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BRIXTON BUGLE

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CHEERS!

THE BIG
TURN
ON FOR
BRIXTON

Brixton Brewery expansion could mean 30 new local jobs

Brixton Brewery is to partner with Heineken UK in a deal that will enable it to create about 30 new jobs locally and to expand into new premises in Milkwood Road, less than half a mile from its current base in a Network Rail arch on Brixton Station Road.

Founder Xochitl Benjamin said she and co-founders Mike Ross, Jez Galaun and Libby Galaun had gone a long way to achieving their goal since hatching the idea for the Brixton Brewery after a chance meeting in the former Hive Bar (now Craft Beer) in 2010.

The brewery says growing demand means it has outgrown its current premises. It currently has 15 employees.

Benjamin said: "We know we want to grow, and to be at the forefront of the brewing industry, and of our family business.

"We want to be in the brewery every day, working alongside our extraordinary, hilarious, creative and talented team.

"We also know we want to remain in Brixton, this fantastically eclectic place that has inspired and nurtured us, and given us the names and characters of many of our popular beers."

The partnership means brewing capacity can increase from 12,000 pints a week to 60,000. The founders will continue to manage the business.

The brewery will continue to pay the London Living Wage and support other local businesses including the Brixton Windmill, the Design Trail and the Brixton Pound.

Heineken has bought 49% of the

company. Brixton Brewery's gross profits increased from £70,000 in 2015 to £168,000 in 2017.

The directors reject the idea that they are following the path of Camden Town Brewery, which was bought by a giant brewer AB InBev two years ago and soon started to produce beer branded with its name in considerable volumes.

Jez Galaun told the brewing industry trade publication *Morning Advertiser* (itself once based in central Brixton) that Brixton Brewery was not planning to grow too fast.

At present it brews 2,500 hectolitres (100 litres) a year and plans to produce 20,000 from Milkwood Road. Camden Town is producing 400,000.

Galaun said that other expanding breweries had had to cut local ties, "whereas we have firmly nailed our flag to the Brixton mast".

Benjamin said: "We look forward to rewarding our extremely hard-working team, and creating around 30 more jobs locally, while making our beers more available. We will be adding cans to our range for the first time, and transforming our tap room into a community focused space for enjoying our beers and hosting events."

The new brewery is due to be installed in its new 15,000 square foot industrial unit in spring 2018.

The brewery and tap room at 547 Brixton Station Road will remain open and functioning. Regular tap room hours are currently 12 til 6pm every Saturday.



Lambeth mayor Marcia Cameron and Brixton Business Improvement District director Michael Smith count down to the switch-on of Brixton's Christmas lights. Below: Corpus Christi school singers provide some backing. **STORY: page 3**



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

If you would like to be a Bugle stockist please email
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Domino club is happy to comply on licensing

Lambeth council's licensing sub-committee, which in December considered an application by the Metropolitan police to review the Brixton Domino Club's certificate that included several allegations of violent and criminal activity at the Coldharbour Lane club, has placed some restrictions on the club.

Dr Mahamed Hashi, chair of the club committee said it was more than happy to comply with the decision. At the committee he had contested many of the police allegations.

The club is also home to the Brixton Soup Kitchen and Lawyers in the Soup Kitchen.

The licensing committee said that, based on the evidence before it, "it is clear that there had been a long period of engagement with the club and the responsible authorities over a period of at least one year.

"During this time some progress had been made but not enough to assuage the concerns the responsible authorities had raised with the club during this time"

Restrictions placed on the club include:

- No entry or re-entry to the premises after midnight, except for smokers in a clearly defined area.
- CCTV to be upgraded and images retained for a minimum of 31 days.
- All patrons to be searched prior to entry when door supervisors are on duty.
- A membership card and signing in and out system to be introduced.

The club has been given until 31 March 2018 to install and operate a new electronic membership scanning system and is to close at 2.30am on Friday and Saturday and 2am on Sunday.

■ Brixton's domino team, based at the club, have triumphed in this year's Anglo Caribbean Domino League (ACDL), beating Wolverhampton by a wide margin (131-109) in the UK finals in Birmingham.

Rigg family condemn failure to prosecute

The family of Sean Rigg, who died in Brixton police station in 2008, has condemned the decision by the Crown Prosecution Service (CPS) not to prosecute five officers involved in his arrest.

The Independent Police Complaints Commission referred the officers to the CPS in March 2016 following a 2012 inquest into Rigg's death in which the jury concluded that police had used unsuitable and unnecessary force.

The CPS said there was insufficient evidence for prosecution.



Piers Corbyn, brother of Jeremy, was one of several speakers at a rally outside Lambeth town hall in Brixton to demand that residents of Cressingham Gardens be allowed a ballot on council plans to demolish and rebuild the estate. He and others said that both the national Labour party conference and its more recent London conference

had approved such a policy. But Cllr Paul McGlone, deputy leader, investment and partnerships, said: "Labour party policy on ballots would apply to future estate decisions under a Labour government, when councils would have access to the new powers, flexibility and funding to provide decent homes that are currently denied to them by this government."

Council 'reneging on Carnegie deal'

The chair and secretary of the Carnegie Community Trust (CCT) – the body chosen by Lambeth council to be part of its redevelopment of the Carnegie library in Herne Hill – have both resigned after acrimonious negotiations with the council.

Carole Boucher, the outgoing chair, and Fred Taggart, the secretary, said they were resigning in protest at what they said was a "fundamental departure" from the terms on which Lambeth council had invited community organisations to develop proposals to adapt the building as a community hub.

Their main criticism is that the council is insisting that its leisure provider GLL have rent-free use of the basement for a gym – which the council is paying more than £1 million to dig out.

Boucher said the council's consultants PWC had evaluated the CCT's proposals and judged them to be "sound and deliverable".

The intention was, she said to maintain the previous library

service, fund a librarian post to supplement council's staffing, and use the rest of the landmark building for new cultural, community, economic and educational activities.

She said it was "staggering" that the council had reneged on its promise. Instead, it was "giving half of what is a public building to a private company. Yet it expects the community to take responsibility for raising the £6 million needed to conserve, adapt and repair the building and also meet the utilities bills for its library."

The trust had tried hard to find a compromise arrangement that would enable the gym to operate in the basement as a tenant of the trust, she said, "but Lambeth simply refused to concede even the tiniest detail during the negotiations. They have gone ahead with building works designed entirely to suit GLL and taken no account of community needs".

The two had earlier accused the council of "ramming through" a deal with GLL, giving it large parts of the

building rent-free, with "unknown" procurement arrangements.

Taggart called on council leader Lib Peck to resign in this statement.

The two said that nobody outside the council knew the procurement arrangements for this deal, which has also been the subject of enquiries by Lambeth People's Audit.

Lib Peck said: "The council is still in negotiations with the Carnegie Community Trust regarding the asset transfer of Carnegie library and we hope to reach agreement soon.

"I'd like to thank Carol and Fred for their hard work as part of the CCT, and I'm disappointed to see them step down. The library is due to reopen early in the new year."

A rival to the CCT, the Carnegie Library Association, which is backed by the Defend the Ten library campaign, is appealing against the council's decision to make CCT its partner for the Carnegie building.

Its own business plan to reopen the building as a library is based on a projected income of £20,000 a year rent from GLL for the gym.



@Eric_TheFish BY PAM - WWW.PAMWILLIAMS.CO.UK



All smiles as the mayor and Levi Roots (right) thank Sainsbury's staff for their efforts

It's Christmas in Brixton

Brixton's Christmas season got off to a cold but musical start as Corpus Christ school's singers, led by teacher Kate Smart, performed outside the Sainsbury's at the foot of Tulse Hill and then at the Christmas tree next to the Bowie mural in Tunstall Road.

Brixton resident Levi Roots joined them in Tulse Hill – near to where he spent his early years in Leander Road – and in a short speech emphasised how his continuing local links keep him grounded in a high-flying career, which includes running his Caribbean Smokehouse restaurant at Westfield in Stratford.

He was greeted by Santa Claus and local councillors Mary Atkins and Marcia Cameron – who is also this year's mayor of Lambeth.

The mayor moved on to central Brixton to join the countdown to the switch-on of the Christmas tree lights and was entertained once again by Corpus Christi's singers, steel pans from Archbishop Sumner school in Kennington and local favourites Brassermind.



If you've got a spare new year resolution ...

If you are short of a new year resolution, then supporting Simon and Sinead (above) from Mosaic Clubhouse on Effra Road to run the London marathon and raise funds for the charity is definitely a worthwhile cause.

The clubhouse is a mental health charity where members and staff work together to run all aspects of the organisation in a non-judgemental environment – from reception and admin to running the café, social media and workshops.

Last year 708 members worked alongside 14 support workers.

Simon, who was referred to Mosaic by his GP, says: "I feel like I have somewhere to go where I can contribute and feel needed. I enjoy working in the cafe – helping to prepare the food and serve customers."

"At Mosaic there are always new opportunities – like running the marathon! I've never done anything like this before but I am excited and the staff are helping me with my training."

Sinead, an employment and education support worker says: "The best thing about working at Mosaic is working alongside the members and supporting them to build their confidence and identify their strengths and talents. I get to help members plan for their futures and achieve their educational and employment goals. I'm really proud and excited to be running the marathon with Simon and raising money for Mosaic Clubhouse!"

It costs £1,270 per member per year to run Mosaic Clubhouse, with a cost per contact hour of £11. £2,500 will provide over 225 hours of support.

■ justgiving.com/fundraising/simon-sinead.

Residents warn on park 'festival' plans

People living near Brockwell Park have launched a campaign to stop its use for large-scale events that would exclude the local community from the park for days.

They are urging both residents and gig-goers to make a series of pledges in a bid to influence Lambeth council which, they say, is not pushing event organisers hard enough to feature "local bands and brands".

Two large events, Field Day and Lovebox seem set on using the park in 2018. Both have been forced to stop using Victoria Park in Tower Hamlets, East London, after the US-based Anschutz Entertainment Group bought the rights from the local council to hold events there.

Field Day's plans came to light when it wrote to residents about the event, which is planned for 2 June, saying Brockwell Park was its "new home".

Lambeth council said that neither event has yet received full planning permission.

Councillor Sonia Winifred, council cabinet member for equalities and culture, said: "There are two new major commercial events proposed for Brockwell Park in June and July. Several layers of rigorous scrutiny, including licensing, safety advisory group, community engagement and planning permission, must be achieved before an event can proceed."

She said the concerns of residents would be carefully considered.

"If agreed," she said, "these events will be carefully managed so any disruptions for locals will be minimised, apprenticeships will be offered, local businesses will be boosted and extra money will be received to help fund the Lambeth Country Show and pay for park improvements."

Last year's Sunfall event in the park, with about 20,000 visitors saw queues of up to four hours. Field Day has had 35,000 visitors and Lovebox 40,000.

Campaign organiser Alice Salisbury – who writes on page 9 of this issue of the *Bugle* – said none of its supporters were against music in Brockwell Park, but they wanted them properly planned and organised.

She was prominent in a successful campaign in 2012 to stop the construction of a four-storey block of flats at the Brixton Water Lane edge of the park.

Probably the biggest gig that Brockwell Park has seen was organised by Rock Against Racism in 1979 when an estimated 150,000 people watched Aswad, Elvis Costello, Stiff Little Fingers and Misty in Roots.

The park became Lambeth's first-ever Green Heritage award winner in the 2017 Green Flag awards. In 2018 swans raised cygnets in the park for the first time in decades and a kingfisher was spotted on one of its ponds.

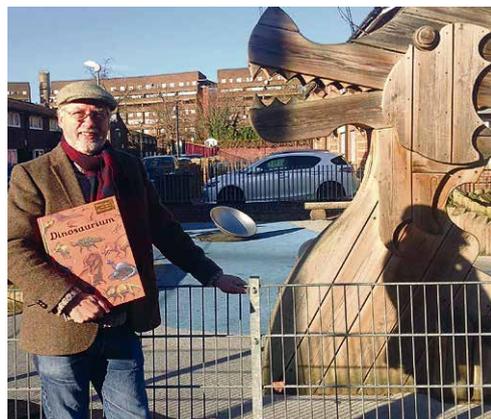
Lambeth council's events policies would allow up to eight major events a year in Brockwell Park and other large open spaces in the borough.

CROWDFUNDING FOR REAL WORK EXPERIENCE

We Rise, the Brixton social enterprise previously known as Raw Talent, is crowdfunding for an outreach campaign to provide more meaningful work experience for disadvantaged youngsters. We Rise coaches young people to work in teams to deliver projects that businesses and organisations commission. One group prepared stories about this year's Brixton Design Trail for the *Bugle* and *Brixton Blog*. The campaign launched at Brixton Cycles. Find out more at crowdfunder.co.uk.



Supporters of workers at Brixton's Ritzy cinema, who are campaigning for the London Living Wage and for four sacked trade union representatives to be reinstated, braved cold and damp in December to urge cinema-goers to back the call for a boycott of the Picturehouse chain that owns the cinema. While refusing to pay staff the Living Wage, Cineworld, the ultimate owner of Brixton's Ritzy, was planning to spend £2.7 billion on the US Regal chain of cinemas.



Reception at Brixton's Hill Mead primary school on the Moorlands Estate was filled with wonderful creatures when illustrator and children's author Chris Wormell popped in, writes Karen Hooper.

Chris had children spellbound with his stories, while drawings from his latest offering *Dinosaurium*, encouraged them to create their own magical animals.

He also had a chance to pop into Moorlands Nature Garden allotment where reception have a vegetable plot ... and encountered the estate's own dinosaur (left) on the way to the school.

■ Hill Mead – page 23



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'Brixton was left out'

Sleepless Brixton, the campaign to stop nighttime nuisance and excessive noise in Brixton, hosted a drop-in for concerned residents in Market House just before the deadline for submissions to the Lambeth local plan on 4 December.

The new plan sets out key rules and policies for the borough, but the council made no mention of Brixton when it asked local residents for feedback.

"Other areas like Streatham Hill were specifically mentioned, but Brixton was left out," said Alan Piper, of the Brixton Neighbourhood Forum and the Brixton Society.

"The last time that Lambeth consulted residents over the local plan, they asked about Brixton – but not this time."

Lambeth council did not hold any meetings to invite Brixton residents to contribute their views, Piper said.

Residents who emailed feedback to the council from the drop-in session said it should bring back its out-of-hours noise abatement service.

Campaigners say the council needs to change its definition of Brixton town centre. The council limits the number of food and drink venues in the centre to 25% of all premises.

But the current local plan leaves key areas out of the centre definition – Brixton Village and Market Row and Pop Brixton and Brixton Beach.

The result is that Brixton town centre has far more food and drink venues than the Council planned for, campaigners say.

■ The next meeting of the Brixton Neighbourhood Forum is on 14 December, 7pm Vida Walsh Centre, 2b Saltoun Road SW2 2EP



Costumes created for Notting Hill Carnival by Sunshine International Arts in Loughborough Junction

© Sunshine International Arts

70 organisations back Lambeth bid to be London's borough of culture

More than 70 Lambeth organisations both large and small, nationally important and locally based, and including the *Bugle*, are backing a bid to win more than £1 million for cultural activity in the borough.

The bid was launched in Brixton and coincided with the annual ceremony to switch on the town's Christmas lights.

A successful bid would attract a £1.1m grant from the Mayor of London's London Borough of Culture scheme.

The team backing the Lambeth bid says it is confident of attracting a further £5.3m of sponsorship investment from supporting organisations to deliver a programme of cultural activity

that would have a lasting impact long into the future.

"Passion, togetherness and optimism" are what the bid team say typifies the borough's people. The bid is titled "Radical hearts and open minds".

It says that "From Chartists [nineteenth century campaigners for civil and economic rights and constitutional reform] to the Windrush generation and on to Black Pride, Lambeth's cultural history is steeped in radical thought, openness and activism with new communities constantly leaving their own distinct impression on the borough.

"Our bid will build on this heritage and explore how culture can help address big

social and economic inequalities that persist in Lambeth."

Sonia Winifred, Lambeth council cabinet member for equalities and culture, who is heading the bid, said it represented "everything we are proud of about our borough and everything we aspire to bring to Lambeth residents.

"We feel Lambeth is a great place to live, with such a diverse and welcoming population, more than 150 languages spoken, and art, drama, music and personality from all over the world.

"This has brought with it a fantastic cultural offering. From the local street to the international stage, Lambeth's culture has always been radical and innovative. We

want to spread these cultural benefits to everybody."

More than 70 Lambeth organisations, from the West Norwood Feast to the National Theatre on the South Bank, are backing the bid

Supporting the bid, Pastor Lorraine Jones of Dwaynatics community boxing group in Brixton said: "I love Lambeth. Lambeth is a mini world for me because it's got so much diversity of culture. I really want Lambeth to be Borough of Culture, to support our young people – we want them to maintain that rich history of culture that Lambeth has."

Two boroughs will be named London Borough of Culture in February, one for 2019 and the other for 2020.

Charlie Chaplin flash mob highlights museum campaign

South Social Film Festival organised a flashmob to support the campaign to save the Cinema Museum including a petition on Change.org. The "mob" turned up dressed as Charlie Chaplin with a hat. The building housing the museum was once the Lambeth workhouse and home to Chaplin.

It is now up for sale

and the museum, in the Elephant & Castle

property hotspot, is campaigning for the right to buy it at a fair price.

The festival-goers were at the museum for a showing of the *Lebanese Factory*, a film made by eight directors which received rave reviews at this year's Cannes film festival.

Photograph: @markjosephanthonyuk



IN BRIEF...

FILM CONTEST

Education charity Into Film has launched a My Local Culture filmmaking competition for young Londoners in partnership with the Mayor of London's London Borough of Culture scheme (see left). Londoners of primary and secondary school ages can win filmmaking equipment and mentoring by industry professionals, by making a short film (up to three mins) on a phone or tablet celebrating which London borough is best. The closing date for entries is 31 January. There are two age categories: 12 and under, and 13 and over. Each winning entry will win £1,500 of state-of-the-art equipment and receive professional training. Details at infofilm.org/Intomylocalculture.

CAROL KARAOKE

Whirled Cinema in Loughborough Junction is hosting an alternative karaoke carol service *Sing Along A Ding Dong* on Thursday 14 December at 7pm. Tickets £12.50. All proceeds go to Jo's Cervical Cancer Trust. Words on the big screen along with mulled wine, Christmas hats and crackers. Tickets from www.whirledcinema.com

PASSAGE GIFTS

After its temporary takeover of Brixton Station Passage Way during the Brixton Design Trail, BDT continues to bring the space to life with local designers and makers selling Christmas gifts right up until Christmas Eve. On the weekend of 9&10 December, CHillcreate, the Resolve Collective



and photographer Luke Forsythe will be showing work, hosting films, talks and workshops in the main space. Artist and architect Farouk Agoro will be bringing the passageway's kiosks to life with a show of original paintings. Mosaic artist Kes Young will pop up with beautiful work tile work. Blast Skates is open every day, with a late night happening every Thursday and weekend workshops. If you are interested to be part of the Passageway collective contact hello@brixtondesigntrail.com.

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BRIXTON LEGAL

Pam Douglas is a solicitor with local firm Wainwright & Cummins. Each month, she takes a common enquiry and asks colleagues to answer it for readers



Pre-nuptial agreements

I expect everyone's heard that there's going to be another royal wedding next year following Prince Harry and Meghan Markle's recent announcement. But did you also know that there's been a lot of discussion about whether the lovebirds should have a pre-nup (prenuptial agreement)? I spoke to my colleague **Linda Sylvanus** from our family law team and she explained what a pre-nup is and why you don't need to be a prince or a princess, or even wealthy, to consider getting one:

A prenuptial agreement is entered into before marriage and is an agreement between a couple stating how their assets would be divided in the unfortunate event of a relationship breakdown – rather than leaving the Courts to decide.

The normal rule of thumb is that assets should be divided equally, at least as a starting point. But in cases where a couple have not contributed equally, this might not always seem fair. So an agreement before marriage can be drawn up to minimise the risk that either of the parties might end up worse off or lose assets that they obtained before the relationship began.

Pre-nups are not currently legally binding in the UK, although they increasingly carry weight in court and recently, Baroness Hale, president of the Supreme Court, called for a shake-up of divorce law which would give them proper legal status.

According to the Office for National Statistics, the divorce rate in England and Wales has increased for the first time since 2010 and now stands at 42%.

Interestingly, recent figures also show that the majority of people getting divorced are in their 30s (women) and 40s (men) and a significant proportion of them go on to marry for a second time.

These second-timers and older couples often bring into relationships assets which they have worked hard to acquire, and want to protect.

But whether couples are getting married for the first or second time, and at whatever age, a prenuptial agreement can assuage insecurities by providing some future financial certainty.

For many, the idea that a couple in love preparing for marriage should contemplate entering into a pre-nup might seem desperately unromantic.

Some might even suggest that discussing a pre-nup is an indication that the relationship is already on rocky ground. But, arguably, nothing says; "I love you" like a promise not to go after your partner's cherished belongings or a promise to ensure that your partner is financially provided for.

Perhaps having such an agreement could actually lead to a healthier and stronger marriage by removing potential causes of anxiety.

If you are not planning to get married, but are about to live with your partner, you can also protect yourself by entering into what is known as a "cohabitation agreement", which operates in a very similar way.

■ If you would like to discuss pre-nups, cohabitation agreements or would like help with this issue or any other, please feel free to get in touch at info@wainwrightcummins.co.uk.

Local foodbank got more than 60 tonnes of donations in 2017

Local people have donated 61 tonnes of food to the Norwood and Brixton foodbank in 2017 and more than 200 have volunteered, the foodbank said in a Christmas message to supporters.

"December is always a hugely busy time of year at the Norwood and Brixton foodbank," it said. "The introduction of universal credit, the government's controversial new benefit scheme, is likely to add further pressure on foodbank clients.

"When Brixton foodbank opened its doors in September 2011, we had no idea of the scale of the need that was on our doorstep, and certainly no idea of how much we would need to expand the service we were about to offer over the coming years.

"Without the great support of the community, our foodbank would struggle to operate and with winter setting in, your support is needed more than ever."

The foodbank said its final session of the year is the busiest and is also when Christmas hampers



Foodbank volunteers at work

containing fresh fruit and veg, and seasonal treats as well as regular items, are distributed.

It asked anybody wanting to donate items towards Christmas hampers to do so before Saturday 16 December.

You can visit the foodbank

website for details of where donations can be delivered and cash donations are always welcome.

You can give online through the link on the foodbanks website (norwoodbrixton.foodbank.org.uk) or by cheque

payable to the Norwood and Brixton Foodbank Ltd.

■ As the *Bugle* went to press, the foodbank website was warning of a stock shortage crisis and seeking tinned meat, tinned tomatoes, Christmas-themed goodies and toiletries.

'Fantastic response' to bridge competition

More than 40 entries have been received in the competition launched by Lambeth council and Brixton Design Trail in September, to replace the existing B OUR GUEST artwork on the bridge across Brixton Road.

Entries that met technical criteria in the brief, will be on display at the Brixton Pound Café in Atlantic Road from 12 to 18 December and online at brixtondesigntrail.com.

Invited community organisations and Jason Gibilaro, the artist responsible for the original work, will decide on the winner in early January.

Organiser Binki Taylor

said: "We have had a fantastic response to the competition that has attracted entries from all over the UK, including many local creatives, businesses and students.

"The standard of the entries has been high and it is really exciting to have so many strong contenders."

The prize for the winning design will be a £10,000 fixed-fee commission. The cost of materials and installation will be met by the council up to £20,000.

The B OUR GUEST artwork will be kept for display in Brixton at a location yet to be decided.



Where the new signage will appear and, below, the bridge today



Brixton to host Age UK Christmas dinner

Actor Miriam Margolyes OBE (above) is supporting Age UK Lambeth's Christmas campaign "No one should have no one".

She has made a moving video (out on YouTube) that highlights loneliness at Christmas.

The charity is appealing for support to help it provide Christmas dinner for the most isolated older people.

Volunteers will be cooking turkey and all the trimmings and providing dinner gifts and entertainment for 40 older people at the charity's community hub, Vida's, next to Windrush Square in Brixton.

Another 20 meals will be provided for those who prefer to be at home.

The charity says that more than half a million older people across the UK will spend Christmas Day alone.

You can donate any amount on line at www.justgiving.com via UK Lambeth's "No one should have no one" page, or by texting AUKL17 £4 to 70070 to donate £4.

Age UK Lambeth said the money raised from the campaign would be also used for the Christmas party and for MySocial.

MySocial is Age UK's service providing "fun events all year round for older people to meet new friends, stay active and enjoy their lives."

■ To find out more email claire.nethersole@ageuklambeth.org.uk.

First children's centre benefits from £4m fund

The Mulberry centre in Myatt's Fields Park is the first local children's centre to benefit from a £4 million investment programme.

The Mulberry outdoor urban preschool – operated by a group of local early years educators – holds a free one o'clock club for under-fives.

Work on the centre included soft landscaping, new kitchen facilities and new flooring, as well as new children's toilets and plumbing repairs.

Lambeth Early Action Partnership (LEAP) is organising the programme to rebuild and refurbish early years buildings, using £4 million of

National Lottery funding.

LEAP is a ten-year lottery-funded project to support the social, emotional, communication and language development of babies and children, their diet and nutrition as well as parents' wellbeing.

The LEAP capital project was developed in partnership with Lambeth council and the National Children's Bureau.

More work is planned over the winter on children's centres, early years hubs and one o'clock clubs across the Brixton wards of Stockwell, Vassall and Coldharbour and in Tulse Hill.

Cllr Jane Pickard, Lambeth



Mulberry centre parents and children celebrate

council cabinet member for families and young people, said: "The council believes that intervening early to tackle some of the problems many

families face can make a real difference to the future life chances of their children.

"LEAP, in which the council is a key partner, is critical

in carrying out some of this work, especially in showing what methods work best.

"But first we need to create attractive, high-quality places

for families to come and meet while children play.

"The work done will enable Mulberry to be one of these places"



Team Corpus Christi: Daniel, Emily, Sophie and William

Brixton school win maths challenge

A team from Corpus Christi primary school in Brixton were winners of the regional finals of the National Young Mathematicians Award.

Judges praised their "fantastic team work and mathematical thinking".

The finals were at Explore Learning in Brixton, where local children battled it out in a series of never-seen-before

mathematical problems.

The annual event, organised by tuition provider Explore Learning and the University of Cambridge, is open to teams of four from primary schools across the UK. More than 700 schools competed this year.

Corpus Christi were hoping to make it through to the grand final at the University of Cambridge on 13 December.

CASH TO TACKLE KNIFE CRIME

Community groups are being urged to bid for funds from a £250,000 pot to fund work with young people to prevent and protect them from knife crime.

Part of the Mayor of London's knife crime strategy, grants of up to £50,000 are available for individual organisations, and bids of £100,000 will be considered for joint and cross-borough partnerships.

The cash could be used for premises, instructors or leaflets or food to galvanise attendance and engagement.

Apply online at the London Community Foundation website and the MOPAC (mayor's office police and crime) bidding opportunities page.



From left: TV presenter Brenda Emmanus; Lathanial Chambers, actor and comedian Jocelyn Esien and Fernando Pak, managing director of Sensationnel

Crowning glory for Lathanial

Lathanial Chambers of Brixton's Lathanial Couture Hair & Beauty became the youngest person ever to win the stylist of the year award at the Black Beauty/Sensationnel Hair awards 2017. The 26-year-old hairdresser also won colourist of the year award – guaranteeing him number one spot at the top of the hairdressing tree on the night.

The event, hosted by TV presenter Brenda Emmanus at the Hilton Metropole in London, saw more than 300 of the UK's top Afro hairdressers joined by stylists from Serbia, Spain and Japan.

Lathanial said: "I wanted to push the boundary of achieving bright colours on natural and relaxed hair and I'm so happy my work

has been recognised by the afro industry."

The young hairdresser, who won Newcomer of the Year in 2011 now mentors other young stylists. One of his apprentices, Kimar Roach, also won two awards: newcomer of the year and braid stylist of the Year.

■ Lathanial's Couture Hair & Beauty is at 198 Coldharbour Lane SE5 9QH.



Local Heroes campaign is still open

The Brixton Local Heroes campaign is to continue into 2018. You can still nominate a local hero for the roll of honour using postcards available in Tate Brixton Library.

Look out for the presentation on the

Brixton Society website.

The campaign hopes to continue its work in schools after two successful workshops with children from Sudbourne and Stockwell primary (above, outside Brixton library).

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9877 or email info@singinglessonsibrixton.com





BRIXTON GIFTS SHOWCASE

The annual Makerhood festive showcase is back at Brixton giftshop Diverse.

This year 18 Lambeth-based designer-makers will be showing a mix of jewellery, art, homeware, accessories and childrens wear.

The showcase is a collaboration between Diverse and Makerhood, who connect, develop and promote the work of local artists and makers.

There's no better way to find unique handmade Christmas gifts and to support local businesses.

The showcase runs until 6 January.

Diverse, at 390 Coldharbour Lane, is open Monday to Sunday from 10am to 6pm.



#makerhoodfestive-showcase17

Makerhood.com @diversegifts

Every story needs a picture

Emma Lange talks to photographer Sebastian Wood about visual storytelling and how it helps local enterprises

Kayu Photography helps local social entrepreneurs, charities and startups connect and engage with their audiences.

Brixton resident Sebastian Wood found that many great businesses, working to help society, the environment and local economy, were struggling to communicate effectively. He wanted to change this.

He contacted Hatch, the Brixton-based startup incubator, for support in setting up a photography business.

"It was through their incubator programme that I developed the idea of becoming a visual storyteller, and was able to refine my goals and turned them into actions," he says.

"The mentors and the teachers helped me understand how I work and more about my specific strengths, allowing me to position myself in the market and get my first clients.



One of Sebastian Wood's images for Papa's Café on Pulross Road in Brixton

"The Hatch team believed in me and helped me create a sustainable business with a meaningful impact in south London."

His images of initiatives like the Library of Things, Urban Growth and The People's Fridge have now featured in *The Guardian*, *Time Out London* and online in *Rolling Stone Indonesia*.

Sebastian said he is most proud of how his visual communication services allowed the public to see the work of agents of change in South London.

He also understands the value of a shared economy: "We exchange services and time instead of money through the Economy of Hours "time banking" network.

"I have traded photography

for hot-desking, delicious food, coaching and all sorts of things."

He says this approach creates strong relationships, growing all the businesses involved, and often leads to money changing hands at a later stage.

His advice to anyone setting out on their own is to get a change of scene and exposure to new people by working in co-working cafes, such as Caya Club in Brixton's Coldharbour Lane or the space Hatch recently opened in Elephant and Castle.

This offers business-related events and mentoring in addition to flexible and affordable plans.

kayuphotography.com Contact Hatch Enterprise at info@hatchenterprise.org

NEW TAKEAWAY OFFERING AT NANBAN

JAPANESE STREET FOOD

NANBAN EXPRESS

ROUND THE CORNER FROM NANBAN RESTAURANT

STEAM BUNS, KARAAGE, WRAPS

MASTERCHEF WINNER

Tim Anderson says "BUY ONE, GET ONE FREE!!"

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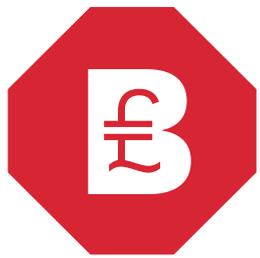
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WHY NOT DO YOUR CHRISTMAS SHOPPING WITH BRIXTON POUNDS?

THE BRIXTON POUND

Play our special Christmas Bonus: The Twelve Days of BriXmas

On 1 December we launched a very special Christmas prize draw celebrating the wealth of independent business we have in Brixton.

Enter our Twelve Days of BriXmas draw and see if the seasonal magic can turn your £1 into a brilliant Brixton prize – for you to lavish on your nearest/dearest/self.

There are loads of prizes to be won from some of our favourite local businesses: Ms Cupcake, Zac Monro Architects, Handmade Mysteries, Heart in Art, Cafe Van Gogh, Franco Manca, Brixton Cycles, Ghost Whale, Wine Parlour, Clapham Clinic, and Sweet Carolina.

We'll be revealing them over 12 days



throughout December – follow us on Twitter or Instagram @brixtonpound to find out! The fabulous top prize is

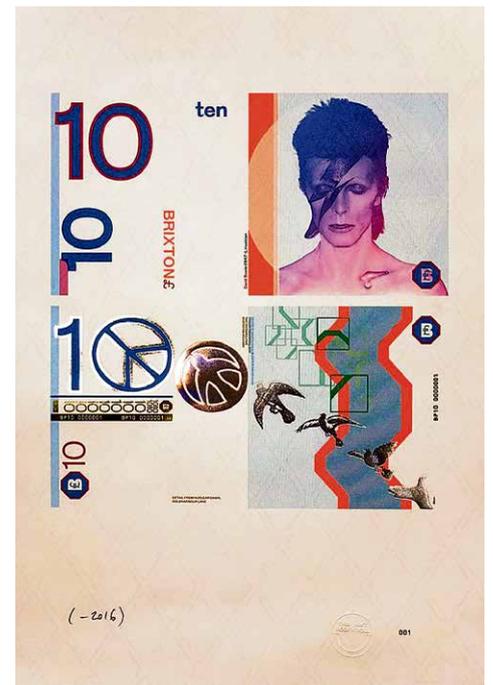
one of our own beautiful Brixton Pound David Bowie prints, worth over £1,000 at auction.

Just in case that wasn't incentive enough, don't forget that all the proceeds from the draw fund grants for community projects. Christmassy karma!

To get your tickets, you can ...

- pop into the Brixton Pound Cafe and buy from our lovely staff;
- buy online at www.brixtonpound.org/bonus-play;
- play by text by texting "pay bonus x", where "x" is the number of tickets you want to buy (up to a maximum of 10!) to 07926 200 421

Prizewinners will be drawn on 23 December. Roll up! Roll up!



First prize: A B&E David Bowie print



Christmas Potluck Party

At the Brixton Pound Cafe our doors are always open to everyone, but never more so than on Thursday 21 December, when we'll be hosting a Christmas Potluck Party.

Bring a vegetarian dish to share – and a bottle if you like!

From lunchtime onwards, at the Brixton Pound Cafe 77

Atlantic Road – hope to see you there.

■ **The B&E Cafe is also available for Christmas parties throughout December. We provide nibbles, atmosphere and wine if you like – or you can bring your own bottle. Enquiries to spacehire@brixtonpound.org.**

The Brixton Pound Cafe will be closed from Sunday 24 December, reopening on Saturday 6 January rested, energised and ready to throw all kinds of creative vegetarian food made from local surplus at 2018. Merry Christmas!

Please help us give a little something to local older people this Christmas

On Christmas Day, Vida's – Age UK's centre for older people on Windrush Square – will be hosting a Christmas lunch for people who might otherwise have nowhere else to go.

It's easy to forget while we're surrounded by family, friends and warmth that not everybody has that at Christmas, whether through bereavement, distance or other reasons.

To help make the day special, we're collecting gifts to give to the people who attend the Christmas meal. We're looking for the following:

Scarves | gloves | jumpers | nice toiletries | soaps | books | sweets | chocolates | pots of jam, marmalade or pickles.

Got, or planning to buy something to donate? Drop your gifts into the cafe – we'll be collecting up until the 21st and, if you like, come and join us for some serious wrapping on 21 December!

At the Cafe ...



Pickling workshop ... Pay as you feel Pickling Leftovers workshop on **Tuesday 19 December** from 7 to 8.30pm. Join Sean to learn how to make delicious treats with leftovers – and don't forget to bring a jar or two to put your handmade pickles in!

Life drawing class, Mondays 7-8.30pm led by artists Natalie and Andy.

Looking for skilled Divers ...

Could you help polish up the Pound? We now have the funds to show the Cafe a much-needed bit of love. But we need you, both for ideas to improve the space and for painting, decorating and general DIY. Could you help?

■ Email lucy@brixtonpound.org and she'll let you know how to get involved.





BRIXTON BUGLE

COMMENT

A time for giving

It's the time of year when we exchange presents and cards wishing everyone a merry time and a happy new year.

Spare a thought this season for those whose circumstances mean they have nothing to celebrate. Homelessness, mental frailty, unemployment and job insecurity, poverty and loneliness all touch some of our lives.

Many Brixton charities are already doing their best to support those in need and feature in these pages. Brixton Soup Kitchen, Brixton Food Bank, Mosaic, Wheels for Wellbeing, Lambeth Age UK and carers and refugee support organisations to name but a few. Why not make a donation as part of your giving this year.

New Year is a time for optimism, for new resolutions and, at least for a couple of days, a determination to do things differently. Join the gym, lose weight, drink less, run the marathon ... Doh!

Errr ... it's the thought that counts.

That's one way of looking at it, but deeds not words are what make a difference.

Look to your right and you will see locals campaigning to protect our green space. Elsewhere Lawyers in the Soup Kitchen give free legal advice and support to those who could not afford a lawyer's help.

Why not commit to making Brixton a better place next year by getting involved in your community, making your voice heard by voting in the local council elections, and supporting your local businesses.

There's plenty to be troubled about whatever side of the argument you're on – Cressingham demolition, the sale of the market, Network Rail and the arches, gyms in libraries, newbies and chains moving in. Nothing stands still. But there's one news story that brings cheer. We can organise a piss up in a brewery. Brixton Brewery is doing just that and providing 30 new jobs. Happy New Year.

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Campaign supporters in Brockwell Park

Brockwell Park: Make the pledge

People living near Brockwell Park have launched a campaign to protect it from large scale events that they say will damage the park and close it off to the public.

Alice Salisbury sets out the case

We are asking residents to make a pledge to protect Brockwell Park and surrounding community from over-sized events.

Lambeth council does not appreciate the strength of feeling around this issue.

We are not against events in the park, but we want an approach that does not damage the local community and economy.

The council needs to raise revenue to support green spaces. Events are one way to do that. But, in its drive for funds, the council is not being realistic about the scale of event that Brockwell Park can handle or that the community will put up with.

Brixton and Herne Hill have a strong history of music and community, and Brockwell Park is a good place for some events.

But our park should not become just another venue for generic commercial gigs. Our local economy should not suffer while event organisers make millions.

Gig-goers should not get a poor experience. Local people should not be cut off from their only green space.

Issues we want to highlight include:

- Events on the scale proposed by Field Day do not take up a proportion of the park, they take over the whole park through noise, crowds, rubbish and disruption.
- These events close the park for the community.
- Lambeth council is not pushing event organisers hard enough to give a platform to local bands and brands. City "festivals" are increasingly becoming generic, cookie-cutter

gigs that have no connection to the communities that host them and take more out of the area than they put back in.

- Damage is done to local businesses as they lose money on event days. There is no point Lambeth council generating money at the top if businesses at the bottom are losing out.
- Gig-goers are not getting good value as increasingly large events are squeezed into ever smaller spaces.

Field Day's previous location was Victoria Park in East London, which is 86 hectares compared to Brockwell Park's 50.

That means less facilities for ticket holders, longer queues and less music. Field Day organisers have said they will cut the number of stages to allow for the smaller space, but not

the number, or cost, of tickets.

Whether you are a music-lover or a local, please sign our pledge to help make Brockwell events good for gig-goers and to protect the park and the local community from the damage done by large events.

The best way to get the council to listen is if local politicians see this is going to seriously affect their chance of election.

That's why we want local people to commit to making this an issue they vote on. But to make these events work, everyone involved – including those who buy the tickets – need to get on board.

Gig goers are being asked to pledge to check that a green space can sustain an event before buying tickets. And to prioritise buying tickets to events that give a platform to local musicians and food/drink brands.

These are the two pledges supporters are being asked to sign:

Locals

- I will not vote for any councillor or MP who does not actively campaign to keep Brockwell Park events sustainable.
- I will try to attend consultation meetings with event organisers to ensure local views are represented.
- I will help reduce damage to the local economy by shopping with local businesses on event days as much as possible.

Gig-goers

- I will check a green space is large enough to sustain an event before buying tickets - 80 hectares is a good rule of thumb.
- I will only buy tickets to festivals where the event organisers can show they invest in the local community – check local blogs and discussion forums.
- I will buy at least one item from a local independent retailer when I visit a city festival – catering inside the events is provided by huge national chains.

The pledge is at www.brockwellstreets.org.



Supporter Pauline Gregory

INCREDIBLE EDIBLE LAMBETH

Incredible's **Sue Sheehan** reports on learning how to grow vegetables in water, the power of film to showcase the benefits of community growing, and offers some seasonal tips on how to deal with food waste



Five Incredible Edible Lambeth members, pictured here with tutor John Katona, attended the aquaponics workshop at GreenLab

Aquaponics – fish and veg – for £100

Incredible Edible Lambeth members recently learnt about aquaponics in a technology hub in neighbouring Southwark.

Aquaponics is a “closed loop” system in which fish swim about below greens like salads growing in water, fertilising the plants with their waste. In turn, the plants clean the water for the fish.

We learnt how to build a complete aquaponics system using mainly recycled materials, for around £100. The main costs are a water pump and some plumbing. The pump requires electricity, so the system cannot be

in a middle of a field. Some species of fish used in aquaponics also need a certain amount of warmth.

The course was at GreenLab in Bermondsey. It will be hosting lots more urban farming workshops over the coming months. Incredible Edible Lambeth hopes to fund members to attend these workshops.

We are also collaborating to set up a demonstration aquaponics system somewhere in Lambeth.

For more information and to join Incredible Edible Lambeth, please sign up on our website www.incredibleediblelambeth.org/join.



John Katona gets to grips with some aquaponics plumbing

Celebration hears of borough's 200 growers

Lambeth has more than 200 food growing groups, a recent celebration of community food growing in the borough heard.

The celebration, at Edmundsbury Community Hall in Brixton, was part of the annual Festival of Social Science week run by the Economic and Social Research Council. The week promotes and increases awareness of social science research to new, non-academic audiences.

Coventry University produced a film about community foodgrowing, drawing on community garden participation research. It was made in collaboration with Lambeth council, Myatt's Fields Park and Urban Growth. It was dedicated to Ivor Picardo who had an influential role in community food growing in Lambeth.

A lively and engaged group of around 50 people at the celebration included councillors, members of the local community, and third sector and voluntary organisations. Many participants were already involved in community food growing, while some had no experience and came to find out how they could get involved.

The event showcased people's experiences of community food growing and we listened to some inspiring stories.

“There is certainly a strong and vibrant food growing community in Lambeth, with over 200 food growing



Lambeth community gardener Taye Tsega and, below Elizabeth Bos in the film



groups, which made it an ideal place to study”, said Elizabeth Bos, from Coventry University.

The film was inspired by research at two community food growing centres – Myatt's Fields Park food hub and the Lambeth council's Edible Living project. It explored what drives participation in community food growing on estates and in community spaces.

“The study revealed that one driver was a desire to be more physical and socially connected to the local community,” said Elizabeth.

“Once people had started to grow food with others, the well-known benefits of community food growing were experienced, which include improvements in health and wellbeing, reconnections to food, and more sustainable behaviours.”

She said the two examples in the study showed how important it was to support people and communities to become involved in growing food.

“This has been evident in Lambeth through the provision of space and equipment such as raised beds, seeds and seedlings, as well as supported sessions from a community gardener to share knowledge and to encourage and instil confidence.”

For more information contact Elizabeth Bos: e.bos@coventry.ac.uk

You can see the film at http://bit.ly/CU_Lambeth-food.

CHECK BEFORE YOU CHUCK

Christmas is a time when food waste, now a big issue, increases – so People's Fridge has put together some top tips to help you reduce waste at home.

- If you're about to throw away food, think if it can be put to another use. Will it go in a stock? Can it be frozen?
- Befriend your fridge – Seven out of 10 fridges are kept too warm. Keep yours at 5C. At this temperature food lasts longer and is also more resistant to food poisoning bugs. It's colder at the bottom so keep perishables such as meat and dairy there, and keep fruit in the fridge for top-top freshness but separate from vegetables.
- Before you go on your next shopping trip, Check use by dates – what food needs to be used before you chuck and buy the same item again,
- First In, First Out –When you unpack your shop new products go at the back and older ones come to the front. That way you're less likely to forget about food.
- If you have too much left-over fruit and veg, then why not make a smoothie or a mixed salad with fruit and veg, or a fruit salad for dessert.
- Brew a stew with left-over meat and or veg. It's simple and nutritious
- Bread can be frozen so can milk, even bananas can be frozen – did you know that?
- If you are going away on long or short breaks you can freeze milk, cheese, bread, pastries, vegetables, meat and cooked rice.
- Offer food like eggs, raw meat, fruit and vegetables to friends and neighbours who may have use for it.
- If you are still not sure what to do or do not have the freezer space, then why not drop off your surplus food at The People's Fridge at Pop Brixton, 49 Brixton Station Road, SW9 8PQ. www.peoplesfridge.com.
- Or make a stop at a local community centre, community cafe or soup kitchens. For details check www.lambethlarder.org.
- For a recipe or food waste tip each day in the run-up to Christmas, check the People's Fridge advent calendar on Facebook and Twitter.

Brixton lawyers who turn nobody away

Lawyers in the Soup Kitchen recently made the first ever film to be allowed in the Royal Courts of Justice. The organisation Twanika Alcindor launched three years ago in Coldharbour Lane has come a long way

Twanika Alcindor began Lawyers in the Soup Kitchen in 2014. She had no idea then whether anyone would come to the Brixton Soup Kitchen on Coldharbour Lane to get advice from her. But she did know that her community was – and is – in great need of legal advice.

She need not have worried. On the second night there was a queue waiting. Today, a team of 16 volunteers, including law students and practitioners, is available to help every week on Thursday evenings.

Twanika (*right*) attended a local school and was the first in her family to go to university. Now a non-practising barrister, she encourages those from socially disadvantaged backgrounds to get into law and women already in pursuit of a legal career to progress.

Lawyers in the Soup Kitchen (LISK) operates a free weekly advice clinic that educates the local community in simple legal matters and provides legal assistance to those who cannot afford legal representation in areas like crime, family, employment, civil disputes, housing, benefits, and immigration.

Twanika's team of law students

and practising lawyers provide access to justice for the most vulnerable members of society and dedicate their time to equipping people who do not have formal legal qualifications or experience with the skills to represent themselves in legal proceedings and negotiations.

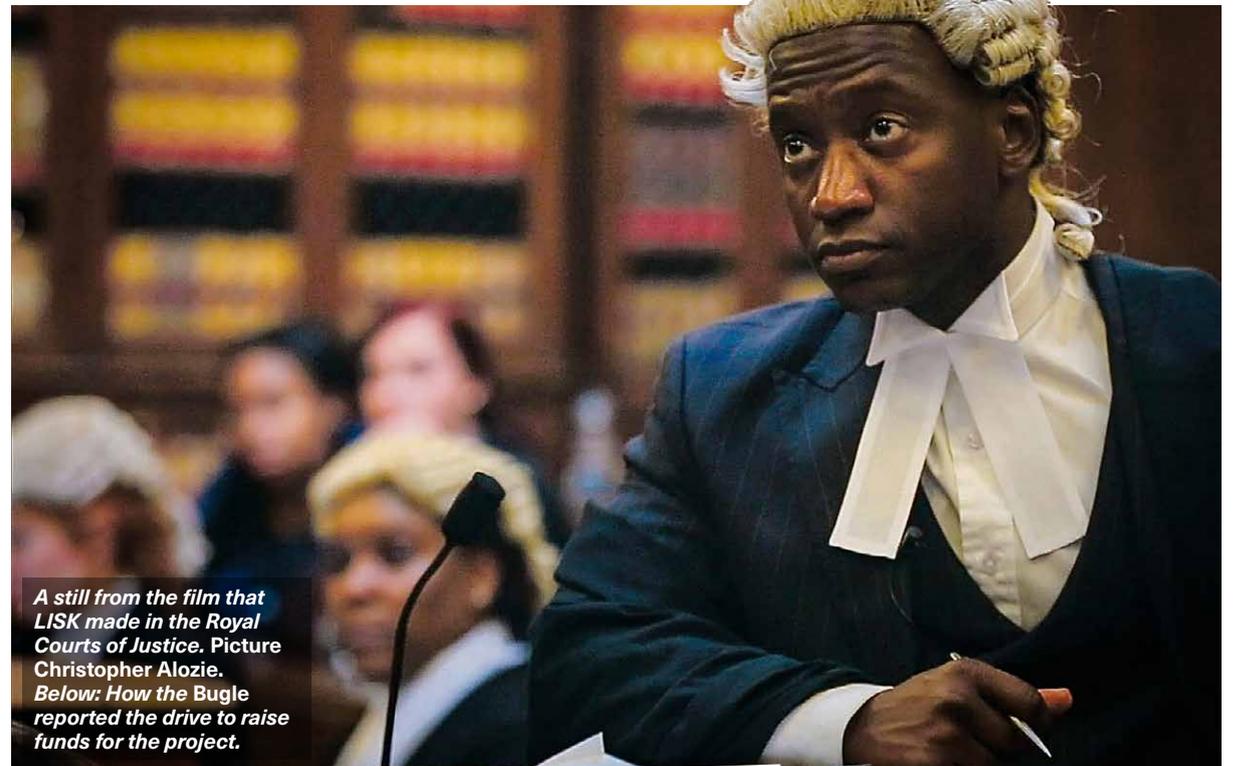
"We give advice and guidance on the spot if we can," she says. "In nine out of 10 cases that's enough."

A typical case is that of a woman about to be evicted. "You're my last hope," she told Twanika, who says: "I was able, in two hours, to contact the housing authority and request a stay on the eviction until it got sorted. They refused and we went to court and won a stay of eviction."

Her motto is "Turn nobody away." She is passionate that people should know their rights and what to do if a bailiff turns up at the door.

When LISK are unable to act on someone's behalf, they can refer them to local solicitors who will take the cases *pro bono* – lawyers' Latin meaning "for good". The solicitors work for nothing for the public good.

Cuts to legal aid since 2012 have hit hard and mean that it is increasingly difficult for ordinary



A still from the film that LISK made in the Royal Courts of Justice. Picture Christopher Alozie. Below: How the Bugle reported the drive to raise funds for the project.

people to get the legal advice that they need.

"We help communities help themselves and use our legal studies to help the disadvantaged," says Twanika.

In her day job as a crown court case worker, she sees 16-to-17-year-old boys involved in knife, firearm and acid attacks.

The need to reach such people was one of the reasons why, in 2017, Lawyers in the Soup Kitchen raised £2,500 to host a simulated case – Brixton on Trial – at the Royal Courts of Justice, in partnership with the National Justice Museum.

The project was designed to educate and inspire young people from the local community and schools about their rights under police stop and search, and the process and procedure of a criminal



trial. We can show that the system is not so intimidating and less them versus us.

"Those who attend the Soup Kitchen are adults. We didn't want to miss the opportunity to reach younger people and start educating youth about how the court system works.

"In the mock trial we showed the roles judge, jury and lawyers play; what the police role is and how evidence is gathered."

On the day of the simulated trial, around 50 local people boarded a

bus to the Royal Courts of Justice in London's Strand.

Using a recent murder case relevant to the local area, Twanika's project created an opportunity for some of those most at risk of joining gangs or taking part in criminal activities to gain an insight into the criminal justice system and to interact with positive role models from the legal profession.

A film of the trial will premier locally in the new year. It was made in a single take and was the first time a film crew had been allowed in the Royal Courts of Justice.

LISK has just celebrated its third birthday. You can contact them at advice@lisklaw.com. If you would like to help, you can donate at gofundme.com/2rxu3m4.

A sense of community

Eleanor Sharples talks to Claudia Wilson about her records, her new shop and the Brixton community

Claudia Wilson no longer sees the community spirit that there used to be in central Brixton.

But she is doing something about that from Pure Vinyl Records, the Ferndale Road shop she moved into earlier this year.

People used to host house parties where doors were open to anyone, she says. But this just doesn't happen any more. And there are not many places to go where you don't have to spend money and you can meet other people.

Claudia strives to recreate a sense of community in Pure Vinyl by providing a free and social space for everyone to enjoy.

Born and raised on Saltoun Road, she first came to the notice of local music lovers behind the decks at

Mango Landin', which is now a block of flats on Brixton Water Lane.

After it closed she set up a Saturday stall outside a longstanding record store owned by her friend Simon in Brixton Village (formerly the Granville Arcade) selling records and playing music to help him when he was ill. For two years, she was doing what she loved.

She wanted to give back to the community and make people still want to walk through Brixton despite the gentrification it was undergoing.

Unhappy in her full-time job, and following words of wisdom from her mother, Claudia packed in her job to focus her sights on setting up a record shop in the Reliance Arcade in 2015. She has never looked back.

Music was a way of life for all of her family. In 21st century households, a television is the statement feature in most living rooms. In the 1960s the radiogram was the centrepiece in Claudia's home, standing proud in the front room alongside a stack of her father's blue beat records.

Each of her siblings brought a different genre to the busy house. Reggae, funk and pop resonated throughout and listening to the



Hosting events – Brixton Design Trail party in Pure Vinyl

charts every Sunday was an integral part of their weekly routine.

Recalling her start as a vinyl seller, she says: "Getting Reliance was an achievement. That place was my sanctuary."

It was, she says, a "heart wrenching" decision, to move to her new shop, part of the Department Store development in Ferndale Road by architects Squire & Partners.

But it means she can display a wider selection of her favourite records and, with other members of the community, host events.

She moved in in September, but there have already been record signings, pop-up shops and performances. Collaborations with other labels are in the pipeline.

"I pride myself on my records – the records I have in this shop are my own selection," she says.

Her speciality? Finding 7inch soul records. These rare vinyl disks are unique to her shop.

Claudia has lots of regular customers and understanding their tastes and providing them with a personal and friendly service remains the heart of her business.

"A lot more people are into reggae than they were, so the demand for that is a lot higher now," she says.

But her biggest seller is an album by Brixton's very own Soothsayers, playing Nu Afrobeat and dub. Claudia thinks people coming to the area want to know what's going on in Brixton and buy something local.



Claudia Wilson: Records in the shop are my own selection

BRIXTON BID

WE'RE TALKING BUSINESS

Brixton BID is a not-for-profit organisation dedicated to strengthening Brixton's diverse business culture. We represent over 650 levy-paying businesses in the local area and work to develop new and exciting opportunities for Brixton.



WHAT WILL 2018 BRING FOR BRICTON



Business Improvement District Director Michael Smith

The Christmas tree is up, the Christmas lights are on... all that is left now is to wish you all a Merry Christmas and a Happy New Year from the Brixton BID.

Before doing so, however, there are a number of businesses to thank for the work undertaken together over the year. We need to begin by thanking

those businesses who helped to make the switch-on ceremony on Friday 1 December a success.

Morley's department store for their annual support for the event. Ritzy cinema, Nanban, and the South London Procurement Network came in with tremendous support as did the Brixton Recreation Centre.

On a very cold night, Brixton Blend provided hot chocolate to our young performers from Archbishop Sumner and Corpus Christi schools.

Christmas is about children and the children from Stockwell primary school had wonderful fun working with Squire & Partners to work on the must-see lighting installation at The Department Store on Ferndale Road.

While the kids stole the show, our locally based City of London Sinfonia and Pegasus Opera Company entertained

us and were well supported by Brasstermind and Majestic Brass.

We must thank Lambeth council who, as always, were there to smooth out any rough edges and the Mayor of Lambeth Cllr Marcia Cameron who braved the cold to graciously switch on our lights.

2017 has been a challenging year for the BID and Brixton businesses. Increased business rates, rising rents, declining footfall and falling sales have been the scourge of most businesses.

The BID's services over the year have been aimed at reducing business costs and we have actively engaged at least 10% of our members and made real savings of close to £60,000.

We offered free training sessions to more than 130 staff from various businesses across the BID area. Our commitment to making Brixton, Brighter, Cleaner, Safer saw us adding an extra

4,800 hours of policing services, 82 additional public realm cleaning days, delivering a bigger Brixton Design Trail and increased Street Pastor services for our late-night weekend revellers.

Throughout the year, we developed a number of significant partnerships with organisations to achieve our goals and services on behalf of businesses. Special thanks go to NatWest, Transport for London, Cross River Partnership, PhonoX, Club 414, Night Time Industries Association, Bounce Back, Brixton Brewery, Zac Monro Architects, South Bank UTC, and Lambeth College.

Offering a discretionary discount on the levy to all our levy payers and raising the threshold to prevent more businesses falling into levy requirements was



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SO



Turning on the Stockwell primary school installation in the windows of The Department Store





Lambeth mayor
Marcia Cameron
and BID director
Michael Smith count
down the switch-on

PICTURES BY BRIXTON
MEDIA, LUKE FORSYTHE
AND GARETH GARDNER



Singers from Brixton's Corpus Christi primary
school and (right) Brasstermind



ON'S BUSINESSES AND MARKETS?

important to us. So was raising external income for projects like the "Love Your Local Market" initiatives that brought almost 300,000 additional visitors to Brixton.

What will 2018 bring for businesses in Brixton? The threatened sale of Brixton Village could certainly add fire to an already boiling rental market.

And what will our world-famous street markets look like in 2018? Hopefully, the market's pitches will benefit from direct access to electricity,

an improvement that was important in the recent refurbishment on Electric Avenue.

Electric Avenue was the first commercial shopping area in London to receive electricity in the 1880s.

Maintaining the tradition of electrically

powered trade should be part of the market's attraction in 2018.

Our markets clearly require a number of improvements to support their growth and to allow them to respond to the needs of a new and changing clientele.

More shoppers will be able to shop in the market at Christmas using their bank card as an alternative to cash. This initiative, ably supported by Lambeth council, will be available on both Electric Avenue and Brixton Station Road markets.

It would be great to see the increased use of the Brixton Pound in our markets and amongst Brixton shoppers as well. The growth and use of local currencies across the UK will feature in 2018. The Brixton Pound is by far the most famous of these currencies and should not be left behind.

Every business in Brixton will be

looking forward to a more favourable trading environment in 2018, particularly those on Brixton Station Road. Shops are due to return to the newly refurbished arches if the refurbishment plan remains on schedule.

Trading on Brixton Station Road throughout 2017 has been affected by a significant decline in footfall. There is nothing to suggest that this situation will change without targeted interventions. Low footfall has resulted directly in lower revenue by both market traders and shopkeepers and a rise in anti-social behaviour in the area.

This area could benefit from an uplift greater than a mere refurbishment of a limited number of arches. We are all hoping that success with the Good Growth Fund application will help to transform the area in the new year.

Our markets, both indoor and outdoor,

are the economic and social arteries of our Brixton economy. Each market is by itself valuable. Collectively, our markets serve uniquely both local shoppers and curious visitors with their combination of stalls and food in close proximity making them key assets to our community.

There is nowhere else like Brixton's markets. Brixton is a modern market town south of the river and probably the last place in London ever to be considered culturally a true market town.

The Brixton BID will work even harder to promote Brixton as the place to visit, do business and live.

We aim to reach and support even more businesses in 2018. Making Brixton Brighter, Cleaner, Safer, for all.

**A Merry Christmas and a
Happy New Year to All**

QUIRE & PARTNERS



Hot chocolate from Brixton Blend



Pegasus Opera

Art is a start to help lane feel the love

Seven street artists have given a run-down area of Stockwell a makeover as part of a community-led attempt to deter anti-social behaviour.

Stockwell Lane connects Sidney Road and Stockwell Road and had become a rat run and magnet for litter, flytipping and drug use.

The man behind the idea, local resident and former Lambeth councillor Steve Bradley, says: "London has lots of neglected back roads, so there was no incentive for the council to do anything to improve this particular one.

"Working with local residents and businesses, we're turning this unloved laneway into a vibrant new space for high quality street artists to exhibit their work.

"This will bring some much-needed colour and art to the area, make the laneway a destination for those who love



street art and provide a strong reason for the council to invest in improving the layout of this forgotten corner of Stockwell".

Four works are now complete and the biggest one is a work in progress.

"The image of the blue and orange model wolf is by a Polish street artist based in London called 'Airborne

Mark'," says Bradley.

"He makes origami models of animals, shines different coloured lights on them and replicates the resulting image as a painting onto a wall.

"He then ceremonially burns the origami model and videos the whole thing. His images are beautiful, clever and intricate."

The gallery is set to grow

as two more business and a householder have agreed the project can use their walls.

Street art blog London Calling is curating the new gallery and will document the installations.

It is planned that every few months a new "paint jam" will replace the art pieces there with new installations.

Berlin to Brixton

Local poets Sophie Herxheimer and Stephen Duncan are to perform *Berlin Blues – Velkom to Inklandt*, at an event organised by Friends of Brixton Library.

Recalling earlier generations of refugees, they will read from *Berlin Blues*, poems by Beata Duncan edited by her son Stephen Duncan, and Sophie Herxheimer's *Velkom to Inklandt*

Stephen Duncan writes: "Written in the last decades of Beata Duncan's long life, my mother's posthumous collection, *Berlin Blues*, can be read as both a family saga and a bitter sweet reverie for Berlin, the city of her birth.

"Her poems recreate her life with her psychoanalyst mother and her playwright father, evoking the dynamic cultural world of the Weimar decade and the stars of the Berlin theatre and cabaret, before the rise of Hitler. Beata emigrated to England aged 12 in 1934 and was a popular poet and performer of her poetry in London."

Sophie Herxheimer's first full poetry collection, *Velkom to Inklandt*, is a sequence of dramatic monologues written in the voice of Liesel, a German Jewish refugee who arrived in London in 1938.

The poems are written phonetically and, at first sight, look completely foreign. The author recreates sounds that were so familiar to her growing up in London in the 1960s and 70s.

"This is how my ear remembers the way my paternal grandparents spoke," she says.

The poems document Liesel's arrival in London, her attempts to fit in and make her home here, as well as on her previous life in Germany.

■ The readings are at the library on 31 January from 7 to 9pm.



Thought provoking and memorable images

Leslie Manasseh visits

Unseen by My Open Eyes at Brixton's Block336 gallery

Unseen By My Open Eyes is the first solo exhibition in the UK of Irish artist Kevin Gaffrey's work. It consists of four films running simultaneously.

Each one takes place in a different country – South Korea, Taiwan, Iran and Ireland – and the characters speak in native languages with

subtitles. The locations and the issues specific to them serve as a context to consider more universal concerns.

Viewers travel at the pace and rhythm chosen by the artist along a road made up of a series of gentle but arresting and occasionally shocking images.

The result is four intimate portraits of anxiety and dislocation and slowly revealed stories which explore issues of identity and the struggle to find a meaningful place in the world.

Touches of humour, surrealism and a romanticised sense of loss and longing weave their way through the films, which challenge the viewer to find balance and harmony between the pictures and the words.

This is not an easy or straightforward exhibition. It requires the viewer to surrender to the artist's vision and purpose, and work to try to unravel some of the mysteries.

But I was left with many thought-provoking and memorable images and a sense that I had been taken to some other, rather enchanting if somewhat disturbing and uncertain worlds.

■ The exhibition runs until 22 December in Block336 Gallery, 336 Brixton Road SW9 7AA. Opening hours Thursday – Saturday 12 – 6pm.



Paws for thought

Gabriella Thomas, a Brixton resident and clinical psychiatric nurse specialist working with children and families, has published her first children's book. *The Cats of Butterwick Sands* follows the adventures of cats in the small run-down seaside town. It's a place that's seen better days.

Percy, a clever and dignified cat, is at the centre of all the adventures, stories and intrigues. Other cat characters are strays from England and beyond who all come together to restore the town's funfair and caravan park.

The book is illustrated with lovely black and white line drawings by Ena Hodžić from Bosnia-Herzegovina.

Gabriella says her cats reflect people she has met or known over the years, while the book recalls a more simple and apparently safer era, particularly when contrasted to the fast pace and unsafe times of today.

■ It's available in paperback at £7.99 from Amazon, Waterstones and The Book Guild.



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Let's look out for one another

Dave Randall says the music industry needs to take a good long look at itself – and picks out one local booker who is already doing the right thing

During the recent show at Electric Brixton, Princess Nokia took time to talk about the plight of London's Latinx* communities whose long-established community spaces, such as Latin Village in Tottenham, are under threat from exorbitant rent rises and redevelopment plans.

It's not the first time she's shown integrity and principle. Her robust response to a sexist heckler at a gig in Cambridge earlier this year won her many admirers – and it is this incident that plays on my mind as we approach the festive season.

This is a time to catch up with family and friends, eat, drink, party and have fun – but let's be sure to look out for one another.

As the excellent Good Night Out campaign has highlighted, we all have a responsibility to ensure that nightlife is safe, respectful and enjoyable for everyone. Venues must adopt and implement clear zero-tolerance policies towards harassment.

If anyone – security, bar-staff, performers or punters – witness harassment or an assault they should intervene or ensure that someone else does. Businesses have a duty of care to respond professionally and with compassion to incidents and the whole community has a role to play.

The music industry should also take a good long look at itself. Casual sexism, misogynistic music marketing and gender-based bullying are commonplace.

All this has to stop. Though local music lovers may have little influence over the big cheeses and boardroom bullies, we can encourage venues to seek training from and adopt the recommendations of campaigns such as Good Night Out.

Bookers can also play their part and aim for a better gender balance on stage. Credit in that regard to local Latin music promoters Movimientos who recently brought the fabulous Cuban-inflected sounds of the (almost) all-female Wara to Pop Brixton and an all-female fronted night of Brazilian beats to the Hootananny, headlined by São Paulo's queen of dancehall ragga Lei Di Dai.

In her own words, she "brought the Brazilian summer to Brixton and burnt down babylon". Better than mince pies, secret santa and awkward moments under the mistletoe if you ask me.



For your festive fill of underground bass music head to **Phonox** on Friday 15 December where Butterz signee Flava D will spin her distinctive mix of house, garage and grime.

Then, if overcrowded shops and family feuds are starting to stress you out, sooth yourself with soul sister FLO's sublime blend of poetry and music at **JAMM** on Saturday 16 December. FLO (Natalie "Floacist" Stewart, *above*) was a founder member of Grammy-nominated, platinum-selling, neo-soul sensations Floetry. Expect a full live band playing all the hits and look out for guest spots from British soul legends Omar and Terri Walker.

Looking ahead to new years eve, grab tickets while you can for what promises to be an epic knees-up at the **Hootananny**. The Correspondents head the bill with their weirdly wonderful high-octane aristocratic scats, while Dat Brass and Chainska Brassika get us in the mood.

Music filled, safe and happy holidays to all.

www.goodnightoutcampaign.org

*Latinx is a gender-neutral word used instead of Latino and Latina.

Dave Randall is a musician and author of Sound System: The Political Power of Music.

Not busking it

Eleanor Sharples meets a local band who are going places but, surprisingly, have yet to play The Windmill

Lost, the latest single by Brixton punk rock duo TOMMYANDMARY, features in the current series of BBC 2 period crime drama *Peaky Blinders*.

Music producer Antony Genn spotted the couple while they were busking last year and helped them break into the *Peaky Blinders* scene.

Genn was working on the series at the time and asked if they had any tracks he could listen to. He chose *Lost* to feature. Mary says: "It was very lucky indeed and are very thankful for that."

TOMMYANDMARY are working with Genn on the production of their new album *Feelings* which they plan to release at the Windmill Brixton in March. "We have never played the Windmill so we are super excited about the show," says Mary.

It has been a busy and exciting year for the couple who released their third album *Authority* in January, ably supported by established drummer Gary Wallis who has worked with Pink Floyd and Tom Jones.

They created three videos at Gun Hill Studios. Sponsorship came from Underground UK because Mary always wears their creepers shoes. Radio 6's Steve Lamacq has also played their music.

In a 2016 *Bugle* interview Tommy and Mary talked about their marriage, their commitment to making music together and how they work so well together to produce their songs.

Busking might have freed them from the daily grind of work and wages, freeing up their creativity, but they didn't eat a lot.

After three years busking for a living, performing their own original songs, the pair got day jobs, allowing them to focus on new material, sponsorship and investing in music equipment, photographers and filmmakers.

The duo plan to cut vinyls and hope to play a couple of shows abroad for their fans scattered around the world.

Lost is available for download from iTunes.



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www.popbrixton.org

49 Brixton Station Road, London, SW9 8PQ

Brixton's African Caribbean war memorial in Windrush Square gives long overdue recognition to servicemen and women who fought for Britain. But, as **Dolores William**, discovers, it is not the only place they are remembered in England

Two days after the first Remembrance Day service at the war memorial in Brixton dedicated to West Indians and Africans who fought and who died for Britain in the great wars, I'm at another ceremony. It's freezing cold and I'm standing in the Commonwealth war cemetery in the seaside town of Seaford in East Sussex, surrounded by the beautiful South Downs.

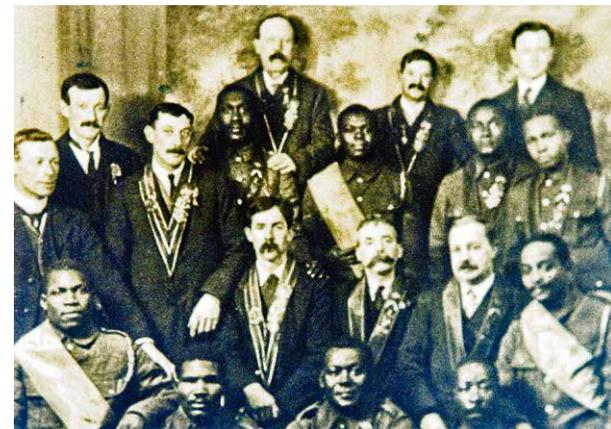
War veterans in uniform representing the regiments of the fallen have gathered – Ireland, Canada and the West Indies. The High Sheriff of East Sussex, Maureen Chowen, and Commander Corey Bursey, assistant naval advisor at the Canadian Embassy, are among those gathered, as are a small contingent of West Indian ladies and gents who have come from London to pay their respects.

As I watched a lady gently walking among the graves, curiosity overcame me. I introduced myself and it turns out the lady is a relative of two soldiers who are buried here.

Great uncles Nelson and Dennis Fevrier – their descendants grew up hearing about the brothers who



Timothea and Judith Fevrier and Esther Marcelle



The Foresters of Trinidad meet the Foresters on Seaford

Remembered – after 100 years

went away and never came back.

Later I would sit down and talk to the cousins, Timothea, who I had met by the graveside, Judith Fevrier and Esther Marcelle.

They found their relatives after a call out by the Clapham-based West Indian Ex-Servicemen's Association to find relatives of some of the West Indian servicemen buried in Seaford

They realised a new respect for Remembrance Day services, admitting that, before, they didn't

feel that they meant anything to them as they had no knowledge that they also had family buried in war graves in a tiny English town for nearly 100 years.

The discovery made big news on the island of St Lucia where a ceremony was held for the brothers.

They never fought in the war, but died of pneumonia in Seaford. The

change in climate from the sunny West Indies to wintery Seaford, combined with being confined to poor accommodation with inadequate clothing, was too much. Unable to do much training or get any exercise, several developed pneumonia, and then an epidemic of mumps swept through their ranks.

Between October 1915 and January 1916, 19 West Indians died of mumps and pneumonia.

So sad to think they came so far to fight for the British empire. West Indians were stowing away to get to England to fight. In May 1915 nine men from Barbados appeared at a court in East London after being found on a ship in nearby docks.

They were taken to the nearest recruitment office where they were duly rejected for being Black. This caused such a rumpus that King George V got involved and set up the West Indian Contingents.

The cousins told me that they thought the black soldiers had been treated unkindly by the town's folk and the military. It's true that Black soldiers were paid less.

I spoke to local historian Kevin Gordon, who gave me some insight into how the soldiers were treated. He says that, as in a lot of towns along the Kent and Sussex coast, Seaford people thought they would be inundated with refugees and foreign soldiers. There was apprehension about the West Indians.

But it was not long before the boys from the Caribbean, all 750 of them, marched into town up to the North Camp and were being called "The Westies". The behaviour and smart uniforms of the boys when they were off duty endeared them to the locals. Kevin told me an amazing story: the Seaford branch

of the Ancient Order of Foresters, which had many members serving in the armed forces, discovered that several of the West Indian soldiers at the North Camp were members of their own organisation.

They were invited to attend local meetings. During one, Private Clement of the Pride of Hope Court of the Foresters of Trinidad said: "We have left our homes and comforts because the call-to-arms is as much to us as it is to an Englishman. We are all British

'Huge and mighty men of valour'

and are proud to be members of the Empire and we will shed our last drop of blood to uphold its integrity."

There is no doubt that there was discrimination, but I think the relatives can find a little comfort that these brave guys were treated with much respect by the people of Seaford. In November 1915, a group of Black soldiers marched in the Lord Mayor's Parade in London. The *Daily News* called them "huge and mighty men of valour".

VERRUCAS—GONE*

In time for Christmas?

All I want for Christmas is to be verruca free

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REVIEW: 384

Pretty distressed



Nick Buglione
tries 384's
small plates
and cocktails

It's a numbers game. For these guys, I'm at 384, just round the corner from Seven and it's the same bunch who have just opened Two Hundred in downtown Peckham. Took me a while of course.

384, home to small plates and cocktails, is not so much distressed, more borderline traumatised.

A decent effort has gone into charmingly looking like there has been no effort at all. Mismatched everything, naked walls, old school chairs and retired bus seats and supermarket shopping baskets as lampshades.

Throw in a sneer and bad service and this could be the cliché of all-too-hipster hangout. But the service is great; it's a bar with a smile on its face and it's not casa identikit anything.

Seven is now, in Brixton's accelerated development, practically old school as they were in the first golden days of the Village revival.

So, as I imagine most of us know, they do some good cocktails. Ditto 384. I've been here before a year or so ago when we were a bunch of parents let off the leash (nothing is worse than kiddie-battered 30/40-somethings going for it on their once in a blue moon night off). This is me and Mrs B sneaking off down Acre Lane for a local midweek get together.

384 is less Espana-tinged than older sibling Seven but we still kick off with a little festival of cured meats, Jamon de Teruel, Iberico salchichon, chorizo with cabra del Tietar goat's cheese and guindilla peppers. I am not a connoisseur but I like my charcuterie and this is pretty good stuff. Not a natural bedfellow of the glam rock cocktail (if I was a purist I should probably be sipping sherry or cold beer) but in the spirit of the Christmas issue, I'm having a Ziggy Stardust, Stolichnaya citrus vodka, crème de cassis, pomegranate, lemon and a garnish of edible glitter. Let's dance. All deep and very berry. Mrs B votes for the Nightshade, Santa Teresa rum, triple sec, lychee juice, peach bitters and lime. Deadly.

The rest arrives in traditional



"small plates" fashion, tonight more or less all in one bulk deluge but I'm in relaxed midweek mode. I guess the trick in "small plates land" is to order as you go?

So say hello to a collision of chicken wings in smoky oriental sticky spice – in a funkily ironic, spoof chicken shop cardboard box, garlic butter prawns (big tiger prawns but, be warned, even bigger on the garlic) and Chimichurri steak on a bed of rocket, spring onion and chilli. With a tomato and burrata salad. Is that my five-a-day sorted?

Nothing is destined (or intended) to knock the socks off a Michelin judge, but in a snacky kind of way, it all works. The steak is deep marinated and surface sizzled, the wings a spicy elevation. Prawns were meaty and potent (let's say I was untroubled by vampires for the next few days).

Perhaps more than the cocktails and the dining, 384 has something less tangible. It has a dishevelled, cosy Brixton charm. Once again, we over ordered (and they have rather microscopic tables) so the bill wasn't quite as microscopic, but for a drink and a few plates, 384 is, as Larry David would say, "pretty good".

384 Coldharbour Lane, SW9 8LF | threeseightfour.com | 0203 417 7309 | @sevenatbrixton

RECIPE: CURED SALMON TARTARE

Flashy festive starter

Nick Buglione gets all Raymond Blanc with a slab of salmon

Curing salmon is surprisingly easy, you don't need anything fancy. You can experiment with your own flavourings, serve

in slices, in sandwiches or for a slightly flashy festive starter, try this gravlax-style salmon tartare.

INGREDIENTS

For the cured salmon:

- ✓ 300-400g salmon (skin removed)
- ✓ 3 tbsp salt
- ✓ 2 tbsp caster sugar
- ✓ 1 tsp fresh ground black pepper
- ✓ 2 sprigs dill, chopped (or flavouring of your choice)
- ✓ Zest from 1 lemon

For the tartare:

- ✓ 30g shallots/white onion, finely chopped
- ✓ 1 tsp Dijon mustard
- ✓ 1 tbsp soured cream
- ✓ Pinch of cayenne pepper
- ✓ Horseradish sauce
- ✓ Pickled cucumbers
- ✓ Lumpfish caviar (optional)



METHOD

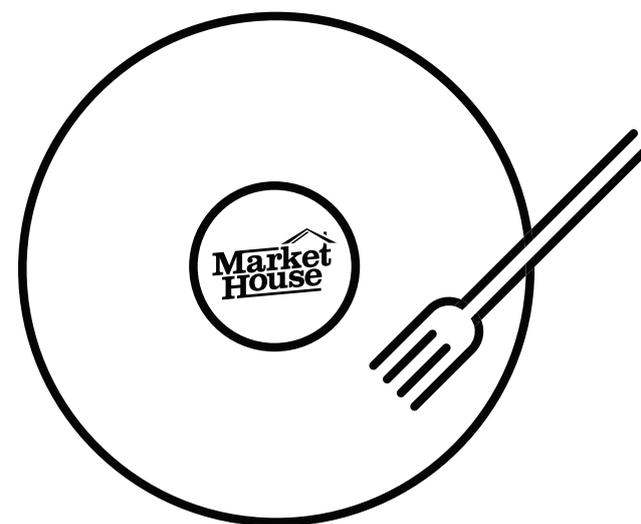
For the cured salmon:

- ⊙ Mix the salt, sugar, lemon zest and dill (optional).
- ⊙ Rub into both sides of the salmon.
- ⊙ Place in tin foil or clingfilm and leave in fridge for 1-2 days, draining liquid away occasionally
- ⊙ Remove and rinse well under the tap, pat dry and place back in fridge

For the tartare:

- ⊙ Mix the shallots, mustard, cream and cayenne pepper together.
- ⊙ Cut the cured salmon into small cubes (I do them roughly 1cm x 1cm) and stir in.
- ⊙ Serve with cubed pickled cucumber and a sauce of some of the remaining sour cream and horseradish (to taste).
- ⊙ Pimp it? Raymond Blanc serves a garnish of lumpfish caviar, available from most supermarkets, for an optional luxury twist.

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MASTERCHEF FINALIST & PROLIFIC DNB PRODUCER



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REVIEW: THE LIDO CAFÉ

Take me to your Lido

Carina Murphy
doesn't go
for a swim

The lovingly restored 1930s art deco Lido Café on the edge of Brockwell Park will be familiar to most I'm sure.

When it reopened in 2009 I was in the first haze of new-born, err, bliss, and in constant need of decent coffee and refuelling.

I spent many a morning, segueing into lunchtime and late afternoon here.

Today, the short, simple, menu is still designed for ease of use by south London millennials, yummy mummies and post swimmers.

It's still relaxed, informal, bustling and user-friendly.

Breakfast on smashed "avo" with seeds, herbs and pickled chilli on sourdough.

The halloumi burgers and chips, seasonally changing salads and freshly baked cakes take you through the afternoon, while you watch hardier types than I taking a dip in the unheated pool



and think "how nice/not a chance".

I asked a fellow journo to

join me for a sneak preview of Lido Café's festive menu.

"So I'll see you at the lie-doh"

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REVIEW: ELM PARK TAVERN

Ale and hearty

Simon Still pops along to the revamped Elm Park Tavern



Once upon a time, there would have been one of these on many of our residential street corners. The Elm Park Tavern, or EPT to save time is, and has been for a good while, one of Brixton's "off-road" public houses that has stayed a proper pub.

Where a man and his dog can still have a cosy old fashioned pint. A long (long) time ago it was a pretty rudimentary affair but we last wrote about it in 2015 and thought there should be some food on offer.

Things move pretty fast in modern day Brixton, even this far up the hill, and another revamp has seen the interior completely redone and a kitchen added.

You could miss the changes if you'd not been in for a while. A pretty traditional pub fitout.

There's a tiled back to the bar, dark blue wood panelled walls and filament lighting. The old sofas may be gone but the furniture remains classically shabby chic.

It was good to see the local faces (and their local dogs) still have a happy home here. They have a decent choice from 22 keg and cask beers.

On the face of it, the traditional approach extends to the menu but chef Greg is happily augmenting classic pub cum gastro pub grub with tricks and techniques from more up-town joints than this.

Sunday roasts included a garlic-studded shoulder of

any fears that the taleggio would be too overpowering were unfounded.

Battered fish was light, skin-on chips were chunky and crisp and the EPT's take on a burger (below) is an extremely decent one. This is solid, rustic comfort food, with good ingredients treated well.

Being a free house there's a wide selection of beers, including their own "Little Hopster" pale ale and guests from local breweries.

Prices are keen – starters around £5, mains £10-16, ales from £3.80, lagers from £4.30.



I concluded. "I think you'll find it's the lee-doh" retorted he, and even sent me a clip of Bryan Ferry clearly taking artistic licence in *Do the Strand*. Undeterred by this "you like tom-ayto and I like tom-ahto" style blip, we didn't call the whole thing off.

Californian chef Lily Ferguson-Mahan, has devised a Christmas menu to be served until 22 December, evenings only and booking more or less a necessity.

A ginger and pear martini with honeycomb (non-alcoholic available if you really must) was a warming introduction to starters of confit duck, apple jelly and sourdough and fig, blue cheese, filo and honey.

It was followed by highly successful main plates of roast free-range Suffolk guinea fowl in garlic and herb butter, perfectly cooked whole-roasted gilthead bream with lemon and tarragon and, beautifully presented, but texturally samey, whole roast acorn squash with whipped maple sweet potato and walnuts.

The idea is you also choose three sharing side dishes for the table. Of the ones we tried, cornbread, blue cheese and walnut stuffing was the best and I'd be tempted to try the beer mac and cheese, because you know, duh.

But we did find some of the others heavy on sweetness: maple roasted sweet potatoes, golden, red and candy beetroot with warm vinaigrette and kale and quinoa salad with feta, apricots and almonds.

It might be wiser to opt for the buttered cavolo nero.

It's also worth swerving the sweeter sides to save yourself for an extremely moreish dessert of pecan pie with brandy crème fraiche. A sensibly short but interesting drinks list with a focus on craft beers completes the picture.

You might have noticed that the American chef has brought a decidedly Thanksgivingly feel to Christmas and, if you're bored by the thought of turkey already, the menu clearly dances to an innovative festive tune. Particularly as, alongside the pom-poms cascading in wintery colours from the ceiling, the Lido Café got a suitably snowy makeover before the menu launched.

All very satisfactory really, £29 for three courses, £34 for four.

Now, if only we could solve the problem of how to pronounce it. Answers on a postcard please, but do keep an eye on those last posting dates. Merry Christmas.

76 Elm Park, SW2 2UB | elmparktavern.co.uk | 020 8671 9823 | @elmParkTavern

BOOK REVIEW: DOCTOR'S ORDERS

Just swallow this . . .

Nick Buglione meets the Brixton mixologists at Shrub & Shutter

Quite the rising stars of the cocktail “new wave”, drinks consultants Chris Edwards and Dave Tregenza of The Shrub & Shutter and First Aid Box have written a far from the ordinary cocktail book. *Doctor's Orders* ranges from classic concoctions to highly peculiar potions with dramatic theatrical twists. While claiming restorative, soothing qualities. Stocking pressie for the aspiring mixologist? We went to meet them.

Cocktails in the traditional “Savoy” sense have been around forever – why this modern surge in popularity?

Going out nowadays, people want more than a simple drink, they want something to talk about. Most cocktails are based on classic combinations. The more theatrical drinks are usually classic twists with unusual garnishes, vessels and more of a play on people’s senses, like using smoke, dry ice, food pairings and edible garnishes to elevate a drink. One of the drinks we recommend the most is a breakfast martini made famous by Harry Craddock’s *Savoy Cocktail Book*. It’s delicious!

You say “our ideas are a little out there” – what do you mean?

At the bars we like to play on nostalgia, interaction, fun and excitement to make a drink more playful and modern. We like to come at drinks at a different angle. That could be old recipes, childhood memories, TV shows, films. Our cocktail “You can’t handle Chartreuse”

came from handling jelly (hence the jelly mould it’s served in).

Your garnishes become, in some cases, practically a side dish – what is the thinking behind that?

We’ve always liked edible garnishes as they add aroma, act as a canapé and are a real talking point. Our menu at the Shrub has a starter, main and dessert section, so you can have a three course cocktail meal!

I imagine you are constantly experimenting?

Experimenting, yes. Drinking, yes. Thinking, yes. It’s a combination of many things, but



Chris Edwards and Dave Tregenza at their Peaky Blinders inspired backroom *Blinder* at *First Aid Box* on Dulwich Road

an idea can come when travelling, reading, cooking, fishing, anything and anywhere.

How would you describe your cocktails at First Aid Box?

Fresh, innovative and exciting drinks. Half the menu is Doctor’s Orders and the other is against Doctor’s Orders. The former – think superfruit, superfood & shrubs. The latter – stronger more glutinous and booze-led.

theshrubandshutter.com | firstaidbox2015.com

Is your book for a complete beginner or the aficionado?

It caters for all levels with some easy three or four ingredient drinks and some serious prep work in others. All the drinks can be done without fancy equipment and in your own kitchen.

What are the core basics you need as a beginner?

The basics are simple. Start with a sour: one part citrus (lemon, lime, pink grapefruit), one part sweetness (sugar syrup, maple, agave, honey) and two parts spirit of your choice. Depending on how you like your drink, play with the sweetness or citrus and the spirit you use, and once you are happy, you can experiment with ingredients to add depth and complexity.

What are your personal favourites from this book and why?

The “deer hunter” for the memories it brings and how we came up with it and “jugged peas” a bloody mary twist based on the classic French dish *petit pois a la française*. It’s also a superb hangover cure or a go-to cocktail if you feel under the weather.

What are your future plans?

2018 is looking exciting as we welcome SCRAM, a brilliant food pop-up, at the Shrub & Shutter and we want to expand to include countryside pop-ups and takeovers. We have some vineyard/cocktail/food takeovers coming up and, hopefully, another book. But we’ll see how this one does. Go buy it!



PHOTOGRAPH © SAULS OF THE EARTH

COCKTAIL: DOCTOR'S ORDERS TIGER'S MILK

They say: Ceviche in a drink. It doesn’t get fresher than this. At the bar, we add a slice of cured and smoked salmon. We think, with Christmas coming up, we will need all the “restorative” we can get.

INGREDIENTS

- ✂ 50 ml (2oz) pisco
- ✂ 30 ml (1oz) pink grapefruit juice
- ✂ 25 ml (1oz) fresh lime juice
- ✂ 100 ml (3½ oz) good quality tomato juice
- ✂ ¼ red chilli, finely chopped
- ✂ large pinch sea salt and cracked black pepper
- ✂ 2 drops celery bitters (optional)
- ✂ 2 large pinches coriander
- ✂ 1 thumb chopped ginger (for garnish)
- ✂ Smoked salmon (optional)

METHOD

- ⊕ Add all the ingredients except the coriander and ginger to a shaker filled with ice
 - ⊕ Rock the mix (do not shake)
 - ⊕ Pour into a highball glass, with the ice.
 - ⊕ Add 1 large pinch of coriander and ¼ of the finely chopped ginger to the glass and disperse evenly. Top with ice if needed.
- Pimp it? Time to add the smoked salmon!

Doctor's Orders by Chris Edwards & Dave Tregenza (Hardie Grant, £10)

Stafford and the team wish all their customers a very peaceful and happy festive season and all good things for the new year

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17 ELECTRIC AVENUE BRIXTON SW9 8JP
www.healthyeaters.co.uk 020 7274 4521

The Picturehouse chain, owner of Brixton's Ritzy, is still refusing to pay its workers the London living wage and to reinstate sacked union reps – so here's an alternative that is not only morally superior but also free and can benefit our local foodbank ...

Great work all round

The Herne Hill Free Film Festival is back for another year, sharing cinematic goodwill with nine free events and a partnership with Norwood and Brixton Foodbank.

Now in its fifth year, the festival programme kicked off on 7 December with a screening of the Oscar-winning *Babette's Feast*.

The volunteer-led event will be showing Christmas classics, festive fantasies and even a few Santa-free films.

Anyone attending any of the films, which run until 20 December, will have the opportunity to bring food or spare change, all of which will be donated to the foodbank.

The festival's organisers said they have partnered with the Foodbank "to raise awareness of the great work the charity does and to bring food and support to those in need in the local area during the holiday period".

The festival was established by Charlotte Ashworth and Free Film Festival's Neil Johns to make the experience of cinema accessible to everyone in the local community and to introduce people to films they might not come across.

This year's selection ranges from



the family-friendly *Elf* (with Zooey Deschanel as Jovie, above) – at Holy Trinity Church on 9 December at 5pm – to the slightly less festive *Paris, Texas* at the Lido cafe on 10 December at 7pm.

Others on offer include *The Italian Job*, *Arthur Christmas* and *Krampus*.

■ To see the full selection visit freefilmfestivals.org/hernehill.

Jamila Omar rounds up a December selection and some January gigs in Brixton and nearby

FRI 8 @ POW

DRUMSXVIBES continues to excel and bring you the best in AFRO HOUSE entertainment. From the heart of South Africa comes one of the most entertaining and influential bands in Afro House – Afrikan Roots, supported by Mr Silk and Aluku Rebels, with DJs too. 10.30pm-5am. £7-£15.

SAT 9 @ THE REBEL INN

Wilford Social play acoustic, indie-folk, featuring lush **HARMONY SINGING** and songs drawn from a love of the singer-songwriter tradition – a modern acoustic version of Fleetwood Mac. Come along to this Streatham High Road boozier to support free live music and hear some lovely tunes. 9.30pm. Free.

SUN 10 @ THE ART ACADEMY GALLERY

MULTI-MEDIA EXHIBITION *Melodramatic Elephant in the Haunted Castle* follows on from an acclaimed play about the history of the art deco Coronet Theatre in Elephant and Castle, which will close its doors for the final time on New Year's Day after 147 years. The exhibition dramatises the intertwined fates of a Victorian actress and the building that has been a theatre, cinema and music venue – Art Academy Gallery, 155 Walworth Road, SE17 1RS. All day. Free.

MON 11 @ EFFRA SOCIAL

Comedy improvisation show Duck Duck Goose host their **IMPROV JAM** plus guests in the Effra Social's Churchill Lounge each and every Monday. You can watch or join in! From 7.30pm. Free.

TUE 12 @ EUROLINK BUSINESS CENTRE

Join the Sincerely Louise team at a **LEARN TO KNIT WORKSHOP**. This snug studio is full of faux taxidermy, wool and friendly faces, with the experts on hand to teach you how to knit, help with any projects you're working on or just have a natter about craft over a mug of tea or glass of wine. Experienced knitters welcome too. 7-10pm. £10.

WED 13 @ MARKET HOUSE

House of Idiot is an **ALTERNATIVE COMEDY** show held upstairs at Market House every Wednesday. Take a walk on the weird and wonderful side, with sketch, character, musical comedy, clown, cabaret and more. 8pm. Free.

THUR 14 @ EFFRA HALL TAVERN

Check out this great weekly **LIVE JAZZ** session from Jazz Jamaica at this much-loved classic Brixton boozier every Thursday night. From 9.30pm. Free.

FRI 15 @ WINDMILL BRIXTON

South-London based Trashmouth Records throw their annual messy **XMAS PARTY** with the best new bands on the label, including Madonnatron, Pit Ponies, Chupa Cabra, No Friendz, Luxury Dad and Peter Harris. 8pm start. £5.

SAT 16 @ CAFE CAIRO

The last Cairo party of the year – a Christmas knees up with all the trimmings – is a fundraiser for the Flying Seagull Project that spreads love, light and laughter to hospitals, orphanages, marginalised communities, refugee camps, slums and more around the world. 6pm to 2am. Free before 9pm. £5 after.

SUN 17 @ BRIXTON STATION ROAD

Visit South London's first weekly **VEGAN MARKET**, with special competitions and promotions held each and every Sunday. 9.30am-3.30pm.

MON 18 @ BLUES KITCHEN

Sexy **BLUES TUNES** paired with a side of succulent and saucy ribs. 8pm to midnight. Free admission.

TUE 19 @ PRINCE REGENT

The Prince Regent **PUB QUIZ** is held every Tuesday. Big cash prizes, free drinks questions and a rollover jackpot question that grows each week. Come down early because it's first come first served. 8pm.

WED 20 @ HOOTANANNY

The Floor Rippers' Element Jam showcases gives a glimpse into **HIP HOP CULTURE** with music, dance and wordplay. The host of the evening brings together multifaceted layers into one seamless ensemble, inviting musicians, dancers, MCs and fans to sign up, get together, battle and jam in a melting pot of talent and culture. 9pm to midnight. Free.

THUR 21 @ POP BRIXTON

Woodburner's last event of 2017 pits the unique electric guitar stylings of one-in-a-million Bulgarian rock star supremo Mr Morski against 8-piece south London brass juggernaut Don't Problem. This is brass with a grime take. Free Entry. Huge.

FRI 22 @ MARKET HOUSE

Offline Club brings its fun and crowd-pleasing music upstairs to Market House. Expect to hear a spontaneous, fast moving, **GENRE-DEFYING** cascade of tunes served up by DJs who don't take themselves too seriously ... With MS Jizzy Rascal, DJ Editor and Ben Port.

SAT 23 @ DOGSTAR

AudioSushi is one of Brixton's longest running Saturday nights with DJs spinning deep **HOUSE**, bass bangers, classics and shouts from the floor – a non-stop full-on hands-in-the-air party mix. 9pm-4am. Free before 10pm, £5 after.

SUN 24 @ BRIXTON CHRISTMAS EVE

MON 25 @ BRIXTON CHRISTMAS DAY

TUE 26 @ BRIXTON JAMM

Rogue makes its return after its sold-out debut last year, for a Boxing Day special. Expect authentic **JUNGLE**, hardcore and early rave music from a wide host of the most technically talented DJs, selectors and groundbreaking producers with deep roots in the scene. 10pm-5am. £5-£20.

WED 27 @ BRIXTON JAMM

Treehouse are back at Jamm for their third birthday. Luca Lozano, one half of the Klasse Wrecks label, will jet into Brixton from Berlin. Expect a set packed with **GALVANISING BASSLINES**, playful percussion and sweet melodies. 10pm-4am. £6/8.

THUR 28 @ HOOTANANNY

A Roots rock reggae special with **CLAIRE ANGEL**, winner of Britain's Got Reggae 2016. An artist who has shared the stage with some of the most important music personalities, she's a singer, songwriter and a role model for any woman who's been through struggles. 9pm-2am. £3.

FRI 29 @ WHIRLED CINEMA

Let Innovation Trend is an avenue for creatives to tap into ideas and showcase their work on screen. Expect **NEW ART PIECES**, short films and exclusive videos. 9pm-2am. Reserve online for free entry.

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SAT 30 @ PRINCE OF WALES

Brixton Boogaloo invite you to join a night packed with the best in **SOUL**, disco, funk, House and everything in-between. 9pm – 4am. Free before 11pm. Guaranteed entry £5.

SUN 31 @ NEW YEARS EVE
SEE BOX

MON 1 @ BRIXTON JAMM

If you're able, why not party on at Jamm with The Craig Charles **FUNK AND SOUL** Club? 8p-2pm. £10/15. More on the day.

TUE 2 @ EFFRA SOCIAL

Tuesdays mean nothing other than **PUB QUIZ**. Tommy McArdle hosts one of the busiest quizzes in Brixton, with a cash prize for first place and booby prizes for second and second to last place. Starts at 8pm, £2 per person.

THUR 4 @ GREMIO DE BRIXTON

In the majestic crypt of St. Matthews Church, this authentic Spanish tapas restaurant has DJ Lee Harris playing **SPANISH/LATIN HOUSE** from 9pm. Free admission.

THUR 11 @ HOOTANANNY

A roots rock **REGGAE SPECIAL** with Italy's award-winning Lion's Cage, bringing on stage a fresh and unique groove, visionary arrangements and taking the crowd on a musical journey that takes in the full spectrum of reggae music. 9pm-2am. £3.

FRI 12 @ WINDMILL BRIXTON

Some Weird Sin presents another **PUNKY ROCK'N'ROLL** party with The Franklys, Long Teeth, The Snides and Hussy. 8pm start. £5 advance, MOTD.

SAT 13 @ ELECTRIC BRIXTON

Wormfood and Soundcrash present 10 years of **WORMFOOD**. 10pm-6am. £10-£19.50.

FRI 26 @ BRIXTON ACADEMY

Fresh from the release of his new album Kolony, two-time Grammy-nominated DJ Steve Aoki is returning to the UK in January for more headline shows, more **CAKE-THROWING** and even more champagne. 7pm. £29.40.

Planning your new year's eve in Brixton? We've rounded up some of the options ...

This year **HOOTANANNY** is celebrating its tenth anniversary with a live performance from The Correspondents, as well as Dat Brass, Chainska Brassika and DJ Fizzy Gillespie, as well as food stalls, a confetti cannon and other "surprises". Tickets are £14-£20. 9pm to 5am.

At **BRIXTON ROOFTOP**, the South Pole Saloon's New Year's Eve promises to be an "extravaganza" with So Solid C Crew, Suoer habs and more. Tickets from £10. 6pm to 3am.

Following the success of last year's NYE event, Defected In The House brings some of the world's finest underground house DJs to **ELECTRIC BRIXTON** for its celebration. £33 with VIP tickets available from £75. 9pm to 7am.

For a retro evening of celebration head back to 1977 at The Get Down/ Studio 54 New Year's Eve Special at **POP BRIXTON**, which promises "disco and debauchery. Glamour and glitter." There will be karaoke with a full backed choir, as well as resident DJ Russ Ryan. Free before 9pm, £5 9pm to 10pm, £15 after.

Also going with the Studio 54 theme this year is the **BLUES KITCHEN** who play homage to the iconic New York nightclub with music from the era. From £25. 7pm to 4am.

Playaz Recordings say they are set to put on their biggest show ever this New Years Eve at the O2 **ACADEMY**. With support from DJ Hype, DJ Hazard, Roots Manuva and many others. From £40. Until 5am.

Carnival godfather Norman Jay is bringing his sound system to the **PRINCE OF WALES** on NYE. As Up On The Roof hosts a very special silent disco on the top terrace. From £20. 8pm to 5am.

The **DOGSTAR** will have three floors of fun with AudioSushi, Mike Urban and Superstructure, plus Distronaut, Magic Robot, Track Dept, Izzy, and Sean McLusky. £6 early bird. 8pm to 7am.

At **CLUB 414** Cohesion will bring in the New Year with a night of psychedelic trance including

Cathar & System E Live!, Thallom, C.K., Mr Black, Melodic Noise, Mentalogic, Psyrenzo, 3rd Vision and Chris Dell. £15 early bird. £20 on the door before midnight, £25 after. 10pm to 8am.

Sounds from across the hip hop and party spectrum from Gold Teeth DJs Yung Jozy, Baeb, Sophie Simone, Beggar and Beats Bourguignon, plus special guests are promised at **BRIXTON JAMM**. £1-£30. 9pm to 5am.

Up at the top of Railton Road, **OFF THE CUFF** has special guests Horsey, Reckonwong, Squid and Boss. £11.13 to £21.67. 10pm to 6am.

If you like things early, **THE WINDMILL** presents NYE-1, a New Year's Eve-Eve synth pop extravaganza on Saturday 30 December – note the date – with Catford's Rodney Cromwell, plus south Londoners Legpuppy, Tame Genius, Cult with No Name, E-Bit, Swedish duo Train to Spain, and Voi Vang. £3. 7pm to 2am.

The **WHITE HORSE** has a Pake NYE special with dance of all flavours from 9pm to 3am.

Saturday resident DJ HAAi will be on the decks at **PHONOX**. £17-£30. 9pm to 5am.

What would Brixton be without a Bowie party? There's one at **CALCUTTA STREET**'s first NYE after cocktails and a three-course dinner. £60. 7pm to 1.30 am.

If you haven't already, you can check out the revived **HOPE & ANCHOR** on Acre Lane. It's mounting a "Naughty 90s" night in two rooms and a covered garden with flaming fire pits and private "tiki huts" for groups. £15/£20. 7pm to 3am.

Older readers who find themselves dreaming as new year approaches about their times at the Mambo Club in what was Brixton's Loughborough Hotel, could always hop on a number 2 and enjoy Mambo founder Gerry Lyseight's Mambista night at the **PORTICO GALLERY** in West Norwood. Local favourites Soothsayers (above) will be on stage with live Nu Afrobeat and dub. £20 advance, £25 on the door. 9pm to 3am.



Sharla Smith, who plays the Princess, Henchfiend, Guardian and Aladdin's best friend, has written a one-woman show, Perception-ism, set in Brixton after the 2011 riots, that has been performed in New York.

Aladdin's back in town

Brixton's Sixteenfeet Productions is touring Lambeth schools and community centres this Christmas with *Aladdin*. There are two public performances at Brixton East 1871 on Saturday 23 December at 2.30pm and 4.30pm. The show is suitable for ages six and above. Tickets are £9 for adults and £5 for children.

The story goes like this: "Once upon a time, in the happy land of Euphoria there lived two unhappy people. One, a powerful and evil vizier who wished to rule the kingdom, the other a boy named Aladdin. Locked deep in the king's vault lies the answer to their dreams, a magic lamp with the power to grant wishes. Aladdin wished for things to be different, but as the saying goes, you should be careful what you wish for..."

■ **SCHOOLS:** If you haven't booked the panto, this is probably your last chance. There is some availability up to 12 December. Contact Caroline Funnell on 07958 448690 or email info@sixteenfeet.co.uk.

BCA's BLACK SOUND EXHIBITION EXTENDED

The Black Cultural Archive's *Black Sound* exhibition has been extended to March 2018.

It tells the story of 100 years of Black British music, from jazz and calypso, the impact of sound system cultures to the rise of UK garage and the emergence of grime.

The exhibition explores the historical impact of the pioneers and reflect on the achievements of Black British artists dominating the industry today.

■ On Thursday 14 December at 1pm Steve Alexander Smith will discuss the research for his recent book *British Black Gospel*. The event costs £3.84; book online at bit.ly/BCA-BBG.



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Minimum 4 guests. An optional 12.5% service charge will be automatically added to your bill.
This is non-optional for bookings of more than 8 guests.



GEMMA PASHA

Make your own Christmas wreath

I am not going to pretend that anyone is so keen that they are out gardening now ... So, instead, I thought I would give you the instructions to make a very basic Christmas wreath.

So, pour yourself some mulled wine, turn the heating up and give this a go ...

1. Create the base

First, you need a wreath base – choose from a wire ring or a fresh spruce wreath. You can make your own ring from thick wire or a metal coat hanger by bending it into a circle, or you might prefer to buy the base from a garden centre. Then get some natural twine to bind everything to your base – it holds much longer than glue.

2. Pick the theme

Decide how you will decorate your wreath. For a traditional look, use lots of lush, red colours with fake sprays of poinsettia, roses or berries, and some red ribbon. For a more modern look, go for sparkly baubles and glittery lights. Or create a garden-themed wreath with a variety of berries and cones.

3. Attach the stems

To build your wreath, start by securing flower or foliage stems to the base



using lightweight floral wire. Overlap the stems as you go to avoid gaps. Keep adding stems until the wreath base is fully covered.

4. Wrap the twine

Wrap some twine around the stems and tie, cutting away any extra string if you need to.

5. Add the decorations

Your wreath should be starting to take shape, so now you can add your decorations. These can be attached using twine. Add loops to baubles and other personal touches, then tie them on to your wreath.

6. Wrap up the wreath

By now your wreath should be looking wonderfully wintery and this step is really just for you to trim any loose bits and make it look fantastic. You can tie pieces of ribbon to the wreath to add some extra texture or, if you want to stick with a garden theme, add some raffia.

**FRANKIE HOLAH**

Don't leave it to next year

Instead of waiting for January to put your resolutions into action, start them this month and get ahead of the New Year madness. You hear so many stories of people starting and quickly giving up, so maybe January isn't the best time after all.

We set so many goals in a time of pressure for constant self-improvement and it can all feel a little overwhelming. Well, let's shake things up and get cracking. And let's be honest, if you can get started now and work through the festive period, you're basically bad ass!

So this is where I come in with some survival tips for making the most of your training ventures ...

Do something you *enjoy!* Consistency is key when it comes to training and trying to do something regularly which you simply don't enjoy very much means you're less likely to keep it up. There are so many options out there as individual as you are and you mustn't be afraid to *play* and try things out ... have *fun!*

FOCUS your goals and don't overwhelm yourself. Give yourself two to three fitness goals and this should help you to stay on track. When working on your goals remember to enjoy the *process* and celebrate achievements as you go.

Being *accountable* to someone can really help on those days you struggle to find



motivation. If you have a friend who also wants to train, agree times in the week to work out together ... encouragement, support and maybe a touch of competitiveness could be just what you need. There is also the option of hiring a personal trainer to kick your butt and help you to really step out of that "comfort zone" – It can also be a positive way of beating plateaus and ruts.

FIT KIT is my weakness. There's nothing better than a super slick pair of leggings to get me in the mind set for training like a warrior Feeling good is really important.

Whatever fitness journey you are on now and into 2018, I hope it is a journey full of fun, tonnes of sweat, great achievements, goal smashing and some wicked Lycra. Go forth and conquer and when you do, give yourself a massive high five!

For personal training or advice: frankie@frankieholah.com
Follow me @frankieholah.



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Hill Mead HERALD

THERE'S A FOCUS ON OUR PARENTS IN THIS ISSUE

It's not where you start, it's where you finish

Parent governor **Ese Ihemadu** has four children, the oldest three are grown up and the youngest is in nursery

“I became a governor almost 10 years ago. My first son was in year 2 and my second son was in reception or year 1.

I was doing a politics degree at the time. I was always interested in volunteering and it was a good opportunity to see what the school was doing and have a say in what my children were doing. I was not one to stand at the school gate complaining. I like to have a voice.

On a personal level, it has helped me in my career. Because when you're a parent

and not working you don't get the opportunities to meet other people and develop socially and educationally.

When Hill Mead achieved "outstanding" grade, I cried. I even get emotional now. We worked so hard and the world could now see we are a great school. We always knew we were great, but now everyone knew.

But we don't want to be complacent. With all the new changes government is bringing, we need to be a step ahead. We need to keep our integrity and our core values as a school to face those new challenges. And never forget

that every child matters.

Every child goes on school trips and are enriched by theatre trips, and learning to play musical instruments.

The school is inclusive and we care about our students. We don't discriminate and it enriches all children to be in a school like this.

Although the school is in the centre of Brixton, which we know has a reputation, the school is a safe place. Children feel at home and can grow and become successful young adults. It's not where you start, it's where you finish.

Follow your dream

Hill Mead Parent Rashell Welch enrolled on a family learning laptop library course at the school's children's centre in 2007. Since then she has become a learning support assistant who works one-to-one with challenging children on a daily basis

She says: "I enrolled on the course to boost my confidence and to support my children to help them excel.

"My whole journey began when I started to know my way around a computer. It also helped me to go on the school website, and with my son we can do blogging together." The course also boosted Rashell's confidence and involvement with the school community.

After the love and passion that she developed for working with children,



Rashell became a volunteer at the school. Hill Mead offered her a job as a teaching assistant and she went on to attain a level 3 diploma in supporting teachers and children in school.

Rashell's eldest son is now 19 and at university and her younger son is in year 5.

She plans to learn new languages to enable her to work with children from different backgrounds, to understand their needs and what makes them tick.

"I have learnt that if you want something in life you have to push forward and follow your dream," she says.

FROM OUR ANNUAL PARENT SURVEY ...

“All of my boys have attended Hill Mead and I have received a lot of good feedback from their performance outside the school. This means the school is doing a good job. Thank you.

“I am delighted to have my children in Hill Mead. It feels like home away from home because my children keep improving in all aspects, not only in academics. Lovely teachers.

“I will always recommend Hill Mead to friends and family. Thank you so much. You are all amazing.



At one of the school workshops run by Unicorn Theatre professionals. Below: setting off from Hill Mead to go to the theatre

And parents went too ...

Funding from the Walcot foundation enabled Hill Mead to give parents the opportunity to experience the same theatre performances as their children – starting with reception, year 1 and year 2.

More than 20 parents and their children from year 2 went to see Laika at the Unicorn Theatre. It's a play about Laika – the first dog in space – and a mother training to be an astronaut going to Mars.

After the theatre visit, Unicorn professionals ran two workshops in the school for the parents and children. They role-played training at the United States space agency NASA and applying to go to Mars.

Senior teacher Kirsty Binnie said: "There was loads of laughter and it was really fun. It was lovely to see the parents and children doing drama in a very playful way.

"It was nice that the parents were involved at the same time with the book we were working on. There were two dads doing mimicry – miming what each other doing. The child copying dad. Nice to see them working in tandem with the children. Some of the children actually believed they were going on the Mars mission that day.

"At the end of the workshop, they closed their eyes and listened to some eerie music

while a Unicorn professional described the millions of stars in the galaxy, flying past the moon and finally arriving on Mars."

This is what the parents said about it: Mohamed's mum said: "I was very happy that I came we had a lot of fun. So thank you Miss".

Masai's mum said: "We had lots of fun and he thought about what he'd like to do when he got to Mars and the different experiences you can have on Mars and Masai has decided that when he gets to Mars he is going to have one big party.

"What I did with Marcello was very nice. It was a very good experience because we had games for everyone. We met with one hard thing – we had to choose whether we wanted to go or not. I chose maybe not. It was a lot of fun."

Excitement at Christmas

Thirty reception parents went to see *BOING* at the Unicorn Theatre – a play for very young children about the excitement before Christmas and trying to sleep so Santa will come. It was the first time one of the dads had been to the theatre and he is now planning to take the rest of the family to see the show!

These parents will also join in creative workshops at the school.



A POET CAME TO WORK WITH US – HE HAD FUN AND SO DID WE WITH AN ART WORKSHOP ON MASKS



Amy and Ishmael year 5

We had been learning about the poet John Lyons since first year and read *Dancing in the Rain* and *Carnival Dancing*.

John Lyons was born in Trinidad and now lives in the countryside here.

He came to the school twice. The first time, he read the poems to us. The second time we had an art workshop and we made masks. We made a template to draw around it on paper. Then we cut it out and decorated it with tissue paper. When we finished making the masks we performed *Jumbie Jump High, Jumbie Jump Low* from the poem.

We all had the chance to talk to him throughout

the day. He told us he was writing a poem but he didn't know what to call it. He was writing about a cat, I think he should call it *The Mysterious Cat*. It looks so sweet, but next day you see a bird in its mouth.

We worked in pairs to do the masks and used our imagination. Some of them were more like scary demons, others were colourful. Some of us tried to make them more like rainbow masks.

Some of us took our inspiration from a book we read last year, *The Fireworkmaker's Daughter*. We designed and created a mask based on the character the 'fire-fiend'.

John Lyons said it was really fun. It was really nice that he came to talk to us.



BRIXTON Bugle SPORT

Swimmers' club proposes lido cold water gala

Brockwell Swimmers club is proposing a cold-water swimming gala for the Lido in Brockwell Park, one of only three unheated open-air pools in London.

"The sport of cold water swimming is growing," said club chair Tim Sutton. The lido's sister Tooting lido already has one.

Sutton, who also organises Urban Art, London's largest annual open-air contemporary arts fair, in Brixton, said there has been a slow increase in the number of winter swimmers at Brockwell Lido, "but people are still put off by images of 'jump and scream' charity plunges, which do little to encourage swimmers taking this up as a regular sport.

"We are lucky enough to have a full size Olympic pool, but even at peak winter times it is rarely full."

He said that any event which promoted the Lido and encouraged more people to use the pool all year round would be a good thing.

Brockwell Swimmers, which has 445 members,

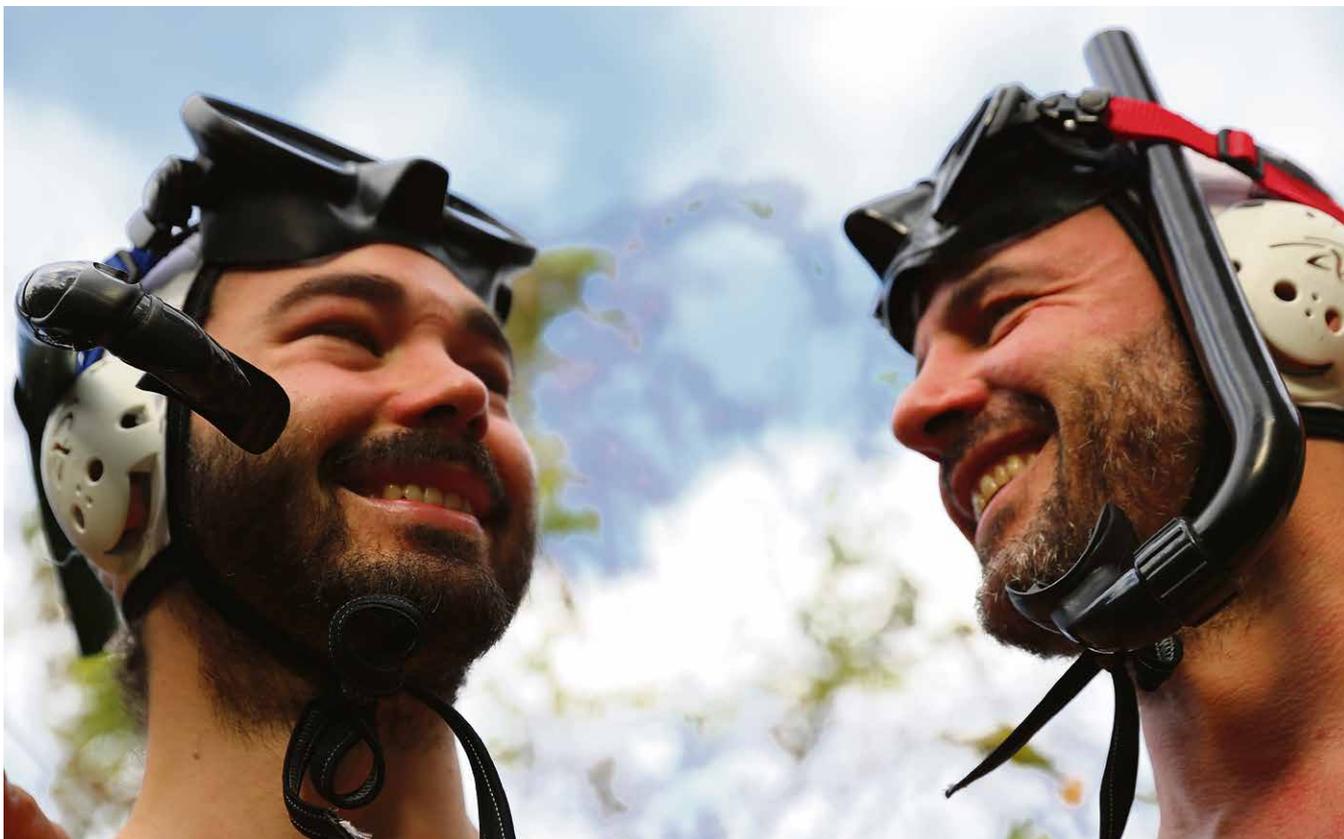
was recently registered as a community amateur sports club and is in talks with Swim England (formerly the Amateur Swimming Association) about club membership.

Tim Sutton helped to organise a successful Brockwell cold water swimming gala in February 2015 and is a regular cold water swimmer at Brockwell and Tooting lidos.

"People who swim in cold water might be slightly mad, a bit eccentric, but they are always passionate about their sport," he says. brockwellswimmers.com.

Crisis dip

It might put people off regular cold water swimming, but the Crisis Brockwell lido midwinter swim was due to take place on Saturday 9 December. The event's £26.08 registration fee and sponsorship will raise money for homeless people, providing warmth, comfort, advice and access to year-round services "to help them leave homelessness behind".



Can you name the safe full-contact sport with a challenging three dimensional element?

Eleanor Sharples can – she met two Brixton residents with this unusual sporting interest (and she joined them in the pool to take pictures)

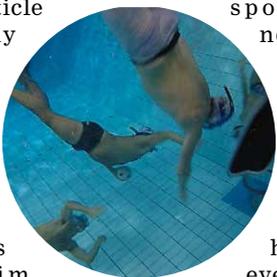
Brixton residents father and son Jerome and Nando Lewis joined Pure Underwater Rugby England (PURE) in 2013 after stumbling across a newspaper article about the newly established club in Putney, the first in the country.

Nando was a keen rugby player at school but injuries prevented him playing longer. Despite this, both he and Jerome found a new love for spear-fishing and freediving and, as

a result, they believed underwater rugby would be great off-sea practice.

"What I love is that I can now play a proper physical sport again and not get injured," says Nando.

PURE is a mixed club with around 20 active members aged between 19 to 68. They play for an hour on Thursday evenings in Putney Leisure Centre's deep pool. The depth is important as diving is a key aspect of the game.



"It is a safe full-contact sport and the three dimensional element of it gives it a really challenging side, which for your spatial awareness is extraordinary," says Jerome.

Players wear fins, a hat, mask and snorkel and the aim is to score a goal by getting a ball, weighted with salt water, into the opposition's basket which is positioned on the pool floor at either end.

Matches are typically played in 15-minute halves. Both teams have six players in the water and six substitutes, alternating continuously. Jerome and Nando often partner up, knowing each other's game well.

"You get a real high from it, I think that's why people get addicted to the sport," Jerome says.

As the only underwater rugby club in the UK it is difficult for PURE to play competitive matches on a regular basis.

But the club have had the opportunity to play competitively abroad, competing against the world's best, Germany, Norway and Colombia.

In October this year Putney hosted the UK's first ever international underwater rugby tournament which both Jerome and Nando took part in.

The club is now setting its sights on playing in the Champion's Cup in Berlin next year

and the world championships as Team GB in Austria in 2019.

Both Jerome and Nando would like to see more underwater rugby clubs in the UK and are keen to help anyone wishing to get started with the sport.

"The biggest barrier in the UK to setting up underwater rugby teams is getting pool time and affordable pool time," Nando says.

Club member Raines Williams set up the first ladies underwater rugby club in Cheltenham just a few months ago and they too are hoping to participate in the world championships in 2019.

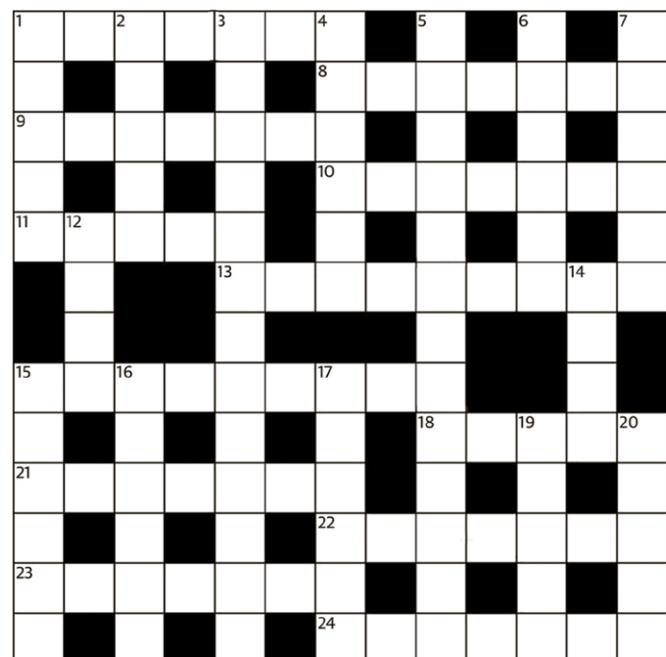
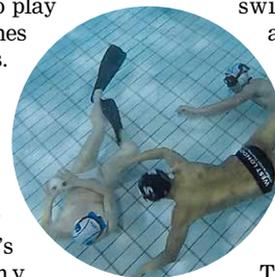
"We want to keep it fun. We've got a lot of members who did not play sport growing up and they've come to this as something new and really enjoyed it," Nando says.

"Come and try it if you can swim, it may be hard at first, but there's a very quick learning curve."

Sessions take place on Thursday evenings from 9.30pm to 10.30pm at Putney Leisure Centre.

The first session is free. For more details visit the website: pureunderwater rugby.com.

PURE is part of the British Sub-Aqua Club – the national governing body for scuba diving – with 28,000 members, 120 dive centres and more than 900 clubs run by volunteers. www.bsac.com.



QUICK CROSSWORD

ACROSS

1. Motif (7)
8. Perfect example (7)
9. Out of the ordinary (7)
10. In perfect condition (4,3)
11. e.g. farfalle, conchiglie, fettucine (5)
13. Tolkien character; deterrent bear (anag) (4,5)
15. e.g. Prancer and Dancer (9)
18. Static (5)
21. Avid cut (anag) (7)
22. Folk dance (3-4)
23. Make a new edition (7)
24. All Aretha Franklin is asking for (7)

DOWN

1. Chubby; choose (5)
2. Joist; bind (5)
3. Conjecture (8,5)
4. Elephant who left the circus (6)
5. Tom Cruise film (5,8)
6. Part of the eye (6)
7. Made a sound like a cat (6)
12. Pimples (4)
14. Bellow (4)
15. Worship (6)
16. Sloping typeface (6)
17. One or other (6)
19. Wear away (5)
20. Belief (5)