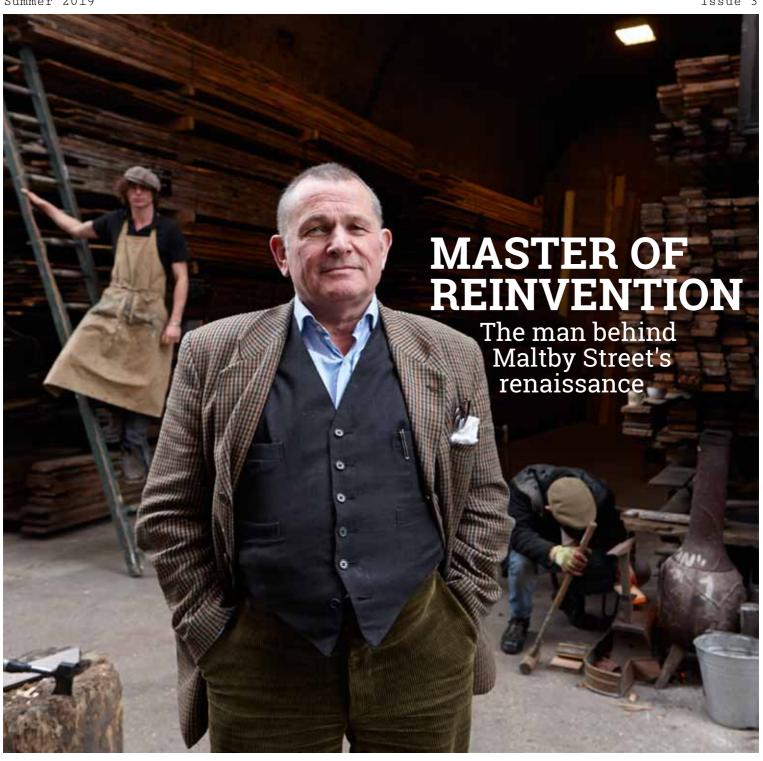
BERMONDSEY BISCUIT ROTHERHITHE DOCKER





A thank you to our sponsors

We'd like to acknowledge all our sponsors and supporters for helping us bring the Bermondsey Biscuit and Rotherhithe Docker to life.







SELLAR



SUMMER 2019 CONTENTS



Editor's Letter

Laura Burgoine

'm very pleased to present the third edition of the Bermondsey Biscuit and Rotherhithe Docker.

In our summer issue, we talk to LASSCO owner Adrian Amos about the antique game, the early days of Maltby Street and making old new again.

We check out SE1's most exclusive private members' club and go mudlarking on the Thames beach. Debra Gosling uncovers the Queen's needlemaker who called Hardwidge Street home. And in Food and Drink, we chat to Neal's Yard Dairy about the new 'super' market of artisan foodies under the railway arches.

We are ever grateful to our supporters and advertisers for helping us make this magazine sustainable. We've been thrilled by the response from readers and from all the people who get in touch with us to share their stories. From all of us here, we wish you a happy summer and happy reading.

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Printed by Iliffe Print
Published by Southwark Newspaper Ltd

▼Cover photo by Tim Kent



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Our autumn issue hits the streets in August. Contact us to get involved

MALTBY STREET MARKET



DOUBLES IN SIZE

STARTING MAY

25 MORE EXQUISITE STALLS
ANTIQUES - BOUTIQUE CRAFTS - SLOW FOODS
ARTISANAL PRODUCE - GOURMET HOT FOOD

 SUMMER 2019 GOING OUT, OUT



LOBBYING FOR LOCAL ART

14 Southwark artists are exhibiting their work at London Bridge Hotel after winning an open call competition last year. Over 100 artists, from a range of disciplines, entered the contest. Director of Arts and Culture for Team London Bridge, Ellie Beedham, said: "London Bridge Hotel is leading the way in this new initiative for artists and businesses to work together to promote art and culture in London Bridge."

London Bridge Hotel OPEN runs until June. https://atlondonbridge.com



What's on this summer in SE16 and SE1

HAUTE CUISINE COOK-OFF

12 of London's top chefs are competing for the coveted 'dish of the night' in London's only charity fine dining contest. The annual foodie event, now in its third year, is raising funds for Hospitality Action. The 2019 line-up includes Joo Won (Galvin at Windows), Adam Handling (The Frog Hoxton), Simon Gregory (Bluebird), Lewis de Haas (La Goccia at Petersham Nurseries) and Joshua Hooper (Bistro Union).

Meat vs Fish vs Veg is at Flat Iron Square, 4 Southwark Street, SE1 1RU, on May 22 from 6pm-11pm. Tickets: £24 per person: includes a meat, fish and veg dish, as well as a free drink.





UNDERGROUND LIVE GIGS

The Underdog is hosting live gigs every Friday with a ten piece band. If you use the Promo Code: 16052000 you can snag tickets for £8 instead of £10.

The Underdog London, Arch 6 Crucifix Lane, SE1 3JW. www.ticketsource.co.uk

WOOL PACK HAPPY HOUR

Join in the feeding frenzy at Surrey Docks Farm where you can feed the lambs every day at 12:45pm and 4:45pm.

The popular activity sells out quickly and the farm only books a week in advance.

It's open to adults and children – don't be sheepish!

www.surreydocksfarm.org.uk

IN ASSOCIATION WITH TEAM LONDON BRIDGE



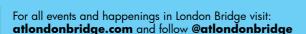
his summer, London Bridge is hosting a month of events as part of the London Festival of Architecture (LFA) –and most of them are free to attend! Celebrating the capital as a global hub for architecture, the festival, in June, invites people to explore and join in conversations around architecture and our city.

OVER THE BORDERLINE

This year's theme is something we are all surrounded by, whether we're conscious of it or not: boundaries. To live in a city is to be surrounded by boundaries. Borders, fences, walls, zones and city limits. Boundaries make us comfortable. They define us; they put us in our place. Good fences make good neighbours. In London Bridge we have the borough boundary, ward boundaries, the Business Improvement District, public land, private estates, conversation areas, transport zones, and the river. Who really knows where London Bridge becomes Borough? To investigate the boundaries of London Bridge, there's a packed calendar of events, talks, installations, performances and walks, all being finalised across the whole of June.

BIRTHDAY BRIDGE & OPEN STUDIOS

You don't have to be an architect or have any great knowledge of architecture to enjoy the LFA. What makes the festival unique is that its vast programme of more than 500 unique events is delivered by a diverse mix of independent organisations and individuals. Last year there were around 60 events in London Bridge alone and this June's programme is shaping up to be even more varied and exciting.





LFA London Bridge June highlights:

- 1 Musicity x Low Line: Download tracks written for locations along the railway viaduct
- 2 The Kissing Gates: Reinventing rural boundary gates fo
- 3 Tower Bridge 125 years weekend: A packed weekend o activities on June 29-30
- 4 London Bridge Walkshops: Explore the area with the Museum of Walking
- 5 Studio Lates: Local architecture practices open their studios

Read about the full programme at londonfestivalofarchitecture.org



BODY CHECK

The new Science Gallery at King's College has a whole body of artwork as part of its second exhibition. Spare Parts explores the art, science, ethics and technology that enables human repair and alteration with auditory prosthetic sculptures, body parts made of fabric, 3D models of hearts, and video and sound installations about organ donation. Visitors can splice cacti to help them understand human tissue grafting and stitch together electrodes.

Great Maze Pond, SE1 9GU. Runs until May 12. Admission: free.

as it changed from carefully planned included drunken Nightingale and I Overcoming Fear and consumption of Joseph T Clove Theatre on May 2

ROTHERHITHE ROUND-UP

The free community Rotherhithe Festival returns on July 13 (11:30am-8pm) with a jam-packed line-up of live music, children's rides and entertainment. King George's Field, Moodkee Street, SE16. rotherhithefestival.co.uk

There are new low-cost, multi-functional creative and co-working spaces available for local entrepreneurs. Thrive, run by Tree Shepherd and British Land, has also found a temporary use for a former restaurant space, which for several years lay dormant in the middle of the Surrey Quays Leisure Park. For more information, contact: sandra@treeshepherd.org.uk

The UK's largest provider of poetry education, **Poetry School**, is moving its offices and classrooms to Canada Water's Dock Offices where they'll be comparing SE16 to a summer's day. https://poetryschool.com

The Everyone Can technology and gaming roadshow comes to Canada Water on May 10-11. The charity helps people with disabilities to speak, control their environment, gain independence and have fun. everyonecan.org.uk



INTO THE ETHER

Join anaesthetist and lecturer Christine Ball for a talk on revolutionary 19th century anaesthetist Joseph T Clover at the Old Operating Theatre. Clover was a key part of the evolution of surgery as it changed from a rapid dirty business to a carefully planned aseptic event – his patients included drunken zookeepers, Florence Nightingale and Napoleon III.

Overcoming Fear: A tale of cobras, chloroform and consumption. The Life, Times and Influence of Joseph T Clover is at the Old Operating Theatre on May 29 at 7pm. Tickets: £12.

MAGGIE SMITH IN SE1

Downton Abbey's Maggie Smith is making a rare stage appearance in one-woman show A German Life, Christopher Hampton's new play about the life and testimony of secretary to the Nazis, Brunhilde Pomsel.

April 6-May 11. Bridge Theatre, 3 Potters Fields Park, SE1 2SG. Admission: £15-£70. bridgetheatre.co.uk



A RIVER RUNS THROUGH IT

Step back in time with a guided river walk covering pirates, pilgrims, the Mayflower and Brunel. On your travels you'll see a Dickensian mortuary, a king's palace, a villain's gibbet, a prince's tomb and a pirate's pub. The walk ends by descending into the underground cathedral: the Grand Entrance Hall to Brunel's Tunnel under the Thames.

10:40am every Sunday and Monday and every Wednesday at 6:15pm from Bermondsey tube. No booking required, just turn up. Tickets: £10/£8 concession.



PEOPLE SUMMER 2019



SUMMER 2019 PEOPLE

drian Amos has always had an enthusiasm for old things. The owner of London Architectural Salvage and Supply Co (LASSCO), which deals in antiques and reclaimed flooring, comes from a family of cabinet makers from Bow in East London, who established themselves in the antique trade. "I've always had a predisposition to saving things," Adrian said. "Like a lot of young lads, I daresay I was fascinated by my father's habit of keeping old nails and straightening them out. It's all about the frugal times of the early 20th century."

The family set up shop in an old wagon works in Hampstead before taking over a group of ecclesiastical buildings in Shoreditch.

"We moved to Shoreditch when it was absolutely on its knees," Adrian said. "It was beyond rough; it was derelict. We moved there because we had the opportunity to buy, very cheaply, a very large Victorian church with a roof that needed repairs and the ecclesiastical authorities were keen to offload these responsibilities.

"We developed a habit of moving from one historic building to another and this was in the days when historic buildings were considered to be a bit of a nuisance," he continued. "Nowadays to describe a building as a listed building is to give it a premium, but back in the early '70s if something was listed that was an impediment."

"I was taking things out of skips at one end of the street and selling it to householders at the other end of the street"

In Shoreditch, Adrian started "this whole thing of architectural salvage."

"I was taking things out of skips at one end of the street and selling it to householders at the other end of the street," he said. "In that difference between the two there was a living to be made.

"Antiques comes to us now," Adrian said. "And we buy from auction. In the glory days of our business there were teams of runners, chaps that would go round and buy from demolition sites."

The business has always struggled to find enough space and after LASSCO's home in an old ammunitions factory in Islington was demolished, Adrian was on the hunt for a new premises.

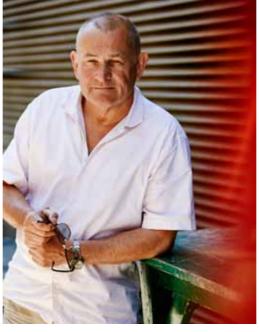
"I was in the habit of driving my very ancient mother around on a Sunday and we always used to favour the more obscure parts of town, the odd spots," he said.

"We just happened to find ourselves in the backstreets of Bermondsey and there was a For Sale sign. I looked at it and thought perhaps I should take a chance and go south of the river."

They bought the site and struck some good luck when planning rules changed. Forge architects helped the company get planning permission to develop the site, which they sold on for the development of what is now Bermondsey Central.

"The yard was next to railway arches and we rented the railway arches as well and now we're just left with the railway arches," Adrian said.

The business' early days in the railway arches coincided







with the birth of Maltby Street market. "I've always been interested in markets and the mash-up of commerce. Everything from antiques and salvage through to food and drink," Adrian said. "I don't take credit for the foundation of the market. That has its roots in Anita [Leroy]; she used to open her coffee shop [Monmouth] on Saturday morning and people would flock down to enjoy the coffee."

Controversy arose, however. "Anita was always very keen that we weren't referring to ourselves here as a market, because there's an ancient law that no market could be established within a certain radius of Borough Market," Adrian said. "And the trustees at that time were very jealous of this regulation. They gave the traders an ultimatum that they couldn't trade as a market on Maltby Street and keep their stalls at Borough. So they threw a number of them out. This resulted in a terrible furore in the Evening Standard."

The trustees retreated but "Borough Market's character was changing at the time," Adrian said. "There was an awareness that railway arches could be used for something other than motor repair."

And so, "the non-market sort of became a market,"
Adrian said. People set up stalls in front of the arches that
LASSCO used for timber. "It dawned on us that this was
rather an attractive use. We felt it brought life to the place."

Maltby Street now attracts tourists from all over the world as a result of Trip Advisor recommendations. Managing the market is a delicate balance. "It's all part of the ongoing friction between different users of central London," Adrian said. "Generally speaking these conflicts work their way out. There is a change in the demographic and it's got to be managed sympathetically."

Adrian believes Bermondsey's identity is inextricably linked to the bricks it's built from. "We're not that gritty," he said. "I like to think it's the brickwork. Bricks are very much an indicator that you're in a town, in a city. We've got these wonderful railway arches, which are listed buildings, which is odd. It's a very long listed building: 3.5 miles long from London Bridge to Greenwich: 864 arches. And it's the oldest elevated railway in the world."

When the railway was built, with lime mortar, there was a nationwide shortage of bricks. "Lime is a soft material that never really sets. That's why they've survived this long," Adrian said. "I think they do have a limited life, the arches. The lines above have an integral drain in them which over the years has broken, so when it rains the arches get saturated and water washes out the lime. They're taking weights 100 times what they were designed to take. It's only a matter of time before these arches just become a pile of bricks and sand. It could be said that Maltby Street is the story of the railway arches," Adrian said. "There is so much history on this site."

People often ask the antique dealer where LASSCO sources its wares. "They say 'surely there's nothing left?' but it just keeps coming up," Adrian said. "We had a situation just recently where a very, very wealthy chap had completely remodelled a splendid building and he had 18 bathrooms. He died, it was all stripped out, and whilst we were stripping it out we found that only three of those bathrooms had ever been used."

"It's sad but on the other hand it's that sort of wasted surplus that other people pick up. I'm a great believer that nothing ever goes to waste. It just goes round and round."

LASSCO is at Arch 37, Maltby Street, SE1 3PA. Phone: 020 7394 8061. www.lassco.co.uk

DESIGN SUMMER 2019



Carved with pride

Laura Burgoine

f a tree falls in Bermondsey, and escapes being chipped by the council, it could live out its days as a custom-made dining table, loving crafted by Goldfinch Furniture.

The furniture workshop on Spa Road is one branch of London Reclaimed. In 2011, owner Mike set up the employment charity running paid trainee programmes for 16-25 year olds in Southwark. The "fiercely independent" charity operates Goldfinch Furniture and the Lumberjack café in Camberwell.

"In my job as a youth worker I observed a problem with people accessing employment," Mike said. "The best way for a young person from a challenging background to get a job is to have a job.

"Particularly when people come straight out of prison, they struggle to get a job and it keeps them in a cycle of poverty and crime," he continued. "Some of these young people have come from two or three generations of no one in their family having a job."

Young people can undertake a course for three, six, nine or twelve months. London Reclaimed is currently paying for one of its employees to study a Masters in furniture and design while working part-time at Goldfinch.

Reinvesting all profits back into the company, Mike and his team of four furniture makers train people and pay them a wage. "We have a 100 percent record of people who've completed our courses getting into college or going on to another job," Mike said.

The company relies on one fifth fundraising and revenue from the café and direct sales of furniture. "There's a resurgence of crafts in London," Mike said.

On the Spa Road site, they also mill the trees – mostly British timber - and dry the wood in a kiln.

Goldfinch is at Unit 2, Iyz House, 7 Spa Road, SE16 3QP. www.londonreclaimed.co.uk





A message from the Canada Water Masterplan team

British Land is delighted to be sponsoring the Bermondsey Biscuit and Rotherhithe Docker.

As you may be aware, we have submitted a planning application to transform the existing Surrey Guays Shopping Centre, Leisure Park, Printworks and formerpolice station into a new urban centre for Canada Water. The plans have been developed over the last five years with input from the local community at each stage and will deliver new offices, retail, leisure and public spaces, including a new park and town square.

Alongside this we plan to create 3,000 new homes, with 35% affordable in the first detailed phase and 70% of these available for social rent.

Overall it is estimated that the development would be home to around 20,000 workers once complete, with further jobs created through construction

As a long-term investor in the area, we want to ensure that all of those who live, work and study locally, both now and in the future, can benefit from the development and the opportunities it will create. This includes delivering new programmes of employment and creating apprenticeships.

In addition we have also been supporting a number of community projects in the area. To the right is a quick round-up of some of activities which have taken place as part of this local investment programme since the last edition of the Bermondsey Biscuit and Rotherhithe Docker.

If you want to find out more, please check out the website: www.canadawatermasterplan.com

email us on:

team@canadawatermasterplan.com

or call: 0800 470 4593

November 2018

Ian Moore, Manager at Surrey Quays Shopping Centre poses with the Rotherhithe Safer Neighbourhood Team marking and registering bikes in the centre's car park.

December 2018

Global Generation took 100 local school children and families on an exploration of the stories surrounding the magical yew and the mighty oak at its Paper Garden in the Printworks, as part of its winter solstice celebrations.

January 2019

Preparations were made to launch Thrive, a new temporary low-cost workspace run by Tree Shepherd. The space opened in February and includes free enterprise support and start-up programmes for SE16 residents. Email info@treeshepherd.org.uk for details.

February 2019

Pupils at Peter Hills Primary School celebrated receiving the 100,000th book given out through British Land's Young Readers Programme, a partnership with the National Literacy Trust.

March 2019

We are thrilled to have confirmed our ongoing support for the Surrey Docks Farm Young Farmers' Club through to 2020. Taking place every Saturday, it is open to local residents living in priority areas. For more details visit: www.surreydocksfarm.org.uk/young-farmers-club/

And upcoming...

The first round of grants awarded to local groups who put forward events ideas to celebrate the 400th anniversary of the launch of the Mayflower in 2020 will soon be announced. British Land is jointly supporting the fund, along with Southwark Council and United Saint Saviours Charity. To find out more about how to become part of the programme, visit: www. ustsc.org.uk/mayflower-400-grants-fund

















Goldfinch.

Custom made furniture

Exclusive, bespoke cabinets, tables and storage solutions for homes and businesses. Made in Bermondsey.

Goldfinch is a project of London Reclaimed. We help 16-25 year olds in South East London step up into employment by providing training, employability skills, tailored mentoring and paid work.

Find out more here:

www.goldfinchfurniture.co.uk

E: sales@goldfinchfurniture.co.uk

T: 020 7237 7831





Maltby Street expansion: a one-stop-shop foodie heaven

Laura Burgoine





There's mounting anticipation for the arrival of Mike and Ollie, crowned by Time Out as one of London's Top Five street foods.

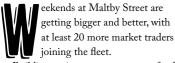
Mike and Ollie are serving up their iconic flatbreads, filled with seasonal and locally sourced ingredients, such as Veasey and Son's mackerel, rhubarb ketchup, and seasonal root slaw.

New to the street food scene, Ethiopian Classic Cuisine is selling spice mixes so customers can recreate Eritrean flavours

Community projects on the agenda include a drop-in bike repair stop, craftspeople and makers selling their wares, and stalls piled high with antiques and curiosities for the home.

Maltby Street is continuing to donate all food surplus to the Borough-based homeless charity St Mungo's.

Maltby Street Market is open Saturday from 10am-5pm and Sunday from 11am-4pm. Ropewalk, SE1 3PA. www.maltby.st



Building on its success as a street food hotspot, from May onwards Maltby Street is also catering to locals, who can stock up on supplies for the weekend with fruit and vegetables, meat, cheese, bread, takeaway craft beer, and coffee on sale. A trial period for the expansion is set to run for 18 months after over 550 traders applied to join the prestigious foodie line-up.

Market Manager Jordan Stone is welcoming newcomers, as well as some familiar faces.

"We are excited to welcome back old market favourites Sub Cult who, after some time away concentrating on family life, are rejoining us in their iconic van to serve up some of London's best sandwiches, including their signature 'submarine' - a 12 inch sub roll packed full with delicious tender pork, marinated squid and the freshest of scallops," Jordan said.







▲Photos by Pete Navey



Rotherhithe 52 Culling Road, London, SE16 2TN 020 7237 3637

Our other branch addresses are:

Deptford 164 Deptford High Street, London, SE8 3DP Walworth 88 Brandon Street, London, SE17 1ND

www.albins.co.uk



SUMMER 2019 HISTORY



Kirsty Chilton

Kirsty Chilton is the official research museum officer at the Old Operating Theatre Museum and Herb Garret. Working in Southwark for the past 20 years, she is well versed in the history of Old St Thomas' and Guy's Hospitals, as well as all the burial grounds of the local area. Kirsty regularly gives talks on body snatching and Georgian and Victorian medicine.

here's something very special on St Thomas' Street. An 18th century church with a secret hidden inside its roof space - the oldest surviving pre-anaesthetic operating theatre in Europe.

This operating theatre was once a real working hospital space belonging to St Thomas' Hospital, an institution in Southwark since at least the 12th century.

Named after Thomas a Beckett, whose Canterbury shrine was well known for healing miracles, the hospital was connected with the church until the dissolution of the monasteries in the reign of Henry VIII, when it closed.

St Thomas's survived, however, reopened by popular demand in the reign of Edward VI as a renewed charitable institution for the poor in the local area.

Under successive boards of new governors, the hospital began to thrive again. The board raised money for the charity by renting property on its land and collecting donations from the wealthy.

The current Church of St Thomas' itself was built during a period of growth for the hospital at the end of the 17th century, a few decades before Guy's Hospital was separately built on its current site.

It was both a parish and a hospital church, and the attic - or garret - in the roofspace was created as a herb storage and drying room for the hospital's apothecaries.

In the early 1820s, half of the apothecary's space was transformed into an operating theatre. A skylight was added to its roof in order to allow in all the light the surgeons needed. It is these two rooms, hidden safely inside the church, which survived the demolition of most of the rest of the hospital.

In a time long before the NHS, the patients of St Thomas' Hospital were local poor people and they depended on the charity of organisations like St Thomas' Hospital to get treatment for their more serious illnesses.

St Thomas' treated the victims of accidents, fires, crimes, local riots and wars, as well as victims of diseases like plague, tuberculosis, cholera, and syphilis.

Operations took place with no anaesthesia for the patients and were performed in front of "shoals" of medical students eager to see each technique in a real-life situation.

At a time when hospital-based medical education had become increasingly important in London, operations like the ones at St Thomas' always had an audience.

The operating theatre was used for operations on women patients - in the 19th century, the woman on the table would have been the only woman in the room.

Some operations advanced and developed surgery; the hospital's practitioners advanced medicine too, trying new treatments for syphilis, advancing electrical medicine, and offering a very early hospital-based smallpox vaccine trial in London.

Until the middle of the 19th century, St Thomas' Hospital covered the whole site on one side of St Thomas' Street, from Joiner Street at the Shard as far as Borough High Street and Tooley Street.

Its presence is almost invisible today because almost all of the hospital disappeared in the 1860s to make way for the railway.

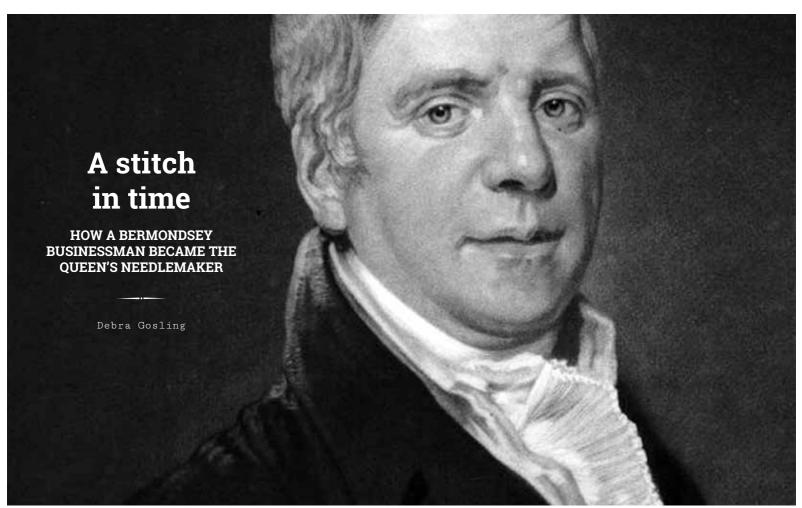
However, not all of the hospital was destroyed. An old ward block (now the post office on Borough High Street) and a few houses on St Thomas' Street, along with St Thomas' Church itself and the hospital spaces in its roof, survived the demolition.

Closed up and concealed for over a hundred years, the spaces were rediscovered in the late 1950s, and the museum opened for the first time in 1962, devoted to telling the story of St Thomas' Hospital and its patients, surgeons, and students.

Today, visitors can climb the 52 step spiral staircase in the church's old bell tower to reach the museum, where they can see the herbs and hand-driven machines used to make the medicines, a cabinet of animal curiosities, pathology specimens in jars reflecting the importance of anatomy, and a collection of amazing 18th and 19th century instruments of surgery including obstetric forceps, head drills, amputation saws and knives.

Visitors at the weekends can hear talks about life in the hospitals, and the operations that happened in the hospital. They can also see the instruments in person and learn about how they were used by the best surgeons in London.

The Old Operating Theatre Museum and Herb Garret 9a St Thomas Street, SE1 9RY oldoperatingtheatre.com HISTORY SUMMER 2019



ardwidge Street, at the junction of Snowsfields and Bermondsey Street, is a small, insignificant road but commands history in its tiny space.

The street started out as Suffolk Place but was renamed Hardwidge Street, around 1900, after a well-to-do parishioner living in Long Lane.

Said parishioner was one James Hardwidge, a needle maker who, in the 1770s, had a workshop at 172 Long Lane, next to his father Richard's tannery.

James was highly regarded in the district, being a churchwarden at St Mary Magdalen and a lifetime member of the Philanthropic Society. In short, he was a good and decent man!



James' business partner, Gideon Boitoult, came from a family of needle-makers (quite possibly with a Huguenot pedigree) and between them the duo made sewing needles of every description, for both trade and home use.

Before the advent of machines a sewing

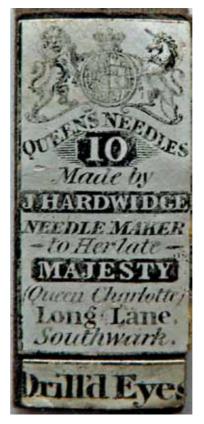
needle was a small but significant piece of kit, especially in an area that made clothes, shoes, hats and all the requisite trimmings that accompany them.

Each needle had to be cut from regulated lengths of thin, straightened steel, which were then bent double and wiggled over heat until pliant enough to have an eye stamped through the top. They then had to be sharpened on a grinding stone to form a point and repeatedly rolled and smoothed down until they were shiny with no jagged edges. The needle had to be passed through fine materials, so only the best craftsmanship would do. The finest ones were made from gold.

James met a local girl named Elizabeth Simpson and they married in 1783. Their eldest daughter, Artemesia, followed three years after. They moved away from the tanneries of Bermondsey in later years, preferring an elegant house in the green space of Camberwell Grove. Here, the smart set settled to take the air, away from the annoyances of London.

In 1787, tragedy struck when Gideon Boitoult died. Now James was on his own but he certainly made the best out of a bad situation. Along the way he had acquired the patronage of Queen Charlotte, the wife of King George III. With all her finery and frocks a good needle was essential!

Being in the leather district, it was easy to find trade with all the cobblers and



craftsmen - sharp bodkin needles were the only thing to get through tough leather.

James' finest needles were marketed in tiny red Morocco leather cases intricately tooled in gold. It would be a fine present for a young man to give his sweetheart who, after the marriage, would be forever darning his socks, but let's not spoil the romance of it all...

In 1791 James was made a Freeman of the City of London in the Needlemaker's Company. Despite having served an apprenticeship he still had to pay a hefty 46 shillings for the honour.

A second tragedy befell James in 1804, when his beloved daughter Artemesia fell ill and passed away, aged just eighteen. His wife Elizabeth followed seven years later, aged 45.

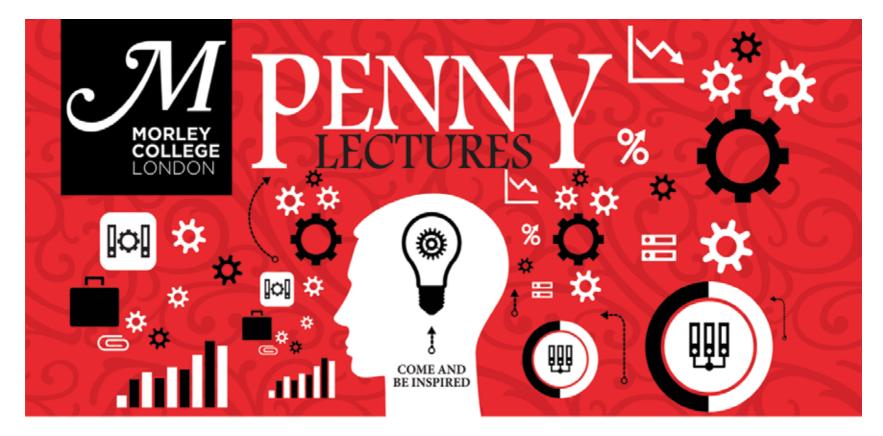
They have a memorial at St Mary Magdalen which reads:

'1811 Elizabeth Hardwidge wife of James, Needlemaker to Her Majesty Queen Charlotte.

Daughter Artemisia 'who moulded in nature's fairest form, the delight of her parents and friends, gifted with sensibility and every virtuous attraction, was taken hence to a better world in the short space of fourteen days' illness, which was spent in piety and resignation to her maker's will, in the 18th year of her age'.

James himself died on 7th July 1819, aged 63, in Brighton.

He is buried alongside Elizabeth and Artemesia in Bermondsey Church. A family vault stone can be seen in the churchyard.



SUMMER PENNY LECTURES AT MORLEY COLLEGE LONDON

Our oldest tradition dates back to when we were first founded. Come and enjoy a special guest lecture on an interesting and unusual topic for just a penny.

3 May: Michael Tippett - The Biography 18:00-20:00

In collaboration with Insiders/Outsiders Festival. Writer and broadcaster Oliver Soden introduces his new biography of composer Michael Tippett, accompanied by live performances from Morley's music students and tutors.

10 May: How Craft Got Hip, And Can It Stay That Way? 18:00-20:00

In collaboration with London Craft Week. Writer, cultural critic and former *Crafts* editor Grant Gibson explores the recent explosion of interest in all things craft-related.

12 June: Transforming Ourselves (How To Be Superhuman) 18:00–19:15

In collaboration with Waterloo Festival. Dr Andrew Morley, History and Archives Project Manager at the Physiological Society, discusses the history of human enhancements and our future possibilities as "superhumans".

5 July: Reading Education - Novelists On Education And Mental Ability 18:00-20:00

In collaboration with King's College London and the University of Kent. American Literature specialist Dr Michael Collins, Victorian Literature scholar Dr Sara Lyons, and Education and Literature researcher Dr Natasha Periyan discuss how novelists think about intelligence, both in and out of the classroom.

GLORIOUS MUD SUMMER 2019

Licence to lark

MICHAEL HOLLAND GOES **BACK IN TIME WITH A VETERAN MUDLARKER TO** WHEN WOOLLY MAMMOTHS ROAMED ROTHERHITHE

spotted Alan Murphy chatting on the Thames foreshore, a place where he spends much of his time and has for the best part of 30 years. He directed me towards the stairs so I could get down to where he had already found an 18th century penny, a couple of cannonballs and several clay pipes - all before 9am. This is where I would interview one of London's top Mudlarks.

Alan was born in Bermondsey but moved to Rotherhithe some 20 years ago. As a boy his playground was the empty warehouses and wharves. He fished by Tower Bridge and - to save his pocket money - collected ledgers lost by other anglers when the tide was out. He found dockworkers' hooks, knives and the ubiquitous clay pipes, all of which his dad would display in cabinets, because Murphy Senior also had a penchant for the Thames and its history.

Today Alan is one of the 52 official Full Mudlarks. He explained how you "go on the list" and spend many years recording your finds and regularly reporting to the Museum of London before you are officially allowed to join the Society of Thames Mudlarks. Mudlarking is not something you could make a living at; for Alan it's "an out of control hobby." His wife calls him a hoarder, though he prefers "Thames recycler." He donates many of his finds to various museums and projects. Some can be seen at Surrey Docks Farm where his hospital ship pottery is on view, while he also has a small exhibition in Sands Films.

"Most of the artefacts in the Museum of London come from mudlarkers," he says. The hoarding, however, comes from keeping so many of his finds at home. His personal favourite find is an 11th century Viking coin.

"When we last moved my wife said I don't want the new house smelling like the Thames again' so I keep a lot of the stuff in my workshop," he says. The workshop is where Alan cleans and renovates any artefacts that require it, such as old padlocks or coins. It's where he makes replicas of his original Mesolithic and Neolithic flint axes, using the same method as our Stone Age ancestors.

His knowledge is broad on kings and queens, the different prehistoric ages and maritime history and he shares this wisdom at talks and foreshore trips for schools. Alan loves a cannonball and excitedly tells of the first hand grenades that were used in close quarters by boarding parties during some of the most famous sea battles.





could make a living 'an out of control hobby.' His wife calls him a hoarder, though he prefers 'Thames recycler'."



SUMMER 2019 GLORIOUS MUD



The mudlarker's 'patch' is anywhere from Vauxhall to the Thames Barrier, both north and south shores. There are strict regulations on how deep you can dig and it's important to be registered because mudlarks are monitored at all times by the river police and the Port of London Authority, who identify Full Mudlarks by the number on their brightly coloured buckets. The bucket shows they are legally searching; stiff fines are handed out to those without permits.

At Alan's exhibition at Sands Films in Rotherhithe, he allowed me to hold the tooth of a woolly mammoth that once roamed Rotherhithe and let me feel the sharp cutting edge of a Mesolithic flint axe, confirming that Bermondsey Boys were tooled up long before the Teddy Boy era. He showed me shipbuilders' tools, tea caddy locks, and described the mayhem that cannonballs created when they pierced the side of a ship. He spoke of our primitive forefathers making the weapons to hunt and the tools to butcher animals by the old Chambers Wharf and he showed me groats and ships' nails and an array of plain and ornate clay pipes. Each exhibition piece, preserved in time by Thames mud, had its own story to tell and Alan Murphy, Full Mudlark, was the perfect storyteller.

See Alan's permanent exhibition in the Picture Library at Sands Films, 82 St Marychurch Street, SE16 4HZ. Admission: free. Anyone wishing to go mudlarking on the Thames Foreshore must obtain a permit from the Port of London Authority.

Tide and seek

Laura Burgoine



n her four year mudlarking career, Anna Borzello has found "lots of bullets," been stuck up to her knees in mud and refused access by an Uber. Sometimes she even "smells of the river" and says clothes tarnished by Thames mud will never be clean again.

Last year Anna won the Instagram category of Totally Thames' #ThamesLens competition with her picture of Rotherhithe at high tide.

"I love taking photos," the former BBC foreign correspondent said. "Part of the pleasure isn't just being on the river, it's taking the picture of what I find and then sharing it on Instagram. The online community is really good."

Raised in London, Anna spent ten years abroad working in Uganda and Nigeria. "Whenever I thought of London, what I missed was always the river, particularly the south bank," she said. "I came back to London to have children and when my youngest got to seven, I thought 'I'm going to do mudlarking seriously.' So I started going two weeks out of four."

A mudlarking licence was introduced three years ago. "You used to be able to look with your eyes but not dig. Now you can't remove anything from the foreshore," Anna said.

Anything older than 300 years must be taken to the Museum of London to be recorded. "One great find I had was an early 17th century seal, someone's personal stamp, with a dove on it," Anna said. "At the beginning

I thought I discovered a fantastic find: a pair of doves on pottery but it's actually a really common Willow china pattern from Victorian times and you find them absolutely everywhere."

Things end up in the river for all sorts of reasons. "Landfill has been dumped from outside London. Inside London it was working docks, so you had people building boats, travelling on boats, ferries going back and forth. If it's a ferry point, there'll be so many pipes; they were one-use, so then people would throw them into the river," Anna said. On the south bank, the Elizabethan theatres would dump Tudor money boxes into the Thames.

"Old dolls are really freaky," Anna said. "I found a silver coin from the early 1600s bent in an S-shape, which was a love token. And I know someone who found a penny with the word c**t scratched into it. I like anything that connects me with the humanity of people in the past.

"If I see a bit of smashed pottery, that connects me with the Georgians because I'm really clumsy."

Mudlarking is quite a solitary experience. "Most prefer to go on their own. At the height of low tide, you only have a 20 minute window. Occasionally I bring a garden trough but basically I'm too lazy to scrape. People do take metal detectors," Anna said.

"Each thing you find has its own micro story. The river is a magical place."

Follow Anna on Instagram @foreshoreseashore

PEOPLE SUMMER 2019





A lighterman's journey

Michael Holland

he Cottrells were first recorded in Bermondsey and Rotherhithe in the 18th century and many of them are still here.

Tommy Cottrell came into the world at Guy's Hospital in 1935, followed by brother Harry in 1937. The family home then was in Park Buildings, where Tommy's dad Fred was a stevedore in Surrey Docks and his mum Nell a park keeper.

Tommy's dad was originally an act on the music hall circuit after winning a competition to ride a 'mad mule' for 20 seconds at Camberwell Palace. "As he got off the mule," begins Tommy "it bit him, so me dad bit him back!"

A showbiz career beckoned and for a while Fred Cottrell was a minor star but when he met Nell Roden, who came from a long line of leather workers, she wasn't going to have him gallivanting all over the country, so he found work in the docks.

For young Tom, growing up in Rotherhithe was always fun. "We played Tin Can Copper, and any wall would have a goal and a wicket painted on it where you could play football or cricket... Knock Down Ginger was a favourite and we'd make our own scooters and Go-Karts from wheels, bits of wood and bottle tops laying about."

By the time war came the family had moved to 13 Tissington Street and Tom went to the school at the end of his turning, Rotherhithe New Road School. "I remember in 1944 we were playing in our street and a Messerschmidt flew over and I could see the pilot looking down, and Georgie Wicks started throwing stones at it!" Tommy laughs at the memory before telling a tale of Charlie "Wee Willie Harris, the legendary rock 'n' roller, running indoors to escape the bombs and careening straight into the bannisters."

Because of the dangers of inner city life at that time, Tom was evacuated to Norfolk and Mansfield, which meant he survived the war to go on to Credon Road School, which he also survived. He recalls vividly Mr Mitchell, the Head Teacher, asking him what he wanted to do when he left. Tom replied honestly "I'd like to be a journalist." What came next seems to be a common thread amongst working class school leavers. "I'll never forget it," Tommy began, "he said to me "who do you think you are?" I used to write some really good essays but there was no encouragement whatsoever, and that's always stayed with me." Tom followed in the footsteps of his father.

The river has always been a big part of Cottrell life. "All me cousins and uncles were in the dock, Harry was a docker, me dad was a stevedore and I was a lighterman. My first tug was the Plaudit in 1951 when I was 15 and the boat was brand new. I loved it," he says with a glint of nostalgia in his eye. "It was something different every day and I was working with lovely people."

SUMMER 2019 PEOPLE



Like many local boys Tom supported Millwall. "The first fight I ever saw there was when my dad knocked a bloke out in 1947!" The man had knocked young Tommy over while verbally abusing the players and Fred Cottrell took umbrage. This early initiation into the Den did not put Tom off and he still goes to the games. In fact, for many years, along with his brother and friends, he was a train steward for the away games.

A highlight in the young Cottrell's life was when, at 15, he had a trial for Millwall. He takes up the tale. "After 20 minutes I was called off but I told 'em I wasn't finished yet. "We have," they said!" Tom laughs now at the memory. "What a cheek, eh? So I nicked a shirt and a football."

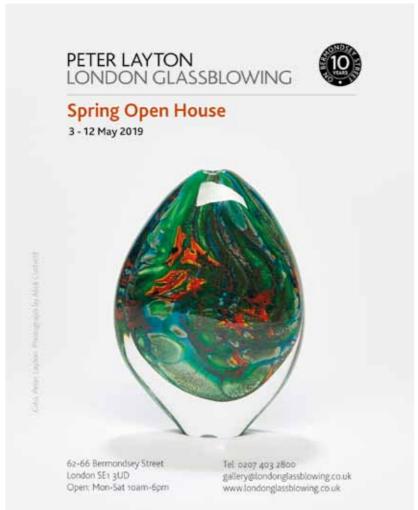
Tom's working life on water was interrupted by National Service in the Royal Marines, two years that took him all over the Mediterranean and North Africa, and on his return he went back to work as a lighterman. In his hometown once again, Tommy frequented all the local pubs along where the family was then living in Jamaica Road, and it was in the Concorde where he met his future wife June; they went on to have three sons. "We all wore suits on Saturday nights," he says. "They'd cost about 15 quid, and a 'Slim Jim' tie was half-a-crown."

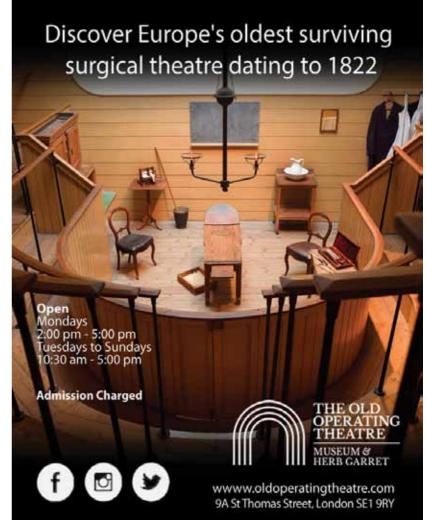
Tommy's mum, Nell Cottrell, worked as a park keeper in St James's Park for many years, in charge of the famous slide that brought joy to generations of children. But sometimes all those kids got a bit much for Nell. "My mum's hut was right under the slide and all day in the summer holidays she'd hear the footsteps pounding up the stairs and then the whooshing of the coconut mats as they came down - the incessant noise used to drive her up the wall," says Tom. "So she used to throw a bucket of water over the wooden slide, which would stop the mats sliding. 'Sorry, it's closed today,' she'd say to the kids, 'It's too wet!'' More hilarious stories about Nell, Aunt May and Aunt Flo followed, but there are too many to include here.

When the London Docks went into decline, Tommy's work faded out with it. He bought a couple of trucks and tried his hand at haulage, but it was less than ideal. "I was always working and never saw June and the kids." A job at the Thames Barrier came up when that was being built, taking him back to the Thames, and when that job ended in the '80s the family took over the Windsor Castle pub, in Coopers Road, where they stayed for four years. "The pub game was dying even back then, so I ended up working on the council for a while before returning once more to the river and working on the Woolwich Ferry."

Our time was coming to an end, so I asked Tommy Cottrell one last question: what's the best thing about Rotherhithe and Bermondsey? "Out of all of London," he said, "the people there have the best sense of humour. The funniest people I know all come from there."











athryn Barnes is Bermondsey's answer to Cheryl Strayed after penning her tales of hiking the Pacific Crest Trail (PCT) on America's west coast. The debut author, who grew up in the East End and now lives in Bermondsey, embarked on the adventure in 2016 where she hiked a gruelling 935 miles over 10 weeks, climbing 166,000 feet through Oregon and Washington, despite having no camping or walking experience. Writing a blog along the way, she turned her adventure into the novel The Unlikeliest Backpacker.

Before reading Cheryl Strayed's 2012 memoir Wild: From Lost to Found on the Pacific Crest Trail, Katherine had never heard of the PCT, which runs from the border of Mexico and California to the border of Washington and Canada. "I read Wild a couple of years before the film came out. I'd just finished reading Eat Pray Love and had a lust for adventure," Kathryn said. "I was 31. I'd been married just over a year. I didn't know if I wanted a family.

I wasn't ready to buy a house and go to the suburbs. I was a fish out of water working at the bank and so I started reading these books, these inspirational adventures, and it made me find out more about the trail. I felt compelled to do something."

She describes the extreme experience as a "whole other level of vulnerability."

"I've been wrapped up in cotton wool my whole life growing up in London. There's things you take for granted here. Running out of water was my biggest fear," she said. "It's easy to get lost with visibility. The water crossings can be dangerous; there's not always a bridge and there are deceptively strong currents."

The hiking novice took on the challenge with her husband Conrad. "It's a very steep learning curve for any relationship," she said. "You see each other at your worst. There's lot of tension. You have an argument and carry on walking but your brain is just ruminating on every word.

It's really against my nature but you have to learn to let things go. It's very character building. I do think I'm a little bit more chilled these days."

When the couple returned to England, in October 2016, Kathryn found herself at a bit of a loss. "I would sit in front of the computer for hours looking at the photographs. It gave me this compulsion that I had to write down the experience," she said. "Having stepped away from the trail, I realised what an impact it had on me."

Now, safely back home –and pregnant with her first child- Kathryn's wild adventure isn't just a memory.

"I'm always trying to recapture the escapism of the PCT," she said.

"It really gives you an appreciation for nature. It's not something to trifle with."

The Unlikeliest Backpacker, published by Hornet Books, is out now. Paperback: £9.99. www.amazon.co.uk

f your boots are made for walking, join Urban Patchwork co-owner Tessa Gooding on the Thames Trek this October. Raising money for local homelessness charity, the 999 Club, Tessa is taking part in the 26-mile sponsored walk from Teddington Lock to

Pepys Park with her rescue dog Thali in tow.

Alongside running Urban Patchwork, by Greenland Dock, with her brother Toby, Tessa has just bought a flat in Greenland Place. "It's great to live and work in the same area, and it's such a brilliant place for walking the dog: around the docks, along the river, Russia Dock Woodland, Deptford Park, Southwark Park, Greenwich Park. There are lots of dog-friendly pubs too from the Woolpack on Bermondsey Street to the Mayflower on Rotherhithe Street and the Ship and Whale by Greenland Dock!"

Tessa came up with the idea for her business: a real estate agency and social enterprise, back in 2014.

"I thought 'what if there could be a type of estate agency that not only provided a good standard of residential sales and lettings services but also used its profits for housing and homelessness in the area?" she said.

After working for a social enterprise, studying an Urban Planning MA and then moving to Mauritius and researching urban governance and low-income housing,

Join the Thames Trek

Laura Burgoine



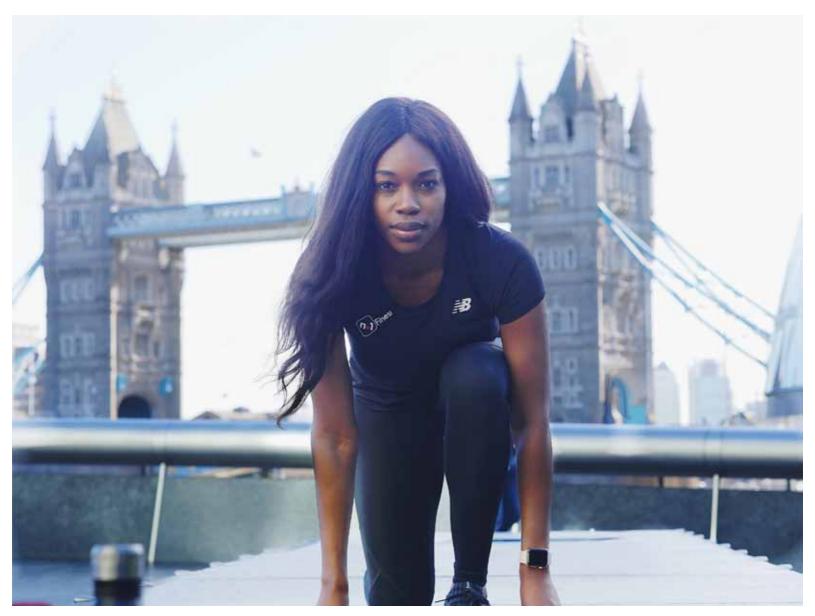
the entrepreneur returned to London and an opportunity came up. "I asked my brother (who had worked as an agent for 14 years) if he wanted to start an estate agent social enterprise, and now here we are now having launched in March 2018," she said.

Urban Patchwork is a certified social enterprise and aims to influence improvements in the sector as well as use the majority of its profits for homeless housing and support. "We are currently recruiting for a voluntary board of experts from a range of backgrounds, who will advise on the direction of the organisation and have voting rights on how profits are allocated to homeless projects," Tessa said.

Tessa is hoping locals will join her in raising funds for a good cause. "Last year, I trained by doing a 14-mile walk four weeks before, an 11-mile walk three weeks before, 13-miles two weeks before and 18-miles one week before," she said. "Most of the training was on bits of the Thames Path so that I was familiar with the route before the big walk itself. I found that short breaks throughout the walk for stretching, food and drink were a massive help!"

The Thames Trek is on Saturday 12 October, starting at Teddington Lock at 9am. To sign up, call Tessa 0207 043 2348 or email tessa@urbanpatchwork.co.uk

WELLBEING SUMMER 2019





Ten years of No1

Laura Burgoine

t's the gym Gok Wan trained at when he lived in Bermondsey. It was also the first studio in London to offer TRX classes. Now, Personal Trainers Harry Thomas and Ben Camara are celebrating ten years since they founded No1 Fitness in Tower Bridge.

Ben is the personal trainer to Madonna and Kate Moss but you don't have to be famous to get the star treatment here. "Our goal is to motivate, educate and get results," Harry told the Biscuit.

As well as one-on-one personal training, the bespoke studio has small classes for a maximum of six people with full-body 30 minute workouts. They also teach and certify personal trainers.

The training journey begins with a consultation where a 3D scanner reveals what a person is made of so the trainers can track results. There's a wall of very impressive before and after photos showing clients' success stories.

The team works with Recovery Doctor Nicky Kirk and uses compression boots before and after workouts to boost circulation and aid recovery.

"People talk of being over-trained but they actually mean under-recovered," Harry, who trains every day, said.

"The hour you spend with us will be the best of your whole day."

No 1 Fitness is at Maltings Place, 169 Tower Bridge Road, SE1 3JB. www.no1fitness.co.uk



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SUMMER 2019 WELLBEING



ike most people I spend most of my day sat at a desk, tapping away at a computer and, in my free time, though I know better, often glued to a phone screen.

Modern life is bad for us - as anyone familiar with that ache in the neck, pulsating headaches, and an upper back tensed like a coil will agree.

Although muscle tension can be prevented, once the damage has been done and your back is as knotted as an ageing oak, it's time to get some expert help.

To Michela Cappa, a massage therapist at Canada Water's bodytonic clinic, it's a familiar story.

While kneading a particularly stubborn knot near my left shoulder into relaxation, she tells me that although my right side is definitely the worse of the two, this particular patch is evidence I always carry my bag on my left-hand side - a heavy one at that.

Bodytonic clinic is nestled in the bright and airy Dock Offices, right opposite Canada Water tube station, on Surrey Quays Road. The clinic is a one-stop-shop for anyone looking to improve their fitness and wellbeing.

Bodytonic offers a wide range of osteopathy, massage, yoga and Pilates, foot health and beauty treatments.

One of its key strengths, across three clinics in Surrey Quays, Stratford and Wapping, is the team's personalised approach, taking time to tailor treatments to give you the maximum benefit.

Great customer service is apparent throughout, with friendly reception staff, an easy-to-use and informative website, and a sparklingly clean studio and private rooms.

I chose a one-hour full-body deep tissue massage - and I certainly needed it.

Michela, who has ten years' massage experience, started off with an assessment to ask me about my daily routine, general health, and which areas were giving me the most discomfort, to build a picture of my needs and what would work best.

She suggested dedicating the largest chunk of time on my upper back and shoulders and adding in some Indian head massage to finish

From childhood, she tells me, she knew she wanted to work in beauty and massage therapy, and help the people she sees leave feeling better, happier, and even healthier than before. Deep tissue massage works by using firmer pressure than in, say, a purely relaxation-based massage, to target deeper layers of muscle, tendons and connective tissues, and help break up scar tissue, knots and adhesions.

These techniques can help recovery from injury, but also the strain caused by staying in one position for too long without enough regular stretching - like working long hours sat at a desk.

Michela's expertise and obvious passion for what she does really impressed me and made for a luxurious experience at very competitive pricing.

At no point was I in pain or uncomfortable with the pressure used - which can be a worry when trying somewhere new. It felt like Michela knew exactly where to ease off, and where to push a bit further.

Although the experience was undoubtedly relaxing - and, at times, I very nearly drifted off into the land of nod - there are also moments when you feel a knot click back in place and you get more of a sense of slightly grim satisfaction.

By the end, I felt like my neck had gained a few centimetres in height, my

shoulders had dropped, and my back had uncurled a few inches. Three days later I'm sleeping better than I have in weeks.

The only problem is that while lying back as she gently worked my neck, head and temples, I wondered how I was ever going to snap back into action at work later than afternoon. The answer - with difficulty

Next time, I'm going after I've clocked off. 5 stars.

Katherine had an hour-long full body deep tissue massage at bodytonic clinic 10-11 Dock Offices, Surrey Quays Road, SE16 2XU, costing £60, with a ten per cent discount if booked online. Massage prices start from £40.

Full wheelchair access is available and the clinic is 1-2 minutes' walk from Canada Water tube station.

New customers also receive a range of offers once they sign up.

For more information visit: bodytonicclinic.co.uk or call: 0203 606 0490

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In the dock

Laura Burgoine

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RYA Level Two: 27-28 April and 4 May; 29-30th June and 6 July; 12-13 October and 19 October. Members: £146. Non-members: £205.

RYA Level Three are arranged on request.

Members: £146. Non-members: £205.

A sailing river trip is planned for July 28 and September 27 for people with RYA Level Two and above.

Hatha look at these

BOND GIRLS

Limber up at Emma Bond's small yoga classes for women only in the Biscuit factory. A former dancer with London School of Samba, Emma, who lives on the Four Squares estate, teaches yoga inspired by Vanda Scaravelli.

Mondays, 6pm-7:15pm. Community Hall, 100 Clements Road, SE16 4DG. Drop in: £12.

www.yogawithemmabond.com

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Every Wednesday from 6pm-7:30pm at the University college of Osteopathy, 275 Borough High Street, SE1 1JE. yogawithsrinivas.com

FOOD & DRINK

A taste of Norway

Laura Burgoine

here's a whole host of activities running year round at Rotherhithe's Norwegian Church Abroad. Sjømannskirken holds church services every Sunday, art exhibitions, concerts and markets. They're well-known locally for the Scandinavian spring and Christmas markets, which they run with the Finnish church and Albion Street shops and vendors. The church also has a Norwegian school, toddler groups and a homeless shelter. Now, they're launching London Events, a professional and affordable catering service offering an exotic menu.

"We have exceptional chefs who know Scandinavian food and who know English food, so why not combine them both?" says Hospitality Manager Nio Amini. "We do both in-house and out of house catering, formal and casual dining, office parties, seminars and theme nights. The customer can choose from set-menus or menus tailored to their individual needs and preference."

The Norwegian Church is a non-profit organisation with a mission to serve Norwegians living and working abroad, as well as being a cultural gathering place and contributor to the local community. The historic venue tells stories dating back 300 years, starting with The Great Fire of London and The Royal family's exile during WW2. The church encourages local businesses and individuals to pop by for a casual chat.

For more information, visit: www.church.no/londonevents





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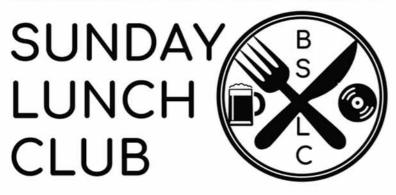
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▲ Photo by Harry Darby for Neal's Yard Dairy

hen artisan cheesemongers Neal's Yard Dairy set up their warehouse in Bermondsey's Spa Terminus it was with a clear vision. Build it and they will come. From derelict arches with no plumbing and no power, Spa Terminus owners - Neal's Yard Dairy, Monmouth Company and Matching Green negotiated longer leases and, in the last four years, have let out all the units along Spa Road exclusively to food businesses: makers and wholesalers producing and selling beer, wine, meat, fresh produce, fish, cheese, ice-cream, coffee and more.

"The vision for Spa Terminus is to create a community of high quality food businesses," Sales Director Jason Hinds told the Biscuit.

"It's a place for producers in more affordable facilities that can accommodate customers at the source, on a Saturday, for shopping and to see behind the scenes." Neal's Yard Dairy sells around 550 tonnes of UK and Irish-made cheese a year. At any given time, there's 50 tonnes of cheese at their temperature-controlled "urban cave" maturing facility. There's also five vans driving around London every day supplying cheese, yoghurt, cream and butter to restaurants. They ship to Australia and America. Locally, the "Saturday morning buzz" when they fling open their doors to the public is stronger than ever, particularly among London's food cognoscenti.

In addition to an online store, Neal's Yard Dairy has three brick and mortar shops in London: the flagship in Covent Garden, Borough Market and Bermondsey (under the arches of what was originally Spa Terminus station, which connected Greenwich to London in the 1840s).

"In the '80s, the Covent Garden shop attracted foodie shoppers. You had Monmouth, Carluccio's, Lina Stores, I Camisa and Son, Portwine butchers..."

From here, foodies began to migrate south to Borough Market.

"We moved to Borough in 1996 for storage, wholesale and packing. On the third Saturday of the month, there were three arches: us, Brindisa and Turnips, and we opened up our businesses for retail and people could walk into the warehouse."

In those days, Borough Market was a wholesale market. "No one knew it was there," Jason said. "Park Street and Clink Street were dead on a Saturday. You could park easily. Traders would apply, the food committee would gather each quarter and test the food to ensure there was an even consistency of high quality foods." Market rents at Borough are still "pretty affordable," Jason said.

"Word of mouth was strong among people who care about where to get high quality food," Jason said. "Neal's Yard Dairy used to flyer on London Bridge because it was the busiest commuter station," he continued. Jason would park a pallet of cheese in the middle of the Bridge in rush hour and hand out flyers advertising the new retail market's opening hours.

When Neal's moved to the then-desolate railway arches of SE16, Kernel Brewery founder Evan O'Riordain was the general manager. Kappacasein owner, cheesemaker Bill Oglethorpe, is also an ex-employee of Neal's Yard Dairy.

"Young entrepreneurs populated the arches around us and they continue to trade and exist in this area," Jason said. "This is a food market. You won't find street food vendors at Spa Terminus. We've seen the same faces for the past 30 years.

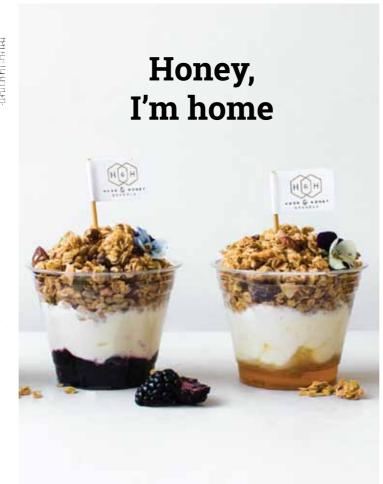
"Saturdays are busy and it's all in one place," he continued. "It's a super market for consumers going straight to the source." https://spa-terminus.co.uk FOOD & DRINK SUMMER 2019

edie Howells launched her homemade granola company three years ago, and, after years of sharing commercial kitchen space, moved into a place of her own last August in an arch in Bermondsey's Spa Terminus.

Husk & Honey, which comes in three flavours: oat and nut, quinoa and buckwheat, and spiced mulberry, was inspired by an impromptu holiday. When a friend who worked as cabin crew for British Airways invited Hedie to Brazil, she jumped at the chance. But as a vegetarian in a meat-rich country, Hedie was limited to what she could eat. "They eat a lot of granola there; they serve it with acai berry," she said.

"The country is known for caipirinhas and granola. And everyone in Brazil makes their own granola."

Returning to the UK, the former perinatal psychologist found shop-bought granola paled in comparison so she began to make her own. The granola was popular among family, friends and colleagues but it wasn't until a friend roped Hedie into having a stall



▲ Photo by Safia Shakarchi

at a food market in Covent Garden that she saw granola as a serious business venture.

"I did it as a favour and for fun but customers were excited by the product," she said. "I didn't think I'd ever leave science to run a food business. There's really not many high quality, homemade granola companies," the business owner continued.

Breakfast along Spa Terminus is often granola from Husk & Honey, yoghurt from Neal's Yard Dairy and coffee from Monmouth, with all the neighbours sharing products. "Finding a space here is great because all the businesses are really similar," Hedie said.

"Arches work well for food businesses because they stay cold."

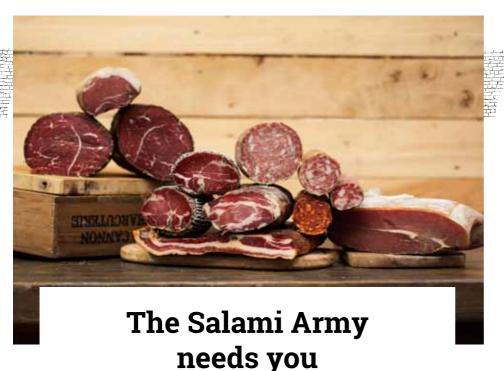
Husk & Honey is stocked in delis and farm shops, as well as restaurants and cafes across London, including the Shangri La hotel in the Shard and all the Ivy restaurants.

Husk & Honey is at Arch 9, Discovery Estate, St James's Road, SE16 4RA. It's open to the public every Saturday from 9am-1pm. www.huskandhoney.co.uk



British producers, including pork belly from

40 Bermondsey Street, SE1 3UD. 0207 407 6079. donnellysrestaurant.co.uk SUMMER 2019 FOOD & DRINK



orfolk brothers Sean and Joe Cannon got into the British charcuterie and cured meat market in 2011. In 2014, Sean teamed up with new business partners Ed Smith and Jamie Wallace and today Cannon and Cannon supplies to over 250 restaurants and retailers, including Harrods and Selfridges. With new headquarters in the Apollo Business Park (just off St James' Road) and Brexit threatening a rise in import prices, Sean says the time is now for British charcuterie. Meat-lovers can get a slice of the action by investing in the Salami Army crowdfunding campaign.

Cannon and Cannon is aiming to raise £350,000 on Crowdcube to expand the business. While there are around 200 producers of charcuterie in Britain, they can't compete with European prices.

"You can't change the product but you can change the process," Sean said.

Currently that process is labour intensive: slicing, packaging, branding and shipping. "To get to the next level our business needs infrastructure," Sean said.

"This facility, the machinery we're bringing in, is our solution to this problem."

The money raised would fund a machine

with an 18-metre slicing line that makes 40 packs a minute. It's a far cry from the early days of the business, when Sean carried his deliveries on the tube and went to 15 farmers' markets, along with restaurants, shops, pubs and bars.

"We were doing catering and events and markets, but what do they say about busy fools?" Sean said.

"There's clearly an interest in British charcuterie. We thought: how can we make that sustainable so it can compete with continental products?"

From their base in Borough Market, Cannon and Cannon also has an online shop and regularly runs "hands-on" classes at their meat school.

The Crowdcube has already raised £86,000. "Investing in this means investing in British charcuterie," Sean said.

To donate, visit: www.crowdcube.com/ companies/cannon-and-cannon-fine-foods

Cannon and Cannon is at Arch 12, Apollo Business Park SE16 4ET. Phone: 020 7403 5481 www.cannonandcannon.com

Get roasted on the beer mile

or the first time you can pair your pint with a Sunday lunch on the Bermondsey Beer Mile. Dipped pork specialist Salty Loins is delivering roasts directly to eight taprooms every Sunday. They've also teamed up with Secret Goldmine to hold three lunch sittings from 12 noon-6pm, with acoustic music and Bloody Marys to boot.

"The Sunday roast is an institution," Salty Loins owner Alastair Mason said. "I started at Maltby Street in 2015 – my USP is I brine the meat. It completely changes the flavour."

On the menu is Salty Loins pork with crackling, rib of beef, corn-fed chicken, and vegan Wellington with all the trimmings. Customers can phone up from the taproom and their orders will arrive, by bicycle, within 20 minutes

www.saltyloins.co.uk

Other retailers in Spa Terminus

The Butchery Cannon and Cannon Crown and Oueue meats **Dynamic Vines England Preserves** Fosse Meadows The French Comte The Ham and Cheese Company Husk & Honey The Ice Cream Union Kappacasein Kaseswiss The Kernel Brewerv The Little Bread Pedlar The London Honey Company Maltby and Greek Monmouth Coffee Company Mons Cheesemongers Natoora O'Shea's Butchers Oliveology Puntarelle and Co Smith and Sinclair South East Fruits Spice Mountain The Wild Room





SUMMER 2019 URBAN PROFESSIONALS



"The devil is in the details... it's all designed to fuel creativity and boost productivity"

▲ Ministry Bar, by James Jones

The new clubhouse for creatives

Laura Burgoine

The outside of 79 Borough Road gives away nothing, not even its street number. This is by design. Like everything. Inside, the old Victorian printworks - built in 1860 and formerly the Letts diary factory - is home to SE1's most exclusive private members' club. Ministry, from the creators of Elephant and Castle superclub, the Ministry of Sound, is designed specifically for creatives, with four floors of "premium raw" style workspaces for hot-desking, a decadent tequila bar and a 38-seat cinema straight out of David Lynch's imagination. There are also sound recording studios for musicians and podcast creators and a ground floor bar and restaurant with a garden oasis. All the furniture is bespoke. Dogs are welcome everywhere. The devil is in the details, from the ambient noise and music curated by Tom Middleton to a signature scent of leather and paper designed with the Experimental Perfume Club. It's all intended to fuel creativity and boost productivity. The building has even been blessed by Buddhist monks.

Private members' clubs are enjoying a resurgence, the new status symbol in a gig economy, and Ministry is the only one of its kind south of the river. Freelancers are finding value in working in hives, while also benefiting from networking and collaboration opportunities.

Creatives can apply to join Ministry on the website. The Ministry regularly runs events for its members (and some for visitors).

Breathpod

Access a new state of being, increase productivity and creativity, improve emotional intelligence, decision-making, concentration and memory and even improve sleep. International DJ and breath facilitator Stuart Sandeman has joined forces with DJ John Monkman to produce songs for the event, with every track designed to resonate at the different frequencies of the chakras.

Breathpod events are at the Ministry on the first Tuesday of every month.

Gong Sound Bath

A hatha/yin yoga practice, fuelled with an inspiring DJ set from James Goodhead. After the relaxing yoga session, guests lie down and experience a mind-altering gong sound bath.

The next date is Tuesday 28 May.

Ministry is at 79-81 Borough Road, SE1 1DN. 020 3968 2400. Memberships cost £70 per month with a one-off £150 admin fee. theministry.com PROPERTY ADVERTORIAL SUMMER 2019



lumno is pleased to be supporting this edition of the Bermondsey Biscuit & Rotherhithe Docker. Alumno is a specialist student accommodation developer and has a long history of working with key stakeholders in the local Southwark community. Our latest scheme at Alscot Road in Bermondsey is no exception. We met local residents on two consultation events and received their valuable input. A planning application has been submitted to the council for this forward thinking development.

This would be Alumno's 4th scheme in the borough of Southwark. The site lies in a predominately residential area, opposite Bermondsey Spa Gardens, an area of important amenity and activity space within this community. Alumno's scheme to house approximately 150 students will contribute to the vibrancy and diversity in the neighbourhood.

Alumno has engaged with local schools to improve and rejuvenate their facilities for the benefit of the children. We

will also be looking to get the children involved in creative workshops with an artist commissioned to create artworks specific to the scheme.

The Alscot Road residencies will provide community space, a large common room and cinema space. These common areas have been designed to offer contemporary, well equipped spaces for flexible activity and multiple uses. A full time onsite management team will be on hand to ensure students have a good relationship with neighbours, and act as a point of contact for local people.

Alumno and the scheme architect Duncan Greenaway believe this scheme will be a sustainable and future proof use of this urban land. There is good access to amenities and public transport. Considering the long term future of the environment Alumno has always been a keen supporter of sustainable travel. For the Alscot Road building we will be working with the Brompton bike hire scheme. We have

worked with them on several schemes. We will be starting with 8 lockers holding bikes which can be hired by students and local residents alike. This offer will help form strong links between the students and the local community for years to come.

As well as providing high quality student accommodation with various living options, Alumno will always ensure to be part of the community. This building will offer managed access which means we offer a positive addition to a dynamic and growing neighbourhood where long-term regeneration is already underway.

For more information please go to www.alumnogroup.com www.bermondseyspastudents.com www.brompton.com www.greenawayarchitecture.co.uk



SUMMER 2019 PROPERTY

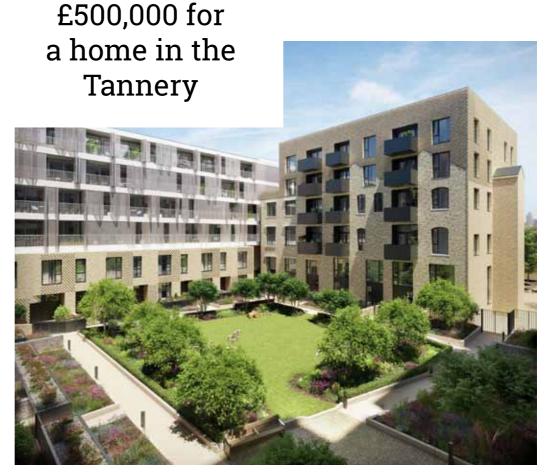


hannel your inner craftsman at London Square Bermondsey, a new neighbourhood of one, two and three bedroom apartments. The flats on the former industrial site start from £550,000, and are a short walk from the restaurants and bars in Bermondsey Street and foodie finds at Maltby Street Market and Borough Market. The quirky warehouse-style spaces have appeared onscreen as the set of comedian Joe Lycett and fashion designer Patrick Grant's BBC Two show The Great British Sewing Bee.

The Tannery is the first phase of the new £220m regeneration, designed by Coffey Architects, comprising a striking new building, and the restoration and conversion of the original Tannery building, which dates from the 1920s and is a fine example of industrial architecture. The site was also the home of a Crosse & Blackwell factory. London Square Bermondsey includes galleries and studios for Bermondsey-based Tannery Arts, plus co-working spaces for start-ups in a collection of heritage and contemporary buildings.

Sales and Marketing Director of London Square, Rebecca Littler, said: "Bermondsey has been highlighted as the best place to live in London – and that says it all. London Square Bermondsey captures the essence of the urban good life, with a great mix of new and warehouse style homes and a cultural element with galleries and studios for emerging artists and spaces for start-ups. There has been a high demand from buyers who want to be at the heart of this buzzing district and be able to walk to highly rated restaurants and bars in the Bermondsey Street area, as well as embracing the arts and cultural vibe in the area. This is an exciting new chapter for new residents and for the existing local community."

Prices from £550,000 for a one-bedroom apartment. Call London Square on 0333 666 4343.



PROPERTY SUMMER 2019



Independent London

AVOID FINES, GET A TAX BREAK, AND PREPARE FOR THE NEW LANDLORD LAWS WITH THIS BERMONDSEY ESTATE AGENCY

f you're a landlord you need an informed and cost effective agency. Independent London set up a Central London office in 2008 to try to bridge the gap between High Street agents and Internet advertising options. Since then they've established themselves as a landlord friendly, knowledgeable and reliable Estate Agency using a fair fee structure and the latest technology to enhance the landlord's experience. They stay on the edge of technology and were using online signing back then in 2008 when nobody else was.

As of June 1st the Government is banning all fees to tenants. This means that your estate agent will no longer be allowed to charge administration fees to tenants moving into a property. They cannot charge for references or a check in or a check out.

Do you know exactly what the Tenant Fee Ban means to you? Is your letting agent passing on the fees to you? Has the Government relabelled Tenants Fees and called them Landlord Fees? Independent London is taking a pragmatic approach to the Fee ban. If you are confused by what your agent is telling you then call Independent London now for free advice and information regarding the ban.

Does your property need an additional House in Multiple Occupation (HMO) licence? Southwark council requires a licence for a property with three unrelated tenants. Even a couple and a single person living in a two-bedroom property would require an additional HMO licence.

Are you legal? Is your tenancy legal? Ask the experts at Independent London and you could avoid a large fine. The agency is also experienced in winding down HMOs and finding families to rent larger properties, thus avoiding the requirement for an HMO Licence.

Do you know how to set up a Special Purchase Vehicle to buy your investment property with a Limited Company so you can claim mortgage interest back in your tax return? Could you qualify and incorporate your property portfolio? This could save a landlord with five properties or more thousands in tax and stamp duty. Giving landlords expert advice is what Independent prides itself on. There are plenty of low fee charging run of the mill agencies out there taking fees for with little or no experience in the industry.

Independent London backs up their experience with:

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- · Up to the minute paperwork backed by software

providers Goodlord and Painsmith Solicitors.

This provides peace of mind for the agency and its clients. Everything is done online to save time and money.

Tenants are given all legal documents at the start of the tenancy including the gas certificate, Energy Performance Certificate, the Deposit Scheme Prescribed Information, all of which they're required to sign as part of their Tenancy Agreement.

Independent London currently has no rent arrears on their whole managed portfolio. They provide an online log in portal for landlords at no extra cost, which means landlords have access to their accounts and paperwork at the touch of a button. No need to call or chase for a missing invoice. Independent London can also provide an end of year tax roundup for your accountant.

The agency understands the challenges facing landlords in the modern lettings industry because they are landlords. Their objective is to save landlords money at every turn while guarding them always against punitive aggressive litigation from current or former tenants.

If you feel like you are not being properly advised or that you are paying too much tax or you simply don't understand recent legislation or how it will affect your property or your income then give Independent London a call.

Independent London charges 5 percent for a letonly service and an additional 5 percent monthly for management service.

Independent London is at Studio 1, 197 Long Lane, SE1 4PD. Phone: 0207 940 7303

Or email: info@independentlondon.net



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service with minimal environmental
impact. Paperless billing, online
document signing and electric cars are
some examples of how we try to keep
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things green. We supply our clients with an online accounting and paperwork system so you can manage your tenancies as easily and efficiently as possible. We use all major property portals Rightmove, Zoopla and OnTheMarket.com and we currently

have zero rent arrears on our whole managed portfolio.

In a nutshell we are a Lean Green Lettings Machine!

line We charge 5%* for a full lettings service that includes professional photography, floor plan, tenant referencing, Agreements and associated legal paperwork, Deposit Protection and Prescribed Information.







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*5% fee is calculated against the annual rent and is subject to VAT. Please see terms and conditions on our website or contact us directly for further information.



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Computer generated image depicts London Square Bermondsey and is indicative only. Travel times and distances are approximate and are sourced from www.tfl.gov.uk Details and prices are correct at time of going to press. April 2019.

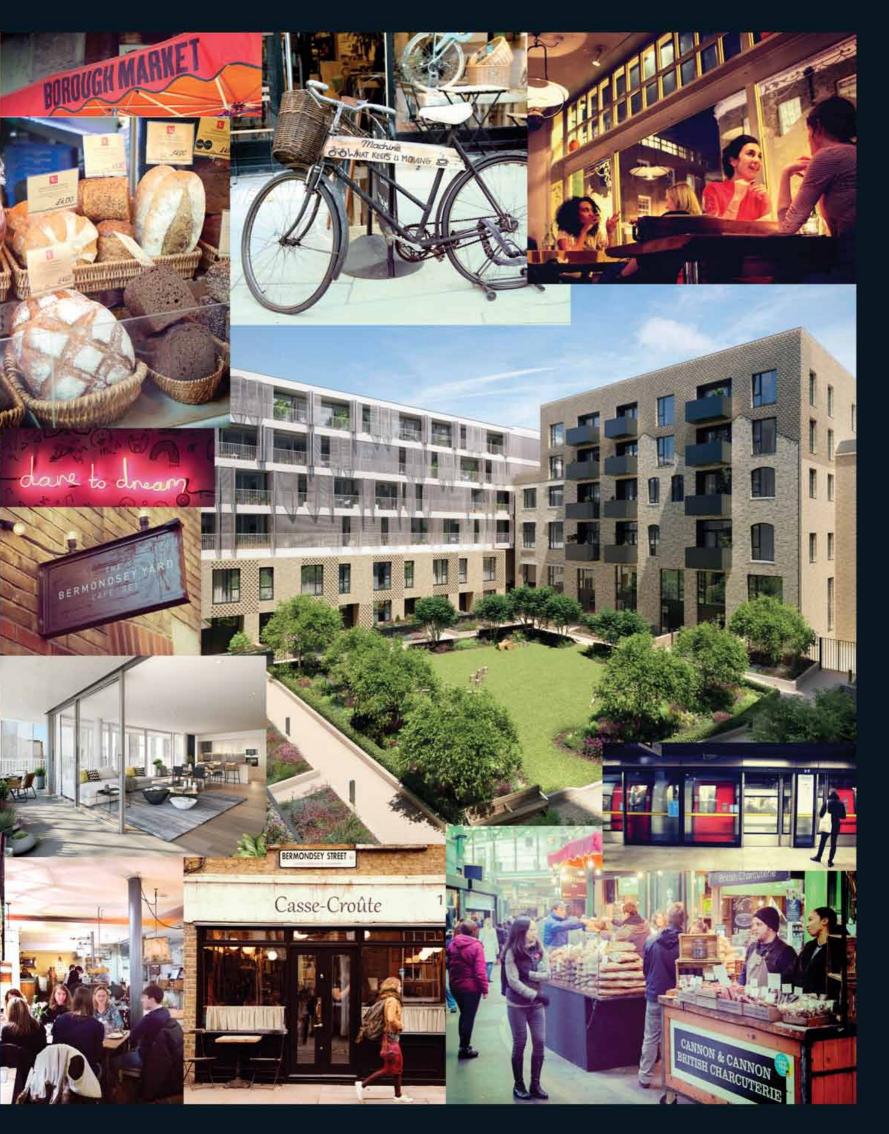
















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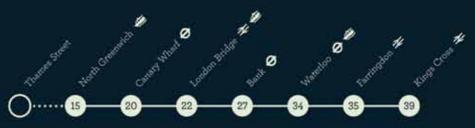


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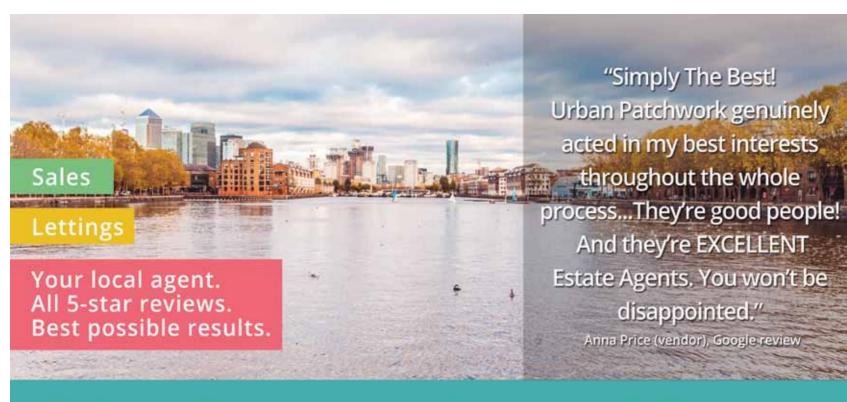


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