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$06 \; \text{Calendar}$

A guide to local happenings

14 NEWS

All the latest goings-on in Chelsea

$21 \, \mathrm{ART}$

Street art and the best of digital

26 LITERATURE

Gavanndra Hodge's new book – and memories of the King's Road

28 books

The best biographies, according to our local literature lovers

33 business

Four female entrepreneurs who are looking to inspire others

38 top ten

Family treats to enjoy over the bank holiday weekend

$40\,\,\mathrm{FOOD}\,\mathrm{\&}\,\mathrm{DRINK}$

The story behind our Easter favourites and how to make them

46 charity

Chelsea's Reece James helps The Felix Project achieve its goals



COVER

Make your own T-Rex. The Natural History Museum will show you how. See page 6. Image courtesy Cico books



Contents / March



48 in detail

How to get a taste of The Sea, The Sea at home

53 TRENDING

HANNY MOTHER'S BAY

Our picks of the season are not only new – but natural too

59 mother's day

This year – more than any other year – is a time to appreciate our mums and a small gift goes a long way. See our guide for inspiration

$62\,$ 9 to 5

Copit founder Michael Gonedro on bringing his brand to the King's Road

66 flower show

As the annual festival moves to autumn, we look back at some special moments

68 LOCAL HERO

Age UK's Jess Millwood on the challenges of caring for the elderly during the pandemic

72 **COMMUNITY AWARDS** We look forward to honouring our local heroes

$74\,$ K + C FOUNDATION

Bridging the digital divide is a key priority for the charity

$76\,$ health & beauty

Expert tips on how to look after your locks during lockdown

80 FITNESS

Ideas to keep you fit and healthy – and the latest gear to help you look the part

82 MY CHELSEA

A design for life: Andrew Martin's Martin Waller



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Calendar

SLOANE SQUARE / MARCH 2021

FROM MARCH 1 SCIENCE: VIRTUAL TOUR Make a virtual visit to the Science Museum and view the inspiring collection and the intriguing stories behind it – from your sofa. Google Street View technology allows you to wander through the galleries, while a series of curator guides provides a more in-depth experience. Visit the museum's website to get started. Free, Science Museum, Exhibition Road. T: 0332 241 4000, sciencemuseum.org.uk

APOLLO 11 LUNAR LANDER REPLICA IN THE EXPLORING SPACE GALLERY AT THE SCIENCE MUSEUM © SCIENCE MUSEUM GROUP

FROM MARCH 6

PHOTOGRAPHY: MICHAEL WARD Michael Ward began his career photographing everyday people in Chelsea, where he lived. After joining the Evening Standard followed by the Sunday Times, his subjects ranged from The Beatles to the Turkish invasion of Cyprus. This photo of a man browsing a bookstore on Royal Avenue in Chelsea is dated 1958 and is on display in the window at Iconic Images.

Free, Iconic Images, 13a Park Walk. T: 020 7535 3905, iconicimages.net



MARCH 12-14

MUSIC: TREASON THE MUSICAL Musical theatre fans will love this gripping drama about the gunpowder plot, which promises to blow audiences away with a fusion of original folk and pop songs, condensed into 10 explosive tracks. Performed live at Cadogan Hall by some of the West End's top talent, it is streaming online for a limited time. Tickets £15, Cadogan Hall, 5 Sloane Terrace. T: 020 7730 4500, cadoganhall.com



FRESH AIR: CHELSEA PHYSIC GARDEN

While events are temporarily on hold, happily the Chelsea Physic Garden remains open as a wonderful resource for the community to enjoy. To find out more about future events and to prebook your entry ticket, visit chelseaphysicgarden.co.uk



Events diary

FROM MARCH 1

CRAFT: MAKE AN ORIGAMI T-REX

If humans had been alive at the same time as the Tyrannosaurus Rex, it could have gobbled us up in just two mouthfuls, according to the Natural History Museum. Create your own paper T-Rex with an easy-to-follow online guide and downloads from the museum's website, reproduced from *How to Make Paper Dinosaurs* by Mari Ono and Hiroaki Takai.

Free, Natural History Museum, Cromwell Road. T: 020 7942 5000, nhm.ac.uk

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.



Celebrating 120 years of excellence

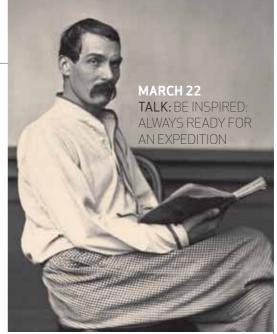
Calendar





Exploring 5,000 years of Iranian art, design and culture, this fascinating exhibition – set to open once lockdown has lifted – will shine a spotlight on one of the greatest historic civilisations, its journey into the 21st century and its immense artistic achievements. More than 300 objects from ancient, Islamic and contemporary Iran will be on display.

Tickets £18, V&A, Cromwell Road. T: 020 7942 2000, vam.ac.uk



Richard Burton was a Victorian explorer, geographer, translator, writer, soldier, orientalist, cartographer, ethnologist, spy, linguist, poet, fencer and diplomat. A speaker of 29 languages, he was famed for his daring expeditions to Asia, Africa and the Americas. Book this online talk to discover more about his extraordinary life. From 2.30pm-3.30pm.

Free, Royal Geographical Society, 1 Kensington Gore. T: 020 7591 3000, rgs.org



DATES TBA

THEATRE: LIVING NEWSPAPER: A COUNTER-NARRATIVE

Writers, actors and other creatives will produce four more editions of the Royal Court's weekly "living newspaper" once lockdown has lifted. It will feature performances reflecting current local and global perspectives, longer form pieces, dating columns, a cartoon, the world in pictures, a weather room, agony aunts, horoscopes and more. Each issue can be viewed online with limited in-person tickets planned too, subject to government restrictions. **Tickets from £10, Royal Court Theatre, Sloane Square. T: 020 7565 5000, royalcourttheatre.com**

Calendar

CHELSEA METHODIST CHURCH

Please check the website for details of any upcoming services and news from the church: chelseafulhammethodist.org

CHELSEA OLD CHURCH

Chelsea Old Church asks that people look to chelseaoldchurch. org.uk for details of Easter services.

HOLY TRINITY

Holy Trinity remains open during the national lockdown, adhering to all restrictions and with safe measures put in place. Our opening hours are noon to 4pm on Monday to Friday and 11am for sung Eucharist on Sundays.

Our lent programme includes 6.30pm mass and study group via Zoom every Wednesday and 6.30pm "in person" stations of the cross every Thursday. Our Holy Week and Easter Services are as follows and will be held in person at Holy Trinity Church, Sloane Square:

PALM SUNDAY, MARCH 28

Sung Eucharist at 11am MARCH 29

Mass with address at 7pm **MARCH 30**

Mass with address at 7pm MARCH 31

Mass with address at 7pm MAUNDY THURSDAY, APRIL 1

Mass of the Lord's supper and vigil of prayer at 7pm

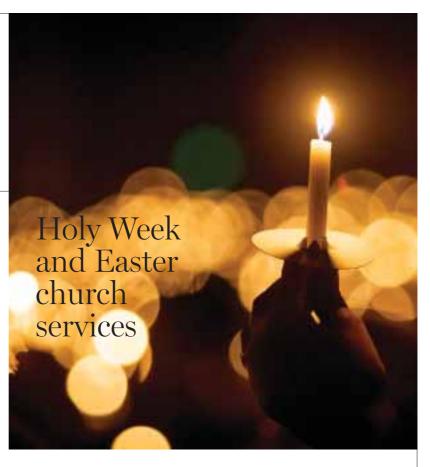
GOOD FRIDAY, APRIL 2

Stations of the cross for children at 11am Liturgy of the Passion at 3pm **HOLY SATURDAY, APRIL 3**

Easter vigil at 8pm

EASTER DAY, APRIL 4

Sung Eucharist at 11am



ST COLUMBA'S CHURCH OF SCOTLAND

The church is currently closed for worship but hopes to reopen by Easter. For full details of all upcoming services and opening and closing times, please visit stcolumbas.org.uk

ST LUKE'S & CHRIST CHURCH

Palm Sunday, March 28 10.30am: sung Eucharist at St Luke's (with donkey) MARCH 29

7.30am: Eucharist at St Luke's 9am: morning prayer at Christ Church 9pm: compline (night service) at St Luke's

MARCH 30

7.30am: Eucharist at Christ Church 9am: morning prayer at St Luke's 9pm: compline at St Luke's

MARCH 31

7.30am: Eucharist at St Luke's 9am: morning prayer at St Luke's 9pm: compline at St Luke's with choir

MAUNDY THURSDAY, APRIL 1

8pm: sung Eucharist with foot washing and vigil at Christ Church

GOOD FRIDAY, APRIL 2

12 noon-1pm: veneration of the cross at Christ Church 2pm-3pm: passion of our Lord at St Luke's 4pm: children's Good Friday service at St Luke's

EASTER EVE, APRIL 3

8pm: vigil service at Christ Church with lighting of the new fire

EASTER DAY, APRIL 4

8am: Holy Communion at St Luke's 10.30am: sung eucharist at St Luke's 11am: sung Eucharist at Christ Church 3pm: Easter choral evensong at St Luke's

We very much hope that all these services will be able to take place in-person this year. We will make a decision on our precise plans for this year in early March and announce them at chelseaparish.org. We hope to hold as many of our usual services as normal inperson, and will also be live streaming services from St Luke's.



HOMES FOR SALE IN CHELSEA & KNIGHTSBRIDGE







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Guide price £7,750,000 Freehold

Knight Frank Chelsea charles.olver@knightfrank.com 020 3813 9302



knightfrank.co.uk



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THE SATURDAY FINE FOOD MARKET curated by Partridges, which had a successful, socially distanced run on the Duke of York running track last year, has been awarded a Highly Commended prize for Market Innovation in the 2021 Market Hero Awards.

You can support your favourite artisans - like regulars Babelle, Let's Do Temaki and Rainforest Creations - by ordering home deliveries until the market opens again.

Find out more at partridges.co.uk



LOCAL PUB the Hunter's Moon has partnered with charity Family Meal, offering its kitchen and staff to help provide over 1,000 meals per day for NHS staff, essential workers and disadvantaged people during the lockdown.

"Whilst we can't welcome customers in, the least we can do is support the NHS, and this is our way of giving a little back. It's great to have Oliver back in the kitchen with his team, and to be supporting the incredible work Family Meal does," said pub director Hubert Beatson-Hird.







News / March

SLOANE SQUARE / MARCH 2021



SEVERAL CHELSEA CHEFS have contributed to a recipe book created to raise money to help provide healthy meals to frontline workers through charity Hospitality for Heroes. *Recipes for Heroes* features creations by Belmond Cadogan's Adam Handling, Masaki Sugisaki from Dinings SW3, Anna Haugh from Myrtle, Ollie Templeton from Carousel and Gail's bakery. *Visit hospitalityforheroes.com*

WITH SPECIAL OCCASIONS like

Mother's Day and Easter on the horizon, a perfect way to indulge at home and support your favourite local restaurant is with a chef-prepared meal box.

Gaucho has a decadent 'finish at home' box for two with a cured salmon starter, choice of gourmet pies and Argentinian-inspired dulce de leche dessert for £55. Add a bottle of Gaucho's signature Vina Patricia malbec to make it date night. Local delivery and collection from Sloane Avenue are both available.

Chucs, the all-day café on Lower Sloane Street, has several meal kits available. Families can choose from pizza or burger-making boxes with a bottle of house red or white wine from £35 for four and £45 for six.

Harvey Nichols has partnered with OXO Brasserie's chefs to create the ultimate 'special occasion meal' box. There is an à la carte menu to choose from, with a wine pairing (from £40) from the head sommelier.



For bigger households looking to have some DIY fun with canapés, Dinings SW3 has "make your own tar-tar chips" to take away, with fillings including Scottish salmon, potted native lobster and Japanese Wagyu beef, from £19.50 for four pieces.

For a dinner for two designed especially for spoiling mum, check out Belmond Cadogan's Adam Handling's HAME box with the chef's signature and appropriately named 'Mother' dish on page 61.

Plus don't forget to read in detail about The Sea The Sea's carefullycrafted at home boxes, created by head chef Leo Carreira on page 48.

News / March

PAVILION ROAD coffee shop, The Roasting Party, has created a special #TeamPlayer blend, to raise money for NHS charities. The blend is a mix of Colombian Golden Huila, which has a smooth milk-like body and clean palate, combined with Kenyan Zawadi Peaberry, with its rich body and blackcurrant flavours. Twenty per cent of sales from the ground or whole bean bags (from £18) will go towards helping support a range of NHS charities.



LE PAIN QUOTIDIEN bakery has helped families from local schools in the borough who didn't receive Free School Meals vouchers over half-term, by donating freshly-baked loaves.

"It's heartbreaking to think any kids would go hungry because the schools are closed. We are committed to helping our local communities as best we can, which naturally, is to share our bread," said Jana Somon from the bakery chain.





COPENHAGEN-BASED fashion house Ganni is set to open on the King's Road when retail restrictions lift soon. Run by husband and wife creative duo Ditte Reffstrup and Nicolaj Reffstrup, the Scandi store's pieces embody the brand's striking, bold and colourful aesthetic.

In following their goal to minimise their environmental impact as a company, the new Chelsea boutique will feature an eclectic mix of recycled glass tableware mixed with vintage furniture. The shop's rugs have even been upcycled too, using leftover fabrics from previous collections. *Coming soon to 94 King's Road.*



News / March

HERITAGE

MENSWEAR store Hawes & Curtis on the King's Road, traditionally known for tailoring, has ventured into the luxury loungewear market. Pieces in the collection, made with high-quality organic cotton, have all been garment-dyed for a super-soft touch and to enhance the colour. Additionally, by preshrinking the clothes, which include t-shirts and hooded sweatshirts, they won't shrink when washed in the machine.

LUXURY WORKWEAR

BRAND The Fold has launched a new versatile trouser after conducting a "workwear code" survey and receiving feedback from over 8.000 professional women. The first drop is a straight-leg trouser in a non-creasing performance fabric, which feels comfortable. looks tailored and can be worn to work – and workout - from home.

> WHILST MANY local stores were forced to close during the most recent lockdown, residents may be interested to know that as an optometrist, bespoke eyewear boutique Tom Davies in Sloane Square remains open for business for those in need of eye care. To book an appointment visit tdtomdavies.com

18



CHELSEA FLOWER COLLECTION



Celebrate the arrival of Spring with Mother's Day and Easter



PARTRIDGES DELIVERS THE BEST FOOD AND WINE FROM AROUND THE WORLD



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Fine Food Market in Chelsea every Saturday 10am - 4pm*

www.partridges.co.uk Free local delivery Follow us on 🛩 @partridgesfoods and 🖾 @partridgesfoods 🖪 / PartridgesOfSloaneSquare

* Government restrictions allowing



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?



Art / Round-up

SLOANE SQUARE / MARCH 2021

ANDY BURGESS: BESPOKE WORK Andy Burgess is creating a series of site-specific artworks for the Neonatal Intensive Care Unit (NICU) at Chelsea and Westminster Hospital. The project, initiated by the hospital's charity CW+, aims to enhance the NICU environment for patients, relatives and staff.

Working in close collaboration with the NICU team, Burgess will draw inspiration from the hospital's neighbourhoods and its iconic views, sights and buildings.

The selected scenes will then be transformed by the artist in his unique, abstract, geometric style and printed on medically compliant vinyl, before they are installed in corridors and waiting areas of the NICU this summer.

"This project inspires me tremendously," Burgess said, while Cynthia Corbett of Cynthia Corbett Gallery, which represents Burgess internationally, added: "The hospital is famous for its outstanding art collection, and we are thrilled to be among the ones adding to it." thecynthiacorbettgallery.com



UNTIL APRIL 18

RENAISSANCE WATERCOLOURS

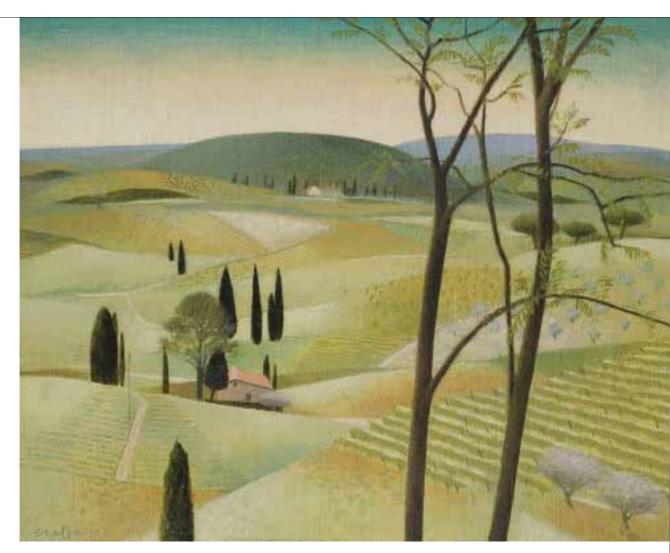
This display presents watercolour during the Renaissance period as a unified art form, highlighting its versatility and key role in understanding, interpreting and documenting the world of nature.

During the Renaissance – an era of expanding horizons and cultural exchange – watercolour flourished across Europe, Asia and the Americas. Its versatility, portability and immediacy made it the ideal medium for painting directly from life.

The exhibition explores the development of watercolour, from manuscript illumination to depictions of people, places and nature that more closely resemble the art form as we know it today.

It looks at the representation of the human figure in costume studies, heraldry subjects and portrait miniatures, exploring the different ways a person's likeness could be conveyed during the Renaissance.

V&A, Cromwell Road T: 020 7942 2000, vam.ac.uk





WINDOWS TO THE WORLD

Eight artists have been invited to transform empty local high street spaces – including several in South Kensington – as part of a major public art project.

High Street Windows, commissioned by the local council and produced by creative placemaker KCAW, sees artists including Dotmaster, Alexander Ikhide and Gala Bell create vibrant public art that aims to inspire and support communities and engage passersby.

Some works are already in situ, with others set to be installed in the coming weeks.

kcaw.co.uk/high-street

MARCH 10-31

TOM MABON: SOUTHERN LIGHT An artistic pilgrimage to Tuscany and Provence is the inspiration behind Tom Mabon's new show. What interests him most about landscapes is the changing seasons, and it is spring and autumn – when the biggest shifts occur in terms of colour and growth – that he explores here.

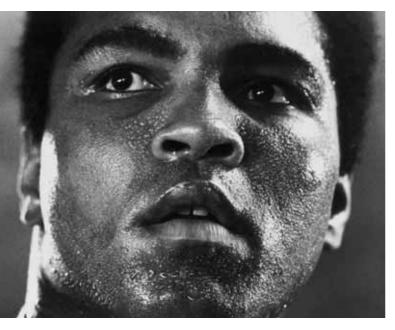
The works will be displayed in the gallery and you can request your favourite picture to be hung in the window so you can admire the finer details. The catalogue, exhibition and a short film can also be viewed online. Jonathan Cooper, 20 Park Walk T: 020 7351 0410, jonathancooper.co.uk

Art / Round up

UP CLOSE AND PERSONAL WITH MUHAMMAD ALI King of the ring Muhammad Ali takes centre stage in a new digital exhibition at lconic Images. It features pictures of the boxing legend by three celebrated photographers: Terry O'Neill, Michael Brennan and Al Satterwhite.

In addition to the virtual display – which is available to view via the gallery's website – a striking close-up of Ali's face by Michael Brennan is available to see in person at lconic Images until April 15.

Iconic Images, 13a Park Walk T: 020 7535 3905, iconicimages.net





UNTIL MARCH 20 NIC BLADEN: BOTANICAL STUDIES IN BRONZE & SILVER II The Cape Floral Kingdom is the ecological jewel of South Africa. More than 10,000 species of plants eke out an existence on the minerallydepleted gravel, crammed together in a minute area on the southern tip of the continent.

Sculptor Nic Bladen makes his home in this botanical treasure chest. Through the alchemical process of his studio's furnaces, he produces delicate artistic reconstructions of astoundingly beautiful flowering plants. Can be viewed online. Everard Read, 80 Fulham Road Tel: 020 7590 9991 everardlondon.com



MARCH 25-MAY 29

BACK TO NATURE WITH MARY NEWCOMB Mary Newcomb's world was rural East Anglia, where she managed a small mixed farm with her husband. The working life of the countryside engrossed her and she delighted in the half-hidden world of nature that in her words, "may pass on unheeding".

Writer Andrew Lambirth describes Mary's landscapes as "alive with delight: pylons like pagodas, balloons like netted fruit, animals that have sprung from the earth".

The gallery will be producing a fully-illustrated catalogue and the exhibition will be available to view online.

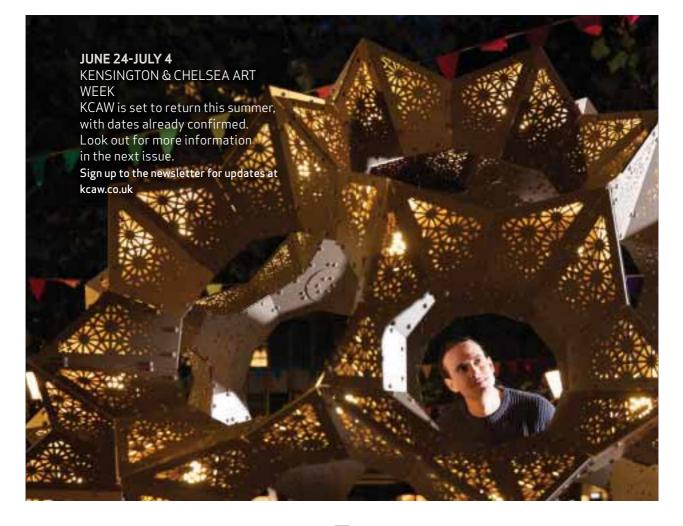
Crane Kalman, 178 Brompton Road T: 020 7584 7566, cranekalman.com

Art / Round up



UNTIL APRIL 9

CRYSTAL FISCHETTI: HELLO AGAIN! Local resident Crystal Fischetti is a young British artist of Italian-Colombian heritage. Her work radiates light, colour and energy, reflecting not only her abstract expressionist style but also her spiritual beliefs – she is a Shaman and practises kundalini, tarot reading and yoga. The exhibition can be viewed virtually and in the gallery once lockdown is lifted. Grove Square Galleries, 156 New Cavendish Street. T: 020 8103 4905, grovesquaregalleries.com







The Marlborough, London SW3 2JY

A Charming 485 ft2 ONE bedroom apartment full of natural light on the FIRST Floor of this secure gated development.

Entrance Hall. Reception room with bay window and fitted units either side of decorative fireplace. Bedroom with fitted wardrobes and quiet outlook over Richards place. En-suite Shower room. Fully fitted eat in kitchen with wood floor. The Marlborough is located on Walton Street which is home to a variety of shops and restaurants and leads up to Harrods and the world class amenities of Knightsbridge. It lies in easy reach of South Kensington and Sloane Square making it an ideal location to enjoy all that this village has to offer.

Floorpan from justin@proprium.co.uk

Share of Freehold £825,000

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





FORMER TATLER EDITOR GAVANNDRA HODGE TELLS CALLY SQUIRES ABOUT A WILD CHILDHOOD ON THE KING'S ROAD, AND THE TRAGIC DEATH OF HER YOUNGER SISTER ON A FAMILY HOLIDAY WHICH INSPIRED HER BOOK CONSEQUENCES OF LOVE

Love & loss

"WHEN I WALK DOWN THE KING'S ROAD now, it feels like I'm walking through the history of my whole life. There are lots of powerful memories for me, from where I used to get drunk and misbehave to family lunches at Leonardo's after mum and dad had been to their NA and AA meetings with the likes of Eric Clapton and Anthony Hopkins.

We lived on Park Walk when I was little, as my dad's hairdressing salon was on the King's Road – [Gavin Hodge was hairdresser and dealer to local aristos and celebrities of the day] – he used to call himself the King's Road cowboy.

I used to sit on the steps of the Royal Court Theatre and smoke after school, and go to what is now Colbert in Sloane Square. Around aged 14 I worked at Pucci Pizza, which used to be where Le Pain Quotidien is now. It was a decadent, wild place where George Best, Grace Jones and Simon le Bon would turn up. The waitresses were teenage girls like myself and Amanda de Cadenet, and there was lots of dancing on the tables to the Gypsy Kings.

When I was acting editor at *Tatler* we threw a big party at the Saatchi Gallery once. The area has been a really powerful part of my life actually – even my therapist is based above Lululemon on the King's Road.

I had always wanted to write [a book], and had tried over the years to write various fiction stories. Themes of childhood and trauma kept coming up, and eventually I decided I needed to write my own book before I could write anything else.

The impetus was realising I had no memory of my sister at all, and that realisation came when I looked at my own daughters, and realised the age gap between them is quite similar to the age gap between my sister Candy and I.

Culture / Books

SLOANE SQUARE / MARCH 2021

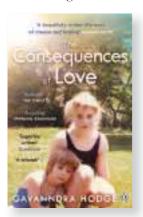
I was 14 when she died, and it almost felt like I'd lost her twice by allowing myself to forget her over the years. That was partly due to the trauma of the way she died [suddenly on a family holiday in Tunisia], and the chaos of the subsequent years.

Writing about her seemed like a way to talk about her and bring her back into our lives, as often people who die do become a sort of tragic secret.

It felt like it should be a straightforward project because I'm a writer and I have a story to tell, but it took about five years because not only was it upsetting and difficult, but I was also raising two children whilst editing a monthly magazine.

I think women sometimes do this to themselves, taking on more and more until they collapse. But even though it was a big undertaking, I'm really glad that I did it. They say if you want something done, give it to a busy woman. And it's tough but we do somehow manage to find the extra hours in the day. I got my book written by getting up at 5am and writing on the 28 minutes I had on the train going to work. So you make it work if you really want to.

I'm meant to be getting up at 5am again at the moment to work on my second book, which is fiction and really different, but I can't quite find the energy. It's probably because I'm currently reading for a Masters degree in cultural, intellectual and visual history at the Warburg



Institute, which is quite a bonkers place but great fun.

We are taking lockdown day by day, I've got a 12-year old and a nine-year old, so we're home schooling, which was definitely easier in the summer when the sun was shining.

My children taught me about love and family, and it took becoming a mother myself to recognise what childhood should be like. Being a mother was a big part of writing *Consequences of Love*.

I thought a lot in lockdown about how upsetting it must be to lose someone and not be able to go through the normal grief

process of sitting with people you love and having a proper funeral. These processes are really important to help people move through the stages of grief.

When my sister died, I went back to school and nobody talked to me about it. Likewise, when my mum walked down the King's Road, people would almost cross the street because they were too scared to speak to her, and didn't know what to say. That was one of the reasons I didn't engage with the grieving process at the time.

But it's never too late to grieve. If you haven't got the time or headspace now, it can be parked and you can come back to it later when you feel able to. When my dad died, even though it was sudden, I felt much more able to cry and give in to the emotions. They may be painful, beautiful, intense – it's like riding a crazy horse, you can't control it."

The Consequences of Love in paperback is published on April 1.

GAVANNDRA'S TOP LOCKDOWN READS

The Three-Body Problem by Liu Cixin



"Is by a Chinese science fiction writer and is about to be made into a Netflix series by the guys who did *Game of Thrones*."

Square Haunting by Francesca Wade



"A lovely nonfiction book about women who lived in

different periods in a square in Bloomsbury."

The Towers of Trebizond by Rose Macaulay

"Is a fantastic modern fiction I recently reread about memory, trauma and families."







XAVIER LABLAUDE, GENERAL MANAGER OF THE BELMOND CADOGAN HOTEL Leonardo da Vinci: The Biography by Walter Isaacson

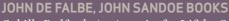
"This is a fascinating book about the genius visionary and innovator, both artist and scientist, peaceful in

his art and yet designer of ingenious war machines. No wonder that Leonardo da Vinci was Steve Jobs' hero. Da Vinci was a modern figure and a sort of misfit; illegitimate, gay, vegetarian, left-handed, easily distracted and at times heretical.

"He also had the reputation of leaving things unfinished. It was interesting to also learn about his rivalry with Michelangelo. This is a great read about one of the world's most creative minds."

Biographies

FROM THE BEATLES TO BARACK OBAMA, HERE ARE THE REAL-LIFE STORIES THAT MAKE THE LIST THIS MONTH



Sybille Bedford: An Appetite for Life by Selina Hastings "Sybille Bedford lived in Chelsea in her later years and was a client of ours. When she published her autobiography as a very old lady, I remember taking copies for her to sign.

"It was, therefore, a particular pleasure to read Selina <u>Hastings' biography</u>, which makes sense of Bedford's complicated European



background and her emergence as a writer under the protective wing of Aldous Huxley and his wife in the south of France in the 1930s.

"Although lesbian, she married in order to get a British passport on which she travelled to the US and Mexico. Her return to Europe from America after the war – and her long career as a novelist, journalist, wine writer and bonne viveuse – is vividly described, and the book has been widely enjoyed."





Literature / Bookworm

SLOANE SQUARE / MARCH 2021



LEONORA BAMFORD, FOUNDER OF MY BABA AND LOCAL RESIDENT

Lady in Waiting by Anne Glenconner

"I have started two brilliant biographies this year. One is Barack Obama's *A Promised Land* and the other is *Lady in Waiting* by Anne Glenconner, who was lady in waiting to Princess Margaret.

"I love how she writes as if she is speaking, with such humour and courage, explaining how her life was growing up as 'the greatest disappointment' to her family, born as a girl unable to inherit. She married Colin Tennant, who was the owner of Mustique."



GILES LYON, OWNER OF WORLDS END BOOKSHOP

Life by Keith Richards with James Fox "In the summer of 1962, three young blues devotees moved into a flat at 102 Edith Grove, Chelsea. Barely scrabbling a living, the trio

would go on to form The Rolling Stones. *Life* tells the story of how Keith met Mick at Dartford station. What follows is the myth of the Human Riff, a life immersed in the eye of the crossfire hurricane and the road that seems to go on forever. It's only rock 'n' roll... but you'll like it."





DANIEL PEMBREY, AUTHOR AND LOCAL RESIDENT One Two Three Four: The Beatles in Time

by Craig Brown "Craig Brown tells their story in such a fresh and immediate way. Some of it seems so obvious and yet was brand new (to me), such as how John's angst and Paul's whimsy combined into far more than

melody. "'Push me/pull you tension that made their greatest music so expressive, capable of being both universal and particular at one and the same time', Brown begins this beguiling story. It's worth reading on."



safe for her. They now act as a kind of self-portrait of the artist and I love to dip into the book and find a new side of Charlotte I haven't seen before. It is a celebration of family, life and memory, things we quite often take for granted."



HELEN TURNER, BRAND AND RETAIL MANAGER AT TASCHEN Charlotte

Salomon: Life? or Theatre? by Judith CE Belinfante and Evelyn Benesch "I've chosen the sad but beautiful story of Charlotte Salomon told through a series of gouaches she titled Life? or Theatre?

"Before being sent to Auschwitz in 1943, Charlotte gave her paintings to a friend and asked him to keep them





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Business / Women

SLOANE SQUARE / MARCH 2021

Celebrating women

WITH TWIN MILESTONES OF MOTHERING SUNDAY AND INTERNATIONAL WOMEN'S DAY IN MARCH, WE MARK THE OCCASIONS BY CHATTING TO LOCAL MOTHER AND DAUGHTER BUSINESS DUO STONE AND MASON; CADOGAN CLINIC CONSULTANT ANJALI MAHTO AND A WOMAN IN THE BUSINESS OF MOTHERHOOD, ANITA WORLIDGE. BY DEBBIE WARD AND CALLY SQUIRES

STONE AND MASON'S SUSAN AND HOLLY STILLE

Business / Women

STONE AND MASON

SUSAN AND HOLLY STILLE are the mother and daughter pair behind Chelsea's home-grown lifestyle business Stone and Mason, which makes multi-way

handbags containing compact kits full of handy items, from metals straws to hair ties and plasters. Susan, a former wedding dress designer, wanted to ratum to antroproneurchip once her abildren were grea

return to entrepreneurship once her children were grown up, founding the company in 2018. Her daughter, who was already sharing Susan's workspace in her former bedroom at their home in Chelsea, joined shortly after.

"I started doing it with a friend who had to sadly pull out when one of her children became very ill, and Holly was literally sitting there saying: 'Please! I have all these ideas!"

Of course, working with family can create its own tensions but the pair say this isn't an issue. She prizes the flexibility of working with her daughter but admits: "Sometimes we might wander off and go out to lunch, but then we'll be working late into the evening." Holly agrees: "You have to keep your eye on the prize and not get distracted," but adds: "It's such a fun thing for us to be able to do together."

Susan says she has been pleasantly surprised by how motivated her daughter is, a trait that has become extra apparent during lockdown when Holly moved back in to the family home. And, although weekend cocktail hour might get interrupted by work chat, the rest of the family don't mind. "My brothers are always asking if we need models," laughs Holly. "They are mad Chelsea fans so we had to name one of our bags Stamford. That's our nod to them."

They believe customers also appreciate their familial relationship. "It's cross-generational, so whatever age the client is, they can relate to one of us," says Holly.

With people spending more time indoors, the company has recently expanded by launching comfy silk jumpsuits and a demi-fine jewellery range.

Susan is keen to encourage those who, like her, returned to work after a career break. "We want to show that women, even if you've had three children, can still get back in there at any age, in any industry."



CADOGAN CLINIC

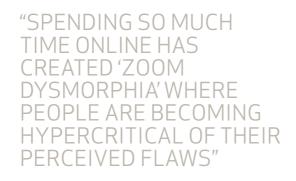
DERMATOLOGIST ANJALI MAHTO has practised at Chelsea's Cadogan Clinic for over six years, describing it as "a cutting-edge place to work," and was previously an NHS consultant in North London, where she was also the lead for paediatric dermatology services.

Having struggled with her own skin problems as both a teenager and even now as an adult, dermatology was a speciality she naturally gravitated to at medical school. "I found I could relate to the struggles patients described, and had an interest in how visible skin conditions could influence our mental health" she explains.

Since working in Chelsea she's also acted as a spokesperson for the The British Skin Foundation, the UK's largest skin charity which researches all types of skin disease, a rewarding role which she is "very passionate about."

In terms of busting scientific myths, she finds people tend to think of acne, one of her specialist interests, as a beauty problem, rather than a medical one. "I'm often faced with patients who have spent vast sums changing their skincare

SMALL SYDNEY TEAL FLUFFY BAG



routine, which does not provide a long-term solution."

It's a complex topic that Dr Mahto has made all the more accessible by writing her book, the Skincare Bible, which educates readers in a safe way. She managed to pen it in six weeks by concentrating solely on clinic work and the gym, with no other distractions.

The catalyst was looking to bridge a knowledge gap for people in the UK who "often don't have a long-term relationship with a dermatologist as their port of call for everything from mole checks to anti-aging treatments." She sees the book as "offering the expertise of an initial consultation in written format."

In her work more recently, she's noticed the rise of Zoom has become a double-edged sword. "On one hand patients can seek medical help from the comfort of their home, however spending so much time online has created 'Zoom dysmorphia' where people are becoming hypercritical of their perceived flaws."

Anyone critiquing themselves would do well to follow the Cadogan Clinic consultant on Instagram, where she practices what she preaches, boldly sharing unfiltered images of her own skin when it flares up.

She finds the platform, like her book and contributions to the Huffington Post, is a way to counter the worrying "sheer volume of misinformation about skin online."

Ultimately though the best part of her profession is "seeing people who would be embarrassed speaking up in the workplace gain self-confidence and happiness. It's a privilege I will never take for granted."

ANITA'S HOUSE

A WORKING MOTHER whose business is babies and new parenthood, Anita Worlidge is the local expert when it comes to helping expecting mums prepare for precious new arrivals. She started her business over 25 years ago, and counts Robbie Williams, Tom Ford and Adele among the grateful clients to pass through the doors of her Chelsea Wharf showroom.

The inspiration for starting Anita's House was to fill a gap in the market. "Shops often sell what they have in stock rather than what is right for you, and the internet – while great for providing information – can be more confusing than helpful because of the sheer volume of advice."

With her youngest daughter having just turned 18, Anita is well versed in the juggling act that working mothers face. "Although my girls Mia and Poppy are now both at university, the challenge remains as I want to spend as much time with them as I can while they're studying from home, but the business is busier than ever.

"They are remarkably understanding but every time I answer a phone call, they see me choosing the business over them, and that isn't easy for any of us. No matter whether you are running a business or a household, you never quite feel you have enough time to fit everything in without staying up late or getting up early – or often both," she explains.

Her advice for other mothers with a demanding career is to "give your children your attention and be truly present when you are with them, however long that may be for," and crucially to do it "in the knowledge that it may not always be perfect".

As a female entrepreneur, Anita has been lucky enough to have clients who she admires greatly as fellow women in business, including Flowerbx's Whitney Bromberg-Hawkins, Net-a-Porter's Natalie Massenet and designer Alex Eagle.

They are all "right up there as visionaries who have identified and met an unfulfilled need, and deliver a great experience for their

cadoganclinic.com

Business / Women

"NO MATTER WHETHER YOU ARE RUNNING A BUSINESS OR A HOUSEHOLD, YOU NEVER QUITE FEEL YOU HAVE ENOUGH TIME TO FIT EVERYTHING IN"

customers. Truly inspirational women, who I also admire for championing other women in business".

While staying loyal to firm favourites with Chelsea mums – "we helped launch Bugaboo 17 years ago and love their new Fox pram" – keeping ahead of new trends is also key for her industry. "Our two current favourite pieces of tech are the SNOO smart cot created by Dr Harvey Karp and the Elvie silent breast pump – both come with their own mobile Apps and are game changers for new parents."

Adapting to the pandemic, the company now hosts fortnightly webinars for members with cutting-edge brands they stock – like sustainable mattress company Little Green Sheep, swivel car seat firm Cybex and compact pram brand Babyzen – and will be hosting live events in the showroom again when restrictions allow. "Connectivity and community are so

important for us, especially while we are all affected by Covid-19."

She adores working in Chelsea because "it's so central and yet feels villagey and personal at the same time". Being close to the river and so many green spaces is also an attraction. "There's even a cricket pitch just off the King's Road. I am still discovering new places – and I've been here for years!"

anita shouse.com

ABOVE: ANITA WORLIDGE AND TOP: SNOO SMART COT



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of the best

With the bank holiday weekend around the corner, we pick some of our favourite items for the family to enjoy

GAIL'S

These hot cross buns are packed with sultanas, currants and cranberries – and glazed with a spiced syrup. £1.80 for one, £6.50 for a box of four, £14.50 for nine. 209 King's Road

DAVID MELLOR

The ideal vehicle for Easter egg hunts, David's Mellor's Norfolk Market Shopper wicker basket, £75, is useful all-year round. 4 Sloane Square

PETER JONES

Keep the kids cosy this Easter with Joules' Peter Rabbit top and trouser set – the ultimate outfit for playing, crawling and sleeping. Available at Peter Jones, £29.95. Sloane Square

Top 10 / Easter treats

SLOA

PEGGY PORSCHEN

Left: The perfect centerpiece to any Easter feast, Peggy Porschen's Easter Nest & Blossom Speckled Layer Cake, from £75, is available in different flavours and sizes. 219 King's Road



PARTRIDGES Vegan chocolate lovers needn't miss out, with Moo Free's dairyless egg available from Partridges. 2-5 Duke of York Square



BREAD AHEAD The bakery will be offering online workshops this Easter. Visit breadahead.com. 249 Pavilion Road

WAITROSE

Swap your usual free-range eggs for a Clarence Court's emu egg, available at Waitrose. Milder in taste compared to hen eggs, these giants are fluffy in texture and have a much higher yolk to white ratio – and have a striking teal shell. Perfect for a fun Easter breakfast. £25 for one.

HAPPY SOCKS

Update your Easter wardrobe with Easterthemed options, featuring technicolour bunnies, hens and eggs. Adults/kids single crew sock, £9.95/£8.95; adults/kids three-pack gift set, £29.95/£19.95. 109A King's Road

ICE CREAM UNION As well as a

021

selection of unusual and refined flavours, Ice Cream Union does a fine line in both rich and lighter chocolate options. 166 Pavilion Road

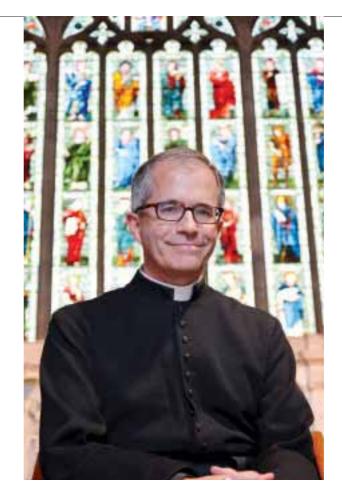


PAXTON & WHITFIELD Cheese champion Paxton & Whitfield has created a tiered Easter 'cake', £60, for those who prefer savoury to sweet. 22 Cale Street



SLOANE SQUARE / MARCH 2021

FATHER NICHOLAS WHEELER, RECTOR OF HOLY TRINITY CHURCH ON SLOANE STREET, TELLS US THE MEANING BEHIND OUR FAVOURITE EASTER EDIBLES



EASTER traditions

"Easter offers a host of treats with traditions behind them either lost in the mists of time or much more recent than we think.

"Simnel Cake began life in the Middle Ages originally as a feature of Mothering Sunday, when, on the fourth Sunday of Lent, Christians were permitted to lighten their 40-day fast. Its distinctive – 11 marzipan balls represent the 12 apostles, minus Judas who betrayed Jesus.

"Hot Cross Buns may have first appeared in pagan times. Later, in the 14th century, a monk used his culinary imagination to produce a recipe for spiced buns that were distributed to the poor to mark Good Friday. The cross on top points to the crucifixion and the spices inside symbolise those used to embalm Christ's body. The first recorded reference to 'hot' cross buns was in *Poor Robin's Almanac* in the early 1700s: 'Good Friday come this month, the old woman runs. With one or two a penny hot cross buns.'

"Eggs make their appearance on Easter Day having been off the menu in Lent. They speak of new life, the empty tomb, the stone that was rolled away. Long before chocolate came along in the 19th century, and still today, Orthodox Christians paint Easter eggs red to remember the blood of Christ spilled for the salvation of the world.



LOCAL PROVIDERS SUGGEST A FEW FAVOURITES FOR YOU TO TRY MAKING AT HOME

HOT CROSS BUNS

Ingredients

BUNS

Gail's

- 20g fresh yeast
- 1 tbsp whole milk
- 1 tsp caster sugar
- 400g plain flour
- 0.5 tsp ground cinnamon
- 0.5 tsp freshly ground
- nutmeg
- 1 tsp mixed spice
- 200ml whole milk
- 70g caster sugar
- 1 large egg

- 70g soft unsalted butter (cut the cold butter into 2cm cubes and leave at room temperature for an hour before using)
- 40g sultanas
- 40g dry currants
- 40g dried unsweetened cranberries
- 70g mixed peel
- 0.5 tsp fine sea salt

CROSS TOPPING

- 200g plain flour
- 230g icing sugar
- 2 tbsp olive oil
- 3 tbsp milk

SYRUP

- 300g caster sugar
- 200g water
- 1 whole nutmeg
- 1 whole star anise
- 1 whole clove
- 0.5 vanilla pod split in half lengthwise

Food / Recipes

Method – buns

In a large mixing bowl melt the yeast with a tablespoon of whole milk and a teaspoon of caster sugar. Make sure the yeast has completely dissolved and leave for 15 minutes.

After 15 minutes, you should notice mini bubbles on top of your yeast liquid: that means your yeast is alive.

In a separate bowl, sieve the flour with the spices.

Add the spiced flour to the yeast mixture. Keep adding the rest of the milk, the sugar and egg.

Begin to bind the mixture together using your hands, for four to five minutes until it forms a rough dough, and then add the butter a chunk at a time whilst kneading the dough.

After adding all the butter slowly, it should take around two to three minutes until you have a nice sticky dough. Continue kneading for five minutes more until you get a smooth, shiny dough.

Add the salt and fruits and continue kneading for three minutes more.

Cover the bowl with a tea towel and leave at room temperature for 1.5 hours, until it grows to almost double in size.

Pour your dough onto a lightly floured surface and divide into 20 pieces at 50g each. Roll the dough pieces into shape by rolling them on a surface against your palms to create smooth buns.

Arrange the buns on a baking tray lined with baking paper (all the buns onto one tray) and make sure you keep an even gap between them all. Cover the tray with a clean tea towel and leave to rise at room temperature until almost double in size.

When the buns are ready (the sides of each bun should be touching and you almost shouldn't be able to see the tray) make an eggwash by whisking one whole egg, one egg yolk and a teaspoon of milk. Brush the buns carefully with this eggwash and leave to dry out for 10 minutes. Brush again.

Preheat the oven to 200°C.

Method - cross topping

Using a hand whisk, gently combine all the ingredients into a smooth paste.

Fill a plastic piping bag with the topping mixture and cut a small hole using scissors. Always cut a smaller hole than you think you might need as you can cut it again to make a bigger hole – but you can't make a big hole smaller!

Pipe thin crosses on top of the buns on the tray and pop it into the hot oven.

Immediately, reduce the oven temp to 180°C until thoroughly baked and golden (around 20-22 minutes).

Method – syrup, to be made while buns are cooking

Put all the syrup ingredients in a small saucepan and over a low heat bring to a boil, stirring occasionally. Once the sugar has dissolved completely, increase the heat and simmer for a couple of minutes until you have a syrupy consistency.

Remove from the heat and fish the spices out.

Once the buns are ready, take them out of the oven and carefully brush them with the hot syrup.

Leave to cool for 15 minutes before serving. 209 King's Road





HOLY CARROT CAKE

Serves 6

ngredients 400g carrots, grated 1x tin of chickpeas, 130g drained 150g apple purée 170g ground almonds 2.5 tsp baking powder 160g coconut sugar Half tsp ground nutmeg 1 tsp cinnamon Half tsp sea salt flakes 150ml almond milk

85ml grapeseed oil
4.5 tbsp maple agave syrup
50g walnuts, roughly choppe
Dried fruits and nuts to garnish
For the filling
4.25 tbsp agave syrup
300g natural almond cream

cheese 2 tsp vanilla extract

Method

Heat oven to 180C. Place the drained chickpeas, grated carrots and apple purée in the small bowl of a food processor. Blitz to form a smooth paste and set aside.

Place the ground almonds, coconut sugar, baking powder, nutmeg, cinnamon and sea salt flakes in the bowl of a free-standing mixer. Mix on a medium speed, until combined.

With the mixer still working, slowly add the almond milk, grapeseed oil and maple agave syrup. Then add the carrot, chickpea and apple paste and combine until you have a smooth mixture. Finally, add the roughly chopped walnuts.

Pour the mixture into a 22-24cm cake tin, and smooth the surface with a spatula or the back of a spoon.

Bake for about 20 minutes until golden and the cake springs back when pressed.

Turn onto a cooling rack and leave to cool completely.

To make the filling, beat the agave syrup, almond cream cheese and vanilla extract until smooth and creamy.

Divide the carrot cake into three parts and spread the filling on each layer. Top with the remaining filling and garnish with nuts and dried fruit.

2-4 Hans Crescent, Knightsbridge

Food / Recipes

Myrtle

ANNA HAUGH'S IRISH STEW

This recipe will make a nice sized pot of hearty Irish stew.

Ingredients

- 3 tbsp vegetable oil
- 900g stewing lamb in chunks
- 4 cloves garlic
- 5 largely chopped onions
- 5 carrots cut in large dice
- 4 sticks of celery chopped the same size as the carrots
- 2 bay leaves
- 2 sprigs of thyme or rosemary
- 50g red lentils
- 100g pearl barley
- 900ml lamb/chicken stock
- 6 medium potatoes, cut into quarters **To finish**
- Chopped scallions and chopped fresh parsley

Method

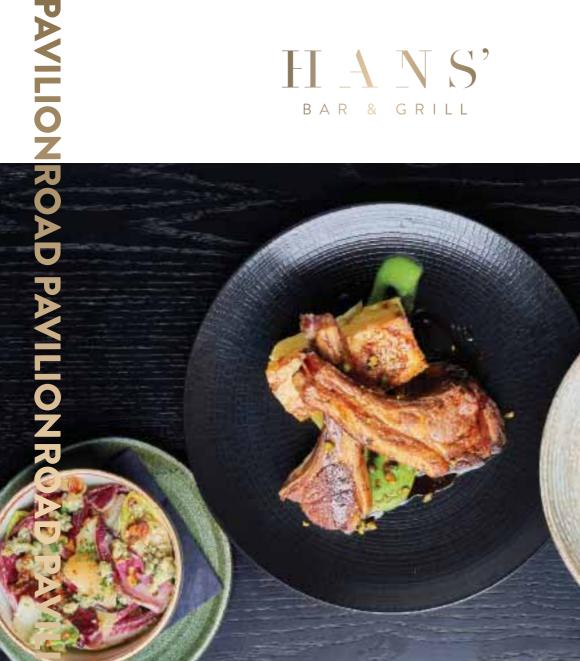
Heat your casserole dish, pour in the oil and caramelise the lamb with a generous sprinkle of salt. Once browned, remove and add the garlic and onions, stir and add the meat back in.

Pour in the stock and add the herbs. Bring up to the boil and skim the foam of the top, allow to simmer and cook for an hour and a half. Add the pearl barley and potatoes, and cook for another hour. Add the red lentils, carrots and celery, then cook for another 30 minutes.

Take a sip of the stewing liquid. If you have very little, add some more stock or water; or if it's too watery, I would sneak in a spoon of Bovril and a tsp of brown sugar, to give it a little jump start.

Serve with the chopped scallions and parsley sprinkled on top. Anna Haugh is head chef at Myrtle, 1A Langton Street

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CHELSEA FOOTBALL CLUB'S REECE JAMES IS ONE OF SEVERAL LOCAL INDIVIDUALS AND BUSINESSES OFFERING THEIR SUPPORT TO THE FELIX PROJECT, SAYS REYHAAN DAY

Thought for food

HUNGER AND MALNUTRITION was a crisis prior to the Covid-19 pandemic; and in the last year since the first lockdown, that crisis has continued to grow, with an estimated two million people and around 500,000 children now living in families that are experiencing food poverty.

The Felix Project is the leading organisation tackling both hunger and food waste in London. It works with all aspects of the food industry to rescue as much quality surplus food as possible – before it becomes waste – and redistribute it to nearly 1,000 charities, community organisations, food banks, social kitchens, refuges and homeless shelters, as well as over 120 schools.

Much of the surplus food the The Felix Project receives comes from partnering with restaurants – from Michelin-starred dining rooms to food-to-go spots including local businesses such as Waitrose, Paul and Gail's.

CEO Mark Curtin says The Felix Project has had to alter its operations during the pandemic. Usually, an "army of amazing volunteers" and staff facilitate the redistribution of food to venues; but the pandemic has meant that the focus has shifted to "getting food to people's doors or having people come and collect food if they are able to do so."

Many of the community venues The Felix Project delivers food to have "had to close or change their service provision, because they can't get people together to sit them down and provide services that are of a more social nature".



More individuals are unemployed, or furloughed. "Unfortunately – particularly when furlough comes to an end – we're expecting to see significant waves of unemployment, particularly among young people and young families.

"One of the biggest increases we've seen are families who either cannot afford to put food on the table for their children, or parents who are prioritising feeding their children and going hungry themselves."

This means The Felix Project needs more food,



which Curtin says is its "currency – as good as cash for us, if not better. There is probably more than enough surplus food across the whole food system to be able to feed everybody who is at risk of food poverty; but the challenge is being able to get enough of it into London, into our operation and then to be able to have all the resources at our disposal to reach everybody that needs it".

The Felix Project continues to receive quality food from across the industry – but restrictions on restaurants mean that there has been a shift to the retail and production side of the industry, with even more support from the likes of seasonal produce supplier Natoora on Pavilion Road, which has been donating surplus fruit and vegetables to The Felix Project since 2016.

"There was a change, not necessarily in the volume of food that became available to us, but from where it was coming from. Supermarkets have been doing really well. We also saw a significant increase in the amount of food from organisations in the home box delivery market. More people were ordering ingredients for home – and, as those businesses grow, they naturally have more surplus."

Another key aspect to The Felix Project's visibility is its partnership with well-known industry figures, who have helped raise the organisation's profile. "Adam Handling is a great example, when he had his restaurant The Ugly Butterfly on the King's Road. Not only was Adam's restaurant fundraising for us, with profits coming to us, but they got people talking about us."

Most recently, Chelsea Football Club's Reece James has brought significant attention to The Felix Project's work, by helping deliver food to homeless charities including Glass Door, headquartered on the King's Road. "He's been volunteering and fundraising for us. He's a Premier League footballer with an international following. It's helped bring awareness to our cause, as well as helping us raise money."

In November The Felix Project took over the London operation of FareShare – the charity that has become notable for Manchester United footballer Marcus Rashford's support. "We are now responsible for all their last mile and community redistribution across the whole of London."

Curtin says that getting more people engaged and involved with The Felix Project's work is paramount – with more boots on the ground, more drivers; and more collaboration with the hospitality industry needed.

"Not only do we want to take more of their surplus food once they have it, but also engage their customers and staff. We have a great atmosphere at our places. We'd like to see more people working with us and enjoying it in a really fun way – as serious and impactful as it is."

For more information on donating, volunteering, fundraising and supplying surplus food, visit thefelixproject.org

Food / In detail

SLOANE SQUARE / MARCH 2021

"Our At Home dishes are all created fresh daily in-store"

THE SEA, THE SEA FOUNDER ALEX HUNTER ON THE FISHMONGER AND SEAFOOD BAR'S AT HOME MEAL KITS BY DEBBIE WARD





"THE AT HOME MEAL KITS were always something we were going to develop in the longer term, but we expedited the process because we wanted to keep the restaurant team working and busy."

We launched in October with a range of Ready to Eat dishes and Finish at Home meals. We did a three-course meal for Christmas and we launched a new menu in January.

We have tried to take the things that make The Sea, The Sea unique and translate them into an at-home experience. There's a lot of technique behind it. We didn't want to just produce a fish pie that you could get anywhere.

There's a minimal amount of cooking for the Finish at Home meals – the waffle shrimp toast needs a bit of pan frying or grilling, for instance.

It's an aromatic shrimp paste made with



ginger and mixed herbs. To cook, you simply spread the shrimp base on the waffle, heat up the grill and cook for five minutes. Alternatively, you can drizzle some olive oil on a medium-hot pan, and sear for six minutes on a medium heat.

People are either happy to cook fish or will only order it in a restaurant, so we wanted to have something in between, so we have marinated the fish and made sauces.

Our At Home dishes are all created fresh daily in-store under the guidance of our executive chef Leo Carreira, and we deliver within a seven-mile radius in sustainable packaging.

Leo's food is not overly plated – he believes in simple, clean presentation and the Finish At Home images we're seeing from people on Instagram look good.

The Ready to Eat meals are the closest that

people will get to a restaurant experience.

Most of those dishes are cured or pickled so they are not cooked with heat, like salmon and tuna sashimi and lightly-cured bream.

We'll change our menu to be seasonal but keep the favourites. We're going to do barbecue kits for spring or summer with dry-aged fish or seafood with a rub.

The pandemic hasn't caused too much supply trouble for us. The smaller markets have been running and we've managed to establish relationships with boats directly, so that has been great. Brexit shouldn't affect us either, as 90 per cent of our supply is UK-based."

The Sea, The Sea, 174 Pavilion Road. At Home kits are available from theseathesea.net. Prices from £10.



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Fashion / Trending

SLOANE SQUARE / MARCH 2021

Au naturel

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Fashion / Natural fibres

AMAIA

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CARAMEL Baby pyjamas in paisley print, 100 per

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THE KOOPLES Brown Leather Jacket with Patch Pockets, 100 per cent calfskin leather, £695 36 King's Road

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ALENT

REALLY WILD CLOTHING Men's Classic Shirt in olive floral, 100 per cent cotton, £95, 53 Sloane Square

SMYTHSON Panama Lightweight Briefcase in Light Rosewood, £945 141-142 Sloane Street

SUKIE'S Limited Edition Roberto Boticelli Morning Frost in python skin, £890 285 King's Road

OLIVER BROWN Light green wool tie, £49 75 Lower Sloane Street

Fashion Anatural fibres



ISURVIVED 2020

KUJTEN

Women round neck 100 per cent cashmere sweater, 195 euros 98 King's Road

CLAUDIE PIERLOT

Denim jacket in 100 per cent cotton, $\pounds199$ 186 King's Road

CATHERINE PREVOST Isabelle Dress in

silk velvet, $\pounds 895$ 127-128 Sloane Street

Noor Tan Snake Boot 41 Duke of York

MIISTA

in sheep and calf

leather, $\pounds 325$

Square

TOAST Ashley Garment Dyed Jeans in 100 per cent organic cotton, £135 205 King's Road

CALVIN KLEIN Modern cotton unlined barrette, £32 and modern cotton tanga, £20 68 King's Road



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Businesses Recommended by the Thomas's London Day School Community



Mother's Day / Gift guide

SLOANE SQUARE / MARCH 2021

SPECIAL

SOUIRES

PITCH PERFECT Love and Magique pitcher by Hotel Magique, £56, from Anthropologie, 131-141 King's Road

LOVE and magigie

Mother's Day / Gift guide



ROSÉ CHAMPAGNE Rosé Pommery champagne, £33.75, from Waitrose, 196 King's Road



MERINO WOOL JUMPER Lille merino high neck jumper, £75, from The Fold, 28 Cadogan Place LINEN JUMPSUIT NRBY linen jumpsuit, £150, from Peter Jones, Sloane Square

CUPCAKE KIT Red Velvet bake

your own cupcake kit, £30, from Peggy Porschen, 219 King's Road



PILLOW SPRAY Olverum pillow spray, £25, from Space NK, 307 King's Road



BATH SOAK SALTS De Mamiel altitude bath soak salts, £48, from Reflexology by Charbec, 106 Oakley Street



GOLD BRACELET KIT Kumachi gold bracelet kit by The Alkemistry, £295, from Harvey Nichols, 109-125 Knightsbridge



HOME-DELIVERED DINNER HAME Mother's Day dinner for two box, £200, from Belmond Cadogan's Adam Handling at adamhandling. co.uk

MOTHER'S DAY CARD Greeting card, £3.50, from Papersmiths, 170 Pavilion Road





Michael Gonedro

The founder of Copit brings his brand to the King's Road. As told to Debbie Ward 7



People / 9 to 5

SLOANE SQUARE / MARCH 2021

"WE ALWAYS PLANNED TO OPEN A BRANCH ON THE KING'S ROAD, and the opportunity came through in November. I think we had 20 days before the third lockdown, but it was good and we hit our target.

I'd often drive down the King's Road on my way to Earls Court, and see a shop near Chelsea Bridge, and think 'this would be a good area to open'.

When Cadogan asked if we'd be interested in the King's Road, everything just fitted together at the right time... except, of course, the pandemic! But we've always had online, so even in lockdown we're able to be selling, and we offer click and collect from the [Chelsea] store.

IN CHELSEA OUR BESTSELLING

BRANDS are Air Jordan 1 and Yeezy. That's what I like about the King's Road. Our Brixton store is old school and retro – Air Jordan and Nike – whereas Yeezy is new style. On the King's Road you get a lot of fashionable people, who are interested in all the new stuff.

There are not a lot of footwear shops that offer the cleaning service that we do, but the shoes we sell are quite exclusive and people like to take good care of them. Once they've sold out, it's not that easy to get them again.

BECAUSE OF THE

AREA, we will probably get some high-profile people in the store who might want to shop on the low, so we also have a private VIP area with drinks.

I didn't get much chance to enjoy the King's Road before we locked down, but I like going into Fortitude, the café next door.

The designer who did the interiors for the shop introduced me to Comptoir Libanais, the Lebanese in Duke of York Square, which is really nice. When I can, I want to take the crew out for Japanese teppanyaki at Benihana too.

We are planning some fun store events for the future, like having 100 helium balloons and when a customer pops one,

People / 9 to 5

they get whatever prize is written inside.

On the King's Road, we open at 11am and we don't close till seven or eight in the evening, in case people working want to come by after.

I'M PRETTY HANDS-

ON in the shops because footwear, clothing and fashion are my thing. I don't need to be serving in the shop and answering the phone, but I do it because I enjoy it so much.

Trying to get exclusive pieces – that gets exciting. We can also advise customers who don't know what brand to buy. We analyse their style and what they like.

A LOT OF WHAT I DO is

sourcing product, but it's still very hard to get some items so we might have only one or two of certain things.

A lot of the time, we'll be sourcing for the sizes that people have specifically requested through the Source It section on our website.

It's tricky because now there are a lot of fakes floating around, but I've got relationships with other shops and resellers. Usually, it takes up to 48 hours to source a pair, but trickier items might take a week, especially if we have to look overseas, for instance, for US or Asia exclusives.

We really have to keep our eyes on the market rate. Certain trainers may have a rate of £300, but then Justin Bieber wears those shoes and the price rockets. Or more of something might get released, and the price suddenly drops.

MY FAVOURITE PART OF THE JOB is

purchasing the shoes that I retail. Because of the pandemic you have to buy online at the moment, and you have to enter raffles – that's how limited these shoes are.

Eighty per cent of the time we pay re-sale because you can't get the shoe. The market rate is high at the moment due to the pandemic. It's a lot harder to get your hands on things.

IT'S A FUN ENVIRONMENT HERE

because of the people we meet on the King's Road. It makes you realise there's no age limit to being fashionable. We see old people coming in and young people, that's fun."

Copit, 53 King's Road, copituk.co.uk

"CERTAIN TRAINERS MAY HAVE A RATE OF £300, BUT THEN JUSTIN BIEBER WEARS THOSE SHOES AND THE PRICE ROCKETS."





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TO GET INSPIRED FOR THE 2021 EDITION, NOW TO BE HELD FOR THE FIRST TIME EVER IN SEPTEMBER, WE TAKE A STROLL DOWN MEMORY LANE AND RECALL SOME OF OUR FAVOURITE DISPLAYS FROM PAST YEARS

Late flowering festival

THE RHS CHELSEA FLOWER SHOW

will go ahead this year, having been cancelled in 2020 for the first time since the Second World War. Instead of flowering in May, the annual show will be held from September 21 to 26, and visitors will, hopefully, be able to bask in the glow of an Indian summer while roaming the stunning grounds of the iconic Royal Hospital.

Whilst the September show will be different to the usual spring event, the RHS believes it will celebrate the best of autumn horticulture, with many seasonal highlights able to be showcased, including Salvias, Asters, Dahlias, grasses, fruit and vegetables.

Of course, as always, alongside the annual floral spectacular runs Chelsea in Bloom, a world-class alternative art show. Produced by Cadogan in association with the Royal Horticultural Society, the competition has grown dramatically in momentum each year, with Chelsea's best retailers, restaurants and hotels competing in scale and creative innovation, to win a range of coveted awards.

The streets in September will be transformed according to the 2021 theme of Chelsea in Bloom – Extraordinary Voyages – to evoke the spirit of optimism, adventure and the golden age of travel once again.

> The floral displays, available for all to enjoy, will be judged by an expert panel, with more details to be announced in due course.

To secure tickets to the RHS Chelsea Flower Show in advance, visit rhs.org.uk and to discover more in anticipation of Chelsea in Bloom, go to chelseainbloom.co.uk



66

Extraprdinary Voyages

Floral / Chelsea Flower Show

SLOANE SQUARE / MARCH 2021



AGE UK KENSINGTON & CHELSEA'S CHIEF EXECUTIVE, JESS MILLWOOD, ON SUPPORTING OLDER PEOPLE IN THE BOROUGH DURING THE PANDEMIC. AS TOLD TO REYHAAN DAY

"THE ETHOS OF AGE UK is really to make sure that older people are getting the most out of later life; that they're enjoying it, being supported wherever they have particular needs and, most importantly, that they can be independent for as long as they possibly can. It's also about helping them take part in and be valued by their community.

"We work with community venues all over



the borough. We've partnered with the Chelsea Theatre in the past, which has been brilliant; we also partner with SMART, a fantastic mental health organisation. We've supported lots of older people in the World's End Estate, and we work with the Chelsea Pensioners too. During the pandemic, we haven't been able to use any of the venues, but we have tried to keep those relationships going as much as possible.

"The pandemic has been a huge challenge for Age UK. Thinking back to just before the first lockdown, we were really worried about how older people were going to be able to access food and basic supplies; so we set up a whole new system that was ready to go from day one, which involved providing care packages to older people, delivered directly by a fantastic team of volunteers. We didn't have any experience in food distribution, and we had to learn to do it very quickly, with help from some brilliant organisations, like the K+C Foundation which helped support us with care package provision and fundraising.

Removal company Davis & Mac offered to



take charge of deliveries. It changed everything – it enabled us to be able to reach the numbers that we did: over 1,000 people a week during the lockdown up until July, and 11,000 meals to older people struggling to cook, with the help of local restaurants and Chelsea Football Club. We wanted to make sure that people had enough food to get them through each day. It was a fantastic community effort.

"One thing that quickly became apparent was that lots of older people were feeling very anxious and distressed. It's really affecting their mental health. We know that a majority of the people we helped didn't have any other support in the community. They didn't have friends or family living locally who could pop

People / Local hero

SLOANE SQUARE / MARCH 2021

by with some shopping or just to say hello. These are really isolated people – and that feeling of being cut off makes them feel very low.

"One of the things we put in place to help older people who are digitally-connected is a whole programme of activities on Zoom – from dance classes to language classes, opportunities to chat to their friends, speakers, health talks, quizzes... it's really fun. One woman didn't know about Zoom before lockdown, but she's now with us online up to five hours a day. She's 83 and her husband died five years ago. She hasn't left her house in months; but she says these activities mean she can still interact with her friends and that it's changed her life. things like accessing government help. Most recently, we've been talking to as many people in the community as possible about the vaccine, answering questions and reassuring people that it's safe to take and important that they have the vaccinations when they get the invitation to do so.

"Hundreds of people in the local community have stepped up to help us during the pandemic. One of the big things that we're supporting the NHS with is getting people to volunteer at vaccination centres; we're also encouraging people to help us with telephone befriending for older people and to support them to get out and about if they're struggling.

> "Something that everybody can do is make sure to keep an eye out for elderly neighbours. Is there anything you can help with? Ask if they're okay, or if they need help with their shopping.

"The people we help literally feel forgotten by the community, finding themselves alone day after day; but the projects we've put in place have made older people feel remembered. People have been saying to us that they feel cared about – and that has been a really important message during lockdown. "We're here for you."

> For more information on how you can help Age UK in the borough, visit ageuk.org.uk/ kensingtonandchelsea

We're aware that lots of older people aren't computer literate – and these can be the most cut-off individuals. For them, we set up a check-in and chat service, with hundreds of volunteers. They will give an older person a ring and talk about how things are going. "Age UK has continuously been offering information and advice to older people, for

"THE PEOPLE WE HELP LITERALLY FEEL FORGOTTEN BY THE COMMUNITY, FINDING THEMSELVES ALONE DAY AFTER DAY"





SLOANE SQUARE









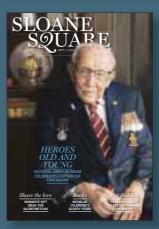


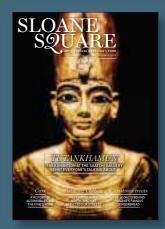
















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Every issue, 30,000 copies of Sloane Square keep local residents and businesses informed of what's happening locally

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Bridget Rodricks: 07769 331 599 Bridget@pubbiz.com

Richard Taylor: 07724 992 410 Richard@pubbiz.com

Adrian Day: 020 7259 1053 Adrian@pubbiz.com CADOGAN AND SLOANE SQUARE MAGAZINE'S INITIATIVE, THE CHELSEA AWARDS, WERE A RESOUNDING SUCCESS IN 2019. WE ARE LOOKING AHEAD TO CELEBRATING ALL THAT MAKES OUR TIGHT-KNIT COMMUNITY SUPPORTIVE, ALTRUISTIC AND VIBRANT, WITH A SECOND CEREMONY THIS AUTUMN



THE AWARDS are a wonderful chance to champion your favourite local haunts, from artisans and small businesses, to shops and restaurants.

Most importantly, the awards shine a light on the many admirable individuals who have thought of others before themselves, during these most challenging and changing times. In light of the Coronavirus pandemic and the response from all over our community, from frontline workers and thoughtful neighbours to generous businesses, we've added a new category – Compassion in the Crisis – to honour those giving back in these unprecedented times.

"IT IS PARTICULARLY IMPORTANT TO CELEBRATE OUR LOCAL COMMUNITIES AT THIS TIME AND KNIGHT FRANK IS GRATEFUL TO BE ABLE TO CONTRIBUTE IN THIS WAY" Arya Salari, Partner & Head of Chelsea Lettings at Knight Frank

Community / The Chelsea Awards

SLOANE SQUARE / MARCH 2021

"WE WANTED TO BE PART OF A CELEBRATION OF THE CHELSEA COMMUNITY. THE LOCAL COMMUNITY **IS VERY IMPORTANT** AND WE **BELIEVE IT CAN BE THE TIME TO** SUPPORT EACH OTHER" Hassan Ahmet, Ted's **Grooming Room**

"THE AWARDS CELEBRATE EVERYTHING IT MEANS TO RESIDE IN CHELSEA. IT IS A GREAT HONOUR TO BE INVOLVED IN SUCH A PRESTIGIOUS CELEBRATION" Xavier Lablaude, The Cadogan, A Belmond Hotel To make your nominations for worthy winners in the categories shown, visit chelseaawards.com

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 that has enriched Chelsea's culture and raised the area's profile

IN GOOD TASTE Someone who has made Chelsea more delicious

COMMUNITY COLLABORATION Businesses who have joined forces for the greater good

MASTER OF CRAFT An artisan who elevates the everyday to the extraordinary

FUTURE FORWARD A company that is innovating to meet tomorrow's challenges. That could be sustainability, experiential retail or something quite different

COMPASSION IN THE CRISIS An individual or business that has adapted and served the community during the Covid-19 pandemic The Chelsea Awards are created by *Sloane Square* and Cadogan.

The awards are also kindly sponsored by Knight Frank, Cripps Pemberton Greenish, Ineos, Ted's Grooming Room, The Cadogan hotel and Poliform UK.



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TED BAKER



A RELIGINO HOTEL

Charity / K+C Foundation

SLOANE SQUARE / MARCH 2021

WORKING TOWARDS DIGITAL INCLUSION IN K+C

As our community faces the challenges of the latest lockdown, one issue receiving national attention is the stark digital divide across the country, and the impact that has on access to learning, support services, social opportunities and entertainment. In Kensington and Chelsea, over 5,000 people are digitally excluded.

Bridging the digital divide in our community is a key priority for the Kensington + Chelsea Foundation – an independent charity, currently supporting over 100 impactful local projects that improve the lives and life chances of some of the most disadvantaged and vulnerable residents in our borough.

The Foundation is concerned about the impact of digital exclusion on children

who are unable to complete online learning and fall behind in their studies. It identified over 400 vulnerable young people for whom home is not a safe or suitable learning space and who need an

alternative while schools are closed.

In response, the Foundation has provided 115 laptops to local youth organisations able to offer a safe, quiet space for young people to learn. Trusted youth workers will invite young people in to use the laptops in line with Covid guidelines, throughout lockdown and beyond.

Ann Goodger, CEO of the Dalgarno Trust, received laptops from the Foundation this week. "We haven't had the capacity to offer young people the space to come and do their homework, but now we are able to. This is going to be so beneficial to our families who are feeling the pressure of home learning."

ING

This has been possible thanks to the support of Cadogan, the Martin Charitable Trust, Julia and Hans Rausing and the Hollick Family Foundation who generously funded this first phase of the project.

The K+C Foundation plans to launch a second phase, providing laptops in

"THE FOUNDATION HAS PROVIDED 115 LAPTOPS TO LOCAL YOUTH ORGANISATIONS ABLE TO OFFER A SAFE, QUIET SPACE FOR YOUNG PEOPLE TO LEARN"

> supplementary schools to support delivery of homework clubs, catch-up lessons and learning support.

If you or your company would like to know more about supporting this work and getting involved, please contact team@thekandcfoundation.com

Registered charity number 1125940

RBKC COUNCIL

ou live

has made a funding boost to the tune of $\pounds 260,000$, for tech equipment to help children learn at home in Kensington and Chelsea.

Local schools can now purchase laptops and devices to get young people online, and software that will ensure pupils are equipped to continue learning at home, with both primary and secondary schools benefiting from the funding.



A better life together



11

Because of Glass Door, I have a roof over my head. They saved my life.

- "Freddie", a former British Army Captain who lost his job and wife during the pandemic, is now staying in a Glass Door hostel.

Covid-19 has made it clear how important it is to have a safe home. Chelsea-based homeless charity Glass Door has stayed open througout the pandemic so that people who are homeless can find emergency rooms, hot meals and support.

Glass Door has helped over 300 people into safe and secure accommodation since the outbreak of the pandemic. We have also partnered with local churches and community groups to provide hot meals every evening to those in need. Our specialist caseworkers are on hand to provide vital advice and support to help people find routes out of homelessness.

To help someone like Freddie move beyond homelessness, please make a donation. Together we can provide shelter, food and hope in these uncertain times. Find out more at GLASSDOOR.ORG.UK.

GLASSDOOR

A route out of homelessness

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

Health & Beauty / Hair

SLOANE SQUARE / MARCH 2021

WHILE WE ALL EAGERLY **AWAITA** RETURN TO THE HAIRDRESSER, OUR **FAVOURITE** STYLISTS AND COLOURISTS SHARE THEIR **BEST KEPT** SECRETS FOR KEEPING HAIR SALON-WORTHY AT HOME

"YOUR SCALP is an extension of your facial skin," says Salon Sloane co-founder Belle Cannan, "So it needs to be treated with the same care and attention. A healthy scalp ultimately means healthy hair."

Belle is an ardent supporter of hair treatments – it isn't just about good hair, the process is also a form of relaxation and meditation. She suggests: "Prep the hair using Hair Ritual by Sisley Pre-Shampoo Purifying Mask, which cleanses the scalp of impurities and soothes and detoxes the hair and scalp. Use the nozzle and apply section by section to dry hair and scalp, massage in and leave for 10 minutes, rinse and shampoo as normal." The second stage involves the Restructuring Nourishing Balm: "A silky balm that is applied on dry hair to mid lengths and ends intensely hydrates, leaving the hair feeling restored, nourished and glossy without it being weighed down. Apply on dry hair and comb through, leave overnight and shampoo as normal."

Sisley's Revitalising Fortifying Serum will complete your treatment: "These drops contribute to slowing the loss of hair down, energising the scalp that will strengthen the hair while soothing the scalp," she adds. 186 Pavilion Road "I LOVE DISPELLING MYTHS," says Jonathan Long, owner of Lockonego. "The better you eat, live, the better everything always is – it's not rocket science".

Jonathan, who has also developed his own range products, Saunders & Long, advises people to wash their hair according to its texture. "Curly hair, for example, should only be washed fortnightly and use conditioner as a shampoo," he says.

He also advises using hair products from quality brands: "Cheap products contain harsher surfactants that strip hair of its natural oils," he adds. "And try and stay away from doing lots of high-protein treatments because the keratin makes the hair fragile – you can actually snap the hair like glass."

Some salons have been making home hair colour kits but Jonathan has been encouraged by the number of people who are embracing their natural hair. His top tip is to always use heat protection when styling hair, such as Redken Pillow Proof.

Other than this, he says a healthy lifestyle is key to healthy hair: "Avocado, fish, less saturated fats and less stress – stop worrying!" 394 King's Road

> "WHILE QUIFFS and pompadours have undeniably dominated prelockdown, the slicked-back hair look has made a sensational comeback when not being able to visit your barber as often as you did," says Louis Hayes-Davies, creator of male

grooming brand Daimon Barber. "Slicked-back hair is incredibly versatile; it can cover the fact you may need a trim. You can feature it alongside an undercut or a fade, or even length on the back and sides."

> For best results at home, Louis suggests a simple and easy to replicate regime, starting with washing your hair with a good

shampoo and conditioner, and then a pre-styler: "Don't dive in with the hairdryer. First, apply a pre-styler to towel-dry hair and use a wide-tooth comb to brush it backwards. When you come to blow-dry, the pre-styler will add more resistance to your hair and help keep it in shape for when you apply the finishing product.

"We recommend our Texture Tonic, the perfect pre-styler for slicked-back hair. It is high in vitamin E, to protect your hair and prevent it from drying out."

Louis then suggests finishing with a small amount of Forming Cream: "You can always add more, first, apply the product to the outer layer of your hair in order to lock it down and keep it neat then apply more for fine flyaways."

Harvey Nichols 109-125 Knightsbridge

77

Health & Beauty / Hair

"FRINGES AND DRASTIC post-pandemic cuts have made a big comeback this year," says Neville Hair & Beauty senior stylist Nando Spano. "People are bored of their grown-out locks and want something dramatic to look forward to, and need a change when it comes to their hair, look and overall appearance."

But in the interim, before making it back into the salon, to achieve the at-home flowing glamorous look, for both long and short hair, Nando suggests prepping the hair first, leaving on a treatment for half an hour, rinsing and then applying a styling lotion. Then you're ready for creating the transformation.

Nando says: "Rough dry the hair and then apply medium-size rollers all over the hair. Leave on until the hair is bone dry. We all have the time, so no need to use hot rollers or hot tongs – be kind to your hair, look after it and minimise the heat damage to it. Take out the rollers, brush the soft waves out with your fingers and apply a light hair spray." *5 Pont Street*

NANDO SPANO

Bathroom shelfie buys

FOR THE PRIM & POLISHED – TED'S GROOMING ROOM Ted's Hair Mud is not your average hair wax – it contains cumin seed and olive fruit oil so that hair is nourished. The mud keeps hair fixed in place, with no residue or shine. 136 King's Road, £14



FOR THE AU NATUREL – RAHUA Pioneer in plantpowered beauty, Rahua's latest offering Air Dry Spray really does feel like it's been

designed with the pandemic in mind. The formula contains botanic gums, aloe, hibiscus flower, guava and natural sugars that naturally style and shape the hair without the use of tools, while nourishing the hair with goodness. Hari's, 233 King's Road, £32



FOR THE SUPER GROOMERS – BALMAIN HAIR

One for the hair obsessives, a good hairdryer is a must-have beauty item. This one from Balmain Hair has ionic technology, which means it creates millions of negative ion particles to seal cuticles, infuse moisture, rehydrate and eliminate frizz.

> Neville Hair & Beauty, 5 Pont Street, £120

78



136 KING'S ROAD // CHELSEA TEDSGROOMINGROOM.COM

Health & Beauty / Fitness

SLOANE SQUARE / MARCH 2021



MAKE-UP ARTIST Casey Geren used three of local resident Eva Alexandridis's 111SKIN hero products to prep Dr Jill Biden's skin for her first magazine cover shoot since entering the White House.

"111SKIN has had the privilege of being included in the self-care routines of many accomplished women, but to be a small part of the day for First Lady Biden was a particularly poignant and meaningful moment for us" explained founder Eva.



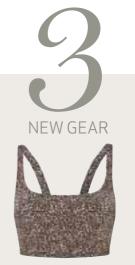
BURNSTALL STREET pilates studio Heartcore launched an enhanced at-home programme on Valentine's Day, with both live and on-demand classes available. Regulars at the boutique gym can virtually follow workouts from their favourite studio instructors via Heartcore at Home, which encourages two-way interaction between teachers and clients, plus the ability to maintain pre and post-class social interaction. Heartcore At Home costs £55 per month for an unlimited membership, with pay per class also available. Visit weareheartcore.com to sign up and book.



CORE COLLECTIVE may have sold out of the rowing machines they were renting to customers to use at home during lockdown, however, the Pavilion Road gym's CCTV equipment packs are still available for those training remotely via the brand's virtual platform.

Kit for either strength or bodyweight exercises can be ordered online at core-collective.co.uk

SUPPLEMENT BRAND BARE BIOLOGY has gone through a rebranding, and the newly-styled premium range is available to buy at Barrecore ballet studio off the King's Road. The brand's popular Omega 3 supplement (£28.50 for a one-month supply), in particular, is recommended for using only wild, sustainably-caught fish certified by both Friends of the Sea and the Marine Trust. The capsules are free from beef and pork gelatine, making them suitable for vegetarians too.



Cleo bralette made sustainably from regenerated Econyl fabric, £90, from Evarae, 61 Chelsea Manor Street



Arashiyama silk jersey t-shirt, £290, from Sanne London, Chelsea showroom by appointment at info@ sannelondon.com

Lily women's health tracking watch by Garmin with silicone strap, £179.99, from Peter Jones, Sloane Square



My Chelsea / Martin Waller

SLOANE SQUARE / MARCH 2021



WHAT DO YOU LOVE ABOUT THE AREA?

I was 13 in 1969, so I remember when kids all over the world had a poster of the King's Road street sign - it was the epicentre of the world. My first job was in 1974, in the lighting department at Peter Jones, which is still like an old friend to every resident in Chelsea. Andrew Martin moved to Walton Street from Richmond on June 11, 1987, the day Mrs Thatcher won her third election victory.

FAVOURITE LOCAL SPOTS?

Claude Bosi restaurant at Bibendum. It is a revelation – an extraordinary experience. But my everyday hangout is Zefi's in Walton Street – supremely chilled.

A HIDDEN GEM? John Sandoe Books

From top: Martin Waller; the Tuareg in Timuktu; Margaret Thatcher; Marco Polo; and Antony Gormley's "Another Place" on Crosby Beach taste forgot, was a wild and outlandish time. But it is now recognised as a significant and fascinating era of design, and it's making a comeback.

WHAT IMPACT HAVE TRAVEL RULES HAD?

For so long, I have made 20 long-haul trips a year, and, of course, I miss the excitement of lost cities in the jungles of Guatemala, or trading with the Tuareg in Timbuktu.

WHAT IS YOUR FAVOURITE... Film to work on?

I loved working on the James Bond films in the 1980s. They were the

worst two Bond films ever made, but fun. Book? A Book of Travellers' Tales by Eric Newby - stories from all the greatest explorers in history, from Marco Polo to Captain Scott. Design piece from your own home? An Egyptian funeral mask. Just looking at it puts life into context: it was made over 3,000 years ago as a portrait of a person long gone, but a person who had all the same worries and hopes and ups and downs, as we do today. Artist? Antony Gormley - not just beautiful, but thought-provoking and



life-changing. Words of wisdom: If at first you don't succeed, pack it in.

> Andrew Martin, 60 Sloane Avenue

which has been here since 1957, situated in Blacklands Terrace.

WHAT ARE THIS YEAR'S BIGGEST DESIGN TRENDS? The 1970s, which I called the decade that



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