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# In The River

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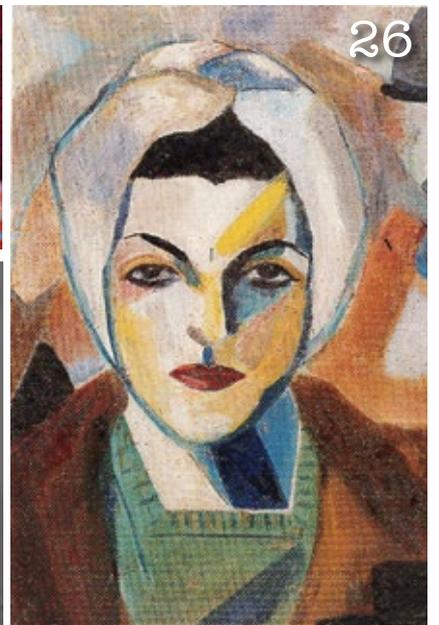
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# THEATRE OF FOOD

## Take a seat at *Olivelli*

by Chloe Hodge

The Olivelli name has its roots in the distinctive Sicilian food culture.

Rita and Enrico Olivelli opened their Bloomsbury restaurant in 1934, in the heart of London's buzzing Theatreland. With its vibrant atmosphere and homegrown Italian food, it quickly became a hotspot for both students at nearby drama school RADA as well as the most famous theatre actors of the day.

Such was Olivelli's reputation that legendary performers such as Mae West and Bob Hope dropped by whenever they were in town, and the Marx brothers insisted on booking a table during their one and only visit across the pond.

In 1993, Sicilian-born brothers Giovanni and Salvatore Salamone bought the original Store Street restaurant. This soon became the first of a small select chain

which now includes Mayfair and Waterloo venues, as well as two branches of Caffè Paradiso in Bloomsbury and Tower Bridge.

Whilst its predecessor may have stood firmly in the Theatreland of the '30s, Olivelli's new Waterloo venue is situated on The Cut, right in the middle of the Young and Old Vic. Thanks to the Salamones, simple yet stunning Sicilian food is still able to be enjoyed by London's top performers – among them Graham Norton, Jack Dee, Eric Clapton and the Old Vic's artistic director Kevin Spacey.

Not only have the Salamones ensured that Olivelli maintain its dramatic crowd; they have also taken care to preserve its warm atmosphere and fairly priced, quality food. The restaurant's authentic regional dishes are crafted using only the freshest ingredients and sustainably-sourced fish and meat, shipped in directly from Italy or picked up from local markets and suppliers.

Brought up to date by the Salamone brothers and into the midst of SE1's contemporary Theatreland, Olivelli is now a sumptuous coupling of sleek interiors and delicious, wholeheartedly traditional cuisine.

With the restaurant's light seafood dishes, rich meat mains, as well as the must-have pizza and pasta, it is no surprise that the

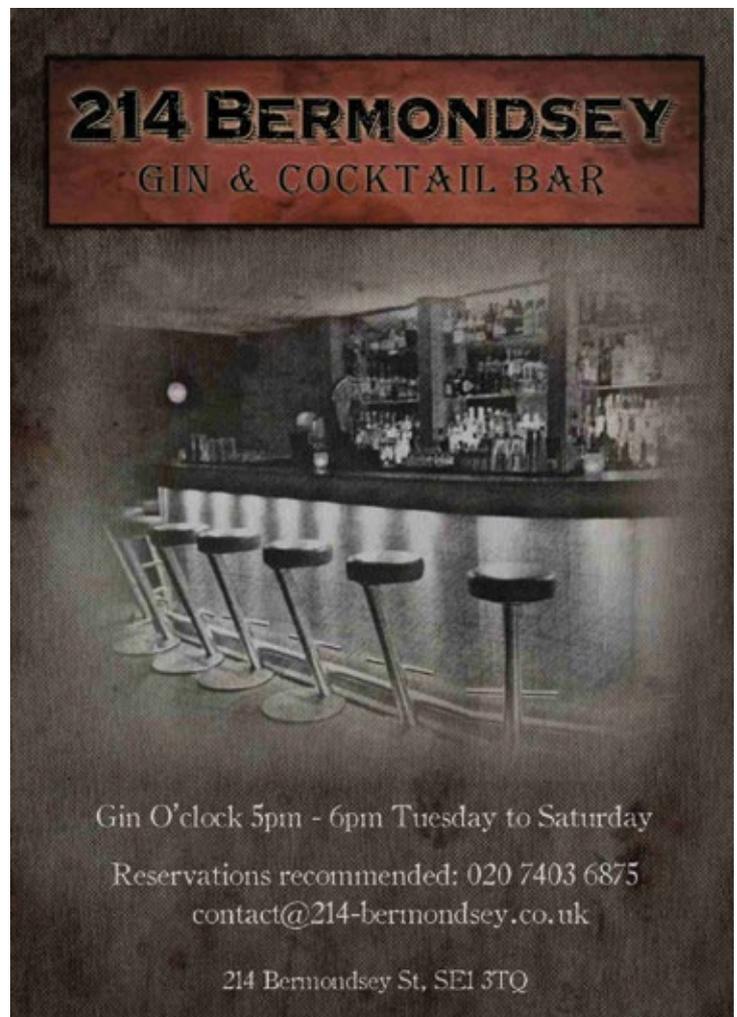


Olivelli name is as popular as ever.

Discerning locals know a good thing when they find it!

Olivelli is open Monday - Sunday 10.00am to midnight  
61 The Cut  
London  
SE1 8LL  
t: 020 7261 1221  
w: [www.pizzaparadiso.co.uk](http://www.pizzaparadiso.co.uk)

“Olivelli is now a sumptuous coupling of sleek interiors and delicious, wholeheartedly traditional cuisine



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# OUR GREAT British pubs

We explore some of the measures taken by traditional pubs to stay upright in the modern era of austerity

by Chloe Hodge

**P**ubs are a true British comfort: in winter they warm, in summer they refresh and there's no need to dress up. The best pub has simple fare, a varied drinks selection and a friendly atmosphere for socialising or just chilled contemplation.

However, tens of these British beacons are still closing every week - beautiful beer-halls with glossy green tiles, wood burning chimneys and brass taps condemned to demolition.

According to proprietor Dan of The Gladstone Arms - located behind Borough on Lant Street - one sure-fire approach is to "do one thing, and do it well". Over the years, this pub has flitted from staid old pub to popular gay bar, from a trendy magnolia affair to, currently, a soulful music venue. Upstairs is cosy, with board games, books and beer; whilst downstairs is a banging space for live music - big enough to pack in a crowd, but small enough to create an intimate atmosphere.

Danny and Dan have been running 'The Glad', as it's colloquially known, for seven successful years, transforming it from a five-day-week wine bar, to a weeklong music venue. Although Southwark used

to shut down at weekends, the pair were adamant that their pub wouldn't and decided to bring in the punters with their musical talents and friends: Saturday night is loud and lively, Sunday is a peaceful day of music and pie.

Whilst The Glad is thriving, to save those waterholes which have fared less well in recent times, a backlash has begun: where there were community shops, there are now community pubs. This sort of neighbourly venture is something you might expect to be limited to close-knit rural villages; however The Ivy House in Nunhead - a spacious Trumans pub, just a few miles from London Bridge - proves this assumption wrong.

The Ivy House had once been popular for its Sunday roasts and big bands until the landlord succumbed to a common temptation and sold up - the building being worth more cash than he could make from his punters. On The Ivy House's last night, a group of four regulars sat together, decided to fight for their local and formed a steering group: Tessa Blunden, Emily Dresner, Hugo Simms and Stuart Taylor. With \$400,000 needed for purchase and a refurbishment to fund, the project was intimidating. Still, through a share offer, loans and grants, the community bought The Ivy House on 15th March last year and are planning to open this summer.

Whilst it is one of the only original Trumans pubs still standing, Tessa assured that The Ivy House will remain an independent - free to choose any craft

“He was a wise man who invented beer”  
Plato



The Baroque interior of The Woolpack's upstairs bar



Outside at The Gladstone, SE1



The stage inside The Ivy House

beer or real ale they desire. Sunday's roast will be back on the menu and the big bands will return to the pub's spectacular stage.

Like The Ivy House and The Glad, The Gowlett in Peckham is a real-life incarnation of its seven-year landlord, Johnny's, personality. It's not often that you walk into a London pub and see drinkers chatting across tables, with the boss taking the time to sit down with his punters even when the entire pub is jam-packed. Like The Glad, this pub is an interactive local: taking part in Peckham Free Film Festival; inviting drinkers to DJ their own vinyl on Thursday nights during Lucky 7s; exhibiting both local and international art.

Whilst certain pubs thrive due to finding their 'niche', others are complete all-rounders, The Woolpack on Bermondsey Street, for example, serves ales, cocktails, homemade granola breakfasts and greasy burgers. What's more, it's dog and child-friendly with the



Woolpack garden at night

stylish décor suited to hip East London types. Its popularity is undoubted - bringing in an eclectic crowd ranging from local Bermondsey Street folk to suits and creatives working in the area.

Statistically, London maintains a catastrophic level of loneliness. While big breweries will always operate their pubs as faceless businesses, it's people like the steering group of The Ivy House, the managers of The Glad, The Gowlett and The Woolpack who are set to prosper by providing a community hub where people of all walks of life can eat, drink and be merry!



The bar at The Glad

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# PAPPARDELLE

## with white truffle and dried mushrooms (serves 4)



from Fine Foods, SE1

**t**he RIVER is delighted to include a simple, beautiful Italian classic meal that everyone can prepare easily at home in conjunction with Fine Foods SE1. Bring along your copy of The RIVER Magazine to Fine Foods or tell them that you discovered this fabulous recipe in this edition and get 10 % off your shopping\*.

Used in our recipe:

- Dried porcini Boletus Edulis from Vicenza
- White truffle cream from Perugia
- Pappardelle – 35 % egg pasta from Campofilone in Fermo

Steps

1. Bring a large pot of water to boil, add some salt.
2. Heat another heavy based pan, add some olive oil, a clove of garlic, fry for a few seconds; then add 40g of dried mushrooms (previously soaked in warm water for about 20 minutes), salt, black pepper and cook on medium heat for about 3 minutes
3. Add about 200 ml of water in which mushrooms were soaking and cook for another 3 minutes
4. At the end of cooking, add 2 – 3 tsp of white truffle cream and mix well
5. Just before the end of cooking, add pasta to boiling water and cook for 4 minutes
6. When the pasta is ready, drain and add to the mushrooms
7. Mix all very gently and serve with grated Parmigiano Reggiano



Established in 2006, Fine Foods Italian delicatessen import all their products directly from small farms throughout Italy; they are not industrial products – you won't find them in supermarkets. In fact, all of their producers are family run businesses and are well known for their excellence and quality produce. At the shop, you'll find a great range of Italian pasta, sauces, preserved products, biscuits, cheeses, charcuterie, wines and spirits. If you are not sure what to cook for dinner, come and pop in and you will definitely not leave empty-handed. They also serve coffee, soft drinks, make sandwiches & salads or platters to cater for any occasion.

\* The offer excludes purchases on the alcoholic beverages. This offer has no cash redemption value and can only be redeemed once and for in store purchases only. The offer is valid until 31 August 2013.



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# TURKISH delight

Tower Bridge, London's gateway to exotic foods is explored

by Michael Somerville

**t**ucked away in one of London's best kept secrets lies Kilikya's – a Mediterranean cuisine serving traditional Turkish pastries, meze, famed organic coffee and a smart selection of Turkish deli. I found this eatery in tranquil St Katharine's Dock; home to millionaire yacht owners, wealthy visiting tourists and the ever-present curious visitor. The dock has been a part of London's impressive marina landscape for over 150 years and features a four star hotel, shops, the Good Food market, restaurants and an 18th century pub which attracts people from all over the capital.

Recently launched by Ali Eren Balikel, who grew up in the ancient Kilikya region of Turkey, the restaurant is gaining a foothold in the hearts and minds of Londoners. Kilikya's coffee is proving a popular choice for those keen to sample a more exotic flavour for their palate. Brewed with cardamom spice added to finely ground and pulverised coffee beans in demitasse cups, it is a million miles away from your high street Cup O' Joe.

"If you prefer to cool down after an afternoon of racing round the capital on a summer's day, Kilikya's offers organic smoothies, frozen yoghurt and freshly squeezed juices in various exotic flavours." Opt for the blueberry, mango, papaya and grape smoothie and you'll soon be feeling refreshed and full of energy again!

Another tasty and altogether richer option for brunch is the lavish Tiramisu Tondo- layers of hot sponge soaked with espresso coffee and liquor, filled with zapaglione cream. The desert is served with a knowing smile by one of the friendly waitresses...

Kilikya's prides itself on its wide range of grilled sea food and pasta dishes with the Biber Dolmer catching our eyes (stuffed pepper with minced beef, onion tomato served with yoghurt and mixed salad) at a reasonable £8.95. If you'd like something a little lighter without compromising the traditional Turkish experience, the Vegetarian Musakka is a good option; roasted aubergine, tomatoes, onion and herbs create a delicious dish full of flavour. You can also order classic Mediterranean Soguk Mezeler dishes

which include Humus and Tarama for £2.30, whilst fennel seeds, oregano, basil, garlic and cinnamon herbs and spices are found in the Mucver, Ezme and Tabule appetizers. Take-away options are also available.

The restaurant is situated in a truly gorgeous part of the world, a place where you can escape the hectic tourist scene of Tower Bridge but with its romantic peaks still visible in the distance. A friendly and reliable service in a modest establishment, Kilikya's fits well alongside the luxury and extravagance present in one of the more vibrant London marinas.

**Kilikya's**  
Unit C3 Ivory House  
St. Katharine's Dock  
London E1W 1AT  
t: 020 7488 0813 or 07702 292 510  
w: www.kilikyas.com

“If you prefer to cool down after an afternoon of racing round the capital on a summer's day, Kilikya's offers organic smoothies, frozen yoghurt and freshly squeezed juices in various exotic flavours”

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# VINTAGE *Style*

The eternal appeal of nostalgia is vividly explored  
by [Jessica Cusack](#)

**i**f you're on the hunt for menswear which sets you apart from the crowd and will last you forever, look no further than Radio Days on Lower Marsh, SE1. Among the treasure trove of vintage delights in the form of womenswear, childrenswear, memorabilia and accessories, they also stock impeccably well-made menswear, which can either totally transform, or simply update, your look.

With the recent release of *The Great Gatsby* in cinemas, and the eternally popular *Mad Men*, now is the time to channel the dapper gent in a tailored suit

from the 1940s and 50s, or add vintage accessories, such as hats, cufflinks and scarves, to your existing contemporary outfit.

Vintage clothing and accessories are becoming increasingly prevalent on the streets of London, which Radio Days co-owner, Lee, puts down to its emphasis on "individuality, not looking the same as anyone else. Our customers don't want to conform to stereotypes when they dress, and showing your personality in this way can only breed confidence."

'Personality' is certainly one way to describe Radio Days, which was founded in 1993 by Lee's partner, Chrissie, and

continues to be run by the couple. The internal enchantment of the shop, which is a gold mine for fashion-lovers and novices alike, is mirrored externally by the shop's infamous window displays. Curated and assembled by Chrissie, passers-by are coaxed into the shop by windows which have featured, to name but a few, a *Wizard of Oz* scene, a kitsch Hawaiian-style beachside, and a reconstruction of the iconic image of Marilyn Monroe's billowing white dress.

"They are the windows to the soul of the shop," says Lee, "you get so intrigued by what's behind them, and it really puts a smile on people's face."

However, when it comes to fashion, both male and female customers sometimes need a little encouragement to try a vintage style which they're not used to wearing, and Lee attributes this to a 'fear' of fashion which is dictated by trend-forecasting magazines. Lee argues that instead, "vintage is your own personal thing, you won't look like anyone else wearing mass-produced items."

"People think that because it's vintage, it's cheap," remarks Lee, "but you must remember that these clothes have stood the test of time: they will last forever, hence why you might pay a bit more for them. Quality, genuine vintage will hold, it will be well-made and durable because that's how they made clothes back then."

Radio Days not only sells vintage clothing and accessories, it also has a vintage attitude to match. Lee explained, "Radio Days is about having a good time, being old school, and treating the customer how they should be treated. Even if they don't buy anything, it's all about the customer and you've got to love what you do, that way they feel more at ease."

Lee's sunny disposition is certainly hard to find in the vast faceless superstores which populate larger high streets, and so often drain the fun and experience of shopping. Through Radio Days, Lee and Chrissie are bringing back both retro clothing and a timeless fashion philosophy.



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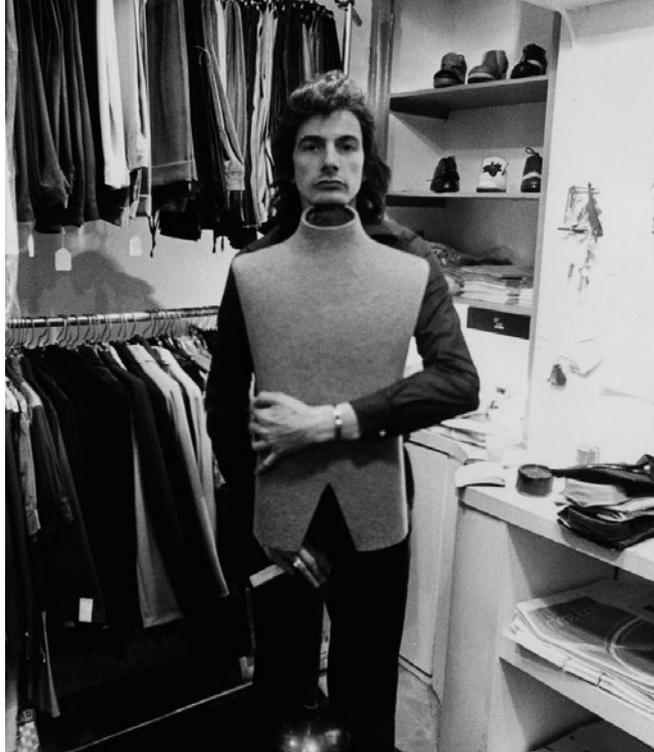


# HELLO

## My Name is Paul Smith

The Design Museum recreates the life's work of an iconic British designer

by Mary Homes and Chloe Hodge



The iconic designs of Paul Smith have graced the fashion industry for over forty years, and this autumn the Design Museum will be exploring exactly how this British brand acquired its worldwide success.

The tailored designs and deep hues of Paul Smith's upcoming A/W'13 collection was recently previewed at London Fashion Week, however this summer's collection sees a more playful side to the designer. This year his swimwear ranges from bold block colours to delicate prints in midnight hues; and, as this designer is famed for his classic suits, includes structured hats and carefully cut swimsuits which give a perfectly streamlined silhouette.

Since the first Paul Smith collection took to the Paris catwalk in 1976, the label's success has skyrocketed. Key to this ever-growing success are the brand's instantly recognisable style and innovative merchandising: each store reflects its locality with a unique fronting - ranging from quaint boutiques like that in Borough Market, to the brash hot-pink outlet in LA.

This November the Design Museum will be hosting Hello My Name is Paul Smith, an exhibition to explore the rise of the designer from a 3x3m shop in Nottingham, to now selling in sixty-six countries.

Paul Smith's tiny Nottingham store will be recreated for the exhibition, and is accompanied by an audiovisual experience, narrated by the designer himself. Paul Smith has been closely involved in every aspect of the exhibition: personally choosing each collection on show; allowing for an installation mirroring his office which reveals his influences; and disclosing every stage of his design process - from pattern making to the catwalk.

Unveiling the expert craftsmanship and individual talent of one of our top designers, this exhibition is set to be a must-see for any fashion enthusiast.

“Paul Smith himself has been closely involved in every aspect of the exhibition



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Hello My Name is Paul Smith runs from the 20<sup>th</sup> November until 2<sup>nd</sup> March 2014

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w: www.designmuseum.org

# ZANDRA RHODES UNSEEN...

## Celebrating The 10th Anniversary of FTM

by Mary Homes

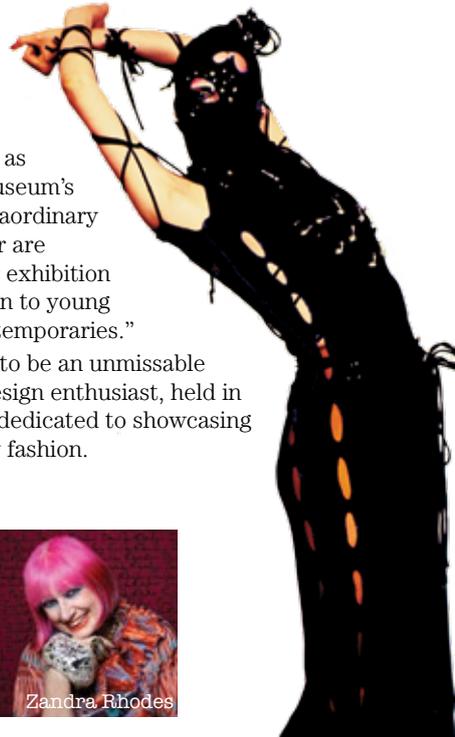
The Fashion & Textile Museum celebrates ten years on Bermondsey Street this year, and and who better to start off the proceedings than local resident and 'Princess of Punk', Zandra Rhodes?

Zandra Rhodes Unseen is a journey through the designer's creative process - from the iconic safety pins and pink jersey of her early punk collection to the shredded dresses of the 1977 Conceptual Chic, and finishing with the psychedelic ready-to-wear collections of today. The exhibition explores not only Zandra's methods but her influences too, placing a heavy focus on her time in India and the finely crafted beaded pieces she produced as a result.

Head of the Fashion and Textile Museum, Celia

Joicey describes the exhibition as "one of the highlights of the Museum's 10th anniversary. Zandra's extraordinary imagination and sense of colour are instantly recognisable, and this exhibition reveals why she is an inspiration to young designers as well as to her contemporaries."

Zandra Rhodes Unseen is set to be an unmissable exhibition for any fashion or design enthusiast, held in one of the UK's only museums dedicated to showcasing developments in contemporary fashion.



Zandra Rhodes

Zandra Rhodes Unseen  
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83 Bermondsey Street  
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t: 020 7407 8664  
w: www.ftmlondon.org

“Many of these garments have only ever been seen on the catwalk

Zandra Rhodes

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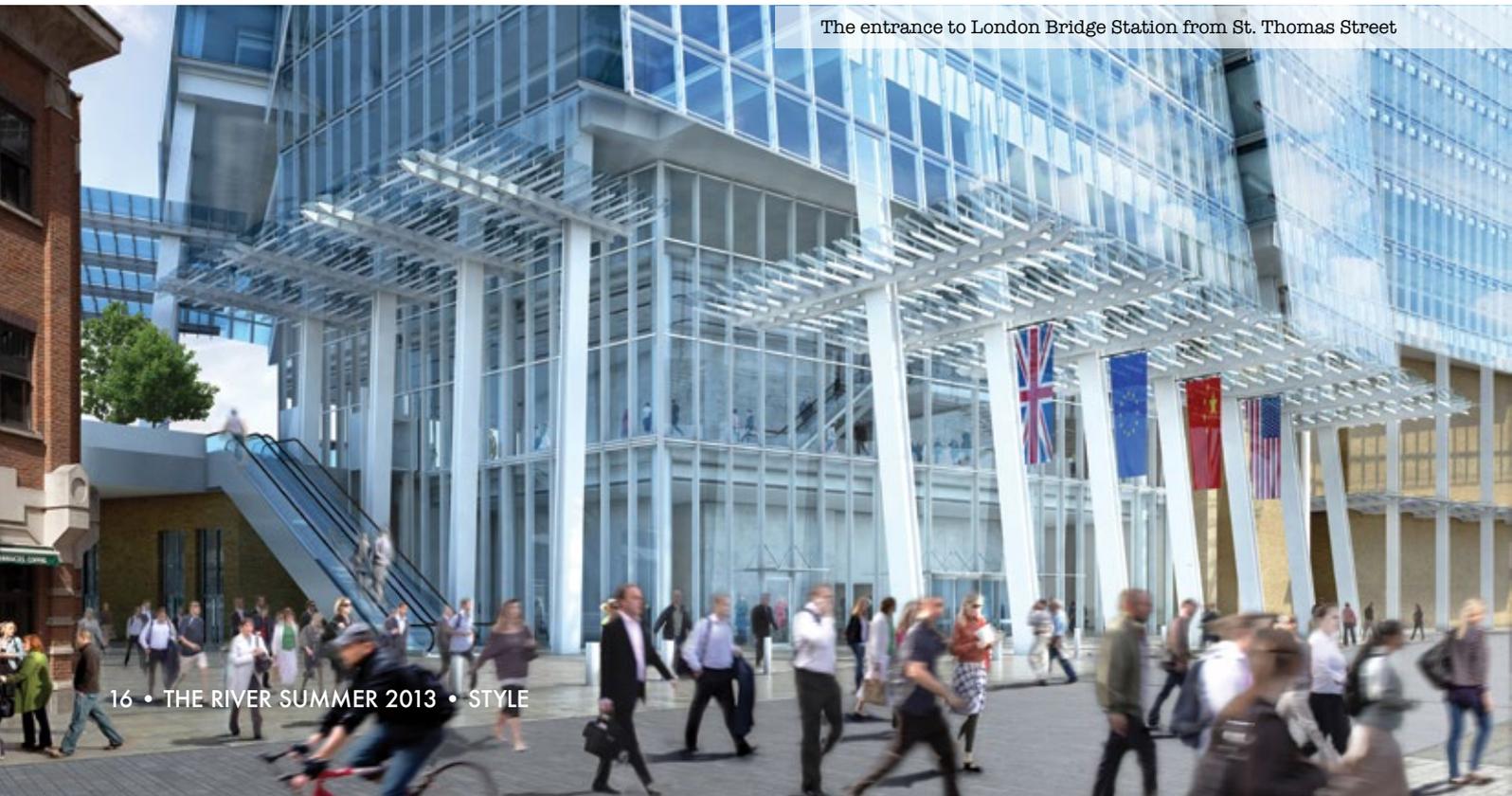
trifrag82@gmail.com



# THE LONDON BRIDGE QUARTER

## Rejuvenating one of London's oldest areas

by Jack de Aguilar



The entrance to London Bridge Station from St. Thomas Street

# W

ith the first phase of developments nearing completion, The London

Bridge Quarter is set to be the fulcrum of the community. Given the location, this vibrant regeneration at the heart of London will resonate throughout the city.

A huge part of the rejuvenation project is the landscaped piazza that will sit proudly in front of London Bridge Station, providing a relaxing atmosphere with generous seating and meticulously planned planting. This Shard Plaza is promising to be a fantastic new public space linking the two magnificent buildings: The Shard and The Place.

The design of this square chimes in with the increasingly continental behavior exhibited by Londoners. Riverboat trips, open-air cafes and European dining all add to the rich mix of culture that defines the area. The modern, cutting edge design reflects the forward thinking nature of this vibrant, innovative borough of the capital.

This state-of-the-art transformation is undoubtedly exciting, but it's also important to remember the area's significance to London's history, as well as its bright future.

The area of Southwark, being embedded so firmly within the tapestry of London, is a constant draw for history buffs. One of the city's most historical areas, it was a major suburb of the ancient Roman settlement of Londinium. The London Bridge Hotel – a key landmark for the London Bridge Quarter – saw many important historical artefacts

uncovered during the hotel's renovations. This, rather excitingly, led to the entire site being excavated by the Museum of London.



Artist's impression of diners at the shard enjoying the incredible view

Recognising and remembering this history only adds to anticipation of The London Bridge Quarter, as workers, decision makers and the public follow in the footsteps – quite literally - of one of history's greatest civilisations.

“Workers, decision makers and the public follow in the footsteps – quite literally - of one of history's greatest civilisations



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# Bermondsey Street Festival

## FESTIVAL

21 September 2013 - Save the date!

by Chloe Hodge

**S**aturday 21<sup>st</sup> September marks the seventh annual Bermondsey Street Festival, which sees the people of SE1 come together to celebrate their talents and have a good old fashioned party!

The festival began in 2007 as a small village fete in Tanner Street Park, following the theme of "Celebrating Creativity", and it has succeeded in doing just this every year since! Originally set up by Bermondsey Street Area Partnership "to get the community involved and bring people together", the festival has fast escalated into a huge expanse of stalls, activities and performances which keep Bermondsey buzzing for one long sunny day, every September.

This event has remained different to many of the festivals which occupy London during the summer months: the feel is very much village-fete-meets-cultural-city, with attractions ranging from chic wine tasting to mad maypole dancing; dining on authentic Spanish tapas to old English fete games; and from a catwalk of bespoke fashion to meeting the flock of local farmers. The fair is enjoyable for young and old alike, and whilst there is a police presence, they'll be seen winning the tug of war (as they

did so proudly last year) rather than holding back a crowd.

Each year sees many more businesses pitching up to show their wares, yet the core team has remained the same: including the loyal members of Bermondsey Street Area Partnership such as Angela Fordham; Bermondsey's famous sculptor Andrew Logan; and iconic fashion designer Zandra Rhodes. Zandra describes the festival as a "fabulous chance to get together and meet people. Having a community is very special and something we must treasure". Throwing her a 69th birthday bash and presenting her with an enormous pink cake during the 2009 festival, the Bermondsey community clearly values Zandra as much as she values it.

The festival is characterised by a buoyant atmosphere and, somehow, annual unbroken sunshine. It is a chance for local businesses to get together, but also an opportunity for people to come into Bermondsey to see everything that the "creative and dynamic community" of this thriving village has to offer, as ex-mayor Bob Skelly explains. With visitor numbers rising from 1,000 up to a lively 15,000 over the past six years, it has certainly put Bermondsey on the map, and the 2013 event is set to be bigger than ever - "incorporating all of the expected attractions as well as two

hundred stalls," beams Angela Fordham.

This range of attractions will include the notoriously hilarious dog show; the fashion show, displaying the work of designers such as Susie Stone; acts from young creatives on the IdeasTap stage; and the outdoor cinema, which annually entertains the evening picnics of fair-goers with films like *The Rocky Horror Picture Show*, *Wizard of Oz* and *Cabaret*. Meanwhile, the two hundred stalls bordering Bermondsey's rabbit warren of streets will be held by local boutiques, eateries, bakers, farmers and artists, and are sure to be brimming with beautifully



Local fashion designers showcase their wares

crafted gifts (for yourself or others) and delicious foodie treats.

This year's Bermondsey Street Festival looks to be especially energetic, and The River Magazine team is particularly excited as it also marks our first birthday!

Think Apartments, who are sponsoring this year's Bermondsey Street Festival, value the local village spirit and started out in the friendly Southbank before spreading their wings city-wide.

Think were born four years ago, with the idea of setting up smart, modern accommodation in London's prime locations. Located in the capital's hotspots, and being both fully-fitted and serviced, Think's apartments offer a unique homeliness and freedom: clients can go out for dinner or instead can shop locally and eat in, and are free to come and go as they please whilst enjoying a level of privacy which hotels simply don't offer.

Think designs each of their apartments as a luxurious home from home: incorporating every kitchen essential or home comfort you could need, whilst still providing those extravagant hotel perks - keeping both practicality and indulgence covered.

Three of Think's five properties are based in Bermondsey, bringing an influx of visitors into, and undoubtedly contributing to the growth of, this flourishing area.

So, with endless stalls, events and even a place to stay covered; let's see just how many visitors we get to the festival this year round!

“guests arrive from across the globe and are delighted to discover a village spirit”



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# CRACK COMEDY'S

## Edinburgh Fringe Previews



Award-winning comedian Carey Marx

Bringing the festival to your front door

by Jack de Aguilar

The Edinburgh Fringe Festival brings together some of our best-loved actors, comedians and performers for a month of frivolity. Combining fledgling talents with seasoned professionals, August in the Scottish Capital is a feverish cauldron of exhibitionism. British stars such as Rowan Atkinson, Stephen Fry,

Hugh Laurie and Emma Thompson all owe a debt of gratitude to the festival, which started in 1947 and has grown ever since.

But, as some of us can't take a week, let alone an entire month off work to travel 406 miles north, sadly this month-long epicentre of entertainment is not for everyone.

This is where Crack Comedy comes in. With venues all over London holding festival warm-up gigs throughout June and July, it offers a tantalising taste of the Fringe – so you can soak up the laughs with some of the UK's top comedians without forking out for travel and accommodation.

"It's a chance for audiences to see acts, explore different subjects and to take their time with the material," explains Erich McElroy, Crack Comedy's manager. Previews "are crucial to artists getting their shows ready for the hot burning light of industry critics," adds Erich. "We try to make sure our rooms and audiences support the comics as much as possible."

Established in the leafy suburb of Kingston, Crack Comedy has now been providing a comic platform for a decade - and it wasn't long before high demand saw venues cropping up in central London. Crack Comedy now covers Soho, Islington, Streatham, Wimbledon and Farncombe, as well as Southbank with a stage in The Slug And Lettuce on Chicheley Street.

One artist, revelling in the Fringe once again this year, is Lucy Porter, the English actress, writer and comedian. "For me the summer has always been about the Edinburgh Festival," she explains. "I've been going since I was 18, and I am completely addicted to it. It's a chance to stay in one place for a month, which is a treat for us jobbing comics who usually have to travel a lot."

Porter will be at Crack Comedy's Southbank venue on Saturday, 13th July, previewing material for the upcoming festival. "The previews are when I write the bulk of the show!" announces the Croydon-born comedian. "They're a chance to put all those ideas together, work out which ones are funny and which ones must never see the light of day again. So the previews are like admin for me – it's a bit like getting an audience to watch me put my tax return together, only hopefully a lot funnier," she continues.

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"I think that audiences like previews because they really get to see how a comedian's mind works - I love watching other comics preview because it's interesting to watch how they arrive at the finished jokes."

Carey Marx, who recently won Best International Show at the New Zealand Comedy Festival, will also be giving London a flavour of his Fringe material. "For me, previews are vital, and can be joyful if the audience get into work-shopping new material with a comedian."

"The Edinburgh Festival is a highlight of my year," adds Marx, who will be hitting Crack's Southbank stage on Saturday, July 6th. "I enjoy the process of getting a new show together, and I really enjoy performing it every night. My hour-long show, as opposed to appearances on general club nights, is a chance to artistically express myself."

With comedians writing brand-new sets to be performed in the Scottish capital, it would be criminal not to catch them while they're still in London, and with Crack Comedy's seven southern venues you can do just that.

“The previews are when I write the bulk of the show”



Side-splitting one woman show,  
Lucy Porter

To see Lucy Porter and Carey Marx:

The Slug and Lettuce,  
County Hall  
North Block (1-63)  
5 Chicheley Street  
London SE1 7PJ

Crack Comedy  
t: 020 8549 9790  
e: info@crackcomedy.com w: www.crackcomedy.com

# RIVER Gallery



**Katie with Tulips,  
2007**

by Linda Samson  
Gouache, pastels on  
paper  
40 x 60 cm

Linda Samson studied Fine Art at Glasgow School of Art. She works in oils, mixed media and ceramics. Her work is bold and colourful, predominantly figurative, with

influences being Picasso, Matisse, Miro, early De Chirico. Her work features in private collections in London, Paris, New York and Edinburgh.

Contact: 020 7401 9666 or mobile 07800 850578  
ljs@london.com  
www.lindasamson.com

"Fire" is part of Gill's Five Chinese Elements Series, the other four of which are Water, Wood, Earth & Metal. South East London based artist Gill Hickman is inspired by textures in the environment. She creates embossed "blind" prints and embossed collages using fine hand-made papers. She is often in the SE1 area as she is also the Artist / Director of the Skylark Galleries on London's South Bank.



Contact: 07932 441299  
gill@gillhickman.com  
www.gillhickman.com  
www.skylarkgalleries.com

**Fire**  
by Gill Hickman  
Embossed Collage with Gold  
Leaf and Fine Papers  
32 x 32 cm

If you would like your work shown here  
call 020 7403 8105 and ask for Chloe  
or email info@therivermagazine.co.uk

# SUMMER IN THE CITY

## Top ten things to do in London this summer

by Chloe Hodge



### 1. Festivals:

Summer is undoubtedly festival season, and in central London, the Mayor's Thames Festival can't be beaten. Extended from its usual 3-day programme, this year the Southbank will be buzzing with events for an entire ten days starting on the 14th September. Another new addition to London's festival calendar is the Queen's Coronation Festival. From 11-14 July, Buckingham Palace gardens will be open to the public with over 200 companies hosting stalls to satisfy your fine dining and shopping needs.



### 2. Hit a market and pack a picnic:

For a drink in the evening, Borough Market can't be beaten, but if you're looking to grab yourself some local produce to nibble on in a stunning location you have several more options. To avoid warm sandwiches, visit Alexandra Palace Farmers' Market on a Sunday and fill up your hamper with delectable delights to enjoy in the palace gardens - or even Greenwich Park. Alternatively, visit Hampstead Heath - great for families with its zoo, tennis courts and 320 hectares of green.





### 3. Views of London:

Head skyward in a kaleidoscopic lift up to the 72nd floor of the tallest building in Western Europe: The Shard. This viewing experience is free of queuing, crowds or time restrictions so you're free to enjoy the 40-mile view at ease. If you'd rather enjoy the sights whilst sipping a cocktail, there are several rooftop bars and restaurants to try: Southbank's OXO Tower has sweeping views of the Thames as well as a bar and restaurant. Kensington Roof Gardens - London's oldest roof garden - boasts botany ranging from English woodland to exotic Spanish species and features both Japanese moon bridges and Moroccan arches.



### 4. Take a dip:

When it comes to Lidos in London, Tooting Bec freshwater pool is the smartest. Not only the largest swimming pool in the UK, it's also a popular film location due to its colourful bunting and décor. If the sun is shining but a cool breeze is nipping at your knees, London Fields hosts the only heated Lido in London, and Oasis Sports Centre's rooftop pool in Covent Garden is a little-known inner-city gem, sheltered enough to catch some rays in peace.



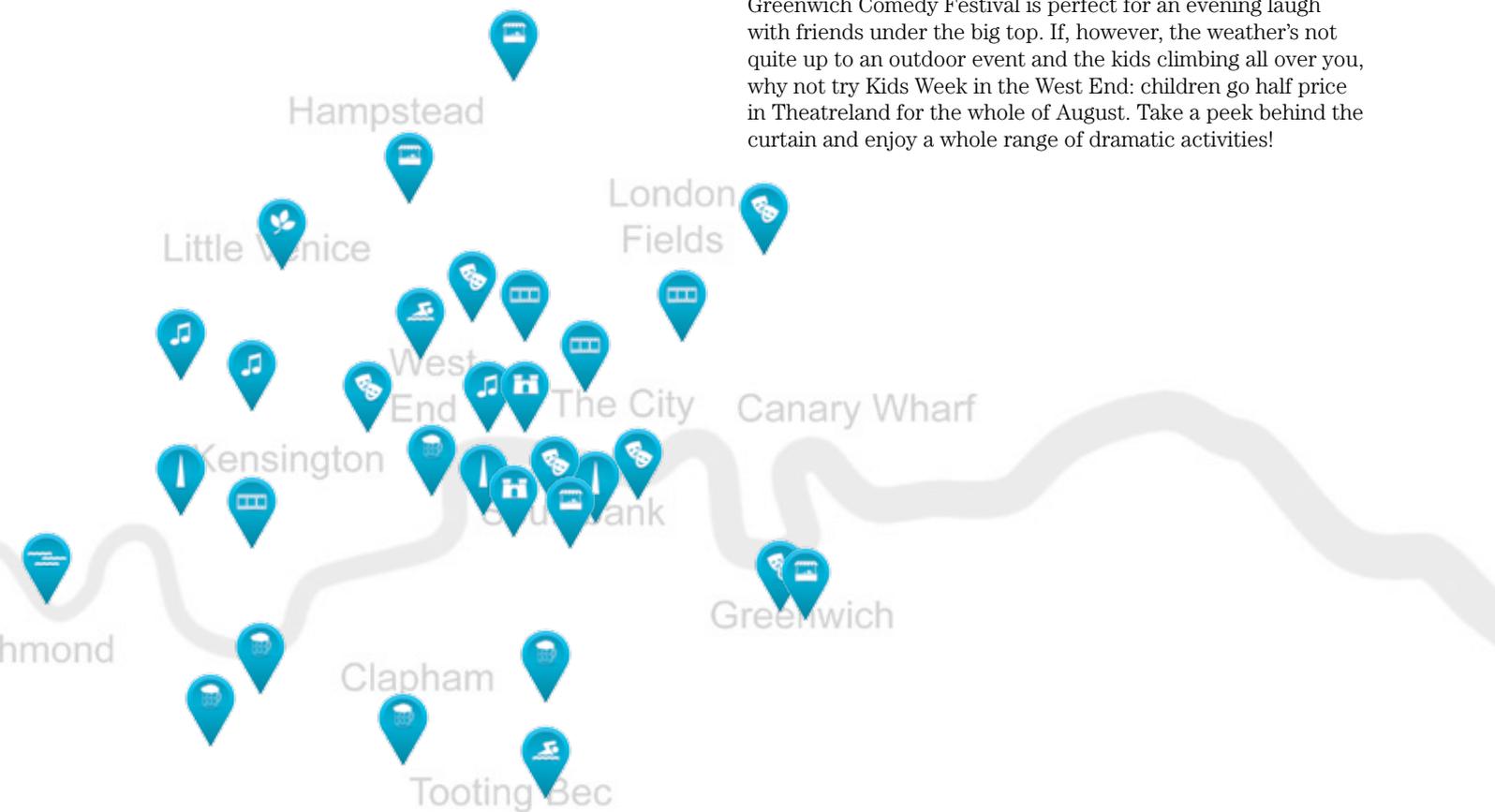
### 5. Dancing out of doors:

If taking to the streets for Notting Hill Carnival isn't for you, but a green setting is, then Hyde Park's British Summer Time should do the trick. Between 5-14 July you can choose from six musical evenings or smaller daytime events. If you're feeling particularly flush, then this year's Proms in the Park celebrates the birthday of British composer Benjamin Britten with five hours of classical and contemporary music - just make sure you pack a hefty picnic! For a more metropolitan setting, Summer Series sees the Somerset House courtyard lit up neon with artists from Alex Clare to Jesse Ware playing from 11-21 July.



### 6. Alfresco performance:

The Scoop beside City Hall appears to be merely a set of grey steps throughout the winter months, but from June-September, this 800-seat amphitheatre is alive with free music, dance, comedy and theatre events. For a more picturesque venue visit Regent's Park Open Air Theatre, while The Globe offers a wholly historic experience. Greenwich Comedy Festival is perfect for an evening laugh with friends under the big top. If, however, the weather's not quite up to an outdoor event and the kids climbing all over you, why not try Kids Week in the West End: children go half price in Theatreland for the whole of August. Take a peek behind the curtain and enjoy a whole range of dramatic activities!





## 7. Pub gardens:

By far South London's top spot to enjoy a glass of wine on a warm evening is The Magic Garden in Battersea – a mish-mash of ornate furniture, shabby sofas, Moroccan lamps and cushions all contained within a cosy bamboo gazebo lit with twinkly fairy lights; it's got it all really. For an amazing barbeque whilst you watch the boats go by, head to The Ship in Wandsworth - or for an even more nautical experience try floating pub The Tattershall Castle, Embankment. If you're in need of a suntrap, then Clapham's The Avalon is just the ticket, and if the warm weather stays right into the evening then visit Grand Union in Brixton, whose garden glows blue with Chinese lanterns after dark.



## 8. Get out on the river:

For the ultimate 'staycation', visit Little Venice; stroll, cycle or even jump aboard a barge to explore the canals of this quiet corner of Maida Vale. Although it's not quite the real thing, this area's fantastic array of waterside cafes and bars are certain to ease you into holiday mode. If you're looking for a day out of town, Thames River Boats can pick you up and whisk you off to the greenery and glasshouses of Kew Gardens, or even on to the spectacular grounds of Hampton Court Palace.



## 9. Catch a movie:

A visit to the cinema need not be restricted to chilly winter evenings, if you're missing your film fix then head to Somerset House for Film4Summer based in the stunning Edmond J. Safra Fountain Courtyard. Their selection of films beats most other venues, but if you fancy a flute of champagne on the lawn then Kensington Palace has an outdoor screen, whilst Folly for a Flyover in Hackney Wick is best for hipsters, with East London's famed Bagels and Mr Whippy on offer as well as a range of art films from the Barbican's summer programme.



## 10. Back to nature:

London may have an array of fantastic parks, but sometimes the gardenless city dweller really does need to get back to basics. For a wholesome day of fruit-picking, just half an hour's train journey from The City is Parkside Farm, a 50 acre plot with twenty varieties of fruit and veggies to choose from – certain to make you feel well inside and out. Travel a little further afield and discover Cannizaro and Richmond Park; only a few miles south of SE1, the impressive landscaping of 300 year old Cannizaro will satisfy green fingered types, whilst the Red deer, rhododendron gardens and forests of Richmond will have you believing you're in the midst of the English countryside.



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# ENTERTAINMENTS

## Listings

NATIONAL THEATRE  
SOUTHBANK  
SE1 9PX  
0207 452 3000

The Amen Corner  
4 June – 14 August  
Marianne Jean-Baptiste plays uncompromising pastor Margaret in James Baldwin's 1965 play

Liola  
31 July – 18 August  
Tanya Ronder's new version of Pirandello's play is performed by an Irish cast and gypsy musicians

Children of the Sun  
10 May – 14 July  
Howard Davies' critically-acclaimed new production of the explosive Russian classic by Maxim Gorky, adapted by Andrew Upton

ROSE THEATRE EXHIBITION  
56 PARK STREET  
SE1 9AR  
0207 261 9565

The Alchemist  
6 June - 30 June  
A dark Jacobean play of magic, folly, vanity, and above all greed

Macbeth  
3 July - 28 July  
A powerful Physical Theatre adaptation of the most intense of Shakespeare's plays

SHAKESPEARE'S GLOBE  
56 PARK STREET  
SE1 9AR  
0207 261 9565

The Taming of The Shrew  
From 10 June  
William Shakespeare's controversial comedy

Gabriel  
From 10 June  
An unprecedented musical event exploring the supreme instruments of the Restoration

THE OLD VIC  
103 THE CUT  
SE1 8NB  
0207 928 2651

Sweet Bird of Youth  
01 June – 31 August  
Kim Cattrall stars as a fading Hollywood legend in Tennessee Williams' poetic play

THE YOUNG VIC  
66 The Cut  
WATERLOO  
LONDON  
SE1 8LZ

Brilliant (The Clare)  
3 - 13 July  
A glittering introduction to theatre for 3 to 5 year-olds combining movement, live music and captivating imagery

A Season in the Congo  
6 July - 17 August  
Joe Wright directs Olivier Award winner Chiwetel Ejiofor in this gripping tale of a nation's first year of freedom

UNICORN THEATRE  
147 TOOLEY STREET  
SE1 2HZ  
0207 452 3000

Aston's Stones  
18 - 23 June  
A children's story about how easy it is to love, and to discover the value of small things

Magical Mechanics  
9 – 21 July  
An interactive exhibition of comical, beautifully crafted automata, for children and adults

Lionboy  
9-21 July  
A boy who can speak to cats embarks on a journey to find his missing parents; ages 8+

WATERLOO EAST THEATRE  
BRAD STREET  
SE1 8TN  
0207 928 0060

Blood Wedding  
12 June - 7 July  
Spain, 1931, a marriage arranged to settle a family feud is threatened by the unruly disposition of the bride-to-be

Maddy's Many Mouths  
19th July  
An Edinburgh Fringe preview of Maddy Anholt's outrageous one-woman show



We Dance, Wee Groove  
30 July - 11 Aug  
For under 5s & ages 5-7

SOUTHBANK CENTRE  
BELVEDERE ROAD  
SE1 8XX  
0207 960 4200

Member's Late Viewing  
Tues 18 June 2013  
Enjoy a private tour of the Hayward Gallery's latest exhibition.

The Alternative Guide to the Universe  
11 June – 26 August  
Exploring innovation in art, science and architecture, and including The Museum of Everything - the world's only museum for unclassifiable contemporary artists

Real Food Market  
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WHITE CUBE  
144 - 152 BERMONDSEY STREET  
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Julie Mehretu - Liminal Squared  
1 May - 7 July  
The artist's major London show, showcasing new work inside a specially constructed environment designed by David Adjaye

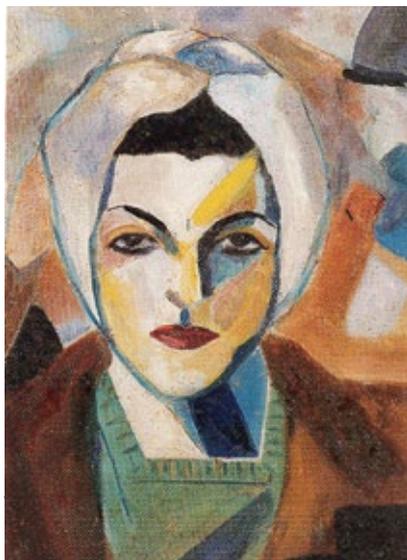
Sarah Morris  
Bye Bye Brazil  
17 July - 29 September 2013  
Works based on the architectural details and psychology of numerous different cities.....

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BANKSIDE  
SE1 9TG  
0207 887 8888

Project Visible  
18 June - 28 June  
Studying the development of artists involved in Tate Schools' most recent programme

Ellen Gallagher: AxME  
1 May - 1 September  
Myth, nature and social history explored through a variety of media including painting, drawing, relief, collage, print, sculpture, film and animation.

Saloua Raouda Choucair  
17 April - 20 October  
Focusing on her 1950s-80s abstract sculpture, the first major exhibition from this pioneering Lebanese artist



Saloua Raouda Choucair, Self Portrait, 1943 on show at Tate Modern until 20th October

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The Church Parables - Benjamin Britten  
An opportunity to experience these powerfully spiritual works performed in a unique way. The production is an extension of Mahogany Opera's Curlew River that visited Southwark Cathedral in 2006 Roger Vignoles, music director and James Gilchrist, tenor.

Wednesday 3 July  
Curlew River - 9.30pm

Thursday 4 July  
The Prodigal Son - 7.00pm  
The Burning Fiery Furnace - 9.30pm

Friday 5 July  
Curlew River - 9.30pm

Saturday 6 July  
The Prodigal Son - 7.00pm  
The Burning Fiery Furnace - 9.30pm

Tickets: £5, £12, £25, £38  
Box Office: 0845 120 7502  
www.colf.org

The Merbecke Choir - Summer Concert  
Saturday 13 July, 7.30pm  
Programme: Benjamin Britten - Hymn to St Peter, Hymn to the Virgin, Hymn of St Columba; Huw Morgan, Four Elements and Motets by Howells, Lassus, Handl, and Guerrero.  
Tickets £7 (£5) on the door or in advance from the Cathedral Shop  
020 7367 6710

# THE CHURCH PARABLES



SOUTHWARK CATHEDRAL

## Benjamin Britten

An opportunity to experience these powerfully spiritual works performed in a unique way.

**Wednesday 3 July -  
Saturday 6 July 2013**  
7.00pm & 9.30pm

TICKETS: £5, £12, £25, £38  
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EVENTS  
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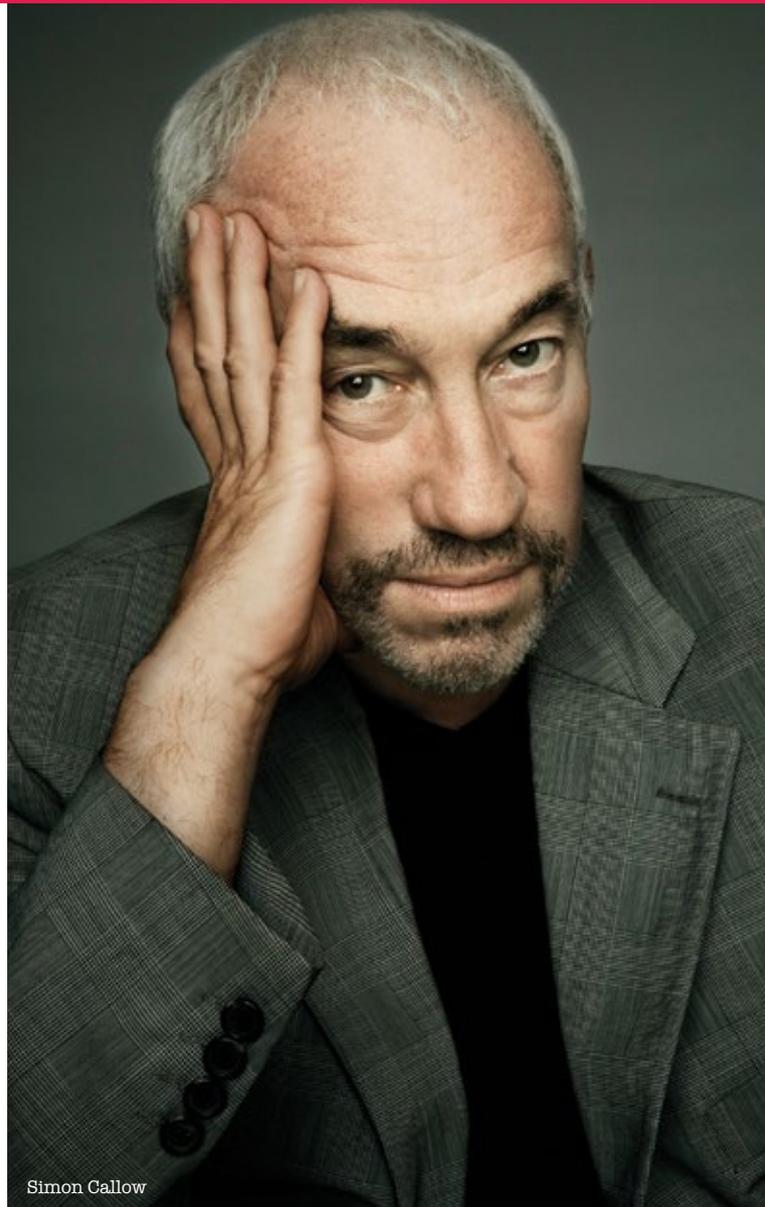
## SOUTHWARK CATHEDRAL

THE CATHEDRAL is a popular venue for concerts, exhibitions and special events of all kinds - celebrations, school and college services and carol services. There are also regular organ recitals on Monday lunchtimes and recitals on Tuesday afternoons.

www.southwarkcathedral.org.uk

# Charles Dickens

by Simon Callow



Simon Callow

## The Great Theatre of the World

A book review by Phil Dodds

**C**allow's self-professed task was to "convey the flavour of one of the most remarkable men ever to walk the earth." And given that he's played him, or

one of his literary creations, on stage and on screen on countless occasions, Callow is the best person to tell the story of Charles Dickens' dramatic life.

Maintaining a rip-roaring pace throughout, and deploying some delightfully flowery language along the way, this portrayal of Dickens is immensely readable.

Far from merely printing the legend, Callow is ready to acknowledge where the truth isn't quite as outrageous as we might hope. Of an apocryphal story about Dickens' mother having been out dancing the night before his birth, he writes: "diligent research has shown that the ball took place four days earlier, which only goes to show what a spoilsport diligent research can be."

But the reality of Dickens' childhood is remarkable enough. A particularly enlightening section explores the teenaged Dickens' mentality as his father was incarcerated in Marshalsea Prison – a mere stone's throw from Borough tube station - for an inability to pay his mounting debts. Moving into a grotty attic in Lant Street, and paying daily

“ Dickens became fiercely embarrassed of his own social status

visits to the prison, Dickens was forced to forgo education and take a horrendous job at a blacking house on Hungerford Stairs (where Embankment Tube Station stands today).

Until then a relatively happy middle class boy, he became acutely aware of urban class distinctions, not to mention

fiercely embarrassed of his own social status. Here Callow introduces the distinctive theme of his book – an exploration of Dickens’ deep connection to theatre. Discovering seeds of the young Dickens’ thespian qualities in the necessity of his adaptation to a new social reality, Callow writes: “He was learning to wear a mask, to conceal his inner life, to rise above his circumstances. He had always found acting fun; now he had to learn to do it in deadly earnest. This was character-building, in the most literal sense of the phrase.”

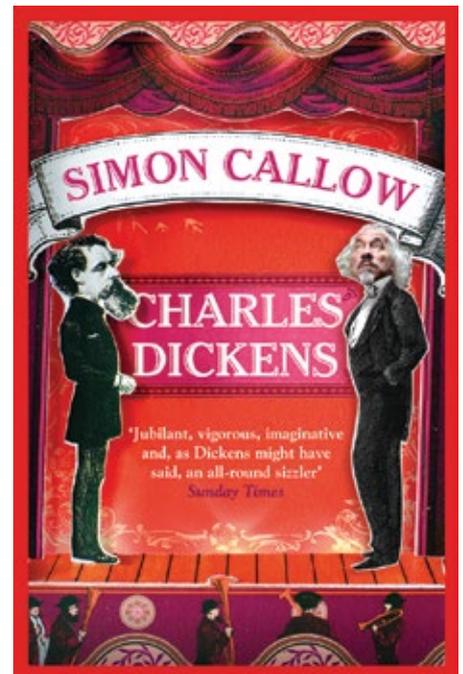
During this time, according to Callow, “his great consolation was to go down the Blackfriars Road of a Saturday night to seek out the travelling show-van... this carnival world of oddities and rejects now became part of his mental landscape.” Dickens was, it seems, exposed to the dramatic extremes of London from an early age. In fact, a large part of this biography is about Dickens’ connection to that great Victorian Capital, a city in which he spent formative periods of his youth.

Besides that, Callow deals very well with the various other aspects of Dickens’ colourful life, ranging from his fractious relationship with various publishers, to his political views, his flirtations with mesmerism and early psychotherapy

(including an amusing anecdote explaining how Dickens managed to accidentally hypnotise his unsuspecting wife); and, above all, of course, his love of theatre.

No doubt aspiring young thespians could learn a lot from studying this biography, especially the sections detailing Dickens’ astounding performance abilities. Students of literature, too, might consider the theatrical practices which found their way into Dickens’ writing, most notably in the form of the “streaky bacon” method – which contributed to the huge success of his novels – whereby comic scenes are interspersed evenly between tragic ones.

There is something admirable and, of course, genuinely entertaining about this actor’s attempt to channel the vivacious spirit of such a well-studied icon, and to present us with an interpretation of his innermost feelings and motivations; to rely not just on that old spoilsport “diligent research”, but also to draw on reserves of informed imagination and sympathy. But it ought, of course, to be taken with a pinch of salt. It’s quite possible, after all, that readers of this book will find out significantly more about the author’s psychology than about that of his subject.



**out now**  
*Charles Dickens* by Simon Callow is out now in paperback, published by HarperPress (£8.99)



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# TRAINING *outdoors*

Fitness anywhere, anytime

by Chloe Hodge

**K**ick boxing expert Christian Thomson, has been training for fifteen years and teaching since 2005. Kick Fitness combines kick boxing with fitness to develop classes during which you'll "never fail to use every single muscle in the body".

Not only does Kick Fitness cater to the physical needs of each individual, but equally to their schedule. Christian is aware that the businesspeople and traders of Southwark are often too busy to hit the gym between 7am and 9pm, so he works 24 hours a day, seven days a week. Clients can meet their trainer in a park or even at home - "we'll happily turn up at your house first thing to get you up for a session!" Christian jests. Training sessions range from 20 minutes to an hour, and Christian assures that clients will meet their goals through any of their chosen timeframes.

Christian started Kick Fitness in 2011, but other key team members are full-time trainers Ashley Kenny and Laura Towers, and three other part time staff. All have been trained from scratch by Christian himself, so that his Wada-ryu karate technique runs through the entire team.

bespoke training regimes and fantastic results guaranteed

Christian's career in martial arts began at home; bonding with his father over Kung Fu films, before starting up classes himself. His dedication to the sport was spurred during school GCSEs when he was given the opportunity to use his skills as a qualification. At the age of 16, his trainer decided that he was "ready for a bounce", so Christian took on his first

fight, and won. This was no ordinary fight either - Christian had taken the prize for the adult category of the very first 'Judgement Day', a competition which has escalated ever since. From here Christian committed himself entirely to martial arts, taking on an informal apprenticeship with his trainer and becoming qualified in every possible respect.

As impressive as his extensive qualifications is Christian's kickboxing medal collection: winning gold and bronze at the junior European championships; remaining British champion for three years running, 2007-9; and winning the bronze at the World Championships in 2009, before taking the world title in 2011.

To get started all you have to do is call Chris and he'll set up a basic 30 minute consultation to ascertain your wants and needs, current diet and health history and any possible hurdles to exercise, before agreeing on how to meet your goals. Following this is the fitness assessment, during which your chosen personal trainer will look at how you react to certain exercises, what you enjoy and what you don't, before putting together a suitable plan.

Christian says the main wall that people seem to hit is fear, fear so strong that it can stop them from starting; he encounters this fear with a cheerful approach, "everyone has to start somewhere, what will it take for you to be ready to start?"

To prove that exercise can be done and results can be achieved anywhere, any time, Christian has developed five exercises to get us all in shape. It takes 10 minutes to do 10 reps of each of these 5 exercises; hardly a time commitment, but it will still get your heart going and blood pumping.

Christian Thompson, Kick Fitness  
t: 07946 319906  
w: [www.kickfitness.co.uk](http://www.kickfitness.co.uk)

## Squat

Feet shoulder width apart  
Big toes pinned to the floor at all times  
As you squat keep your heels, knees and shoulders in line  
Bum back, and hands pointing forward to aid your balance  
Chin up and chest out  
Variation: Wall Squats  
The same pointers, only with your back against a wall for support



## Press Up

Hands under your shoulders  
Hips level at all times  
Keep your abs tense  
Keep a flat back  
Keep your bum down, but not leaning towards the floor  
Variation: Press Up on knees  
The same pointers, only with knees as well as toes touching the floor



## Tuck Jump

- Use your hands for momentum
- Land on the balls of your feet
- Bend your knees slightly before each jump
- Drive your knees to your chest
- Variation: Alt Leg Thrusts
- Stretched out, hands and toes on the ground
- Hands under shoulders
- Hips level at all times
- Keep Abs tense
- Keep a flat back
- Keep your bum down, but not leaning towards the floor



## Accordion Sit Up

- Keep your abs tense
- Use your hands for support, or make it harder by taking them off the floor
- Raise your torso with knees folding in
- Remain balanced on your bum at all times
- Variation: Basic Sit Ups
- Feet on the floor, hands behind your head, folding in and up toward knees



## Burpee

- Place your hands by your feet
- Kick both feet out together and back in
- Keep your abs tight as you do
- Stand up straight before restarting
- Variation: Squat Thrusts
- Same pointers as a burpee, but without coming to standing after each rep



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# THE MANNA SOCIETY

## Helping the homeless

by Jack de Aguilar

**W**hile Bermondsey is undergoing a dramatic and impressive transformation, the heart of the area remains untarnished. The Manna Society – based on Melior Street – exemplifies the core values and charitable spirit of the area.

Manna means ‘food from heaven,’ according to The Bible, and this phrase took on a whole new meaning when Nannette Ffrench founded The Manna Society in 1982.

Director Bandi Mbubi explains that Nannette’s desire to help the less fortunate developed during her time in Africa; “She had experienced the civil unrest in Zimbabwe, which led up to the country’s

independence. She had treated people who were caught up in the war, which traumatized her, so she returned to the UK in the early ‘80s.”

Nannette, a former Franciscan nun, immediately set about dedicating her life to helping the homeless, but found that her order stood in the way. “The funny thing is, if you belong to an order, you can’t do things by yourself, you have to do what is decided for you,” Bandi explains. Eventually, Nannette took the decision to give up the safety of her order; The Catholic Church appreciated her cause and allowed her to use their premises, from which The Manna Society still operates today.

Without the resources to properly care for herself, let alone London’s homeless, Nannette used her “bold

but softly spoken” candour to secure bread from local bakery Ticino, based on Bermondsey Street, who, instead of handing her the end-of-day throwaways, decided to bake bread especially for the homeless. This was, for Nannette, the ‘food from heaven’ from which the Manna Society was born.

Today, 14 members of staff and 60 volunteers welcome between 150-200 people a day, 7 days a week. Half of these people are homeless, and the other half were homeless and are now in limited accommodation. Between 8.30am and 1.30pm, the first and most important service is offered: food made by master chef, Irene Boyle – which, Bandi says, has got him looking “chubby”.

“People take it for granted, but a decent meal is important. If you stop worrying

about food, then you can explore other things, even just reading a book,” says Bandi. The greatest help can be as simple as food, or a hot shower which is also provided, “Self respect, sometimes, takes little things,” he adds on the importance of dignity.

Fed, watered and clean, attendees of the Manna Society can then explore the other fantastic services available: there’s a clothes store; the NHS provides a nurse, chiropodist, orthopaedist and a dentist; and an advice section, which simply allows people to discuss their problems with someone who can help.

Educational facilities are a growing part of Manna’s work, too. English tuition for both native speakers and foreign immigrants is available, as is computer work, which provides the tools necessary to apply for the vital benefits which many of Manna’s visitors are entitled to, but currently cannot access.

The Manna Society is a charity; it relies on donations and volunteers to help the homeless people of London. 15% of their income comes from Southwark council, the rest from kind donations – such as monetary gifts from businesses, or the sandwiches provided by Pret a Manger.

The wonderful work doesn’t stop on Melior Street. Bandi was keen to explain that the autonomy achieved by Manna’s

charity status – as opposed to being state-funded – gives them the power to lobby; to have a public voice and to be involved in the national debate regarding homelessness and poverty. “We’re always innovating,” explains Bandi. “We want to help people look after themselves.”

The Manna Society continues to help:

“If you stop worrying about food, then you can explore other things, even just reading a book

tackling the causes of homelessness with counselling, providing immediate relief with hot showers, food and clothing, and ensuring a brighter future through medical care, advice, education and even home-furnishings.

If you’d like to support the people at Melior Street with anything from money, food or equipment to volunteering, they would gladly accept your call, so that the work begun by Nannette Ffrench and carried on so fantastically by Bandi and his team can continue for years to come.



For more information contact the Manna Society  
6 Melior Street  
London  
SE1 3QP

t: 020 7357 9363

e: Administrator@mannasociety.org.uk

w: www.mannasociety.org.uk

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# POETRY

In this edition, we have a truly eclectic selection of poems from Greta Bellamacina and Lex Avis. Enjoy!

## LOVE

*Your torso  
Undream thy  
Possibility.*

*Dissolve day crashing lips  
Knocking-Buds, unborn.*

*To be great is to be unknown  
To know neither leaf nor tree.*

*Child less bigger, mind less grown.  
Arms, a mystical guest  
To an unshy bed-rest.*

*Love text. Love tweet (is this love)  
Repost, reword. Erase. Capital letter, and, but.*

*Night host's a silence.*

*Fears blow, bites*

*And is gone under thy wheel. So I cycle*

*Your tone till dawn,*

*Slotting star wise, I accept.*

*Wire my head to your helium pray.*

*I kneel, you kneel.*

*No level is deep enough.*

*Owl wise, beyond breathing*

*Any skies, dig me*

*Kiss me, unbe only*

*Thy friend.*

Greta Bellamacina  
@grbellamacina

## ENDURING MISADVENTURES

*It's late; or perhaps I should claim the primitivism  
of the morning, the summer musk overhung by the stale  
heady rush of opium and cinnamon and  
sandalwood, which rises in hoary whorls to paint the peeling paint  
and stain black clay fingertips that cup the dregs.*

*I could splay the hearts of those who've slivered mine;  
Feast on lips tainted by my paints; withered by my gorging,  
My gluttony for tar smashed tongues; bent back into corners  
And glutting to the veins and tweaks and tasting sex like cigarettes.*

*All the satin berry fallacies and falcate claws-*

*The echo of a handprint by the tiles.*

*Skin scraping denim scraping skin-*

*a muscle-twist and noiseless*

*bone-grind echo in the dark.*

*crash to the inevitable,*

*hints of fruit and painlessness,*

*infused with smokeless lizards;*

*invisible fingerprints on a naked canvas.*

*Gasoline.*

*A yellow belch.*

*Plastic swingin'. Red-ribbon spewing and  
catching-raindrops-on-the-tongue.*

*Kissing-salt grain-grinding ruby-slipped-lips.  
Smoke-in-a-vase, tremble-limbed and skipping heartbeats  
in a kiss.*

*I shall not succumb  
to his charming charmless ways.*

*Oh, but I'll yield again,  
just as soon as his obtuse unsubtle subtleties burst hence.  
Since then, I've learned I have no head for flatteries.*

Lex Avis  
@inkiebird



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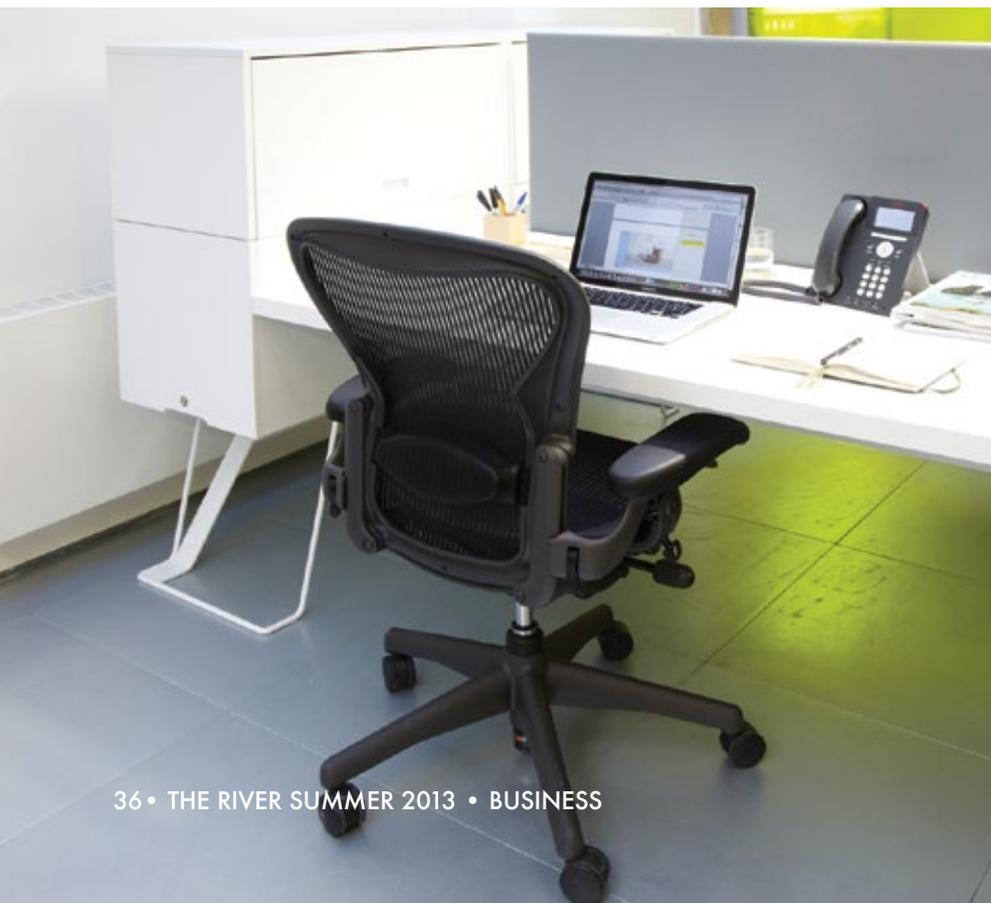
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# STATE OF THE ART AND FLEXIBLE OFFICE SPACE

## The thriving environment of Renaissance Works

by Jack de Aguilar



**S**tarting a new business or moving an existing one can seem like a daunting prospect with so many logistical issues to work through. But over at Renaissance Works on Bermondsey Street, things are developing a little differently.

Combining a bright, inviting workspace with an affordable price-point, Renaissance Works make the geographical aspect of business just a side note with their workstation options. Forget Internet connection dates and water bills, it's covered.

It's a modern, vibrant way to conduct business, but unlike most modern and vibrant things, it's cost effective. This dynamic, as displayed so expertly at 120/122 Bermondsey St - Renaissance Works' home - is about efficiency of space, time and money. Things that all strong business ventures need to juggle successfully.



“ nestled inside this petri dish of opportunity is Bracher Emden, a fashion accessories brand specialising in the art of the leather bag

But it's not just desk space on offer at Renaissance Works. Managing Director Mark Randall and his team are cultivating a working environment for businesses to create symbiotic relationships.

This is a habitat conducive to networking and growth; nestled inside this petri dish of opportunity is Bracher Emden, a fashion accessories brand specialising in the art of the leather bag. After impressing at some of the biggest

fashion events in the world, they've grown from a humble store in Covent Garden into a well-respected brand, and their immaculately crafted, bespoke bags can now be found at Henri Bendel in New York amongst others; all the while cultivating a robust working relationship with Renaissance Works.

I sat down with Amy Thomas (Brand Manager) and Jess Miller (Press Officer) to discuss how working from Renaissance Works' central location has helped develop the business.

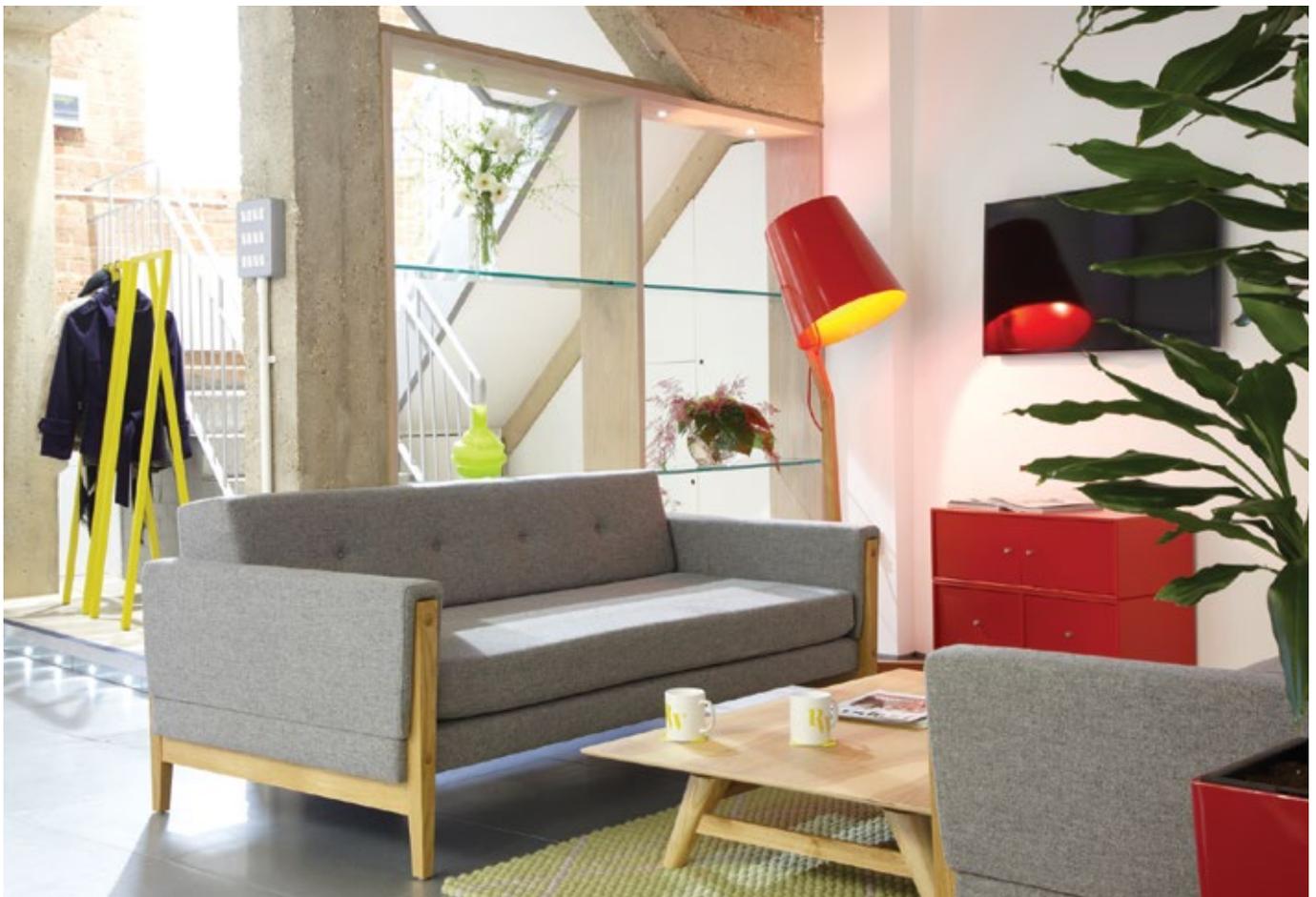
“We're quite a small team,” explains Amy. “Richard Emden – the head designer – lives in Thailand where we have our own production facilities. He oversees and designs everything from

over there as well.” With a base of operations working out of Thailand, but much of the key work done here in the capital, a flexible and economically sound workspace in central London was vital to Bracher Emden - which they've found with Renaissance Works. “We do events here as well,” explains Jess, who beams about the fact that she can collaborate with designers and invite press along to their Bermondsey headquarters.

Renaissance Works offer more than just a hot desking facility. “We want to get involved and be a part of the community,” explains Mo Martin, Client Services Director at Renaissance Works. ‘Hot desking’ implies a short-term space to work in, but Renaissance Works is about so much more than that, as their incubation of Bracher Emden shows.

True to their name, the guys on Bermondsey Street are providing a renaissance of values by supporting and believing in local business, and it works!

Contact Renaissance Works  
120-122 Bermondsey Street  
London  
SE1 3TX  
t: 020 3617 3307  
e: info@renaissanceworks.co.uk  
w: www.renaissanceworks.co.uk





# History in the making

Extracts from 'The Local History of One Tower Bridge'

by John Schofield and Hugh Pearman

**O**ver the past few years the cultural and commercial value of fitting new developments into the historic environment of cities was little appreciated. This has changed with the realisation that life in historic towns is enhanced by keeping historic buildings, monuments and street patterns. People want to live and work among these interesting and thought-provoking surroundings. London is a more varied city than almost any other metropolis in the world and Southwark in particular demonstrates this.

The new Berkeley Homes development One Tower Bridge occupies a site steeped in history which dates back at least two thousand years. Nestled between London Bridge and City Hall with views of the River Thames and the Tower of London, the site brings to life an area of

Southwark that has seen little activity over the last few years.

The history of this area began over 2,000 years ago when the River Thames was wider and the area which became Southwark and Bermondsey was a tangle of islands and tidal waterways. One of these islands lay approximately where the south end of Tower Bridge is today. Streams around it silted up or were filled in by generations of people and it became a flat and dry area called Horselydown. From scattered finds such as pottery, flint artefacts and animal bones, it seems possible that people lived on the Horselydown island in prehistory, perhaps 1,500 years before the Common Era as prehistoric plough marks have been detected at several sites in the vicinity.

By 1000 there was a place for foreign traders at Billingsgate, on the site of the former fishmarket building of 1875 which still stands on the City waterfront near London Bridge. The Tower of



London, a royal fortress, was built by 1098. Southwark began its post-Roman life in the late 9th and 10th centuries. By about 1000 London Bridge (formally known as the Roman Bridge) had been re-established, roughly on its previous alignment. The bustling centre of Southwark in the Middle Ages was around the end of medieval London Bridge. Its spine, Borough High Street, ran, as it still does, south from the bridge. Here were many inns for travellers coming to the capital, for the gate on London Bridge was closed each night and until about 1470 the drawbridge there could also be pulled up.

The ships which came to London,

many of them with cargoes from the Low Countries, were mostly small, hardly larger than river craft. We also know from documents that on rare occasions a Venetian galley, an enormous ship for the time with several banks of oars, would come to trade in London. It would have anchored in the middle of the river, and be serviced by many smaller boats. One galley in 1481 had an immense cargo of carpets, silk, soap, spices, glass beakers and bottles and raisins. It would have amazed all the residents of Horselydown by its gigantic size and opulence, resembling the cruise liners of today.

From about 1550 to 1700, London grew in population by about eight times; after 1650, for the first time, London overtook Paris in its number of people. One of the main reasons for this was the creation of a trading empire round the world, based on a growing dominance of the oceans. Naturally the Southwark and Bermondsey waterfront was one of the centres of these increased activities.

During the 18th century the One Tower Bridge site comes into sharper focus. Two early street maps show every major street and many of the smaller

alleys are named. At this date, the site was largely open space, being gardens behind houses on this part of Tooley Street (then called Horsley Down); to the west was the warren of alleys and small houses around Stoney Lane and Vine Yard (now Vine Lane). There were three stairs or points of public access to the river: from west to east, Still Stairs (at the top of Potters Fields alley), the curiously-named Dancing Bridge (the word 'bridge' was used to mean a simple stair into the water, for access to small boats), and Horselydown Old Stairs at the end of Horselydown Lane. Within the east side of the One Tower Bridge site was Freeman's Lane running north from Tooley Street, but the houses there are not differentiated.

Whilst Tower Bridge looks older than its years it was actually only built in 1886-94. Designed by the engineer Sir John Wolfe Barry and the architect Sir Horace Jones. It quickly became the symbolic gateway between the Pool of London and the main area of docks downstream. It was designed with steam-powered lifting bascules to allow tall-masted and high-funnelled ships through, and high-level walkways to allow pedestrians across – assuming they were fit enough to climb all the stairs. The stonework conceals a thoroughly modern iron and steel structure.

The area around One Tower Bridge was known as the 'larder of London' because of all the foodstuffs landing here, including bananas, spices and rum

from the Caribbean. Trade with Baltic countries, particularly in hides and fur, was also important. The commercial buildings – a private fiefdom of 'bonded' customs-sealed warehouses jealously guarded from the general public – filled the whole One Tower Bridge site back to the fine 1894 St Olave's Grammar School. With the arrival of large container ships berthing downstream, the labour-intensive days of dockers and stevedores, those who loaded and unloaded the ships, drew to a close. The shipping and warehousing trade rapidly dwindled to a point where it became unviable this far upriver. The wharfs here closed in 1969, and the area fell silent and increasingly derelict. However, plans were being laid and the buildings were acquired by property developers awaiting the creation of the next chapter in history.

That chapter is now well under way. One Tower Bridge is a luxury development of 1, 2, 3 and 4 bed stunning apartments, all with balconies and outstanding views over London and the river. Apartments with prices starting at £785,000 and are now available for sale.

#### Sales Enquiries for One Tower Bridge

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“  
The area around One Tower Bridge was known as the 'larder of London'”





# JAM FACTORY: Green Walk

**t**he Jam Factory development in Bermondsey is fast developing a reputation as one of the area's trendiest places to live with great access to the buzz of Bermondsey Street's restaurants and bars, as well as handy access to London Bridge station and Borough Market.

Previously home to Hartley's, manufacturing fine fruit preserves, it now provides stunning living accommodation like this superb architect-designed loft apartment on its third floor.

The apartment, with more than 1,500 sq ft of lateral living space, has two-bedrooms and high-specification fixtures

“exquisite details include a superb hand-built kitchen and reception with American walnut joinery

and fittings throughout. Exquisite details include a superb hand-built kitchen and reception with American walnut joinery, integrated appliances, and a Spanish slate flooring with underfloor heating.

The wide entrance hallway has walnut doors into the main living space complete with sensuous mood lighting, and the master bedroom has Brazilian slate flooring, a luxury en suite bathroom and built-in dressing area.

Stunning views of the Shard are available through generous windows and the property is set in a gated development off Green Walk with secure parking.

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## SPOTLIGHT Properties

# PLAYHOUSE COURT: Southwark Bridge Road

**a**gain in the heart of fashionable SE1 we are spotlighting a luxurious penthouse apartment on the fourth floor of a converted tea warehouse, thoughtfully designed over 1,500sq/ft on two luminous split levels. The two spacious bedrooms

are located on the lower level, the master bedroom, with private access to its own terrace, features a free-standing bath, shower and integrated TV and lighting system; the second large bedroom has an en-suite shower room and utility room.

The second level offers a fully modernised, open plan kitchen/dining area and reception room with solid wood flooring, and spectacular views of The Shard and access to east and west facing terraces – where you can see the sunrise for breakfast and sunset at dinner, over the ever changing London skyline.

If you tire of the views, a short walk will take you to Borough Market, bustling Bermondsey Street, Southwark Cathedral and easy access to bus and rail links to the rest of London.

“see the sunrise for breakfast and sunset at dinner



Playhouse Court, Southwark Bridge Road  
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**Playhouse Court, Southwark Bridge Road £1,750,000**  
Stunning 2 bedroom, 2 bathroom split-level penthouse. This unique apartment located on the fourth floor of a converted tea warehouse has been fully modernised and developed to the highest standard, to create a spectacular home offering views of The Shard and the London skyline from 2 large terraces.



**Ratliffe Court, Great Dover Street £1,100,000**  
Spacious 3 bedroom 'penthouse' apartment within a smart modern development. The apartment extends to over 1,250 sq ft featuring a private terrace providing further entertaining space & wonderful views. A wonderful home in the centre of SE1.



**Trinity Church Square £875,000**  
Grade II listed, 2 bedroom raised and lower ground floor conversion within this 'Regency' house. Offering a wealth of character and period features, this flat has been beautifully maintained and updated by the current owners.



**Copperfield Street £765,000**  
Rarely available, 2 bedroom period cottage. This charming property arranged over 3 floors, has a wealth of character and delightful features. Located in a quiet residential road, close to the Southbank and all it has to offer. The house would be a perfect central London home or pied-a-terre.



**Charlotte Court, Mason Street £599,995**  
Stunning 3 bedroom split-level apartment. This apartment on the 1st floor of a converted former schoolhouse extends to over 1,350 sq ft and the property benefits from fantastic period features and great natural light, the apartment has access to a large communal roof space.



**New Kent Road £317,500**  
Raised ground floor 2 bedroom flat within a period Grade II listed building. The flat is in excellent condition throughout with wonderful natural light, high ceilings, wooden floors and benefits from the use of a charming, communal garden.

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# Handcrafted kitchens



A built in wine fridge and a solid wooden chopping board, perfect for dinner parties!



A sophisticated design combining stainless steel, white wood and granite worktops

Lift your home with ethically sourced materials and a bespoke design  
by Michael Somerville

**W**hilst the London property market continues to boom, many home owners are deciding that it makes more sense to improve rather than move. Whilst extending upwards, outwards and even downwards are possibilities, the kitchen is usually the most popular starting point for any plan.

The Dovetail Joint in leafy Forest Hill has been designing and manufacturing high quality, bespoke kitchens and other built-in furniture since 1990.

Kitchens manufactured at The Dovetail Joint are truly distinctive, owing in part to the high quality of materials and fittings they use. They take pride and care in every commission.

Ethically conscious The Dovetail Joint uses timber and panels supplied only from suppliers that belong to the Forest Stewardship Council (FSC) whose logo identifies products which contain wood which has been sourced from responsibly managed forests. The Dovetail Joint

employs true craftsmen. They combine the use of traditional skills with modern tooling and machinery to create a kitchen that will reflect your own unique style.

As part of the full design service they take time to listen carefully to everything you say, making sure that your kitchen really does reflect your own personal style - realising how important it is to get right every detail of an interior that you'll be showing off for years to come!

As a small family run business which prides itself on expert craftsmanship and value for money, bespoke furniture manufactured by The Dovetail Joint is priced both fairly and competitively. They have no production line, the kitchens are hand made in their workshop and guaranteed for five years.

Whatever your choice: wooden or painted; contemporary or period; steel, granite, Corian or glass; The Dovetail Joint will design an original layout considering every aspect of space, light and function. When you buy from The Dovetail Joint you get much more than an efficient work space - you get a room that is tailored to your lifestyle. It will

“Being a small family run business it holds to the traditional values of high quality workmanship and value for money

be tough enough to withstand almost anything you can throw at it, yet still stylishly equipped for even the most ambitious cook.

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