

AUTUMN 2020

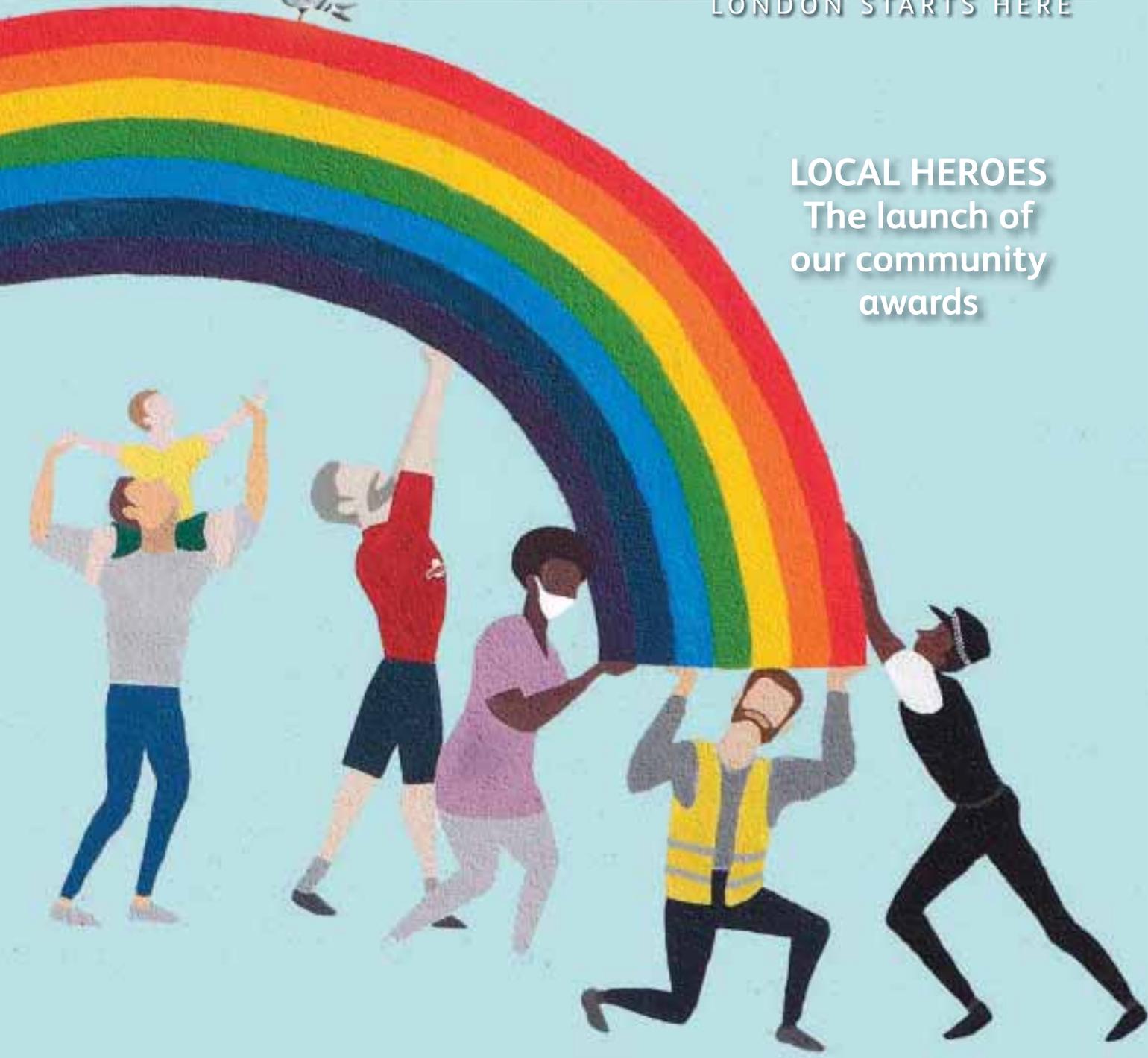
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Victoria has well and truly sprung back to life with interesting new shop and restaurant openings, as well as public artwork to lift the spirits



Image © Milly Fletcher

▶ The flavours of Latin America have arrived in Victoria with a new addition to Eccleston Yards.

Morena, a coffee roaster and all-day dining restaurant that serves Latin American-inspired dishes with a “contemporary twist” was founded by Colombian sisters, Juliana and Valentina.

Their menu includes an all-day breakfast – with dishes such as smoked salmon and matcha hollandaise – and lunch options from fish tacos to blue corn arepas.

10-11 Eccleston Yards

▶ Family-run boutique, Lime Tree Hotel, has reopened with a new café and guest lounge.

The Ebury Street townhouse closed in December to undergo its first major refurbishment since the 1960s.

Each of the 28 bedrooms have been given a fresh makeover and new café, The Buttery, is open to locals as well as in-house guests, serving cooked-to-order classics and homemade cakes and artisan coffee.

There is also the option to enjoy al fresco dining within a peaceful walled garden. The hotel has been run by Matthew Goodsall and his wife Charlotte for the last 12 years, having taken over the reins from Matthew’s parents who ran the historic property for 20 years.

135 Ebury Street, limetreehotel.co.uk



▶ A specialist e-bike and e-scooter company has opened a new branch in Victoria.

Pure Electric, which also sells a range of clothing and accessories, is located at 52 Grosvenor Gardens. Pureelectric.com



▲ A luxury florist that has been making arrangements for the crème de la crème for decades has opened a flagship shop in Victoria.

Pulbrook & Gould, founded in 1956 by Susan Lady Pulbrook and Rosamund Gould, are known for catering to a discerning international clientele.

Now open at 42 Buckingham Palace Road – it also has a store in Mayfair – it prides itself on floral works of art which take inspiration from the aesthetics of an English country garden.

Pulbrookandgould.co.uk



▲ A series of 'Thank You' flags have become a colourful addition to local streets, with Grosvenor commissioning a tribute to NHS and key workers during the current Coronavirus pandemic.

The property company has installed a series of flags – hanging in Eccleston Street and Elizabeth Street – designed by London-based artist Nathaniel Furman.

▼ Heritage of London Trust hopes to spark “historical curiosity” by launching a new programme aimed at young people from disadvantaged backgrounds.

The Trust, based in Grosvenor Gardens, launched the Proud Places initiative to raise awareness of the rich history and architecture of London and provide a context for children to feel proud of their local area.

Schools across the capital are involved with pupils taken to the sites that the Trust is restoring. Read more about the Trust in our charity piece on page 62.



Dominique Ansel, the popular bakery on Elizabeth Street home to the famed Cronut, has closed permanently.

The bakery opened in 2016 amid much fanfare with huge queues to sample Ansel's selection of sweet creations, including the croissant-doughnut hybrid.

The Coronavirus pandemic means that the Victoria site – and a new site in Covent Garden – are no longer deemed to be profitable in the current climate.



▲ Create your own unique keepsake at a new fine jewellery shop in Elizabeth Street.

Loquet, founded by Laura Bailey and Sheherazade Goldsmith – ex-wife of MP Zac Goldsmith – prides itself on a “modern approach to the era-spanning idea of a keepsake locket.”

In addition to signature lockets with elegant charms, the brand recently launched a collection in collaboration with jeweller Chantal Conrad, with pendants designed around a miniature handcrafted lens that reveal a secret message when held up to the light.

73 Elizabeth Street



▲ The relevance and resonance of majestic country houses take centre stage in resident Clive Aslet’s new book.

The former editor of *Country Life* has spent the last two years visiting 12 country houses for *Old Homes, New Life: the Resurgence of the British Country House*.

Produced with the photographer Dylan Thomas, former assistant to Lord Snowdon, it documents a selection of stately piles from Inveraray Castle in Argyll to Firlie Place in East Sussex.

“We wanted to discover what these places mean now, to their owners and their communities and how they’re lived in today,” said Aslet.

▼ A primary school in Westminster that teaches children from disadvantaged backgrounds has undergone a makeover after winning £1,000 worth of materials from a hardware and decorating company.

Millbank Academy on Erasmus Street was named as one of the first winners of Leyland SDM’s ‘Give London a Lift’ campaign.

Leyland SDM, which has a store in Warwick Way, launched the initiative to give community groups, organisations and charities a boost during the Covid-19 crisis.

Headteacher Catherine Jefferson said: “Many of our classrooms have been painted in bright colours, which is a sensory overload for pupils with autism. This gift allow us to repaint those rooms white, which will create a much more appropriate learning environment.”



Plans for changes to 110 Buckingham Palace Road have been submitted to Westminster City Council. They include altering the ground floor to provide three retail units and a new reception area.

Meanwhile, designs are being progressed to adapt the two buildings at 111/113 Ebury Street to provide a new destination restaurant and boutique hotel.



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Autumn events



TRIO OF TALKS

Leadership and bias in the workplace are just two of the topics that will take the spotlight as part of this month's series of virtual events by the South Westminster BIDs.

The line-up includes a talk on the 'Future of Leadership' with Charlotte Wiseman, pictured below, from 10am to 11am on September 8, a masterclass on 'The Unspoken Rules of PR' with communication specialist Suzie Parkus, pictured above, and a session on 'Disrupting Bias in the Workplace' on September 17.

To see the full line-up and book your free space, visit victoriabid.co.uk/events



As the nights draw in, there's plenty to keep you entertained, from talks to soul music – but be sure to check out the new local market



The five-metre 'thank you' mural that pays tribute to the heroic work of the NHS and key workers which is at Eccleston Yards

MARKET FORCES

Wood-fired pizzas, bespoke jewellery and ceramics all take centre stage at Eccleston Yards' weekly market.

The showcase, which launched in mid-August and exhibits a selection of local products and produce takes place every Sunday from 11am to 5pm.

Visitors can also expect live music, in addition to workshops on flower arranging to pottery among other activities.



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TURNER PRIZE EXHIBITS

Turner's fascination for new industry and technology at the peak of the Industrial Revolution takes centre stage in a new landmark exhibition at Tate Britain.

Turner's Modern World will illustrate how one of Britain's foremost artists transformed the way he painted to capture the new world around him.

The exhibition features a collection of his major works, including *The Burning of the Houses of Parliament* c.1834-5, pictured. From October 28-March 7, 2021.

To book, visit tate.org.uk



THE ROYAL COLLECTION

Delicate French porcelain and Dutch and Flemish masterpieces are among the mesmerising exhibits on show at the Queen's Gallery at Buckingham Palace.

The exhibition, *George IV, Art & Spectacle*, has been extended until November due to the Coronavirus pandemic, giving visitors the opportunity to see the monarch's unrivalled collection of art, textiles and books.

He purchased a wide variety of works, including magnificent portraits by Sir Thomas Lawrence and Sir Joshua Reynolds, metalwork, furniture and intricate goldsmiths' work.

They are on display until November 1.

To book, visit rct.uk

LEFT: Sir Thomas Lawrence, Pope Pius VII (1742-1823), 1819. From the Waterloo Chamber, Windsor Castle

SOUL LEGENDS AT BOISDALE

American soul legend, Alexander O'Neal, is set to bring the sunshine when he performs at Boisdale this month.

The singer will be at the Eccleston Street restaurant from September 9-11 and September 16-18.

Also mark your diaries for 'queen of soul', Mica Paris, who has an exclusive residency at the restaurant on selected dates from October 2-31.

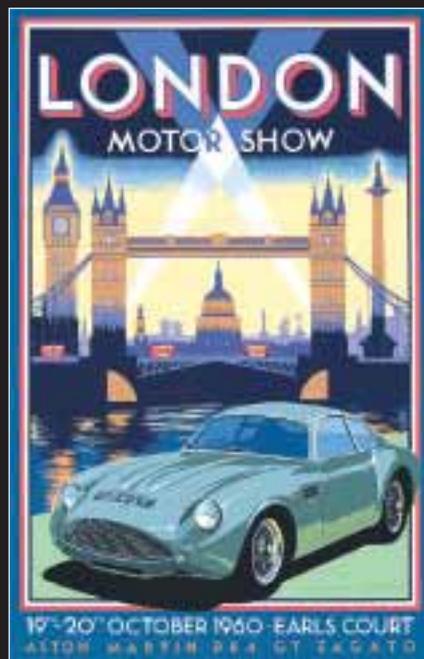
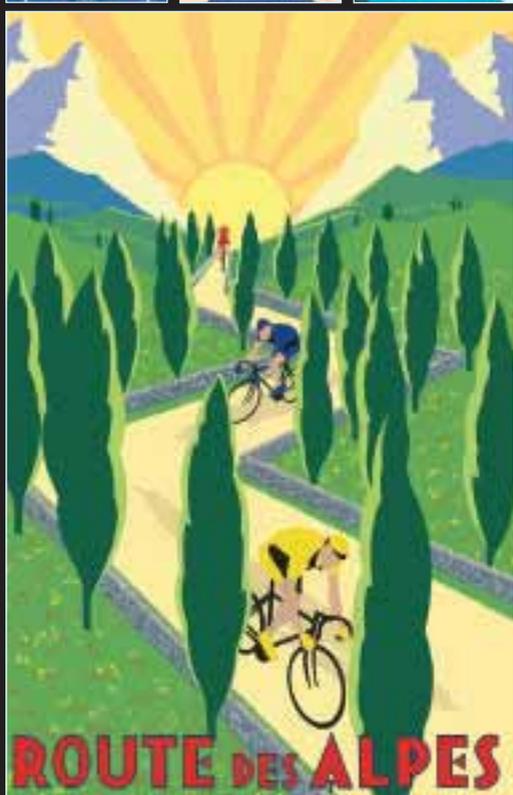
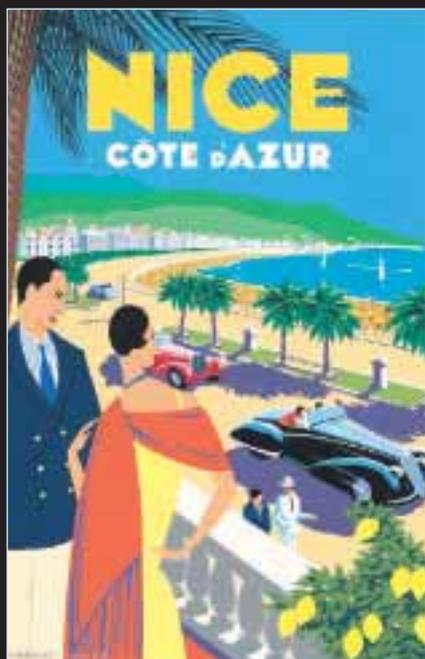
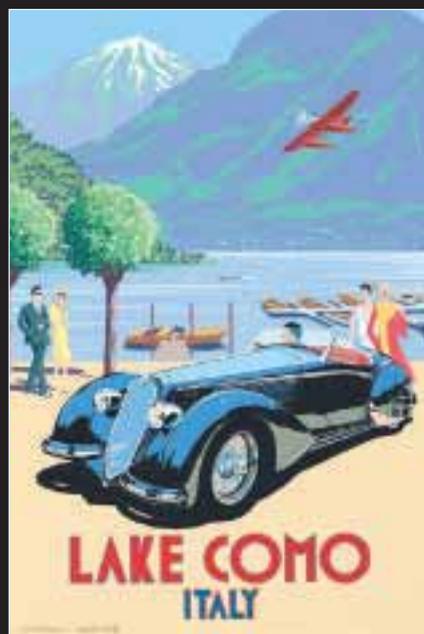
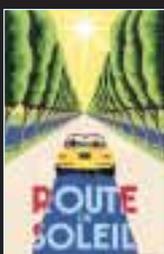
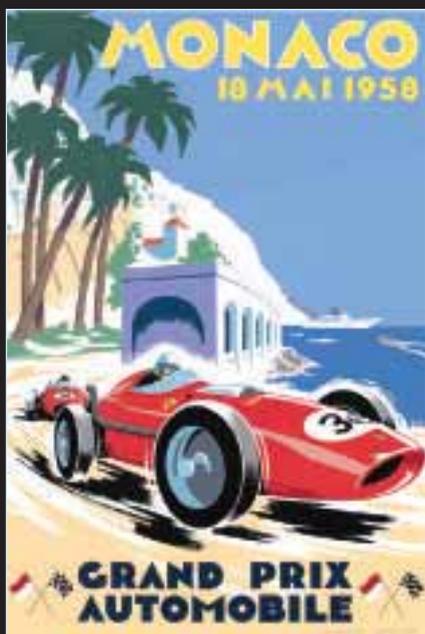
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Galvanising our communities

Partnership has been a key part of the BIDs' crisis response and is central to the nation's recovery

BY RUTH DUSTON OBE OC, CHIEF EXECUTIVE OF
VICTORIA AND VICTORIA WESTMINSTER BID

This year has been a challenging one so far for many of us. The Covid-19 pandemic has had a seismic impact on all our lives, impacting on everything we hold dear from our livelihoods to the safety and security of our loved ones. As we embark on the long recovery period we are all learning to adapt to new ways of working and living in a bid to find the 'new normal' so many are talking about.

Over the past six months, the Victoria BID has been adapting too – responding to the changing needs of our business community and finding new ways to engage and support workers, residents, visitors and the most vulnerable in our society. And, while much has been different and we have had to be agile in order to respond to rapidly-changing circumstances, one thing has remained true – partnership has been a fundamental part of our crisis response and is now central to the nation's recovery.

I have been a long-time supporter of the power of collective action and, if anything, the crisis has demonstrated at scale just how

important partnership is. BIDs can galvanise communities, encourage behaviour change and amplify pockets of success to help widen the adoption of new ways of working.

In the early days of the pandemic, we were quick to mobilise to support businesses, ensuring we communicated the numerous government announcements on financial support and, later, safety guidelines for businesses. Similarly, we were able to feed back to decision makers the experiences of our business community, flagging concerns and specific problems that were occurring. This involved extensive work with partners, including regular engagement with Westminster City Council, the GLA, central government and our local MP, Nickie Aiken.

Operationally, and despite working remotely like most of the country during the most stringent part of lockdown back in March, April and May, the BID team was incredibly busy working with our local authority partners at Westminster and across London planning for the gradual opening back up of society.



From recommending the most appropriate locations for increased pedestrian and cycling space and designing and installing social distancing signage, to providing additional on-street security patrols, the team worked tirelessly to ensure we were doing all we could to support businesses during the crisis.

In more recent months, as the lockdown has eased, we have turned to face the prospect of how to support London's recovery.

Our work has shifted again to focus on how to help office workers as they start to return, helping the hospitality, retail and leisure sectors that have been so badly impacted by Covid and preparing our area physically for the recovery. This has included the provision of additional cycle parking, promoting new safe walking routes and bringing back our Street Ambassadors



and street cleaning teams.

On top of our endeavours around the pandemic, work has also continued on some of our major projects including the transformation of Christchurch Gardens, which will open to the public this month, and also progressing the important work on the redevelopment of Victoria Station and the surrounding area. High-quality public spaces in the post Covid era will be more important than ever and it's a source of huge pride that, along with our delivery partners at Westminster City Council, we will

be able to unveil a dramatically-improved area of green space in our footprint in the coming weeks.

But now, as we move into autumn and we see office workers coming back and life returning once again to our beloved Victoria, crucially we must learn from the experience of recent months. Life is not going to return to the way it was pre-Covid, so we must be ready to adapt to the long-term changes across our society.

Across industry, we have talked a lot about changing trends in the workplace and the move towards more flexible and remote working. We know from polling we have conducted that the return of office workers will be gradual and that we can expect a long-term, perhaps even permanent, hybrid scenario of people working from home some of the time and coming into London a few days a week. The international



An early CGI of the design of the scheme

“Work has also continued on some of our major projects including the transformation of Christchurch Gardens”

visitor market is very much reduced and is unlikely to return to pre-Covid levels for many months.

These changes will undoubtedly have huge impacts on the eco system of London and we are determined to look for innovative solutions to ensure the capital's long-term vibrancy. It's vital in the coming months, assuming we can do it safely, that we promote London as a great city to visit and to work in, reminding people of the unique experiences on offer and the value of colleagues getting together to exchange ideas and to collaborate.

New visitors must be encouraged to visit central London – more domestic day-trippers and city-breakers, and local residents and workers must be incentivised to ‘do more’ in their local area and engage with the world-class culture and hospitality on their doorstep.



Celebrate everyday kings and queens

A joint campaign on behalf of South Westminster BIDs will be launched this month to ‘celebrate everyday kings and queens’.

As business steadily returns to the area following lockdown, the initiative is a creative way to toast the area's local heroes and acknowledge the royal connection the area enjoys next to Buckingham Palace.

A selection of black and white portrait photography of real-life local heroes, projected on playing cards, will be visible on theatre billboard posters and shop fronts at locations across Victoria and Westminster.

There will also be a ‘Card Bench’ installation, a GIF photobooth and giant chess game in Christchurch Gardens.

For more information, visit victoriabid.co.uk



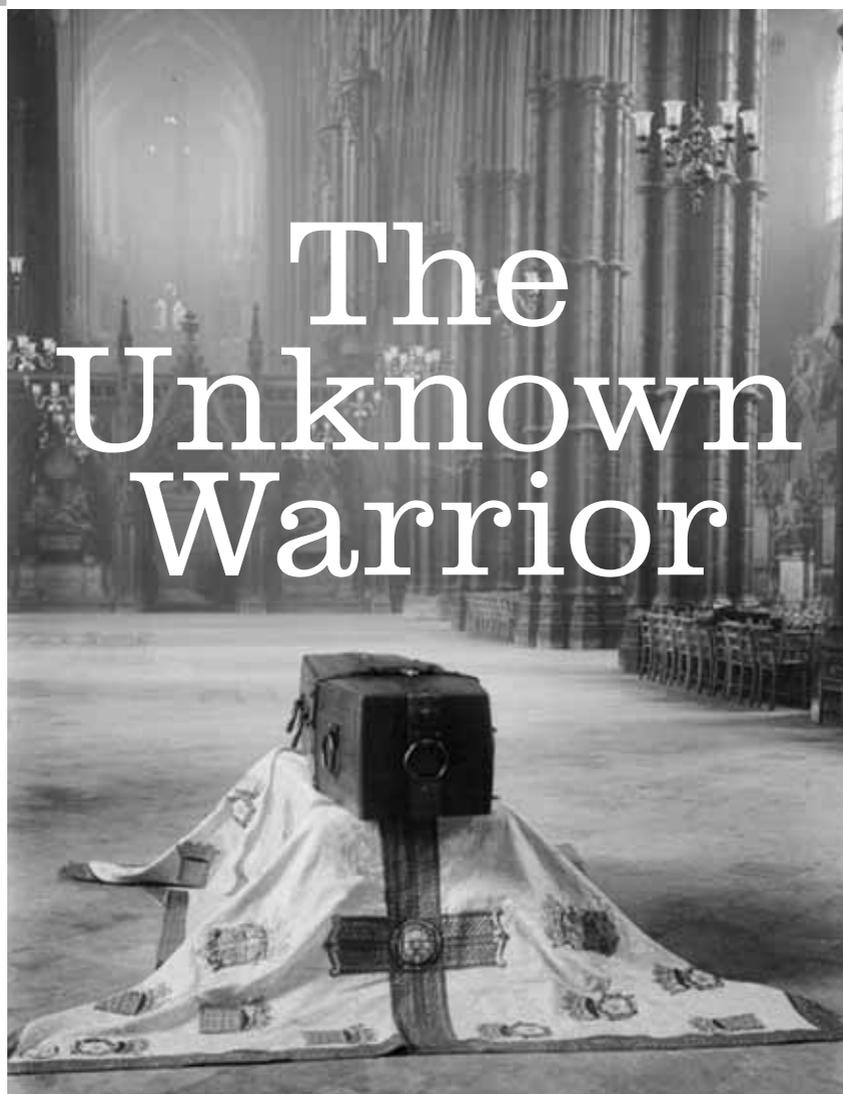
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The coffin of The Unknown Warrior

When the unidentifiable body of a soldier was laid to rest in Westminster Abbey 100 years ago, it was a sombre reminder of those who perished in the First World War

BY CORRIE BOND-FRENCH

On November 10, 1920, the same train carriage which had brought the body of heroic, executed nurse Edith Cavell back to English soil performed a similar, solemn duty.

As it thundered through sodden Kent countryside that night, women in mourning dress crowded in silence on train platforms as the precious cargo passed through. Thousands of households strained to catch a glimpse of the train: this was the sombre homecoming of 'Unknown Warrior'.

To the millions of mourners who would travel afar to pay their respects, he was their

son, brother, sweetheart, uncle, grandson, nephew, cousin. Perhaps a teenager, perhaps a man, already the father of a child or children he would never know. His was the unidentifiable body recovered from the shell-pocked, hellish battlefields of France to give a nation in mourning a focus for their grief in the aftermath of war; an everyman to lie amongst the monarchs, poets and prophets in Westminster Abbey.

That night, in a coffin crafted from a Hampton Court oak tree, adorned with a sword given by King George V, the Unknown Warrior was received at Platform 8 at Victoria

Station, where he remained, under vigil, overnight. A solemn silence fell on the streets of Victoria and Westminster as crowds gathered.



The *Daily Mail* described the Whitehall night scene as “almost silent save for the ceaseless murmur of footsteps”.

The following morning, the coffin was drawn through the streets to the newly-constructed Cenotaph on a gun carriage pulled by six black horses. As Big Ben chimed the 11th hour, the King turned to face the Cenotaph, releasing the flags to veil the monument. Two minutes’ silence were observed, then the Last Post sounded before the coffin was taken down Whitehall to Westminster Abbey.

The Royal Family took their place amongst a congregation mainly composed of widows and mothers of lost sons. The nave was lined with 100 recipients of the Victoria Cross.

The first ever recordings made in the Abbey were taken of the short ceremony, described by *The Times* as ‘the most beautiful, the most touching and the most impressive this island has ever seen’.

The Unknown Warrior was finally laid to rest in six barrels of Flanders’ soil that had accompanied him on his extraordinary last journey.

Organisers were taken aback by the response of the country, as people travelled from all corners of Great Britain to pay their respects that weekend, many on foot, including wounded former servicemen, placing their wreaths and flowers from the garden.

When traffic resumed in Whitehall on Monday, passing lines of patient mourners, bus passengers stood and removed their hats. When the grave was closed, it was estimated that over 1.25 million mourners had paid their respects that weekend alone.

In 1998, decades and lifetimes later, a memorial plaque at Victoria’s Platform 8 was unveiled by Frank Sumpter, a veteran of the Great War and, remarkably, one of the pallbearers for the coffin bearing the Unknown Warrior at Westminster Abbey.

At her 1923 wedding to the future King George VI, Elizabeth Bowes-Lyon interrupted proceedings when she stepped away to place her bridal bouquet of white roses and heather on the grave in honour of her brother Fergus, a casualty of the Great War. It has been a tradition observed by royal brides since.

Modern-day science has relegated the very concept of an Unknown Warrior to history, and work continues to identify remains of those fallen in France (Fergus Bowes-Lyon was eventually identified in 2012).

But in Westminster Abbey, a humble, nameless soldier has now marked his first century as the revered focus for national remembrance.

CREATOR OF AN UNREAL WARRIOR

With the new Bond blockbuster, *No Time to Die*, set for release this autumn, revisit a slice of 007 history on your doorstep

In *On Her Majesty’s Secret Service*, James Bond dreams of a future with his tragic wife Tracy where they will live in Eaton Square. It was never to be, but Bond’s



creator Ian Fleming was more than familiar with the area.

Fleming lived at 22B Ebury Street during wartime, and spent his last years living in Victoria Square. He took on the Ebury St lease from a certain Sir Oswald

Mosley in 1936, but moved out in 1941 when the rooflight didn’t conform with blackout restrictions.

After marriage to Ann, they moved to 16 Victoria Square in 1953, shortly before his first Bond novel, *Casino Royale*, was published.

Following his death at 56 in 1964, his brother Peter applied to English Heritage for a Blue Plaque to be put on 16 Victoria Square, but the then owners refused, and eventually the plaque was installed at Ebury St in 1996.



Keep it local

The council is doing its bit – and more – to ensure the area is safe and welcoming, but local businesses need your support

BY RACHAEL ROBATHAN

September is here, the autumn school term is about to start, and normally our streets would be thronging with office workers again. People are coming back, albeit slowly. At City Hall in Victoria Street, we have rejigged our 10-storey office for socially-distanced working and the spaced desks are filling up.

We need our office workers back; we need our visitors too. At City Hall we have been working hard to build confidence among both groups to return.

One of our initiatives is the #SightSeeCrowdFree campaign, which launched last month. It's targeted at people living in commuter areas who enjoy trips to London but may not have moved far since the end of March.

The premise of the campaign is a simple one – the West End is safe, a great place to visit with the major attractions now open. There is a unique and time-limited opportunity to enjoy it now without the crowds.

This is of significant importance to Victoria, whose mainline station is the transport artery for the south east of England. Our campaign underlines the point that public transport is safe with hand sanitiser stations and conspicuous social distancing throughout.

The council has worked to ensure the city feels safe once you get here. We have added 11km of new cycle lanes and widened thousands of square metres of pavement. Walk, peddle, grab a tube – you can get around quickly and safely.

For most of us, a day out in the capital might involve some shopping, seeing the sights, taking in an attraction and perhaps a meal or drink before heading home. The latter is particularly important in a city with 3,700 licenced premises which support around 80,000 jobs.

You may have seen that Westminster City Council led the country in establishing outdoor dining areas with tables and chairs in temporarily closed streets. I am pleased to see this idea

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Rachael enjoying the vibrancy of Tachbrook Street market

has taken off, (helped considerably by our sultry August weather). On any weekend you will find dozens of impromptu pop-up restaurants and cafés in our streets. That casual spend – a lunchtime sandwich or dinner at Cardinal Place shopping centre for example – is helping to keep someone in a job.

Increasing footfall is a general means of helping shops and retailers, but the council is working in a more targeted way too. Our #ShopLocal campaign has been built around an online directory of shops and restaurants – with more than 400 entries and growing fast – which showcase the eclectic range of our smaller traders. From the major retailers we work with as part of the Business Improvement Districts to a boutique chocolate shop, we can point visitors to, the council's aim is to showcase our unrivalled offer.

We have done what we can to ensure businesses – retail or hospitality – keep the doors open. One of my early actions was to lobby the chancellor to remove the £51,000 rateable value cap for business rates relief covering

“Our #ShopLocal campaign has been built around an online directory of shops and restaurants – with more than 400 entries and growing fast”

retail hospitality and leisure businesses. In central London this made a huge difference, and many shop owners have told me it made the difference between survival and going under. During the height of the pandemic, Westminster City Council distributed £93 million in central government grants to more than 5,000 firms to ensure there was a business left standing as lockdown restrictions eased.

And that's the era we enter this autumn. Lockdown is lifting and normality is returning, albeit we know we need to enjoy our new freedoms responsibly. As council leader, I will keep working to build the confidence that Westminster is a safe and world-beating place to come back to. With your help, we can ensure areas like Victoria return to their rightful place as vibrant and dynamic destinations in their own right.

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GLASSDOOR



October will see the inaugural Victoria & Westminster Awards presented, celebrating the people and businesses that make the area the vibrant place that it is



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Help us recognise the good

Never has there been a better time to highlight the people and organisations that have contributed to making our area a better place to live in, work in and visit

Old Friend

A business that has been a part of the local scene for years and is well appreciated by the local community

New Friend

A business that has relatively recently joined us in Victoria and Westminster and has immersed itself in the community

Covid Hero

Recognises a person or organisation that has gone above and beyond the call of duty to help during the Coronavirus pandemic

Hospitality Hero

Recognises a person or business that puts service at the forefront of their dealings with the community

Charitable Soul

Recognises a person or business that has done outstanding work for a good cause or charity

In recent times, against the backdrop of the Coronavirus pandemic, community has been more important than ever. The selfless acts of individuals and the tireless work of businesses was something we couldn't let go unnoticed; the timing for the inaugural Victoria and Westminster Community Awards seemed entirely fitting.

Ultimately, like any part of the capital, it's the efforts and work of people – residents and businesses – that give the area the vibrancy we know and love so much. It seems almost inconceivable to think it was once a slum dubbed “devil's acre” by Charles Dickens before Victoria Street was constructed in 1851. Today, it's the hub for some of London's biggest tourist attractions, including the Victoria Palace Theatre, home to multi-award winning musical *Hamilton*

and, of course, Buckingham Palace.

With an exciting and diverse food scene, home to acclaimed chefs and family-run institutions, a clutch of award-winning hotels and a busy retail offering, in recent years it has become so much more than a crucial transport hub.

The awards are an opportunity to stop and recognise those who have contributed to making Victoria and Westminster a better place to live in, work in and visit.

Chief executive of Victoria and Westminster BIDs, Ruth Duston OBE OC, says: “The challenges of recent months have revealed so many inspiring stories, with many people stepping up to do amazing things to help neighbours, friends, colleagues and strangers alike.

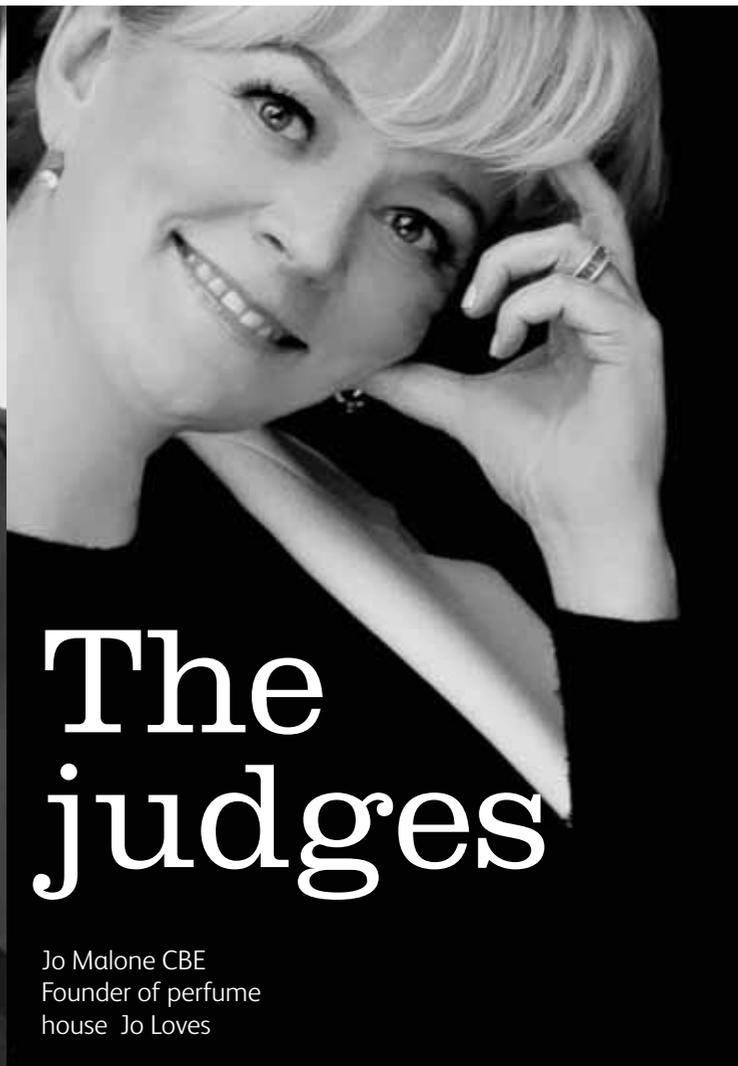
“To me, these people are heroes, having



Rachael Robathan
Leader of Westminster City Council



Jonathan Whiley
editor of Victoria magazine



The judges

Jo Malone CBE
Founder of perfume house Jo Loves

contributed to the crisis response and recovery and they thoroughly deserve to be recognised for what they have done.

“I am proud that the BID can mark their contribution through this awards project – it’s fantastic to have something so positive to celebrate after so many dark days. It instils great confidence in me for the future – we have so many people willing to make sacrifices for others and demonstrate great ingenuity... it’s this sort of spirit that will see us through the recovery and ensure we emerge stronger than ever.”

The five award categories are New Friend, Old Friend, Covid Hero, Hospitality Hero and Charitable Soul. The awards will be announced in October, with the winners revealed in the November issue of *Victoria*.

Jo Malone CBE, founder of Jo Loves on

Elizabeth Street and a judge for this year’s awards, said: “I am so delighted to be joining the judging panel for the Victoria and Westminster awards – recognising the heroes of the moment, rewarding creativity and celebrating the passion of shopkeepers.”

Not sure who to nominate? In the following pages, we profile a selection of names in each category that we believe are worthy of note, but we want to know about others too – so we need your nominations.

In the next issue of *Victoria* magazine, we will announce the winners and tell their stories so please get involved – it’s what community is all about.

To make a nomination within one or more of the categories, visit tinyurl.com/y54el2jf

The deadline for nominations is September 30.

“I am so delighted to be joining the judging panel for the Victoria and Westminster awards – recognising the heroes of the moment, rewarding creativity and celebrating the passion of shopkeepers”

Jo Malone CBE



Martin William
Founder and chief
executive of M
Restaurants



Ruth Duston
OBE, OC
chief executive
of the Victoria
BID and Victoria
Westminster BID

Ankica Corzelius

Head housekeeper at St Ermin's Hotel for ten years, Ankica won the AA Housekeeper of the Year Award in 2019. It was her passion, commitment and hands-on approach to her role that won her the gong, responsible for everything from helping to choose fabrics as part of the ongoing upkeep and refurbishment programmes as well as the external appearance of the hotels.

She said: "The hospitality profession is extremely rewarding and working in a hotel like St Ermin's makes it even more special. From the moment you walk through the beautiful garden courtyard and into the wonderful lobby, you feel part of the grandeur of this wonderful hotel, and very much part of the history of Westminster."



Hospitality Hero

Recognises a person or business that puts service at the forefront of their dealings with the community



Peter Sweeney

The Goring's Peter Sweeney has done an impressive 55 years of service as doorman of the five-star hotel. It was Peter's brother Alan who was instrumental in his move to The Goring, as Peter took over his slot when his brother went to join the army. His new doorman job was £14 (10s a week), £4 (10s) more than what he was previously being paid, so naturally he made the move.

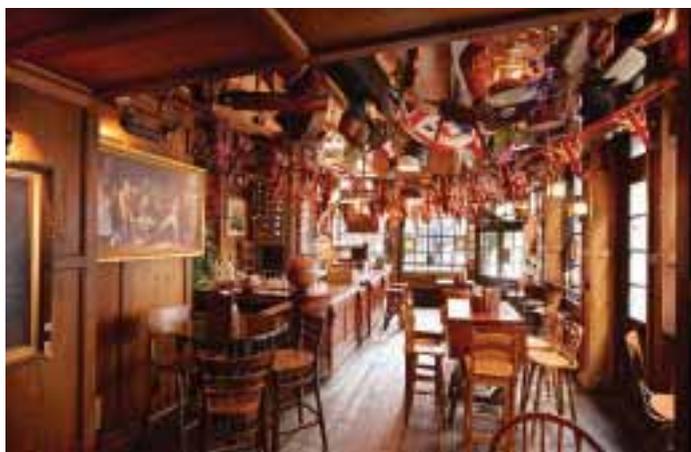
Managing director David Morgan-Hewitt said it represented "a lifetime of dedication to England's finest hotel by the world's best doorman. Thank you Peter from all your colleagues".



Inception Group

NHS workers were treated to a £25,000 bar tab spread across all the Inception Group's reopened sites as a thank you for their response to the pandemic. The Wilton Road-based company with venues including Barts, Maggie's, Mr Fogg's and Bunga Bunga, kept the tab open for workers to claim a free drink every day until the sum was reached. Charlie Gilkes, co-founder of Inception Group, said: "We want to express our deepest gratitude to NHS workers, who have been the backbone of our country throughout this pandemic, so we are thrilled to announce that they will be welcomed back with open arms into our venues for some extremely well-deserved, and we imagine, much-needed, drinks on us."

"These have been the most challenging times that we, as a business, and the hospitality sector, in general, have ever faced. However, no industry has been more critical, or worked harder under immense pressure during this period than our NHS, so we would like to reward their extraordinary efforts."



These suggestions are simply to start you thinking. Please nominate a person or organisation that you think deserves recognition at tinyurl.com/y54el2jf

Laura Santini

Famed for being Frank Sinatra's favourite London restaurant, Santini celebrates 36 years this October. Run by Laura Santini, having taken over from her dad Gino Santini, the establishment attracts everyone from local businesses and residents to politicians, celebrities and footballers.

Laura said: "For me, being in hospitality means doing what I love, with love, with and for people I love. I am eternally grateful that I have been able to do exactly that, from within such a great and diverse community that is the Victoria and Westminster streetscape for the last 20 years."

"Hospitality cannot authentically exist without inclusivity and, for this reason, everyone is welcome here at Santini. People come here for so many different reasons, but what I know for sure is that it is not just about

food or drink – it is about something more, and I am very proud of that. We even have one dear customer, who has told me that he prefers to eat elsewhere, but every night without fail will sit with us all, and talk about his day and how good his dinner at other restaurants was!

"There is an Italian saying, 'If you have so much fun riding the stallion, why do you keep stroking the donkey'? I am proud to be the donkey and it makes me smile every evening when we say good night – family is far more important than flattery."

Doorstep Library

Allowing children access to books is the aim of Doorstep Library, which set up the literacy charity to support and encourage youngsters' pursuit of reading. The charity recruits and trains volunteers to visit children, from the ages of nought to 11, in homes of some of the most disadvantaged areas of London to inspire a love of books. In Westminster, there are five home reading projects, supporting 151 children and 75 families.

Director Katie Bareham said: "Our volunteers visit families on one of the largest estates in the Victoria area, bringing the magic of books and reading directly into homes and signposting to local community support services.

"Our work in the Victoria area is especially important as it promotes social integration between the families we read with and their volunteers working, or living, locally."

With families on the waiting list and more volunteers being recruited, this Grosvenor Gardens-based institution is transforming the realm of reading for so many children.



Recognises a person or business that has done outstanding work for a good cause or charity

Charitable Soul



These suggestions are simply to start you thinking. Please nominate a person or organisation that you think deserves recognition at tinyurl.com/y54el2jf

The Hotel School

Whether it is working in a luxury hotel kitchen, a concierge or creating artisan coffees as a barista, the skills are there to learn at The Hotel School. Teaching hospitality skills to homeless and vulnerable people, the service



offers first steps into employment. A joint venture between The Goring Hotel and The Passage, The Hotel School is supported by London's five-star hotel community, Westminster Kingsway catering school and over 50 local businesses.

Programme manager Zoe Minihan said: "Our students are some of the most hard working and resilient people who overcome significant barriers to complete the course and gain employment. We have been lucky to work with an industry that is willing to give people a chance.

"It can be life changing for people and break the cycle of long-term unemployment and homelessness. We love the sense of community that has been created, which is so important if you are isolated, which so many homeless people can be."

The Passage

An invaluable institution in the Victoria community, The Passage provides homeless people with support to transform their lives. Based on the ethos of St Vincent De Paul, a Christian and social reformer, The Passage responds with action rather than words to provide immediate help.

Emily Richmond, The Passage's corporate partnerships manager said: "The Passage is London's largest homelessness charity, and we have been helping homeless people to

rebuild their lives for 40 years. We achieve this by running a wide range of services and providing ongoing support; including a resource centre offering assistance with housing, employment, health, immigration, welfare rights and money advice; three residential projects providing supported

accommodation, street outreach and a number of homeless prevention projects, including our 'Home for Good' resettlement scheme. Last year, our Resource Centre was visited 37,455 times."



Fine Cell Work

Employing the largest number of hand-embroiders in Europe is an astounding achievement from the charity that trains nearly 500 prisoners a year in the skills of quilting and embroidery.

Over the last 20 years, Fine Cell Work, with offices on Buckingham Palace Road, has trained 4,600 prisoners in 32 institutions across the UK. Fortnightly workshops are run by volunteers and the prisoners can earn up to £1,500 a year for their work.

Katie Steingold from Fine Cell Work said: "Fine Cell Work is a charity which works to enable prisoners to live independent crime-free lives. We do this by training them in high-quality, creative, paid needlework which they carry out in their cells.

"Teaching prisoners to stitch – and selling their beautiful work – builds confidence, boosts self-worth and fosters hope."

MasterPeace

Whether you want to create a piece of artwork by yourself or with the help of professionals, the Eccleston Yards art space has brought something unique to the area. Visitors can choose between taking a freestyle or a coached class – there are even options for al fresco painting and calligraphy.

Founder and CEO Zena El Farra, decided to set up the centre having no art background, but realising the therapeutic benefits art can bring. A technique she has perfected involves turning a photo into a unique painting using a lightbox to trace out the image.

She said: “Eccleston Yards is truly MasterPeace’s launchpad, having opened our doors here in September 2019. With nearly 3,000 guests visiting MasterPeace already, we’ve been delighted to help our local community find their creative flow with us. There is no better place to do what we do than right here: Eccleston Yards is a real hub for creativity and wellness with a very loyal, tightknit, local community who sincerely want to help fledgling businesses like ours flourish. We are so grateful to be part of it all.”



Pizza Pilgrims

The flagship restaurant, on Buckingham Palace Road, has been welcomed with open arms since it arrived this year. Over the course of Covid-19 lockdown, Pizza Pilgrims has been supplying Frying Pan Meal Kits, allowing people to make fresh Neapolitan pizzas at home.

Thom Elliot, who co-founded Pizza Pilgrims with his brother James in 2012, said: “We have been so happy to open our pizzeria in Victoria – and to have been adopted so quickly into the amazing community of workers and residents that call Victoria home.

“The pizzeria itself is a replication of our original ‘Pizza Pilgrimage’ and as such will always have a special place in our heart – and we are so pleased that the people of Victoria have welcomed us so quickly.

“What is more – once the Covid-19 crisis set in – Victoria was the first pizzeria we re-opened after lockdown. It was the home of our ‘Pizza in the Post’ initiative – sending pizza kits for making pizza at home through the post – and as such our Victoria pizzeria has played a massive part in helping our company get through!”

50M

Eccleston Yards' sartorial space, providing support for emerging designers and artists, has been something of a revelation within the fashion realm. The traditional wholesale rule book is torn apart with 50M, which works on a rail rental fee and a small commission on sales, set up by Something and Son co-founder Paul Smyth.

Fashion designer and stockist at 50M, Paula Nadal said: "As a new brand, being part of this emerging movement has been extremely positive. It helped me to be closer to my customers, offer a more tailored service and feel part of a change – a beautiful and exciting change in retail. I am excited to continue growing with the 50M family and am very grateful for all the great work 50M is putting together to build a fantastic bridge between customers and designers."



A business that has relatively recently joined us in Victoria and Westminster and has immersed itself in the community

New Friend

CAMA

The Iranian art gallery, striving to build a bridge between the country's art scene and the West, represents over 80 contemporary Iranian artists at its gallery space on Dacre Street. With an extensive programme of exhibitions both online and on-site, this is CAMA's first exhibition space outside Tehran. Set up by Riley Frost and curator Mona Kosheghbal in 2018, it acts as more of a social space than a conventional gallery, and has been warmly welcomed into the fold.

Frost said: "Art can bypass a lot of preliminary judgment with regards to cultural bias. The Iranian diaspora in London are some of the warmest, most welcoming people I've ever met but media sources wouldn't present that. Slowly but surely we can hopefully change the way people view Iranian art."



These suggestions are simply to start you thinking. Please nominate a person or organisation that you think deserves recognition at tinyurl.com/ly54el2jf

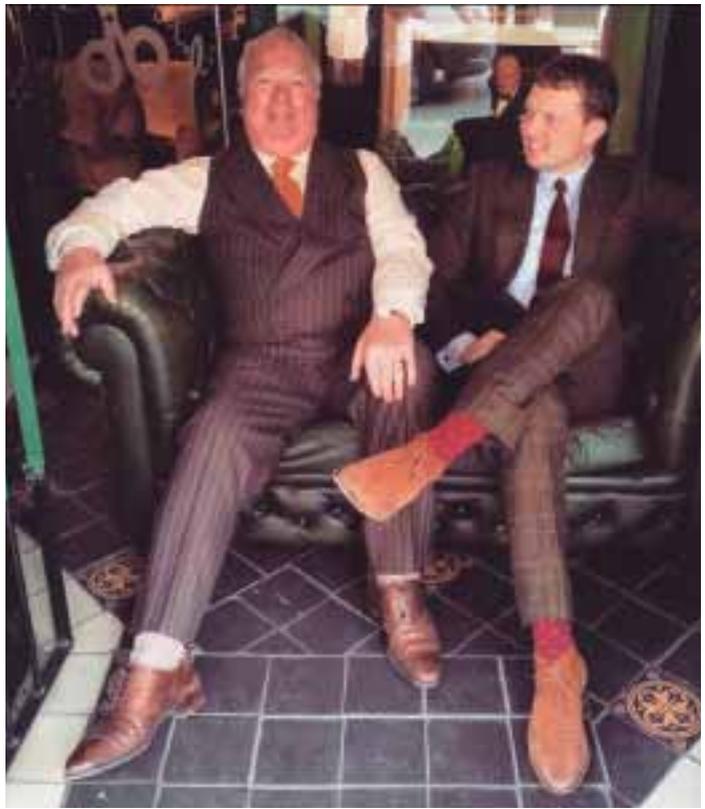
Redwood & Feller

Creating tailor-made suits in the heart of Westminster since 1946, Edward Roland has been at the helm of the company since 1974, which received a Royal Warrant in 1988.

Edward and his son Elliott now keep Redwood & Feller a family business and work to ensure the service remains bespoke, with hand cut and handmade pieces made in Westminster.

He said: "It's been a joy working here. I've worked for years and years here on my own so you can imagine my shock when my son asked to be my apprentice. But to tell you the truth I'm proud of him, he's come up trumps."

Edward found the shop in Pimlico when he was just 20 years old and is proud of bringing "Savile Row into Rochester Row" and having made suits for politicians and even five prime ministers. He said: "A good cutter has got to have style and a charisma about him."



Regency Café

Having been a pillar of the community since 1946, Regency Café has been serving popular traditional meals in its art deco-style building that has earned it a loyal following.

The café has also been used as a location for shows such as *Judge John Deed* and films such as *Rocketman* and *Layer Cake* (pictured

above). Sold by the original owners to Antonio Perotti and Gino Schiavetta in 1986, it is now run by Antonio's daughter Claudia and Gino's son Marco.

Speaking about why this kind of café is so important, Marco said: "It's real, it's traditional. Fresh loose tea in a pot, fresh homemade chips. An open, clean kitchen. People will always come back to the old school."

Terry Scanlon

The greengrocer, who has been working in the field of fruit and veg for more than 50 years, is part of the fabric of Victoria. Starting his stall in 1963 on Wilton Road as a way of getting a little pocket money, Terry continues to wake up at 4am every day and return home late into the evening after having provided fresh produce to residents and businesspeople.

Everyone who walks down Victoria Street to get to work or on an excursion cannot miss Terry's stall next to House of Fraser. He said: "Fifty years on, starting work in this stall seems like 10 minutes ago. Health will dictate when I retire.

"When I take a couple of weeks off I get itchy feet and my wife tells me to go back to work. It's relaxing to me."



Rippon Cheese

Celebrating its 30th anniversary this year, Rippon Cheese was attracted to Pimlico because of its small village feel. Establishing connections with the local market and developing a Christmas fair with the council are just a couple of the ways the shop has embedded itself within the community.

Commercial director Jon Harris said: "The local customer base has been very supportive over the last 30 years and we still have customers coming back after 30 years. We also like to support local charities wherever we can."

With a selection of over 400 cheeses, Rippon Cheese can ship in special requests, while also offering a cheese selection service from small dinner parties to a wedding of 400 people.

A business that has been a part of the local scene for years and is well appreciated by the local community

Old Friend



These suggestions are simply to start you thinking. Please nominate a person or organisation that you think deserves recognition at tinyurl.com/y54el2jf

Cardinal Hume Centre

Providing people with the skills they need to overcome poverty and homelessness, in the first month of lockdown, the centre helped more than 200 individuals and families.

Whether it was online or in person, the centre has helped many people, including a number of families fleeing domestic abuse. Thanks to donors, it was also able to provide supermarket vouchers and access to its emergency food bank.

The Horseferry Road centre continues to house 36 young people and an outreach model has been set up to make contact with vulnerable people.

Patricia Marron, corporate partnerships officer, said: "Since lockdown began the centre has been supporting isolated



people in south Westminster – providing safe accommodation to homeless young people, a safe play space and homework support for families, helped over 350 people to access food and secured financial support for people facing poverty."

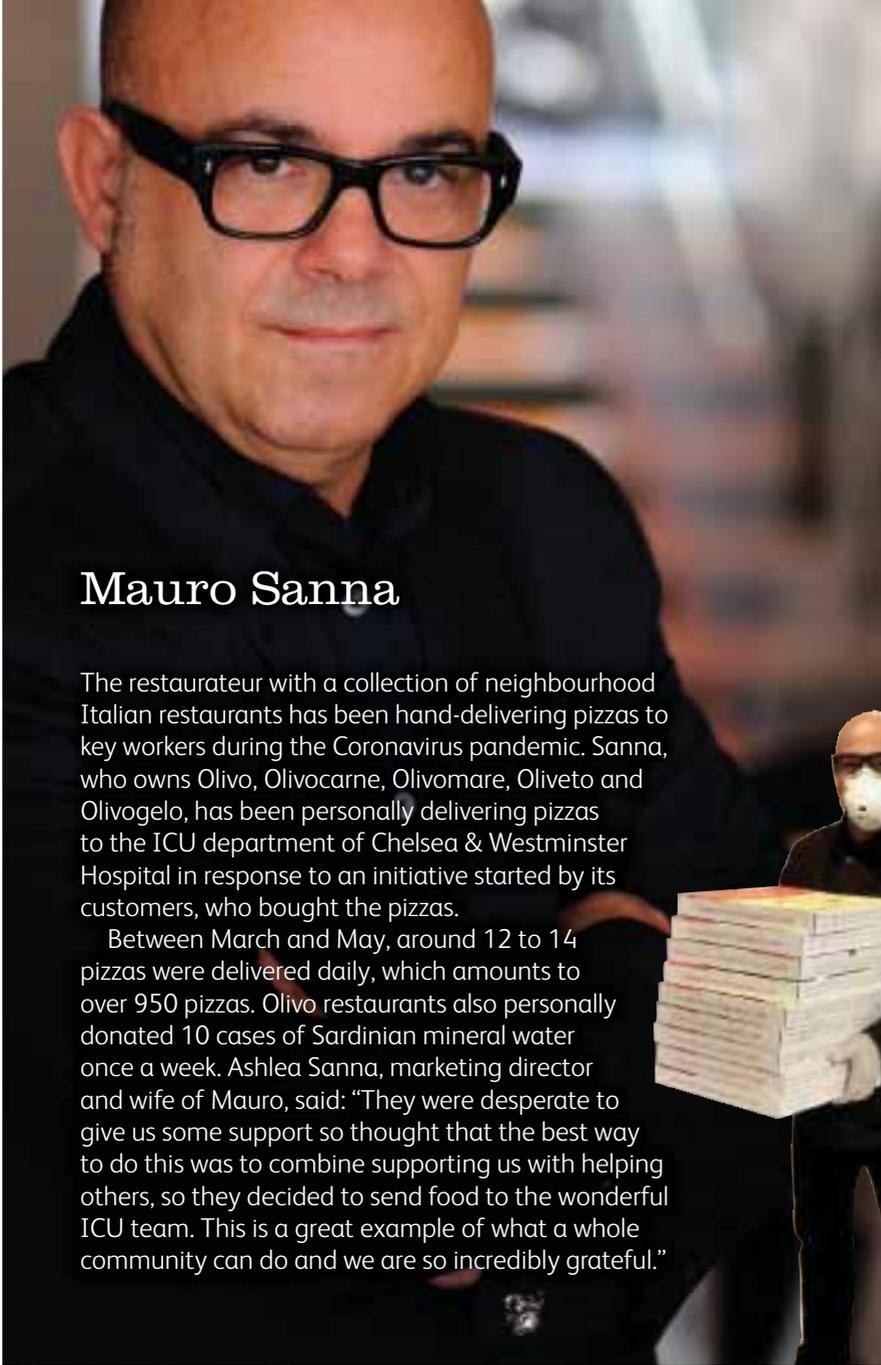
Covid Hero

Blue Orchid Group

Blue Orchid Hotels' "here to help" campaign offered concierge services to help with medical prescriptions, shopping requests, laundry services, free books, online entertainment, food delivery and free meals. The group, which runs The Rochester and The Wellington in Vincent Square, also initiated the charitable response, Here to Help London, a partnership service, which provided over 5,000 room nights of safe and independent living accommodation; over 30,000 meals; a 24-7 helpline; soap and hand lotion to NHS staff and care workers; PPE to the NHS and care homes; finances to increase face-shield production to 10,000 per week; over 1,000 free pancakes and panettones to central London hospitals; online tutorials and virtual debates; free books; online therapy; and wellbeing support.

Tony Matharu, founder of Blue Orchid Hotels, said: "Mindful of government advice, I resolved to do whatever I could to assist the London community, specifically London's essential workers. The Here to Help London initiative has only been possible because of the passionate and community-focused volunteers, partners and others of my team who have enabled the idea to germinate, develop and respond as the Coronavirus challenges have evolved."





Mauro Sanna

The restaurateur with a collection of neighbourhood Italian restaurants has been hand-delivering pizzas to key workers during the Coronavirus pandemic. Sanna, who owns Olivo, Olivocarne, Olivomare, Oliveto and Olivogelo, has been personally delivering pizzas to the ICU department of Chelsea & Westminster Hospital in response to an initiative started by its customers, who bought the pizzas.

Between March and May, around 12 to 14 pizzas were delivered daily, which amounts to over 950 pizzas. Olivo restaurants also personally donated 10 cases of Sardinian mineral water once a week. Ashlea Sanna, marketing director and wife of Mauro, said: "They were desperate to give us some support so thought that the best way to do this was to combine supporting us with helping others, so they decided to send food to the wonderful ICU team. This is a great example of what a whole community can do and we are so incredibly grateful."



These suggestions are simply to start you thinking. Please nominate a person or organisation that you think deserves recognition at tinyurl.com/y54el2jf

Recognises a person or organisation that has gone above and beyond the call of duty to help during the Coronavirus pandemic



The Athenian

The Greek street food favourite on Elizabeth Street, serving everything from souvlaki to gyros, donated 2,500 meals to NHS workers during the Coronavirus pandemic. The deli has been doing what it can to help the community. Co-founder Tim Vasilakis said:

"It's not much but it's our way of showing our appreciation to the people that work around the clock to save lives. "We also made a 50 per cent discount available to all NHS staff, either over the counter or via delivery with our partner City Pantry."



Style



Barbour

Come rain or shine, Barbour will always have the tools to defeat the unpredictable British weather. The Ashby wax jacket, £209, does just that, and can even be worn over another jacket for extra protection.

HOUSE OF FRASER,
101
VICTORIA STREET

BOSS

It is essential to have one T-shirt in a bold colour that can be layered with

any number of shirts and jumpers, and this relaxed fit tee from BOSS, £45, fits the bill.

78 VICTORIA STREET



MASK OUT

VICKI SARGE

This vibrant Car Mask, £25, is one of designer Sarah King's creations, which use Liberty print and vintage fabrics. 38 Elizabeth Street.



GREAT BRITISH DESIGNER REUSABLE FACE COVERINGS

Julien Macdonald's snakeskin print mask, £15, is one of several designer face coverings. Made from organic cotton sateen, 100 per cent of its profits go to charity. Boots, 107 Victoria Street



M&S

Take inspiration from the expert layering of this pure cotton utility overshirt, £35, and experiment with wearing on top of another shirt and T-shirt.

VICTORIA STREET,
CARDINAL PLACE



Clarks

This year marks the 70th anniversary of the iconic desert boot, designed by Nathan Clark and inspired by a suede boot from Cairo's Old Bazaar. In premium nutmeg suede, £120, these boots will always be a classic to wear with suits or jeans.

149 VICTORIA STREET

THE AB MASK

The reusable antibacterial mask, £9.99, is made of antibacterial fabric and features a replaceable filter. Superdrug, Unit 35 Victoria street



As temperatures cool into autumn, it's clever layering that will prepare you for any weather

BY SOPHIA CHARALAMBOUS

Layers upon layers



Lipsy

Utilise this ruffled sleeve blazer, £48, by wearing on top of a T-shirt and jumper. Just make sure you go one size up for the oversized style.

**NEXT, 111
BUCKINGHAM
PALACE ROAD**

Oliver Bonas

Stack this Minos Double Row Chain Bracelet, £22, with your other favourite wrist pieces, because more is always more.

**VICTORIA STATION,
VICTORIA STREET**



M&S

These platform sandals with leopard print straps, £29, will transition well into autumn. Layer with socks for a trendier look.

**CARDINAL PLACE, VICTORIA
STREET**



HOBBS

The Bette Gingham Dress, £119.20, is the perfect layering dress. Wear belted on top of any pair of jeans or trousers.

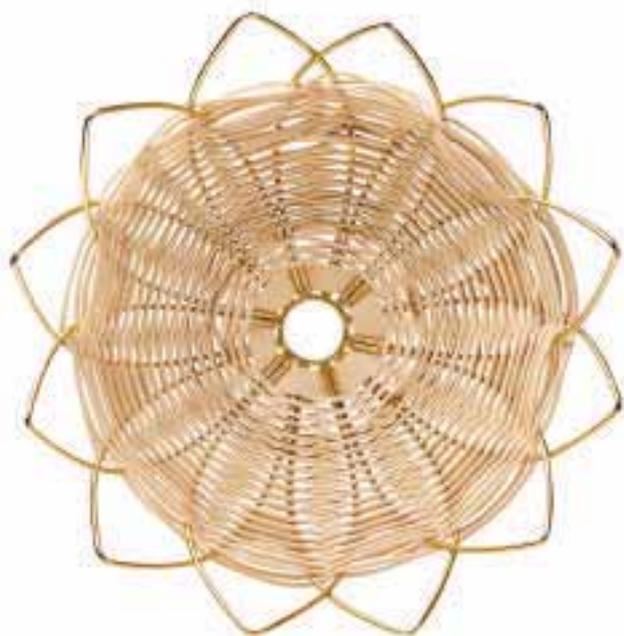
**101 VICTORIA
STREET**



Make the most of the
last days of summer.
Here are our top picks
for picnics

BY REYHAAN DAY

Perfect picnics



OLIVER BONAS

This lightweight flower-shaped, rattan-wrapped gold metal bowl is perfect for serving fresh fruit and bread, and will give your picnic an instant Instagram-friendly feel.
£28.

Unit 49, Victoria Station



CONRAD LONDON ST JAMES

Afternoon Tea in the Park (from £29 per person), offers a classic tea with contemporary flavours that guests can enjoy in St James's Park, collecting their basket from the hotel or arriving to a fully-prepared picnic spread. Picnic hampers (from £26 per person) are also available featuring finger sandwiches, potted smoked Scottish salmon, scotch eggs with onion and caramelised apple, a cheese and meat platter, a selection of salads and a summer blueberry and vanilla cheesecake.

22-28 Broadway

JOANNA WOOD

Joanna Wood's Antique Buchanan Picnic Rug is the ideal option for a classy outdoor dinner – made in pure wool tartan, it will make your late summer soirée a lot comfier. £112.50.

57 Elizabeth Street





M WINE STORE

The go-to place for wine aficionados, the team at M Wine Store can give you expert advice on the best bottles for picnicking. Château La Gordanne's Vérité Du Terroir Rosé from Cotes de Provence, £19.95, is a refreshing option with ripe raspberry and redcurrant flavours and offers a balanced glass with a long finish; while the Te Muna Riesling from New Zealand's Craggy Range, £23.95, is an elegant and textural wine made with minimal intervention.
74 Victoria Street



RIPPON CHEESE

Independent purveyor of cheese, Rippon Cheese, stocks a satisfying selection from across Britain and further afield. Commercial director Jon Harris's picnic recommendations include a classic Montgomery Cheddar, which pairs perfectly with chilled cider; Brillat-Savarin, a soft summer cheese that goes with rosé; and Perl Las Blue, a mild and moreish blue cheese from Wales, which would complement a light red.
26 Upper Tachbrook Street

PIZZA PILGRIMS

Pizza restaurant group, Pizza Pilgrims, has launched Picnic Pilgrims: a hamper featuring two pizzas of your choice alongside a pot of olives and a Nutella pizza ring, with a chequered tablecloth and recyclable cutlery and glasses thrown in. Al fresco foodies can add a bottle of prosecco (£35), four beers (30) or two soft drinks (£25) – so there’s little need to shop for anything else. It’s available as click and collect or via Deliveroo.

32-34 Buckingham Palace Road



PICNIC SPOTS

ST JAMES'S PARK

One of London’s finest parks, St James’s Park is surrounded by major London landmarks including Buckingham Palace – but the real draw is the impressive view in many directions and huge space to enjoy.

EBURY SQUARE GARDENS

Opened to the public in 1884, Ebury Square Gardens is a shaded and calm spot away from the hustle and bustle of Victoria Coach Station. Listen to the sound of the central fountain over a relaxing, al fresco lunch.

VICTORIA TOWER GARDENS SOUTH

A lesser-known green space right on the river offering some striking vistas, this park features sculptures by the likes of Auguste Rodin as well as places for children to enjoy, including a sandpit and a water play feature.





THE TRUE TASTE OF TRADITION

“Undoubtedly the best Indian cuisine in the world” National Geographic

Overlooking London's Regent Street, Michelin starred Veeraswamy has been offering the finest classical Indian cuisine since 1926. As the first of its kind, it is celebrated as the Grand Dame of Indian restaurants, known for its refined cuisine & opulent Raj-inspired style.



VEERASWAMY

MEZZANINE FLOOR, VICTORY HOUSE, 99 REGENT STREET, LONDON W1B 4RS
020 7734 1401 | INFO@VEERASWAMY.COM | VEERASWAMY.COM



TAJ, ST JAMES' COURT

The five-star hotel boasts an extensive courtyard surrounded by turn-of-the-century red brick frieze, overlooking a cherub-adorned Victorian fountain. A stylish space to while away an afternoon, the courtyard menu includes a selection of small plates (from five-spiced chicken wings to vegetable antipasti) and mains such as malabar prawn curry and gnocchi with black truffle salsa. Guests can simply scan a QR code on their phone to see the full menu and can currently take advantage of a dining offer with four dishes for the price of three.

54 Buckingham Gate

FLIGHT CLUB

Discover one of Victoria's 'in-the-know' spaces, the enchanting Magic Gardens at social darts bar, Flight Club. The perfect summer spot, it's inspired by a traditional English village green and is festooned with bunting and a summer house. It's now available to book, via its website, for 'Covid-secure' socialising (with a pre-order of one drink per person). Those looking for an even more private experience can exclusively hire 'The Potting Shed' or 'The Turn and Slip Inn'.

*6 Sir Simon Milton Square,
flightclubdarts.com*





Enjoy the last of the summer sun with a spritz in hand at our pick of Victoria and Westminster's best al fresco spots

BY JONATHAN WHILEY

Take it outside!

RAIL HOUSE CAFÉ

Barely a hop, skip or a jump from Victoria station, settle down amid the squidgy striped cushions on the terrace of the slick all-day brasserie. The menu is extensive with innovative breakfast options (the Burgerdict, a dry-aged beef patty with special hollandaise remains a favourite) and a dinner menu with more than a nod to Asia (miso-glazed salmon with dashi broth anyone?). Cocktails are no less creative; their twist on the classic Negroni is made with cocoa-infused Campari and orange blossom. *8 Sir Simon Milton Square*



ECCLESTON YARDS

A slice of LA cool, this hub of creative, independent businesses is firmly on the foodies' radar. Steak-lovers continue to flock for dry-aged Ginger Pig meat perfectly cooked on the Jospes at The Jones Family Kitchen (pictured) while at neighbouring restaurant Wild by Tart, sustainably-sourced seasonal fare draws a fashionable crowd, including the occasional celebrity. A Wild by Tart summer pop-up means you can now dine alfresco in the courtyard, while The Jones Family Kitchen has a large, permanent terrace for all-day dining. *Eccleston Yards*
mayfairandbelgravia.com/ecclestonyards



THE GORING

Savour a G&T in the elegant surroundings of the five-star hotel's manicured lawn, London's largest private hotel garden. Aussie gardener, Alex, has been preparing for the reopening and the hotel's mixologists have created a new cocktail menu with a nod to the Roaring Twenties to mark the occasion. The Veranda will be open throughout the day for breakfast, lunch, dinner and afternoon tea.

15 Beeston Place

CHUCS
Soak up the sun with cocktails and cicchetti on the large, wraparound terrace. A taste of la dolce vita awaits with a generous menu that includes the likes of truffle and lovage risotto, mafalde pasta with duck ragu, chicken Milanese and calamari fritti. There is also a small selection of pizzas, a brunch offering and a 120-strong wine list.
25 Eccleston Street, chucsrestaurants.com



WELLINGTON HOTEL

Tucked away in its own leafy square, this 84-bedroom hotel – part of the Blue Orchid Group – enjoys its own private gardens and terraces. Tuck into an Italian-inspired menu that includes a selection of pizzas, with table service available in the peaceful surroundings within easy reach of St James's Park.
71 Vincent Square

EL Pirata

Get the taste of Spain in your own home

Order acclaimed, authentic tapas from Mayfair's iconic El Pirata restaurant, and have it delivered to your own kitchen or dining room within the hour



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Let's eat in!

CHEZ ANTOINETTE

Antoinette's Chocolate Cake

A gluten-free recipe that Chez Antoinette owners Aurelie and Jean-Baptiste have been faithfully following since they opened in Covent Garden in 2014, before launching a second café and restaurant in Victoria (22 Palmer Street) last year.

Ingredients

- 200g Chocolate pistols (or 70% dark chocolate)
- 200g unsalted butter
- 6 eggs
- 200g sugar
- 1 tablespoon of gluten-free flour
- Half a small cup (approximately 125ml) of water

Method

- In a pot add the butter and chocolate and melt slowly over the heat.
- In a bowl, mix the sugar and egg yolks.
- Using a whisk (or Kitchen Aid), beat the egg whites firmly.
- In a bowl, stir the gluten-free flour with the water.
- Add the melted chocolate to the egg yolk mixture and add in the gluten-free flour mix.
- Delicately fold the egg whites into the mixture.
- Place in a greased tin and bake for 35 minutes at 180 degrees.

22 Palmer Street

NICKIE AIKEN

Italian Sausage Pasta

Serves 4

Prep time: 10 mins

Cooking Time: 1 hr 15 mins

Nickie Aiken is the MP for Cities of London and Westminster and former Leader of Westminster City Council. She received this recipe from a close friend.

Ingredients

- 1 large carrot
- 1 onion
- 1 glass of red wine
- 2 sticks of celery
- 6 Italian sausages
- Parmesan cheese (as much as you want)
- 200g chopped pancetta
- 320g of any pasta of your choice
- 500g passata

Method

- Finely chop the carrot, celery and onion (tip: consider adding 1 more onion and 3 cloves of garlic to enhance the flavour of the mirepoix).
- Take the sausages and remove the skins and

chop each sausage into chunks.

- Brown the chopped vegetables in a large heavy pan at low heat for 5 minutes.
- Add the pancetta to the vegetables and cook them for a further 5 minutes.
- Add the chopped sausages to the mixture in the pan and brown for 5 mins.
- Add the glass of red wine to the pot and increase the heat to a boil – this burns off any excess alcohol.
- Turn the heat down and add the passata.
- After 10 minutes, turn up the heat and bring the sauce to a boil.
- Once the sauce is bubbling, turn the heat down and leave the sauce to simmer for around an hour.
- Stir occasionally to keep the contents from sticking to the bottom of the pot.
- 10 minutes before the sauce is fully cooked, put your pasta into a boiling pot of water
- Cook the pasta for 8-10 minutes and then strain it.
- Serve with plenty of Parmesan cheese.



Extracted from *A Taste of Westminster*, a free online cookbook. Visit westminster.gov.uk

Delicious recipes to try at home from two local favourites, plus a comforting recipe from our very own MP



JONES FAMILY KITCHEN SIGNATURE STARTER

Pork Belly & Scallops

Serves 4

Ingredients

- 8 hand-dived scallops – shelled and roe removed. Ask your fishmonger for fresh UK scallops
- 500g pork belly – ask your butcher to bone for you
- 3 Brambley apples
- 200g Jerusalem artichokes
- 1 tsp lemon juice
- 150g double cream
- 100g brown sugar
- 1 pint chicken stock
- Sprig of thyme
- Sprig of rosemary
- 2 bay leaves

Method

- Pre-heat oven to 100 degrees C. Place the pork in a coverable casserole dish and cover with chicken stock and herbs. Place in the oven overnight (at least 6 hours). When it's cooked, press with a heavy pan while it cools.
- Turn the oven up to 165 degrees

C. Peel the apples and bake for 10-12mins – they should be soft but not coloured. Remove from the oven and carefully remove the core. While they are hot, place in a blender with the lemon juice and sugar and blend until smooth.

- Peel and dice the artichokes. Cover in a pan with water and add a pinch of salt once the water has boiled off and the artichoke is soft, remove from the heat and add cream. With a hand blender puree until smooth. This will keep at room temperature while you cook the scallops.
- Warm the portioned pork in a hot oven for eight minutes while you cook the scallops.
- Pan fry the scallops with a little olive oil and seasoning in a hot non-stick pan. 60-90 seconds on each side. Remove from the pan and rest for one minute.
- Put a spoon of each purée on each plate with two scallops and the pork to serve.

7-8 Eccleston Yards,
jonesfamilykitchen.co.uk

Royal Quarter Natural Food Hall

Much-loved Royal Quarter Cafe has a new name – the Royal Quarter Natural Food Hall – and a new-look. Passionate owner Doron Zilkha has transformed the popular café and shop into a “gallery-like space”, a bright and airy spot decorated with pieces by local artists. An array of organic groceries, wine and local farm cheeses are on offer, in addition to a sushi counter, bakery and hot food-to-go. “We aim to become Westminster’s best-loved food provider,” says Doron.
72-73 Buckingham Gate



Buckingham Palace Gin

Savour a taste of the Queen’s garden with a new premium small-batch London dry gin. Infused with citrus and herbal notes from 12 botanicals – many from the Palace gardens, including mulberry leaves and lemon verbena – the official gin from the Royal Collection Trust is 42 per cent abv and will be served at official events at the Palace.
Priced £40 for a 70cl bottle, available online at rct.co.uk/shop or from the Royal Collection Trust shop at 7 Buckingham Palace Road.



Small bites



HATCH 77

Looking for lunch inspiration? Try Hatch 77 in Pimlico Road, offering a range of options as a takeaway via JustEat or collection via its hatch. Paninis include halloumi, vine tomato and basil and smoked salmon, dill and cream cheese.

77 Wilton Road

THE WELLINGTON

The Vincent Square hotel has launched The Vegan Brasserie. Expect vegan tapas, vegan wines and vegan desserts with all ingredients carefully sourced, natural and, of course, plant-based. Home delivery is also available.

71 Vincent Square



Wild by Tart

Enjoy a slice of the Mediterranean without the air fare. Grilled fish, wood-fired pizza, vibrant salads and ice-cold rosé are on offer as part of a summer pop-up by the Eccleston Yards restaurant. Alfresco dining with social distancing measures in place and a QR code system used to place food and drink orders and pay by card. To book, visit wildbytart.com or email reservations@wildbytart.com
 3-4 Eccleston Yards



M Victoria

Embark on a culinary adventure around the world with a “globally-inspired” brunch, with a chance to go “bottomless” with a choice of drinks that include champagne, prosecco and even porn star martinis. Dishes hail from the Middle East (shakshuka), Japan (breakfast ramen) and America (short rib hash). From noon until 3pm every Saturday. Book in advance, mrestaurants.co.uk
 74 Victoria Street



All the latest food and drink news in the area, from gin fit for a Queen to a new vegan brasserie and do-it-yourself gourmet pizzas

BY JONATHAN WHILEY



QUILON

Michelin-starred Indian restaurant Quilon is offering bottle conditioned cocktails – including cask-aged Negroni and Persian lime and nori Margarita – from World of Zing to accompany its takeaway meals (email dine@quilon.co.uk or call 020 7821 1899). 41-54 Buckingham Gate

PIZZA PILGRIMS

Tuck into Neapolitan pizza with the satisfaction of making it yourself. Pizza Pilgrims’ frying pan pizza kits (£15 each) provide the ingredients to make two margheritas with simple instructions.

32-34 Buckingham Palace Road,
Pizzapilgrims.co.uk





One to watch

Against the odds and amid the gloom, there is an exciting new hotel opening on the horizon in Westminster.

BY JONATHAN WHILEY



ABOVE: The Dining Room; RIGHT: The Drawing Room



Five-star boutique hotel The Guardsman, a short stroll from Buckingham Palace (hence the name) is hoping to welcome guests from October. Featuring 53 bedrooms and six exclusive residences – including a penthouse with wraparound terrace – The Guardsman will have a ‘contemporary Art Deco style’.

The stylish Vandon Street property is part of Shiva Hotels, which counts five Hilton properties among its portfolio. With design practice Tonik Associates and Dexter Moren Associates – who led the architectural design of The Curtain and Shangri-La at The Shard – on board, it sees the opening as a new direction for the brand.

“This is definitely five-star, service-led, small and bespoke,” says general manager Eva Mount. “The interiors are stunning; it’s one of the most elegant hotels I’ve seen and I worked for Firmdale Hotels for 10 years, so I’m used to working in beautiful surroundings.

“There is something really special about this hotel I have to say; it’s cleverly designed, there is beautiful Tom Dixon lighting, there is parquet flooring and all the bedrooms have bespoke furniture.”

The hotel was due to open in spring, but was inevitably delayed by the Coronavirus pandemic. When we speak, Eva hasn’t seen the building since March and admits that there are adjustments to be

made ahead of opening its doors. “We were anticipating a club-like feel and atmosphere; food available all day long in the lounge on a complimentary basis if you ordered a drink, for instance,” she says.

“But the whole concept will have to go and everything will be served on an individual basis. In some ways it will be easier, because we are so small. People will feel more secure, because we have a core team from really strong five-star backgrounds who are able to adapt.”

The hotel aims to be “unmistakably British” with the lure of quirky embellishments, a restaurant serving seasonal fare and a selection of artwork in its public spaces with a nod to its location.

In an endearing touch, the hotel’s residences are all named after prominent names with a local connection including Nancy Astor, the first female MP to take her seat, and Margaret Grace Bondfield, a Labour politician, trade unionist and women’s rights activist.

Conscious of the environment and the need to look at its

sustainable credentials, the hotel will use 100 per cent renewable energy to supplement energy from solar panels installed on the roof and the building itself has been developed and certified under the 'Building Research Establishment Environmental Assessment Method.'

"We have looked at all aspects of the operation and we [will] try to use suppliers that service all the other hotels [locally] so we are reducing incoming traffic," says Eva.

Once open and in line with Covid-19 health and safety measures, guests will be subject to temperature checks on arrival, will be able to access their room with an app rather than a physical key and can order room service via integrated TVs.



“It’s completely different and much more contemporary than all the others.”

*Eva Mount, GM,
The Guardsman*

The hotel had hoped to operate a single-use plastic ban, but the pandemic has forced a rethink. It will now supply basic bathroom amenities with additional items on request.

Flexibility and a personal style of service is key, says Eva – if a guest would like a particular brand of coffee, for example, then the hotel will strive to source it – and it hopes to engage with the local community to make use of its exclusive-hire spaces, including a private dining room, drawing room and library.

Eva says she has been in close contact with many of the local hoteliers – “we have met most of them and they have all been very kind” – and has been making use of meeting space in nearby Conrad St James, St Ermin’s and Taj 51 ahead of the opening.

Victoria and Westminster is an area she once knew well. In the 90s, she worked at The Rubens as room division manager and spent time as head receptionist at The Goring, alongside the late George Goring.

“He was a really wonderful hotelier and so interested in people. He was very kind and you really learned about service.”

Eva says that returning to the area recently, she was “amazed” by its transformation in recent years. “It’s incredible, it’s such a different place with the big new development and the restaurants and bars. It also seems a much safer area than it was when I worked here.”

The Guardsman, a member of Preferred Hotels & Resorts, will open in October. 1 Vandon Street, theguardsman.co.uk

LEFT: The Library

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Councillor Jonathan Glanz has long been a prominent figure in the world of local politics. A practising solicitor until 1990 and founder of a property business, Glanz then became involved with community work, chairing the Marylebone Association and the Marylebone Millennium Commission, as well as supporting the work of charities and voluntary organisations.

He was first elected to represent West End Ward in 2009. In his time, the keen marathon runner has served in the Cabinet and has chaired and served on a number of committees.

Glanz was pivotal in transforming the position of Westminster City Council from 638th of the 650 constituencies in the country, into the top 10, through his former role as lead member for broadband and connectivity. He also served at MOPAC (Mayor's Office for Policing and Crime) at the GLA, advising on property issues and, as a member of the MOPAC Challenge, holding the Metropolitan Police Service to public account.

Most recently, he was elected Lord Mayor of Westminster – a role that sees the experienced community leader fly the flag for the constituency, and help address some of the issues facing those that live and work there. “The job is to be the first

Flying the flag

In his role as Lord Mayor of Westminster, Jonathan Glanz wants to provide opportunities for everyone

BY REYHAAN DAY

citizen of our great city, which is normally a very exciting and busy role, because we're a very exciting and busy city,” explains Glanz. “But, of course, this year is a year unlike any other. My appointment was at the height of the pandemic, and it was done via a virtual council meeting, without any of the normal tradition and ceremonial aspects.”

Despite the unusual circumstances, Glanz is determined to maintain the vision that he hoped would define his time in office. “My vision centres on inclusion. We have a diverse and exciting city, but there are people within Westminster who are excluded from what goes on.”

This sense of exclusion ranges from a lack of access to cultural activities, to homelessness and lack of education. “There are people in Westminster who have never been to the National Gallery or never seen a West End show – some of the things that make Westminster so special. But more importantly, people are also excluded from opportunities – in education, career enhancement, and to have a roof over their own head.



“It’s a huge challenge in Westminster; there is not the diversity of opportunity for everybody to find a home that is suitable for their needs and budget, as there may be in other places.

With this in mind, Glanz has partnered with Centrepoint, one of London’s prominent homelessness charities. “I chose Centrepoint because it was founded in Soho, which is in the middle of my ward; and because their focus is on young people. If you can help someone at the earliest possible stage of their life, then you have a chance at being able to get someone onto a pathway that will enable them to rebuild their life. We’ll put the focus onto the needs of these people, without undermining the work being done by St Mungo’s, St Martin’s-in-the-Fields, The Passage and West London

Mission, which are all doing excellent work.”

Glanz also hopes his mayoral term will be an opportunity to “celebrate the excellence in Westminster – whether it’s medicine, visual art, performance, retail, hospitality... all of these things are extraordinary in Westminster. It’s unlike anywhere else.” Drawing visitors to the area post-pandemic is

a priority. “We rely hugely on activity extending way beyond the boundaries of Victoria and Westminster, and we must encourage all of that back as quickly, sensibly and safely as possible.

“My role is ceremonial, but I will support colleagues at Westminster who will be working to ensure that, as soon as it can be safely reviewed, people can get back into something much more like ordinary activity, whether that’s theatre, restaurants or shops. We need to create a positive message around that, and to broadcast that message locally, nationally and internationally.”

Glanz hopes that the period of uncertainty will create a more welcoming place. “Yes, let’s have activity – but let’s try and do so in a way which is greener and less intrusive on the environment; let’s improve the position for pedestrians and cyclists; and let’s clean up the air and get some greening opportunities in place. Then, we’ve got all the stuff which was great about Westminster before, but people will be coming back to an even better place.”

What’s your favourite...

Hotel in the area?

Boring but The Goring. Its mix of high-quality service, intimate proportions and traditional English features make it unique.

Favourite café?

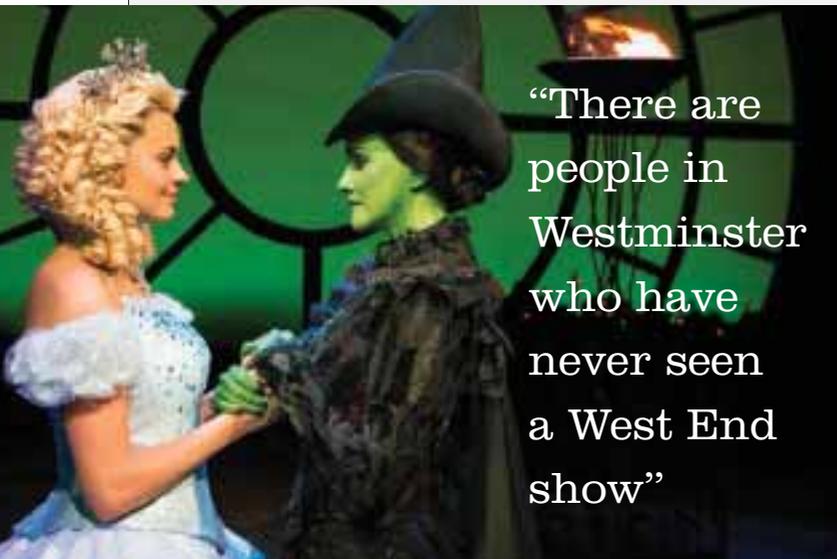
The cafés in Eccleston Yards provide a new and exciting addition to the local area in a quirky setting.

Favourite restaurant?

Zafferano. Wonderful Italian food and wines, and a great atmosphere.

Favourite shop?

Run and Become. The knowledge and commitment of the staff make this a specialist supplier of which the area can be rightfully proud.



“There are people in Westminster who have never seen a West End show”



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Jason's food odyssey

A foodie journey with Michelin-starred chef Jason Atherton

BY JONATHAN WHILEY

What is your earliest travel memory?

One of my earliest travel memories was when I ventured to Spain to look for experience in Ferran Adria's El Bulli with its three Michelin stars. Initially, I offered to work for free, which worked as I was taken on and became the first British chef to train at El Bulli – it was a brilliant experience.

What is the most memorable meal you have had on your travels?

My most memorable meal was at the Chef's Table at Brooklyn Fare, New York. It's more than the dishes: both here and at Frantzén, they capture the restaurant experience perfectly and the creativity on show is unbelievable.

What is the strangest thing you have eaten on the road?

Balut (an egg with a chicken or duck foetus inside) is one of the national dishes of the Philippines, where my wife is from. Once on a trip over there I thought I'd be brave and try a 12-week-aged egg – never again. Unforgettable and not in a good way!

What is your favourite travel souvenir?

An old Iranian kettle bought in Dubai. It was the first significant thing my wife Irha and I bought together when we met 18 years ago. Irha had just moved into my apartment in Dubai and we bought it. It's been in the family ever since.

What is your favourite hotel in the world and why?

It's got to be The Edition Hotels in London and NYC and



Brooklyn Fare



Balut



Badrutt's Palace



Dario Cecchini



Manny Pacquiao

Badrutt's Palace in St.Moritz, of course! I know I'm biased, but they truly are wonderful hotels that I'm so proud to be a part of. The Post Ranch Inn in Big Sur, California, is spectacular – the views are amazing.

What is the most unusual place you have been recognised?

At Dario Cecchini's restaurant in Panzano [in Chianti, Italy].

Who has been the most interesting person you have met on your travels?

Manny Pacquiao – my wife Irha surprised me by organising a meeting with him at his house in Philippines. I absolutely love boxing so it was absolutely amazing to meet him.

What is your desert island dish?

It would be pork – I could roast it or maybe do a nice confit. Then I'd have chilli and make a sauce out of it.

Jason Atherton runs Pavlova's bar and cafe, located within the Victoria Palace Theatre, 79 Victoria Street

Lullaby Trust

Safer sleep for babies

Founded in 1971, the charity raises awareness of sudden infant death syndrome (SIDS), provides expert advice on safer sleep for babies and offers emotional support for bereaved families. It has worked tirelessly to reduce the rate of SIDS deaths and, in 1991, following the launch of its 'Back to Sleep' national campaign, was able to reduce the number of deaths by 79 per cent. It has invested heavily in research – £12 million over the last 40 years – to allow a better understanding of why, when and where babies may be at risk of sudden and unexpected death. The charity is also commended for its far-reaching and effective bereavement support service, including the renowned 'Our Care of Next Infant Programme', which supports parents who have lost a child to SIDS when they have their next child.

lullabytrust.org.uk



They care

The work of charities, against the backdrop of the ongoing pandemic, has never been more important. We shine a light on four local charities doing their bit

BY KELLY-ANNE TAYLOR

Trussell Trust

Stopping UK hunger

A nationwide network of food banks, providing emergency food and support to people facing poverty throughout the country. In Victoria, the Trussell foodbank is located in Westminster Chapel and provides nutritionally balanced food packages to residents in the local area who are experiencing financial difficulty. Non-perishables are donated by church members and residents and volunteers work collaboratively to sort and package the food into food bags, while front-line care professionals identify people in crisis and give them a voucher. On taking their voucher to Westminster Chapel, people receive a warm welcome, a hot drink and their food bag. A community hub and a vital lifeline, during the Covid-19 induced UK lockdown, the church continued to help by offering home deliveries.

Buckingham Gate, trusselltrust.org.uk



5

other charities
in Victoria and
Westminster...

The Childhood Trust

Tackling child poverty

This Westminster-based charity was founded upon a simple vision: to support vulnerable children living in poverty in London. The trust funds charities and their projects by generating and matching donations from sponsors, primarily through online fundraising campaigns and partnerships. From

its 'Decorate A Child's Life' programme (where corporate volunteers transform children's lives by renovating their bedrooms) to its 'Meals That Matter' scheme that provides healthy hot meals for children and young people, the charity has been able to support 93,733 disadvantaged children across the capital over the last year. To tackle the impact of Coronavirus, the charity has launched its 'Champions for Children' match-funding campaign, created specifically to help disadvantaged children recover from the impact of the Covid-19 crisis.
18 Buckingham Palace Road, childhoodtrust.org.uk

THE FOUNDATION FOR INFANT LOSS TRAINING

Provides education in infant loss and bereavement, including e-learning distance courses.

*128 Buckingham Palace
Road,
foundationforinfantloss.co.uk*

WORKING WITH MEN

Supports boys and men to discover positive masculinity through school programmes, youth hubs and outreach work.

*34 Grosvenor Gardens,
workingwithmen.org*

VETERANS AID

Helps ex-servicemen and women in crisis, particularly surrounding homelessness.

*27 Victoria Square,
veterans-aid.net*

YOUTH BUSINESS INTERNATIONAL

A network of locally-based organisations supporting undeserved young business owners. Launched a 'Rapid Response and Recovery' programme, funded by Google.org, in the wake of the Covid-19 pandemic.

*11 Belgrave Road,
youthbusiness.org*

THE LISTENING PLACE

Founded in 2016 by a group of volunteers, it provides face-to-face support for those with chronic suicidal feelings.

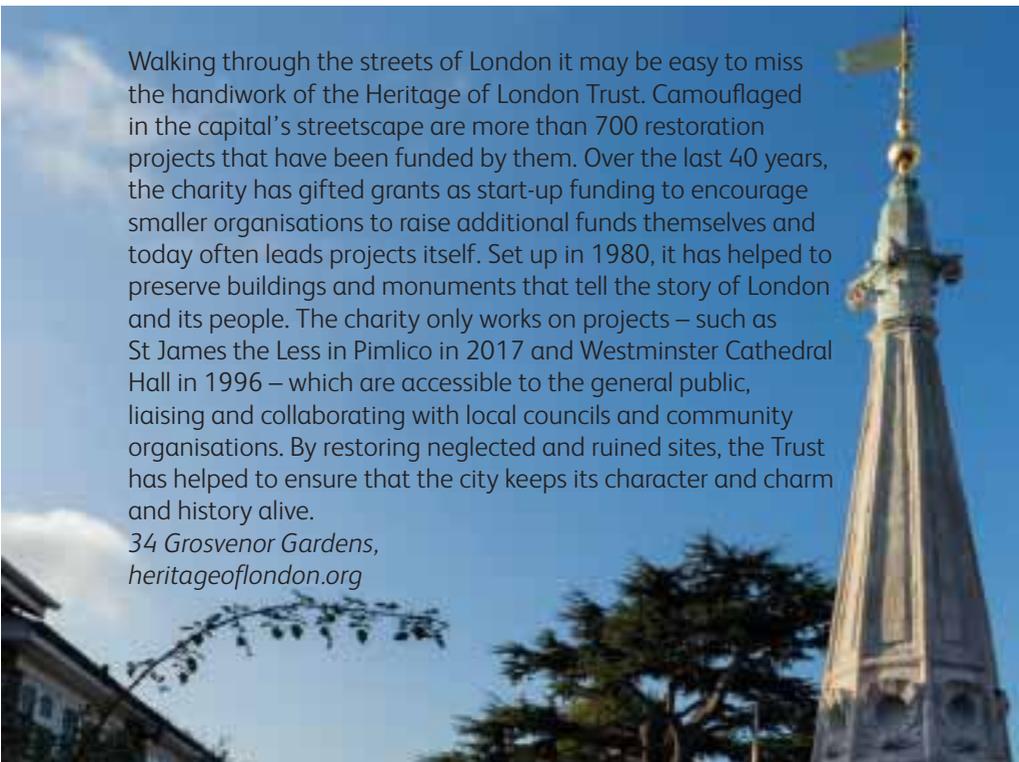
*3 Meade Mews,
listeningplace.org.uk*

Heritage of London Trust

Preserving London's buildings and monuments

Walking through the streets of London it may be easy to miss the handiwork of the Heritage of London Trust. Camouflaged in the capital's streetscape are more than 700 restoration projects that have been funded by them. Over the last 40 years, the charity has gifted grants as start-up funding to encourage smaller organisations to raise additional funds themselves and today often leads projects itself. Set up in 1980, it has helped to preserve buildings and monuments that tell the story of London and its people. The charity only works on projects – such as St James the Less in Pimlico in 2017 and Westminster Cathedral Hall in 1996 – which are accessible to the general public, liaising and collaborating with local councils and community organisations. By restoring neglected and ruined sites, the Trust has helped to ensure that the city keeps its character and charm and history alive.

*34 Grosvenor Gardens,
heritageoflondon.org*



Victoria is one of London's most important districts, mainly defined by Victoria Street, one of the city's main thoroughfares. The opening up of that broad avenue to traffic in the 1860s transformed the area and attracted many European investors, among them the German Kaiser. He invested in many projects, but he also built his own residence on Victoria's main road for his use when visiting his grandmother Queen Victoria. More than 50 years later, Britain and Germany went to war and all German property was confiscated, including the Kaiser's house whose grand façade I still remember in the 1950s, standing next to the Albert Public House in Victoria Street.

The pub was named in honour of the Kaiser's uncle, Prince Albert, who was the Queen's consort, but it was made to serve as a hospital for British wounded during the First World War. German Zeppelins bombed London at random in the early part of the war and a few missiles fell on Victoria, but they never hit the Kaiser's house. The German Luftwaffe lost interest in attacking London after the loss of their aircraft, so the decision was taken to concentrate their airpower on supporting their troops in the trenches in France.

The city had to wait for nearly a quarter of a century before the next visit of the Luftwaffe, one of its special targets being British administration buildings centred on Victoria. They all were treated to a liberal scattering of incendiary bombs; these relatively small devices were lethal. With the

Victoria at war

width of a drainpipe and less than three feet long, they could start a spread of fires which could be more deadly than high explosive bombs.

The district was full of early Victorian buildings, which burned like torches, so fire-services were called in from far outside London during the nights before Christmas 1940. There was little sleep for anyone





Winston Churchill
inspects the ruins
of the House of
Commons after
a night raid on
10/11 May 1941

© Alamy

As we struggle with a virus many refer to as ‘the invisible enemy’, author Peter Matthews reflects on his personal memories of life in Victoria during the Second World War

with firemen’s blackened faces lit by raging infernos and betraying a tiredness which left them working like zombies trying to hold back the conflagration of one great old Edwardian building after another.

To create terror to overlay the firemen’s fatigue the German bombers dropped bombs into the midst of the furnaces which often buried men and machines in blazing embers. My father-in-law, who was one of the band of firefighters, was fighting a losing battle against the flames. He recounted to me how some fire officers were issued with revolvers to ‘discourage’ men from facing the impossible task of quenching a volcano and just running away to leave it to burn.

I was not a witness to that terrible night but as I worked in an office in Victoria Street at the time, I left my commuter train the next morning following a raid to stare unbelieving along with others at the overnight change. Central London had disappeared into ash blackened remains and many familiar buildings had disappeared. We could not believe it.

A few landmarks escaped the flames such as the Victoria Palace Theatre where the Crazy Gang entertained such fans as the King and Duke of Edinburgh with antics which justified their name.

The BBC broadcast live music regularly from the theatre every Sunday for the war’s duration, while at the other end of Victoria Street, Lord Boothby was on fire watch duty in the Houses of Parliament.

That night he had a decision to make; save The Great Hall – built by the son of

FROM TOP: Damage to 60-80 Hugh Street (left), 75-85 Hugh Street (right), December 1940

V1 strike on Hudson's Place, Victoria Station, 1944

Both images: © Westminster City Archives

The Zimmermann Telegram



of a centre of excellence in espionage. It began in Room 40 in the Old Admiralty buildings in 1914 by the cracking of German codes, virtually ending the First World War by deciphering the Imperial German Diplomatic Code containing the Zimmermann Telegram.

The secrets disclosed by deciphering that telegram brought the United States into the war on the Allied side and left Germany little choice but to sue for an Armistice. The interwar years were not the Secret Services' finest hours but the early days and weeks of the Second World War showed the resilience built on

the achievements of Room 40 and enabled Bletchley Park to further develop its deciphering skills which would have such an impact on the course of the war.

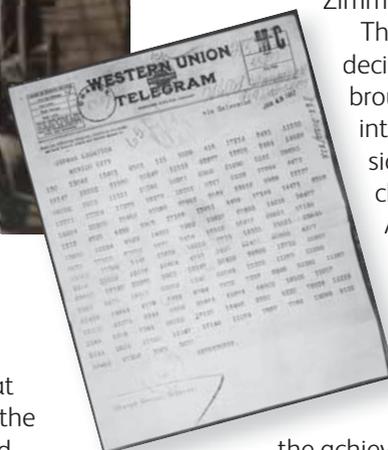
Unfortunately the patience of the Russian KGB in espionage led to a rotten core developing in the British security Services in the creation of the Cambridge Spy Ring led by Kim Philby. As a result, the American CIA distrusted the effectiveness of British Secret Service until the memory faded, but now with the passage of time, the relationship has improved again.

The security world is now forming a more cohesive approach between centres of operations, of which one is based in Victoria's environs. That is not surprising as Victoria is at the centre of government administration with no important government department more than a short walk to the centre of power in Downing Street.

William the Conqueror – from the flames of the old House of Commons. He decided The Great Hall, scenes of history including the trial of Charles I, should be saved.

The following day a famous photograph of Churchill standing among the smoking ruins of the House of Commons with the inevitable cigar appeared in all the newspapers. The office where I worked whose occupants had designed the portable Mulberry Harbour that was towed over to France to make D-Day a possibility, was saved by another fire watcher. He threw an incendiary bomb out of the window before it exploded so my office building stood alone among the ruins. That is until the developer's demolition balls crashed through the walls of 28 Victoria Street in the 1980s to form a part of the foundations of the New Scotland Yard building.

Much of Victoria's district was dedicated to the British Secret Service during the two wars with its history of triumph and tragedy in the development of a reputation





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Amaya



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