

SLOANE SQUARE

ART 1

GOING GREEN

SUSTAINABILITY
LEADS THE WAY IN
WOMENSWEAR
AND BEYOND

Vardo

EVERYTHING YOU NEED
TO KNOW ABOUT THIS HOT
NEW RESTAURANT

Eileen Fisher

THE BRAND CHAMPIONING
LONGEVITY AND THE
ENVIRONMENT

Edible planting

STEP INTO PAVILION
ROAD: IT'S GREENER
THAN EVER



SUNSPEL

ENGLAND 1860

73 DUKE OF YORK SQUARE | 020 7730 8379

Contents / September 2019

7 CALENDAR

Dates for your diary for September and October

16 NEWS

All the latest local goings-on and openings in Chelsea

18 COMMUNITY NEWS

The stories that matter

22 FASHION NEWS

Autumn is here and new styles are in – shop away

25 ART ROUND-UP

Chelsea's hottest exhibitions and gallery openings

28 LONDON DESIGN FESTIVAL

Chelsea is officially a Design District – read all about it

32 ART

Lookalikes and pop culture – meet councillor and artist Alison Jackson

35 FOOD NEWS

Restaurants sure to taste great



COVER

Womenswear tailoring brand The Deck, founded by Daisy Knatchbull. Image: Carolyn Cowan. P. 53

38 ON A PLATE

Adam Handling's dishes are almost too pretty to eat

40 9 TO 5

We meet co-founder and executive chef of new restaurant Vardo

43 INSIDE SCOOP

Rhubarb knows the catering business inside out

47 TRENDING

Look good while doing good – sustainable purchases that tick both boxes

50 GREEN QUEEN

In conversation with Eileen Fisher, long-term champion of sustainability in fashion

35



53 **PLAY YOUR CARDS**

The Deck is changing up your suiting game

56 **IN DETAIL**

A Sunspel T-shirt is worth investing in

59 **CHELSEA AWARDS**

The countdown is over: the Awards are upon us

62 **SWEET SONGS**

The Royal Hospital choir should be on everyone's radar

66 **TOP 10**

Our pick of the best eco-friendly goods to snap up

68 **EAT GREEN**

Edible planting on Pavilion Road adds another string to its bow

70 **THE CHANGING TIMES OF CUTLERY**

Wishing a happy half-century to David Mellor

73 **BEAUTY NEWS**

New openings, sustainable fragrance brands and more

76 **LOCAL HERO**

The David Nott Foundation saves lives in war zones

79 **SOCIAL**

Who's who at the latest openings, parties and events

82 **MY CHELSEA**

Dylan Jones on the Belmond Cadogan and favourite haunts



50



25

SLOANE SQUARE

is produced for Cadogan by

Publishing Business

3 Princes Street
London W1B 2LD
020 7259 1050

Cadogan

10 Duke of York Square
London SW3 4LY
cadogan.co.uk

Editor

Charlotte Pasha
020 7259 1054
charlotte@pubbiz.com

Deputy Editor

Cally Squires
020 7259 1058
cally@pubbiz.com

Sub-editor

Holly Kyte

Writers

Sophia Charalambous
Kate White

Designer

Andy Lowe

Advertisements

Caroline Warrick
020 7259 1051
caroline@pubbiz.com

Bridget Rodricks
020 7259 1059
bridget@pubbiz.com

Publisher

Adrian Day
020 7259 1055
day@pubbiz.com

Printed on ECF (Chlorine Free) paper using fibre sourced from well-managed forests. All inks vegetable based. Our printers are certified to ISO 14001 Environmental Management.



Publishing Business is a member of the Professional Publishers Association and observes the PPA Code of Publishing Practice.



@SloaneSquareMag
@DOYSQ
@SloaneStreetSW1
@Pavilion_road



@SloaneStreetSW1
@PavilionRoad
@dukeofyorksquare
@SloaneSquareMag
@Kingsroad.london

Not surprisingly the best day spa in London is in Chelsea

At Ushvani, you will experience the perfect blend of spa indulgence, restorative therapies and supreme service at every level.

Our philosophy is based on ancient Asian culture that focuses on both spiritual harmony and natural treatments.

We take this holistic approach to treat the mind, body and spirit, going beyond mere superficial pampering.



Nº1

Voted best day spa by both Condé Nast Traveller and Tatler

Treatments | Hydrotherapy Pool | Relaxation Room | Couples Suite | Tea Room
Yoga | Workshops | Skincare Products



Ushvani Spa | 1 Cadogan Gardens | London SW3 2RJ | Reservations: 020 7730 2888
reservations@ushvani.com | www.ushvani.com



Calendar

SLOANE SQUARE / SEPTEMBER 2019

UNTIL SEPTEMBER 29

FOOD: SUMMER SET MENU

Dine al fresco on the fifth-floor terrace at Harvey Nichols with the store's summer set menu. The special menu has three courses with light options like pan-fried seabass or a Scottish beef carpaccio and a summery strawberry fraiseur to finish, plus a cocktail to kick back with while admiring the views from the rooftop.

£23, Harvey Nichols, 109–125 Knightsbridge.
T: 020 7201 8088, harveynichols.com

Events diary

SEPTEMBER
& OCTOBER

UNTIL MID-SEPTEMBER

GARDENS: POP-UP TERRACE WITH BAR BOULUD

A glorious hidden gem of a garden at the back of the Mandarin Oriental hotel is open for a late-summer residency until mid-September. Bar Boulud has taken over the food and drinks on the terrace for the first time ever, with a pared-down menu of the restaurant's classic dishes such as lobster roll and famous Yankee burger available, plus a wide selection of champagnes by the glass. Last orders at 7.30pm.

£45 for three courses, Bar Boulud,
66 Knightsbridge. T: 020 7201 3899, barboulud.com



UNTIL SEPTEMBER 20

ART: HENRIETTA CALEDON

Partridges is exhibiting 16 framed oil paintings by Chelsea-based interior decorator and artist Henrietta Caledon. They range from vibrant flowers inspired by the Chelsea Flower Show and a landscape of cacti in Ibiza to still-lives, all in wonderfully bold and strong colours. Henrietta trained with artist Nick Bashall at the London Sketch Club on Dilke Street.

Free, Partridges, 2–5 Duke of York Square.
T: 020 7730 0651, partridges.co.uk

SEPTEMBER 9

MUSIC: TINY TROOPERS

Sing, play and create with your little one at these fun, sensory sessions, which take place once a month at the National Army Museum and are ideal for under-fives. Each month they take on a different theme, with September's event set to be inspired by music. Sessions start at 10am and 11.20am.

Tickets £5, National Army Museum, Royal Hospital Road.

T: 020 7730 0717, nam.ac.uk



WILLIAM SCOTT, COURTESY OF WATERHOUSE AND DODD



IMAGE © TRUSTEES OF THE NATURAL HISTORY MUSEUM

UNTIL OCTOBER 1

EXHIBITION: EXPEDITIONS AND ENDEAVOURS

For hundreds of years, scientists and artists have embarked on expeditions to document the natural world. Their observations of flora and fauna have contributed greatly to our understanding of nature. This display offers a rare chance to view some of the remarkable illustrations and photos from their travels, many of which have never been shown before.

Free, Natural History Museum, Cromwell Road.

T: 020 7942 5000, nhm.ac.uk

OCTOBER 3-6

ART: BRITISH ART FAIR

The British Art Fair is back for the 31st year. The only fair to specialise in Modern British art, you will find 50 top galleries all under one roof at the Saatchi Gallery, showcasing celebrated British artists of the last 100 years. Special exhibitions this year include YBAs, Alan Davie and David Inshaw.

Tickets £7.50-£20, Saatchi Gallery.

Thursday 11am-9pm, Friday 11am-8pm,

Saturday 11am-7pm, Sunday 11am-6pm,

T: 020 7811 3070, britishartfair.co.uk

SEPTEMBER 15

MUSIC: CAISSIE LEVY

Canadian actress and singer Caissie Levy is currently starring in her sixth Broadway show as Elsa in Disney's blockbuster hit *Frozen*. Her previous credits include Penny Pingleton in *Hairspray*, Elphaba in *Wicked* and Sheila in *Hair*. Join her for what promises to be an unforgettable evening at Cadogan Hall from 6.30pm.

Tickets from £29.50, Cadogan Hall, 5 Sloane Terrace. T: 020 7730 4500, cadoganhall.com



SEPTEMBER 19

GARDENING: PROPAGATION FOR BEGINNERS

Are your seedlings long and spindly? Do your cuttings sit and sulk before perishing? Learn how to give them the best chance of growing into healthy plants with a session led by Chelsea Physic Garden's propagation manager or another senior member of the gardening team. From 11.30am–1pm.

Tickets £30, Chelsea Physic Garden, 66 Royal Hospital Road. T: 020 7352 5646, chelseaphysicgarden.co.uk

SEPTEMBER 21–22

ARCHITECTURE: OPEN HOUSE LONDON

The annual festival that offers free entry to more than 800 of London's best buildings is back. Properties taking part in the Chelsea area range from Marlborough Primary School and Moravian Close to the Royal Hospital Chelsea, Holy Trinity Church and the World's End Estate.

Free. T: 020 7383 2131, openhouselondon.org.uk





OCTOBER 9–13

HISTORY: CHELSEA HISTORY FESTIVAL

The inaugural Chelsea History Festival is nearly upon us, a celebration of the stories that shape our future. Both past and present will come to life at founder venues the National Army Museum, Royal Hospital Chelsea and Chelsea Physic Garden, with world-class speakers, historians and performers across more than 35 events. Music buffs will love the performance of The Lark Ascending at the Royal Hospital Chelsea, and you'll be enthralled at Max Hastings's talk on his new book, *Chastised: The Dambusters Story, 1943*. History walks around the area will show Chelsea in a whole new light, with plenty to uncover for children, too. Tickets on sale from September.

Tickets £0–£30, Royal Hospital Road.
chelseahistoryfestival.com



west one bathrooms ltd.
LONDON



ANN SACKS

Introducing the innovative Crackle Collection by ANN SACKS and Kohler WasteLAB.
The body of the tile is made from 100% recycled material and the glaze contains between 37% and 99.7% recycled content.

020 3055 0802

westonebathrooms.com

HIDDEN REEF COLLECTION

1 South Molton Street
41 Cadogan Gardens
Harrods • Harvey Nichols

18ct Yellow Gold Pink and Orange Sapphire Cuff, £16,500



#hiddenreef
@annoushkajewellery
0800 138 1659
annoushka.com

Annoushka

CLAIRE FOY FOR US VOGUE BY TIM WALKER



OCTOBER 25–JANUARY 25

PHOTOGRAPHY: WONDERFUL PEOPLE

The first private gallery exhibition of Tim Walker's renowned photography is going on display at Michael Hoppen. The show will celebrate his iconic and much-coveted portraiture alongside the V&A's solo retrospective Wonderful Things, which is running from September 21 to March 8.

Free, Michael Hoppen, 3 Jubilee Place.

T: 020 7352 3649, michaelhoppengallery.com

© TIM WALKER STUDIO



SEPTEMBER 21–MARCH 8

PHOTOGRAPHY: WONDERFUL THINGS

Experience the extraordinary and fantastical creative process of Tim Walker, one of the world's most inventive photographers, through his pictures, films, sets and special installations. The display will also feature 10 new series of images that are influenced by the V&A's collections.

Tickets £15, V&A, Cromwell Road.

T: 020 7942 2000, vam.ac.uk

OCTOBER 24– NOVEMBER 23

THEATRE: ON BEAR RIDGE

In a lost village, Bear Ridge Stores still stands. The family shop – a place for contraband goods and the last petrol pump for 30 miles – is now silent, but its owners aren't leaving. They're drinking whisky and remembering the good times.

Meanwhile, out in the dark, a figure is making its way towards them.

The play stars Rhys Ifans and Rakie Ayola.

Tickets from £12, Royal Court Theatre, Sloane Square. T: 020 7565 5000, royalcourttheatre.com



MUSIC: JUST GILBERT

Gilbert O'Sullivan is enjoying one of the most creative and successful periods in his outstanding career. His 2018 self-titled album reached the Top 20 and he's now set to return to Cadogan Hall for a solo show featuring new songs as well as classics. From 7.30pm.

Tickets from £27.50, Cadogan Hall, 5 Sloane Terrace. T: 020 7730 4500, cadoganhall.com



SEPTEMBER 13-17

EVENT: LONDON FASHION WEEK

Get ready: September means a whole new wardrobe, kicking off with London Fashion Week - the first of the four major international fashion weeks. This year, it's more interactive and consumer-facing, spread across the whole city, with shows, installations and behind-the-scenes activity galore. In Chelsea, in-store events, workshops and sustainability are at the fore.

The Fashion School is holding a workshop for 10-14 year olds on September 15 (10am-4.30pm), where you can create a zero waste-dress using donated designer fabrics - learn all about draping and sustainable designers, too.

At Boden, award-winning author and illustrator Lisa Stickley will be hosting workshops - using Boden prints as inspiration, you can create your own artwork to take home. (£20, September 14 at 10am, 1pm, 3pm, 5pm).

At Kate Spade, enjoy drinks and snacks as you peruse the new collection - plus, you'll receive earrings with any purchase of £200 or more and complimentary monogramming with a handbag purchase (September 14th and 15th, 12-6pm).

Moving onto shoes, and Miista in Duke of York Square will be presenting its bottle cap heel on September 12 (6-9pm), made of 50 per cent recycled plastic.

Pop in to Maje for a complimentary tote bag (pictured) when you spend £250 in store, and be sure to stay ahead of the curve. Rixo is holding its major fashion week show at the old sorting office on September 14, so be sure to head into the store soon after to snap up hot-off-the runway pieces - the prints and patterns are sure to be gorgeous.

Diaries at the ready: it's time to celebrate in fashion's capital of the world.

londonfashionweek.co.uk



WILLIAM YEOWARD



FURNITURE LIGHTING RUGS CUSHIONS CRYSTAL ACCESSORIES

WWW.WILLIAMYEOWARD.COM | 270 KINGS ROAD, CHELSEA, LONDON, SW3 5AW

News / September

SLOANE SQUARE / SEPTEMBER 2019

THE JUMEIRAH CARLTON TOWER is undergoing a year-long overhaul, starting this September. Prepare to book in for 2020, when you'll be able to enjoy beautifully refurbished guestrooms and suites, an updated health club and a new and exciting restaurant on Sloane Street. Watch this space.



SPINNING STUDIO SOUL CYCLE, the wonderful workout beloved by Victoria Beckham and Lady Gaga, is coming to Chelsea. The 5,000 sq ft studio will also stock trendy workout gear from in-house brand Soul by SoulCycle, and you can refuel at the onsite Good Life Eatery, for tasty post-workout smoothies. It's plastic water bottle-free, so be sure to bring your own, and explore the changing rooms, stocked with Le Labo and Drunk Elephant. 224-226 King's Road



CHELSEA'S LONGEST-SERVING boutique recruitment agency, Anderson Hoare, has just relaunched its Private PA finding service, which specialises in matching exacting individuals with their perfect private assistant to work with them at home or in a family office. Having been based in Sloane Square for more than 25 years, the agency has a unique understanding of Chelsea and its people, and its little black book of personal assistants is an enviable resource.

020 7824 8821



CADOGAN HALL'S twelfth Choral at Cadogan series opens on October 2. Kicking off with a bang, the Tallis Scholars, led by artistic director Peter Phillips, will showcase a collection of works by Palestrina, including some that are rarely heard – the *Missa Ave Maria* is regarded as one of his greatest but less widely known works, and will open the concert. The series runs until June 2020.

TIMOTHY OULTON, the luxury furniture and lighting brand, is celebrating its first anniversary at its home in the Bluebird Garage in September. Timothy is constantly innovating to stay sustainable. We love the Ridge bookcase, handcrafted from reclaimed timber that is up to 100 years old and collected from disused buildings in the UK, and the Junk Art coffee table, handcrafted from the propellers of decommissioned Chinese fishing junks.



JUNK ART
COFFEE TABLE



KXU HAS UPDATED ITS U-TRANSFORM package, now offering two PT sessions and three classes over five days. Combining Strength, Stretch and Sweat classes in the right ratios, it has been designed to maximise fat loss and lean muscle gains – to which we say, yes, please. Instructors are on hand to get you through the week, which begins and ends with your measurements being taken. Heed nutrition advice from the KXU experts too, and it's the perfect post-summer reset.



KOBOX HAS OFFICIALLY launched its flagship studio at 107 King's Road. Classes are fast-paced and are the ultimate – and possibly the healthiest – way to get rid of any unwanted aggression, while getting a great workout. It describes itself as "Fight Club Meets Nightclub", so give it a go. There's also a new gym on the first floor called 13 – well worth knowing about.

FRANCIS HOLLAND
Sloane Square has opened a Centre for Creative Learning. The library has already hosted author Sir Michael Morpurgo and will help foster creativity and innovation. The centre has a beautiful biodiverse rooftop garden, too, complete with water feature, bug hotel and edible garden.



IF GOLD STARS were awarded for sustainability efforts, BLANC dry cleaners on Lower Sloane Street would win several. It uses wet cleaning, which does not generate hazardous waste or create air pollution, and reduces the potential for water and soil contamination. Water is heated on demand and the steam this creates is used in other parts of the cleaning process. BLANC has now launched account managers for VIP customers – someone on hand to answer all wardrobe maintenance queries online and in real time.



CHELSEA FOOTBALL CLUB has launched a new away kit, inspired by the captivating spirit of the King's Road in the 1960s, when it was the height of culture, cool and fun. From Mary Quant and Bazaar to the explosion of rock music and the Mod movement, there is much to inspire the kit. It now has an all-white collared shirt with a red-and-blue trim – cool and classic all at once. Google 'It's a Chelsea thing' to watch the film.

Luxury houses for sale in Chelsea.



Old Church Street, Chelsea SW3



A brand newly refurbished Georgian Townhouse and studio in the heart of historic Chelsea.

Guide price **£7,600,000**



Redcliffe Place, Chelsea SW10



This is an elegant house providing excellent family living.

Guide price **£3,150,000** Freehold

Elm Park Road, Chelsea SW3



This is an exceptional villa style semi-detached house that boasts a fabulous south facing garden at the rear.

Guide price **£5,750,000**

Cathcart Road, Chelsea SW10



This is an elegant family house, offering spacious entertaining and accommodation throughout.

Asking price **£4,750,000**

Benham House, Chelsea SW10



An exceptional penthouse apartment located in this prestigious Chelsea development.

Guide price **£8,000,000**

Chelsea Park Gardens, Chelsea SW3



A low built freehold house in excellent condition arranged over four floors.

Asking price **£7,750,000**



Call the team on 020 7349 4300, we'd love to help you.



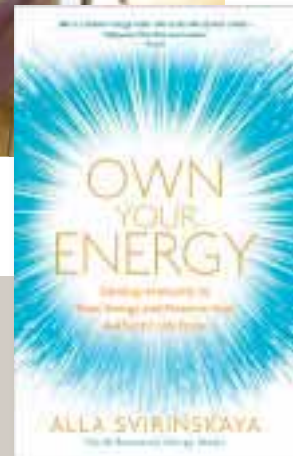
LAPADA ART & ANTIQUES FAIR

13 – 18 SEPTEMBER 2019

10TH ANNIVERSARY IN BERKELEY SQUARE
LAPADALONDON.COM



MANJU MALHI teaches weekly 90-minute cooking classes to the elderly at St Charles Hospital for Open Age, showing the communities of West London how to cook healthy international dishes, such as light Chinese noodles. Learning to cook is far more sustainable than buying processed ready-meals or ordering take-out – and it's healthier, too.



OWN YOUR ENERGY is a new book by Alla Svirinskaya, who has been practising bio-energy healing on many local residents since the early 1990s. Her five-month waiting list does not allow her to see new patients, so refer to the book instead.

Own Your Energy suggests ways in which we can reclaim our personal power or energy from those that seek to sap or sabotage it. A must for anyone feeling burnt out or drained.

*Published by Hay House,
£14.99, Waterstones,
150-152 King's Road*

THE HEALING ARTS was launched at Chelsea and Westminster Hospital, celebrating the hospital's "arts in health" programme, which has been run by the CW+ charity for over 25 years. The book explores the impact of the CW+ arts programme on patients' recovery, in some cases shortening their stay or reducing their need for pain-relief medication. From drawing to music, integrating the arts into the day-to-day life of the hospital has changed the patient experience of care.

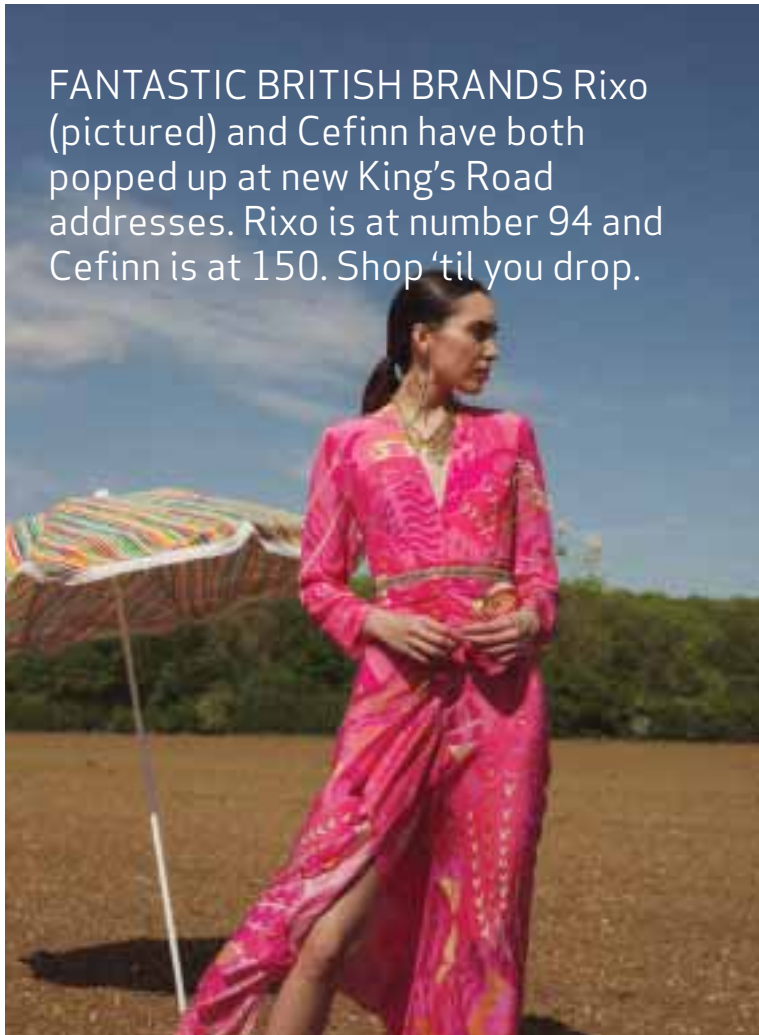


CADOGAN IS PEDESTRIANISING Pavilion Road as part of London's car-free day on Sunday September 22. Enjoy a great atmosphere and why not explore the new edible trail? Read more on P. 68. pavilionroad.co.uk

Fashion / News

SLOANE SQUARE / SEPTEMBER 2019

FANTASTIC BRITISH BRANDS Rixo (pictured) and Cefinn have both popped up at new King's Road addresses. Rixo is at number 94 and Cefinn is at 150. Shop 'til you drop.



MINI BODEN has launched a special Harry Potter-inspired collection in partnership with Warner Bros. Consumer Products. The 81-piece collection features velvets, tulles and knits, with fun details like colour-changing sequins, 3D images and spells written across waistbands. We love the Hedwig cardigan – Harry Potter's owl depicted in faux fur. Total magic.

*From £16, 0–16 years old,
20–23 Duke of York Square*

BRITISH HERITAGE BRAND Sunspel, known for its fine cotton and beautiful everyday essentials, has opened at 73 Duke of York Square, housing both menswear and womenswear. Look out for its iconic Riviera polo shirt, worn by none other than Daniel Craig as James Bond.



PRETTYSAC IS A HANDBAG COMPANY co-founded by Chelsea resident Paulette Mizrahi. It specialises in one-of-a-kind fabric bags, all hand-sewn in the UK and easily packed flat in a suitcase. Choose your shape, choose your chain – they even do bespoke bridal pieces. Getting use out of old fabric, Paulette and her co-founder Sabine Smouha have sourced vintage silk flowers to complement bags for the Duchess Satin Floral collection, but as bags can be made from any fabric of your choosing, they're all utterly sustainable – it's the perfect way to breathe some new life into an old scarf. prettysac.com



BLUEMINT (15 Duke of York Square) has launched a new collection of polo shirts in towelling and cotton. The bright colours are the perfect way to keep summer alive.



WOMEN'S WORKWEAR brand The Fold (28 Cadogan Place) has launched its first ever shoe collection.

Called 8 til Late to showcase just how comfortable and wearable

they are, the shoes are perfect for work, dinner and everything else in between. Choose from boots, flats or a low-heeled court in jewel colours, neutrals, snake print and velvets – the heels all have a signature curve to them.



REALLY WILD'S flagship store at 53 Sloane Square has reopened following a six-week refurb. The quality pieces are designed to stand the test of time, so shop away – long-term investments support sustainable fashion.



10 YEARS OF **Moniker**
International Art Fair

50% OFF
FOR SLOANE READERS
QUOTE: SLOANE50



WE ALL GET A LITTLE SIDE TRACKED BY SERGIO GARCIA

2-6 OCTOBER

URBAN CONTEMPORARY ART FAIR
IN THE HEART OF CHELSEA

THE CHELSEA SORTING OFFICE
90-100 SYDNEY STREET
SW3 6NJ, LONDON

MONIKERARTFAIR.COM
@MONIKERARTFAIR

Art / Round-up

SLOANE SQUARE / SEPTEMBER 2019

STILL WATER BY CLARE GRANGER



SEPTEMBER 11–28 TRAVELLING EAST

Clare Granger's upcoming solo show at Cricket Fine Art is inspired by her recent travels to the Far East. The artist successfully combines landscape oil painting with figurative narration in order to capture the essence of her subject.

Granger began her career while studying at Cambridge. She works in a variety of media, using watercolour and pencil in her sketchbooks while "in the field" and oil on canvas in her studio.

Cricket Fine Art, 2 Park Walk.

T: 020 7352 2733, cricketfineart.co.uk

PROTEST AT TRAFALGAR SQUARE BY NIGEL MULLINS, 2019



SEPTEMBER 13–OCTOBER 12 MASS GATHERINGS

South African artist Nigel Mullins presents vivid and compelling scenes of recent and historic gatherings that have become momentous and iconic. His painterly explorations make use of sumptuous impasto, veering between figuration and abstraction without restraint.

His large-format works encompass a dizzying view of Trafalgar Square during the Trump protests, smears of kaleidoscopic colour depicting a climate change march in Amsterdam and a vast gathering in Moscow's Red Square shortly before the fall of the USSR.

Everard Read, 80 Fulham Road.

T: 020 7590 9991, everardlondon.com

EMPTINESS – BAMBOO GROVE, BY SOO-WHAN CHOI, 2019



OCTOBER 11–NOVEMBER 10 KOREAN ART IN LONDON

Pontone Gallery presents the works of three Korean masters: Lee Jung-Woong, Soo-Whan Choi and Do Sung-Wook. Jung-Woong's work never fails to astound. Using Korean paper and Western oil paint, he brings poetic and almost literal life to his subjects.

Choi creates meticulous, meaningful images by drilling holes into black acrylic plates or laminate, then backlighting the piece; while Sung-Wook is renowned for his remarkable renditions of landscapes and light.

Pontone Gallery, 43 Cadogan Gardens.

T: 020 7730 8777, pontonegallery.art

SEPTEMBER 26–OCTOBER 12 BY ANY OTHER NAME

More than 20 new paintings by the internationally collected artist Rosie Sanders will be going on show at Jonathan Cooper this autumn. Working from her Devon home and studio, Sanders paints in watercolour, often on an enlarged scale.

Technically masterful and emotionally expressive, her paintings seek to communicate the artist's inner life, their titles evoking the passions of poetry and literature rather than the botanical identification of their subject.

Jonathan Cooper, 20 Park Walk.

T: 020 7351 0410, jonathancooper.co.uk



THERE'S ALWAYS A STORY BY ROSIE SANDERS

SEPTEMBER 25–29 START ART FAIR

START returns to Chelsea this September for its sixth edition in London. The fair provides a world-class platform for up-and-coming galleries and emerging contemporary artists from around the globe.

The new late-September date brings START shoulder to shoulder with Frieze London and will kickstart the capital's autumn art season with presentations and exhibitions by artists ranging from Pedro Merry to Hana Louise Shahnava.

Saatchi Gallery, Duke of York Square.

Tickets £25, startartfair.com



GALLOPING INTO THE GOLDEN SKIES BY HANA LOUISE SHAHNAVAZ, 2018



INDIAN COTTON WITH ELEPHANTS AND PAINTBRUSHES BY BELLA MARTINEAU

SEPTEMBER 10–23 ANNIVERSARY: 20 YEARS IN STILL-LIFE PAINTINGS

Luke and Bella Martineau met at the Heatherley School of Fine Art in Chelsea. Bella went on to City & Guilds of London and Luke to Oxford. They re-met on the number 31 bus, a stone's throw from 340 King's Road, in 1994, and married in 1999.

Luke has travelled with Prince Charles as official tour artist, while Bella has a keen and ever-growing list of followers. This joint exhibition will feature 40 paintings, 20 by each artist, with one painting for each year of their marriage, inspired by the traditional object associated with wedding anniversary presents.

340 King's Road, lukemartineau.com



PROPTech PROS

Bold & Reeves have a unique way of managing their stable of properties

Bold & Reeves are market leaders in the property industry, in terms of innovation and PropTech in home maintenance. They have a unique way of managing their stable of super prime London properties by using an online system to remotely monitor each property. This use of PropTech allows Bold & Reeves to monitor, assess and identify faults in equipment such as boilers, air conditioning, swimming pools, satellite tv, alarms, refrigeration, electrical systems etc. When a problem is identified real-time alerts are sent out to the B&R experts. They do this by installing sensors on all the key assets which are measured for a normal pattern and if this deviates there is an alert setting to Bold & Reeves. This system provides peace of mind and a demonstrable record of risk management for insurance benefits. The service is bespoke, proactive, carefully planned and meticulously managed. Clients will have their own personal property manager who will plan, organise and oversee every aspect of the service and deal with all expert trades people.

Bold & Reeves clients have seen two key benefits from the implementation of a preventative maintenance programme being

implemented on their properties. Firstly, the number of issues within the property, which are often annoying and disruptive, is reduced meaning that they spend less time having to worry about fixing them. Secondly, they have seen a drop off in the actual running cost of their property. This is borne out by actual client data.

Clients via an iPhone app are provided with an electronic property maintenance logbook which records all activities undertaken and provides valuable continuity enabling customers to see, check and change their schedule for complete confidence and control. This will avoid expensive emergency providers and will add value to the property when it is sold because potential purchasers can see the full service history. **The Conveyancing Association has suggested in the past that all homes in the future should be sold with an electronic logbook.**

www.boldandreeves.co.uk
+44 207 408 7590



BOLD & REEVES
LONDON



THE ANNUAL DESIGN FESTIVAL RETURNS TO LONDON IN SEPTEMBER, AND CHELSEA IS TAKING PART AS AN OFFICIAL DISTRICT FOR THE FIRST TIME EVER. THE AREA HAS BEEN KNOWN FOR MANY CENTURIES FOR ITS DESIGN HERITAGE AND CREATIVE SPIRIT, WHICH WILL BE REFLECTED IN EVENTS HAPPENING FROM THE KING'S ROAD ALL THE WAY DOWN TO LOTS ROAD FROM 14-22 SEPTEMBER.



I-MADE AT SAATCHI GALLERY



MONICA VINADER



ABRAM GAMES AT THE NATIONAL ARMY MUSEUM

London Design Festival

Crafts / London Design Festival

SLOANE SQUARE / SEPTEMBER 2019

THROUGHOUT THE WEEK there will be something to tempt every artistic taste, from architecture and interiors to fashion and jewellery. Look out for an exciting collaboration between jewellery designer Monica Vinader and fashion editor Caroline Issa, exhibitions at Peter Jones, the London College of Fashion and the National Army Museum, as well as the inaugural I-MADE at the Saatchi Gallery and a talk on zero waste fashion at Eileen Fisher

ANNOUSHKA HIDDEN REEF 18CT YELLOW GOLD, ORANGE AND PINK SAPPHIRE CUFF

I-MADE AT SAATCHI GALLERY



workshops that capture the country's passion, innovation and craftsmanship.

19-22 September

The Art of Persuasion at The National Army Museum

This major exhibition explores the life and legacy of iconic designer Abram Games, focusing on the official war posters he created during the Second World War - a legacy that continues to influence visual designers today.

Historical pop-up at Peter Jones

As the store prepares to renovate its iconic façade, Chelsea stalwart Peter Jones will present the fascinating story of its Grade II listed building with a pop-up exhibition exploring how the store has changed from 1877 to present day.

The World of Kaffe Fassett at Anthropologie

Anthropologie will showcase the works of Kaffe Fassett, known for his colourful knitwear patterns used by fashion houses like Missoni.

Collaboration with Winch Design at The Rug Company

A unique exhibition that celebrates the brand's

WHAT'S ON?

Timothy Oulton's flagship store launch at Bluebird

The daring furniture and interiors brand is officially launching its new worldwide flagship gallery at Bluebird, featuring its most iconic designs alongside rare vintage collectibles and one-offs including a custom-designed spaceship.

I-Made at The Saatchi Gallery

Saatchi hosts the inaugural I-MADE, London's first exhibition solely dedicated to Italian design and manufacture along with talks and



I-MADE AT SAATCHI GALLERY

collaboration with Winch Design, by exhibiting a new collection of hand-knitted rugs inspired by the textures of the natural world.

Cycling at Peloton

Keen cyclists can make the most of a chance to experience Peloton's bikes, by booking an appointment at the King's Road showroom for a personalised tutorial.

Waste No More with Eileen Fisher

A talk by socially conscious fashion brand Eileen Fisher on the firm's zero waste initiative will bring together creativity and innovation. Learn about how Eileen Fisher is changing the way clothes are made from sustainable sourcing to her innovative take-back initiative.

14 September, from 6pm

Hidden Reef collection launch at Annoushka

Discover the brand's new Hidden Reef collection, inspired by the abundant textures and colours of the organic life found below the sea, and learn more about the craftsmanship behind Annoushka's designs.

Masterclasses at Little Greene

To celebrate the introduction of three new finishes for September, the eco-conscious paint company will be hosting a series of informative 'how to' masterclasses.

Drawing attention: The Digital Culture of Contemporary Architectural Drawings with Roca London

An exhibition curated by professors at Rhode Island School of Design, Harvard and Carnegie Mellon Universities will reveal the promise and the speculative future of drawing.

Artefact Footwear Patterns Futures with the London College of Fashion

Challenging the notion of how products change and influence the world we live in, the show will exhibit selected work from the London College of Fashion's graduate students.

Cocktails at Lema

Discover the showroom's latest modular storage system, which has been made in collaboration with architect and designer David Lopez Quincoces, while sipping a cocktail on 19 September, from 6:30pm to 8:30pm

The Ilse Crawford pop-up at George Smith

This pop-up exhibition space will showcase new pieces from the furniture designer's collaboration with George Smith and other exciting brands.

For more information on what's happening visit londondesignfestival.com



EILEEN FISHER

Miista at 41 Duke of York Square,
Chelsea, SW3 4LY

miista
/m.i.s-ta/

Designed in London | Handcrafted in Spain

miista.com @miista

02077304111



ALISON JACKSON

ARTIST on a MISSION

MEET ALISON JACKSON:
BAFTA AWARD-WINNING
ARTIST AND FILMMAKER,
CHELSEA RESIDENT
AND COUNCILLOR.
BY CHARLOTTE PASHA



QUEEN WITH CORGIS BY ALISON JACKSON

NEXT TIME YOU SEE A PHOTO OF THE Queen, or Elton John, or Donald Trump and Melania, look twice. It may just be one of Alison Jackson's creations – the artist has become famous for her lookalike celebrity photos.

"I'm interested in the fact that we can't tell what's real or fake anymore. We live in this manufactured media bubble we can't really get out of," she says. "That's what my work is about. There's a very serious undertone, but it's all entertainment. My work is multi-layered. The surface is humans, or entertainment, but actually the deep questioning is about what a scary world it is. Imagery is our first language, and through imagery we can't tell what's real or fake. Photography is a deceitful medium by its very nature – you can't tell what's real, as the thing has gone. It was only there when the shutter clicks," she says.

Alison is hugely interested in, and passionate about, the younger generation, but is also concerned for them. "We're constantly swiping and drinking a pint of coffee," Jackson says. "I'm writing a film at the moment called *Swipe*, sort of about our world of rubbish. I'm upset for the 14- and 15-year-olds – I think they need guidance," Alison says. "I just want to say, 'Sit down, read a book, focus!' There should be focus lessons."

One thing Alison herself has focused on recently is the A Day in Your Life photography competition. "I thought how nice it would be to try and discover new talent in this borough. I have lived and worked here since I was 16 and I was totally educated here," she says. "I went to night school at Hortensia Road, I did a diploma at Kensington and Chelsea College, Wornington Road, I did life-drawing classes and courses at Heatherley's, which got my portfolio ready for Chelsea College of Art, where I did my BA in sculpture, and then I did my Masters at the Royal College of Art. I am highly into education because of that experience, and I wanted A Day in Your Life to have primarily educational prizes." She went to various local art institutions and asked them to

donate courses and mentorships as prizes – and they did. "It was extraordinary," she says.

"We built a website and did a little poster campaign and there were hundreds of entrants. We're going to have to do it again – no getting out of it!"

The quality of the entries was amazing, Alison tells me, and the winning photographs, having been displayed at the Saatchi Gallery, are hopefully going to be shown at the Town Hall from September – though what she really wants is to put them on bus stops for all to see.

And her work as a councillor – Alison became one in May 2018 and her ward is Chelsea Riverside – is also inspired by young people. "As a councillor, you want to try and

make sure things get better.

I suppose that's what I enjoy doing. I love the borough and London and I love young kids. I want to make sure they have the best time they can possibly have. You don't know what the world has to offer unless you look for it," Alison says. "There's amazing diversity in the area."

Alison mentions many times how much she loves

the area, and how rooted in it she is as a former student and current resident and artist – she works locally from her studios on Lots Road. "I love the architecture, the terraces, the secret hidden gardens. I so appreciate the design and aesthetic. I love sitting outside Colbert and The Ivy, I love Gail's and Pavilion Road is great."

Busy doesn't even begin to describe Alison. "Sky is following me on my work about Donald Trump, for a documentary to hopefully air later this year, and I am working on shows in Vienna, Berlin and Shanghai for later this year," she tells me. "Plus, I have a one-woman theatre show that's just come off that I may put on for next March. And amidst all of this, I hope to have a little bit of a holiday!"

She well deserves one and I hope she gets a proper rest – but finally, Alison says, she's on the hunt for a lookalike Meghan Markle. No doubt she'll find the perfect person.

alison-jackson.co.uk



LOTS ROAD AUCTIONS

71 Lots Road, SW10 0RN
020 7576 6800
www.lotsroad.com
valuations@lotsroad.com

Auctions every Sunday
from 12 noon



FINE SALES - 22ND SEPTEMBER

20TH OCTOBER

STILL CONSIGNING

Payment within 12 days of Sale

SLOANE SQUARE / SEPTEMBER 2019



THE BEAUTIFUL three-storey glass-and-stone restaurant in Duke of York Square is officially opening. The team behind Caravan will be opening a new concept called Vardo – the name is inspired by the Romani travelling wagon from the 1800s. Fittingly, cuisine is global, taking influence from goods and spices across the world, while showcasing top British produce. Back-to-basics is the order of the day, so expect low- and slow-cooking techniques. Dishes on the menu will be served all day, so they can be enjoyed for breakfast, lunch and dinner – try the Baharat-rubbed lamb cutlet with green harissa and tahini. Be sure to make the most of the retractable curved glass wall, or grab a coffee and enjoy the new public roof terrace.



SLOANE STREET DELI has opened at 162b Sloane Street. A light, airy spot for coffee, catch-ups or dining at any time of day, the deli offers fabulous breakfast options, and sitting at the bar is great for people-watching. The menu is predominantly deli classics – think pastries, eggs and salads – but there's an Asian twist. We hear the sushi is epic.



ALAN WATSON, manager of Paxton & Whitfield (22 Cale Street), has won Young Cheesemonger of the Year at the British Cheese Awards 2019. It's a significant and well-deserved achievement.



GOOD NEWS for those who love delicious pan-Asian food: E&O has opened an outpost at 392 King's Road. The lobster noodles, Wagyu fillet truffle teriyaki and the Chelsea Flower cocktail are not to be missed, and the buzz is great. Executive head chef Aaj Fernando has spent the past year travelling throughout Asia, and you can tell – the flavours sing. It's Instagram-worthy, too, with a gorgeous open-plan space centred around a grand palm for a semi-tropical vibe.



MAÎTRE CHOUX

(59 King's Road) has launched savoury éclairs. The four new flavours from famed chef Joakim Prat include tomato and feta and crunchy spring vegetable. The latter is topped with slices of carrot, broccoli and cauliflower in a secret marinade and is filled with a smooth Earl Grey and carrot purée. The pastry remains as golden and delicious as ever. We can almost kid ourselves we're being healthy.

PROVENANCE

VILLAGE BUTCHER

We believe wholeheartedly in providing only
the best quality meat from carefully selected
British family-run farms.



Provenance Chelsea
247 Pavilion Road, London, SW1X 0BP
8am - 7pm, Monday - Saturday
10am - 4pm, Sunday

020 7730 5243 sloanesquareorders@provenancebutcher.com

provenancebutcher.com

Easy, tasty family meals | 60 day plus dry-aged British Beef
& Traditional Breeds | Next day delivery

CHEF ADAM HANDLING
SHARES THE SECRETS
BEHIND THREE OF
HIS KEY DISHES AT
RESTAURANT ADAM
HANDLING, CHELSEA. AS
TOLD TO CALLY SQUIRES

On a plate



IMAGES: TIM GREEN

STARTER

SCALLOP, OYSTER, CAVIAR

"I don't create my menus for other people, I create them to showcase what's great about Britain. I've got about five different seafood suppliers, purely because the weather is so unpredictable. It can be awesome up North and terrible down South or vice versa. My scallops are mostly lovely hand-dived Orkney scallops, which are often the size of your palm.

This dish is about flavours of the sea. The scallops are super fresh and therefore I think they taste better either as ceviche or lightly brined. I lightly brine mine to take off the excess water, thinly slice them and put them in a solution of rice wine vinegar and oil for three minutes. Then I pat them dry and sprinkle on a little salt.

I love the flavour but hate the texture of oysters, so for the dressing we boil them in the shell for exactly one minute in their own salt-water juices, blend them and pass them through paper towels to get rid of any grit. Then we mix that with crème fraîche, which is light and acidic, so it gives an awesome creamy oyster flavour. And then caviar on anything is delicious!

Presentation, to me, comes second to the flavours, and I like it as natural as I can possibly do it. It's not like there are pictures on the wall of how dishes should be plated. My chefs can do it however they like as long as the plates are the same. Here the green against white is beautiful. The green is from juiced leek tops, because I am nuts about my zero-waste concept."

MAIN

HIGHLAND BEEF, RAGU, BLUE CHEESE

"This beef goes off and on the menu because I buy whole animals, so one day the cut could be sirloin and the next shoulder or fillet. This Highland Wagyu is the best meat in the entire country. They don't get slaughtered when they are at their optimum selling price, which is 550 kilos for a normal cow. Instead, they get killed when they're ready, depending on fat content and weight. They all get fed by hand, which is lovely.

I don't like to serve any meat rare unless it's a tartare, because you don't break down the flavours and you taste too much iron. I prefer medium rare or medium, depending on the cut.

The ragu in the pot is all the bits that would normally get chucked away, which doesn't sound so appetising, but it's cooked slowly in a super-rich Bolognese, which tastes incredible. It's my favourite hangover food with a bread roll.

The inclusion of the pickle is my play on a burger. We brine, pickle and then ferment baby cucumbers, then we cut out tiny rounds of celeriac, and the scraps we turn into a purée, which we finish with blue cheese. We work with lots of different producers for our cheese selections, but I would say 90 per cent are British."



DESSERT

YOGHURT, SWEET CICELY, MILK CRUMB, MARIGOLD

"Herbs are bloody delicious and our chefs forage around London for our wild herbs. For the cicely, we have someone in the South of the UK who forages for us. It's hard to describe, but I'd say it's like a beautiful sweet grass.

I don't like super-sweet things, so I don't do super-sweet desserts. The marigold adds a bitter element to the dish. It's made by creating a parfait on acetate, which we roll into tubes. We then roll them in milk crumbs, which are basically crystallised milk.

For the apple and marigold sorbet, we use the whole apples, including the skin. We thinly slice them, freeze them and then shave them, which keeps the freshness and texture."



ADAM HANDLING, CHELSEA
75 SLOANE STREET



Miles Kirby

Meet the executive chef and co-founder of Caravan Restaurants, set to open Vardo in Duke of York Square

WE ARE ALWAYS on the lookout for interesting and beautiful buildings for our projects. The building in Duke of York Square does not disappoint – the site will become a landmark for Chelsea and beyond. The building is very cool – I can't wait to see it in full swing with the windows retracted to the ground and the room full of wonderful people enjoying themselves.

THE NEW CONCEPT is named for the vardo wagons used by Romani travellers during the 19th century. The menu's theme is No Boundaries, inspired by the notion of a wagon travelling the world, collecting produce and flavours as it goes. Vardo will also focus on low and slow cooking, and will give a globally influenced twist to produce sourced from



the UK. We work closely with a number of suppliers from in and around London, and the UK. Where possible, we always try to engineer our menus to make use of the best and most readily available British produce, especially when considering freshly grown vegetables, fish and meat.

THE MENUS WILL BE A combination of some Caravan classics I just don't think we can do without, and a lot of new dishes. I am loving working on a lot of new vegetarian and plant-based dishes. Brined mustard greens are the best thing I've eaten so far in development ... watch this space.

IN THE 20 OR SO YEARS I have been in London, I have seen the restaurant scene evolve dramatically. It seems now as though there is a great restaurant opening every week. People eat out more, and the demand for good food with easy, fast, relaxed service is greater than ever. The street-food scene has evolved in the time I've been here, too, and has proved a great opportunity for young creative operators to give an idea a chance without the financial outlay required to set up a restaurant. It keeps the creativity alive and can be a great stepping stone.

I REALLY LIKE PAVILION ROAD. The feel of the street is fantastic, like a true

market street. Provenance Village Butcher in particular is a favourite and a regular stop for me on the way in and out of Vardo. I like to grab a schnitzel at Colbert, sit outside and watch the world go by.

I DRAW CULINARY INSPIRATION from

anywhere and everywhere. A new menu item could be born from a visit to an Asian supermarket, flicking through a book or seeing a photo on Instagram. What's important is that we don't recreate exact replicas of dishes we see elsewhere, but rather adapt those ideas into a creative and new expression that is respectful to the cuisine from which it is derived and to the ingredients we manipulate.

WE WANT PEOPLE to use the space at all times of the day. A place for a meeting, a setting for a formal celebration or a living-room extension for locals on a Tuesday night. Vardo will be welcoming, relaxed and full of flavour and wonderful people.

9 Duke of York Square





True luxury is time

The Lanesborough Club & Spa is a private members' health and fitness club where time ticks to an alternative tune. Here, world-renowned fitness regimes, nutritional programmes, spa and beauty treatments are bespoke, allowing for an optimal state of wellbeing.

Welcome to the epitome of tranquillity, where high octane lives find much needed rest and relaxation. Quote "**Sloane Square**" when enquiring.



THE LANESBOROUGH
Club & Spa
LONDON



THERE AREN'T MANY who can say they've helped plan the Whale Launch in the Hintze Hall at the Natural History Museum, or the British Fashion Awards at the Royal Albert Hall, but then Rhubarb isn't your average catering company.

And Gemma isn't your average event planner. Her role involves "the management and support of the team of event planners, from initial event enquiry through to meetings, site visits, tastings and finally to the event itself".

The nature of events has changed over the years, Gemma says. Now, "almost all events require a menu tasting and there has also been an increase in desire for a more relaxed style of dining at events".

With the changing nature of events comes a change in food preferences, too. "We have seen an increasing level of dietary requirements, and clients are very conscious of selecting gluten-free, vegan and dairy-free options for events. We have also seen an increasing demand for ingredients to be locally sourced. Some examples include our wood-fired pizza ovens serving up pizza with mozzarella sourced from Laverstoke Park, a UK farm leading the way in bio-dynamic and organic farming methods, and a delicious charcuterie stall showcasing British produce from Cannon & Cannon." As for the next food trend, Gemma says we are

The main **EVENT**

GEMMA BACON IS HEAD OF PLANNING AT RHUBARB, WHICH CATERS FOR SOME OF THE MOST EXCLUSIVE EVENTS IN TOWN. GEMMA TALKS FOOD TRENDS AND PLASTIC-FREE INITIATIVES





cheese and accompanying ingredients. My recent favourite is our aged Gruyère soufflé, watercress velouté, morels, chive flowers and Ticklemore foam,” Gemma says.

As well as working on events at the Saatchi Gallery, Gemma tells me: “We look after a large number of private clients that reside in Chelsea” – but she is too discreet to say more than that. Back at the Saatchi Gallery, our Chelsea Awards ceremony (see page 53) is going to be catered by Rhubarb and will be a canapés affair. Gemma’s favourite of the Rhubarb options are the new savoury doughnuts. They’re a cut above the average: “Miso shiitake doughnut with fermented chilli and duck doughnut with hoisin emulsion.” This is part of the magic, you see: food sets the tone for the night, so with Rhubarb overseeing, expect great things.

seeking “delicious alternatives such as plant-based protein dishes”.

Plant-based or otherwise, for a catering company, provenance is of paramount importance. “We have a network of amazing suppliers all over the country that we have strong, long-standing partnerships with. We are incredibly proud of our high-quality produce. No matter the clients’ brief, we are dedicated to sourcing sustainable, seasonal produce as locally as possible,” Gemma says.

It’s not the only way in which Rhubarb is focused on sustainability. “Sustainability is extremely important, and increasingly so, especially for the venues in which we cater, such as the Natural History Museum and Guildhall. A few initiatives we have introduced include paper straws across the business, paper cups instead of plastic for all staff at events and the composting of all food waste,” Gemma says.

Rhubarb’s food is seriously good – that, after all, is how a catering company survives in a notoriously cut-throat industry. What dishes stand out? “Our signature twice-baked cheese soufflé is always a hit, made using the best seasonal





Chelsea Physic Garden Christmas Fair 2019

The annual celebration will host over 100 curated stands showcasing the finest independent suppliers within the beautiful surroundings of the Garden

22nd, 23rd and 24th of November

- * Shopping * Father Christmas * Food stalls * Mulled wine *
- * Handmade wreaths and garlands * Chocolate tasting *

The nearest tube to the Garden is  Sloane Square

Tickets £7. Book now at chelseaphysicgarden.co.uk



Sloane Gardens, SW1W 8ED

A stunning TWO bedroom 1,226 sq ft First and Second floor maisonette just off Sloane Square. Occupying one of the prime spots at the quiet southerly end with views up the full length of this lovely tree lined street towards Sloane Square.

Large Reception with Wooden Floors, Working Fireplace and Balcony : Fully Fitted Kitchen with Breakfast Table : Master Bedroom with En-suite Bathroom and Dressing Area : Second Double Bedroom : Second Full Bathroom

Floorplan from justin@proprium.co.uk

Long Let Unfurnished £1700 pw

www.proprium.co.uk
020 7589 6298
justin@proprium.co.uk



PROPRIUM
Established 1974

ATELIER SWAROVSKI BY PENELOPE CRUZ



FASHION conscience

SUSTAINABILITY HAS
NEVER LOOKED SO
STYLISH. BY SOPHIA
CHARALAMBOUS

PHOTO: GREG WILLIAMS



TIFFANY & CO.

The Tiffany T Two Ring is made in 18k sustainable gold with diamonds, £2,675, 145 Sloane Street

FLORENCE BRIDGE

Embroidered cowboy shirt in jade green by Shatila Studio, founded by female Syrian and Palestinian refugees, £225, Harvey Nichols, 109-125 Knightsbridge



TOAST



BRORA

Merino Intarsia Respect jumper made of sustainably sourced merino wool, £195, 8 Symons Street



MUJI

Organic linen easy maxi-skirt made sustainably on farms in Xinjiang Plateau, Northwest China, £59.95, 118 King's Road

LEVI'S

Ribcage straight-ankle jeans made under the Water<Less initiative, reducing the use of water in the finishing process, £100, Peter Jones, Sloane Square



VEJA

Rio Branco trainers made of organic cotton, wild rubber from the Amazon, vegetable-tanned leather and recycled plastic, £105, Anthropologie, 131-141 King's Road



CONVERSE

Renew Canvas Collection, made from 100 per cent recycled polyester, £75, Office, 58 King's Road



RAYMOND WEIL

Freelancer watch, by supporters of music therapy charity Nordoff Robbins, £1,595, Peter Jones, Sloane Square



JOHN LEWIS & PARTNERS

Recycled fabric tailored blazer in navy, £149, Peter Jones, Sloane Square



VILEBREQUIN MAN

Shorts made from reworked ocean and textile waste, £120, 23 King's Road



TUMI

Suitcase made of post-consumer recycled bottles and post-industrial recycled nylon, £595, Harrods, 87-135 Brompton Road



GEOX

Nebula Man trainers with environmentally friendly upper made from recycled polyester, £120, 33 King's Road



EILEEN FISHER IS ONE OF FASHION'S CHAMPIONS OF CLASSIC WOMENSWEAR – AND SHE'S MAKING SUSTAINABILITY A PRIORITY. CHARLOTTE PASHA ASKS THE WOMAN BEHIND THE BRAND ABOUT ITS ECO CREDENTIALS



THE Queen *OF* Green

Sustainability / Eileen Fisher

SLOANE SQUARE / SEPTEMBER 2019



What is the Eileen Fisher aesthetic?
Simple, timeless design.

Where and how are the clothes made?
From the beginning, we have always taken pride in how our garments are produced, considering the process from the very first seed. We make approximately 20 per cent of our products domestically. In New York we partner with five factories. We also manufacture clothes internationally, always choosing to partner with supply chains that are good for people and the environment.

What are some of your favourite pieces in the current collection?
We have so many great pieces made of Tencel®, a sustainable fabric that we've been using more and more each season.

What inspires you?
I am always inspired by the work that other companies are doing around sustainability. It is wonderful to see a myriad of companies addressing such a critical issue.



EILEEN FISHER

Who are your clothes designed for?

Eileen Fisher clothes are made for any woman who wants to dress with ease and confidence. I am always surprised at what pieces the younger generations are drawn to. It is fun to see how they style them.

Why is sustainability important to you?

Ever since I founded the company in 1984, I knew I wanted sustainability to be at the forefront. I believe that business should be a force for good. That means ensuring our supply chains don't harm people or the environment.

Who else do you admire in the industry for championing similar values?

Patagonia is a company I've always admired as a leader of sustainable and ethical fashion.

How do you incorporate sustainable living on a personal level and within the brand?

We have our take-back programme that works to keep our clothes out of landfills. Our goal is to leave less fabric waste on the cutting-room floor, use less water and emit less carbon. We invest in renewable energy and aim to cut our reliance on air shipping. Personally, I try not to wash my clothes often and instead use a steamer to revive my garments.

How do you think the industry is changing to be more sustainable?

Whether it's creating clothing take-back programmes to extend a garment's life-cycle or choosing to use sustainable fabrics, I've seen so many businesses incorporate sustainable practices into their framework. My hope is that everyone involved in this industry does their bit to protect our planet.

What is next for Eileen Fisher?

Continuing to innovate our circular design practices as well as be innovative in responding to what the customer is looking for and responding to her needs as best we can.

Eileen Fisher, 80 King's Road

CHELSEA
HISTORY
FESTIVAL

9-13
OCTOBER 2019

#ChelseaHistoryFest



STORIES THAT SHAPE OUR FUTURE

chelseahistoryfestival.com

35 events celebrating history set in the heart of iconic Chelsea.

World-Class Speakers | Family Fun | Live Music | Botanical Workshops

Royal Hospital Road 🚶 Nearest tube Sloane Square

NATIONAL
ARMY
MUSEUM



FOUNDING PARTNERS



COUNTRY & TOWN
HOUSE

MEDIA PARTNERS

SLOANE SQUARE / SEPTEMBER 2019

FULL HOUSE

DAISY KNATCHBULL KNOWS TAILORING. WITH A BACKGROUND IN FASHION AND A THREE-YEAR STINT AT HUNTSMAN, SHE'S WELL PLACED TO SHAKE UP THE WOMEN'S SUITING INDUSTRY – AND HER VENTURE, THE DECK, IS DOING JUST THAT. CHARLOTTE PASHA FINDS OUT MORE



DAISY KNATCHBULL PHOTO: CHARLIE TAYLOR



WHEN, BACK IN 2016, Daisy was the first woman to wear top hat and tails at Royal Ascot, she found she wasn't the only woman who liked the idea of doing so. "I realised there was a demand for women that wasn't necessarily being met in the same way it was for men. Opening a tailors exclusively for women among the macro-trend of female suiting and rise of female empowerment couldn't have been more perfect," she says.

And so, The Deck was born – so called because the brand offers four styles of suits, just as there are four suits in a deck of cards. And it's even cleverer than that – "It is also representative of 'reshuffling' the way we think about tailoring and prioritising women for the first time. Every suit comes with a little Ace of Spades stitched into the inner cuff of the right sleeve, reminding our clients we all have an ace up our sleeve!" Daisy says.

The four key styles are just a starting point.

Fashion feature / The Deck

“We learn everything we can about the client – what she does, where she goes. We then try on the different styles,” Daisy says. There are four styles of jacket and trousers,” Daisy says, including single-breasted and boyfriend-style jackets, and cigarette leg and flared trousers. “The client is able to have a say in all of the styling details, though – style of pocket, size of lapel, length of jacket, how tapered it is and so on,” Daisy says. She goes on: “Our tailor takes measurements to create a unique garment based on the client’s choice of styling details, cloth, lining, button, even thread colour and monogramming. This is then sent to our seamstresses in Portugal. The garment will then come back for what we call a ‘baste fitting’ and later there is a final fitting where tweaks and adjustments can be made,” Daisy says. There are plenty of material options, too. “Ninety per cent of our cloths come from the UK, with 10 per cent Italian. We have everything from velvet to corduroy and black tie to linen.”

Unsurprisingly, there is no single customer. “We have clients from 18 to 80 and of all backgrounds and professions. It’s exciting to see that suiting is no longer constrained to the office, but also a lot of working women have struggled for years to find somewhere to go for their suiting needs – we are happy that many have come to us,” Daisy says.

Championing sustainability and mindful purchasing is hugely important to Daisy and The Deck. “We value the considered, not the impulse, purchase. By producing only on a made-to-order basis, each piece is made just for you, only when you decide you need it. With no inventory or bulk-order fabrics,



we are able to eliminate waste from our business, counteracting the devastating scale of overproduction that is currently going on in the fashion industry, the majority of which often ends up in landfill,” Daisy says. She goes on: “We work with highly skilled artisans and craftsmen, helping to keep long traditions, techniques and cultures alive. Alongside this, we are committed to using responsible materials and natural fibres such as wool, linen, and organic cotton, which are all naturally biodegradable. We also offer buttons made from milk and linings made from wood pulp.”

You can find Daisy in Chelsea regularly – she lives in the area and the atelier is below Baar & Bass at 336 King’s Road. Regular haunts include the Chelsea Arts Club and a stroll round Chelsea Physic Garden in the summer – “getting lost in books at John Sandoe and Pavilion Road, too. It’s like a little village with a butcher, baker and cheesemonger. And we are very excited that Joe & the Juice has opened right opposite our store!”

Next time you walk down the street and see a woman in an impeccably cut suit, take a moment to ask her where it’s from. It may just be The Deck, which is set to make a real impact. thedecklondon.com



Start *your* FLORAL JOURNEY with *Moyses Stevens*

JOIN ONE OF OUR FLORAL DESIGN CLASSES THIS SEPTEMBER

As London's oldest florist, great floral design is in our DNA. It's defined us for generations and is still at the heart of everything we do today, including our fabulous Battersea Flower School. An Instagrammable Eden of flowers and plants, the school offers students the chance to learn with the best in the business on either a 3 hour taster session, 1 day course or longer term vocational qualifications.



CONTACT OUR TEAM TODAY FOR BOOKING
INFORMATION & COURSE DETAILS OR VISIT
WWW.MOYSESFLOWERS.CO.UK
TO BROWSE OUR SERVICES.



KICK-START Q4

As you gear up to complete important projects for the year, hire a temp to help with the workload. We can help with your short- and long-term temporary requirements.

Call us today on 0207 917 1801

FIERCELY DISTINCTIVE | BUSINESS SUPPORT | VIRTUAL | PRIVATE | HOSPITALITY
tiger-recruitment.co.uk

TIGER
Recruitment

A dark blue, short-sleeved t-shirt with a crew neck. The shirt is laid flat, showing its simple design. A small white tag is visible at the neckline with the Sunspel logo. The background is white with two horizontal lines at the top.

SUNSPEL CEO
NICK BROOKE
ON THE BRAND'S
CLASSIC COTTON
T-SHIRT. AS TOLD TO
CALLY SQUIRES

“Sunspel has
been making
T-shirts for 160
years ... it’s an
amazing product
because it’s so versatile”

"I BOUGHT THE BUSINESS IN 2005 from Peter Hill, who was the great-grandson of the founder. My wife's aunt was actually his companion in old age, so it's sort of still a family concern, even if not a direct family business. The brand was founded in 1860 and made some of the earliest ever T-shirts, which in those days were very much underwear garments. Sunspel also introduced the boxer short to the UK just after the war.

Our Chelsea store opened at the end of June, and I've always wanted to have a store here. It's a really iconic area of London and has such a special character. Plus lots of our existing customers live here.

Sunspel has been making T-shirts for 160 years; for me personally it's an amazing product because it's so versatile [in terms of dressing up or dressing down]. Ours are made at our factory in Long Eaton,

near Nottingham, which we've had since 1937.

They are made from long staple cotton that's spun to be two-fold, so that it's very strong but also quite lightweight. After spinning, it's passed over a flame to take all the little fluffy bits off, which makes it very smooth. The knitting happens in Leicester on machines that are set at a very specific tension, and the fabric is then dyed in Nottingham.

They really last for years, but to best look after them they should be washed on a gentle cycle under 30 degrees. It's best to reshape while flat, as hanging may stretch the fabric. And the key thing is to never, ever tumble dry.

We source our Pima cotton from California, and for our super-luxury T-shirts we use a stunning Sea Island cotton from Jamaica.

We have six core colours, and then roughly 10 new colourways introduced each season. Our most recent set of colours were a collaboration with an artist called Richard Caldicott, and based on his geometric prints.

Getting the fit right with a basic like a T-shirt is incredibly difficult, even though people assume it's easy. Over time they have tended to become shorter, with the arms less T-shaped and more closely fitted. Menswear is easier as we have just two fits, whereas with womenswear we have a much broader range of fits – like classic, a boyfit (which is looser), a boatneck – because we don't believe there is one perfect fit for everyone.

In terms of sustainability we know exactly where our cotton comes from and where our T-shirts are made, but people do sometimes forget that the most important thing is to buy clothes that you want to wear and that will last for a long time. Lots of my own Sunspel T-shirts are over five years old and still going strong, and when one does get a little tear by a seam you can transfer them to nightwear."

NICK BROOKE



*£70 from Sunspel,
73 Duke of York Square*

The Walton Street Stationery Company

PRIVATE STATIONERS SINCE 1970



SHARE YOUR JOY THIS SEASON WITH BESPOKE CHRISTMAS CARDS




FESTIVE + BESPOKE + ELEGANT

Community / The Chelsea Awards

SLOANE SQUARE / SEPTEMBER 2019



THE CHELSEA AWARDS



NOMINATIONS FOR THE CHELSEA
AWARDS ARE NOW CLOSED, AND
THE BIG DAY ON OCTOBER 8 IS
NEARLY UPON US

Community / The Chelsea Awards

WE ARE PROUD OF THE SHOPS, restaurants, artisans, businesses and, above all, individuals that make up Chelsea. Over the past few months, we have highlighted some of our favourite local pit stops in a bid to encourage you to think about yours – which you have. Nominations for all seven Chelsea Awards categories have flooded in and we have loved seeing who you believe to be worthy winners – thank you. From Sloane Square to Pavilion Road and the King's Road and beyond, nominations have now been passed over to an esteemed panel of judges, all key participants in our community, who will deliberate.

Jeweller Theo Fennell is sponsoring the Masters of Craft Award, in part because, he says, "Anything that promotes and rewards the skill and tenacity needed to become a master craftsman is to be celebrated."

Theo goes on: "Chelsea has always been a centre for the arts and a sanctuary for the artist and the artisan. Our patrons are creative and interesting people. Chelsea is a magical place and you can sense it in the atmosphere. There are wonderful bookbinders, engravers, woodworkers, stonemasons and craftspeople of all sorts all over Chelsea. Just walking down any road, you can see examples of their work in shop windows, in gardens and, indeed, being worn."

Nowhere will this be truer than at our Awards ceremony, a shining example of all that Chelsea is. With catering by Rhubarb – read more about their sustainability efforts on P. 43 – it is set to be a wonderful evening. The Chelsea Awards brings together friends, neighbours, businesses, unsung heroes and the stalwarts of our community – we can't wait.

AWARD CATEGORIES

ONLY IN CHELSEA

a business that brings something unique to the area

COMMUNITY HERO

an organisation or person that has benefited the community through their actions

CULTURAL CHAMPION

an organisation or person that has enriched Chelsea's culture

IN GOOD TASTE

someone who has made Chelsea more delicious

COMMUNITY COLLABORATION

businesses who have joined forces for the greater good

MASTERS OF CRAFT

an artisan who elevates the everyday to the extraordinary

FUTURE FORWARD

a company innovating to meet tomorrow's challenges



CADOGAN

INEOS



AMERICAN
SMILE
SLOANE SQUARE



THEO FENNELL



CAPRICE
Holdings Limited



dermalogica



Forward-thinking legal advice

Being prepared for tomorrow means making the right decisions today.

When you need exceptional, tailored legal advice focused on your future, delivered with the utmost care, simply get in touch.

Call us on 020 7591 3333

or find out more at www.crippspg.co.uk

Sponsors of the 2019 Chelsea Awards 'Future Forward' award



SLOANE SQUARE / SEPTEMBER 2019

A CHORAL sensation

WILL VANN, IMAGE: TOM ALLWOOD



THE CHAPEL CHOIR AT THE ROYAL HOSPITAL IS A TRUE CHELSEA INSTITUTION. CHARLOTTE PASHA CHATS TO ITS ORGANIST WILL VANN

EVERY CHELSEA RESIDENT is proud of the Royal Hospital. Founded in 1692 by King Charles II, it serves a wonderful function as a home for some 300 army veterans. The building itself is beautiful, a listed site designed by Sir Christopher Wren, but of course the pride and joy are the Chelsea Pensioners themselves.

What is less known about the Royal Hospital is its Chapel Choir, a professional church choir of 12 singers. William Vann, MA (Cantab.), ARAM, FRCO, is the organist (there have only been 14 since the hospital's foundation) and director of music. "The Chapel Choir of the Royal Hospital Chelsea is one of the most highly regarded professional church choirs in the country. Several members of the choir sing regularly with the world's leading consort groups," Will says.

While the Chelsea Pensioners themselves don't sing in the Chapel Choir (though they do have their own choir), they enjoy it hugely. "The choir sings choral matins in the Wren Chapel at the Royal Hospital Chelsea every Sunday at 11am (open to the general public), and provides the music at carol services, weddings and other events at the Royal Hospital. The choir also gives regular concerts, both in the Wren Chapel and at Cadogan Hall," Will says. He goes on:





**“THE CHOIR
ALSO GIVES
REGULAR
CONCERTS, BOTH
IN THE WREN
CHAPEL AND AT
CADOGAN HALL”**

ABOVE: CHRISTMAS
CAROL SERVICE IN THE
WREN CHAPEL IMAGE:
PROFOTODESIGN.COM

OPPOSITE TOP:
CJR REMEMBRANCE
RECORDING

“Many of the Chelsea Pensioners are fans of classical music and it is often a huge – and pleasant, I hope – surprise to them when they join the Royal Hospital that there is such amazing music going on here.” In fact, sometimes they even get involved. “Our 2016 Carols from Chelsea disc featured Chelsea Pensioner George Hatton singing a brand-new arrangement of ‘White Christmas’ with the choir – the first time, at the age of 88, he had featured on a recording,” Will says.

Lucky Will gets to live on site, a privilege for the organist and the organ scholar. “We’re lucky to be members of the Chelsea Pensioners’ Club – quite an institution – and I love the strong community here. I’ve got two young boys and they’re so lucky to have 300 surrogate grandparents living on site! Getting to know the Pensioners is hugely rewarding, as many of them have so many incredible stories to tell.”

As for how you can join the chapel choir – it’s a competitive process. “When a vacancy arises in the choir, I think it’s fair to say that a long list of people will apply. But only the finest musicians will be chosen,” Will says.

It’s an exciting time for the Chapel Choir. “Our autumn concert in the Wren Chapel on November 6 is in collaboration with the Ralph Vaughan Williams Society. The composer Ralph Vaughan Williams was one of the most influential voices in English 20th-century music and he was our neighbour, too, living at 13 Cheyne Walk between 1905 and 1929. In 2018 the Chapel Choir released two discs of his choral music to extensive critical acclaim, and our concert will showcase some of the highlights of those recordings alongside his sumptuous Mass in G minor, *Valiant for Truth* and two works written for the 1953 coronation of Queen Elizabeth II: *O Taste and See* and *The Old Hundredth*. We’re going to get everyone in the audience to join in for the latter!” Will says.

The Chapel Choir at the Royal Hospital really is a remarkable institution that deserves to be far better known than it is. “I hope that the choir’s singing deepens the experience of anyone who attends one of our services,” Will says. “It is an integral part of the history and life of the Royal Hospital.”

Royal Hospital Road



LOCAL CONSULTANT
PLASTIC SURGEON,
CHRIS ABELA
TAKES A BESPOKE,
DISCREET AND
HOLISTIC APPROACH

REFRESHING AND PROTECTING A YOUTHFUL APPEARANCE

If you're after a tweak...

AS TAN LINES FADE, the evenings begin to draw in and it feels harder to maintain a healthy lifestyle, it's no surprise that the thought of a non-surgical 'tweak' is more and more appealing. Designed to enhance your appearance in a non-invasive way, with minimal disruption; these are subtle but effective modifications and generally have people commenting on how well you look, rather than on a specific change. A non-surgical treatment may be just a tweak, but that doesn't mean it is given any less importance than any other procedure. Indeed, for consultant plastic surgeon,

Chris Abela, patient care is the first and foremost priority.

Chris is an expert in non-surgical treatments and rejuvenating facial cosmetic procedures as well as improving facial scars and removing skin blemishes and birth marks, resulting in smoother skin and a more youthful appearance. At this time of year, Chris also offers family and individual mole checks as moles can change over the summer months.

Where non-surgical interventions may buy some time, sometimes surgical interventions will make a more permanent and significant change. Surgery needn't be dramatic or scary and is always handled

ADDRESSING FORM TO RESTORE OR PERFECT OUTLOOK



SUBTLE BUT EFFECTIVE
MODIFICATIONS GENERALLY HAVE
PEOPLE COMMENTING ON HOW
WELL YOU LOOK, RATHER THAN
ON A SPECIFIC CHANGE



CHRIS ABELA

with a delicate and compassionate touch within Chris' clinic at 102 Sydney Street, Chelsea: a calm, comfortable and immaculate environment to be treated.

Chris is also a specialist in abdominoplasty after childbirth and is confident with the huge spectrum of issues that this area presents. Body contouring can tighten separated tummy muscles and take unwanted pounds off to allow a more active lifestyle. The reconstructive surgery he performs aims to restore normality after injury or skin cancer. Such surgery requires real specialism, something that Chris has trained for and honed over the years. The aim of all surgery is an informed and excellent patient experience with fabulous results and a better quality of life, long after the scars have healed.

Above all, Mr Chris Abela is utterly involved in every step of the journey, from creating a detailed plan with his patients, to maximising the results afterwards. Professionalism, discretion and quality lead the way.

chrisabela.co.uk
info@chrisabela.co.uk
020 3651 0547



of the best



More and more of us are realising that eco-friendly shopping is the only way forward. Here is our pick of the must-have items in store right now that are kind to the planet without compromising on style and luxury

**MAROON SCARF
MADE WITH
NATURAL DYE**

£375, Bamford,
104 Draycott Avenue



**LOW-VOC ECO
PAINT POT**
from £25, Little
Greene, 310 King's Road

**LA BOUCHE ROUGE
REFILLABLE LIPSTICK**

£32 per refill, Harrods,
87-135 Brompton Road



Eco-conscious choices / Top 10

SLOANE SQUARE / SEPTEMBER 2019



4

STOJO REUSABLE TRAVEL MUG
£14.95,
Harvey Nichols,
109-125 Knightsbridge

**THE SOAP CO.
WOOLLEN SOAP
PEBBLE, HANDMADE
IN THE LAKE DISTRICT**
£14, Peter Jones,
Sloane Square



5



6

**LILY OF THE VALLEY
CHARITY CANDLE**
£48, Jo Malone,
150 Sloane Street

7

**SORRY
ARTWORK BY
HARRY BUNCE
ON RECOVERED
PLYWOOD**
£650, Walton
Fine Arts,
152-154 Walton
Street



8

**HAMAMINGO HAND-
WEAVED OEKO-TEX
COTTON TOWEL**
£30, Love Brand,
5 Park Walk



9

**RECYCLED ACETATE
GLASSES,**
from £295,
Tom Davies,
54 Sloane Square



10

**TANGENT GC
SOYA BEAN AND
SUNFLOWER STAIN
REMOVER**
£11.90, BLANC,
85 Lower Sloane Street



Food / Pavilion Road

SLOANE SQUARE / SEPTEMBER 2019

CALLY SQUIRES TALKS
TO CADOGAN'S HEAD
OF GARDENS PETER
OATES ABOUT THE NEW
SEASONAL FOODIE TRAIL
ON PAVILION ROAD

Follow the EDIBLE ROAD



ABOVE: PETER OATES

LEFT: CHELSEA
PENSIONER MONICA
PARROTT PUTTING
FINISHING TOUCHES TO
EDIBLE PLANTING

THE ARTISAN DISTRICT of Pavilion Road was completed in July. To mark the milestone, Cadogan has planted an edible trail for residents and visitors to forage and follow. A group of Chelsea Pensioners in uniform marked the special occasion by helping to complete the planting.

Plants will change seasonally throughout the year. Cadogan's Head of Gardens Peter Oates designed the trail in light of the growing trend in micro-gardening, and with the wellbeing associated with the green-fingered hobby fully in mind. "All the plants included in the trail have been chosen for their ease to grow and suitability to the climate," Peter says. "I love walking through Pavilion Road and seeing people's reaction to the planting. The intention is to inspire people to take the idea and replicate it on their patio, balcony or window box," he adds.

Begin at the entrance to the road, where you'll find a beautiful hand-painted map designed by illustrator Claire Spake. Each planter has a brass plaque, etched with a QR code, which, when scanned by a smartphone, will present information, recipes and gardening tips.



Over the summer, you may have seen "heritage plants, such as the Chelsea fig and seasonal fruits that thrive in the local climate – including the Riesling grape vine, blueberries, apples, pears, blackberries and strawberries. There are also recipe pots," Peter says, "which include all the main ingredients required to make something scrumptious, like an apple crumble." Other pots Peter opted for are "flavoured green tea, including a Camellia sinensis (tea plant) and ingredients such as mint and chamomile. There are also herbs and spices to activate the senses." More exotic plants, Peter says, are "ready-planted pineapples, pomegranate and banana trees," which are as visually striking as they are delicious.

With the environment in mind, the trail uses no plastic pots, peat-free compost and sustainable plant feed in the form of mulch. Plus, the compost used for the fruit is made from wool and bracken. Even the water supply that is used to hydrate the various plants is taken from tanks that collect rain water under the road. All in all, edible planting is a charming addition to an utterly charming street.

Peter is still deciding what to plant for Autumn, so watch this space and be sure to go for a stroll - you may just get inspired.

To book a tour with Peter, or attend a workshop or tasting on the road, visit pavilionroad.co.uk/edible-trail





GOLDEN years

FAMED TABLEWARE BRAND DAVID MELLOR CELEBRATES THE 50TH ANNIVERSARY OF ITS SLOANE SQUARE SHOP THIS OCTOBER. CHARLOTTE PASHA TALKS TO CORIN MELLOR, DAVID'S SON AND THE CREATIVE DIRECTOR

You may not realise it, but we all come into contact with a David Mellor-designed item almost every day. Maybe it's the stainless steel cutlery he designed for NHS hospitals, or the modern traffic light, which he helped the government re-design in the 1960s. Influential and innovative, David Mellor is a brand worth celebrating

WHY IS SLOANE SQUARE THE RIGHT PLACE FOR DAVID MELLOR?

When we opened the shop in the 1960s the area was a vibrant mix of artistic entrepreneurs. Elizabeth David and Terence Conran had both set up their shops around the same time as my father. People were pushing boundaries and the area was at the epicentre of the new culinary revolution that changed the food habits of the nation. Over 50 years the area has gradually refined itself, but it still has an eccentric edge and a love of good food and great design. Plus my mother Fiona MacCarthy grew up in the area.

HOW HAS THE BRAND CHANGED OVER THE LAST 50 YEARS?

As the Chelsea area has refined itself the David Mellor shop has responded. The



Design / David Mellor

SLOANE SQUARE / SEPTEMBER 2019



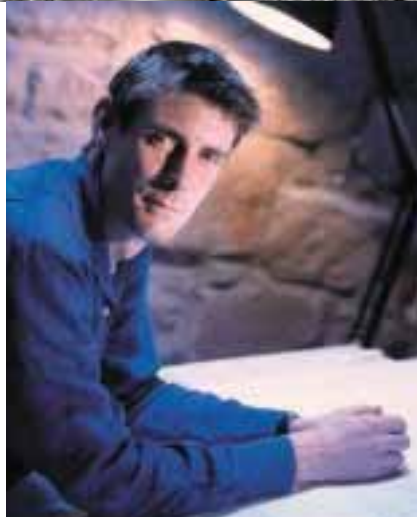
original name for the shop was actually David Mellor Ironmonger, as it was inspired by the eclectic ironmonger shops of my father's Sheffield childhood. Over the years we've responded to changing demand within the area and focused more on fine tableware and kitchenware.

WHO SHOPS AT DAVID MELLOR?

Regulars include some celebrities, Hollywood stars and top chefs, but the best clients are the Chelsea residents who appreciate good design. We're delighted that we have several generations of the same local families who shop with us.

HOW DOES DAVID MELLOR INCLUDE SUSTAINABILITY IN ITS ETHOS?

As well as working hard on our packaging and our own cutlery production processes, we try to design products that will last – longevity both in terms of the quality of manufacture, but also from a visual or stylistic point of view, so they'll still be a pleasure to use 10, 20, even 50 years later! There's a great northern expression – 'Buy cheap, buy twice' – and I think people are waking up to how this applies massively to issues of sustainability.



TOP: DAVID MELLOR AND SON CORIN IN THE SLOANE SQUARE SHOP.
ABOVE: CORIN MELLOR

IS FORM OR FUNCTION AT THE FOREFRONT?

I think it's a very delicate balance. I'm generally a great believer in the fundamental idea that 'form follows function', but I also think that occasionally a little more creative intervention is needed to make a product visually desirable.

WHERE DO YOU LIKE TO GO IN CHELSEA?

The Saatchi Gallery is a favourite of mine. I also particularly like the new Pavilion Road development with its lovely mix of shops. In a way, it's almost returning the area to what it was like when we set up the Sloane Square shop in the late 1960s.

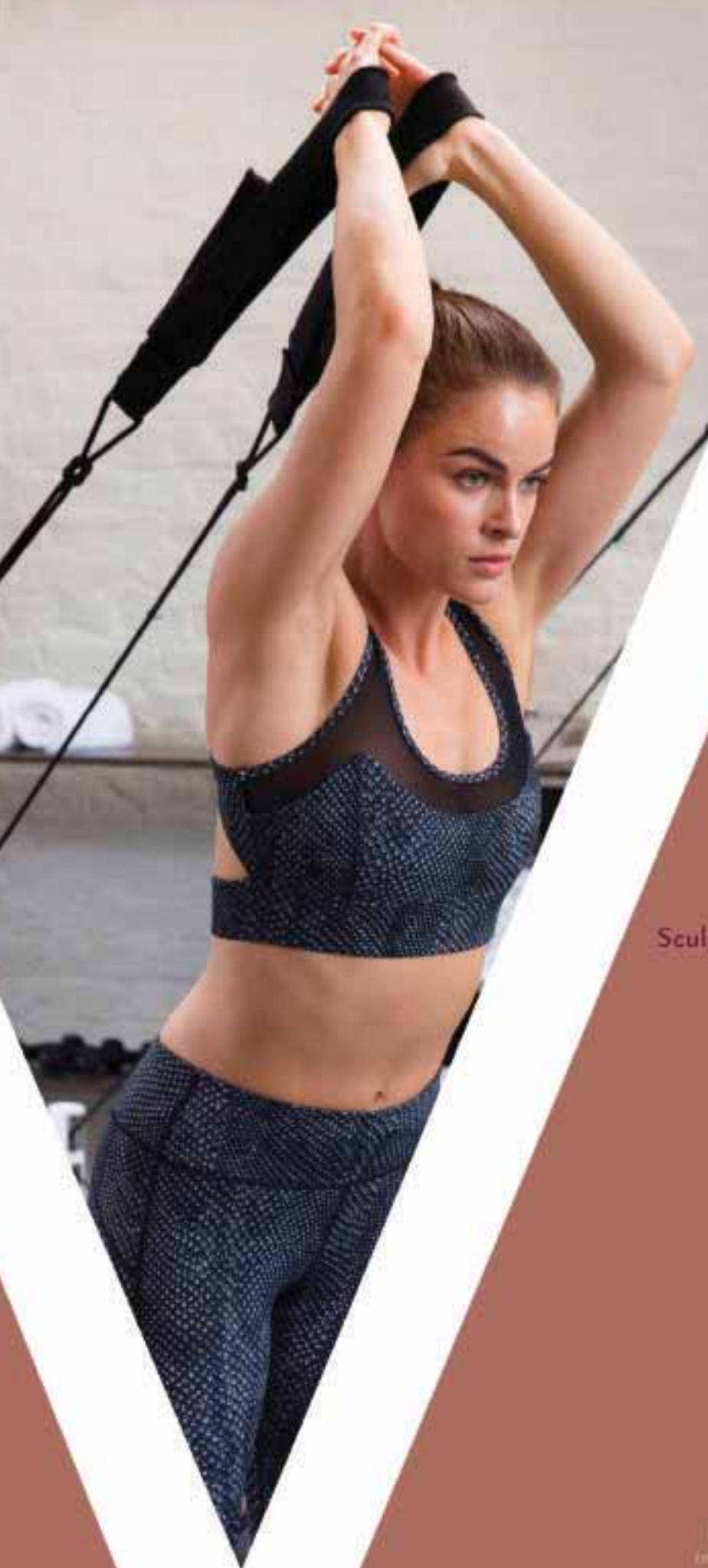
HOW IS DAVID MELLOR CELEBRATING ITS ANNIVERSARY?

To celebrate 50 years in Sloane Square we've created a special limited-edition rosewood version of our popular Provençal cutlery. Each piece of this collectable 50th-anniversary edition has been exquisitely handmade in our factory near Sheffield using sustainably sourced rosewood. Only 300 place settings have been produced with each item individually edition marked. A rosewood version of Provençal cutlery was actually one of the products on sale in the very early years of the Sloane Square shop.

WHICH DAVID MELLOR PROJECT ARE YOU MOST PROUD OF?

The thing we're most proud of is probably our Pride cutlery. Aptly named! It was designed by my father when he was studying just around the corner at the Royal College of Art. Pride is still our bestseller and can be found in all important international collections. In a funny way, it's come to symbolise us: a mixture of elegant design and honest craftsmanship, a blend of Sloane Square sophistication and Sheffield industrial heritage.

4 Sloane Square



VITA

Pilates • Reformer • Barre


BOUTIQUE FITNESS

Small Groups • One-to-Ones

Sculpt, tone and strengthen all at once

INTRO OFFER

QUOTING \$5M48
10 DAYS FOR £75

 @vitalboutiquefitness

1A Ives Street SW32ND 1T 020 7584 2892
info@vita-london.com www.vita-london.com

as featured in Financial Times' How To Spend It



SOCIALLY CONSCIOUS fragrance brand Sana Jardin was founded by local resident Amy Christiansen Si-Ahmed. More than just perfume, it's a vehicle for social change. Its zero-waste project empowers low-income women in Morocco through commerce and prioritises sustainability at every step. It also provides local communities with financial opportunities and business skills to enable wage increases, waste reduction and sustainable business practices. The collection consists of eight fragrances – each smells divine.

From £95, sanajardin.com



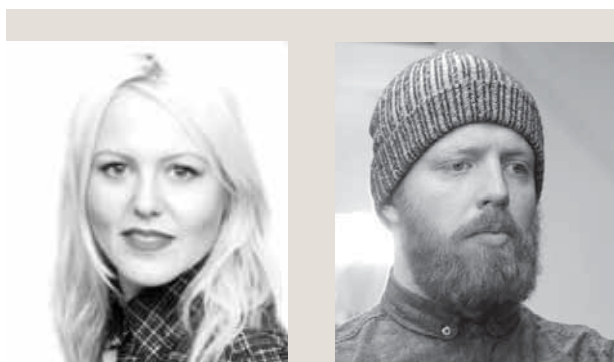
AESOP'S SEEKING SILENCE FACIAL HYDRATOR, launching at the end of September, is the brand's first product designed to specifically tackle issues associated with sensitive skin. It is lightweight and quickly absorbed, working to soothe and hydrate sensitive skin and reduce itching, even when there's nothing visibly wrong. It's a must for travel and pesky day-to-day irritation. £40, 22-24 King's Road



HERSHESONS has an upgraded space in Harvey Nichols. While hair leads the way – do have fun with the new bespoke wig service – Hershesons has collaborated with seriously influential beauty whizzes, with residencies from the likes of Dr Dennis Gross and James Read. Plus, grab a super-latte from on-site Aussie café Farm Girl as you have your locks tended to in style.



HARRODS HAS GIVEN ITS BEAUTY HALL a full makeover. Harking back to Harrods' history, the light, airy space has been designed to feel like a residence and holds both established and under-the-radar brands. UK exclusives like Gucci Beauty make it a haven for make-up and fragrance enthusiasts, and there's a playful, interactive element thanks to Magic Mirrors – you can test everything from foundation to mascara without actually needing to try it on. Watch this space for further beauty developments focusing on skincare later this year.



INDIRA SCHAUWECKER AND PHILIPP HAUG of Toni & Guy beat off huge competition to reach the finals of the super-prestigious Most Wanted Awards, in which there are 14 categories. Results weren't in at the time *Sloane Square* went to press, with the ceremony held on September 2, but whatever happened, it's a huge and well-deserved honour – congratulations.



DE MAMIEL'S FACIAL OILS are seasonal, and founder Annee will be launching her Autumn Facial Oil on September 2, ready to be used for the autumn equinox on September 23. A delicate yet powerful blend of plant oils, the product smoothes and calms post-summer skin. The lovely scent helps to balance emotions, too, easing us into shorter days and longer nights (sigh). Make it a ritual morning and evening. £80, Space NK, 27 Duke of York Square



Your Smile Designers at Sloane Square

AMERICAN SMILE – A BOUTIQUE DENTAL CLINIC IN THE HEART OF CHELSEA. Based just 2 minutes away from Peter Jones, American Smile combines a spa-like atmosphere and dental expertise, offering the most innovative treatment solutions for all dental needs.

Regular hygiene appointments are a necessity in the maintenance of healthy teeth and gums, ensuring your dental health is kept to the highest possible standard by our dental professionals and for those who are anxious about their dental visits, we also provide the option to have your hygiene appointments carried out under sedation. Visiting our therapist regularly will give you the confidence to smile on a daily basis!

Our comprehensive teeth cleaning treatments are gentle and easy solutions to improve your smile by removing staining and deposits from your teeth and maintain healthy gums. This can all be carried out whilst you lay back, relax and tune in to your favourite choice of television or music.

Each appointment with our dental therapist lasts 45 minutes and provides focused, individualistic attention on the clients. The appointment includes an oral health consultation and assessment, followed by bespoke detailed



ADVANCED DENTAL TREATMENTS HELPING TO DESIGN SMILES IN CHELSEA

oral hygiene instruction. The clinician will then perform a gentle and thorough tooth cleaning followed by Airflow polishing.

Airflow is the leading teeth polishing system which uses a spray of air, aesthetic polishing powder and gentle jet stream of water to rapidly remove surface stains and

dental plaque which are impossible to remove with regular tooth brushing. This innovative non-invasive treatment gently removes staining, is kind to the tooth surface and reduces new plaque growth for healthier, cleaner and brighter teeth.

Exclusively for Sloane Square magazine readers, we are offering hygiene with airflow appointment for £75, instead of £125. The offer is valid until 30th September 2019. To redeem the offer, please call 020 3973 9266 and mention Sloane Square magazine when making a booking. To learn more about American Smile, please visit americansmile.co.uk



**AMERICAN
SMILE**
SLOANE SQUARE



The GOOD doctor

DAVID NOTT IS MUCH MORE THAN A LOCAL
SURGEON. HE CONSULTS FROM OFFICES
ON LOWER SLOANE STREET BUT SPENDS
MUCH OF HIS TIME IN WAR ZONES WITH
THE DAVID NOTT FOUNDATION, TRAINING
DOCTORS TO HELP SAVE LIVES

“MY WIFE ELLY AND I SET UP THE David Nott Foundation in July 2015. I had taken unpaid leave from my job as a surgeon in the NHS for the previous 25 years to volunteer as a surgeon in war and natural disaster zones around the world and saw first-hand the need for experienced and well-trained local medical professionals to help victims and preserve life.

I wanted to share the knowledge and expertise I have built up over the years with local doctors and bring the best in surgical training to those who need it most. In London, there are dozens of excellent surgeons; when abroad you may be the only surgeon looking after hundreds of patients and you need to be able to treat the patient no matter what their injury, even if it isn't your speciality. We equip doctors with the techniques to manage whatever case they are presented with and, crucially, with the decision-making skills to know when to operate and when not to. We believe in leaving a legacy in the countries in which we work: by focusing on training doctors working on the ground, this knowledge stays in the country and is shared with others.

For the past 25 years, I've volunteered in many of the world's war zones, including Afghanistan, Sierra Leone, Liberia, Darfur, Congo, Iraq, Yemen, Libya, Gaza and Syria. I've also volunteered in areas affected by natural disasters,



DAVID NOTT TEACHING SURGEONS IN MISRATA, LIBYA.
IMAGE: ANNABEL MOELLER

SYRIA HAS HAD THE GREATEST IMPACT AND I HAVE MADE FRIENDSHIPS THERE THAT WILL LAST A LIFETIME

such as the earthquakes in Haiti and Nepal. Of all the countries I have worked in, Syria has had the greatest impact and I have made friendships there that will last a lifetime.

When I'm in the UK, I work as a general and vascular surgeon in the NHS, dealing with everything from the worst of London's trauma injuries to much more routine procedures. I work at three London hospitals, including Chelsea and Westminster, and my consulting rooms are on Lower Sloane Street. When I'm in the area, if it's a quick sandwich I'm after, I will often cross the square to Piccolo Bar. On the rare occasions Elly and I are able to go for dinner, Colbert is a fond favourite. The opticians Auerbach & Steele on the King's Road have looked after me for many years and been supportive of the foundation.

It's an incredible feeling to be able to make the right diagnosis for a patient and give them treatment that improves their life dramatically. To be able to pass those skills on to other doctors to do the same is similarly hugely rewarding.”

davidnottfoundation.com



DAVID NOTT AT THE SAATCHI GALLERY. IMAGE: ANNABEL MOELLER



Caraffini never ceases to amaze. Invariably full and buzzing with its smart clientele of locals and visitors, this elegant and welcoming Italian restaurant is something rather special. Particularly as we move into Spring and Summer the outside seating is a real bonus, providing a delightful alfresco element to any occasion. Come and see for yourself what a great team runs the place and be assured of a friendly welcome and a wonderful dining experience.

Caraffini

61-63 Lower Sloane Street,
London SW1W 8DH

Tel: 020 7259 0235

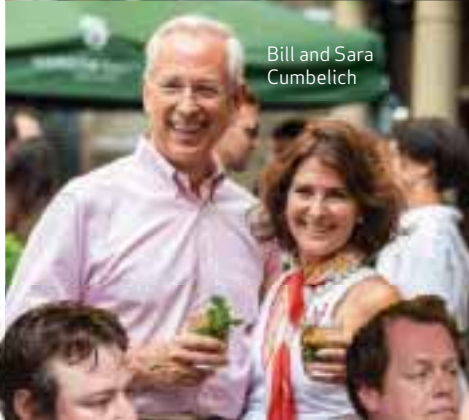
www.caraffini.co.uk



Tom Barker Bowles



Above: Padma Drabble
Right: Susan Walton



Bill and Sara
Cumbelich

Stars and stripes

FOURTH OF JULY

THE SLOANE CLUB, LOWER SLOANE STREET

The Sloane Club turned red, white and blue for an evening of al-fresco drinks and dinner on July 4. The club's American Independence Day party was hosted by food writer Tom Parker Bowles, who held an impromptu Q&A with the club's head chef Bernhard Mayer and guest chef Victor Garvey.



Victor Garvey, Tom Parker
Bowles and Bernhard Mayer



Alison Jackson and Dr. James Thompson (Chelsea Society)

Lookalike Gordon Ramsay and Mayor of Kensington & Chelsea Will Pascall



Lookalike George Michael and Councillor Sarah Addenbrooke



Lookalike Freddie Mercury and Councillor Dr. Max Chauhan



Lookalike Prince Harry

ALISON JACKSON PRIZE

SAATCHI GALLERY, DUKE OF YORK SQUARE

A reception was held at the Saatchi Gallery to award the winners of a local photography competition, launched by artist Alison Jackson. A panel of judges, including celebrity photographer Richard Young, selected the winners, whose work had to reflect a day in their life, with the winning snaps going on to be displayed in the gallery for two weeks.



**HANDS
ACROSS
THE
BOROUGH**



HANDS UP FOR COMMUNITY

The Kensington & Chelsea Foundation's
HANDS ACROSS THE BOROUGH campaign
combats local isolation and loneliness.

Find out more at thekandcfoundation.com
or call **020 7229 5499**

20%

*of Londoners say they
have no close family or
friends to rely on when
they have a problem*

THE
**KENSINGTON
& CHelsea**
FOUNDATION

Improving local lives together

My Chelsea / Dylan Jones

SLOANE SQUARE / SEPTEMBER 2019

WHAT HAVE YOU BEEN WORKING ON OUTSIDE OF THE MAGAZINE?

My new book *The Wichita Lineman* is based on my love for a song that I have been obsessed with for half a century. It's the world's most popular existential love song. Elsewhere, I've also written an essay about the new revamped Cadogan Hotel in Sloane Street. The original hotel was built in 1887 and the essay references the hotel's literary heritage – Oscar Wilde had a pied-à-terre in room 118.

WHAT DO YOU LIKE ABOUT THE AREA?

Chelsea is the first place I lived when I moved to London aged 17 in 1977, and while I was obsessed with punk, “Wichita Lineman” is the song I

used to play every night when I got home after seeing the Jam or the Clash or X-Ray Spex.

ANY FAVOURITE MEMORIES FROM YOUR STUDENT DAYS IN CHELSEA?

Walking to college [Chelsea School of Art] every morning to Bagleys Lane along the King's Road, window shopping and day dreaming.

WHAT IS YOUR FAVOURITE... LOCAL SHOP?

John Sandoe Books.

RESTAURANT?

Colbert.

GALLERY, OR THEATRE?

The Royal Court.

HOLIDAY DESTINATIONS?

Mustique and Wales.



DYLAN JONES, GQ EDITOR, TELLS CALLY SQUIRES ABOUT WRITING AN ESSAY ON THE BELMOND CADOGAN AND HIS FAVOURITE LOCAL HAUNTS



FILM?

The Godfather Part II.

BOOK?

The Bonfire of the Vanities by Tom Wolfe.

MUSICIAN?

Glen Campbell.

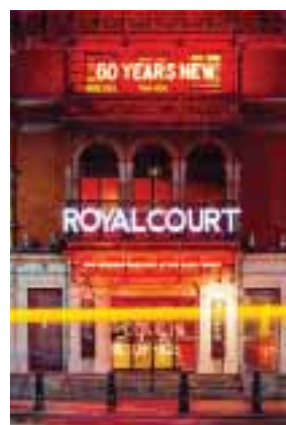
ARTIST?

Tracey Emin, and Rob and Nick Carter.

The Wichita Lineman by Dylan Jones (Faber), £10



Above: Colbert
Left: John Sandoe Books
Below: Royal Court Theatre



free
flash-firm & lift
skinsolver® treatment

This 10-minute treatment helps reduce the appearance of skin ageing with the support of AI-powered acupressure.



— featuring new —
Phyto-Nature Firming Serum
and phytotouch.com widget

To book visit flagship.dermalogica.co.uk or call our Duke of York store on 0207 730 5937 and reference 'Sloane Square Magazine Offer'.

dermalogica

*Dermalogica reserves the right to amend or change this offer at anytime. This offer cannot be used in conjunction with any other offer or promotion. Subject to treatment availability. Offer redeemable against one SkinSolver® treatment only. Limited to one use per customer. Valid until 30th November 2019 at Dermalogica Duke of York only. No cash alternatives or substitutes available.

THEO FENNELL



RAILINGS BANGLE
IN 18CT YELLOW & WHITE GOLD

169 FULHAM ROAD, LONDON, SW3 6SP

020 7591 5002

THEOFENNELL.COM