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# the BRIXTON Bugle

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Exhibition p6

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Miss South on Food p17



October 2013

## PAY

BY ZOE JEWELL  
& KAYE WIGGINS

Motoring fines worth millions of pounds are wrongly issued to drivers in Lambeth every year, *the Brixton Bugle* can reveal.

Figures from Lambeth council show it has been forced to cancel tens of thousands of fines in each of the last three years after drivers appealed against them.

The cancelled fines - issued for breaking parking rules and for driving in bus lanes - add up to millions of pounds every year.

The news comes as the BBC reported that enforcement officers in Camden and Ealing have claimed they are giving out "dodgy" parking tickets to fulfil quotas set by councils. Like Camden and Ealing, Lambeth also has a contract for parking enforcement with NSL, the UK's biggest parking contractor.

The Parking Management Act prohibits councils from setting targets for the number of tickets they issue. However, Lambeth council's contract with NSL sets out expected issue rates at 218,000 Penalty Charge Notices (PCNs) a year.

Phillip Brown's ticket was issued on New Year's Eve last year. "We contested a fine we received after parking in Bernay's Grove in one of the pay and display bays. I put the ticket on the dashboard and when



## & DISMAY

- £Millions in 'unfair' fines
- Drivers left baffled by tickets

**DRIVEN TO DISTRACTION: Lambeth cancelled £2million of 'unfair' fines**

I got back to the car I'd got a ticket because the ticket was the wrong way up." The fine was waived when he contested it online.

Another Brixton visitor who was wrongly issued with an £80 parking fine this year told *the Bugle* he had parked on a residential street and put a pay and display ticket on the dashboard.

"We were baffled to find a parking fine when we came back," he

said. "So we challenged it. When we did that, the council showed us pictures of our vehicle - and the pictures proved there had been a valid ticket on show!" He added that the council had since cancelled the charge and issued an apology.

Data released to *the Bugle* under the Freedom of Information Act shows that in 2012 the council cancelled 43,723 of the 195,705 penalty charge notices that it issued - or

22%. The number was even higher in the two previous years: in 2011 it cancelled 24% of all fines and in 2010 it cancelled 26%. So far this year the number has fallen: 12% of **Cont. on p2...**



## INSIDE...



### Fancy a pint?

Our culture team have been busy profiling Brixton's pubs and the people who run them.

*Pubs special, p10-11*



### What's On?

The lowdown on what's hot, and what's not, in Brixton throughout October.

*Listings, p17*

## Come Together



Organisers celebrate a triumphant Come Together Festival in St Matthews Gardens, on September 21 & 22. Pic: Pablo Casas

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**BRIXTON FOOD FEST**

Don't miss out on an amazing week of events celebrating the delightful world of food and culture in Brixton!

The Brixton Bugle & BrixtonBlog.com are edited in Brixton by Zoe Jewell and Tim Dickens.

Both the website and newspaper are published by a not-for-profit community organisation. It's run by a committed team of people from Brixton.

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A massive thank you to everybody involved in making this issue, and the Blog & Bugle project, a success.

ROLL OF HONOUR  
ISSUE FIFTEEN

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## JOIN THE TEAM

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## Waitrose eyes Brixton shop

Upmarket grocery chain Waitrose is looking to open a small convenience-type store in central Brixton, it has announced.

Writing in *Timeout London* last week, a senior executive for the store said they had their eyes on the area which has opportunities for "regeneration".

The chain - which is run by the employee-owned John Lewis Partnership - recently opened a "Little Waitrose" in Clapham Common.

Jackie Wharton, director of convenience at Waitrose, said: "We're looking at opening stores in Stoke Newington and Brixton - which are both places which have opportunities for regeneration." *Your view: Page 8*



SUPERMARKET SWEEP: The branch in Clapham Common

## Council refuses to rule out eviction of 'terrified' Bedroom Tax victims

BY SAARA JAFFERY ROBERTS

Hundreds of Lambeth residents packed into Lambeth Town Hall to discuss the painful impact of benefits cuts on the poorest people in the borough.

The highly-charged public meeting, organised by Brixton Blog on September 11, heard from residents who were "terrified" by the rent arrears they had already built up since the introduction of the so-called Bedroom Tax last year.

Despite repeated pleas from the audience, panelist Cllr Pete Robbins refused to rule out evicting tenants who fail to

keep up with their rent because of the cuts.

It has been estimated that one in six residents in the borough will lose income due to the cuts. With these benefit reforms in full force, residents are now feeling the bitter blow.

The event began with residents voicing their accounts of how the cuts have affected them, and it quickly became apparent that the situation is critical. One Lambeth resident explained how she has lived in her home for 27 years. After the bedroom tax and bills, she is left with £5.65 for food and other expenses a week.

Another resident, who lives on the Loughborough Estate, expressed how she was hit with the Bedroom Tax after her mother passed away. With all her money now going on the tax, she is left with practically nothing and is relying on food banks for food. She said that she is "terrified" by her situation and feels helpless.

Other panelists were Unite organiser Pilgrim Tucker, Ron Hollis of Lambeth tenant's council and Elizabeth Maytom, representing the Brixton and Norwood Foodbank. For a full round up visit [brixtonblog.com](http://brixtonblog.com)

## Drivers left 'baffled' by tickets

*Continued from page 1...*

all fines issued between January and August have been cancelled.

A spokesman for Lambeth council was keen to highlight this reduction, saying in a statement: "These figures show both the number of penalty charge challenges and the number of cancelled penalty charge notices are falling in Lambeth."

He added: "Anyone who believes that the penalty charge notice they have received is unfair should challenge it."

Lambeth's penalty charge notices range from £60 fines to £130 fines, meaning that even if all the 2012 fines were at the lowest rate, the council wrote off more than £2.6m in invalid fines.

The data also shows that about half of all appeals against the motoring fines were successful in the past three years.

Another resident, chef Katyayun Sethna, has been issued three parking tickets for her Vespa scooter and successfully contested each of them. On one occasion, she was given a ticket while parked outside her flat despite having a permit. Another time, she was told by the warden that she wouldn't be

issued a ticket after the council did not send the usual reminder to renew her residents' permit. Katyayun wrote to *the Bugle*, "a month later I got a letter warning that I had ignored a PCN and was due for either a massive fine or court action. This is the PCN that the guy never issued me!"

Cllr Imogen Walker, cabinet member for environment and sustainability, said: "In Lambeth we have a very well-run parking department that helps keep our roads clear and is effective at encouraging drivers to park legally."

"We take every appeal seriously, and the falling number of successful appeals demonstrates our commitment to fairness in this important area."

A spokesman for the council also denied that it set targets for issuing parking fines. He added: "Our contractors have been given guidance that they can ex-



ANGRY: Disabled Hugh Frances-Courtney only had his fines waived after his story was covered in *the Bugle*

pect issue between 205,000 and 207,000 tickets a year. This is not a target - it's a figure issued so the contractor can forward plan the number of staff they will need.

"All Lambeth council contracts are focused on quality and not quantity."

To share your parking stories email us at [info@brixtonblog.com](mailto:info@brixtonblog.com) or tweet us at @Brixton-Blog.

## FIRE RESCUE

Brave neighbours kicked down a front door to rescue a woman and her two daughters from their burning flat in Loughborough Road.

Fire broke out at the first floor flat at 7.50am on September 23, and destroyed most of the home. One eyewitness told *The Bugle*: "I looked up and saw a girl screaming out of the window, there was smoke pouring out of the window next to her. "There were smoke and flames coming out of the window and over the roof. I was just in shock." 21 firefighters helped to bring the fire under control and no-one was seriously injured.

## BROCKWELL IN BLOOM



The Brockwell Park Community Partners' are celebrating after coming third in London in Bloom competition. They excelled in the 'meadow' category for this stunning wildflower meadow by the Lido, which volunteers helped to plant. The grassy bank was a hive of activity for plants, bees and other insects.

## CONQUERING THE IRON MAN

A Brixton man with a penchant for pandas has completed the notoriously-tough Welsh Ironman, raising £1,500 for charity.

Damian Fleming, below, who works for the charity WWF, was collecting cash for Link Ethiopia to build two African schools.

He said: "The atmosphere during the event was incredible, it sounds like a cliché but the crowd really does spur you on and make you want to keep going." He completed the swim, ride and gruelling marathon run in 13.5 hours.



# NEWS

## Gourmet porridge? Luxury restaurant coming to prison

BY TIM DICKENS

Brixton Prison is to become home to a restaurant open to the public and staffed by inmates, a charity has said.

The Clink said the former governor's house within the historic jail on Brixton Hill is to be converted into a three-storey restaurant and meetings venue due to be completed early next year with seating for 100 paying guests.

The restaurant will follow The charity's Five Step Programme that has been successfully implemented at the award winning and successful Clink restaurant at HMP High Down in Surrey, educating prisoners and equipping them with the skills and tools to secure employment upon their release.

Edmond Tullett, prison governor said: "Brixton is more than delighted to host the third Clink training restaurant in the Regency Roundhouse which dates back to 1819. The restaurant will provide an unforgettable experience for customers and an unrivalled opportunity for prisoners to acquire marketable skills that will lead to local jobs and provide a pathway to a better life."

Chris Moore, chief executive of The Clink Charity believes Brixton will cement the future for further Clink restaurants. "Brixton was the perfect site for our next restaurant. HMP Brixton is undergoing a regeneration project and was looking for an organisation to work with to develop the building into an opportunity for rehabilitation."

Mr Moore added: "The central location lends itself to securing support from local businesses and members of the public, providing they are committed to The Clink's vision and once the necessary security checks have been processed, providing real-life experience for those prisoners who make it through the selection process to join the programme."

Brixton Prison hit the headlines last year after celebrity chef Gordon Ramsey helped inmates there set up the Bad Boys Bakery as part of a television series. The bakery now provides cakes to national coffee chains and has been hailed as a success by many.

See Brixtonblog.com for updates on the restaurant plans and more interviews with those involved.



**DOING THYME:** The former Governor's house above is to be transformed to a bistro like the one at HMP High Down, right.



### Foodbank wishlist

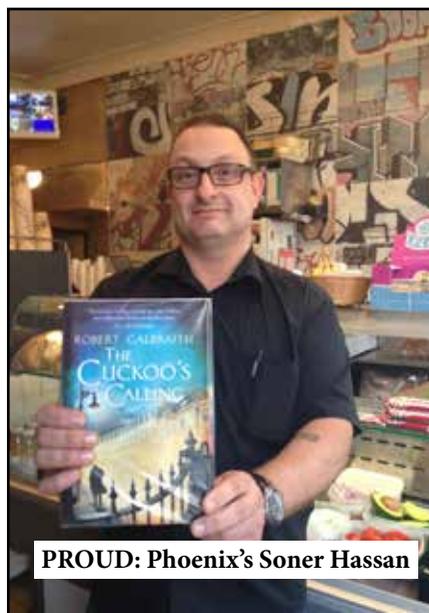
The Brixton Foodbank is located at St Pauls Church, Fernalde Road. The recent benefit cuts have seen a spike in clients and so their shelves are looking pretty empty. These are the items that are dangerously low or completely run out:

- Tin spaghetti
- Coffee
- Jam
- Nappies (all sizes)
- Baby wipes
- Washing up liquid
- Laundry liquid
- Shower gel
- Shampoo
- Conditioner
- Custard
- Tinned pulses
- Pasta sauce
- Tin fruit
- Tin veg
- Tin potatoes
- Soup

Donations can be made during a Foodbank session or online with St Paul's as the delivery address.

Please feel free to pop in to say hello and have chat, it's not all about donations!

For more information visit [www.norwood.foodbank.org.uk](http://www.norwood.foodbank.org.uk)



PROUD: Phoenix's Soner Hassan

## Novel fame for cafe

One of Brixton's oldest and best-loved cafes has been immortalised in J K Rowling's latest novel.

*The Cuckoo's Calling*, a crime detective story published under the nom de plume Robert Galbraith, was launched by Rowling's publishers earlier this year.

Staff at Phoenix Cafe, Coldharbour Lane, only found out they starred in the book when customers recently started pointing it out.

The charming cafe is described by Rowling as: "A tiny, brown-painted, shed-like place where you could... eat large and delicious breakfasts, with eggs and bacon piled high, and mugs of tea

the colour of teak." And then: "Its mirrored walls reflecting tables of mock-wood formica, stained floor tiles of dark red, and a tapioca ceiling..."

Owner Soner Hassan, pictured, told *the Bugle* he was "delighted" his cafe had been mentioned.

"I was absolutely shocked," he said. "They have got the place down to a t."

"They obviously came in within the last three years to do the research."

Soner is now proudly exhibiting the pages describing his business on the wall of the Coldharbour Lane diner for all customers

to see, so pop in and see it for yourself while you enjoy delicious breakfast and tea the colour of teak!

## Lambeth tenants queue round block for new council homes... IN MARGATE!

BY KAYE WIGGINS

Lambeth residents "queued around the block" when the council offered four homes in the seaside town of Margate, a senior councillor has said.

In a controversial move earlier this year, the council offered the housing to local residents who were in need of temporary accommodation.

But the Labour councillor Pete Robbins, who is in charge of housing across the borough, has told the Bugle that the homes were in high demand.

"We took four units in Margate," he said. "They were nice, and only a third of the price they would've

been in Lambeth.

"There were queues around the block of people wanting to look into it. The units were all filled voluntarily."

Cllr Robbins also said it was likely that more people would move out of Lambeth as a result of the government's welfare reforms.

"Temporary accommodation is so dependent on private landlords," he said. "And there has been a huge contraction in the number of landlords willing to offer social accommodation."

He said this was because under the welfare reforms, housing benefit would be paid to individuals rather than to landlords, prompting concerns from landlords about whether

they would be paid.

"It seems inevitable that more people will have to move out of London boroughs because there just isn't the housing stock available," he said.



Cllr Pete Robbins

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# NEWS FEATURE

www.brixtonblog.com

## SHORTLIFE: 'Forcing people out of their homes is not the way to fund council services'

In the second of our series on residents of "shortlife" housing, who are being told by Lambeth council to leave their homes, political editor Kaye Wiggins meets Stephen Blanchard and his partner Sarah. They live in Clapham with their three children, aged 15, 18 and 21.

Stephen: It started in the 1970s. I'd moved down from Hull where I was born, and I'd been living in various horrible bedsits and things.

I met a few people who were squatting in south London. I came to this house [in Clapham's old town] as a squatter in about 1979.

At the time the council had bought up a lot of houses round here for about £5,000 each, to knock them down as slum clearance. But there was some problem with the funding and it all fell through, so they were left with hundreds of vacant properties.

It was the heyday of the squatting movement. So by about 1975 the whole street had become squatted.

Gradually during the 1980s we formed a cooperative with the other squatters on the street. As a way of formalising everything, the council called us "shortlife tenants".

That coop is still in place, and we pay it £10 a week in rent. We see it as a membership fee, and on top of that, people pay for the maintenance of the houses themselves.

In March 1990 Sarah moved here, and then the children came along, so we filled up the house.

I'm a writer and I also make a living by selling vintage cameras, and Sarah works in a library.

It was a nice place to live when the children were young because there's a traffic-free street where they could zoom up and down on their trikes and things.

The kids think they're really lucky to have grown up here. Even though it looks like we might have to move out, they say, at least we had those years of really having a nice time.

Sarah: If we didn't have this housing we wouldn't have been able to spend so much time with the kids, we probably wouldn't have had three children, and we might have spent a lot on childcare and had long commutes.

But there's also been uncertainty. About five years ago, we got a letter saying we'd have to move and about two years ago we got a notice to quit. Still, I suppose lots of people have uncertainty to do with their housing.

Stephen: We're awaiting a court date for a hearing about being able to stay here. But we're also opting in to the council's scheme to rehouse us in social housing. I think probably we'll do that, but we still hope we'll be able to work something out by which we can stay.

We'd be prepared to pay social rent on this



**AT HOME:** Shortlife tenant Stephen Blanchard with his daughter Lily, 15, in the home the family has lived in for 34 years. Picture by Kaye Wiggins.

place, and even do the repairs ourselves, but it doesn't seem to be an option because Lambeth wants the cash from selling it.

I can understand the council's argument that you could sell these houses and use the money to build new housing or refurbish existing council housing.

But it's like they're saying, because we've got this problem [with our finances] then you've got to lose your home. Forcing people out of their homes is not the usual way of funding council services.

When we were protesting outside the [former shortlife] houses that were being sold, the people viewing them were obviously very wealthy.

To me it seems like an ordinary thing for a family to live in an ordinary house. But it's become something like an impossible dream that only the very rich can afford.

*For the full article and more "shortlife" case studies go to [www.brixtonblog.com](http://www.brixtonblog.com)*

## BOARD OF DIRECTORS WANTED TO HELP MAKE A LASTING DIFFERENCE TO YOUNG PEOPLE IN LAMBETH



Does being at the heart of an innovative new organisation for young people - the first of its kind in the country, appeal to you?

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The Young Lambeth cooperative (YLC) is a ground breaking new membership organisation that will liberate the energy and harness the commitment of young people and the communities of Lambeth. It will revolutionise the way services are commissioned for young people by taking over responsibility from Lambeth Council for commissioning £9 million of services over the next three years.

The director role will make you an ambassador for the YLC - and your experience, dedication and enthusiasm should reflect this.

**For further information or to apply please request an information pack by emailing [younglambethcoop@lambeth.gov.uk](mailto:younglambethcoop@lambeth.gov.uk) or calling 020 7926 8778.**

Sound interesting? The YLC is looking for outstanding people to lead the development of the organisation. If you have any of the following skills or attributes then we want to hear from you:

Application is by CV and a supporting letter which should indicate why you are interested in applying for the role and how you meet the role requirements.

- High level and broad management experience
- Proven leadership skills and the willingness and ability to constructively challenge and support the YLC management team
- Commitment to the local community, and to the provision of quality services for young people
- Demonstrable skills and expertise in some or of the following: finance, business development, company law, youth services, HR, PR & marketing, community commissioning and youth services a genuine

**Closing date: Friday 4 October 2013**  
**Interview dates: 16 & 17 October 2013**

The Young Lambeth cooperative is committed to equality and strongly values diversity.

## Help us shape *Blog's* future

We're very happy that *the Brixton Blog & Bugle* both continue to go from strength to strength. But we need as much help as we can to keep going.

Which is why we were delighted when *Made in Lambeth* offered their support with a challenge that could support local businesses while helping the *Blog & Bugle* to be more financially sustainable.

On the weekend of October 12 and 13, dozens of enthusiastic and creative Lambeth people will gather at the Town Hall to work on the Brixton Blog plan. At the same event people will be putting their minds to supporting the Lambeth Mutual Credit Union too.

To find out more, and to apply for the event, take yourself off to [madein.lambeth.coop](http://madein.lambeth.coop)

## Victory for mural campaigners

Campaigners breathed a sigh of relief this week when Lambeth council rejected plans to demolish a much-loved mural to make way for flats.

Officers said the proposal for eight new apartments in the former Tuborg factory, Mauleverer Road, would mean the unacceptable loss of the areas 'historical character' as well as a vital employment space.

The mural was painted by Jane Gifford, Ruth Blench, Mick Harrison and Caroline Thorpe in 1983 on the graffitied wall of the old beer factory. The building had been used to stable horses which would be used to deliver beer across the city. In 1992, the mural appeared in a reggae video called 'On a Ragga Tip'.

A report published this week by Lambeth council said: "The development would result in the loss of a mural which has been identified as being of local architectural and social significance and makes an



**SAVED:** The mural won't be demolished by developers. For now...

important contribution to the established and historic character of the streetscene."

Residents had expressed their fears at a consultation meeting that the mural would go if any new

development were to be built.

In the 1970s and 80s, there were roughly 400 murals in London but only 50 of those remain, with ten in the Brixton area.

## Neighbours to choose their own street improvements

More Brixton and Lambeth residents will be able to apply for improvements to their street under a scheme by the council.

As part of the Neighbourhood Enhancement Programme, More than 38,000 households can choose from new pocket parks – like the

multi-award winning Edible Bus Stop in Landor Road, Stockwell – one-way streets, more trees, speed limits, more bins or better cycling route.

Cllr Jack Hopkins said: "This is our biggest ever investment in streets and neighbourhoods, and

locals are telling us how they want the money spent – we are basically asking people to design the programme themselves.

"The Edible Bus Stop is a great example of a hugely successful resident led project."



## Dozens enjoy estate Open House

Visitors to the iconic Cressingham Gardens Estate, on Tulse Hill, got to see private houses and gardens as part of London Open House weekend. Residents of the estate are fighting council plans to demolish and rebuild at a higher density. Other venues to open their doors were the Windmill, Blenheim Gardens and Brockwell Hall.

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\*when claiming certain benefits

# Black Panther Brixton

BY KEITH LEWIS

In 1965, only two weeks before he was assassinated, Malcolm X gave a speech to both the London School of Economics and the Council of African Organisers. Despite causing a stir a few months before, arguing at an Oxford Union debate that extremism in the defense of liberty is no vice, his general message hit home with a second generation of black British youth.

Similar speeches from other black rights figures at the time, such as Angela Davis, fell upon the ears of a generation who lived in an environment ripe for rebellion. Consequently, movements to fight back against institutional racism were born across the UK.

Over forty years on and Organised Youth, a local group of young photographers, filmmakers and historians, are running a project to connect with the ex-members of one of these movements: the Brixton based Black Panthers.

It might be claimed that today's students know better than the limitations of the history curriculum they are taught. After all, they have a lot more information at their disposal and undoubtedly possess the ability to seek out whatever they are interested in. The enthusiasm that runs through Organised Youth's project is testament to this.

The first thing to be learned from their research is that we must be careful to differentiate the UK's Black Panther Movement from the more controversial US Black Pan-

ther Party.

The UK movement was closely associated with the wider Black Power Movement across the country, which tended to work in localised groups. Whilst inspiration was evidently drawn from radical Black Panther activists in the US, and many local UK movements were given impetus, there are seemingly no claims to official links with the US Black Panther Party.

One of the key differences between the UK and US movements was the attitude towards gun use. The use of arms was a controversial tactic of the US Black Panther Party and one that gave them a radical reputation for violence. Thus, the

lot of black Americans didn't directly translate into the UK and the Brixton based Black Panther Movement was focused more specifically on the different realities of black people across the UK.

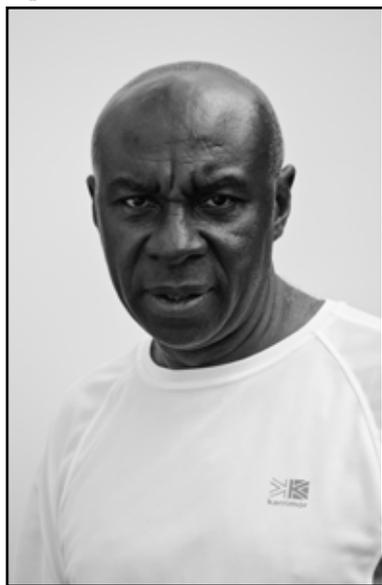
Brixton was one of the key bases of the Black Power Movement. In fact, the Panthers owned a house on Shakespeare Road thanks to money donated by John Berger after he won the Booker Prize.

Organised Youth have hit upon an interesting story. They set out to ask characters, already well known to many of us, to help them tell it.

Photofusion, on Electric Lane, is the driving force behind Organised Youth. Lizzy, Community Programme Manager at Photofusion, explained that the idea came about from a visit to the Black Cultural Archives. Once the project was off the ground they managed to secure some funding, to the tune of £4k, from the National Heritage Lottery Fund.

The members of Organised Youth are aged between 14 to 25. The benefits of the project to them are wide ranging. Firstly, each person has been given editorial and post-production skills and has had to experience working to deadlines. Evidently, these are crucial competences for the workplace.

Organised Youth's volunteers also have the benefit of working with professionals, such as Eddie Otchere, the senior photographer on the project. This has offered them a chance to improve their skills and put them to practice.



Darcus Howe, 2013.  
By Chantelle Clarke-Medford



Organised Youth interview Linton Kwesi Johnson. Nathaniel Bagot-Sealey

Ultimately, Organised Youth have been given an opportunity to capture history in their own unique way. Lizzy was keen to explain that whilst the project is being overseen by professionals, it is driven by its young members.

Photofusion will be hosting an exhibition over ten days in October to showcase the work of the project and it will include a variety of media.

Firstly, there will be a range of images taken by Organised Youth's photographers. The project members have also interviewed some of the former panthers. Interviewees include local dub poet Linton Kwesi Johnson, CLR James (author of *Black Jack of Bins* which was top of the panther movements reading list at the time) and Darcus Howe, the now broadcaster and long-standing civil liberties campaigner.

From this list it is obvious that the achievements of many ex-panthers have far outlived the movement itself. In fact, Brixton's Black Panther movement only lasted from 1968-72.

There are different thoughts about its ending. Some say division within and a lack of focus led to its

demise. One ex-Panther suggested that the movement had run its course and achieved its goals.

The latter comment referred to the success of the Mangrove 9 trial during which the Metropolitan Police were shown to have actively sought to discredit the Black Power Movement. The conclusion to the trial prompted judicial acknowledgement that the Met's actions against the accused had been influenced by racism. This discussion, in addition to many others, is included in the interviews.

Also, the exhibition will display provocative images taken by the Black Panther Movement's official photographer, Neil Kenlock. Like many of the Panthers, Neil is now well known for other things. He was the creator of Choice FM in addition to the black magazine Root.

*The resultant works of Organised Youth will all be available to see at the Photofusion Gallery from 16th to 26th October. For more details see their blog at [www.organisedyouth.tumblr.com](http://www.organisedyouth.tumblr.com).*

DESKSPACE: We have 2 empty desk spaces available in our light bright Brixton Architects' office on Effra Road. £250 pcm per desk with no additional costs or VAT. Come see us!  
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Neil Kenlock, 2013.  
By Nathaniel Bagot-Sealey

# NEWS

## Flooded traders stay positive as clean up goes on

BY CHARLOTTE LATIMER

After being left devastated by last month's flooding businesses in Herne Hill are facing further problems as they try to claim compensation and rebuild their trade.

Out of the 36 businesses that were submerged in up to 3ft of water at least 11 are still closed and 6 have just opened or are partially open.

Giles Gibson, from Herne Hill forum, said: "I'm uncertain whether all the traders will actually survive."

He said: "The whole economy has been dramatically impacted. It's going to take a year or so of hard

work to get all the business back up again. It will be a long slow re-launch of Herne Hill."

"It's had a major impact on the area, it's very sad to see it, it's like a ghost town."

While the businesses will be compensated for the damage caused and their financial losses while closed, their customers are having to find other places to shop and may not return. Several of the businesses need so much refurbishment that they will not be able to reopen until next year.

The Half Moon pub has already had to let most of its staff go and it may not be pulling pints again until June 2014.

Giles estimates the total cost to Thames Water will be around £4million but is uncertain if it will be enough to save all of the businesses.

Those affected have been offered a free spot at Herne Hill's Sunday market free of charge, but not all of

the businesses will be able to make use of this opportunity.

Mr Gibson said: "Without stock or anything it's very difficult to think about operating."

Patricia Peacock, owner of Mimosa, 16 Half Moon Lane, is "really hopeful" for the future of Herne Hill and thinks customers will remain loyal.

She added: "There's been a huge amount of support from the community."

Mimosa's landlord, the Dulwich Estate, own many of the neighbouring properties and Ms Peacock

thinks the buildings are being refurbished to a "higher quality" than before.

The deli is predicted to reopen in December

and Ms Peacock said she is looking forward to "a new, brighter shopping area" launching in time for Christmas.

Despite her optimism Ms Peacock explained that dealing with insurance procedures has been "a huge project" as much of Mimosa's accounting records and other documents were destroyed in the flood. "It's taken six or seven weeks reconstructing things", said Ms Peacock.

She has already received an initial payment from her insurance company, who will claim the money back from Thames Water, and expects to come out even, but admitted "we won't know until it all arrives."

Vicky Wood, owner of Just William toy shop, had all her records stored virtually, "we could see straight away what stock we had", saving time dealing with the insurance company.

She told of how one of the chem-



FLOODWATERS: View of the flood on August 6 by Crispin Sugdon and (below) by the Met Police helicopter

ists had to count out sodden nappies and other stock to see what they needed to claim for.

Because Mrs Wood runs two other stores she was not entitled to an emergency funds and the cost of dealing with the flood is putting pressure on her other business and using up all their income.

She said: "I think we'll end up losing out."

If traders feel they have lost out financially after they receive compensation from their insurers they will have to contact Thames Water directly.

Mrs Wood added: "We won't know if we're out of pocket until after we get the settlement."

Mrs Wood and Ms Peacock's premises were both dried out by their shared landlord, but over the road at Bon Velo an industrial drier has been airing the premises for four weeks and is still there.

Until the shop is fully dry no renovation work will begin and owner of the bike shop, Karina Krause, is uncertain about when the shop will reopen.

She explained that people looking for big Christmas presents, like bikes, start putting in their orders in October, if she opens just before Christmas it will be pointless as she won't have any of the right stock.

She has also found it difficult to



get the insurance company to act with any urgency.

Speaking from a very humid shop she said: "We're still in the long process of doing all these lists for the insurance companies."

Adding: "I had a life before this!"

A spokesperson from Thames Water said "We get more than 200 leaks reported to us every day across our 20,000-mile network.

We tackle these in order of severity.

"The damage and disruption caused at Herne Hill was truly heart-breaking. We are sorry to everyone affected and we are working hard to get people's lives and businesses back to normal as soon as possible."

For more flood updates and shop opening info please visit [www.hernehillforum.org.uk](http://www.hernehillforum.org.uk)

**"There's been a huge amount of support from the community."**



BRAVE FACE: Karina Krause from Bon Velo, left, and Vicky Wood from Just William Toys in their businesses

## THE SPIN DOCTOR

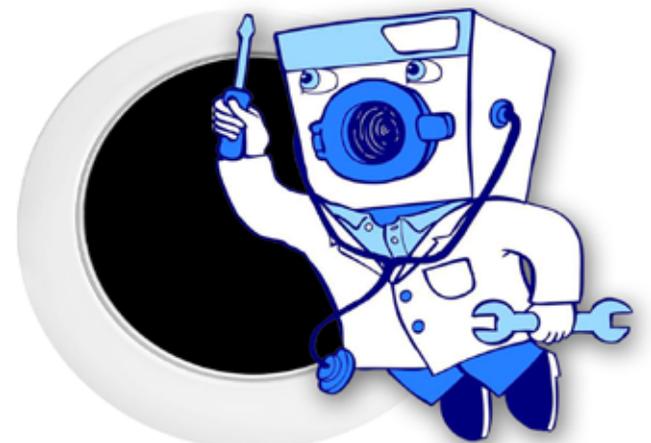
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# ANOTHER VIEW

[www.brixtonblog.com](http://www.brixtonblog.com)

## YOUR TWEETS

Some of your #Brixton tweets:

@Brixtonhatter Planning permission for 2A Mandrell Road #Brixton - which would have resulted in loss of the Mauleverer Road mural - has been refused



@Dr\_Black  
I miss the Phoenix!! Left Brixton 7 years ago and still miss it. Please take a pic of the brothers and post it sometime :)



@savecressingham:  
Lots of people excited by the rain in #Brixton but it was only a damp squib. Nice lightning



@ElenaNotEleanor:  
another day, another collision on the Tulse Hill gyratory. This time between a bus and a car. The bus won.

Join the conversation at #Brixton. Tweet @Brixton-Blog or @Brixton\_Bugle

## Parking probs

Just dropping you a line after your request on Twitter about parking fines.

We (the misses and I) contested a fine we received on a blustery new year's eve after parking in Bernay's Grove in one of the pay and display bays. I put the ticket on the dashboard and when I got back to the car I'd got a ticket because the ticket was the wrong way up, I genuinely think it turned over when I shut the door. The attendant was still there, I showed him the ticket and he just held his hands up and advised us to contest it and gave us the impression we'd be let off.

He was right. We contested the fine online and told them our story and mentioned that the ticket wasn't one we could stick to the windscreen. They waived it and said it would be the only time they would ever let us off!

Phillip Brown, by email



## YOUR PICTURES: Brockwell Park Fog, by Alistair Hall

Bugle contributing photographer Alistair Hall took this magical shot of Alex and Jerry from Bone and Rag with their boxers and lab/collie in a foggy Brockwell Park. See more photographs by Alistair at [www.alistairhall.com](http://www.alistairhall.com). More readers' pics at [www.flickr.com/groups/brixtonblog/](http://www.flickr.com/groups/brixtonblog/)

[newsdesk@brixtonblog.com](mailto:newsdesk@brixtonblog.com)  
[www.brixtonblog.com](http://www.brixtonblog.com)

## Waitrose hints at move to Brixton

This is a sign of the times. People are shopping in smaller convenience stores, rather than the big supermarkets. Brixton only has Tesco for a biggie and that is not really up to scratch compared to the likes of Sainsbury's down the road in Balham. So I would imagine there would be more to come if this is the way people are shopping now. Why everyone gets so upset is beyond me. Rather a Waitrose than the usual betting shop, money transfer, buy your gold, junk shop, fried chicken shack that Brixton is plagued with. Don't seem to get any objections when one of those opens - yet there are loads of them around.

Mark, online

Surely we must be getting close to "peak supermarket" in Brixton. Waitrose is all well and good and not really as significant an addition as this piece suggests.

Much more significant is the number of supermarkets that are opening in Brixton. There's one opposite Mothercare, one by the Tube, on up the top of Effra road, one on the Hill at the junction with Water Lane, one in the old George pub, one at the top of the Hill and one on King's avenue, all of them opened in the last five years.

That's the real issue, as it suggests the supermarkets think the area is worth dominating, which suggests they think it is undergoing long-term change.

Up Brixton Hill, online



I'm all up for workers cooperatives but never got on too well with Waitrose. The difference between them and Marks & Sparks seems to be that whereas Marks source and vet all their produce to high standards, Waitrose just sells the same stuff as everyone else at posh prices.

I used to live in Docklands, where I had Asda and what must be the biggest Waitrose. After a couple of drinks, you could go into Waitrose with the cash and intent to get a week's worth of groceries and end up with one night's worth of fancy finger food.

Barney, online

Brixton is becoming more and more a carbon copy of pretty much any high street in the UK.. as a foreigner I'll never cease to be amazed at how money talks more than heritage and character in this country, which is a sad truth.

David Francesconi, Facebook

Next door to Foxtons would be about right - how are all these local supermarkets suppose to survive? Big Tescos on Acre Lane, two Sainsbury's close to each other on Brixton Road and Sainsbury's at Effra Road junction and another yards away on Brixton Hill. I hope they all lose money and have to go away because no one needs that many supermarkets.

Pam Robinson, Facebook

I live near 5 large Supermarkets but just lately I've gone of my food. Things don't taste like they used to back in the day and i'm bored. So I shopped at Waitrose yesterday, first time for a year and I discovered some real good value delicious stuff. I'm all for more choice and variety.

Angela Henry-Woodfield, Facebook

## TAKE FIVE

Tom Shakhli



Tom is the new engagement manager at the Brixton Pound. He also organised the successful Brixton Bolt street races.

We're blessed with lots of wonderful pubs in Brixton, but the Effra is the one where I feel most at home. I'd love to attribute it to the decor, the live music, and the fair prices, but really it's about one thing at the Effra: the football.

Speaking of which, if the Effra's not showing the game then you can be sure that one of the many Portuguese cafes on Stockwell Road will be. They're always lively and we could learn a lot about how different generations mix in the same space as they do there.

I should probably raise my cultural credentials now, which brings me to Whirledart Cinema under the arches at Loughborough Junction. It's an incredibly clever use of space. I've been a member for years and seen so many films that otherwise would have passed me by.

Like most people in Brixton I'm very reliant on shopping in the market and Nour (below) probably supplies around 80% of my food cupboard. When I don't feel like cooking then I tend to go to Spice Hut on Brixton Station Road. They treat their regulars very well there, and when it's cold they provide a tea to warm you while your food is being prepared.



**BRIXTON**  
Bugle



The Brixton Blog and Bugle  
Est. 2012

Madness, madness /Madness tight on the heads of the rebels/ The bitterness erup's like a heart blas' / (...) Madness, madness, war/Night number one was in Brixton/Sofrano B sound system/ 'im was a-beatin up the riddim with a fire/ 'im comin' down his reggae reggae wire/ It was a sound checkin' down your spinal column/A bad music tearin' up your flesh/An' the rebels dem start a fighting"

Linton Kwesi Johnson's poem 'Five Nights of Bleeding' from 1975 tells the story of five violent clashes between rival groups of young black men across London. Kwesi Johnson's work, much of it based in Brixton, gave a voice to the sheer anger prevalent in black British communities in the 1970s after years of grinding prejudice and deprivation. In other poems, such as 'Sonny's Lettah', a letter from a son in Brixton prison to his mother, the poet rages against the SUS law. It's a history that Brixton can't afford to forget, because lots of the issues for black youth in the area remain much the same. Linton Kwesi Johnson is the subject of our monthly illustration on page 14 while on page 6 Keith Lewis writes about the history of the Brixton Black Panther movement and on page 20 we report from the first home game of the season for the Brixton Topcats, a team set up by Jimmy Rogers in the wake of the riots to help young urban Brixton kids get confident and happy.

In our culture pages, we discover another Brixton history – we're good at entertaining here. Brixton was once full of landladies housing characterful actors in their Victorian terraces, while the Empress Theatre on Brighton Terrace tempted thousands to Brixton for variety shows and pantomimes. That history lives on in the stories of our pub landlords, from the Fitzgerald family at the Canterbury Arms to Sophia Yates at the Hootananny (see pages 10-11).

And now, some 30 years after Kwesi-Johnson wrote the emotive Sonny's Law, we welcome some good news out of Brixton Prison in the form of The Clink, a 100-cover restaurant to be staffed by inmates training for the hospitality industry. Within the historic SW2 jail, and the wider prison service, we've seen the slow realisation that just locking people up doesn't work. As well as HMP Brixton hosting the Bad Boys Bakery, in the last year it has had inmates on day release in the Lambeth community. We met one trainee in Brixton Market recently, who cheerfully offered to help give out copies of *the Brixton Bugle*. We hope that The Clink will be a massive success for inmates like him. We'll have the steamed wild oat porridge on a bed of sautéed sultanas, please.



## Sexual harassment is rife in Brixton Now is the time for it to end

S. VILARINO

In 2012 Lambeth Council ran a campaign: Know the Difference. Part of the aim was to educate men about the boundary between harassment and flirtation. And for good reason.

According to Stop Street Harassment, 80% of women and LGBTQ people in Europe have experienced sexual harassment and a YouGov poll revealed 41% of young women under 34 received unwanted sexual attention in 2012. In public places, streets and transport, harassment intrudes upon many women's lives from all walks of life.

Unfortunately, like everywhere else, Brixton is no exception. For many young women walking down the road or travelling on the tube sexual harassment is the norm. When I leave the house, I will often receive cat calls, men shouting at me from across the street, be occasionally followed, and, when I refuse to respond in a subtly feminine fashion, receive an earful of nasty, verbal abuse.

My experience is not unique. Sarah says, "2 out of 5 times I leave my house I get comments like 'sexy' or 'hey princess' or whistles or cat noises made at me or men leaning out of car windows to wolf whistle or comment on my legs... Once a man coming out the supermarket said 'yum yum' at me (definitely 'at' me rather than 'to' me) which was particularly ridiculous – but then it isn't just ridiculous it's actually a bit upsetting to be made to feel suddenly like a sexual object when

you're just trying to buy milk."

Other women have been approached by men asking them to perform oral sex on them, followed to their doorstep and blocked on their way home while propositioning them. It raises the question, "What did we do to deserve this?"

The experience of street-based harassment varies significantly amongst women who live in Brixton. Some have not received any harassment despite living in Brixton for decades while others come across it daily. Indeed, many contend that Brixton is better than other places. But this is little comfort when this is mostly down to experiencing worse elsewhere.

Part of this is because Brixton's bustle makes several women feel safer when faced with harassment than in quieter, residential areas. Furthermore, many regard the tone of low level street harassment more annoying than intimidating.

While Lambeth has one of the highest rates of rape and sexual violence in London, there are notoriously few statistics on street-based harassment as these kinds of offences rarely get reported.

But it doesn't matter where street harassment takes place: it needs to be stopped. Whether subjected to low level frequent leering or shocking one-off abuse, many women change their behaviour to mitigate street harassment. Dressing down, avoiding certain places, shunning eye contact, donning headphones, refusing to wear skirts are just a few (often futile) ways many women try to cope.

The widespread normalisation and acceptance of street harassment makes it difficult for women to speak out without being accused of "being oversensitive", in spite of the emotional distress, and can cast its shadow over simple journeys.

But as that hasn't got us very far, there need to be more legal protections against street harassment. Unlike the workplace, a woman has few safeguards against passing strangers who feel entitled to comment on their bodies.

Through progress is slow, street harassment is increasingly being recognised as a serious problem. With organisations such as Stop Street Harassment, the Everyday Sexism Project and hollaback! leading the charge, women can share their stories without being told to "toughen up" or "take it as a compliment". Greeted with mixed reviews, The British Transport Police are encouraging women to report incidents of sexual harassment on public transport as part of Project Guardian.

Regardless of whether they are drunken lads, City slickers or pubescent pipsqueaks, many men do not know the difference between harassment and flirting. But even if they did, that wouldn't go far enough. We need to end street harassment, not just recognise it.

**S. Vilarino carried out much of her research for this article on the Brixton-based web forum Urban75. You can see the full discussion at [urban75.com/brixton](http://urban75.com/brixton).**

[newsdesk@brixtonblog.com](mailto:newsdesk@brixtonblog.com)

## The Bugle by numbers

- » **34 years** length of time Stephen has lived in his 'shortlife' home
- » **36 businesses** left underwater by the Herne Hill flooding
- » **1850 year** Trinity Arms (right) was built
- » **£2.6million** value of 'unfair' parking and traffic fines wiped in 2012
- » **Seven** age of George, the White Horse pub's canine landlord
- » **80,000** page views on Brixton Blog in September
- » **75** squatters evicted from their homes in Rushcroft Road
- » **13,548** followers of @brixtonblog on social media site Twitter



# BRIXTON PUB SPECIAL

[www.brixtonblog.com](http://www.brixtonblog.com)

## Fancy a pint?

As the nights draw in, Brixtonites hurry into the comfort of their local pubs. But what is it like running a pub in Brixton? This month, the Brixton Bugle team spoke to the landlords of some of our town's best-loved pubs, gathering pint-sized profiles of life on the other side of the bar and an ode to The Effra Hall. More profiles and longer interviews on [brixtonblog.com](http://brixtonblog.com)

### An ode to the Effra Hall

*If The Effra was a man, he'd be dirty. His shoes would be held together with gaffer tape, his gap-toothed smile would be fixed in a knowing, wise grin and his scabby nails would extrude out of worn fingerless gloves. Those hands would pick up a saxophone, caloused fingertips resting smoothly on the keys. His chapped lips would kiss the reed, and then he would hit you with a riff so raucous and sweet you would become only ears listening to the sound.*

*The harsh, beautiful tune would die away, and Effra, the man, would put his hands around your shoulders and guide you gently towards Effra, the pub. Like the rat to his pied piper, you would give no resistance, the sweet smell of music and chat and laughter would only*

*draw you further. He would sit you down at an old table, and go to get you a pint.*

*There to the sound of rum-soaked jazz you would see all of Brixton laid bare. For Effra is for all of Brixton, from the old black men playing dominoes in the corner, to the scarf-wearing hipster tapping the syncopated beat, to the city-boy forced to move out of Clapham who's finally loosened his tie. Proper, live music draws everyone here.*

*Effra, the man, places your pint in front of you. You take a sip. He smiles. Here is a place where you are welcome, where all are welcome. For Effra is the place where Brixton lives.*

**By George Lewkowicz AKA Superbard. He will be performing at the Dogstar on October 10**



## Canterbury Arms

The Fitzgerald family has been running the Canterbury Arms, the long-standing Victorian pub nestled behind the Rec, for over 20 years. The Brixton Bugle caught up with the Fitzgeralds to find out what it's like behind the bar.

"My dad is the longest running landlord in Brixton," Michelle, daughter of Brian, tells me proudly, "it's a community pub that has catered for the same people for 20

years." It's sad to think that in a year's time, the pub will likely be no more: a recent planning application submitted to the council seeks to demolish the building and build a nine-story block of flats in its place.

The proposal, submitted by May Developments, signals the end of an era and the news was a major shock to the Fitzgeralds. "We were really taken aback. To most people it's just a pub, but to us it's a family home

too. It's upsetting," Michelle tells me that when the pub closes, her parents will retire and move out of Brixton, where they can no longer afford to live.

They'll miss the pub, and the family of regulars that have stuck with them over the years. "You see people grow up here," says Michelle, "we've had people's christenings, then their weddings, and their family's funerals too." Brian remembers that the pub wasn't always just a place to drink but also served an important purpose in the community: "People used to come to the pub to get advice, to look for plumbers, to look for carpenters, to look for work, to borrow money, to deal in everything."

Today's Brixton is a place with fewer pubs and more bars, a place catering for a younger professional clientele who have more money to spend. "It's good for the area," insists Michelle, but it's certainly different to the Brixton that the Fitzgeralds moved into. "Nearly every other pub governor was Irish when we moved here." Brixton had a large Irish population in the past, and the Canterbury Arms was and still is a focal point of that community, holding the biggest St. Patrick's Day celebrations in the area. Make sure you get down there this March for one last proper St Pats party!

**Interview and photograph by Barney Evison**

## The Trinity Arms



Built in 1850, The Trinity Arms is named after the Trinity Asylum on Acre Lane, which was founded for poor women who professed belief in the Holy Trinity by Thomas Bailey. It is a landmark that has survived the Blitz and is a much-loved watering hole for old-time locals, young professionals, couples and gig-goers alike. Arts Editor Ruth Waters met Becky Sawyer, manager of The Trinity Arms.

"This pub is very hard to leave. Even though a couple of opportunities have come up, I just couldn't leave," Becky tells me, as we sit in a quiet corner of The Trinity Arms at half past twelve on a Sunday afternoon, regulars in quiet conversations and the beginning of the clattering of lunch cutlery surrounding us.

"We have long term regulars who seem to have been coming here since the beginning of time - certainly since I've been working here. They've become like family, everyone's so friendly. It's hard to imagine that being the case some-

where else."

Becky has been managing The Trinity Arms for over five years and lives above the pub. Having originally studied video production, running a pub is something she fell into, but which now she couldn't live without - although that's not because it's easy. "I work 55 hours in five days and look after my son, who's three years old, on the other two. It's pretty full on, especially as the trade kitchen is within our accommodation, so I can hear the chefs whistling from my room...but I love it."

When I ask her how business is going at the moment, she smiles. "It's busy all of the time. Crazy busy. When I first took the pub on it was much quieter, especially during the week. I used to have a rota of just five staff, I now have 12 or 13 staff on any one rota."

"Our busy periods are from Wednesday through to Saturday night, when customers can be three deep at the bar waiting to be served. Sunday is busy in a differ-

ent way, all day, with lots of food orders. There's more pressure on the floor than the bar"

"I have noticed changes in the clientele over the last couple of years. There's now a lot more young professionals coming in; people coming in for the first time, and I think that's why we're consistently busy from Wednesday through to Sunday. It's only Monday and Tuesday which are our quiet days and they catch us out sometimes."

When I ask her whether working around alcohol and people drinking has affected her own attitude to drinking she is blase: "I know they say if you work in a pub you're either teetotal or an alcoholic, but honestly it hasn't put me off. We still go out and enjoy ourselves, but we don't go mad."

Becky has no intention of leaving The Trinity Arms in the next couple of years, and plans to stay managing pubs.

**Interview by Ruth Waters. Photograph courtesy of Becky Sawyer.**

## The Beehive

The J D Wetherspoon-owned Beehive is always busy, filled with longtime locals and visiting Academy-goers alike. Open from 8am to 12pm, it caters for all sorts, whether it's builders powering up with a full English, all-day regulars, local workers grabbing a quick pub lunch or Brixton's lively evening crowds.

The Beehive became a pub in 1993 when Wetherspoon bought the premises. J Sears & Co Trueform Boot Co., a shoe shop, had existed on the site since 1909. The Brixton Bugle caught up with Neil Warshow, who has been the Beehive's licensee for 7 years, to find out what it's like running a pub in the heart of Brixton.

"Every day is different in Brixton," says Neil, "and it's changed a lot in the last 7 years." Neil was working at the pub during the riots of 2011 and he tells me they were open normal trading hours. "A lot of the shops near us were damaged, but we weren't affected at all by the riots. I think the rioters were grandchildren of the old boys who drink here so they didn't want to touch it!"

The 'old boys' are the crowd of daily regulars who fill up the front of the pub from morning until night. Working days are long for staff at the Beehive: "The old boys are usually here from 9.30am. Then you get people in for lunch, and coffee after shopping. In the evening there are people coming home from work and others on their way to the Academy if there's a gig on."

Wetherspoon chose well - the Beehive owes much of its custom and reputation to its excellent location, halfway between the Tube

Station and the Academy. "People all over England know the Beehive," says Neil, "a lot of people travel to see gigs at the Academy and stop off here for a drink."

Despite the recession, the pub has been getting busier. "I think we've grown about 8% every year," estimates Neil, "we're attracting young professionals now, and we've started taking more money on food. There's a definite shift away from being just a boozier."

The pub's clientele is changing with Brixton, as the old crowd dwindles. "It's still a local for a lot of people, but those people are reducing in number. When I started, lots of patrons were on pensions or unemployment benefits, but after the cuts you can really see a difference. You don't see certain faces now - they probably find it cheaper to buy from the supermarket."

**Interview and photograph by Barney Evison.**



# BRIXTON PUB SPECIAL

## Hootananny

It's rough and ready and we locals love it. The Hootananny is a Brixton institution. Open since 2007, everyone has a story about a night that ended there, dancing sticky floor-tiles, getting lost in the packed-out labyrinthine rooms or bumping into countless old comrades.

It's an award-winning venue (Best Music Venue, London Lifestyle Awards 2011) and one of Brixton's busiest pubs. As it stands, an enormous red, dilapidated Edwardian public house, the Hootananny is loved for its shabby-chic charm.

*The Bugle* met Sophia Yates, who owns Hootananny with her brother, and is involved in every element of the business.

Sophia's true love is literature, and she previously set up a writers' centre in Scotland and was one of the parent promoters of the Elmgreen School in West Norwood, before she settled down with Hootananny; surprisingly she'd "never pulled a pint before I came here".

Originally set up as a Scottish music venue - sister to her brother's pub in Inverness - Hootananny was intended to bring the sounds of the

Scottish Highlands to South London, but it didn't quite work out that way. The result was a music venue, boasting the likes of reggae, dubstep, afrobeat and funk with pop-up food stalls, comedy and even reading events.

Sophia's keen to press what she terms the "festival vibe" of Hootananny. "There's so much going on wherever you look - comedy, fantastic food, brilliant bands and DJs - so you can pick and choose. You might want to make a whole night of it but on the other hand, you might just want to play pool." It's become so popular that the music booker no longer has to approach bands to play - "they come to us".

Sophia's constantly on the look out for what works. "All the time I'm looking at the crowd - wondering what do they want? I never went to gigs in my youth, but I've learned the rhythm of the night - you can't put on a jazz headline because that's too chilled."

Of course, it hasn't been without its glitches. Brixton has a big drug problem, which Sophia has a "zero tolerance" policy towards. "We have

a whole variety of things in place - undercover people - we're doing our best to make sure it's a fun, pleasant and safe environment." She also holds a tied lease, which is a "huge disadvantage" but she works with what she's got.

Hootananny is first and foremost a family business. Sophia and her brother own the pub, her niece, Angie is the promoter and manager, and her other niece handles all the visuals - art work on walls, posters and a recent project with local artists who painted all the outdoor benches, ("with all that terrible weather earlier in the year, it looked so dreary out there, so we thought we'd brighten it up").

They're close-knit and hardworking in their cosy offices above the pub, where the dog and Angie's baby rough and tumble alongside plans and preparations for new nights.

The stories Sophia can tell me about her patrons are fascinating. A jilted woman who tore off the doors to the men's toilet cubicles and a shoeless wonderer are just two of the characters who come to mind. "Every night is an experience. If you're looking for a slick, smart, wine-bar atmosphere, you may not want to choose Hootananny." There's no pretence here, it is what is it and that's why it works.

Words by Harriet Hall.



Antonio Sansica

## Crown & Anchor



At just over one year young and with a Tim-out "Best London Pub 2013" nomination already under its belt, the Crown & Anchor pub on Brixton Road has established itself as well-stocked gem of a boozier with locals.

Over a cheeky half (or two) manager Bajram Luta shared a few of the reasons behind the Crown & Anchor's success. "Being a freehold pub and not tied to a brewery we're completely free to choose the products that we want to stock. This is great news for our customers - we're able to offer real choice without a premium price."

"We specialise in real ales, ciders and craft beers, many of which are local, but we're also expanding our wine list to suit the taste of our customers." As I digested Bajram's passionate and logical reasoning I ingested one of their homemade scotch eggs. "Good huh?" I sheepishly nod at his rhetorical question, embarrassed at the speed with which this scotch egg of beauty met its demise, "bar a few staples, we change the menu on a weekly basis to reflect what's in season - we also offer suggested beers and ciders to accompany each dish. If you're not a fan of the suggestion then the staff will help you out - they've tried them all."

All? I checked, they have 20 beer and cider taps on this particular day (up to 25 at its peak), 35 bottled beers (predominantly Belgian trappist

beers), 12 wines, the usual spirit suspects and a comprehensive food menu comprising of sharing plates, mains, specials and desserts.

Bajram reassures me, "Yeah, the staff have tried them all. We can't offer suggestions and serve food and drink that we've never tasted - we owe it to our customers to be in the know." Even if my gob wasn't full of sauerkraut and sausage from the German Sausage Platter, I couldn't argue with that.

The Crown & Anchor is a stylish and fuss-free venue that's perfect for a post-work pint, date night or Sunday lunch with the oldies/kids. What's more, they have a midnight licence on weeknights and a 1am licence on a Friday and Saturday.

Interview and photographs by Tom Dowson.



## The White Horse

Matt Ward & George the dog have been the landlords of new-age community pub The White Horse for the past 7 1/2 years.

**What do you think makes the White Horse stand apart from the other pubs in Brixton?**

Our friendly staff, good service, great food and on Friday and Saturday nights we are well known for our music. It's a pub where you can come in on a week night for a few drinks and food with friends and then come back at the weekend and enjoy yourself dancing and drinking.

Also it's a pub that has a landlord and a dog. And these days there aren't as many independent landlord-run pubs, so that might give us a little bit of an edge I suppose.

**Tell us a bit about your co-landlord, George (Matt's beautiful black Labrador):**

I pretty much got George as soon as I got the pub 7 years ago as it was the first time I had a job where I was able to bring a dog to work.

George is definitely a big asset to the pub. He helps set the tone and meets and greets customers. Since a lot of people in London can't have dogs or seem to miss dogs from childhood, he is very well received and everyone puts up with him begging.

He is known all over London now, not just Brixton. Anywhere I take him people will ask "Is that George from the White Horse?" - and they don't recognise me, they only recognise him!

**The White Horse is very well known for its DJs and its eclectic mix of funk, soul & jazz music...**

I guess that's one of the reasons why the White Horse stands out. A lot of places do 'club nights' where they play club music, but we figure we're a pub, we're not a club - so we don't play club music. I would describe it as more of a house party vibe and we try not to take it too seriously. Most of the DJs have been with me since the beginning and a lot of them are ex-members of staff, ex-customers or friends.

People usually come back here at the weekend specifically for the DJs. You do hear about people who have taken buses and tubes from town just to come here for the music, yet we've never advertised - it's just all word of mouth. If you see the crowd on a Saturday night, people will be dancing around taking the piss, letting their hair down, nothing too serious.

Continued at [www.brixtonblog.com](http://www.brixtonblog.com) Interview and photograph by Hayley Dean.



# WHAT'S ON

[www.brixtonblog.com](http://www.brixtonblog.com)

With a cold, wet blast, Autumn has arrived. Conkers fall perilously from above, and Brockwell Park turns from green to various shades of brown. But despite the early darkness and grey skies there is more going on than ever in October across Brixton. Luckily we have listings editor Faye Lipson to tell us what's what...

**September 27** Exploding Cinema is a film-screening club with a fun twist - they will screen any short film you send them! Founded 20 years ago on Effra Road, the club is now held at the Canterbury Arms on Canterbury Crescent. Membership is only £5 and the event runs from 7:30pm to around midnight. See [www.explodingcinema.org](http://www.explodingcinema.org) for further details on how to submit films for screening.

**September 28** The Brixton BiFete is a celebration of Bisexuality Visibility Day. Brixtonites can enjoy this traditional fete with a raffle, cake stalls, jumble sale and magic shows in celebration of bi and bi-friendly people. The event is wheelchair accessible and runs from 2pm-8pm at Brixton Community Base.

**September 29** 3rd Thought Theatre presents Journeys, a new production of personal memoirs of writers, refugees and explorers. The 30 minute show will be repeated eight times to allow as many people as possible to enjoy an intimate theatre experience. The event runs 11am-4pm in the Walled Gardens at Brockwell Pk.

**September 30** Diamond Jive is a community of dancers from London dedicated to bringing back to

life the jive /rock'n'roll clubs of the fifties. You can attend one of their weekly drop-in jive classes at 8pm in the Prince Regent, and even better - prices start at just £5. [www.diamondjive.com](http://www.diamondjive.com)

**October 1** The pub quiz at the Prince Regent features cash prizes, free drinks questions and a rollover jackpot question that grows each week. Starts 8pm but arrive early to ensure you get a table!

**October 2-6** Another excellent film listing: Whirled Cinema is a tiny little art house cinema in Loughborough Junction. Its programme is packed with beautiful independent films, including *Blancanieves*, a reimagining of *Snow White* set in 1920s Spain. Details of this and other films are available at <http://www.whirledart.co.uk/cinema>

**October 3** Another month, another great exhibition at Photofusion. This month it's *Surface of Self*, featuring the works of three photographers from around the world on the theme of portraits through the ages. The launch party is tonight at 6.30pm and all are welcome.

**October 4** Finer Fridays at Veranda bring you a great mix of old skool 90s soul, R&B, hip hop, and reggae

## CRITIC'S CHOICE: Give and Take Market, Sept 28

Following on from the success of the first two events, the Give and Take market returns to Brixton Station Road this weekend offering all sorts of good for, er, free! Organised by the Market Traders' Federation, funded by Veolia, anyone is able to bring along their old unwanted stuff and bag used treasures for free. Drop off goods from 10am- and get rummaging from midday! [Brixtonmarket.net](http://Brixtonmarket.net)



from the resident DJs. Entry is free before 11pm. £5 After 11pm. £8 After 12am.

**October 6** Kaff Bar's deliciously-named Cake Club Cabaret offers cabaret entertainment with regular burlesque performances, outrageous comedy, song, dance, circus and plenty of cake. BYO cake for the chance to be crowned the King or Queen of Cakes. 8pm til late and

free to enter.

**October 9** African-American film director Charles Burnett will discuss his upcoming film '83 Days, The Murder of George Stinney Jr', based on the real story of a 14-year-old boy who in 1944, in the small town of Alcolu, was arrested and accused of the murder of two girls. The event - part of

Black History Month - takes place at 7pm at Brixton Library.

**October 10-20** Our very own Ritzy cinema is an official venue for the BFI London film festival, which means 10 days of exciting and innovative new films on our doorstep. Cinematic gems include *Durban Poison*, the new thriller by legendary South African director Andrew Worsdale, and *Atambua*

In partnership with **Veolia Environmental and Waste Management Services**

# BRIXTON GIVE & TAKE Market

**Saturday 28th Sep. 2013**

Come along and get rid of stuff you don't want and take home things you do! **All for Free.**

Brixton Station Road (Popes Rd. end)  
Drop off items from 10am - 12pm  
Free give-away stalls open 12 - 3.30 pm  
Stalls will be topped up throughout the day

More info at:  
[www.brixtonmarket.net](http://www.brixtonmarket.net)  
@\_brixtonmarket, #brixgivetake  
[www.facebook.com/brixtonmarket](http://www.facebook.com/brixtonmarket)

## BRIXTON STATION RD Market

**VEOLIA ENVIRONMENTAL SERVICES**

## CRITIC'S CHOICE: Lambeth Open, Oct 5 & 6

Mosey down to some of the many venues involved in Lambeth Open - a borough-wide showcase of artistic talent. Discover hidden art spaces in your very own neighbourhood and meet the artists and craftspeople behind it all. For a detailed list of venues see [lambethopen.com](http://lambethopen.com). Below: Bugle illustrator Kaylene Alder will have an Open Studio at the Portico Gallery, West Norwood



# WHAT'S ON

www.brixtonblog.com

39 Celsius, an unsettling look at life within an Indonesian refugee camp. See [bfi.org.uk/lff](http://bfi.org.uk/lff) for full programming details, and be sure to book early.

**October 11** Brixton Youth Theatre has free workshops and masterclasses every Friday evening during term-time at the Brixton Community Base, Talma Road. 13 to 15 year-olds: 6pm to 7:30pm; 16 to 19 year-olds: 7:30pm to 9pm

**October 12** For a fabulous free Saturday night, go to Grand and Gorgeous at the Grand Union. With party DJs from 8pm until late you can bring your dancing shoes. It's free before 10 and a mere snip at £5 after that.

**October 13** Enjoy some Creole cuisine down at Kaff Bar, where New Orleans-born chef Myers is cooking up a storm to a soundtrack of blues, gospel, swing and old-time jazz. The Creole Crawfish Bowl happens every 2nd Sunday of the month.

**October 14** Who said nothing happens on Mondays? The Street Art Treasure Hunt gives you a chance to explore Brixton and unravel some cryptic clues whilst enjoying amazing local street art. The hunt meets at 2pm on Windrush Square. Tickets can be bought on the day for £10 or in advance at an early bird price of £7.50 from Eventbrite.

**October 15** Need a little more balance in your life? Brixton Rec has a Hatha Yoga class at 12.45pm every Tuesday. Hatha Yoga involves physical posture work, the breath control and meditation.

**October 16** Lloyd Bradley is the author of Sounds like London: 100 Years of Black music in the Capital. Tonight he comes to Brixton to talk about his book, life and music as part of Black History Month. This event starts at 7pm at Brixton Library.

**October 17** Every week Thursday night is acoustic night at the wonderful Joiners Arms. Expect a great evening of local bands and songwriters alike, and it's all for free. It all kicks off at 8pm.

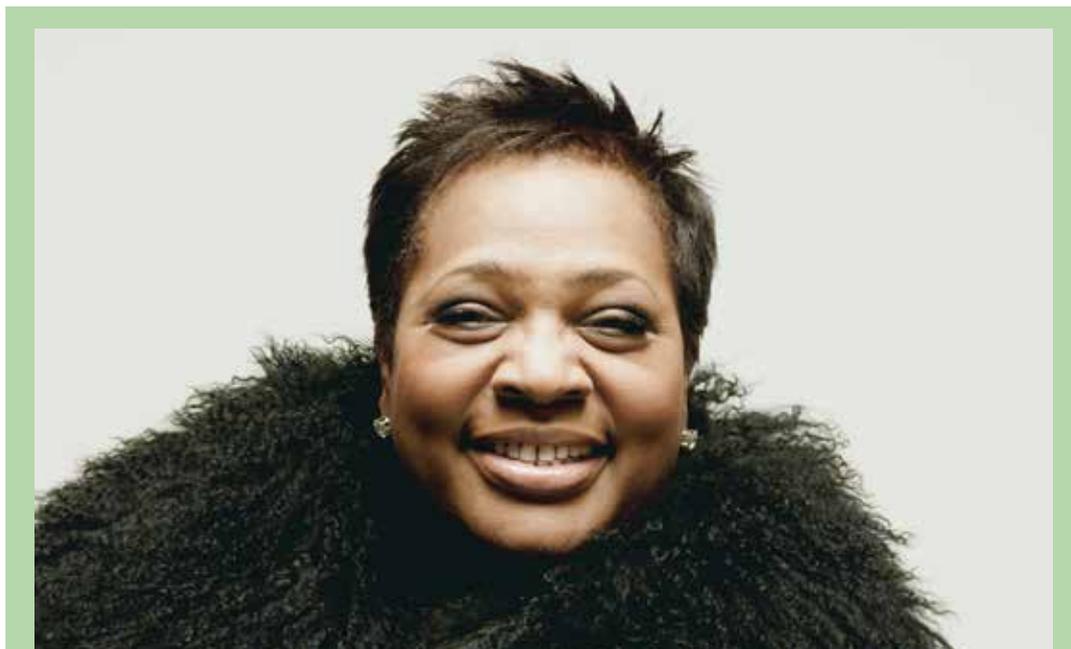
**October 18** Electro geniuses Rudimental come to the O2 Academy with a carnival-style new show as part of their UK-wide tour.

**October 19** The excellent retro and vintage market returns to Brixton Station road today, featuring clothes, shoes, jewellery and furniture. 10am to 5pm.

**October 22** Shake it down at a Zumba class, where you get fit the fun way - dancing to Latin beats. Every Monday 7.30 - 8.30pm at Moorlands Community Centre.

**October 23** Learn the martial art of Tai Chi with Wu Style Brixton. Beginners classes are at 7.30pm every Wednesday and cost £10 on the door (no booking necessary). [www.wustylebrixton.co.uk](http://www.wustylebrixton.co.uk)

**October 24** Electric Social claim their happy hour is the best in Brixton! We can't vouch for that, but with 2 for 1 on all cocktails, £12 bottles of wine and an assortment of other great offers, it won't break the bank to try them out. Every weeknight, from 5pm til 8pm.



## CRITIC'S CHOICE: Body and Soul, October 20

Soul fans will love this - Need2soul presents Body & Soul at Electric Brixton, an 8-hour extravaganza of soul tunes including special guest music legend Jocelyn Brown. The famous Body & Soul Sunday afternoon union has been one of New York's most revered weekly parties and it's seen success all over the world. Tickets are £25

## CRITIC'S CHOICE: Oxjam, October 19

For one day only, Oxjam takes over Brixton pubs and live venues in the name of charity. Expect wall-to-wall great music, and all for a great cause - Oxfam!

Full line-up and get tickets at [www.oxfam.org.uk/oxjam](http://www.oxfam.org.uk/oxjam)



[listings@brixtonblog.com](mailto:listings@brixtonblog.com)  
[www.brixtonblog.com](http://www.brixtonblog.com)

**Mon 30th Sept - Sat 5th Oct**

# BRIXTON FOOD FEST

Don't miss out on an amazing week of events celebrating the delightful world of food and culture in Brixton!

**WHAT'S ON** FOR FULL LISTINGS OF EACH DAY, PLEASE VISIT OUR WEBSITE [WWW.BRIXTONFOODFEST.COM](http://WWW.BRIXTONFOODFEST.COM)

**Monday 30th September:** COFFEE MONDAY all day

**Tuesday 1st October:** CARIBBEAN TUESDAY from 5:00pm to 9:00pm

**Wednesday 2nd October:** COCKTAIL WEDNESDAY from 5:00pm to 9:00pm

**Thursday 3rd October:** BURGERS & PIZZA THURSDAY from 5:00pm to 9:00pm

**Friday 4th October:** COME DINE IN BRIXTON! from 5:00pm to 9:00pm

**Saturday 5th October:** INTERNATIONAL FOOD MARKET: all day - Brixton Station Road, opened by Dr Yvonne Thompson CBE (business and land owner) and the Mark Bennett (Mayor of Lambeth)

**Participating Businesses:** Brixton BID, The Dogstar, Effra Social, Lambeth, Duck Egg, Brixton Market, Rosie's Deli Cafe, SEVEN AT BRIXTON, Satay, Vera Cruz Restaurant, Bamboula, BICKLES CARIBBEAN FOOD, VERANDA, ETTA'S Seafood Kitchen, Effra Hall, BUKOWSKI

**CONTACT**

For information, marketing and press please contact the Brixton BID:  
 Email: [admin@brixtonbid.co.uk](mailto:admin@brixtonbid.co.uk)  
 Phone: 020 7501 5622

If you'd like to trade at the Brixton Food Fest please contact the Brixton Market Traders:  
 Email: [info@brixtonmarket.net](mailto:info@brixtonmarket.net)  
 Phone: 07944 787 336

# My Dominica Story

ANDREA TALARICO

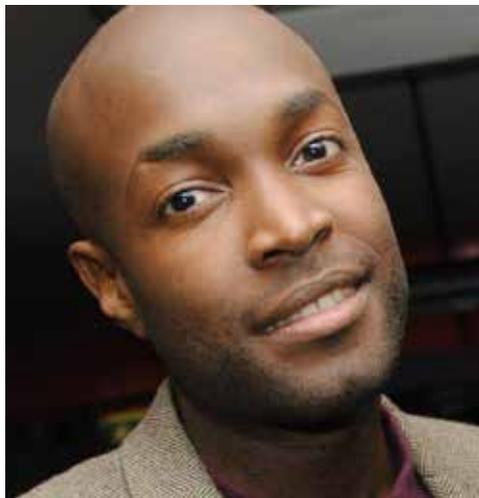
You may have seen Richard Etienne wandering around with a camera at the Lambeth Country Show. He was making a film short in which he asked people about their national dish. It received a great response within its first week online.

Reflecting on his project, however, Richard realised that he was unaware of the national dish of Dominica, his father's homeland and the subject of his new and larger project.

Entitled iD, the young filmmaker, father, and Brixton resident hopes to share his late father's story and examine the history and culture of Dominica at the same time.

Born in Hackney to Dominican parents, Richard has always been interested in arts and travel. His father – whom Richard describes as “awesome” and his best friend – was always supportive of his son's creative endeavours, which include fashion, photography and a brief rapping career.

It was his father who got Richard interested in film one night when they were watching television, by suggesting that the adolescent should make his own shows instead of complaining about what was on TV. The next day Richard borrowed film equipment from his



Richard Etienne, and, right, with his father school to film his classmates.

The idea of making iD was a result of the constant surprise expressed by others upon hearing that he had never been to his parents' birthplace. The narrative of the film involves him visiting Dominica to learn more about his father's background and heritage, whilst also showcasing the country's natural beauty, people, and culture.

In February Richard met with Ms Francine Baron, the Dominican High Commissioner, to explain the project.

“Her eyes lit up. She was just so taken aback that someone based in the UK would want to promote Dominica like that. She scooted her chair around the table,” he explained.

“When I saw how big a deal it was to the highest governor in the country, it was like, I need to do this and do it well.”

The film is intended to be a homage to his late father. The idea of tying together the story of the island and the story of his father came organically to Richard and it now seems to have a particular importance. While typing out a thank you letter to the High Commissioner, Richard suddenly started crying.

He called his brother, in tears, from a bathroom cubicle. Richard's brother told him that this film was something that he needed to do. “Maybe I haven't grieved. Maybe this is something I need to do in order to grieve,” Richard reflected.

Beyond grieving, Richard's goals for the film are tripartite. First, he hopes to make people aware of Dominica. “I want to introduce people to Dominica. Kind of like a friend at a new school. I just want to put Dominica in people's hearts.”

Second, he hopes to discov-

er what made his father into the man he was.

And finally, he wishes to explore what it means to be a black man in London. “It's about being born here as a black man, but recognizing that this other Dominican life exists that I am totally unaware of. That's what I want – to feel whole. Because I was raised here, I only know what it is to be Black British. I know nothing about being Black Caribbean. There must be another side of me that has yet to be explored and I can't wait to do that.”

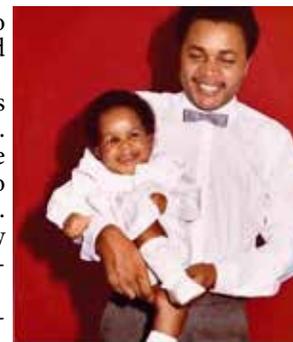
So, one question remains: What is Dominica's national dish?

The filmmaker laughs. “It's actually something called mountain chicken. Chicken is a bit of a deflection because it's actually frog – frog's legs.” Richard tells me that he has posted the recipe on his blog, My Dominica Story.

“The thing is though, the Culture Department in Dominica are actually putting out a vote to create a new national dish because the frogs are endangered. The new dish will be announced on National Day – hopefully when I'm out there. I want to capture that!”

Indeed, for Richard and for all those interested in the connection between country, ancestry, and family it couldn't be cooler.

[mydominicastory.tumblr.com](http://mydominicastory.tumblr.com)



## Brixton illustrated

Linton Kwesi Johnson

This month's illustration of Linton Kwesi Johnson, Brixtonite and world renowned dub poet, was suggested by Rahul Verma via Twitter. There will soon be a free print of the picture winging Rahul's way. Email or tweet your ideas for inspiring Brixtonites to @kpictures and you may win a print to call your own.

See more of Kaylene Alder's Brixton illustrations at [www.kaylenealder.com](http://www.kaylenealder.com)



# Lambeth Open

On the first weekend of October artists and crafts people across the borough of Lambeth will be opening their studios, work spaces and homes to the public. Doors will be open on Saturday 5th and Sunday 6th October from 10am to 6pm.

Now in its fifth year, Lambeth Open is a unique opportunity to see a wide range of arts and crafts, including painting, sculpture, photography, textile design, jewellery and print making, and also to meet the artists and makers behind them, all for free. The event showcases the fantastic wealth of creative talent tucked away across Lambeth and of course, in Brixton.

Lambeth Open is also timed to coincide with the first weekend of the neighbouring Wandsworth Open House event, meaning that all over South London artists are opening their doors and inviting in the curious and the crafty. Venues vary from artists' home studios to the large Portico Gallery in West Norwood.

There will be a broad range of

work on show including: Gill Bank's intricate textile pieces; Marcus Berns experimental metal sculptures; Lucy Dukes' romantic watercolour landscapes; and John Bateson's colourful paintings of Brixton life. Organiser and artist Tim Sutton (who also organises the very successful Urban Art Fair in Brixton) answered a few of our questions about the event.

#### Who is Lambeth Open aimed at?

Lambeth Open is open to all artists and makers living or working in the borough. We also welcome visiting exhibitors from outside the borough who want to join in our celebration of our colourful South London creative community.

#### Are you pleased with the number of artists participating, as well as the variety, this year?

Artists and makers are still signing up for this year's event so it is looking as if we will have even more venues and exhibitors taking part this year, which reflects the growing popularity and reputation of this great event.

#### What opportunities does the

#### event offer for the artists?

The Lambeth Open is run by Open Arts Project; a Brixton-based non-profit social enterprise. The aims of the organisation is to provide affordable and credible exhibition space for artists and crafts people, positive events that enrich the lives of local communities and fundraising opportunities for local good causes.

So not only does this event benefit artists and makers, it also aims to enrich the lives of residents living in the borough. This year's event will also be raising money for the West Norwood Southside Rehabilitation project by auctioning artists work at the Portico Gallery.

#### How would you like to see the event grow in years to come?

The event is relatively young so we are still growing. At the moment we receive no funding either from Lambeth Council (despite numerous requests) or from private sponsors, but this is something we are hoping to change in the coming years. Our event is a very effective way of showcasing this borough's vibrant creative community and something Lambeth should be proud to support.

#### Cruising, pastel on paper by Brixton artist John Bateson



# Upcycling Ellie

Ellie Laycock, local craftswoman and upcycler, is participating in Lambeth Open for the second year and has just launched her first book of upcycling ideas, *Creating the Vintage Look*. Ruth Waters met her to find out more about her crafty journey.

Ellie is a practiced upcycler in her own right, producing cushions and aprons for her brand 'Hunted and Stuffed'. The materials for these are all sourced locally to support UK manufacturing, something

which is important to Ellie. When I ask Ellie how she got into upcycling in the first place she tells me that "it gave a name to something I'd been doing all along" so it was quite an organic process.

"I had been a photographer for 12 years and I found that, being a single mother with family a long way away, I just couldn't free up a whole day for a shoot any more. I found it so frustrating not doing anything creative and the seed of the idea for 'Hunted and Stuffed' was born from making a cushion from a single scrap of Japanese kimono material."

"I think it's so important to be mindful of the possessions you have and the man hours that have gone into

them," Ellie tells me. Her ideas certainly exemplify the mantra 'make do and mend', with rusty and unwanted cheese graters becoming useful stationary containers. "I think it's so satisfying to make something yourself that is so individual" and in a way Ellie sees the movement she's behind as very "anti-Ikea" - "all the man hours of the vintage item" are able to be put to modern use."

"I think my book encourages people to start on creative projects who don't necessarily believe they are creative." It was really important to Ellie that the 'Quick Guides' were included in the back of *Creating the Vintage Look*, which detail basic instructions on tasks such as how to drill into different materials and how to perform certain stitches. "I also recommended various local suppliers in Brixton, including the timber merchants on Acre Lane

and Simply Fabrics." Brixton Village's Brixi also comes with a fond recommendation.

It was just a year ago that Ellie's book was commissioned, and she now feels that she's become a true creative start-up with the usual multitude of hats to wear: creator, photographer, marketer, and of course accountant. Ellie was enrolled in the School for Creative Start-Ups, led by Dragon's Den star, Doug Richard (no mean feat in itself), but was delighted to hear that her book of vintage upcycling

ideas would be published by CICO Books.

Looking to the future, Ellie hopes to continue to expand her business, bringing life back to the old and helping people add something unique and valuable to an item they may have considered throwing away. Most of her sales are online at present, but events in both South and West London are helping to expand her market and persuade more people that they can and should get creative.



Pictures: Ellie Laycock with one of her handmade cushions (photograph by Studio 73, Brixton Village). Vase and stationary holder from *Creating the Vintage Look*, (photographs by Claire Richardson).

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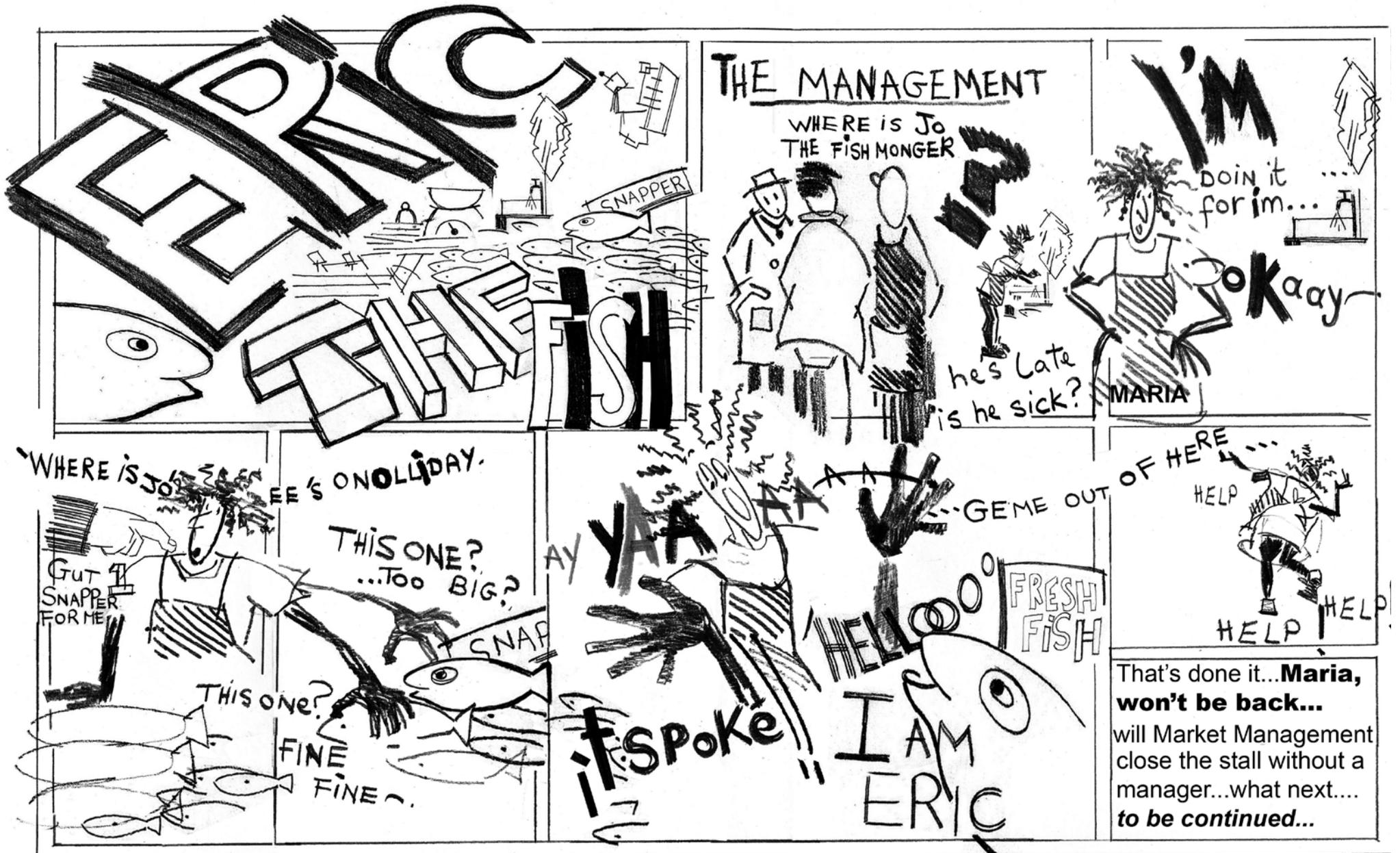
Wednesday – Saturday: 10 – 6pm  
Sunday: 11 – 5pm  
Late Night Shopping: Thursday & Friday

[www.thekeepboutique.com](http://www.thekeepboutique.com)



# COMICS

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by pam - www.pamwilliams.co.uk

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# Seasonal and simple at Salon

BY MISS SOUTH

Pics by Tim Mitchell

Hidden away above Cannon and Cannon in Market Row is the restaurant with the best view in Brixton. Salon's small dining room allows you a bird's eye view of the bustle of Brixton market while you relax and enjoy a meal with a great selection of wine.

Head chef Nicholas Balfe (below) is business partners with Joe and Sean Cannon and Salon's menu features both cheese and charcuterie, skilfully used along-



side seasonal British ingredients to create imaginative and modern three course lunches and dinners.

Salon sources only the very best produce and it's no surprise to hear that much of it comes from traders in the market such as Dombey's Meats, Clive's veg stall on Pope's Road and community growers in Tulse Hill. The restaurant has fitted in well locally since opening in December 2012 due to its community connections and loyal regulars.

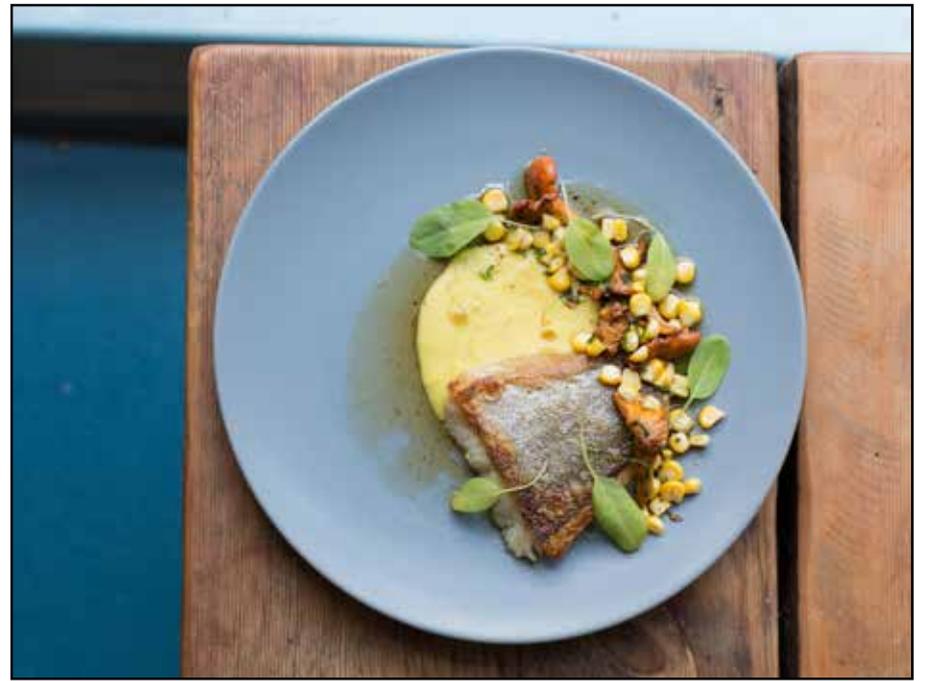
Salon offers an informal take on the tasting menu style of British cooking. Very different to the eat-and-go style elsewhere in the market, Nick and his team of chefs take their time crafting clever and thoughtful plates of food. We sampled fresh figs with goats cheese rolled in ash and pickled elderberries, pollock with sweetcorn puree and girolles, followed by chocolate pudding with homemade ricotta and port macerated blackberries. Each dish was the perfect representation of late summer mingling with early autumn and excited me about the wonderful food we have in Britain.

The simple room and dedicated

staff stops Salon from feeling fussy or stilted if you only associate this kind of food with tense chefs on the Great British Menu. They know that this style of food makes Salon the place people come for special occasions and they try to make sure everyone feels special when they visit. They aim to make it somewhere to really enjoy and keep service familiar while the produce varies.

Salon also hosts events and supper clubs featuring collaborations with other chefs. This allows them to keep everything as fresh as the food and is in keeping with how the restaurant came to exist. Fresh from Brunswick House Cafe and working with the Young Turks at the Ten Bells, Nicholas created the restaurant in just eight weeks last year after a successful supper club collaboration with Cannon and Cannon.

I've eaten here several times and each time, I've been charmed by the food and the prices, which start at £12.95 for a 2 course lunch or £29 for a 4 course dinner. Portions are generous and a



three-course meal will leave you very content indeed. Despite the charcuterie connection, vegetables shine here and non-meat eaters will find much to love. But a visit is also a wonderful way to sample produce from the deli downstairs and a particularly favourite place of mine to mark important events. The fact that you can indulge in a small sherry or two and some beautiful wines with each course

before rolling home is a bonus!

Salon: above Cannon and Cannon, 18 Market Row. 0207 501 9152 or [info@salonbrixton.co.uk](mailto:info@salonbrixton.co.uk)  
Dinner: Wednesday, Thursday, Friday, Saturday until 11.  
Lunch: Friday and Saturday.  
Sundays: tasting events and functions. Christmas feasting available throughout December.

## Recipe: Suya turkey gizzards

BY MISS SOUTH

Yes, you read that right. This month is an introduction to gizzards. But don't be scared, we're making them extra specially delicious with the Nigerian twist of suya. This spicy rub or tankora which is mixed with ground peanuts is rubbed onto meat and barbecued and is the Nigerian equivalent of a kebab. I've served it with the intensely meaty flavour of gizzards and fresh tomatoes and it should be a great introduction to both offal and Nigerian food if you haven't tried either before.

Gizzards, aside from being a word you can never play at Scrabble, are the secondary stomach of birds where they grind grain to make up for having no teeth. They are also incredibly tasty and a bit of a delicacy in Portugal and South America. I adore the chicken version so when I saw the much bigger turkey ones in Brixton Foods on Electric Avenue, I just had to try them.

I braised them first to make them soft and tender, then coated them in suya spices and flashed them under a very hot grill before serving in a wrap. They are probably massively inauthentic, but they were so delicious I can live with that...

**Suya Turkey Gizzards: serves 2**

4 turkey gizzards  
1/4 cup or 60ml soy sauce  
2 tablespoons brown sugar  
1 pint cold water  
1 inch fresh ginger, peeled  
2 star anise  
3 cloves  
2 teaspoons cooking oil  
2 tablespoons suya powder (it will be described as this on the packet)  
4 tablespoons ground peanuts  
fresh tomatoes, sliced  
finely shredded white cabbage  
tortilla wraps or pitta bread

Gizzards are not good looking food, but bear with me here. Four fist-sized numbers cost me just £1.50 and because they are all muscle, they are great value. Remove any loose strands. Place in a sturdy pot with the soy, sugar, water, ginger, anise and cloves and bring to the boil. Turn the heat down to a simmer so that the liquid barely blips and with the lid on, simmer for 3 hours.

Drain the gizzards and allow to cool for about 10 minutes. You can reserve the cooking liquid to add flavour to gravy. Turn the grill on or heat a grill pan on the cooker. Slice the gizzards in two from side to side. Toss the still warm gizzards in the cooking oil. Measure the



suya spice and the ground peanuts out onto a plate and mix well. Spiked with hot chilli pepper, ground ginger, cloves, black pepper and onion powder, the suya spice packs real heat. The peanuts add flavour and texture to the dish. I bought both the suya and peanuts in the Nour Cash and Carry.

Coat the sliced gizzards in the suya and then grill for two to three minutes each side to take the rawness off the spices and peanuts. Serve piping hot on the tortillas with the cabbage and tomatoes. Usually served on skewers, this was too tricky with the gizzards being already cooked.

These were delicious. The gizzards are tender but with a bit of chewiness that makes them very satisfying. They were so spicy I had to add some yoghurt and I kicked myself I hadn't made these when it was actual barbecue weather but otherwise, operation gizzard was an enormous success!

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## LITTLE BRIXTON: When plan A goes wrong

BY LUCY BURTON

I try to avoid dishing out child-care advice, but feel certain that I'm right about this - never drink anything with the word "dirty" in it the night before a full day of childcare. In this case, Little Brixton had a Big Brixton outing, involving a Dirty Rum Punch at the Electric Social, followed by a very unLittle-friendly dinner at Upstairs on Acre Lane. And the following Sunday felt like a very long day indeed.

Constant distraction is the answer (for the toddler), along with plenty of food (for both of us). The day started badly, with our preferred brunch with a toddler venue The Lounge being closed; it's easy to forget when you've been up since 5.30 am that 11am is actually early for some people! We usually avoid Brixton Village and Market Row because of lack of high chairs and space for buggies, but actually Prima Donna in Market Row came up trumps, with plenty of space outside the restaurant, and a high chair, and a pretty good value full English.

We then decided to let the toddler run off some steam at the Play Zone soft play in Brixton

Rec, apparently open from 10 to 6, but reading the small print - often closed for children's parties at the weekend. Foiled again, but possibly not being stuck inside with 40 rampaging small children and a rum cocktail headache was actually a blessing. We had a peek through the window anyway, and could see that although the area for under 5's was a bit on the small side, the whole area is pretty good value at just £2.80 for non members (certainly compared to other non-council run soft plays in the vicinity that can easily set you back over £5).

By this point the toddler was straining to get out of the buggy, so we headed for the closest park - Papa's, on Pulross Rd. It's a tiny gem, very close to the centre of Brixton, but if you don't live on that side of town it would be very easy to have no idea it existed. It's a community garden, playground and football pitch/basketball court, and also has a cafe and hall attached. The playground itself is on the smaller side, and might not entertain older children for long, but is ideal for toddlers, with a miniature slide, climbing frame and swings, as well as push along and ride on toys scattered around.

The larger children gravitated towards the basketball court, and ping pong table that had been set up, leaving the kiddies playground free of big kids, which was refreshing, and means it was easy for the parents to relax with a coffee and cake without worrying too much about pushing and shoving on the slides.

It had a nice friendly feel, and was also hosting a bike workshop when we turned up. Having just stuffed ourselves with a cooked breakfast we passed on the much lauded Toasties, pleasingly old-school Breville affairs, although I'll definitely be back for one; they are also very good value at just £1 for a cheese and tomato sandwich.

So, a surprisingly successful second choice day out in Brixton, and possibly a new contender for favourite fair weather shopping pit stop as well.



## Growing Space

BY FIONA LAW

October is the time to plant all spring bulbs such as daffodils and crocus but wait until November to plant tulips. Whether planting in a border, in balcony containers or naturalising in turf, you need to pin chicken wire or other mesh over to avoid squirrels taking them away initially. Also start off indoor bulbs ready for Christmas such as the flashy, fleshy hippeastrums or the perfumed and elegant 'Paper White' daffodil.

Plant Japanese onion sets such as 'Senshyu' as these are hardy over winter and will give you a crop next May so long as they can establish two or three leaves in the still warm soil. These are available from garden centres or, ideally, an organic online supplier.

Empty out the compost bin and put the organic matter onto your cleared beds. If you don't have a compost heap you can get started now with advice from Lambeth's very own Compost Doctor. If you have a balcony space look into getting a wormery to reduce the amount of waste you send to landfill, and get some top nutrients for your

containers. Some people become very attached to their worms; they'll need a bit of coddling to keep working over winter.

Save bean seed. Leave some pods of your favourite runner and French beans to dry on the plant, even through wind and rain. When the pods are dry you can shell them to reveal shiny beans to store over winter. Seed saving in general needs a bit of knowledge to avoid 'mongrel' crops that don't taste so good, but beans almost always 'come true', so this is a good crop to save yourself, and swap excess with gardening friends.

Sow green manures rather than leave soil bare. These bring organic matter to the soil, protect it and its microflora from beating rain, and make nutrients 'bio-available'. If you want to start working with crop rotation, the best organic practice, look into this, but it's not so easy with small spaces and containers.

**Fiona Law is a garden designer and horticulturalist, also working on community growing projects in Lambeth. Follow @vivekagardens @lambethpoly**



## SPIRIT OF BRIXTON: Rev. Anita McKenzie

If I asked you to be still for a moment, close your eyes and take a few deep breaths, would you do it? Are you curious to know what would happen, or how you might feel?

Stillness is a tool that helps me to maintain my sense of connection to all that resonates around and within me. It helps me to keep developing my intuitive or spiritual ability, in order to strengthen my capacity to deal with the daily challenges life brings. However that clarity about the life process wasn't always that clear to me!

I was ordained as an Interfaith Minister in 2006, but my spiritual journey and association with Brixton goes much farther back.

I was born down the road in Camberwell, went to school in West Dulwich and have spent most of my life living in South East London. As a teenager, I remember being forbidden to visit Brixton, only to later discover the



excitement of its mystery that held a great attraction for me as a young teenager! Places like Desmond Hip City record shop and the daytime cafés on Railton Road, then the 'front line'.

I was raised as a Catholic, attending a people packed church to worship in East Dulwich. The services there were delivered by

a priest speaking in Latin, which I did not understand. Many years later, I was introduced to the seriously uplifting experience of a Caribbean Pentecostal style Christian worship in church in Brixton. Can't say that I had a strong sense of feeling religious back then, but I did have a sense of God, which had been ingrained in me from an early age.

I have been active in the community for many years, being involved in the community initiatives across London and many in Lambeth; from participation in the arts to creating heritage and more recently in family workshops for the Black Cultural Archives.

I have enjoyed a long and rewarding personal spiritual journey through many avenues of faith, yet resisting the pressure to choose just one belief system. What I have learned is that God is known by many names and that all paths will lead us to the same place of

divine enlightenment, whether it's through what is known the resurrection, reincarnation, or rebirth.

I have therefore arrived quite naturally to the Interfaith path, the beauty of which allows me to experience transformation by honoring and embracing a committed spiritual practice (mediation, chanting, prayer etc.). It allows me accept the many who are from different faiths, or those with no faith. It encourages me to live, practice and work from the heart, embracing and learning from people and experiences. Most of all it has reinforced an understanding that our connection to God and therefore to each other, is paramount to our survival and wellbeings.

As Interfaith Ministers, trained by the One Spirit Interfaith Foundation (UK), we work independently, offering bespoke weddings, funerals, ceremony, worship, which are carefully and creatively crafted; plus interfaith

spiritual counseling. Our independent status allows us to adapt and create services to compliment the needs of the people who engage our services. For instance, I have had the privilege to create wedding ceremonies for dual faith couples and their families, conduct libation rituals and coming of age rituals for children and elders.

We each have our unique styles and interests as ministers; many have different spiritual practices and come from diverse backgrounds. What we share is a common belief in personal transformation through the spiritual path, a healing in the connection and oneness of all and a commitment to serve humanity.

**Rev. Anita McKenzie, is an Interfaith Minister and Spiritual Counselor. You can contact her on [healingimageinterfaith@yahoo.com](mailto:healingimageinterfaith@yahoo.com)**

# News from Lambeth Council...



## Don't rubbish Lambeth

We are making changes to our rubbish and recycling service this autumn to make it even easier for you to recycle more and waste less.

We are introducing food waste collections, which many of you called for in our 2009 consultation.

Low-rise households, such as houses and bungalows, will be given an indoor and outdoor food waste bin for their leftovers and any other food that needs to be thrown away, as well as a new slimline bin for rubbish. Residents in houses that have been converted into flats will have food waste bins and a rubbish bin to share with neighbours. People living in high rise and other kinds of flats will be able to opt into community composting schemes to recycle food.

## What you need to know

- You will get an internal food waste caddy and outside waste caddy (kerbside only)
- You will get a slimline bin or will be given a bin to share with your neighbour if you live in a flat
- We will collect everything weekly
- There are no changes to recycling

cleaner streets

## Testing the new service

During May and June we carried out a trial of the new service with around 1,000 households in the south of the borough.

After trialling the service for a month we asked residents for their thoughts on the changes.

Overall people were positive and found the changes made a real difference. One resident described it as "brilliant" and said "I am really happy with the food waste service."

Nine out of ten residents on the trial regularly put out recycling, which is fantastic and shows that residents in Gipsy Hill were keen to do their bit to improve the environment and help us cut the costs of disposing of rubbish.

With the improved recycling service, 65 per cent of residents on the trial said they had enough space in the new slimline bin for all their rubbish, and overall the amount of black bag rubbish collected fell by 12 per cent.

Residents liked the look of the new bin and many preferred it to the old one.

A family of four with two young children commented "We really like the slimline bin, it looks much better in our garden."

We will be writing to everyone in autumn about the changes we are making across the borough, so please look out for the letter.

To find out more about recycling in Lambeth please visit [www.lambeth.gov.uk/recycling](http://www.lambeth.gov.uk/recycling)

## New rules will stop drink-fuelled trouble

A new licensing policy will make Lambeth a safer place for people to live, work, play and visit by placing the responsibility on those who sell alcohol.

safer communities

The new draft policy places the emphasis upon applicants to demonstrate at the point of application what impact it will have on their surroundings.

An applicant will be expected to make proactive contact with their neighbours to discuss the detail of the application before it is made.

They will have to address matters such as smoking areas, noise management and dispersal policies and carry out checks in relation to levels of crime and disorder, demonstrating that their proposed operation will not have any negative impact on the local area.

The draft policy also sets out the seriousness with which the council views under age sales of alcohol and requests applicants for off licences to consider conditions which are currently proving effective in dealing with street drinkers. We also set out what our expectations are of licence holders.

So that we can get our new policy right, we want local people to tell us what they think of the draft.

The consultation takes place throughout September 2013.

To give us your views and to read more information visit [www.lambeth.gov.uk/licensingconsultation](http://www.lambeth.gov.uk/licensingconsultation). If you cannot get access to the internet and need a hard copy of the policy and questionnaire, please call **020 7926 6410**.

# Seeking redemption: Victory for Topcats in cup showdown

BY LAURA DICKINSON  
Pictures by Alistair Hall

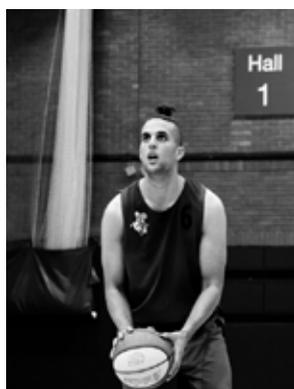
The Brixton Topcats are seeking redemption. Relegated from the top flight of English basketball last season, the team, says coach James Markham, has a lot to prove.

A 83 points to 51 victory against Greenwich Titans in the first round of the National Cup certainly sets them in the right direction. Playing a team two divisions lower, the Topcats soon showed the gulf in class with captain Rabah Tahraoui netting a tricky three pointer inside the first two minutes of the match, quickly followed by three points from number 11 Jeremy Nkosi.

In this their first game of the 2013-2014 season the Topcats were full of determination, clearly set on putting last season's disappointments behind them. When Titans player Korchevtsev fumbled in mid-court early on, Topcats number 5 Nathan Ashley fought hard for the loose ball. Both players tumbled in the tussle.

There's a sharpness lacking in the Topcats play, perhaps inevitable for the first game of the season, and a number of shots from inside the three-point line were missed in the first quarter. In spite of that, the team finished the first quarter with an eight-point lead.

A frustrating second quarter ensued. Play was stop-start and the majority of points scored from free throws. It was a different story in the third quarter though, when Topcats extended their lead to an unsailable 66 points to 34. Again team captain Tahraoui



Aaron Branch lines up

set the tone for the quarter netting an early 3 points.

The best move of the match came midway through quarter 3 with a fast break down the court from Andy Blakeway who laced the ball through to Petkus who quickly set Hallissey up for two points under the net.

"Overall I was quite pleased," said coach Markham at the end of the match. "We've still got a long way to go. We've got some new players who are still learning what we're trying to do but we're definitely moving in the right direction."

The Topcats are looking to play what Markham describes as an "egalitarian" form of basketball that focuses on a lot of both player and ball movement. "A lot of teams have two or three main scorers. Rather than having 2 or 3 players doing the bulk of the scoring, we'd like to have 7 or 8."

It makes it harder for an opponent," explains Markham. "They can't say: 'If we stop those two then we've got a chance of winning.' It puts them in a more difficult position."

The plan paid off in this match. Blakeway was the Topcats top scorer with 17 points, but Vytenis Petkus and Tahraoui followed closely with 16 points each. The team is to looking prove that they way they play the game, what Markham describes as an "unselfish brand of basketball", can be successful.

Brixton Topcats team was officially formed in 1984 and has since become an institution in British basketball. NBA star Luol Deng is a former team member and close friend of founder Jimmy Rogers.

It's clear that last year's relegation hurt.

www.brixtontopcats.org



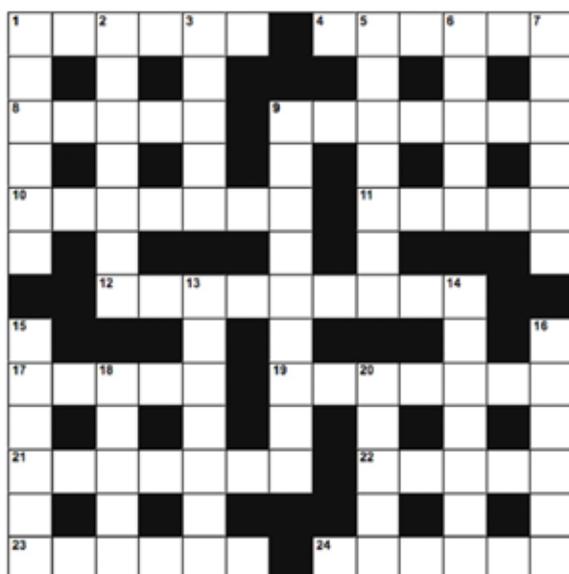
TOP: The Topcats celebrate at Brixton Rec, above, while coach James Markham talks tactics (below)

"We didn't have the most successful season," laments Markham. "Personally, both myself and a number of the players who were playing here last year feel that we have to redeem ourselves, that we've got something to prove, not only to those on the outside but to ourselves as well."

You can follow them on their journey. At just £4 a ticket, watching Brixton Topcats is great value entertainment. Head to the Rec and watch them as they try to regain a place in the top division and put Brixton back at the heart of British basketball, where it belongs.

Brixton Topcats next home games are at 4pm on 29 September, 13 and 20 October. Venue: Brixton Recreation Centre. Price £4.

www.brixtontopcats.org



## QUICK CROSSWORD

### Across

1. Language (6)
4. Erase (6)
8. Wanderer (5)
9. Flat fish (7)
10. Adds (7)
11. Measured in watts (5)
12. Most uppity (9)
17. Specialized (5)
19. A single sports shoe (7)
21. Parrots (7)
22. Bring up (5)
23. Repeat (6)
24. One room flat (6)

### Down

1. Hergé's hero (6)
2. Arch enemy (7)
3. Beneath (5)
5. Overshadow (7)
6. Funny bone (5)
7. Utter (6)
13. Herb (7)
14. No slits (anag) (7)
15. Capture (6)
16. Pressing (6)
18. Leap; little pickled bud (5)
20. Concur (5)



Join our Brixton Blog Running Club, every Monday at 7pm. We run from Windrush Square and welcome all abilities. It's a sociable and free way to get fit and see Brixton by night!