

Twickenham & Richmond TRIBUNE



Star & Garter viewed from Twickenham
Photo by Berkley Driscoll

24th May 2024

T&RT

Contents

Friday 24th May 2024

2	Contents	
3	TickerTape: South Western Railway works Sunday 26th May The Tree Agency	
4	Local Picture Postcard Column -Strawberry Hill Railway Station	Alan Winter
6	Covid 19 - World Health Organization	Teresa Read
7	Crusader Travel	
8	Twickenham's Parliamentary Candidates for the General Election 2024	James Knight
9	Next week at Richmond Council Stag Brewery redevelopment - Inquiry delayed	
10	Teddington RNLI Lifeboat Station Open Day 25th May	RNLI
11	Jonathan Hulley, the Conservative Parliamentary candidate for Twickenham	
12	Join Kew Society for a Boston Tea Party debate this June Operation Bushy Park: Plotting D-Day in a Royal Park	Kew Society Royal Parks
13	His Majesty The King will remain patron of The Royal Parks charity	Royal Parks
14	Calling all literature lovers to The Queen's Reading Room Festival!	Royal Palaces
15	Standing up for the community	Jonathan Hulley
16	Hampton Choral Society	
17	Twickers Foodie - The Roebuck: A New Lease Of Life	Alison Jee
19	Twickers Foodie - The Garlic Story	Alison Jee
21	Sunborn, Gibraltar	
22	Are you living life on fast-forward?	Deep Patel
23	Mark Aspen Review - Seussical	Andrew Lawston
24	Mark Aspen Review - Chitty Chitty Bang Bang	Michelle Hood
25	Richmond Shakespeare Society – What's On	RSS
26	Compete for Richmond Artist of the Year 2024 Charity quiz night in Twickenham this June	Arts Richmond Embracing Age
27	Twickenham Yacht Club Open Day	TYC
28	St Mary's Students Achieve Success at BUCS Outdoor Championships	St Mary's University
29	Early Years Students Visit Disneyland Paris	Richmond College
30	D-Day 80: Navy wife remembers the Normandy landings	Star & Garter
31	Brentford confirm two pre-season fixtures	Brentford FC

Editors:
Berkley Driscoll
Teresa Read

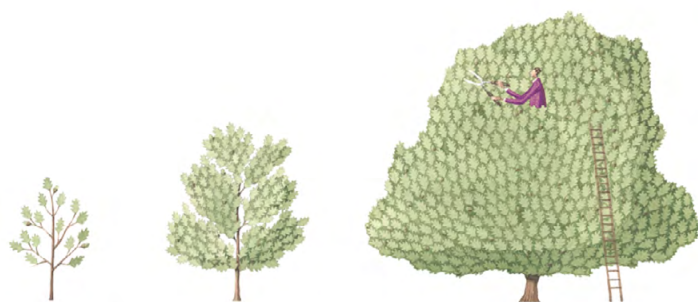
TickerTape - News in Brief

South Western Railway

Altered train services and buses replace trains in the Staines area **Sunday 26 May**

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

- **London Waterloo to Reading** services will be **revised**.
An **hourly** service will be diverted between **Clapham Junction and Virginia Water** and will call additionally at **Wimbledon, Surbiton, Weybridge, Addlestone and Chertsey**.
- **Buses** will run between **Hounslow and Virginia Water via Staines**.
- Additional services will run between **Virginia Water and Reading via Ascot**.
- **London Waterloo to Windsor** services will be diverted after **Twickenham** and will terminate at **Hounslow**.
- **Buses** will run between **Hounslow and Windsor via Staines**.
- Additional services will run between **London Waterloo and Hounslow via Richmond**.
- **London Waterloo to Woking via Staines** services will terminate at **Hounslow**.
- **Buses** will run between **Hounslow and Woking via Staines**.
- The afternoon and evening **London Waterloo to Kingston via Hounslow** services will run **all day** and will terminate at **Hounslow**.



The Tree Agency

darryl parkin

The Treehouse
25 King Edwards Grove
Teddington, Middlesex TW11 9LY
Telephone 020 8274 0107
Mobile 07960 123580
Fax 020 8274 0119
info@thetreeagency.co.uk
www.thetreeagency.co.uk



The Tree Agency

Local Picture Postcard Column - Part 250

By Alan Winter

Strawberry Hill Railway Station

Recently I was pleased to buy at auction the first postcard shown this week. It shows a pre first World War card of Strawberry Hill Station Junction control box and employee as well as the platforms of the station itself in the background.

All three of this week's postcards are from that pre-war period and were each photographed and published by Young & Co. of Teddington High Street. It is agreed among local postcard collectors that Young and Co were responsible for taking probably the best photographs of our local area in the first twenty years of the last century. Many of these photographs found their way onto postcards and fortunately they turn up now and again providing us with excellent images of what our area looked like 125 years ago. The next two postcards show the station area itself and also the station road crossing.



So, we now look at the history of Strawberry Hill Station. I need to once again thank the web site of the Twickenham Museum for some of the information and also a Mr K.C. Breen who wrote a history of the station in 2003.

The railway and its operational building structures were, in the main, built from the 1850s in this area. The main line was that from London to Windsor via Richmond and this was owned by the London and South Western Railway Company. In 1859 this company sought powers to build an extension or loop from the main line at Twickenham into Kingston. The loop was to be known as the Kingston Bridge Line. However a great deal of opposition was built up in Kingston amongst those with vested interests in the coaching trade and initially



the line stopped at Hampton Wick. In contrast, the shopkeepers and property speculators of Twickenham and Richmond very much wanted the line to be built, their influence was apparently greater than that of the opposition in Kingston and a further Railway Act in 1860 allowed the railway over the river and into Kingston. At about the same time another company was formed and took the name of the Thames Valley

Railway Company, its object being to link Shepperton with Twickenham. With major works already in hand between Twickenham and Hampton, it seemed only logical for the London and South Western Railway to take an interest in the Thames Valley Railway and, by the Thames Valley Act of 1862, an amalgamation was agreed whereby the shareholders of the smaller company were suitably compensated and the London and South Western Railway bought out, constructed and operated the Thames Valley Railway.



The railway line opened in 1862 before the station was built

A glance at the Ordnance Survey Map for 1862 shows at once the absence of any station at Strawberry Hill and, of course, passengers from Shepperton journeyed through the junction with the Kingston Bridge Line and alighted at Twickenham Station. On the similar sheet for the 1898 survey the station at Strawberry Hill is clearly shown as are numerous houses and newly constructed residential roads. In fact, the station was built and opened in 1873 and became the subject of numerous articles in the local press including the newly founded Richmond and Twickenham Times.

The intriguing question is why it wasn't thought necessary to build a station from the beginning of the railway? Unfortunately, it will probably never be possible for an authoritative answer to be given for the one certain source of information ~ the Directors' Minutes of the London and South Western Railway for the relevant decade ~ was destroyed during the 1940 blitz on London by a fire at Waterloo station.

During World War I, 142 staff members from Strawberry Hill Depot, Junction and Station joined the forces, 19 of whom never returned.

In 1922, 440 men were employed at Strawberry Hill's Railway area.

Train fares have changed a great deal since these early days. In 1893, the cheap day return fare to London was 1/6d (7 1/2 pence). It was possible to transport your horse and carriage in a separate compartment. One shilling (5p) would buy a hot water bottle for the journey.

My search for old postcards continues. I am always looking for old postcards and old photograph albums etc. The postcards can be British or Foreign, black and white or coloured and of places or subjects. If you have any that are sitting unwanted in a drawer, in a box in the loft or in the garage or under a bed, please contact me on 07875 578398 or alanwinter192@hotmail.com I would like to see them and I pay cash!

An early diary date for those of you interested in the history of our area. Saturday 15th June will see the next West London Postcard Fair take place at the Teddington Baptist Church in Church Road TW11 8PF. 10.00 to 4.00 with 14 or so postcard, stamp and coin dealers. Feel free to ring me if you would like more details.

World Health Organization

COVID-19 Epidemiological Update published 17 May 2024

Data for 1 to 28 April 2024

Globally, the number of new weekly cases decreased by 48% during the 28-day period of 1 to 28 April 2024 as compared to the previous 28-day period. The number of new weekly deaths decreased as compared to the previous 28-day period, with over 2,600 new fatalities reported.

As of 28 April 2024, over 775 million confirmed cases and over 7 million deaths have been reported globally.

According to estimates obtained from viral loads in wastewater surveillance, clinical detection of cases underestimated the real burden 2 to 19-fold. Reported cases do not accurately represent infection rates due to the reduction in testing and reporting globally.

At the country level, the highest numbers of new 28-day cases were reported from the Russian Federation (69,311 new cases; -27%), Australia (18,483 new cases; -18%), New Zealand (11,180 new cases; -86%), the United Kingdom (6,586 new cases; +6%), and China (5,713 new cases; -47%).

The highest numbers of new 28-day deaths were reported from the United States of America (1,904 new deaths; -47%), the Russian Federation (254 new deaths; -12%), Chile (100 new deaths; -11%), Australia (87 new deaths; -44%), China (51 new deaths; -44%), and New Zealand (49 new deaths; -38%).

The European Region reported over 89,000 new cases, a 25% decrease as compared to the previous 28-day period. One (2%) of the 62 countries for which data are available reported increases in new cases of 20% or greater, with the highest proportional increases observed in Iceland (17 vs 12 new cases; +42%).

The highest numbers of new cases were reported from the Russian Federation (69,311 new cases), the United Kingdom (6,586 new cases) and Greece (4,508).

The number of new 28-day deaths in the Region decreased by 31% as compared to the previous 28-day period, with 388 new deaths reported. The highest numbers of new deaths were reported from the Russian Federation (254 new deaths), Italy (35 new deaths), and Portugal (20 new deaths).

CrusaderTravel

020 8744 0474

crusadertravel.com

Escapology Experts

info@crusadertravel.com



Your friendly local Travel Agency
established in Twickenham since 1966

With over 50 years experience we pride ourselves on being able to offer an unrivalled service with attention to detail. Come and have a chat with us in our cosy office off the Church Street Square, we are open 6 days a week from 11am until 6pm (Closed Sunday)



Twickenham's Parliamentary Candidates for the General Election 2024

By James Knight

Earlier this week, Prime Minister Rishi Sunak announced a snap general election on the 4th of July, which surprised nearly everyone, including people in his party. The candidates so far announced in the Twickenham Constituency are, in alphabetical order below.

Tom Bruce

Labour

Educated at the University of Roehampton, he is now a senior primary school teacher and the deputy leader of Hounslow Council, responsible for the Climate, Environment and Transport portfolios. He was selected as the Labour Party candidate this week under emergency rules. He hopes to capitalise on Labour's second place in the recent South West London constituency vote GLA elections to replace the Liberal Democrats as the main alternative to the Conservatives in Twickenham.

His Twitter Account can be viewed [HERE](#)

Jonathan Hulley

Conservative

Studied law at Oxford University before becoming a housing lawyer specialising in social housing, and a county councillor for neighbouring Surrey County Council since 2021. Selected to contest the Twickenham seat back in May 2023, Jonathan has thrown himself into campaigning and getting to know the constituency. He recently told the Tribune, "I am confident that my extensive experience as a senior legal professional, coupled with a proven track record of local achievements, equips me with the necessary skills, energy, and dedication to serve effectively as your MP."

His Twitter Account can be viewed [HERE](#)

Chantal Kerr-Sheppard

Green Party

She is a business sustainability management graduate from Cambridge University who works in the event management industry for a company specialising in sustainable events. She stood in the Teddington By-election earlier in the year but was unsuccessful in her bid to join the council.

This is the first time in several years that the Green Party has run a candidate in the Twickenham Constituency. They previously had a join-ticket progressive alliance pact with the Liberal Democrats. However, the National Green Party conference in 2023 decided that it would no longer allow their local parties from entering into these pacts as they felt it only benefited the larger party and not them.

She does not have social media accounts for her political activity.

Alex Starling

Reform

Alex is a company director and political commentator educated at Cambridge University. He has written various opinion pieces where he has written against 'the religion of climate alarmism' and states that more needs to be done to challenge the science behind these claims. He has also questioned COVID-19 vaccines and lockdowns.

His Twitter Account can be viewed [HERE](#)

Munira Wilson

Liberal Democrats

She is the sitting MP. She was educated at Cambridge University and then trained as a tax lawyer before changing careers to become a lobbyist for various charities and pharmaceutical companies. During her time in parliament, she was one of the leading proponents for lockdowns and school closures. On the day of the announcement, she said, "I want to thank the residents of Twickenham for having given me the honour of serving them for the past 4.5 years."

Her Twitter Account can be viewed [HERE](#)

Next week at Richmond Council

On Tuesday, the **Adult Social Services, Health and Housing Committee** will meet to discuss calling in NHS England's decision to move the principal treatment centre for children with cancer to the Evelina Children's Hospital Children's Hospital, part of St Thomas' Hospital in Lambeth. The meeting will start at 7 p.m. at York House, Twickenham.

For full details, please follow the link [HERE](#)

On Tuesday, the **Licensing Sub Committee** will review Oriental Style Massage and Beauty's special treatment licence. The council's licensing team have objected to the renewal. The meeting will start at 10:30 a.m. at York House, Twickenham.

For full details, please follow the link [HERE](#)

How to participate: we encourage all members of the public who live or work in the borough to engage. You can submit questions or speak on an item in the agenda. To ask a question, simply submit your question by 12 noon, two working days in advance. To speak, you must register by noon the working day before the meeting.

For further details on how to participate, please follow the link [HERE](#)

Stag Brewery redevelopment Inquiry delayed

The Council has been informed that due to circumstances out of the Planning Inspector's control the public inquiry for the Stag Brewery **cannot open on Wednesday 29 May as planned.**

As soon as a revised start date is known, [this](#) page will be updated. We are sorry for any inconvenience this may cause.



Teddington RNLI Lifeboat Station

Open Day 25th May

Ever wanted to see a real lifeboat, a fire engine, a historic lifeboat that is over 100 years old? Learn more about the River Thames and its boat clubs? Have a go at pitching a throwbag?



Come and learn more about Teddington RNLI Lifeboat Station at the Open Day on Saturday May 25th from 2pm - 5pm

Come and celebrate 200 years of the RNLI. There will be chance to come and see the boat room, chat to volunteer crew about what happens on a 'shout', how our boats are launched and where they go. Maybe you are interested in joining the volunteer crew, or being part of our educational, fund-raising or water safety teams; ask us about it.

A number of stalls from the RNLI and local boat clubs will be there, as well as refreshments from The Wharf. You will be able to meet the Skiff Club, Royal Canoe Club, Richmond Bridge Boat Club, Tamesis Club, Rotary Teddington and the Hamptons, and Twickenham Yacht Club.

Tucked away under Fairmile House on Twickenham Road, come and discover one of the country's busiest lifeboat stations that is 100 per cent crewed by local volunteers.

Teddington RNLI Lifeboat Station can be found at Fairmile House, Twickenham Road, Teddington, TW11 8BA, opposite The Wharf Restaurant.

Nearest train stations Teddington or Hampton Wick. Bus Service
– R68, 281, 285

Photo Credit:
RNLI/Grace Palmieri



Lifeboats



Twickenham Conservatives

Jonathan Hulley, the Conservative prospective Parliamentary candidate for Twickenham constituency, will be holding a Shadow MP Surgery on **Saturday May 25 from 10am to 12noon.**

The venue will be the Conservative constituency Office, **90 York Road, Teddington, TW11 8SN.**

Jonathan will be in attendance to take up any issue of local concern and give his professional opinion and offer his expertise and support on any matter that you wish to bring to his attention.

There is no need to make an appointment.

Shadow MP Surgery

Promoted by
Jonathan Hulley
of 90 York Road
Teddington
TW11 8SN.

**All are
Welcome
To attend.**



Join Kew Society for a Boston Tea Party debate this June

On Saturday 1 June from 1 to 3.15pm, Kew Society is holding a debate on 'The Coercive Acts - after the Boston Tea Party' at The National Archives in Kew (TW9 4DU).

The afternoon event will include a display of original documents about the Coercive Acts held by the National Archives and follow by a debate between the colonists and the British.

The colonists will be represented by Dr Marcía Balisciano, Director at Benjamin Franklin House and the British parliament by Rebecca Palmer, postgraduate student at University College London. Andrew Payne of the National Archives will chair the event.



Find out more about ['The Coercive Acts - after the Boston Tea Party'](#).

Operation Bushy Park: Plotting D-Day in a Royal Park

During the Second World War, [Bushy Park](#) was home to a sprawling military base. This is where General Dwight D. Eisenhower came to work on a top-secret plan called 'Operation Overlord'.



On 6 June 1944, after months of preparation, the plan was ready – 156,000 Allied troops invaded Normandy, some landing on the beaches and others arriving by air. Now known as D-Day, this event ultimately led to the defeat of Nazi Germany.

And so much of it was planned right here...

Welcome to our series Operation Bushy Park. From here, you'll be able to navigate to the six blogs in this series, which cover everything you need to know about Bushy Park's wartime past - from the arrival of the Americans and their interactions with local residents, to General Eisenhower's military planning that took place right here in the park.

Click [HERE](#) to find out more.



His Majesty The King will remain patron of The Royal Parks charity

His Majesty The King has shared the news that he will retain patronage of [The Royal Parks charity](#), in an announcement made to mark the first anniversary of Their Majesties' Coronation.

The charity manages [London's eight historic Royal Parks](#) covering 5,000 acres, and other important green spaces in the capital, welcoming everyone to experience and enjoy the [nature and wildlife](#) on their doorstep.

Through his life and work, King Charles III has publicly supported a wide variety of causes relating to the environment and has a long and personal relationship with the Royal Parks.

The King, as The Prince of Wales, became patron of The Royal Parks when the organisation launched as a charity in July 2017, and he visited [Hyde Park](#) to meet the staff, volunteers and horticultural apprentices responsible for keeping the parks looking their best. On the visit he took a tour of the Hyde Park 'supernursery' where 500,000 plants and shrubs are grown each year to be planted in the formal bedding displays across the Royal Parks. This includes the scarlet pelargoniums displayed outside Buckingham Palace, which are grown to match the tunics of The King's Guard.

During the pandemic, the then Prince of Wales, together with the then Duchess of Cornwall, returned to Hyde Park in June 2021, to [meet and thank The Royal Parks' grounds staff, apprentices and volunteers](#) for maintaining the Royal Parks and keeping them open throughout the pandemic, providing a green space lifeline for Londoners.



Loyd Grossman, Chairman of The Royal Parks, said:

"We are deeply honoured to retain the patronage of The King who has provided our charity with unwavering and much-valued support over the last seven years.

"We are profoundly grateful for his tremendous knowledge and his passion for the vital conservation work that we deliver to protect, enhance and future-proof these precious natural landscapes in the heart of the capital, as we endeavour to anticipate and address the many pressures of climate change.

"We welcome everyone to discover, explore and enjoy the Royal Parks. Through caring for these incredible landscapes, we hope to inspire all to participate in our collective responsibility to build a sustainable environment for future generations."

The Royal Parks charity delivers vital conservation projects to [help nature and wildlife to thrive](#). This includes initiatives such as planting pollinator-friendly meadows, protecting the parks against habitat erosion and species loss, and managing thousands of trees and planting new ones to provide resilience in the face of climate change.



Calling all literature lovers to The Queen's Reading Room Festival!

On Saturday 8 June 2024, Historic Royal Palaces is bringing back The Queen's Reading Room Festival, gathering authors, actors, and literature lovers for a day celebrating the written word.

This year's event will showcase Harry Potter stars Miriam Margolyes and Helena Bonham Carter, alongside bestselling thriller author Harlan Coben.

The festival also features a special performance of the musical comedy Operation Mincemeat.

Don't miss out on this star-studded event, set against the magical backdrop of Hampton Court Palace.

Find out more about [The Queen's Reading Room Festival](#).



HISTORIC ROYAL PALACES



Standing up for the community

Jonathan Hulley, Conservative parliamentary candidate for Twickenham

My monthly shadow Twickenham MP surgery sessions are gathering momentum, as more residents seek support on a range of issues.

My inbox now includes requests, typical of most MPs, for assistance with accessing government financial support and concerns about worsening crime and anti-social behaviour in the Twickenham constituency.

However, the number one issue of local concern is the failure of local public landlords, including Richmond Housing Partnership (RHP), to provide decent and safe accommodation and their repeated customer service failure. As a lawyer specialising in the public housing sector, I'm keen to deploy my knowledge to help residents.

Recently, I took up the case of Steven and Eileen Geer, a Teddington couple who were outraged after the roots of a tree owned by RHP damaged their front garden.

After meeting them at their home, so that I could inspect the damage for myself, I arranged for an arboriculturist to inspect the tree and the Geer's front garden where the tree roots were causing paving slabs and their fence to break up.

The arboriculturist report conclusively found that the tree roots had damaged the Geers' front garden, and unless steps were taken to treat the tree and its roots, their property could eventually be impacted by subsidence.

I contacted RHP on behalf of the Geers and sent them the report.

RHP accepted the recommendations in their report and has since completed a crown reduction to the tree but has not yet treated the roots. Rest assured, I will continue to fight Geer's corner until RHP honours its commitment to this couple and implements the report's recommendations in full.

As for the Geer's damaged front garden, RHP's position that the couple pay the costs of repair themselves and claim from their insurers is not acceptable. I will be applying pressure on RHP to do the right thing and carry out the repairs themselves, at their own cost.

I am concerned that RHP is failing on so many fronts. They need to be held accountable. RHP must be better than this.

My next shadow Twickenham MP surgery is on Saturday, 25 May, from 10:00 a.m. to 12:00 noon. The venue is 90 York Road, Teddington, TW11 8SN. All are welcome. Alternatively, please contact me at Jonathan.hulley@outlook.com. I am determined to help."



HAMPTON CHORAL SOCIETY

Maurice Duruflé - Requiem
John Rutter - Requiem

**Musical Director - Richard Harker
with professional soloists**

Saturday 29 June 2024 - 7.30pm

**St James's Church, St James's Road,
Hampton Hill, TW12 1DQ**

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

Box Office: 020 8941 5394

**on the door: contactless, card, cheque, cash
www.hamptonchoral.org.uk**

The Roebuck: A New Lease Of Life

All too often a lovely, historic, pub is refurbished and the end result is a dearth of the original features and atmosphere. This is definitely not the case with the Roebuck at the top of Richmond Hill. I'd heard that it'd recently been refurbished very sympathetically by Greene King, and I couldn't wait to check it out for myself.

I chose a fabulous evening and the view (the only one protected by an Act of Parliament) was superbly clear. Some folk were taking their drinks across the road to the terrace to marvel at the spectacular vista in the evening sun. Retaining its original name since 1717, I can confirm that the Roebuck has been lovingly reclaimed, restored and elevated. This historic pub (one of the oldest in Richmond) now has a new lease of life - one that blends its extensive history, with a refreshed, but sympathetic, interior. The walls display the pub's extensive artwork collection, alongside the open fireplaces and quirky vintage furniture.



My friend Magda and I enjoyed a glass of English sparkling to start our dinner - we were impressed with Fitz - a new one to me - made by the Charmat method, like Prosecco, but this was much nicer. The drinks list at the Roebuck is well curated and has a generous range of alcohol free options too.





We decided that we would share our food so that we both could try everything ordered, and started with Pork, Smoked Bacon & Apple Scotch Egg and some Chicken & Smoked Ham Hock Terrine. Our starters were both good: the Scotch Egg was perfectly cooked, with a deeply coloured, runny yolk, and served with a tasty homemade Piccalilli. The terrine was served with sourdough toast and a caramelised red onion chutney.



I think perhaps it would have been better paired with some cranberry sauce/ chutney, so of the two starters, the Scotch Egg won hands down.



There are a number of daily specials highlighted on a board. The soft shell crab burger sounded amazing, but sadly - and not surprisingly - was already sold out. So we opted for the Pepper & Tomato tart daily special and also a Grass Fed Sirloin Steak (served with 'proper' chips, salsa verde, home pickled onion rings and heritage tomato salad) from the main menu. The steak choice was all excellent; tender meat, perfectly medium rare, and the salsa verde a good accompaniment. But the unexpected stars of the dish, very surprisingly for us,



were the pickled onion rings...wow! They were so crispy, not at all greasy and very tasty - they would make a great bar snack or side dish. The daily special of the Pepper & Tomato tart was exquisitely presented, with a herbed pastry base and packed with Provencal flavours reminiscent of ratatouille. It would also make a perfect light lunch dish.

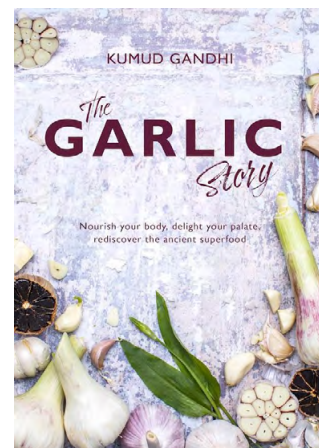
We enjoyed some wines by the glass with our meal. There is a good range available, with prices starting at £5.10 (pretty fair compared with some wines by the glass we've ordered at other pubs). There are a number of cocktails also available, all priced at £12.

Sensibly, there is a fairly limited dessert menu, but to be honest, we were so comfortably full that we decided just to share an Espresso Panna Cotta between us. It was served in a coffee cup with some melt-in-the-mouth orange sable biscuits. It was a perfect end to a perfect meal, in a perfect location.



The Garlic Story

I love garlic, and I think it is often overlooked as an ingredient. ***The Garlic Story*** is a cookbook that's a veritable encyclopaedia of this allium. Written by **Kumud Gandhi**, it's divided into chapters inspired by the cuisines of different continents - Asian, European, North African and Persian – as well as a chapter dedicated to sauces and condiments. Kumud's recipes showcase the many types and flavour profiles, teaching readers how to make the most of its pungent potential. Alongside an inspiring collection of over 60 recipes, *The Garlic Story* also contains plenty of information about the fascinating background of its star ingredient, including how to forage and grow the most delicious garlic and the endless health benefits. Kumud aims to encourage her readers to embrace every dimension of garlic, the common denominator of endlessly diverse flavours and cooking techniques.



From sweet confit cloves spread on toasted sourdough to grilled harissa sea bass with smoked garlic butter, the yummy dishes in this book explore global food for every occasion. Recipes such as Wild Garlic & Red Onion Tart and Black Garlic, Lemon & Crème Fraîche Pappardelle demonstrate the versatility of this flavour enhancer. ***The Garlic Story*** is a 192-page hardback and retails at £20. It is available from www.mezepublishing.co.uk and bookshops including Waterstones, and Amazon.

Here are a couple of recipes to encourage you to order a copy of this lovely book:

INTENSELY DELICIOUS ZAALOUK DIP

"I think aubergines are highly underrated and this is possibly a throwback to when vegetables were simply boiled to death if you didn't know what to do with them. Thankfully, we've come a long way since then and when simple vegetables are paired with herbs and spices, they become delicious in every way, not to mention highly nutritious. I often use them as a spread on flatbreads, as with this recipe. I prefer my zaalouk served lukewarm on hot flatbread or toasted sourdough bread."

PREPARATION TIME: 10-15 MINUTES | COOKING TIME: 50-55 MINUTES | SERVES 4

- 2 large aubergines
- 4 tbsp olive oil, plus extra for drizzling
- 4 garlic cloves, finely chopped
- 5 very ripe tomatoes, finely chopped
- (300g) 2 tbsp tomato puree
- 2 bay leaves
- 2 tsp ground cumin
- 1 tsp paprika
- ¼ tsp dried chilli flakes (optional)
- 1 tsp jaggery or brown sugar
- ½ tsp salt
- ½ tsp coarsely ground black pepper
- 120ml vegetable stock
- 1 tbsp pomegranate molasses
- ¼ of a lemon, juiced
- Small handful of coriander, finely chopped



1. Preheat the oven to 180degC/160deC fan/gas mark 4. Wash and dry the aubergines, then prick them all over with a skewer and rub with oil. Place on a tray and roast in the oven for 45-50 minutes or until tender inside and crispy on the outside. You should be able to poke a skewer into the charred skin straight through to the flesh when it's cooked. Once cool, remove and discard the skin. Cut off the tops and finely chop the flesh. Set aside.
2. Meanwhile, heat 3 tablespoons of the oil in a pan over a medium heat, add the garlic and cook for 10 seconds until fragrant. Add the chopped tomatoes, tomato puree and bay leaves, stir well, and cook with the lid on for 8-9 minutes before adding the cumin, paprika, chilli flakes, sugar, salt and pepper.
3. Cook for 3-4 minutes until the spices have infused the tomatoes and the mixture resembles a roux. Add the stock, mix well and bring to the boil. Cover, reduce the heat and simmer for 8-10 minutes, stirring occasionally, or until the tomatoes have broken down.
4. Now add the aubergine to the sauce along with the pomegranate molasses. Stir well, season to taste and cook for a further 5 minutes, stirring occasionally, or until the sauce is deliciously thick. Add the lemon juice and coriander, folding them through the sauce.
5. Give the zaalouk a final drizzle of olive oil and then serve immediately with pitta or flatbread. Enjoy with deep satisfaction!

BLACK GARLIC, LEMON AND CREME FRAICHE PAPPARDELLE

"How can a dish that tastes this luxurious be so easy to make? The secret weapon is black garlic, now easily found in most supermarkets, which gives the dish a sweet, tangy flavour with undertones of balsamic vinegar. The silky sauce is emulsified as you would a carbonara."

PREPARATION TIME: 10 MINUTES | COOKING TIME: 10 MINUTES | SERVES 4

- 400g dried pappardelle
- 2 tbsp butter
- 1 tbsp olive oil
- 3 garlic cloves, finely sliced
- 2 sprigs of thyme, leaves picked
- 300ml cr.me fraiche
- 4 tsp black garlic paste
- 1 tsp flaky sea salt
- 1 tsp ground black pepper
- 1 lemon, zested
- 150ml reserved pasta water
- 2 egg yolks
- 75g grated parmesan
- Handful of fresh basil leaves

1. Cook the pasta in well-salted water for 2 minutes less than the instructions on the packet. When you drain the pasta, make sure to reserve some of the pasta water for the sauce.

2. While the pasta is cooking, prepare the sauce. Add the butter and oil to a frying pan and gently fry the sliced garlic and thyme together for a couple of minutes until lightly golden. Remove the garlic with a slotted spoon and reserve to sprinkle on at the end.

3. Now stir in the cr.me fraiche and black garlic paste, then add the salt, pepper and lemon zest. Stir well, then add the pasta and drizzle in a little of the reserved cooking water, stirring gently to emulsify the sauce.

4. Take the pan off the heat and add the egg yolks one at a time, stirring to fully incorporate them in the residual heat. Finish the dish with the grated parmesan, the fried garlic and fresh basil torn over the top.



sunborn
GIBRALTAR
YACHT HOTEL RESORT



EXPERIENCE GIBRALTAR



PACKAGE INCLUDES:

ROOM AND BREAKFAST

DOLPHIN TRIP FOR 2®

DINNER FOR 2

BOTTLE OF CAVA AT ARRIVAL

TOTAL £250.00

Terms & Conditions: Offer subject to availability

TO BOOK CONTACT: +350 200 16900 | RES@SUNBORNGIBRALTAR.COM

Are you living life on fast-forward?

By Deep Patel

~ Through the Eyes of a Twickenham Shopkeeper ~

One thing I have noticed recently in my shop is that People are always short of time these days and in a rush don't you find? Rushing for a bus, rushing to school, rushing to get home or rushing...just because they are in a rush?

I don't know what our obsession is with doing everything quick, but people are definitely rushing more these days than ever before... perhaps we try to cram too much into our lives these days? Perhaps we are just not as content as we used to be, or perhaps we just always want more and live life in a constant state of wanting and getting more...more out of life...more knowledge, more pleasure, more experiences, more "things"? Well that's all well and good, but when is it enough? Or will it ever be enough?



Well I have been speaking to customers in my shop this past week about exactly that and found myself also under the influence of this need to rush...I was serving customers faster and talking to them less (some of my customers may say that's a good thing I'm sure) but I was getting to the point whereby I wasn't even asking customers how their day had been or how they were because I was too focused on getting the next task on my list done (ordering stock, writing out invoices, calling suppliers etc)...for those of you whom know me, that's very unlike me...so why was I behaving in this way? Well, what does a good shop-keeper do? He blames his customers...so that is what I am going to do...I think the customers rushing around have rubbed off on me...hence we are all rushing around and most of us perhaps don't even know why and before you know it we end up with the whole of Twickenham filled with hoards of people running around like headless chickens...ok maybe I got a bit carried away at the end there, but you get my point...

I think it's actually because we all want so much more from life these days, gone are the days where we would be satisfied with the simple things in life...a hot meal...a good film and a basic wage...now that we want more, we are continuously striving to achieve more, however there are still the same amount of hours in the day...so what's the solution? Well, the solution is to not dwell on the things we don't have in our lives, but to remind ourselves daily of the things we DO have... and to know that what we have is probably more than what some people have, and sometimes, doing LESS is actually MORE...because you were not made to be a super-human robot, you were born to be a human, and like all humans...you need to rest...chill-out time and just relax from the stresses of the over-complicated modern life that we imprison ourselves in...do this and remember life is not always about more...sometimes it's less that creates the most happiness...

Remember...

“focus on the simple things and the joy they bring...”

MY CREATURE-KINDNESS TIP

STOP MICE, SQUIRRELS, RATS and FOXES KINDLY (GOOD KARMA):

Place empty bowls filled with white vinegar around places where you don't want them to come...they will go without you having to harm them...use humane mouse & rat traps and release them back out in parkland areas. Use electronic plug in deterrents with good reviews around your house to stop them coming (the smell of white vinegar also stops ants kindly).

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

Seussical

by Lynn Ahrens, Stephen Flaherty and Eric Idle, after Theodor Seuss Geisel

BROS at Hampton Hill Theatre until 25th May

Despite being almost entirely sung, Paul Madeley's direction and choreography ensures that *Seussical*'s story races along at a blistering pace. There are few concessions to those in the audience who may have only with a broad knowledge of Dr. Seuss' characters gained through cultural osmosis, but the audience's younger members keenly appreciate both the pace and the recreation of well-loved characters.

With blistering speed, young Jojo (a wide-eyed and adventurous Leo Pettit) makes the acquaintance of Callum Taylor's mercurial Cat in the Hat. Jojo is a Who, of Whoville, a tiny world that sits on a speck on some clover. Horton, a grey elephant played with indefatigable gusto by Mathew Madeley, guards both the clover and the brightly-coloured egg laid by the vivacious Mayzie La Bird (Tash Wills). Horton is friendly with Rebecca Tarry's Gertrude McFuzz, a bird with only one feather in her tail, who undergoes several transformations.

The Mayor and the Mayor's Wife (Joe Black and Caro Hayes) worry that Jojo is thinking too much. Jojo is eventually packed off to war by General Genghis Kahn Schmitz, in a gloriously unhinged turn from Julian Briscoe as the crazed soldier.



There are odd appearances from the Grinch, the Things, and three more birds played by Hope Curran, Imogen Hartley, and September Taliana-Carey. Then Delsa Ghorbani's scene-stealing Sour Kangaroo, a vivid purple creation that combines costume with puppetry, channels Aretha Franklin in memorable musical numbers.

Jojo's adventure is clearly a designer's dream, from the monochrome cartoon set from Wes Henderson-Roe and Patrick Troughton, to the colourful and evocative costumes designed by Mags Wrightson and Terrie Creswell, and even Sian Bowles-Bevan's vivid props.

But despite the spectacular design, this is very much a musical, and Tom Chippendale's musical direction shines through as the cast belt out rousing number after rousing number. The songs are upbeat, catchy, and sung with huge gusto by both the solo performers and the sizeable ensemble.

Seussical is a show that has been designed with younger theatregoers in mind but the sheer energy on display throughout its two acts ensures that there is plenty here to entertain the whole family.

Read Andrew Lawston's review at www.markaspen.com/2024/05/22/seussical

Photography courtesy of BROS

Chitty Chitty Bang Bang

by Sherman brothers, adapted by Jeremy Sams after Ian Fleming

Crossroads Live at the New Wimbledon Theatre, until 26th May, then on tour until 10th May 2025

For an adventure in a mysterious land called Vulgaria, take an eccentric inventor, his two adoring children and grandpa, a pretty confectionary heiress and a kindly old toymaker. Then mix with a few baddies, an evil child-catcher, a tyrant Baron and a couple of devious spies. Embellish them with a magical flying car to serve-up with a daring escape. Yes, our fine four-fendered friend takes centre stage as Caractacus Potts' phantasmagorical car, *Chitty Chitty Bang Bang*.



As Caractacus, Adam Garcia commands the eye in a relaxed easy-going style. With a tank full of talent and energy, he maintains the impetus of the show, and displays breath-taking dancing; *Me Ol' Bamboo* remains in the memory. His extensive vocal singing ranges from the exhilarating *Chitty*, to the tearful *Hushabye Mountain*. Ellie Nunn provides the romantic interest as the sweet-toothed Truly Scrumptious, displaying a toughness more appropriate to today rather than to Edwardian England.



It falls to Liam Fox to play the stereotypical ex-army Grandpa, clad in colonial khaki, but, as the Vulgarian spies, Boris and Goran, Adam Stafford and Michael Joseph get the laughs with quick-fire patter and double-entendres. The outrageously camp Martin Callaghan and Bibi Jay, as the Baron and Baroness, form another delightful comedy duo. Their song and dance routine *Chi-Chi Face* is sheer perfection. (Gold medal to Jay for doing the splits!)

Charlie Brooks plays the notoriously evil child catcher, initially dressed all in black, a sinister (female) figure fully equipped for catching little children. She has a nasal trumpet to smell out children; all very scary and creepy.

Chitty Chitty Bang Bang is a high-spirited show full of fun, fantasy, comedy and music, its song and dance routines full of exceptionally slick choreography. If you enjoyed the film, then there's little doubt you'll enjoy this family blockbuster of a show.

Read Michelle Hood's review at www.markaspen.com/2024/05/22/chitty-bang

Photography by Paul Coltas

Richmond Shakespeare Society – What's On

Three HEROES at the Mary Wallace - June 1st-8th

In Gerald Sibleyras' heartwarming comedy three army veterans, destined to spend their remaining days in a home for old soldiers, pass the time with tales of past glories and plans for a daring escape. Enter their world, where laughter and courage strive to defy the odds. HEROES, in a translation by Tom Stoppard, plays at the Mary Wallace from Saturday, June 1st for seven performances.

Book now at www.richmondshakespeare.org.uk

Monday, June 10th - OPEN AUDITIONS for AMERICAN BUFFALO (September production.)

Three petty-criminals in a run-down Chicago junk shop plot the heist of a valuable coin. Auditions at 7.30 at the Mary Wallace. Auditions are open to all - and you do not have to be a member to read for a part!



And in July - CYRANO in the FOUNTAIN GARDENS!

From July 15th - 20th we will be presenting our spectacular Open-Air production of Edmond Rostand's CYRANO de BERGERAC (in an adaptation by Glyn Maxwell) in Twickenham's Fountain Gardens. Cyrano, swordsman, soldier, statesman and poet - but also the possessor of literature's largest nose - longs to win the heart of the beautiful Roxane. The handsome but tongue-tied Christian hopes to woo her too. The solution? Christian's good looks and Cyrano's lyrical poetry combine to form the illusion of the perfect lover.

Bring a rug and picnic basket to witness the swashbuckling, the drama, the comedy and the romance of the famous CYRANO de BERGERAC.

July 15th-20th at the "Naked Ladies" Fountain. Booking from June 10th at www.richmondshakespeare.org.uk

And later this year – David Mamet's AMERICAN BUFFALO in September and ARDEN of FAVERSHAM in October. Further information available in due course.



Compete for Richmond Artist of the Year 2024

Residents aged 16 and over are invited to enter the Richmond Artist of the Year 2024 competition held by Arts Richmond.

Taking place on **Saturday 8 June from 10am** at the National Archives in Kew, the timed competition gives artists an opportunity to create an original work inspired by The National Archives Building and its surrounds.

Register before **Friday 31 May** to secure your spot in this exciting competition.

Find out more about [Richmond Artist of The Year 2024](#).



Charity quiz night in Twickenham this June

On Saturday 8 June, local charity Embracing Age is hosting a quiz night at St Stephen's Church. Money raised will go towards their work befriending care home residents and supporting those caring for a loved one.

Residents are welcome to join this evening event, which will feature a quiz lead by Sean Carey, a question writer for The Chase. A bar and amazing raffle prizes will be available.

Founded in 2014, Embracing Age is a Christian charity working towards valuing and supporting older people by combating loneliness, mobilising volunteers, equipping churches, and advocating for their needs.

Event details:

- **Date:** Saturday 8 June
- **Time:** 7.30pm
- **Location:** St Stephen's Church, Twickenham
- **Price:** Suggested donation £5

[Book your tickets](#)



See you at our...

TWICKENHAM YACHT CLUB

RIVERSIDE, TW1 3DL



OPEN DAY

**SUNDAY
7TH JULY
2024
11AM - 3PM**

FREE ENTRY

For all ages & abilities!

*Parent/guardian must be present at all times for all U16's!
Registration required on arrival.*

The only members club on
this stretch of river which
offers a vast range of on & off
the water activities.
Come along & find out more!



**TRY SAILING - PADDLEBOARDING
MEET THE MEMBERS & EXPLORE
TRAINING, CRUISING, YACHTING &
MEMBERSHIP**

*Buoyancy aids provided & wear clothes you don't mind getting wet!
Snacks & drinks available for sale.*

*Can't make the date, but interested in membership?
We are open Sundays 12 - 4pm and Wednesdays 8-11pm.*

MORE INFORMATION: WWW.TWICKENHAMYC.CO.UK/



St Mary's University

St Mary's Students Achieve Success at BUCS Outdoor Championships



Two students at St Mary's University, Twickenham (SMU) have won medals at the BUCS Athletics: Outdoor Championships 2023-24.

Two students at St Mary's University, Twickenham (SMU) have won medals at the [BUCS Athletics: Outdoor Championships 2023-24](#).

Jade Spencer-Smith took home Gold in the women's pole vault with a height of 4.24 metres, continuing her winning streak after placing first in the [BUCS Nationals](#) back in February.

Sam Charig was awarded the Silver medal in the men's 1500 metres, with a time of 3:43.04.

The BUCS Outdoor Championships are an annual event for top athletes at universities and colleges around the UK. This year the event took place in Manchester from Saturday

4th May to Monday 6th May.

On top of Jade and Sam's successes, the SMU Women's team were placed fifth overall in the competition.

Speaking on her achievement Jade said, "I am very happy to get the win at my final BUCS with [St Mary's](#), and to add to my Indoor Gold from earlier this year. It was a competitive competition in which I jumped 4.24 metres to win.

"This is a great start for my outdoor season, especially after I had to retire from the competition after making the winning jump due to knee pain. However, it's demonstrated what I am capable of for the rest of the season."



St Mary's
University
Twickenham
London

Early Years Students Visit Disneyland Paris

Last month, twenty-one Level 2, 3 and 4 Early Years students at Richmond upon Thames College (RuTC) visited Disneyland Paris as part of their coursework. Students and their teachers took the Eurostar from central London to spend a 3-night residential trip at the famous tourist attraction in France.

Our learners had a fantastic time exploring the park facilities and making memories with their peers.

Whilst having fun they were also learning key skills, such as resilience, inclusion, teamwork, organisation, communication, adaptability, patience, and remembering the importance of magic and play.



This was a brilliant opportunity to practice and develop professional skills needed for early years workforce prospects.

Tutor Frankie Holliday commented,

“Disney was a blast! What a fabulous bunch of early years students and teachers, making magical Disney memories that will last forever.”

[Interested in being part of incredible trips like this? Learn more about our courses and how to apply for 2024 here.](#)



**Richmond upon
Thames College**

D-Day 80: Navy wife remembers the Normandy landings

A newlywed whose husband left their honeymoon to take part in the D-Day offensive has been reminiscing ahead of the 80th anniversary of the Normandy landings. Mary Holley revealed her husband Roy's ship was torpedoed during the Allied invasion of northern France, which commenced on 6 June 1944. She had married him just a few weeks earlier. The D-Day assault marked the start of the successful campaign to liberate Western Europe from Nazi occupation.

Mary, 99, now lives at Royal Star & Garter in Surbiton, which provides loving, compassionate care to veterans and their partners living with disability or dementia. The charity also has Homes in Solihull and High Wycombe, and runs new services reaching out into the community.



Mary had met Roy shortly before the start of WWII. The couple were courting for a year before he was called up to the Navy in 1941. Following a three-year posting to the Far East, they married in April 1944, after Roy returned home on a week's leave. The newlyweds honeymooned in Weston-super-Mare, but within days they were separated again.



Though she did not know at the time, Mary later learned Roy had left to prepare for D-Day, on the cruiser HMS Frobisher. She said: *"During the Allied invasion, his ship bombarded Gold Beach, in preparation for the landings. However, his vessel was hit by an enemy torpedo, and fearing it would sink, the crew were given orders to abandon ship. But when the Frobisher remained afloat, the men were able to clamber back on board."*

The crew remained in place for several days, despite swallowing substantial amounts of oily sea water while in the Channel, and later Roy was one of a party sent ashore to establish a signal station at the strategically important city of Caen.

Mary said: *"I did not know Roy was involved in the landings at the time, but I assumed he was. And I stayed positive, I didn't fear the worst, I expected the best."*

Thankfully, Roy did survive D-Day and the war. He left the Navy in 1946, and the couple went on to have three children.



Looking back on Roy's service during WWII, Mary added: *"When he was called up to the Navy, I felt very proud. Everybody was called up, so you were no different to everyone else. I knew there was a war going on and I would not have seen him again for a long time, but that was that... All I focussed on was that he was coming home and we were getting married."*

The last D-Day veteran cared for at Royal Star & Garter lived at the Surbiton Home, and died in November 2023, just a month before his 100th birthday.

Wellbeing Teams will be hosting events and activities to mark D-Day in each of its three Homes on 6 June. Royal Star & Garter is welcoming new residents into its Homes. For more information on this, the new services provided, or to work at for the charity, go to www.starandgarter.org



**Royal Star
& Garter**
Care with courage

Brentford confirm two pre-season fixtures

Brentford will face Championship side Watford and Bundesliga outfit Wolfsburg as part of their pre-season preparations ahead of the 2024/25 Premier League campaign; the Bees travel to Vicarage Road on Saturday 3 August, before returning to Gtech Community Stadium for a clash with the German side on Friday 9 August

Written by Brentford Football Club

Brentford will play games against Championship side Watford and German outfit Wolfsburg this summer, as the Bees begin to confirm their pre-season programme.

After finishing 16th in the Premier League in the 2023/24 season, the west Londoners will look to build on that with positive preparations heading into next term.

The Bees will travel to Vicarage Road to face Watford on Saturday 3 August in a 3pm kick-off.

The Hornets finished 15th in the Championship last season, appointing former England midfielder Tom Cleverley as their head coach in April 2024.

The second-tier side travelled to Jersey Road for a behind-closed-doors friendly earlier this season, and the Bees' last visit to Hertfordshire ended in a 2-1 victory during the 2021/22 Premier League campaign, with Pontus Jansson's last-minute winner sealing all three points.

Then, Brentford will host Wolfsburg at Gtech Community Stadium on Friday 9 August in a 7.45pm kick-off.

Former Southampton manager Ralph Hasenhüttl is currently at the helm of the Bundesliga side, who finished 12th in the German top flight this term.

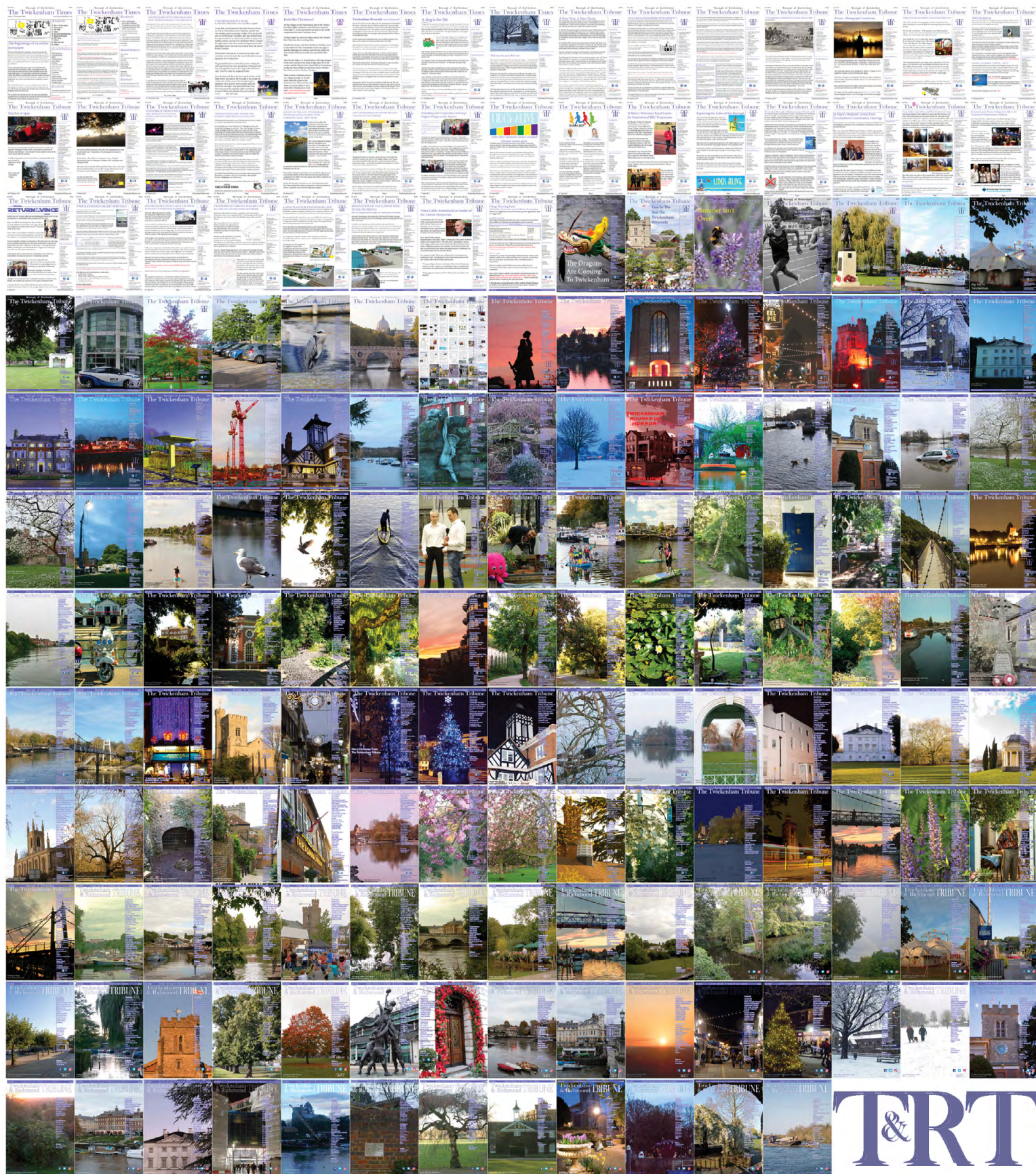
The Bees faced Wolfsburg in a behind-closed-doors fixture at the Gtech in December 2022, during the break for the World Cup, which ended in a 2-2 draw.

Ticket details for these games will be confirmed in due course.

Brentford are also set to face National League Sutton United in a behind-closed-doors game in July.



394 editions of the **Twickenham & Richmond Tribune** online - Lots to read: News, Reviews, History, Sports and On-going Sagas in the Borough of Richmond upon Thames



T&RT

Half Page

Quarter Page
Landscape

Quarter Page Portrait

Eighth Page

Eighth Page
Landscape

Example advert sizes shown above

Thousands read The Twickenham & Richmond Tribune

If you are reading this you could be advertising your business with
The Twickenham & Richmond Tribune. Community rates are
available

Contact: advertise@TwickenhamTribune.com

View ad details at www.TwickenhamTribune.com/advertise

Contact

contact@TwickenhamTribune.com
letters@TwickenhamTribune.com
advertise@TwickenhamTribune.com



Published by:

Twickenham & Richmond Tribune (in association with World InfoZone Limited)

Registered in England & Wales

Reg No 10549345

The Twickenham Tribune is registered with the ICO under the Data Protection Act, Reg No ZA224725

©Twickenham & Richmond Tribune. All rights reserved. No part of this publication may be used or reproduced without the permission of Twickenham & Richmond Tribune. While we take reasonable efforts, this online newspaper cannot be held responsible for the accuracy or reliability of information. The views and opinions in these pages do not necessarily represent those of The Twickenham & Richmond Tribune.

[Terms & Conditions](#)