gorgeous book celebrates the soulful simplicity of Greek cooking, bringing together over 70 recipes that capture the landscapes, traditions and flavours of Greece. Built around the essential ingredients of the Greek pantry – olive oil, feta, honey, tomatoes and yoghurt – it showcases seasonal, generous dishes, from light salads and small plates to hearty bakes, sharing feasts and indulgent sweet treats, reflecting the rhythms of the Greek table. Alongside the food and travel photography, there are personal stories from Yiayia Vali's kitchen wisdom, memories from founder Panayis Manuelides and words from the producers behind the ingredients to bring a rich sense of place and spirit to every dish. It's a lovely present for anyone who, like me, loves Greece and Greek food and wine.




Here are a couple of recipes from the book, to give you a taste of Greece:

### ROASTED PEPPER, PRESERVED LEMON AND FETA DIP (V)

Χτυπητή με λεμόνι τουρσί

Serves 4 as a starter or meze

*"This smoky, tangy dip is so simple to make but full of complexity. With a deep, mellow base, thanks to the sweet roasted peppers, a bright, fragrant kick from the preserved lemon and crumbled feta for a salty finish, it'd be perfect either as a meze with warm pita or crunchy vegetables, or as a vibrant spread for sandwiches or wraps."*



**Ingredients**

- 1 x 450g (1lb) jar of flame-roasted red and yellow peppers, drained
- 50g (1¾oz) preserved lemon, rinsed and finely chopped
- 250g (9oz) feta, crumbled
- 2 tbsp authentic thick Greek yoghurt (ideally sheep's milk)
- 2 tbsp extra virgin olive oil, plus extra for drizzling

- 1 small garlic clove, minced freshly ground black pepper, to taste
- fresh flat-leaf parsley or mint leaves, to garnish

Method

1. Pat dry the drained roasted peppers with paper towels and roughly chop them.
2. In a food processor or blender, combine the roasted peppers, preserved lemon, feta, yoghurt, olive oil and garlic. Blend until smooth but still slightly textured. Taste and add freshly ground black pepper as desired.
3. There is no need to add extra salt, as the feta and preserved lemon are already salty.
4. Transfer the dip to a shallow bowl, drizzle with a little olive oil and garnish with parsley or mint leaves. Serve with warm pita, crusty bread or raw vegetables.

**SPANAKORIZO (VE)** Σπανακόρυζο

Serves 4-6

*"Spanakorizo is one of the most loved Greek ladera dishes, a family of vegetable-forward recipes gently simmered in generous amounts of olive oil – ládi means 'oil' – until tender and fragrant. Ladera are comfort food. This is Vali's version – simple, nourishing and full of fresh flavour. It brings together spinach, leeks, onion and dill with rice, allowing the greens to soften and sweeten as they cook. Enjoy this as a light main course or alongside grilled fish or meat."*



**Ingredients**

- 120ml (½ cup) extra virgin olive oil
- 150g (5½oz) onion, grated and squeezed to remove excess liquid
- 2 leeks, thinly sliced
- 1kg (2lb 4oz) fresh spinach, thick stalks removed, leaves roughly chopped
- 200g (scant 1 cup) rice (arborio works well, but any rice can be used)
- 20g (½ cup) chopped fresh dill
- 120ml (½ cup) boiling water, plus extra as needed
- sea salt and freshly ground black pepper
- juice of 1–2 lemons, to serve

**Method**

1. Heat the olive oil in a large saucepan over a medium heat and gently cook the onion and leeks for 4–5 minutes, stirring occasionally until soft. Add the spinach and cook until just wilted, then stir in the rice so it is evenly coated in the oil and vegetables. Add the dill, season with salt and pour in the boiling water. Cover, reduce the heat, and simmer gently for about 10 minutes, checking to ensure the rice does not fully absorb the liquid (add a little more hot water, if necessary).
2. Remove from the heat, cover with a clean dish towel and the lid, and leave to rest for 15 minutes.
3. Stir gently before serving, with plenty of freshly squeezed lemon juice and a good grind of black pepper.

**Greek Wines**

Greek wine has really come into its own recently. There is such a good range available now in our supermarkets, that I thought I should suggest a couple of my discoveries from **Waitrose** … they'll be the perfect accompaniment, not just to Greek food, but to all manner of dishes.

Waitrose has a fabulous new **Kidonitsa,** a white wine from the Peloponnese, in the **Waitrose Loved & Found** range. It's a rare grape variety, and the name means 'little quince' - a nod to its stone fruit notes. It's dry, with bright acidity and is smooth and medium bodied. It's really delicious and £9.50 a bottle.







There's a great Greek dessert wine too from Waitrose: **Samos Vin Doux 2024** from the South Aegean. 100% White Muscat of Samos, these grapes are hand harvested late and dried on straw mats to concentrate the sugars before pressing. It's a classic expression of small-berried Muscat from one of Greece's oldest cooperatives. Ripe stone-fruit flavours are balanced with sweetness and a fresh acidity. Perfect with creamy desserts. £11.25 for a 75cl bottle.

**"Yamas!"**

# Twickers Foodie – By Alison Jee

# Ember at The Chandler's Arms




While spending some time recently in the Cotswolds, we took the opportunity to check out a place that we'd been hearing great things about: **Ember at The Chandler's Arms** in the village of Epwell. It only opened at the end of August and brought together two respected hospitality names: EMBER and The Chandlers Arms. **Matty Cartwright** (EMBER) and **Harry Flockhart** (The Chandlers Arms) joined forces, combining years of experience in hospitality with inspiration gathered from their travels across America, the Eastern Mediterranean and East Asia.

They offer elevated live-fire cooking and fine craft beer, using locally sourced ingredients and a distinctive take on American barbecue. The pub itself is very old (late 1600s) and cosy, with dark teal painted walls with modern artwork. The rooms are quite small, but in the summer there is outside dining too.

For drinks it was a G&T for me (**Cotswolds Distillery** to keep it local), but there are 16 different gins to choose from. The beer list is impressive: my non-drinking husband chose an **Eye For Symmetry** non-alcoholic IPA from DEYA in Cheltenham, which he was very impressed with. They brew their own beer, too, and any leftover bread from the kitchen finds a second life in the mash tun, while the spent grain heads to the farm behind the pub as a welcome treat for the pigs.
The wines are well priced, from £6.50 a glass, and there are plenty of USA wines on the list. I love the fact that they say "Every bottle earns its place. We taste a lot of average wine so you don't have to." All of the meat is cooked over oak on their traditional offset smoker, sometimes for most of the day. Everything else hits the Santa Maria grill, an old-school Californian ranch setup, where the cooking grate cranks up and down over glowing coals. It all sounded pretty good to us.

For our starters I chose **Bibury Trout, with Three Sisters salad and Cotswolds Caviar** and my husband opted for **Mac & Cheese with Truffle Dust and Parmesan.**

I was surprised to find that Three Sisters salad was in fact a bean salad. A selection including butter, cannellini and kidney beans, sweetcorn, micro herbs and roast chickpeas. It was very good, but perhaps there could be a better description on the menu as, despite being a lover of all manner of beans, I know many folk who really don't like them. The trout was served just warm - a generous portion, deliciously smoked - and the Cotswolds caviar was scattered across the bean salad. My husband declared the Mac & Cheese really creamy and the best he'd ever tasted (note to myself - I must up my game!).






For our mains, I chose the **Pulled Lamb with whipped feta, dukkah, pomegranate seed and flatbread**. Husband opted for the **6oz burger with smoked pear & port roasted onions and blue cheese**. We chose charred broccoli and home made coleslaw (a special of the day) as sides, plus a portion of **Smashed Potatoes in duck fat with rosemary** to accompany the burger.

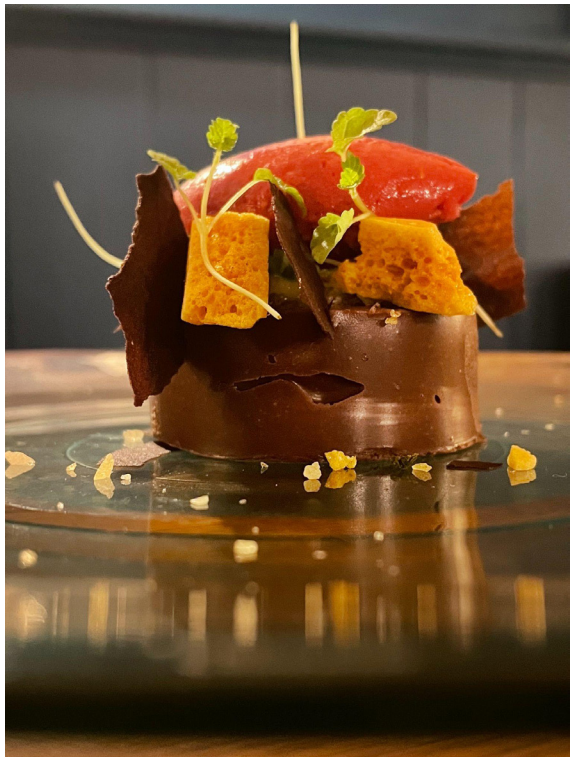
The delicately spiced lamb was generously piled on top of the whipped feta. It was incredibly tender and tasty, and the flat bread had lovely charred notes. The burger was a tower of food, including shredded lettuce - a nice change from the ubiquitous slimy lettuce leaves and sliced tomato. My husband liked the fact that it was served in a 'normal' burger bun, as opposed to a sweet brioche one. The potatoes were crispy and tasty and a great change from French fries. The broccoli was perfectly 'al dente' and the coleslaw was a good winter one, with red cabbage, carrot and a light mayo sauce with crushed spices.







There are two desserts on the menu, but we decided to share **Ember's Marvellous Creation.** This comprised chocolate cremeux, raspberry sorbet, sweets and popping candy. Adorned with smoky honeycomb, this incredibly rich dessert was topped with the sorbet, which offset the richness perfectly.





Our evening at Ember was fabulous. The lovely Ella, who was our main server, told us that she'd been with Ember in its previous site. Judging by the number of folk dining there the other night, word has obviously travelled about its new location and we now know why.

If you're visiting the Cotswolds, do put it on your itinerary.

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# Size Matters  Part 2

By Bruce Lyons

This is my 2nd article in this series and this week we are on the Oceans!!! 71% of the Earth's surface is water.

Cruising today as a travel pursuit s booming and we have, around the world Cruise Passenger Boats that carry up to 7000 passengers, a small city!! But many of us seek a different experience and you may be interested to know that smaller vessels are very much in vogue - and I am not writing about River Cruise boats but Ocean-Going yachts sailing the World's Oceans but due to their size can travel up Rivers and disembark on small quaysides without needing elaborate port services that larger vessels require.



There are small yachts cruises sailing the Croatian Coast and it`s Islands and many small boats Island hopping around the Greek Archipelagos. Varity Cruises have small boats sailing the Seychelles, Polynesian Islands, Panama and Costa Rica- as well as The Aeolian Islands (Italy) and Malta; Cape Verde Islands & Senegal (off Africa.)

A little larger, but definitely still small & personal  we have the luxury Mega Yacht Sea Dream 1 & 2 they carry just over 120 passengers and they cruise the world , owned by the original founder of Seabourn Alte Brynstad- Sea Dream 1 & 2 - the schedules are already available to book till late 2028.




Ponant also has a brand of small vessels in the Seychelles, as well as 2 expedition boats around Central America & on the Great Lakes in the USA.



Still small are the famous Windstar Fleet of "Wind their Plus" yachts all carrying 300 or less passengers - but have an extensive worldwide schedule so in short, there is choice all around the world - and this is not covering expedition Cruising which I will touch on soon.

In the meantime, don't forget - Black Friday and the New Year "Peaks" are coming along with their big discounts for anyone looking to spread their funds a bit further!!

Crusader Travel, 58 Church Street, Twickenham TW1 3NR - 020 874[illegible]4

Crusader Travel

# Remember!

By Doug Goodman

Tomorrow, Sunday November 8th, is the day we remember those who died in two world wars and in subsequent conflicts and give thanks for their sacrifice. At 10.45 a service will be held in Radnor Gardens by The Revd. Jeff Hopkin-Williams attended by local councillors, members of the armed forces, the emergency services and local residents. On TV the National Service of Remembrance can be watched as a vast parade of veterans and serving members of the armed forces march past The Cenotaph in central London. Wreaths will be placed on the monument by veterans, members of The Royal Family, government ministers, heads of the Commonwealth and many other dignitaries.

**An Underage Soldier**

Doug Goodman Remembers One of Them

One First World War soldier will be remembered by his nephew Doug who places every year a cross in the Westminster Abbey poppy field in his memory. His uncle was Bertram Alec Reader, a 17-year-old who enlisted underage and was killed on 15th September 1916 at High Wood on The Somme. Alec's parents, the writer's grand- parents, searched the battlefields on several visits to Northern France during the 1920s for their son's grave. But it wasn't until 80 years later that Alec's name was found on The Thiepval Memorial along with 72,000 soldiers with no known grave. The culmination of 20 years' research by Doug and his brother Roger took place on 15th September 2016 in the presence of family on the precise spot one hundred years earlier where young Alec was shot by a German sniper. His regiment The Civil Service Rifles, part of the 47th London Division, was attacking High Wood which stood in the way of their objective Flers village. This ferocious battle resulted in the deaths of 10,000 troops on both sides in and around High Wood and was the first time tanks were used.



Radnor Gardens. Twickenham's War Memorial




Westminster Abbey in Memory of Alec Reader

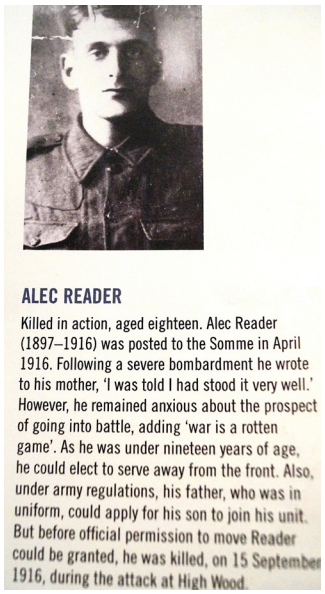
Today it's easy to trace a relative killed in the two wars by visiting www.cwgc.com. By inputting the name of a relative, WW1 or WW2 and as much information as you have found, it's surprisingly easy to access a service record.



The Cenotaph



Westminster Abbey Poppy Garden



**ALEC READER**

Killed in action, aged eighteen. Alec Reader (1897–1916) was posted to the Somme in April 1916. Following a severe bombardment he wrote to his mother, 'I was told I had stood it very well.' However, he remained anxious about the prospect of going into battle, adding 'war is a rotten game'. As he was under nineteen years of age, he could elect to serve away from the front. Also, under army regulations, his father, who was in uniform, could apply for his son to join his unit. But before official permission to move Reader could be granted, he was killed, on 15 September 1916, during the attack at High Wood.

Alec Reader



Memorial at Thiepval



CWGC . Engravers



Etaples Cemetery in Pas de Calais



Preserved Trenches at Vimy Ridge



Radnor Gardens, Location for Tomorrow's Remembrance Service

The editor suggests that Doug Goodman can help if you have a problem tracing ancestors. Contact doug@douggoodmanpr.com

Mark Aspen
www.markaspen.wordpress.com
Expressing the art of the theatre critic

# Tosca

by Giacomo Puccini, libretto by Luigi Illica and Giuseppe Giacosa
English National Opera at The London Coliseum until 11th December



The choice to set one of opera's most tightly constructed dramas in a concert hall, in a provincial town under occupation from an authoritarian power, is inspired but brave. Annilese Miskimmon's new production of *Tosca* gives the familiar thriller a fresh political urgency. The unnamed state is on the brink of conflict, which underlines the opera's enduring themes of artistic freedom, state repression and personal sacrifice, while leaving Puccini's white-hot emotional core intact. The parallel is to a Soviet state in the Cold War.

Everyday, even languid, activities of the cavernous brutalist concert hall, the children's chorus rehearsing, the musical quartet turning up, are soon fall to the increasingly menacing threat of the 'occupying' power. The rehearsal continues at gunpoint as does the enforced whitewashing of Cavaradossi's mural of Angelotti's sister and 'muse'. The dark passion of Puccini's score continues amidst the desecration of the arts as books, music and musical instruments are placed as if to a bonfire.



Axelle Fanyo commands the stage from the moment she appears. Her Tosca balances volatility and vulnerability. She is not merely as a victim of events, but a woman whose artistic identity becomes an act of resistance in itself. Fanyo's warm steely singing of *Vissi d'arte,* makes the opera's defining moment more powerful, with its authenticity, simplicity and restraint. As Cavaradossi, Chaz'men Williams-Ali sings with an open ringing tone which captures the painter's idealism and courage. Christopher Purves' Scarpia creates a charismatic portrait of power that does not rely on melodrama.

Under conductor Ben Glassberg the orchestra plays with precision and nuance, beautifully eliciting individual instrumental moments. Puccini's score alternates between explosive theatricality and moments of aching lyricism, and Glassberg relishes both.



*Tosca* relies overwhelmingly on passion, political and personal, but on the enormous stage
it is easy to lose the intimacy, and this isn't quite achieved. However, here the contemporary and the historical resonate politically, provocatively posing questions about the desecration of the arts, whilst the children's ensemble provides mesmerising innocence.

Miskimmon's *Tosca* is a compelling and emotionally charged reimagining that never obscures the essentials of the story, reminding us that censorship, political violence and the abuse of power remain devastatingly relevant contemporary concerns.

Read Claire Alexander's review at www.markaspen.com/2026/10/31/tosca-eno

Photography by Ellie Kurttz

Mark Aspen
www.markaspen.wordpress.com
Expressing the art of the theatre critic

# Aïda

by Giuseppe Verdi, libretto by Antonio Ghislanzoni
Instant Opera at the Landmark Centre, Teddington until 11th October



Set in Ancient Egypt, *Aïda* is a story of war, emotional and political conflict, love and eventual sacrifice.

Instant Opera has used the majestic proportions of the building (once known as "The Cathedral of the Thames") to great effect. An imposing Egyptian statue forms a backdrop to the orchestra, which is behind the performers, giving an uncompromised sound balance between singers and musicians.

The entry of the King (Odenwald, bass), with his priests, ministers and captains, heralds the first of the ceremonial scenes which are a hallmark of *Aïda*. With his tall stature and rich bass Tobias Odenwald, commands the stage as the chorus announce the forthcoming battle to be led by Radamès.



Amneris, daughter of the Egyptian King, and Aïda, an Ethiopian slave, are competing for the affection of Radamès, a young warrior. We see Amneris, played by mezzo Hannah Aurora Kramer, in her chamber in a beautifully realised scene augmented by dancers representing Moorish slaves. When Amneris tricks Aïda into confessing her love for Radamès her jealousy is laid bare.

The production excels as Radamès returns victorious from battle, heralded by the brass section of the orchestra, who were indeed triumphant. The chorus realises its full potential in an imposing creation, with an imperious king and victorious Radamès presiding over all.

In a twist of fate, however, Aïda's father is presented as a captive, and Aïda is torn between her love for Radamès and loyalty to her father and her native land. As the intensity of the story develops, the production really starts to fly with the characters owning their internal conflicts, which ultimately can have no resolution and result in a betrayal of the military plans by Radamès.



Radamès is tried for treason and his sentence is to be buried alive. In the burial vault, impressively created on stage, he finds that Aïda has also entered the tomb to die with him. Anando Mukerjee, tenor, and soprano Kaylee Norris have excelled throughout, and in their final duet they achieve perfect vocal control with their farewells to each other and the world.

This *Aïda*, with its attention to detail, fine musical performances and highly effective use of the monumental venue, spotlighted why the opera stands at the forefront of the repertoire.

Read Mark Hamesmoor's review at www.markaspen.com/2026/10/15/aida-io
Photography by Colin Clarke and Jon Lo Photgraphy

# Burning To Act?

## Auditions at the Mary Wallace

### November 15th & 16th

On the evenings of November 15th and 16th the RSS will be holding Open Auditions for their March 2027 production of Zinnie Harris' HOW TO HOLD YOUR BREATH. In Harris' imagined Europe, increasingly dependent on AI technology, everything has become impersonal and transitional. A dystopian world of depersonalisation, distrust and fear. Surely a "1984" for a new generation, a prescient vision of our future and a vibrant, exciting and sometimes surreal play.

We are looking for a dozen actors and actresses of a wide range of ages and experience - and you don't need to be an RSS member to read for a part! Applicants should contact the director, Claire Cooper, at alexclaire56@btinternet.com for further information and the audition pieces. The Open Auditions will be held from 7pm on both evenings.

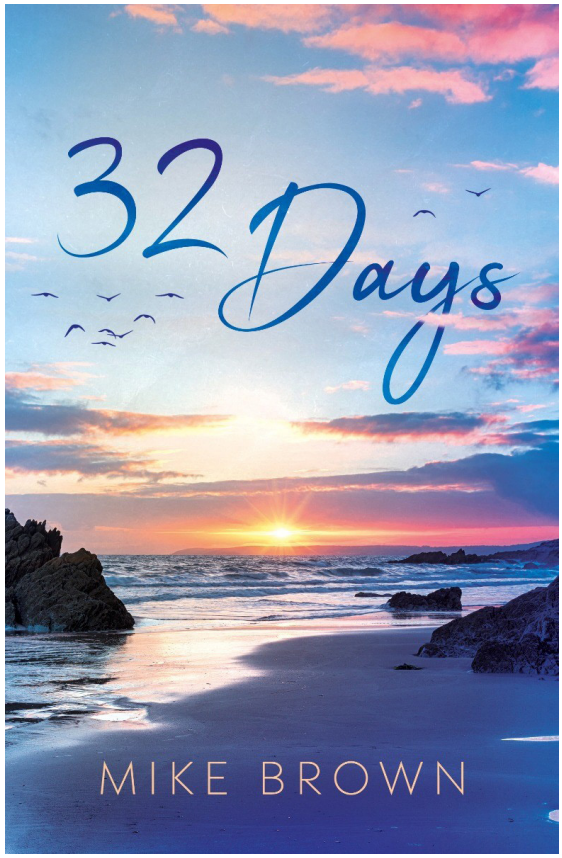



We welcome you to the Mary Wallace Theatre, on Twickenham's Embankment, close to the Barmy Arms.


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On the door: contactless, card, cheque, cash www.hamptonchoral.org.uk
Charity Number 261788
Hampton
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Society

# Hampton Hill local writes a moving memoir which tells the fight and determination of one woman battling cancer in the lead up to Christmas

From Mike Brown




32 Days
A moving memoir which tells the fight and determination of one woman battling cancer in the lead up to Christmas.

32 Days is a journey through the trials and tribulations of a young mother's fight against cancer.

After getting married and having a family, Karen felt like she had everything she could possibly want or need, unaware that this dreadful disease would come into her life and bring her to her knees.

After six-and-a-half years of battling, she continued to fight and struggle, even during her final months when the inevitable approached. On 23 November 2023, she turned to her husband and said, "I don't want to die before Christmas".

Here is her fight to make it to Christmas, and to make sure that her son and daughter wouldn't be left with the memory of their mummy dying in the lead up to Christmas.

A moving memoir sprinkled with moments of humour, desperation, and a husband's deep love and respect for the challenges his wife had to endure. An inspiring, beautiful human who was taken far too soon, but who has left behind an incredible legacy.

Mike Brown is a widower and father to two children. He runs his own mortgage advisory business and is based in Teddington, Middlesex. In his spare time, he enjoys playing guitar, BBQ cooking, and keeping active by running, cycling, and going to the gym.

Mike explains: *"On 23rd November 2023, my wife, who was nearing the end of life, sat up in bed and said "I don't want to die before Christmas" – and it felt like our countdown was on. It felt like my challenge had just stepped up several gears, but we had to get her to Christmas! Her journey in those last 7 weeks of her life had so many ups and downs, so many challenges we had to face head on, and so many moments where even through utter exhaustion there was no alternative but to continue.*

*When she passed, I wanted her story to be told, there are moments in the book that would help others, and there are moments in the book that defy belief and logic, and I wanted her determination, her fight to become her legacy, and something for people to look back on and marvel at what an incredible human being she was."*

# Bonnie Langford Becomes the New Patron of the Richmond Theatre Trust

From Richmond Theatre Trust

Stage and Screen Star Bonnie Langford Becomes the New Patron of the Richmond Theatre Trust



Bonnie Langford becomes the new Patron of the Richmond Theatre Trust as she takes the role of Mrs Blunderbore in Jack and the Beanstalk at Richmond Theatre this Christmas.

**Speaking about her new role as Patron, Bonnie Langford says:**
*"I am absolutely delighted to become a Patron of Richmond Theatre Trust.*
*Theatre has been a huge part of my life from a very young age, and I know first-hand the confidence and sense of belonging it can inspire.*

*I admire the Richmond Theatre Trust for its long-term commitment to opening doors, ensuring that more young people can discover their potential through the arts.*
*I'm incredibly proud to support the work of the Trust and champion greater access to creative experiences for the next generation."*

**Karin Gartzke, Chair of Richmond Theatre Trust says:**
*"Richmond Theatre Trust warmly welcomes Bonnie Langford as our new patron. Her prolific career on stage and screen is an inspiration to the young people who take part in our programmes.*

*Bonnie's support comes at a crucial time for the Trust as we seek to double the number of projects we fund each year, creating even more opportunities for young people to experience the excitement of live theatre and to learn new skills."*

# Sheen Artists Autumn Fair at the Home Guard

From Richard AH White, EastSheenMatters

Free-entry exhibition by 12 local artists.

An example of each artist's work will be posted daily over the next ten days.

Fri 13 Nov: Opening Night 6:30 – 9pm

Sat 14 & Sun 15 Nov: 11am – 6pm

Venue: The Studio, Barnes Home Guard, 76A Richmond Park Rd, London SW14 8LA




*Rachel Hunt The Boat Race at Ha rsmith*

# St Mary's University

## St Mary's University Celebrates Installation of New Chancellor and Vice-Chancellor

St Mary's University, London, celebrated the installation of its new Chancellor and Vice-Chancellor at a ceremony in Westminster Cathedral.



Archbishop of Westminster Richard Moth was installed as the University's second Chancellor, stepping down as St Mary's Chair of Governors following 15 years' service. He succeeds H.E. Cardinal Vincent Nichols, who was the University's inaugural Chancellor when St Mary's was awarded full university status in 2014.

In the ceremony, Rev Dr Øystein Lund was also formally installed as the University's Vice-Chancellor. Øystein joined St Mary's in the summer, having previously served as Counsellor for Research and Education at the Royal Norwegian Embassy in London.



Speaking of the Installation, St Mary's Vice-Chancellor Rev Dr Øystein Lund said, *"Today has been a joyous day of celebration for the St Mary's University Community. I am honoured to be installed as St Mary's new Vice-Chancellor, and it is a great privilege to see Archbishop Richard become our new Chancellor, following 15 years of outstanding service to our University.*

*"St Mary's is a special university, where academic ambition and the development of the whole person go hand in hand. I look forward to driving forward our future growth to enhance our impact on the communities we serve, including the development of the School of Medicine and the opportunities we have to collaborate with partners around the world."*

Attendees at the installation included Apostolic Nuncio H.E. Archbishop Miguel Maury Buendia, H.E. Cardinal Vincent Nichols, and Norwegian Ambassador to the UK H.E. Tore Hattrem. They were joined by clergy from different churches and nations, university leaders from across Europe, members of academia, and students, staff and alumni, from St Mary's University.

St Mary's University Twickenham London

# A Strong Future for Patient Voice: A New Chapter for Healthwatch Richmond

From Healthwatch Richmond

On 28th October, Government Minister Baroness Merron wrote to the House of Lords to advise them that the Government had officially abandoned its plans to abolish Healthwatch.




This decision brings to an end an 18-month ordeal of severe uncertainty following the original announcement of our closure in June 2025.

**What Healthwatch Is, What Happened, and Why It Matters**

Healthwatch is the free and independent champion for people using health and social care services. We exist to listen to patient and public experiences, help people navigate complex health and social care systems, answer their questions, and use their feedback to drive real improvements across NHS and social care providers.

Following the Government's proposal to dismantle Healthwatch, a groundswell of cross-party opposition mounted in both the House of Commons and the House of Lords, paired with widespread support from public bodies, charities and local residents.

Mike Derry, Chief Officer of Healthwatch Richmond said
*"I'm delighted that the Government has concluded that Healthwatch is the right body to continue providing a strong, independent, and locally focused voice for our community. I'd like to extend our deepest gratitude to our local politicians, past and present staff, trustees, volunteers, and public partners who stood by us throughout this challenging time. It is a privilege to be able to continue to serve our community by driving improvements that matter to our residents."*

**Still Here, Fully Operational, and Ready to Deliver**
Despite a bruising 18-month period, **we never stopped working, and Healthwatch Richmond has operated at full capacity to protect and support local residents**:

- **Continued Oversight:** We have routinely reviewed local care homes and published vital reports examining A&E departments, inpatient care, and mental health services.

- **Direct Support:** We have helped hundreds of individuals resolve care complaints, get clear answers, and navigate complex healthcare processes.

- **New Investigations:** Demonstrating our ongoing impact, we have just launched a major new investigation into referrals for planned care. (If you received a text from your GP inviting you to share your experiences, please respond!)

- **Next steps**: After 18 months of restricted activity where we were unable to accept new commissioned projects, we are actively seeking new commissions and partnerships. Partner with us to undertake local research, patient engagement, and service evaluations.

**Get Involved**
Now that our future is secured, we are eager to reconnect, and expand our work across the community:

- **Ask Us Your Questions:** If you have a question about health or social care services but don't know where to turn, get in touch with our free advice and information service.

- **Share Your Experiences:** Had an experience with NHS or social care services you want to celebrate or improve? We want to hear from you.

- **Invite Us to Your Groups:** We are keen to get back out into the community to engage people directly. Invite our team to present to or meet with your local community groups.

For inquiries, advice, or commissioning opportunities, please contact us at:

- **Phone:** 020 8099 5335
- **Email:** hello@healthwatchrichmond.co.uk
- **Website:** healthwatchrichmond.co.uk

healthwatch Richmond upon Thames

# Music, Smiles and Togetherness as Lynde House Welcomes Barchester CEO

Lynde House Care Home in Twickenham was delighted to welcome Barchester Healthcare's CEO, Chris, for a special visit, bringing residents and colleagues together for a memorable day filled with warmth, music and celebration.



Residents and colleagues gave Chris a wonderful welcome, greeting him with smiles, laughter and a special musical performance, as staff joined residents in singing to mark the occasion.

During his visit, Chris joined the home's daily stand-up meeting, where he had the opportunity to meet colleagues, hear about the latest developments and gain an insight into the team's daily work. He also spent valuable time with residents, sharing conversations and experiencing the welcoming atmosphere that makes Lynde House so special.



Chris shared his appreciation of the home, describing Lynde House as "a very welcoming home." His kind words meant a great deal to the team and reflected the warmth, friendliness and sense of belonging that residents, families and colleagues experience every day.

The visit was a lovely opportunity to celebrate the people who make Lynde House such a caring and vibrant community. From the dedication of colleagues to the personalities and stories of residents, the home continues to embrace Barchester's commitment to celebrating life and making every day meaningful.

The team was proud to share a glimpse of everyday life at Lynde House and demonstrate that it is much more than a care home – it is one big family where everyone belongs.

Everyone at Lynde House would like to thank Chris for taking the time to visit. His presence and kind words were greatly appreciated by residents and colleagues alike, making it a day to remember.

Lynde House Care Home is run by Barchester Healthcare, one of the UK's largest care providers, which is committed to delivering high-quality care across its care homes and hospitals. Lynde House provides nursing care, residential care, respite care.

# England Team To Play Australia

England men's head coach Steve Borthwick has named his team to face Australia for the Ella-Mobbs Cup on Sunday 8 November at Allianz Stadium, Twickenham (kick-off 3.10pm GMT).

Maro Itoje is back to captain the side, having not featured in England's summer campaign, with Fin Baxter, Ben Curry and George Furbank all returning to the starting XV after injury-enforced absences.

Uncapped Exeter Chiefs back-row forward Greg Fisilau is named among the replacements with England opting for a 6-2 split on the bench. He is joined by Will Stuart, who also returns to the England matchday squad after a lengthy period of rehabilitation.

The Round 4 fixture of the inaugural Nations Championship sees England begin a run of four consecutive matches at Allianz Stadium.

*"Australia are a talented side who have played a significant amount of Test rugby in recent months. We know the challenge that awaits us and we're looking forward to it,"* said Borthwick. *"We're excited to be playing in front of our home supporters and to start an important block of games. This will also be our last opportunity to face southern hemisphere opposition at home before the World Cup next year."*

On Fisilau's potential England debut, Borthwick added: *"We're all absolutely delighted for Greg. He's worked incredibly hard to get to this point and has earned his opportunity through the way he's performed for Exeter and in our training environment. He's a powerful, athletic player who brings real energy to the team."*

Following the Australia fixture, England will face Japan and New Zealand at Allianz Stadium in Rounds 5 and 6, before Finals Weekend from Friday 27 to Sunday 29 November.

All of England's Nations Championship fixtures will be broadcast live and exclusively on ITV1.

ENGLAND v AUSTRALIA
Sunday 8 November 2026, Allianz Stadium, Twickenham
Kick-off: 3.10pm GMT

15. George Furbank (Harlequins, 14 caps)
14. Tommy Freeman (Northampton Saints, 30 caps)
13. Henry Slade (Exeter Chiefs, 77 caps)
12. Seb Atkinson (Gloucester Rugby, 7 caps)
11. Immanuel Feyi-Waboso (Exeter Chiefs, 16 caps)
10. Fin Smith (Northampton Saints, 19 caps)
9. Jack van Poortvliet (Leicester Tigers, 27 caps)

1. Fin Baxter (Harlequins, 18 caps)
2. Jamie George (Saracens, 113 caps) - vice-captain
3. Joe Heyes (Leicester Tigers, 25 caps)
4. Maro Itoje (Saracens, 102 caps) – captain
5. Alex Coles (Northampton Saints, 22 caps)
6. Ollie Chessum (Leicester Tigers, 38 caps) - vice-captain
7. Ben Curry (Sale Sharks, 14 caps)
8. Ben Earl (Saracens, 54 caps)

Replacements:
16. Luke Cowan-Dickie (Sale Sharks, 61 caps)
17. Ellis Genge (Bristol Bears, 83 caps) - vice-captain
18. Will Stuart (Bath Rugby, 53 caps)
19. George Martin (Saracens, 24 caps)

20. Greg Fisilau (Exeter Chiefs, uncapped)
21. Henry Pollock (Northampton Saints, 13 caps)
22. Ben Spencer (Bath Rugby, 19 caps)
23. Marcus Smith (Harlequins, 53 caps)

RFU

# Autumn Nations Cup at Allianz Stadium, Twickenham

From the RFU




This year, Allianz Stadium, Twickenham, will host the usual four autumn international fixture weekends. However in a change to the usual programme, the final weekend will see three double-headers, on Friday 27 (evening), Saturday 28 and Sunday 29 November 2026.

This inaugural finals weekend is being hosted here in Twickenham, however it will move around the world in future years and will not be a permanent fixture in the local calendar.

Next year there will be no autumn matches as the Rugby World Cup takes place in Australia, so this will be an important test for all the teams competing ahead of 2027.

We will not know the teams playing each other in any given match on that weekend, as their rankings will not be known until the third week of the series (21 November). All residents can access tickets by logging onto the England Rugby website.

Match timings and details:

- Sunday 8 November: England v Australia, 3.10pm
- Saturday 14 November: England v Japan, 4.40pm
- Saturday 21 November: England v New Zealand, 2.10pm
- Friday 27 November: Nations Cup Finals Day 1, 4.40pm and 8.10pm
- Saturday 28 November: Nations Cup Finals Day 2, 1.10pm and 4.40pm
- Sunday 29 November: Nations Cup Finals Day 3, 1.10pm and 4.40pm

Whitton, Rugby and London Roads are likely to close two hours before kick off, and will reopen at the kick off time. They will then close again around 90 minutes later for between two and three hours.

For the matches on 27, 28 and 29 November, the road closure times ahead of the match will depend on when the patrons arrive. If there is a steady arrival over both matches, closures may be avoided, but please check on the day on our Allianz Stadium Residents WhatsApp Group and on X/Twitter @rfuhometurf.

# Match Preview: Brighton v Brentford

Written By Brentford Football Club

Brentford face Brighton and Hove Albion at American Express Stadium in the Premier League on Sunday (2pm kick-off GMT).

The Bees will be looking to build on their victory over Nottingham Forest against a third-placed Seagulls side who have scored more goals than any other team in the division this season.

Analysis, team news, match officials and more – here's everything you need to know ahead of the game.



**Pre-match Analysis**

Stephen Gillett, *Playmaker Stats*: Prolific Seagulls combine goals with relentless pressure

Brentford make the short trip south to the Amex on Sunday for a fascinating clash against third-placed Brighton.

The Seagulls have started the season in free-scoring fashion, netting 24 Premier League goals across the opening nine matchweeks – more than any other team in the division.

Renowned for their astute recruitment and tactical adaptability, the south coast club have continued to flourish this term despite a couple of high-profile departures.

The decision to re-sign Pascal Groß for just over £1 million at the start of the year has proved particularly inspired, with the 35-year-old's incisive passing and game intelligence central to much of Brighton's best attacking work.

The German playmaker has already registered four assists this season, moving into the Premier League's all-time top 50 for assists, and also leads the division with 24 key passes.

Between them, Brighton (11) and Brentford (10) have had 21 different Premier League goalscorers this season, underlining the variety of attacking options that will be on show at the Amex.

One area in which the Seagulls have been particularly effective is set-pieces.

Brighton have already scored seven times from corners, free-kicks and throw-ins in 2026/27 – more than any other Premier League side and just four fewer than they managed throughout last season.

While Brighton's set-piece prowess represents a significant improvement on last season, their ability to regain possession high up the pitch remains one of their defining features.

Long known for their aggressive, high-intensity pressing, Brighton once again rank among the Premier League's most effective sides out of possession.

Fabian Hürzeler's side start their passing sequences higher up the pitch than any other team in the division and rank second for pressing sequences (123), while their 8.8 passes allowed per defensive action is also the second-lowest figure in the top flight. Interestingly, the only side ahead of Brighton in both categories is Tottenham, now managed by former Seagulls boss Roberto De Zerbi.

That relentless pressure has helped Brighton force a league-leading 97 high turnovers this season, underlining their ability to disrupt opponents attempting to play out from the back.

Brentford will therefore need to be alert defensively, but Brighton's underlying numbers offer Keith Andrews and his side some encouragement at the other end of the pitch.

Only Arsenal (five) have conceded fewer Premier League goals than Brighton (seven) this season, but the Seagulls' expected goals against figure of 13.34 suggests opponents have created considerably more than their impressive defensive record might indicate.

**Scout Report**
Dan Long, *Sky Sports*: Brighton building momentum - but busiest stretch awaits

Brighton's European push only started to gain real momentum in February, when they beat Brentford 2-0 in west London.

The Seagulls had only won one of the 13 Premier League matches leading up to that - but it was the first in a run of six wins in eight games that lifted them right back into the mix.

A second successive eighth-place finish - and qualification for the Conference League - was the eventual reward, but with just one more point, they would have returned to the Europa League.

Still, Brighton know European football of any kind is precious.




They reached the Europa League last 16 in 2023/24 under Roberto De Zerbi, but found competing on multiple fronts a challenge. This time, they have a stronger squad and experience under their belts. They are outright favourites to win the Conference League for a reason.

In September, owner Tony Bloom said: "We're after a major trophy". Even so, they might well have bigger fish to fry.

Nine games into the 2026/27 Premier League season, Fabian Hürzeler's side are third in the table. They are two points behind Man City and five behind Arsenal – having already beaten both.

They have scored 24 goals, which is the most in the division, and conceded seven, which is the second fewest in the division. And they are averaging 2.11 points per game. Based on that average, they would pick up another 61 points this season, which would take them to 80.

For context, their record points tally in the Premier League is 62 (2022/23) and 80 has been enough for a top-three finish in five of the last six seasons.

Of course, nine games is a small sample size in the grand scheme of things and Brighton will, by no means, be getting carried away.

After the November international break, they have 11 games before the turn of the year. That equates to one game every 3.7 days. This is where the depth of their squad will be truly put to the test. For now, it's about enjoying this incredible start and building solid foundations for later down the line.

If Brighton do end up being in the title race, it would be an incredible achievement and one unthinkable for many until relatively recently.

Yet even if that becomes unmanageable in the long run, the potential to qualify for the Champions League and/or win a European trophy would still represent another remarkable step forward for a club that continues to raise its own ceiling.

**In the Dugout**
Fabian Hürzeler

Born in February 1993, during the time his Swiss father and German mother were working in the USA, Fabian Hürzeler started out as part of Bayern Munich's youth system after returning to Europe aged 2.

He spent the best part of a decade with Die Roten, working his way up to play for Bayern Munich II, while also playing for the German national team from U15 to U19 level.

Hürzeler moved on in 2013, first to 1899 TSG Hoffenheim II, then to 1860 Munich II a year later, before dropping to the fifth tier of German football with Pipinsried, where he combined playing with the role of head coach, while also working as assistant manager of Germany U18s and U20s.

His coaching credentials were clear from the start, as Pipinsreid won promotion from the Bayernliga Sud in his first season.

After four years, he left the club in the summer of 2020 and was appointed assistant at St Pauli.

Two-and-a-half years later - aged just 29 - he became head coach after the departure of Timo Schulz, four months before he was granted his UEFA Pro Licence, and led the club to a fifth-place finish in the 2. Bundesliga in 2022/23.

Hürzeler's side flourished in 2023/24 and went unbeaten in their first 20 games of the season, on the way to pipping Holstein Kiel to the title by a single point to secure a return to the Bundesliga after 13 years away.

Just three months after signing a new contract at St Pauli in March 2024, Hürzeler took over from Roberto De Zerbi at Brighton, becoming the Premier League's youngest permanent manager in history at the age of 31.

At 33, Hürzeler remains the youngest manager in the top four divisions of English football.

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