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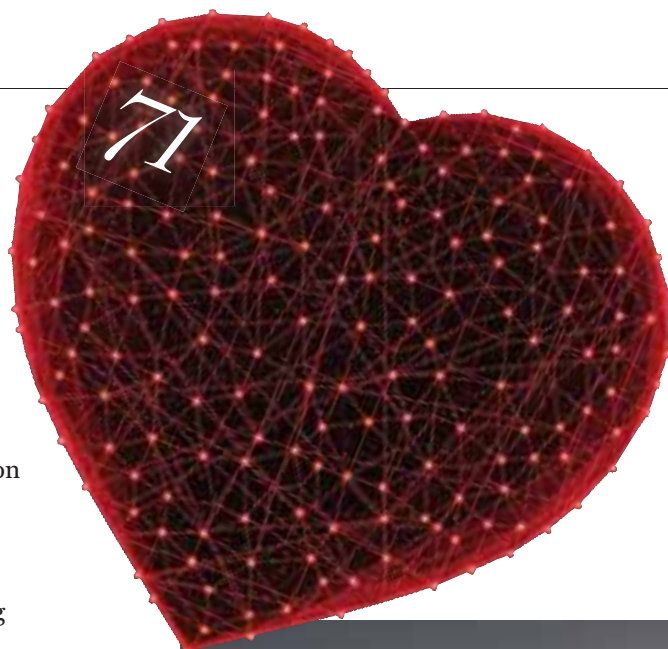
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Captain Sir Tom Moore painted by Alex Chamberlin. See page 61.





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UNTIL FEBRUARY 28

BLOW-UP: ICONS UP-CLOSE AND PERSONAL

"We wanted to celebrate the reopening of Iconic Images Gallery by launching a brand new show, showcasing iconic celebrity portraits from Audrey Hepburn to Paul Newman, and Debbie Harry to Muhammad Ali," says creative director Carrie Kania.

The photographers featured are the equally legendary late Terry O'Neil, Norman Parkinson, Douglas Kirkland, Kevin Cummins, Ed Caereff, Michael Brennan, Eva Sereny, Lawrence Fried, Janet Macoska and Baron Wolman.

The exhibition is inspired by Michelangelo Antonioni's 1966 cult film *Blow-Up* – a counter-cultural masterpiece about the art of image making.

Iconic Images, 13a Park Walk



Events diary

JANUARY &
FEBRUARY

UNTIL MARCH 30

STYLISH TWEENS SEWING WORKSHOP

This after-school club, aimed at children of all abilities from age 9 to 14, will teach tweens how to design and sew sustainable clothing using a machine.

Tools including the machines, scissors and thread are provided, and students can use free donated fabrics as part of The Fashion School's circularity bank, bring their own or buy from the school's fabric shop.

In the event of another lockdown, the classes will move online. The full course of 12 dates costs £390 and can be booked at thefashionschool-uk.com

The Fashion School, 224a King's Road



Calendar

SLOANE SQUARE / JANUARY 2021

AUDREY HEPBURN, 1966 © TERRY ONEILL / ICONIC IMAGES

JANUARY 14 TO FEBRUARY 6 THE LIVING NEWSPAPER

Editions one and two of the Royal Court's Living Newspaper were postponed due to the November lockdown, and ran in December. This means Editions three to six of the innovative theatre project will run for four weeks, from January 14.

Each week will present a different edition of the Living Newspaper with a fresh set of writers, casts and creative teams.

Tickets cost from £10 at royalcourttheatre.com
Royal Court Theatre, Sloane Square

LIVING NEWSPAPER
BY THE WRITERS



UNTIL JANUARY 17

ANTISOCIAL ISOLATION

There is a final chance to see the topical Antisocial Isolation group exhibition at the Saatchi Gallery, which features works by some of the most exciting emerging artists of today.

Curated by Delphian Gallery founders Benjamin Murphy and Nick JS Thompson, the works in the exhibition deliberate on the future in the context of the pandemic, offering unique perspectives on our understanding of our surroundings.

Admission is free but pre-booking is required.

**The Saatchi Gallery,
Duke of York Square**

JANUARY 28, 1.15PM

THE ROYAL PHILHARMONIC ORCHESTRA

This glorious programme shines a spotlight on the brass and percussion sections of the Royal Philharmonic Orchestra, with Copland's *Fanfare for the Common Man* providing a blazing start to this lunchtime concert, followed by Handel's jubilant *Music for the Royal Fireworks*, and concluding with a special arrangement of Mussorgsky's colourful *Pictures at an Exhibition*.

Tickets cost from £15 at cadoganhall.com

Cadogan Hall, 5 Sloane Terrace

JANUARY

22 AND

FEBRUARY 5,

10AM

ITALIAN BAKING WORKSHOP, BREAD AHEAD

This full-day workshop is suitable for bakers of all levels of experience, and teaches students how to master a classic Italian pizza, crunchy grissini, olive oil and lemon polenta cake, a regional Pugliese loaf and the ultimate dunking biscuit, the biscotti.

The masterclass lasts almost seven hours, and lunch is included in the £180 course fee.

249 Pavilion Road



FEBRUARY 2, 7.30PM

THE ENGLISH CHAMBER ORCHESTRA

Conductor Joseph Wolfe makes his welcome return to the English Chamber Orchestra during this socially-distanced performance, which features Federico Colli, winner of the 2012 Leeds Piano Competition, playing Mozart.

Tickets cost from £25 at cadoganhall.com

Cadogan Hall, 5 Sloane Terrace

A different perspective

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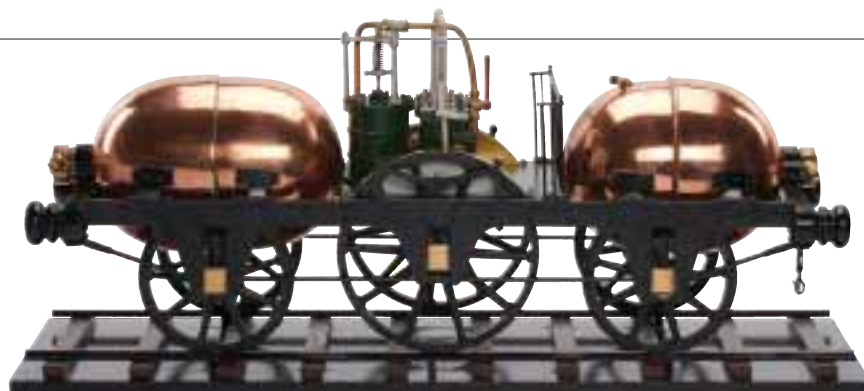
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UNTIL MAY

BRASS, STEEL AND FIRE, THE SCIENCE MUSEUM

Following a critically-acclaimed run at the National Railway Museum, the Brass, Steel and Fire exhibition invites visitors to discover the beauty of locomotive engineering. The show shines a light on the stories of the ordinary people who produced extraordinary machines, entirely from scratch, inspiring rapid technological change in the time of the Industrial Revolution.

The Science Museum, Exhibition Road



FEBRUARY 14

VALENTINE'S DAY

Gentleman – and ladies – don't forget to mark February 14 in your diaries. Pavilion Road is a one-stop-shop for Valentine's essentials like the card, flowers and fizz.

Moyses Stevens has the florals covered with a huge range of beautiful

hand-tied bouquets, while Pavilion Wine has an extra special celebration champagne available, a 168th-edition Krug (£240).

For cards, look no further than Papersmiths, which has something for all tastes, from humorous slogans to sweet illustrations (from £3.75).

MAY 18-23

RHS CHELSEA FLOWER SHOW

Tickets are currently on sale for the 2021 edition of the iconic Chelsea Flower Show, as the world's greatest floral show returns in May.

The first two days will be restricted to members only, with the remaining days open to the public.

For more information, including how to become a member to take advantage of the reduced RHS ticket price, visit rhs.org.uk

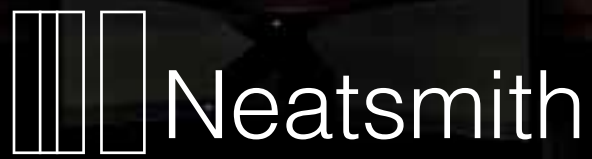
Royal Hospital Chelsea

CHELSEA IN BLOOM, which extends the flower show into the wider neighbourhood, will also return to coincide with the show.

The theme for 2021 is 'Extraordinary Voyages.'

chelseainbloom.co.uk





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POLIFORM.IT

LUXURY ACCOMMODATION business UnderTheDoormat has unveiled a new boutique aparthotel at 3 Sloane Gardens, in partnership with Cadogan.

The move comes as demand has grown for spacious, apartment-style hotel accommodation brought about by the current need for social distancing and desire for a “home from home” experience.

The beautifully-renovated building, which opened in October, comprises nine luxury apartments, all with a number of services traditionally offered by hotels.

These include a ‘live-in’ service manager, reception, luxury linens and toiletries.

Each apartment also has a kitchen, to cater for guests who want a more independent stay, or to take advantage of the many delivery services that are now available from Chelsea’s



top restaurants.

Chief executive of Cadogan, Hugh Seaborn, said he was “delighted to be working in partnership with UnderTheDoormat”.

He added: “In the wake of the Covid-19 pandemic, we are confident that this addition will complement our existing hotel and residential offerings across the Estate at a time when there is an increased demand for

flexibility, exceptional service and the comfort of an authentic, home from home in the heart of a characterful community.”

UnderTheDoormat CEO, Merilee Karr, said: “The property itself is wonderful, with the front apartments overlooking the beautiful Sloane Gardens, and the rear apartments overlooking the impeccably-kept private gardens.”
Readers can quote 3SLOANE20 to receive £40 off any booking over £400.





READY TO AID the keeping of New Year fitness resolutions, Brixton-based athletics store Copit has launched a second branch in Chelsea. The store specialises in luxury trainers from brands like Chanel, Dior, Yeezy and Air Jordan.

During lockdown closures the store will still be open on a click and collect basis, from midday to 6pm, Monday to Saturday.

53 King's Road



A NEW GREENGROCER has opened on the King's Road, selling high quality fresh and organic fruits, vegetables and groceries. Bens source directly from local British suppliers, and further afield where necessary. All packaging is 100 per cent compostable, and deliveries - which are free to local postcodes for orders over £50 - are made on electric scooters.

The store's opening hours are 8am to 7.45pm, with tempting goods like heritage tomatoes, cactus pears, snake fruit and fresh coconuts all ready to take home.

155 King's Road



IN DECEMBER

Italian womenswear brand Pinko opened its third London store on the King's Road. Founded by husband and wife Pietro Negra and Cristina Rubini in the late 80s, the selection of clothes on offer in the Chelsea store has been carefully curated by the label to suit the iconic style of the King's Road.

Photographers like Terry Richardson and Steven Klein have shot for the brand, photographing supermodels for campaigns featuring Naomi Campbell, Eva Herzigova, Alessandra Ambrosio, Barbara Palvin, Kate Bosworth and Stella Maxwell. pinko.com



SHACKLETON has cold-weather problems solved with a large range of technical outdoor and knitwear at the new King's Road boutique. What you'll notice first though is the 23ft lifeboat, a replica of the vessel that Ernest Shackleton used to escape Antarctica in 1916. In keeping with the brand's adventurous ethos, interviews will be live-screened when the store is open, with men and women who have lived, worked and explored the most hostile continent on earth. *11 King's Road*



ALSO RECENTLY OPENED on the King's Road is pop-up wellness boutique Anatomē. Read more about the new store on page 76.

DO YOU NEED A HEALTH COACH?



HEALTH COACHING CAN HELP WITH

- Weight Loss & Gain
- Diet & Lifestyle
- Food Intolerances
- Bloating & Gut Issues
- Increased Energy
- Sleep Problems
- Headaches
- Reduce the Risk of Chronic Disease
- Mood Swings
- Overcoming Self Sabotage
- Stress, Depression & Anxiety
- Personal Growth & Purpose
- Relationships
- Life Balance
- Inner Peace & Self Love

If you're feeling unhealthy, unhappy or piled on a few extra pounds during lockdown, then a Health Coach might be what you need to motivate you to get back on track.

A Health Coach is a supportive mentor who facilitates transformation through diet, lifestyle and nutrition, to help you reach your goals, in all areas of your life. Health Coaching provides a unique multifaceted service looking at the health and happiness of both your body and mind.

Founder of KP Health and local resident Keri Platt has successfully helped many clients, from busy professionals, entrepreneurs and celebrities to stay at home parents and students. Keri is very passionate and committed in helping all her clients reach their emotional and physical goals and cultivate healthier habits. "I absolutely love what I do and seeing the transformation in my clients lives, it's incredibly rewarding."

Keri has also published a Food Diary and Daily Journal which will be available to order from Amazon at the end of January and is offering Free Consultations to the local community throughout the month of January 2021.



CHANGE YOUR HABITS AND CHANGE YOUR LIFE

To find out more about Health Coaching or to book a consultation
You can visit KP Health at www.keriplatt.com or email hello@keriplatt.com



VEGAN RESTAURANT

Holy Carrot opened its doors on January 5, the month also known to some as Veganuary, so what better time to explore vegan food?

Located on the ground floor of Urban Retreat, the plant-based dishes at Holy Carrot are part of an all-day dining menu with nutritious options such as a mixed raw rainbow salad, steamed Asian dumplings and crispy quinoa maki.

A wholesome Baby Carrot menu is available especially for little ones.
*Holy Carrot,
2-4 Hans Crescent*



PURPLE POTATO CROQUETTES BY CHARLIE MCKAY



PRIVATE HEALTH CLUB KX has welcomed a new head chef, Simon Henbery. His new breakfast, lunch and dinner menu launched at the end of last year, with hero dishes including a Katsu sandwich, mushroom broth and poached lobster and mango salad. Henbery's focus is on quality local suppliers, with the Wagyu sourced from Sussex, pork from the Cotswolds and vegetables from Pavilion Road grocer Natoora.
KX, 151 Draycott Avenue

BOUTIQUE HOTEL 11 CADOGAN GARDENS was awarded a prestigious accolade at the Condé Nast Johansens Awards for Excellence 2021.

The ceremony, which was held virtually and took place in November, celebrates outstanding hotels and venues in the UK and across the world.

11 Cadogan Gardens won the top trophy for the Best Urban Hotel category, with sister hotel Chewton Glen in the New Forest taking home Best Countryside Hotel.

To book visit 11cadogangardens.com



The Drawing Room

ON NOVEMBER 11, Kensington and Chelsea Council finalised plans for extra CCTV cameras to help deter crime and keep visitors and residents feeling safe in the borough.

The investment of £536,000 from the council to upgrade and extend CCTV across Kensington and Chelsea, includes the installation of extra cameras on the King's Road.

The existing stock of 58 public space CCTV cameras was originally installed in 1997 and was last updated in 2002. With better and modern technology, the footage quality has been improved and can capture in low light, with cameras able to pan, tilt and zoom to cover larger areas.

The work is due to be completed by March.



Shirley Elghanian, Maria Sukkar and Maryam Eisler outside Chelsea and Westminster Hospital

A PHOTOGRAPHY LOCKDOWN PROJECT in Kensington and Chelsea is aiming to raise £50,000 for charity CW+, to fund projects at Chelsea and Westminster Hospital.

Shops in Chelsea, including Love My Human and Laurence Coste, which were closed because of the second lockdown, transformed their windows into pop-up galleries. The participants displayed images shot by American award-winning photographer David Taggart, all symbolising humanity and community.

Taggart's prints then went on sale, with all proceeds going towards CW+, the official charity of Chelsea and Westminster Hospital NHS Foundation Trust. The initiative was generously supported by the Youmunity charitable organisation.

THE SECOND CHELSEA FORUM met on November 24 to discuss local issues and explore ideas for positive change. More than 50 people attended, with all Chelsea Ward councillors present, as well as the local MP Greg Hands and local businesspeople, artists, voluntary sector workers, residents and property managers.

The forum was chaired by councillor Sof McVeigh from the Brompton and Hans Town ward, and topics discussed included community life, voluntary work, the built and natural environment, business, hospitality, arts and community safety.

The council plans to hold another forum in 2021. For more information visit rbkc.gov.uk for updates.

Eaton House Belgravia

Where Bright Minds Excel



Eaton House Belgravia, based in a large Georgian house on Eaton Gate, offers boys aged 4-11 a happy, confident, and ambitious start to their education. The school also has a co-educational Nursery with an exceptional Advanced Early Years + Curriculum.

- **Since 1897, Eaton House Belgravia School** has been a Westminster and St Paul's 7+ and 8+ feeder, with 30% of boys receiving offers in 2020, and other boys receiving offers to a range of top schools.

- **Eaton House Belgravia's Advanced 4+ Curriculum** helps every pupil to maximise his talents, which is shown by the consistent results achieved each year from a non-selective entry.

- **The Good Schools Guide says:**

'The Head is ambitious for his school, shows vision and is full of enthusiasm for developing each boy's all round potential, emotionally as well as academically.'

'Excellent, nurturing male and female teaching staff who ensure that they know their boys and care for them.'

Be a part of the Eaton House success story

To learn about our Advanced + Curriculums contact our Head of Admissions, Miss Sam Feilding, on 020 3917 5050 or book a Virtual Information Session on www.eatonhouseschools.com.



EATON HOUSE BELGRAVIA

Celebrating 120 years of excellence

HERITAGE KNITWEAR BRAND Brora has collaborated with Troy London, the countrywear label co-founded by Rosie van Cutsem.

The Brora x TROY Fair Isle jumper (£195) is made in a historic mill in Scotland with zero yarn wastage. The carbon footprint is reduced by keeping production within Britain, and customers are even given the opportunity to offset the carbon load with a small payment which supports forestry projects in the Scottish borders.

Brora, 344 King's Road



KENSINGTON AND CHELSEA COUNCIL is excited to announce that this year's Mayor's Awards nominations are now open. Locals can nominate someone they know who has made an outstanding contribution to the lives of others in the borough. Four new categories have been added, including one dedicated to young people, and another in response to the effort to combat Covid-19.

Winners will be selected by a judging panel that includes Mayor Gerard Hargreaves, council leader Elizabeth Campbell and CEO of Kensington and Chelsea Social Council Angela Spence.

Nominations are open until January 31 at rbkc.gov.uk



WAITROSE

currently has plans to close for refurbishment from January 1 for seven weeks. The temporary closure will allow for a new look King's Road shop to be created. To stay updated visit waitrose.com

HOMES FOR SALE IN SW3



MARKHAM SQUARE, CHELSEA SW3

Located on one of Chelsea's finest garden squares, this charming end-of-terrace house has access to communal gardens by separate negotiation.

4 BEDROOMS | 3 BATHROOMS | DOUBLE ASPECT RECEPTION ROOM | PRIVATE BALCONY
TWO PRIVATE GARAGES | APPROXIMATELY 2,336 SQ FT | EPC E



Guide price £4,250,000 Freehold
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SLOANE COURT EAST, CHELSEA SW3

A bright apartment arranged over two floors, featuring an excellent balance of accommodation, including a grand reception room with superb ceiling heights.

2 BEDROOMS | 3 BATHROOMS | OPEN PLAN RECEPTION ROOM | LARGE ENTRANCE HALL
COMMUNAL GARDEN ACCESS | PRIVATE PATIO AREAS | APPROXIMATELY 1,442 SQ FT | EPC C



Guide price £2,800,000 Leasehold: 102 years remaining
roly.im@knightfrank.com 020 4502 7491

JOHN D WOOD, the estate agency that has had a presence in the Chelsea community for over 50 years, has opened a new branch at 59 Cadogan Street.

"2020 was a difficult year for most, however, with these challenges, many have had cause to pause and re-evaluate the importance of the place that they call home," says director Robert Green.

"Living somewhere like Chelsea has become even more valuable, and we have seen a busy market as buyers have looked to ensure their home fits their needs. Recent activity has been with



local people of all nationalities, which is reassuring news, demonstrating the fundamentals of the Chelsea market are as solid as ever."

To check out what's on the market at the moment, visit the branch or johndwood.co.uk

THE SOUND OF MUSIC filled the air in Duke of York Square on World Opera Day. A pop-up show was organised by Opera Prelude, a charity supporting some of the operatic world's brightest young talents.

In more usual times, the charity hosts weekly lecture recitals at Cadogan Hall, plus occasional events at both the Royal Court Theatre and the Sloane Club, which, hopefully, may resume this year.

For more information on Opera Prelude visit operaprelude.org



THE CHELSEA AWARDS

AFTER THE SUCCESS

of the inaugural Chelsea Awards in 2019, we are looking ahead to celebrating all that makes our community supportive, altruistic and vibrant, with a second ceremony later this year.

The awards are a chance to champion your favourite local haunts, from artisans and small businesses, to shops and restaurants. The awards also shine a light on the many individuals who have thought of others before themselves, during these challenging times.

For further information visit ChelseaAwards.com



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Storyteller

WHAT STARTED AS A
LOCAL ART GROUP
IS NOW ATTRACTING
AUDIENCES FROM
AROUND THE WORLD.
BY DEBBIE WARD

LOCAL ART HISTORY lectures run by Stories of Art have gone global during the pandemic with the weekly series now watched as far afield as Bolivia.

The company, which usually hosts its events at the South Kensington Club, was founded four years ago by resident local art history enthusiast Dina Marchant, after she'd spent a decade attending lectures across the capital.

"I came across so many interesting storytellers, and thought if I set something up in a nice venue it would make it better for people who like art history, but don't want to travel to other parts of London" she explains.

"The academic side is very important to me personally. I like the rigour of the scholastic side of it, so I invite specialist lecturers. But I don't want it to be dry, so I look for people who tell stories that people will remember. The storytelling is very important to me - that's how the name Stories of Art came about."

In normal times, the group meets at South Kensington Club on Thursday mornings for the latest lecture in a year-long course entitled From Baroque to Contemporary Art. The lectures are always preceded by a sociable breakfast. "It's a networking opportunity, a chance to meet like-minded people."

Of course, this year has been very different. "When Covid started, we moved online, which

was in my long-term plans but then, all of a sudden, we had to do it," Dina explains.

Fortuitously, she had launched a Stories of Art Instagram page four months before the various lockdowns began, and this gave her a global reach. "I didn't expect people to sign up from Instagram but within a month we started having this huge international following!"

From early summer the lectures began running on Zoom twice a week. Besides the Thursday morning session, Dina added a 14.00 GMT Tuesday course From Impressionism to Contemporary Art, which has proved particularly popular with New Yorkers just starting their day.

For the first three years, the Chelsea course attracted members from word-of-mouth alone. Now, Dina has found the same thing happening on a global scale with clusters of Stories of Art attendees appearing in New York, Washington, Miami, Bolivia and Lima.

The social aspect is still important. The Zoom communities now join an international coffee break just before the lectures begin.

The team of teachers include Spanish V&A lecturer Dr Jacqueline Cockburn, Anna Moszynska who developed the first British masters degree in contemporary art at Sotheby's Institute of Art and Ed Leeson - a staff lecturer at the Tate Modern Museum.

Art / People

SLOANE SQUARE / JANUARY 2021

The Stories of Art lectures at the South Kensington Club have proved popular with locals keen to explore art and meet like-minded people



"I LOOK FOR PEOPLE WHO TELL STORIES THAT PEOPLE WILL REPEAT AND REMEMBER"

It is not only their audience that has become more international. "I'm very keen for Stories of Art to be world art history not Western art history," explains Dina. African, Chinese, Latin American and Indian art have already featured, and a recent lecture covered how Japanese art influenced French artists.

The sessions also embrace modern movements like Me Too and Black Lives Matter, as Dina is keen that "the grandmasters become relevant to 2020."

A recent talk by Leeson on how African masks influenced Cubism drew in the controversy over the historical acquisition of artefacts in the British Museum collection.

Stories of Art will hopefully venture abroad this year, with a Madrid tour hosted by Dr Cockburn scheduled for June 2021. Visits to Georgia and Vienna are also being planned.

Dina has been particularly pleased to discover Stories of Art appeals to both newcomers and experts in art history, and believes this is because there are always more angles to explore. "Knowledge is the drive, that's what interests me... to know what the artists were inspired by, the music they listened to, the books they read and the people who inspired them...it feels limitless."

storiesofart.co.uk

LONGTIME CHELSEA RESIDENT Nicholas Coleridge may have retired from full-time duties at the helm of Condé Nast, but is as busy as ever writing books and chairing both the The Victoria and Albert Museum and The Prince of Wales' Campaign for Wool.

Not even Covid could slow him down for too long. He contracted the virus back in the first lockdown, and was hospitalised for 12 days. "I got it quite badly but recovered fast and was desperate to get out of hospital and home," he says.

Home then was the family's country house in Worcestershire, with his wife and all four children, plus a merry band of various girlfriends and boyfriends. Despite the illness, Coleridge remembers it as an enjoyable and happy time with glorious weather.

He enjoyed lockdown two rather less. "I find I miss my friends, I miss restaurants, I miss parties and laughter. You can only watch *The Crown* and *The Queen's Gambit* so many times. I couldn't wait to get back to Ziani's, Stanley's and The Colbert – my kind of places."

Coleridge grew up in Chelsea Park Gardens and has lived in the area most of his life, aside from a decade-long stint in Notting Hill. "I have always loved the Chelsea vibe, less glitzy than Notting Hill. I love Battersea Park too, and the bridges – Albert Bridge especially – and the Embankment and all those streets between the King's Road and the river."

You might spot him, not on foot these days, but nipping through the back roads to Mayfair on a recently-purchased electric scooter. "The Wolseley and Oswald's are often my destination."

Further afield, Coleridge managed a summer holiday in Florence, but longs for further-flung adventures again. "One of the blows of lockdown was having to cancel a trip to Australia, where I was going to make a series of speeches about wool, in sheep stations across the outback. And then a trip to Jordan was postponed – we were going to the wedding of one of my godsons to a Jordanian Princess."

India is at the top of his travel wishlist. "It's one of my favourite countries. I shall be on the very first plane

when it is possible." It's a passion shared by his wife, Georgia, with the pair collecting Indian miniature paintings together, along with oil paintings of landscapes and Maharajas, plus fashion photography. "Our staircase in the country is hung with well over a hundred framed prints, some of supermodels. They are more attractive than portraits of ancestors," he jokes.

It's no surprise for a man who was out every night rubbing shoulders with the great, good and gorgeous – one of his goddaughters is Cara Delevingne – during a glittering career that has produced anecdotes casually ranging from a lunch with Princess Diana to a spat with Mohamed Al-Fayed, all of which can be devoured in his memoir *The Glossy Years*, published in 2018, and now available in paperback.

In what seems like unprecedented social decadence in present circumstances, the book was launched with a party at the V&A for 500 friends. Coleridge modestly says he enjoyed the "kind" reviews, admitting: "I never normally open my own books when

they come out, but I reread a big chunk of it recently in the bath, and was rather pleasantly surprised."

He says he didn't censor much in book. "I missed out a few episodes which, in the end, I felt didn't add much and might have seemed bitchy. Oddly enough, I tend to forget episodes with

tricky people. They melt away in my memory. No point dwelling on ghastly types."

Has he put pen to paper on the next tome? "My next book will be a novel. I have thought of a plot at last, and am refining it. I expect to begin writing in earnest this January. It's about crime, sex and museums."

When pushed to pick a desert island glossy, it would be either *The Spectator* or *Country Life*. "I have specifically not chosen a Condé Nast one because it would be like choosing a favourite child. I still read about 20 glossies a month, many fewer than I used to, of course. And now I read for pleasure not professional reasons."

Glam & gloss

THE FORMER HEAD OF
CONDÉ NAST, NICHOLAS
COLERIDGE CBE, TALKS
TO CALLY SQUIRES ABOUT
MAGAZINES, MUSEUMS AND
SELECTIVE MEMOIRS

Culture / Books

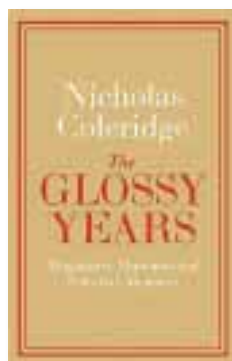
THE SQUARE / JANUARY 2021



Coleridge is an optimist about the future of the magazine business, predicting that successful glossy mags like *Vogue*, *House & Garden* and *The World of Interiors* will continue for a long time. “It is hard to replicate their special qualities, the beautiful paper, the photography, the instinctive navigation. Much more satisfying than reading on a phone. The strong should survive and prosper.”

His chairmanship of the V&A is covered by *The Glossy Years*. The pandemic has necessitated Zoom and Teams calls with the Department of Culture, trying to press The Treasury for emergency funds.

The national museums normally raise more than half their money themselves, and the other half from an annual government grant. “When we have no visitors, and our shops and restaurants are closed too, we are thrown into financial turmoil,” explains Coleridge.



“ODDLY ENOUGH, I TEND TO FORGET EPISODES WITH TRICKY PEOPLE”

Ensuring the V&A's 2.7 million treasures are safe, along with not going bust, “required a lot of thought”, admits Coleridge, adding that he relished the challenge.

Looking on the brighter side, Coleridge recalls it

being “magical” to “walk through the empty, echoing halls and see all the treasures waiting there. The museum was cleaner than I have ever seen it. And the newly-restored and re-lit Raphael Gallery is fabulous, and has to be seen”.

Coleridge was a regular at the museum as an undergraduate art historian. “I wrote my dissertation in the National Art Library, overlooking the courtyard. I always tried to get a window seat with a view. My dissertation was on Indian neo-classical architecture in Britain, houses like Sezincote and Daylesford. I had no idea at the time, of course, that the V&A would return to my life at a later date.”

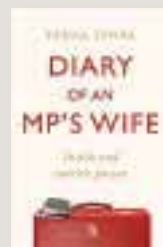
Coleridge is also a passionate champion for The Campaign for Wool, initiated by the Prince of Wales more than ten years ago. It involves “a completely different cast of characters to the people I usually see” – namely sheep farmers in peril due the price of wool being so low.

“There is no easier or more pleasurable way to save the planet,” says Coleridge on buying wool clothing from shops like Brora in Chelsea rather than synthetic clothes. “The Prince is completely correct to champion wool – he is often intuitive on things like this, a visionary really.”

BIOGRAPHIES COLERIDGE ENJOYED LAST YEAR



Anne Glenconner's *Lady in Waiting*: “Riveting”



Sasha Swire's *Diary of an MP's Wife*: “Well written and interesting, though a bit of a cry for attention. I spot her husband Hugo walking his dog most days on the gravel in Royal Avenue.”



Tom Bower's *Boris Johnson*: “I enjoyed the first half more than the second.”



//

*From the bottom of my heart,
many thanks for your help and support.*

- "Paula", a former Glass Door guest in her fifties,
now in her own accommodation.

Covid-19 has made it clear how important it is
to have a safe home. Chelsea-based homeless
charity Glass Door have stayed open throughout the

pandemic so that people who are homeless can find emergency rooms, hot meals and support to
help move beyond homelessness.

Glass Door would like to thank the community for coming together in this time of great uncertainty.
Our partners, friends, volunteers and supporters have helped more than 300 people move into
hotels and hostels during the pandemic. Those who can't find a room can at least find advice and a
hot meal through the charity's community dinner programme, open every night to anyone in need.

To provide support to someone like Paula and make a long-term difference in the life of individuals
affected by homelessness, consider making a donation. Please give today, and help provide shelter,
food and hope in these uncertain times.

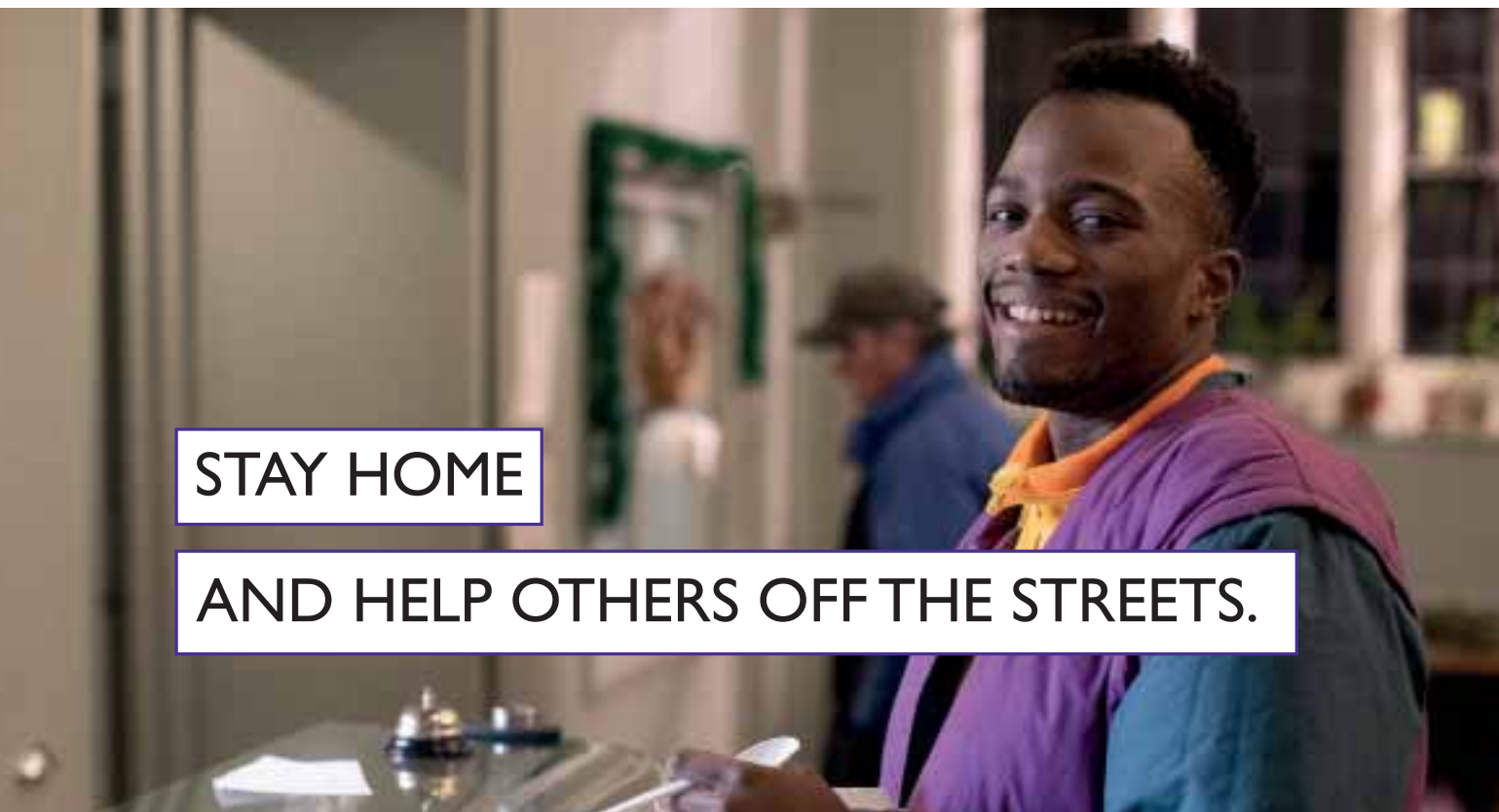
To find out more, visit GLASSDOOR.ORG.UK.

GLASSDOOR

Glass Door is a registered charity
(no. 1083203) in England and Wales

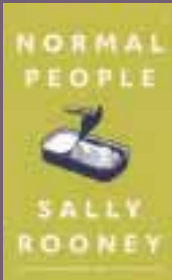
STAY HOME

AND HELP OTHERS OFF THE STREETS.



JOSEPHINE SLADE, TASCHEN

Normal People by Sally Rooney



"This is a contemporary love story like no other I have read. It follows Marianne and Connell negotiating the complexities of young adulthood, as they weave in and out of each other's lives. The characters are flawed and not always likable, but they are raw and relatable.

There are one-liners that took my breath away and the staccato timeline resembles the way we remember our own lives, highlighting the moments we consider pivotal. It is an evocative and raw love story which left me emotionally exhausted, but in awe of Rooney's skill with words!"



SIMON ELLISON, SAMUEL FRENCH BOOKSHOP AT ROYAL COURT THEATRE

Constellations by Nick Payne



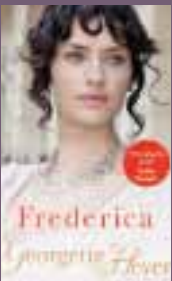
"Originally performed in the Jerwood Theatre Upstairs at the Royal Court Theatre in January 2012 and now available as a text in our bookshop, *Constellations* is a very moving play about love, cosmology, free will and friendship.

Marianne, a physicist, and Roland, a beekeeper, meet at a barbecue and talk about life, everything and, well, the universe, in fact, different universes, which exist in parallel. In one universe their relationship flourishes and in the other, alternative universe maybe it doesn't. The play explores how even the smallest change in our lives can dramatically alter the course we take. It is a beautiful exploration of love, science, quantum theory, and the infinite possibility for heartbreak or for hope."



GEOFFREY MATTHEWS, CHELSEA ARTS CLUB

Frederica by Georgette Heyer



"For romantic escapism, it's hard to beat Georgette Heyer. Her Regency romances are a secret pleasure for many who love literature, but aren't averse to a well-written, feel-good yarn. The historical detail is compelling and the descriptions of character and relationships are pin sharp and highly entertaining. *Frederica* is perhaps the best of all her historical novels, with a hugely sympathetic heroine; but if you like it, there are many others almost as good."



Literature / Bookworm

SLOANE SQUARE / JANUARY 2021



LOLA KOSOVAC, CHELSEA LIBRARY

An American Marriage by Tayari Jones

"*An American Marriage* is the fourth book by the American author Tayari Jones, and the winner of the 2019 Women's Prize for Fiction. Cleverly written from a perspective of a different protagonist in each chapter, it's a story of love, friendship, loyalty and justice.

Newlyweds Roy and Celestial are the embodiment of the American Dream, but one day are ripped apart when Roy is sentenced for a crime he didn't commit. While he's in prison, she seeks comfort in the couples' mutual friend Andre. However, with Roy's return, their separate realities collide."



BOOK CLUB: *Romance*

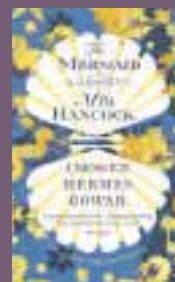
WITH VALENTINE'S DAY AROUND
THE CORNER, LITERATURE LOVERS
REVEAL THEIR TOP ROMANTIC READS



CLARISSA SKINNER, LITERARY CHELSEA TOUR GUIDE

The Mermaid and Mrs Hancock by Imogen Hermes Gowar

"This is my Valentine's choice, as it is far from a regular love story. In 1785 Jonah Hancock, a shipping merchant, finds out his captain has sold his ship for a mermaid. If you go to The British Museum you will see such a mermaid. It is, in fact, a grotesque monkey's head and torso attached to a fish's tail. Jonah hosts parties making money showing off his mermaid and meets the enigmatic and beautiful courtesan, Angelica Neal. At first it would appear that Jonah is too humdrum to be the hero of a love story, but under the surface is a dreamer who brings magic in his wake. It is a beautifully written story of making the unlikely possible."



10

of the teetotally best



Dry January needn't be a bore. We pick some of the non-alcoholic drinks options in Chelsea that go big on flavour – without the hangover. Bottoms up!

1

VARDO

Raise your spirits through coffee, not booze, with Vardo's Social Espresso

Comprising Three Spirit's dark and herbaceous Social Elixir, Caravan's espresso and a rich syrup.
9 Duke of York Square

ARTISAN DU CHOCOLAT
Artisan du Chocolat's Colombian hot chocolate features flakes of 70 per cent dark chocolate (£15).
89 Lower Sloane Street

2



3

POLPO CHELSEA

Polpo's light, floral Elderflower Fizz with a twist of lemon and ginger beer, £4.50, is a simple yet perfect pick-me-up.
81 Duke of York Square



4

HARVEY NICHOLS

Left: Don't let your temporary sobriety get in the way of celebrating in style.

Harvey Nichols' own sparkling chardonnay, £10, is non-alcoholic, and provides a pleasing medium between good wine and champagne. Tropical flavours like passionfruit, mango, papaya and guava lead here, with a crisp, dry note of lime at the end.

109-125
Knightsbridge

Top 10 / Dry drinks

SLOANE SQUARE / JANUARY 2021

5

THE ROASTING PARTY

The Roasting Party roasts its sustainable coffee beans – from Kenya, Rwanda, Colombia and Nicaragua – in small batches, to preserve the rich flavours.

253 Pavilion Road

6

**THE GOOD LIFE EATERY**

Pack your body with nutrients at The Good Life Eatery – which produces cold-pressed juices that retain all the vitamins and minerals that will keep you feeling energised. Prices from £4.50.

59 Sloane Avenue

7

**CHELSEA FUNHOUSE**

Nobody would ever guess that you were doing Dry January with Chelsea Funhouse's no alcohol The Virgin, £6.50, a revivifying concoction of Three Spirits herbal 'elixir', ginger, cassia and cucumber. Also available for delivery via Cocktails by Lollipop – the at-home service from Chelsea Funhouse operator, Lollipop.

459 King's Road

8

**WAITROSE**

Beer drinkers can get their fix during Dry January with Big Drop Brewing Co.'s alcohol-free Paradiso Citra IPA, £1.50, stocked at Waitrose – a citrus-packed pour that offers a sharpness on the finish.

196 King's Road

10

**PAVILION WINE**

Pavilion Wine is serving a light non-boozey drink featuring Seedlip Garden 108, with notes of peas and hay and a herbal base – topped up with Fever-Tree tonic and a twist of orange. £9.50 for a double.

255 Pavilion Road

9

HANS' BAR & GRILL

Summer might be a long way off, but Hans' Bar & Grill's Mediterranean Ivy virgin cocktail, £13, offering fresh botanicals with Seedlip Garden 108, Blutul Blanco and Mediterranean tonic, will whisk you to azure waters and the scent of wild herbs.

164 Pavilion Road



A close-up photograph of a glass filled with golden whisky, resting on a green and red plaid mat. The background is a dark, textured surface, possibly a wooden table.

Whisky galore

BURNS NIGHT IS ON JANUARY 25. BUT THIS YEAR THERE'S NO NEED TO FRIGHTEN THE NEIGHBOURS WITH THE SIGHT OF YOU IN A KILT. CELEBRATE AT HOME BY TAKING PARTRIDGES' MASTER SOMMELIER XAVIER CHAPELOU'S TIPS ON ALL THINGS WHISKY SAYS REYHAAN DAY

WHISKY CAN BE INTIMIDATING. Not only can it be an acquired taste – and one that embodies a sort of machoism – there is also a plethora of distinctive styles, flavours and prices to consider.

But let's start with the basics. Who is making this stuff and what are the main differences?

"Whisky is made all over the world, but the most famous country by a long way is Scotland – where the main styles are Single Malt, Grain and Blended," explains Xavier Chapelou, Partridges' master sommelier.

"The USA is a very large producer too, making Bourbon, Corn, Rye, Tennessee and Wheat. Most of the differences in the style of whisky are due to the type and percentage of grain used. Also, the type of barrel, water, yeast and distillation play their part too."

So far, so simple. Chapelou tells me that what you should look for depends on what sort of flavours you like. "Some people like the distinctive flavour of a single malt, whilst others like a more subtle and smooth blended whisky. Some prefer the rich peated profile which comes from Islay.

"Personally, like every drink I choose, I always go for a

whisky with great balance and a distinctive but refined aromatic profile; not too smoky but not too mild either. The alcohol sensation should be smooth, not rough. Recently, we have added a new range from the St George's Distillery in Norfolk, which is a wonderful option."

Chapelou says that novices should go for a whisky from the lowland region of Scotland – something like an Auchentoshan – where the drink tends to be soft and delicate; or "a rare bottle from the Rosebank Distillery", which Chapelou says tastes spectacular alongside Partridges' smoked salmon.

Of course, there are many classic and famous brands to try that, according to Chapelou, always do well; these include the likes of Glenmorangie, Laphroaig and Dalwhinnie. He recommends Monkey Shoulder, which he considers "amazingly smooth" – perfect as the foundation for an Old Fashioned.

But, what if your knowledge extends beyond the most recognised names? He says that as beginners become more experienced, softer whiskies often make way for more heartier options. "Connoisseurs may prefer a

SLOANE SQUARE / JANUARY 2021



medium to full-bodied whisky with a smoky character, like Lagavulin, Ardbeg or Bruichladdich from the Island of Islay.” These often partner well with rich, velvety dark chocolate.

Chapelou says that a smooth and delicate 21-year old Balvenie, distilled in Speyside and with a Port Wood finish would stand up well against Cremoso al Tartufo cheeses, which are exclusive to the Duke of York store.

If your growing passion for whisky leads to the collecting of special bottles, there are a few tips and tricks you should observe to save heartache in the future.

“Keep bottles away from direct sunlight or vibration, as these could damage the taste and aromas,” says Chapelou. Unlike wine, whisky is best kept upright – and, as whiskies are aged in the cask rather than in the bottle, there is no sense in waiting for more developed flavours. “There is the controversial ‘old bottle effect’, which might impact the aromatic profile of a venerable bottle of whisky – but only over a long period of time.”

Partridges, 2-5 Duke of York Square

HOW WE USE WHISKY

**NICO ORDUZ, HEAD BARTENDER,
11 CADOGAN GARDENS**



“Originating from New York City, the traditional recipe of the Old Fashioned cocktail is whisky-based, with the choice being American bourbon. As

bourbon is a corn-based spirit and has a much sweeter taste, it brings a lighter finish and is more enjoyable to drink as a cocktail. Muddled sugar and Angostura bitters are the base on which we pour our bourbon of choice – Makers Mark – and the cocktail is completed with a twist of orange.”

11 Cadogan Gardens

**ABHI SANGWAN, CO-FOUNDER
AND BAR MANAGER, KUTIR**

“Whisky works well with any bitters – from the regular angostura to chocolate, cherry, peach or vanilla bitters. It’s very easy to combine with honey, maple syrup, cinnamon, ginger, vanilla, mint and chilli.



“Our Madhosh cocktail is made with peated single malt infused with apricots, brandy, calvados, honey and vermouth rosso. We then

finish it with some orange bitters mist. “At Kutir, if I had to pick out two special bottles, it would have to be Indian whisky of course. I’d choose Amrut Fusion, which is a fantastic single malt whisky from Bangalore; and Paul John Peated. This is a fully-peated single malt from Goa.”

10 Lincoln Street



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The Sea, The Sea

CURED COD, SAMPHIRE
AND GINGER FROM
LEO CARREIRA,
EXECUTIVE CHEF

Serves 2



Ingredients

- 220g cod fillet with no bones or skin
- 150g samphire
- 13g sea salt
- 30g peeled ginger
- 1 medium sized shallot
- 1 bird's eye chilli
- 60ml olive oil
- 1 lemon
- 1 lime

Method

Cure the fish fillet overnight with 5 per cent of salt over the weight, 11g.

Take the ginger, shallot, chilli and samphire and blitz together to make a smooth emulsion. Then add salt, lemon juice and lime juice. Blitz again. Pass this through a fine sieve and keep

refrigerated until use.

Rinse the cod in cold water, then pat dry with a clean cloth. Slice the fish into thin slices.

To serve, pour the green sauce over a plate and display the fish slices scattered over the top.

The Sea, The Sea,
174 Pavilion Road

Here's

STUDIES SHOW THAT 80 PER CENT OF PEOPLE FAIL TO KEEP THEIR NEW YEAR'S RESOLUTIONS. BUT WITH A NUMBER OF CHELSEA'S RESTAURANTS SERVING NUTRITIOUS, FLAVOURFUL PLATES, THE POST-CHRISTMAS HEALTH KICK NEEDN'T BE A STRUGGLE

HEALTH



Raw Press

VEGAN AND GLUTEN-FREE COURGETTE LASAGNE

Serves 4 - 6

Ingredients

- 2kg courgettes

White sauce

- 300ml almond milk
- 20g vegetable bouillon powder
- 200g cashews
- 50g nutritional yeast
- Salt and pepper to taste

Tomato sauce

- 250g plum tomatoes

- 250g sun-dried tomatoes
- 5g chipotle pepper
- 20g basil
- Salt and pepper to taste

For the garnish

- 3 tbsp vegetable oil
- 100g organic firm plain tofu, cut into small cubes and patted dry
- 1tsp cornflour
- Pinch of onion powder
- Small bunch of sage leaves, stalks removed

Method

Preheat the oven to 180C.

Cut the courgette into lasagne ribbons using a sharp knife or potato peeler.

Blend the white sauce ingredients until smooth and creamy. The liquid should roughly just cover the dry ingredients in the blender. It also helps to soak the cashews if possible for at least a few minutes to soften them ahead of blitzing. Put aside.

Then, for the red sauce, put all of the tomato sauce ingredients in a blender or food processor and, again, blitz for a few minutes.

Now it's time to layer up your lasagne in a medium baking dish, with several layers of courgette, dotted with a combination of the two sauces.

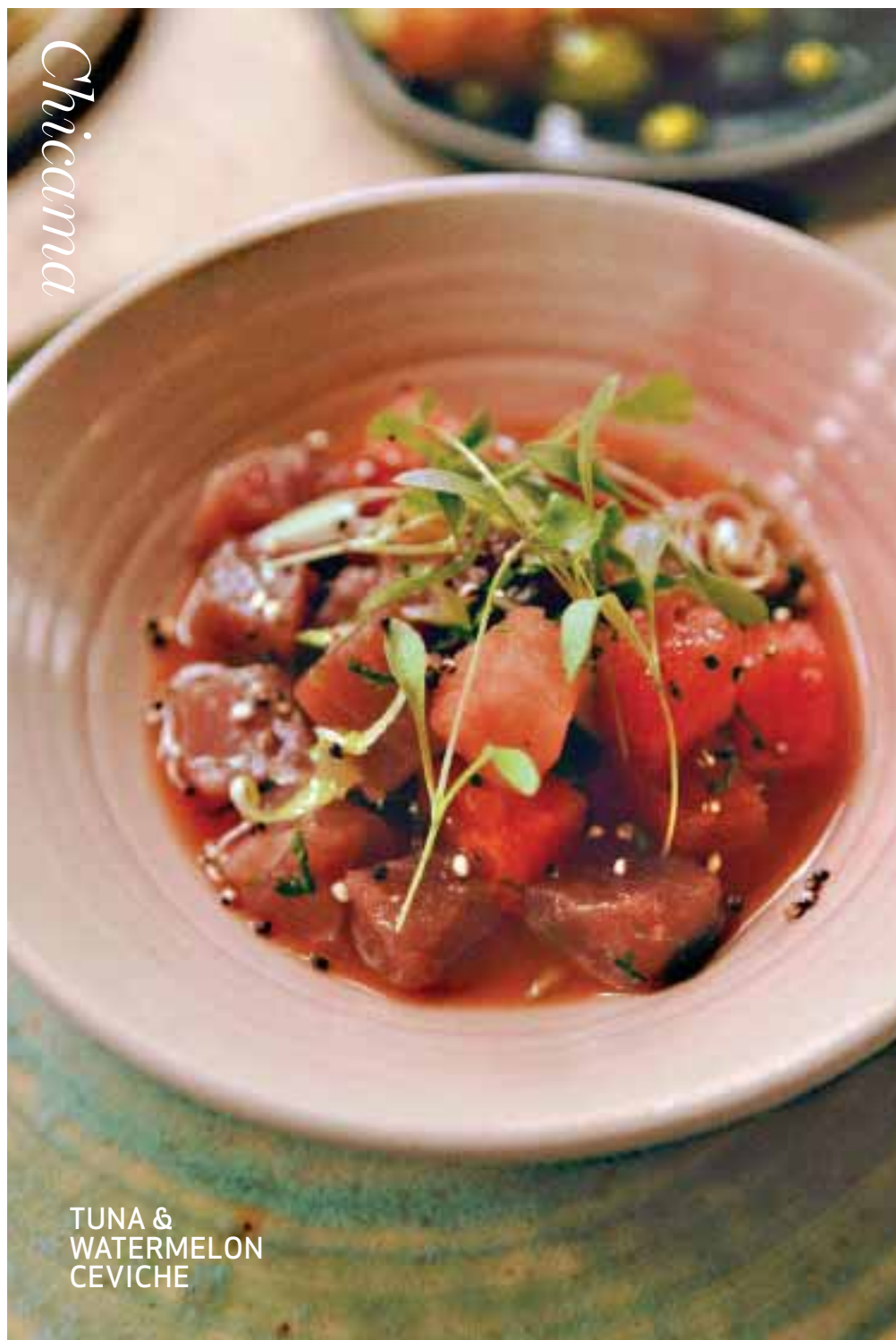
Please note that for each layer, only a small amount of each sauce is needed, as the courgette does give off water during cooking and it can get very watery.

On the final layer, finish with some white sauce and an extra sprinkle of nutritional yeast for that cheesy finish.

Bake in the oven covered with tinfoil for 45 minutes; then remove the foil and bake for 15 more minutes.

Raw Press, 3 Ellis Street

Chicama



TUNA &
WATERMELON
CEVICHE

Serves 2

Ingredients

- 200g tuna
loin steak
- or the vegan
option: 50g
walnuts
& 150g
cauliflower
- watermelon
- 4 limes
- 2 red chillies
- 50g spring
onion
- 100ml light
soy sauce
- 20g sesame
seeds mix
or black/
white
toasted
- 50g coriander
- 50g basil
- 30ml olive oil
- 50g honey
- Sea salt

Method

Cut the watermelon into cubes of 2 cm and cure/marinade in soy sauce for 30min (retain this liquid).

To make the Tiger's Milk: Juice the limes and add the soy sauce used to cure the water melon. Finely chop the red chillies and add to the mix with a small teaspoon of honey.

Slice the spring onions at an angle and add coriander and basil leaves, and some

chopped coriander stems and mix.

Dice the tuna into 1cm cubes and add sea salt to taste. Add to the chopped herbs, and add the diced watermelon. Pour over the Tiger's Milk and mix until fully incorporated before sprinkling over the sesame seeds and a drizzle of olive oil to taste. Eat immediately!

383 King's Road

BELMOND CADOGAN HOTEL

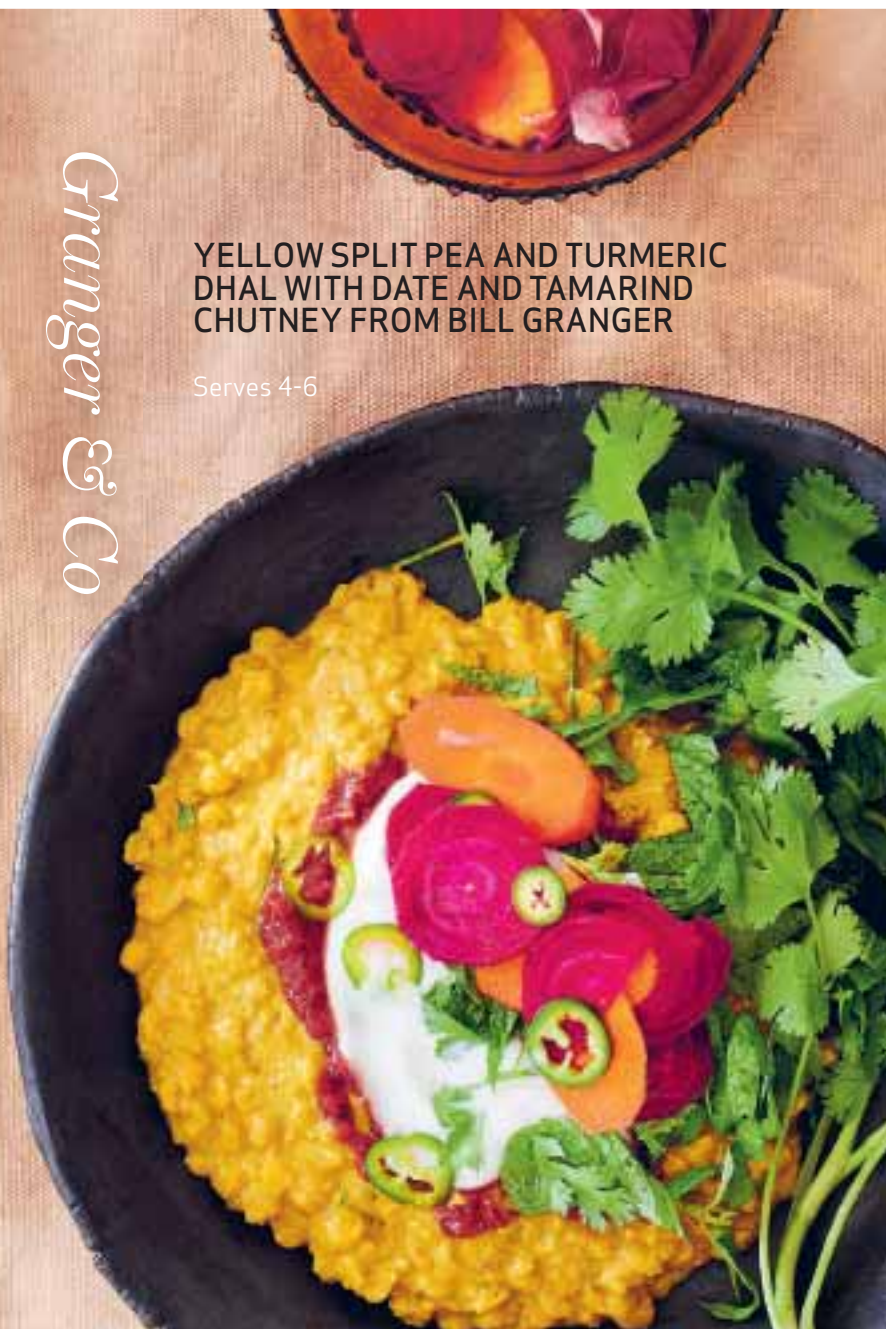
LONDON

Chelsea is yours. Step out and be in the heart of the town. Around the corner you'll find quirky galleries, Hyde Park and the ever-in-fashion King's Road. Oh, have you visited the famous mulberry tree in our gardens?



YELLOW SPLIT PEA AND TURMERIC DHAL WITH DATE AND TAMARIND CHUTNEY FROM BILL GRANGER

Serves 4-6



"I can eat dhal at any time of the day. In my art school days, my friends and I loved going to the Hare Krishna restaurant, where we could get a great vegetarian meal and watch a film, all for \$3," remembers Bill Granger. "The unspoken price, of course, was some politely gentle attempts at religious conversion. I would always feel a bit guilty as we sat on the floor eating our dhal, but now this is my idea of true comfort food. The chutney lifts this above the everyday, but could easily be bought if you are short of time."

237-239 Pavilion Road
Recipe from *Australian Food* by Bill Granger (Murdoch Books, £20). Photography by Mikkel Vang.

Ingredients

- 1 onion, roughly chopped
- 8cm piece fresh ginger, peeled and roughly chopped
- 3 garlic cloves, roughly chopped
- 5cm piece fresh turmeric
- 4 tbsp light-flavoured oil
- 3 tsp fenugreek seeds
- 3 tsp yellow mustard seeds
- 3 tsp ground coriander
- 3 tsp ground cumin
- 1 & 1/2 tsp chilli powder
- 250g yellow split peas
- 600ml coconut milk
- 6 makrut lime leaves

Date & tamarind chutney

- 3 tbsp olive oil
- 3 garlic cloves, roughly chopped
- 2.5cm piece fresh ginger, peeled and roughly chopped
- 1 French shallot, roughly chopped
- 1 tbsp each fennel seeds, mustard seeds, cumin seeds
- 1 tbsp cardamom pods, crushed
- 2 tsp cayenne pepper
- 2 tsp Chinese five-spice
- 3 tbsp miso paste
- 100g soft brown sugar
- 75ml black rice vinegar
- 125g tamarind paste
- 100g pitted dates, roughly chopped
- 2 plums, roughly chopped
- 1 apple, roughly chopped

To serve

- 1 large handful mint, chopped
- 1 large handful coriander, chopped
- 1 green chilli, sliced
- Coconut yoghurt
- Pickles, optional

Method

Put the onion, ginger, garlic and turmeric in a food processor and mix to a rough paste.

Heat the oil in a large heavy-based pan over medium heat.

When the oil is hot, add the paste, fenugreek seeds and mustard seeds. Cook for 5 minutes, stirring frequently, until the paste is fragrant. Add the ground coriander, cumin and chilli powder and cook for a further minute.

Pour the split peas and coconut milk into the pan along with 500ml cold water. Add the makrut lime leaves. Bring to the boil, simmer strongly for 10 minutes, stirring frequently, then reduce the heat and simmer gently for 45 minutes, stirring to prevent sticking. If it looks dry, add more water.

Meanwhile, to make the chutney, heat the olive oil in a heavy-based pan over medium heat. Add the garlic, ginger, shallot, fennel seeds, mustard seeds and cumin seeds.

Cook, stirring occasionally for 10 minutes until the shallot is translucent. Add the cardamom, cayenne and five-spice and cook for a further minute.

Add the remaining ingredients with 500ml water. Bring to the boil, then reduce the heat to simmer for 10–12 minutes or until the fruit is very soft and the chutney is a rich, dark brown. Leave to cool for 5 minutes. Blend until completely smooth. This makes around 16 serves of chutney that will keep in an airtight container in the fridge for up to a month – delicious with cold meats, cheeses, pies and all curries.

Serve the dhal and chutney with mint, coriander, chilli, a dollop of coconut yoghurt and perhaps some pickles.

Holy Carrot

ROAST SQUASH SOUP

Serves 6

Ingredients

- 700ml organic vegetable broth
- 140ml almond milk
- 5g garlic powder
- 40ml gluten-free soy sauce
- 60ml mirin
- 1 tsp ground nutmeg
- 800g butternut squash, peeled and cut into cubes

For the garnish

- 3 tbsp veg oil
- 100g organic firm plain tofu, cut into small cubes and patted dry
- 1 tsp cornflour
- Pinch of onion powder
- Small bunch of sage leaves, stalks removed

Method

Place the butternut squash onto a baking tray, drizzle with olive oil and bake in the oven for 30 minutes at 180C. Once baked, remove from the oven and set aside a small portion to garnish the soup.

Blend all of the soup ingredients using a food processor or stick blender until you have a smooth consistency. Set aside in a pan ready to be reheated.

Meanwhile, toss the tofu with the cornflour and onion powder. Put the oil into a large sauté pan and place on a medium high heat. Once hot, add the tofu and fry for 4–5 minutes, turning throughout so that all sides are golden brown. Remove from the pan and set aside.

Heat the remaining oil in a small saucepan on a medium high heat and add the sage leaves. Fry for 2–3 minutes until crisp. Remove from the pan and set aside.

When ready to serve, pour the reheated soup into six bowls. Spoon the butternut squash, tofu and crispy sage leaves on top,

Retail / Trotters

SLOANE SQUARE / JANUARY 2021

THE KING'S ROAD CHILDRENSWEAR STORE TROTTERS is almost as iconic a shopping Mecca in Chelsea as neighbouring department store Peter Jones. The boutique is beloved not just of local families, but a beacon for parents far and wide thanks to its legendary haircutting service, which paved the way for child-friendly salon experiences becoming the norm.

The shop marked a significant 30 years on the King's Road last October, albeit not with a bang due to Covid restrictions, as was much lamented by locals who remember the amazing parties held in Duke of York Square to celebrate the store's 21st and 25th anniversaries.

"We had tremendously fun parties for those birthdays, with a petting farm, jazz band and ballet dancers," recalls co-founder Sophie Mirman. "But, in reality, we have a whole year to celebrate, so I'm sure we'll do lots of exciting things once we're allowed to."

Mirman co-founded Trotters with her husband Richard Ross, after an unpleasant experience taking her son William for his very first haircut in a large department store. "He was having none of it when a strange lady with scissors tried to touch him at close quarters, and made it quite clear to the poor hairdresser that she wasn't going to come anywhere near him."

Not only were staff unable to placate William, they also didn't make Mirman feel as a mother that it was okay to have a child



AS CHILDRENSWEAR SHOP TROTTERS CELEBRATES 30 YEARS, WE CHAT TO CO-FOUNDER SOPHIE MIRMAN BY CALLY SQUIRES

Trotting along nicely

who was having a wobbly. After a similarly stressful incident getting shoes fitted for her young daughter, the idea came to "put all the things children don't particularly enjoy under one roof, and create an environment that made it fun for them".

Trotters, however, wasn't Ross and Mirman's first business venture together. The couple met while both working at Tie Rack, and left to found the Sock Shop together in 1983. Mirman says she "can't imagine" not working with her husband, but admits they have very different areas of responsibility within the business.

The company has since taken on an extra family dynamic, with the couple's daughter Natasha joining the business 2013. "It's lovely having her on board. She reports into our CEO, who we appointed just over a year ago, and that relationship between them works really well."

The entrepreneur, who is a past winner of the prestigious Veuve





SOPHIE MIRMAN AND
RICHARD ROSS, CO-
FOUNDERS OF TROTTERS

Clicquot Businesswoman of the Year Award, is clearly just as passionate about her brand and, in particular, the Chelsea store, as she was in the beginning. “I just love my King’s Road store – it has a really important place in my heart as it’s the first store we opened.”

Mirman reminisces about opening jitters like they were yesterday. “I remember so clearly the day we first opened, as Richard was beside himself with nerves in case nobody came. Five minutes before we were due to open, he disappeared. He was so anxious that he had to go for a long walk around the block.” Happily, the anxiety proved unfounded. “When he came back, there was a queue of people to get in!”

No doubt, there was similar champing at the bit post both lockdowns, periods which Mirman describes as “heartbreaking” as a shopkeeper. “I absolutely hated having to furlough staff as we did last year and, very sadly, having to close our store in Guildford and make some of the team redundant.”

The business as a whole, however, coped well during the global crisis. “We had so many messages from loyal customers, and our online business did phenomenally well over both lockdowns. It definitely picked up the slack that the shops being shut left.”

After 30 years, it’s no surprise that local customers have formed a bond of loyalty with the brand. “We know our customers so well, and they often come in just for a chat which is lovely,” says Mirman.

What is even more heartwarming is when customers “who had their hair cut with us when they were little, now come in with their own





children". On many occasions, said children are also wearing Trotters outfits which once belonged to their parents, due to the heritage nature of the brand. "Trotters pieces can absolutely be passed down to the next generation – we never scrimp on quality."

All of the clothing is designed in-house and made in Europe. "Wherever we can, we also use organic fabrics. For instance, our Hampton canvas shoes are made from 100 per cent organic cotton, with 100 per cent natural rubber soles."

Half of the brand's shoes are also designed here and made in Europe, and the other half are a curation of other brands. "Our books and toys are also a very carefully edited range of new and exciting products that aren't readily available on the high street."

Having worked in the area for over 30 years, Mirman has no shortage of favourite local haunts, "I love what's been done on Pavilion Road, and I love going to Colbert, Manicomio, Vardo and, of course, Peter Jones is Peter Jones – and don't we all love it? But for special occasions, my favourite restaurant is the sensational Five Fields on Blacklands Terrace, which is a very well kept secret." What's no secret is Mirman's enthusiasm for her family firm. "Being able to do something with your passion, and go into work every day really loving what you do, is by far the best thing about running my own business."

Trotters, 34 King's Road

TROTTERS IS KNOWN FOR
ITS LEGENDARY HAIR-
CUTTING SERVICE

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SO WELL, AND THEY OFTEN
COME IN JUST FOR A CHAT,
WHICH IS LOVELY"



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SLOANE SQUARE / JANUARY 2021

“This Roaring Tiger duster I’m sure will become a Hayley Menzies icon piece in the future”

WE FIND OUT WHAT MAKES
THIS STUNNING DUSTER
COAT SO SPECIAL.
AS TOLD TO CALLY SQUIRES

“THE BRAND STARTED AT PORTOBELLO MARKET back in 2010. I’d be there rain, shine or snow every Saturday. I learnt so much and loved the face-to-face interaction with customers. My online store launched in 2011, and my first standalone store opened last year, not long before the second lockdown. The reaction was incredible and surpassed all my expectations.

The location in Duke of York Square with the Saatchi Gallery and Saturday farmers’ market nearby is just perfection, and the store itself is wonderful – a showcase where customers experience the Hayley Menzies spirit. We had a huge Christmas tree with fabulous leopard decorations!

To coincide with the opening of the store, I brought back some iconic pieces from past collections to form a core collection of signature much-loved pieces. This Roaring Tiger duster I’m sure will become a



LEFT: THE
ROARING TIGER
JACQUARD
DUSTER COAT

ABOVE: HAYLEY
MENZIES
(CENTRE)
WITH THE
MOTHER AND
DAUGHTER DUO
RESPONSIBLE
FOR THE
SKILLFUL
JACQUARD
KNITTING
TECHNIQUE

Hayley Menzies icon piece in the future.

I love using colour and playing with combinations. The palette for the SS21 Paradise Found collection came to life during a trip to Thailand last January. I created a moodboard from photos, postcards, fabric swatches and pieces I'd collected. Thailand's such a happy, colourful and vibrant place so the collection really represents that joyous vibe. And I just couldn't resist a tiger print!

We makes these cardigans in two lengths and the fringes lend a summery bohemian feel. A soft cotton is used, making this a really great trans-seasonal piece. I go to Florence twice a year to meet our suppliers. Our cotton comes from Italy because I love to source as locally as possible while maintaining the quality, and Italy is world-renowned for the best yarns.

Our factory is run by a mother and daughter duo in Romania. The technique is jacquard knitting which is a superior knitting technique to create multicolour

patterns by stitch not print. Per colourway, there will only be around 400 of these made, so it's quite a limited edition.

I've been living consciously for over a decade – being mindful of waste, carbon footprint and the wellbeing of those who make our clothes. We use waste fabrics to make accessories like our headbands and, more recently, face masks. Excess yarns are always consumed for sampling or we'll make a few extra pieces to make sure we consume all the leftovers.

If I had to describe a typical Hayley Menzies woman I'd say she's not afraid of being too much, delights in life's little treasures and is first on the dance floor! Maybe that's why Kate Moss is my style icon – a free-spirited natural beauty with an extraordinary sense of style."

The Roaring Tiger Jacquard Duster costs £400 from Hayley Menzies, 40 Duke of York Square



BEN AND MARINA WEARING
THEIR AW20 WILDERNESS
COLLECTION FOR BARBOUR

LOCAL RESIDENTS BEN AND MARINA FOGLE
TELL CALLY SQUIRES ABOUT THEIR NEW
COLLECTION – AVAILABLE AT PETER JONES

What I wore

MARINA

“I’D SOUND LIKE A REAL IDIOT if I described my own style as ‘chic and elegant’... Truthfully, I’d say practical and warm. I’m one of those people who is always cold, so good knitwear and cosy coats are an essential. And, while I’d love to be chic and elegant, I’ve got to be able to walk without wrecking my feet.

I’m a big fan of dresses – not only do they make choosing an outfit simpler but, teamed with trainers or boots, are great for every weather.

I’ve been living in the cord midi dress (from the Wilderness collection) – teaming it with white trainers while it was hot but, more recently, with boots. It’s such a versatile dress – I wear it with wellies on a country walk, or with a woollen coat in town.

As a family, we all wish we could spend more time in the country! We love the freedom and silence and pottering around the garden. Sadly, work calls us back to London, but we escape whenever we can. Some

(wardrobe items) cross over between town and country – you still need a great waterproof jacket in London. I’m not a big fan of an umbrella and much prefer tackling the wet in a well thought out jacket with a hood.

During lockdown I’ve bought fewer items, but those I’ve bought have been real investment pieces, things I know I’ll still be wearing in a decade or even two.

Peter Jones is a shop I’ve visited my whole life – I remember getting my school shoes there when I was small. There’s something reassuring about entering through the heavy swing doors. I also love Sweaty Betty, whose activewear is consistently the best. Their zero gravity leggings help me embrace my body and love exercising.

My most treasured piece of clothing is an old Loden cape that belonged to my Austrian great-grandmother, that is both versatile and unusual. It’s so great that Ben even wears it!” ➡

BEN

"I'd describe my style as simple, vintage, heritage, natural and organic. I have worn smocks all my life. I like the combination of practicality and function, with the clean aesthetics.

I've been working with Barbour for about four years now, and sustainability is part of the reason that I like working with them. Their wax jackets are known to last for such a long time, as they can be rewaxed and repaired. When I visited the factory, they told me that they regularly receive garments that are 30, 40 or even 50 years old in for servicing. Having something that you can wear forever really appeals to me.

I have been with my family for more than six solid months and, for the first time in 20 years, I have been unable to travel. But we have seized the time together and thrived. I wrote a book during lockdown called *Inspire*, which was a retrospective form of armchair travel.

I have a uniseason wardrobe and I'll wear shorts and sweaters in the winter, and a parka in the summer depending on where I'm filming.

I only travel with hand luggage and my essentials are a waterproof smock, thick jumper, merino wool t-shirt, pair of shorts, some waterproof boots and you're good to go."



"SOME ITEMS CROSS OVER BETWEEN TOWN AND COUNTRY – YOU STILL NEED A GREAT WATERPROOF JACKET IN LONDON"





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WE KEPT OUR DOORS OPEN as much as we could last year and were also busy bringing a public programme to life online. We had to develop a virtual programme from scratch with partners to commemorate VE Day 75, VJ DAY 75 and the centenary of the Unknown Warrior being laid to rest in Westminster Abbey.

ABOUT 2,000 PEOPLE ATTENDED CHELSEA HISTORY FESTIVAL physically and 40,000 virtually – from as far afield as Peru and Australia. We had a hybrid

Justin Maciejewski DSO MBE

*Director of the National Army Museum.
As told to Debbie Ward*

of things happening in Chelsea Physic Garden and online. It was the only physical festival hosted in central London and we couldn't have done it without Cadogan's support.

WE OPENED TWO EXHIBITIONS. Buried Among Kings is the story of the Unknown Warrior

and how this broken body was brought back to represent the fallen. *Foe to Friend* is about 75 years of the British Army being in Germany and becoming totally embedded in the local community.

WE HAD A PIECE OF THE BERLIN WALL and an armed car

installed during lockdown, making sure we had our narrative right as to why that was essential work, but history matters and I believe passionately in its importance in anchoring our identity. We're also incredibly proud that we managed to collect photos of soldiers supporting Public Health England, and we commissioned

a beautiful portrait of Captain Sir Tom Moore. It's a must-see, painted by a veteran who's a member of Chelsea Arts Club.

I'M AN EARLY RISER.

I find the quietness of morning and the birds a really good backdrop to do some clear thinking. I like to work from 5.30am to 7.30am before having breakfast. That goes back to my army days when even in operations, when there are lots of difficult things happening, often pre-dawn is the quietest time where you have your headspace. I then cycle in from Peckham and get a good cup of coffee in our wonderful café. I also like to escape there from my office during the day and hear people enjoying the museum – that's really uplifting.

MY DAY USUALLY REVOLVES AROUND

four main buckets of work. One is about opportunities to collect objects that speak of the history and traditions of our army. That might be a painting, an archive, or a very humble object that was owned by a soldier in a war that tells a powerful story. Another aspect is connecting with audiences or groups. It might be talking about a particular

aspect of army history, organising an event with a services charity or meeting with people involved in educating children. The third activity is planning the things we conduct to bring history to life. That might be the Chelsea History Festival, an exhibition, a series of talks or an academic conference. All require lots of work with partners to get them off the ground.

THE LAST REALLY IMPORTANT aspect of my work is deciding who to work with to research and bring to life important lesser-known stories. We're working at

the moment with The West India Committee on the history of West Indian soldiers in the British Army over 300 years.

I LOVE WALKING AROUND CHELSEA; it's so rich in history and character. Besides the museum, a favourite place for a working lunch is either the Chelsea Arts Club or Caraffini.

AFTER WORK it's usually a cup of tea then the cycle home. I run twice a week and I've done that for 30 years. When I was in combat, I always had a book that was nothing to do with the army, that would



PORTRAIT OF CAPTAIN SIR TOM MOORE CREATED BY ARTIST ALEX CHAMBERLIN



"WE COMMISSIONED A BEAUTIFUL PORTRAIT OF CAPTAIN SIR TOM MOORE. IT'S A MUST-SEE, PAINTED BY A VETERAN WHO'S A MEMBER OF CHELSEA ARTS CLUB"



clear my head and help me sleep, so now I read a book with no connection with my working day. At the moment it's a history of Ravenna in Italy.

OUR CURRENT EXHIBITIONS remain until March, and in April we'll open the fabulous exhibition on West Indian soldiers' contribution to

the history of our army. We're going to continue to build and grow the Chelsea History Festival with the Chelsea Physic Garden and the Royal Hospital Chelsea.

MUSEUMS HAVE TO CONSTANTLY EVOLVE

and we'll use the next two years to refresh our galleries. We'll also increase our research activity. Underpinning this we're going to be building our digital capability because virtual events are here to stay and can be combined with physical events.

THE PANDEMIC HAS CAUSED

a significant financial impact on the museum that will take time to recover from. What was incredibly inspiring during the periods we were open last year, was having people walking to visit us for the first time. Collections constitute a national treasure, but a museum that can't have visitors becomes pointless if you can't show those collections off.

To donate to the National Army Museum or become a member, please visit nam.ac.uk

SLOANE SQUARE / JANUARY 2021

Trunks *for* trunks

LOVE BRAND'S
OLIVER
TOMALIN
ON SAVING
ELEPHANTS
WITH HIS
TRUNKS FOR
TRUNKS
CAMPAIGN –
AS TOLD TO
CALLY SQUIRES





IMAGE: WILDAID/ANDREW WEGST

People / Local hero

“I WENT INTO ARCHITECTURE not entirely sure what to do, and realised I didn’t quite have the patience to see it out. I’d done some entrepreneurial things at university, and wanted to get stuck into starting my own business. I began with a shoe stall selling espadrilles on Portobello Road, which developed into a website, and was my route into the beachwear industry. I had absolutely no fashion background whatsoever!

Love Brand was born from a love of elephants. In 2010 there was an elephant parade in London [a sculptural art trail] to raise awareness for endangered Asian elephants, highlighting that 90 per cent of them have disappeared and they could well become extinct in the wild during my lifetime.

I wanted my brand to have a greater purpose, and what better than saving a species that I love and have a childhood affiliation with? [Tomalin has connections to South Africa through his father.]

If we can create the space, which is one of the fundamental problems facing elephants, for these large mammals to live in peace then we’re one step closer to sharing the world appropriately. If elephants go, then we’ve really tipped the balance onto the wrong side of overdeveloping the planet.

We donate a percentage of our revenue – not just profits – to conservation charities. This year we are supporting an incredible California-based charity called Wild Aid, who are fighting the illegal wildlife and ivory trade. My wife and I came across them quite a number of years ago at the Royal Geographical Society, where the CEO Peter Knight gave an impressive talk.

In the past, we’ve tended to focus on charities which are doing the conservation work in the field, whereas these guys are all about combating the demand which is driving the issues. So it’s all about changing habits and cultures in various parts of the world, to not persecute wildlife.



ABOVE: OLIVER TOMALIN. RIGHT: LOVE BRAND GOES DEEP!



Selling swimming trunks in global pandemic with no travel is challenging, but if there's a silver – or greener – lining, it's that people are much more conscious about the fragility of the planet.

We've evolved as we've developed the brand over the last 10 years, and we actively seek the most sustainable solutions throughout the business. Our swim shorts are made out of recycled plastic, which is a fantastic quick-drying fabric. Our linens and cottons in our shirts and shorts are organic, and all of our buttons are made from nuts rather than using plastic. We're really our own biggest critic and look every year to see how we can evolve and develop further with how we make things in the future.

“IT'S ALL ABOUT CHANGING HABITS AND CULTURES IN VARIOUS PARTS OF THE WORLD, TO NOT PERSECUTE WILDLIFE”

I met my now-wife Rose while I was setting up Love Brand and she was in Kenya at the Wildlife Trust orphanage, which we've continued to support over the years. After four weeks of dating, I invited her to join me on a trip to Kerala, to meet an amazing elephant as part of a [charity] project. We now have two children, and still actively talk about the business every day.

The shop on Park Walk was our first store, and it's been open seven years now. It's a beautiful space with a lovely garden at the back and, in addition to our menswear collection on the ground floor, my wife has more recently created a curation of lifestyle brands which share our values. There's everything from reef-friendly sunscreen to reading for the beach, art and fragrance.

I'm not just saying this because I design them – that would be awful – but I genuinely think that the prints on our trunks are important through the storytelling and the purpose they hold. I look to nature and the projects that we support for inspiration. I've never been a huge fan of very obvious prints, so I think it's important that it's subtle but still there.”

Love Brand, 5 Park Walk

Charity / K+C Foundation

SLOANE SQUARE / JANUARY 2021

COMFORT AND JOY OVER THE FESTIVE SEASON

The Kensington + Chelsea Foundation is an independent charity, supporting impactful local projects that improve the lives and life chances of some of the most disadvantaged and vulnerable residents in our borough.

Last year, the foundation was overwhelmed by the generosity of the community, which has come together to help people during the pandemic. Residents, businesses and trusts have helped raise £802,000, which has supported over 17,000 local people in need. Donations provided food parcels to the elderly and to families who were struggling; digital equipment to provide care and company online; safe spaces for children to play and exercise; online literacy lessons for children whose reading was behind; and employment and debt advice to the many residents who have lost jobs.

More recently, the foundation launched its Kensington + Chelsea Christmas Appeal, an initiative from a collective of frontline charities which united to support vulnerable residents in our borough. They provided residents in need with a Christmas box containing a delicious festive meal, small gift and Christmas crackers, along with an invitation to join some special Covid-safe activities happening both virtually and in person during the festive period.

Again, the response from individuals, businesses and schools was fantastic. They not only donated to the campaign, but a small army of volunteers helped to pack and distribute the boxes and took part in the 'travelling choir', which was a wonderful festive treat for many.



Give where you live

THE GENEROSITY OF DONORS AND VOLUNTEERS HAS SUPPORTED OVER 17,000 LOCAL PEOPLE IN NEED

The impact of isolation at this time cannot be underestimated, particularly in Kensington and Chelsea, where we have the highest rate of one-person households in the country and a high rate of one-person pensioner households.

We also have the highest population with severe and enduring mental illness known to GPs in London. Recent events have only served to exacerbate these numbers. The foundation continues to raise funding for local partners and projects that have a positive impact on isolated people.

If you are interested in finding out more about our work, contact team@thekandcfoundation

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+Chelsea
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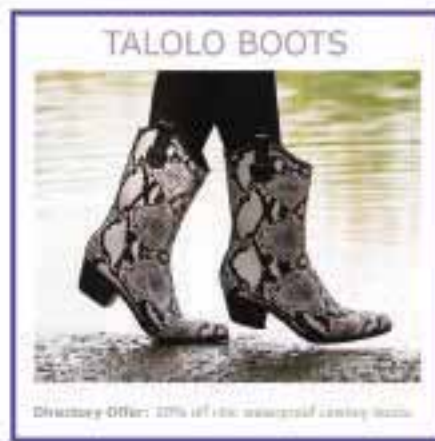
In light of the COVID-19 pandemic, Chris is taking all possible precautions to protect his patients. He is offering virtual consultations for non-urgent cases and 'see and treat' appointments to reduce any exposure.

Patient care is the first and foremost priority of Chris and his team. A complete package of care is built on an individual's unique set of needs and circumstances.

The team's overarching philosophies encompass:

- a safe and evidence based approach to the medicine and surgery provided
- holistic and honest consultations to enable patients with a better quality of life, long after they have been discharged
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Valentine's Day/ Gift guide

SQUARE / JANUARY 2021

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SUPER SPECIAL

JO MALONE LONDON
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Valentine's Day / Gift guide

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£365 from Pinko,
9 King's Road



Nicky Key and Anton Legh
September 26



Lauren
Regan
and Ben
Dupuy
October 17

Two become one

Social / Weddings

SLOANE SQUARE / JANUARY 2021



Katie Gray
and Cameron
Dickie
September 5

Chloe Ely Photography

Daisy Bell
and Andrew
Gray
October 16



WEDDED BLISS

CHELSEA OLD TOWN HALL

Weddings have looked a little different in 2020, but that doesn't mean they've been any less joyous. Here are some gorgeous images of our favourite lockdown brides – and grooms – to grace the famous steps of Chelsea Old Town Hall...

Health & Beauty / News

SLOANE SQUARE / JANUARY 2021

ANATOMÉ IS OPENING a new wellbeing destination on the King's Road. The London apothecary, occupying two floors, will showcase its botanical oils, supplements and skincare – all encased in recyclable glass bottles and jars, paper labelling and paper packaging. Expert nutritionists are on hand to provide wellness advice, and two large apothecary bars will take centre stage on the ground floor. The Sleep Bar's team of experts will personalise specially-formulated sleep

oils, while the Tea & Bath Salt Bar will dispense anatomé hand-blended teas, bath salts and oils to support emotional and mental health.

Until March 2021,
96 King's Road



DIGITAL FITNESS CLASSES are being offered by several gyms in Chelsea. Core Collective is offering a five-day free trial online, after which live drop-in classes are £9 a turn. KOBOX is all about the community aspect of fitness.

A 45-minute online boxing class is £7.50, however, there are lots of stretching and body conditioning videos to follow on KOBOX's Instagram IGTV. Barrecore's live-stream classes are accessed in over 100 countries.

An initial live class is free, while the first two weeks of the on-demand service are complimentary.

Core Collective
23 Pavilion Road,
KOBOX 107 King's
Road, Barrecore
77 King's Road



COVID-19 tests are being offered at KXU. The PCR test will tell you if you have the virus by looking for the genetic material in a nose or throat swab, with 99 per cent accuracy. Results can be turned around on the same day if tested by 10am. KXU is also offering antigen tests which look for genetic material that lives on the virus's surface.

241 Pavilion Road, PCR from £199 and antigen tests £150. To book email spa@kxlife.co.uk

THE SISLEY Hair Ritual Analyzer has just launched at Salon Sloane, providing personalised diagnosis of the scalp and hair fibre, before recommending a bespoke hair routine. The specialised device is ideal for anyone who is struggling to find a solution to their hair or scalp ailments. It uses shape recognition technology to analyse images of the hair and scalp. Co-founder of Salon Sloane, Belle Cannan, said: "I am a big believer in looking after my hair in the same way as I look after my skin; like we tailor products to our

skin types and concerns, the same approach should be adopted to our hair regime."

186 Pavilion Road



CURATE BEAUTY, a platform which supports independent beauty brands, has joined forces with Urban Retreat. Co-founders Samantha Freedman and Margot Vitale wanted to create a platform to showcase the cream of the crop. Exclusives to Urban Retreat include vegan and non-toxic hair care Mon Pure, vegan home fragrance Maho, Moroccan beauty oils from Marrouge, candles from Affirmation Culture and AIRE CBD's premium CBD oils.

2-4 Hans Crescent

LANCE PATTERSON

The Penhaligon's CEO has been the head of the luxury British fragrance brand, which was established in 1870, for seven years.

"In 1998, I met my now-husband in NYC, USA. He was wearing the most amazing scent, on him, it was just perfection. I had no idea at the time of the brand but it was called Lords by Penhaligon's. Fast forward 20 years and I end up as the CEO of the storied Penhaligon's brand. I tried to find Lords in our stores – no one on the team knew of the scent, we went into the archives to find what is now called Duro. Needless to say, I have it on my desk close by."

25 King's Road



Fragrance *fans*

THE EXPERTS ON THEIR FONDEST SCENT MEMORIES. BY SOPHIA CHARALAMBOUS

"I purchased Diptyque Philosykos to wear, celebrating my 30th birthday abroad, with friends and family. This unique take on fig is fruity, woody and green, as it includes the fruit, sap, bark and leaves of the fig tree. Whenever I wear it, it transports me to that wonderful celebration around a big table outdoors, on a warm Mediterranean evening, surrounded by the people I love."

307 King's Road



NIAMH BUTLER
Space NK's head of training



LORI WOODHOUSE

Education director of Tom Ford Beauty and Artisanal Fragrances.

"When I was little, my mum had all of her perfume bottles on her dressing table and I would help her choose what to wear for an evening out. I loved it. When I smell Arpege by Lanvin I am immediately taken back to the

moment of sitting at that dressing table with her. As this is what she wore, I am drawn to floral and oriental fragrances. The new Tom Ford Black Orchid Parfum makes me feel glamorous and reminds me of the moments with my mum."

201-202 Sloane Street

MINAL BHANSHALI

Chelsea local Minal Bhanshali is the founder of holistic candle brand 7 Over 7. With seven fragrant candles, made with 100 per cent natural wax, it also offers a refillable service for the handmade ceramic vessels.

"There are three scent memories that have been forever etched in my mind and heart; I discovered pure sandalwood incense bars being freshly rolled on a pilgrimage in Rajasthan, India, and have never experienced any scent as profoundly since; the smell of autumn setting in and early mornings in London – it's not just the earthy musky scent of leaves hunkering down but a crispness in the ether that I find magical; my late mother's signature scent Nude, by Bill Blass – I always have a bottle of this on my dresser and still wear it on special occasions and when I travel, to keep me grounded."



FREDDIE BETTLES LAKE

Marketing manager and floral enthusiast at Moyses Stevens – London's oldest and most prestigious florist, providing flowers for over 140 years.

"This photo was taken at an event held in July 2019 at our flowers school in Battersea. My scent memory associated to that particular evening and the school in general is that of eucalyptus.

The rich fragrance of the leaves is almost acidic, a sharp and instantly recognisable smell that will forever bring me back to memories of Moyses Stevens and working at the flower school."

188 Pavilion Road

ADRIANA CARLUCCI

Luxury brand Ancienne Ambiance was founded by Adriana Carlucci. It has a capsule collection of niche eau de toilette and eau de parfums.

"Fragrance featured a lot in my childhood and my mother, grandmother and godmother helped form my fondest scent memories. I remember my mum wore Oscar by Oscar de la Renta by day and Audace by Rochas usually in the evening. Both these scents remind me of hugging her when I was a child. Another favourite memory would be my godmother's signature scent, Guerlain's Mitsouko. I remember coming home from school and smelling her perfume in the hallway, knowing she had been to visit. French and fabulous, she helped me start my collection of miniature perfume bottles and introduced me to many different perfumes."

3 Cale Street





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My Chelsea / Wilfred Frost

SLOANE SQUARE / JANUARY

WHAT ARE YOUR FAVOURITE PLACES TO EAT AND DRINK LOCALLY?

Colbert to eat and for drinks it would be The Phoenix or Duke of Clarence. I miss pubs. [Frost moved to New York in 2015 after switching from a career in finance to follow in his late father David's media footsteps.]

WHAT DO YOU MISS MOST ABOUT LONDON?

London is cosmopolitan, dynamic and open, but also beautiful, spacious...and home!

WHAT'S THE BEST THING ABOUT YOUR JOB ANCHORING FOR CNBC?

The people I get to meet and interview – from the Vice President to David Beckham last year.

WHO WOULD YOU MOST LIKE TO INTERVIEW?

President Xi Jinping [of China.]

WHAT IS YOUR FAVOURITE...

Episode from *The Frost Tapes*? Tough. I'll go with the final one – "Frost Nixon Revisited"

CNBC NEWS ANCHOR WILFRED FROST TELLS CALLY SQUIRES WHAT HE MISSES ABOUT CHELSEA SINCE MOVING TO AMERICA, AND ALL ABOUT RESURRECTING SIR DAVID FROST'S PREVIOUSLY LOST INTERVIEW TAPES FOR A NEW PODCAST, *THE FROST TAPES*



IMAGE © CNBC-HEIDI GUTMAN

– the greatest display of interviewing ever in my view. Even more exciting

and dramatic than the Frost/Nixon movie.

Book?

I don't read enough novels, but I loved *The Spy And The Traitor* by Ben Macintyre. And for a bit more fun, Tom Bradby's *Secret Service*.

Play or Film?

Play is [Andrew Lloyd-

Webber's] *Phantom Of The Opera* and just one film is impossible to pick. Although I have probably watched *The Rock* the most times.

Charity?

The British Heart Foundation, who we partnered with to set up the Miles Frost Fund, after the sudden death of my older brother Miles from an undiagnosed inherited heart condition in 2015.

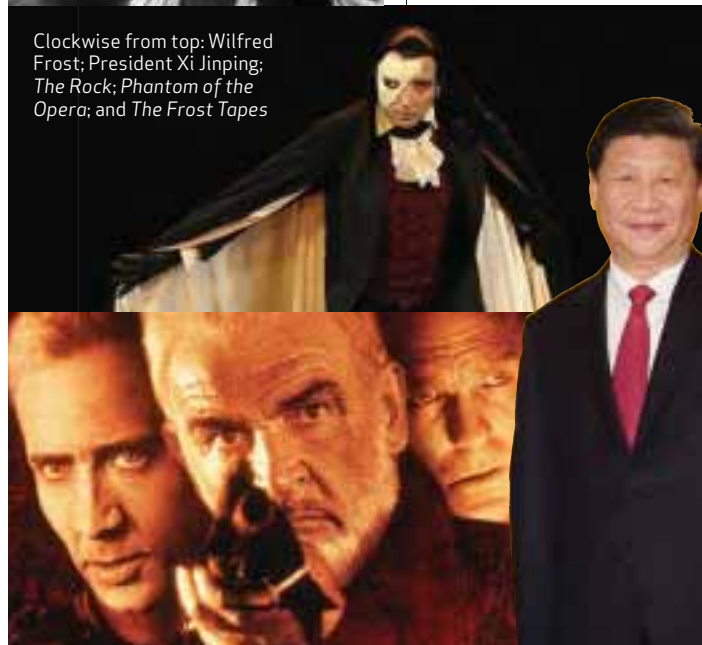
Words of wisdom?

Find something you love and then don't waste time. Not quite verbatim what dad would say – but the gist of it.

To listen to the *Frost Tapes* on BBC Sounds visit bbc.co.uk



Clockwise from top: Wilfred Frost; President Xi Jinping; *The Rock*; *Phantom of the Opera*; and *The Frost Tapes*





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