

HAMMERSMITH LOCALS

AUTUMN



BROOK GREEN | BRACKENBURY VILLAGE | RAVENSCOURT PARK



Annabel Moeller



SHARP SHOOTER

Local photographer Annabel Moeller steps out from behind the camera lens and reveals a few tricks of the trade

‘I think you have to love meeting new people. Then you’ve got to be able to work out what makes each individual tick – and do that pretty quickly – and gain their confidence.’

Photographer Annabel Moeller is explaining her approach to the often tricky business of putting clients at ease in front of the camera. ‘Many do get anxious,’ she adds. ‘But if you’re kind, let them know you care and make it fun, it will almost always work out well.’

Over the last 20 years Annabel has carved out a highly successful career and not just as a portrait photographer – far from it.

Past commissions have included reportage in the world’s hottest trouble spots, such as Afghanistan, Iraq and Somalia, working in the performing arts, fashion and corporate worlds and interiors and food and drink shoots.

Annabel came to photography via a circuitous route. Having got a place at the London College of Fashion, she soon realised that the rag trade wasn’t for her. She then landed a job as a picture researcher at Camera Press, the UK’s leading picture agency. ‘It had some of the world’s best photographers on the books and I was inspired; looking at the shots, I saw history and the world unfolding in front of me.’



Following her stint there, Annabel headed for Australia on a six month trip. She stayed 16 years. 'I got a job as a photographer's assistant and then set up on my own. The Australian Opera was one of my first regular clients and I also worked for the *Sydney Morning Herald* newspaper – and that has really stood me in good stead. You have to be prepared to do everything; it could be a plate of food one moment, a building the next, then a portrait, then an interior shot and so on.'

Returning to the UK a decade ago and settling in Brackenbury Village, Annabel has built a wide-ranging private and commercial client list (among the latter are the English National Ballet, the House of Lords and Moët Hennessey).

She now exclusively uses digital. 'The last job I did on film was the 2000 Olympics in Sydney. For me, the beauty of a digital camera is that I can show the client the pictures during the shoot; then it becomes a collaborative process and they have a clear, reassuring idea of what the images will look like before I leave.'

Perhaps surprisingly, Annabel is not remotely precious about camera phones. 'I love the fact that everyone can be creative and take photographs on their mobile.'

Working, as she does, across all photographic genres, Annabel is happy to take both location and studio commissions. And, as she admits, she still has one ambition: 'One area which I haven't done – and I would love to do – is movie stills. So, if there are any directors or producers out there...'

Annabel Moeller Photography

Tel: 077942 88846

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* To read more about Annabel Moeller visit www.keepthingslocal.com



Jason Briggs

A BUSINESS BUILT ON EXCELLENCE

The Kitchen & Loft Company is celebrating a decade in business. From loft conversions to kitchen extensions and full house renovations, Jason Briggs and his team have the expertise and experience to take even the most challenging project from initial design to build completion

When Jason Briggs, owner of the Kitchen & Loft Company, says that he provides a full design and build service right up to final delivery, he really means final. 'When we hand over a kitchen the client should be able to walk in and cook and, with a loft conversion, the bathroom should be tiled, fitted and ready for use.'

And Jason is equally no-nonsense in his approach to pricing. 'We quote for the finished project. I make a point of explaining the complete budget – and that means the build

cost and the likely spend on fixtures and fittings. Then, once we've agreed a price, it's fixed. We never ask the client for more money.' Listening to Jason's clear-cut business philosophy you sense why he has built such an excellent reputation in Hammersmith and Shepherd's Bush. He's justly proud that the Kitchen & Loft Company offers such a dedicated service. 'We're a one-stop shop from initial meeting to completion,' he explains.

'We have an in-house designer to draw up spatial and structural plans; we guide clients



through the planning and Building Control process and we know how to work best with planners to ensure that our applications run smoothly and on schedule; and, of course, our build teams have the expertise and experience to work on all ages and styles of property.'

While Jason is a born and bred West Londoner – he moved to Loftus Road in 1988 and now lives just off Askew Road – his early career was spent abroad. 'I spent 15 years building factories and managing supply chains in the Far East. But I ended up spending two weeks in every six away from home and, when my first son was born, I found that I was missing too much family time.'

Looking to apply his construction and managerial skills back home, chance then intervened. 'I was renting a house in Brackenbury and saw a team working on a loft. I liked what I saw, introduced myself and proposed doing a trial conversion with them. I then bought a property and so that first project was actually my own loft. From there the business expanded into kitchen extensions and whole house renovations and we're now celebrating our tenth birthday.'

The Kitchen & Loft Company is a traditional building operation. 'We do not sub-contract out our projects,' says Jason. 'All our teams consist of permanent staff and my key people have been with me for at least five years. Each site has its own foreman and I visit every site every day. We have weekly site meetings and clients can always call me direct when they need to.'

With 85% of new work coming from personal recommendations, Jason is always more than happy to show clients around previous projects. 'From day one you'll know exactly what to expect from us,' he says. 'We enjoy what we do and this is reflected in our work. We're happy to meet any challenge, we work creatively and we deliver the highest standard of workmanship.'

The Kitchen & Loft Company

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Email: info@thekitchenandloftcompany.co.uk

www.thekitchenandloftcompany.co.uk

* To read more about Jason Briggs visit www.keepthingslocal.com

EDITOR

Welcome to the autumn issue of Hammersmith Locals, the magazine dedicated to showcasing the independent businesses which do so much to give W6 its unique character.

For this edition, I've enjoyed catching up with some fascinating locals. Brackenbury Village-based photographer Annabel Moeller steps out from behind the lens and reveals a few tricks of the trade; we meet the close-knit team at the Andover Arms; and John Collins looks back on 37 years of his family motor repair business.

Also in this issue, James Fitzgerald of Flynn's Pub & Townhouse tells us how he has re-invented the business and we step over the threshold of Emery Walker's Arts and Crafts house on Hammersmith Terrace.

We welcome all feedback about the magazine and if you'd like to be included in the next issue, do get in touch.

CONTACT US

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THE BEST OF BRITISH

Wine expert Thor Gudmundsson explains why still wines are a challenge to produce in the UK

British producers have been getting some fantastic results with sparkling wines made in the style of Champagne, even out-performing established brands at international competitions. However, the situation has been less rosy on the still wine front. Why is that?

In a nutshell, the climate of the British Isles – just like in Champagne – is marginal for growing and maturing grapes. But unlike still wines, Champagne-style wines are heavily assisted by the addition of sugar: both the '*liqueur de tirage*', which is added to get the secondary fermentation in bottle, and the '*liqueur d'expedition*', which is added at the final stage, are a mixture of sugar and wine. Simply put, they help to turn harshly acidic, borderline drinkable wines into a premium product!

However, some UK producers are rising to the challenge. In almost tropical Monmouthshire, David Morris makes wine at Ancre Hill, his family estate. The Chardonnay and Pinot Noir produced there are rare examples of successful British still wines; the fact that they are farmed organically and bio-dynamically makes it no less of an achievement and undoubtedly contributes to the quality of the fruit.

We're also getting tiny quantities of Ancre Hill's sparkling *Blanc de Blanc* Chardonnay, so drop in and sample some excellent British still and sparkling wine.

The Brackenbury Wine Rooms

111-115 Hammersmith Grove, W6 0NQ

Tel: 020 3696 8240

Email: brackenbury@winerrooms.london

www.winerrooms.london/brackenbury

Advertorial



John Collins

IT'S A FAMILY AFFAIR

Three generations of the Collins family has been running Hammersmith's go-to garage for almost four decades

Chances are, if you've had your car repaired, serviced or MOT-ed in W6 then you'll know Collins Motors. Operating from the same garage in Trussley Road since 1980, there are now three generations working together.

'We're really proud of that,' smiles John Collins. 'I started the business with my dad Sean in 1980, He's 82 now, and still involved, and my brother Brian runs another branch in Park Royal. My son James and my nephew Richard work here with me and Brian's son Jack is with him.'

Collins Motors' five-man team handles the mechanical servicing of all models. Clearly, with 95% of

customers being regulars, the family has a winning formula – and that is reflected in the company motto: Old-fashioned Courtesy and Modern Technology. 'To do a proper professional job you must have the latest equipment and software – we're always investing in new kit,' says John.

'But, equally importantly, I really believe in good manners. So, if we find that any extra work is required on a car, then we call the owner straight away. We don't go ahead and add a couple of hundred quid to the bill. That's just not us. We let the customer make the decision, then there's no surprise later on.'

The Collins customer service ethos also applies to MOTs. 'When there's a problem we offer a free re-test period,' John tells me. 'If you get the repairs done – and it doesn't have to be by us – and return the car within seven days, we won't charge for the re-test.' Using plain English is another promise. 'When we replace a part we keep the old one to show the customer and explain what it does. Everyone likes to see what they're buying, don't they?'

Over the last 37 years the Collins family business has become part of the local community. 'That's lovely,' says John. 'And the funny thing is that now we get "youngsters" in who I used to see in pushchairs. I suppose their parents tell them to bring their cars here!'

Collins Motors
232 Trussley Rd, W6 7PS
Tel: 020 8741 9766/7
www.collinsmotors.co.uk



Susan Harker

MOVING ON UP!

If you learn to move well and understand your body, the effects can be dramatic and life-enhancing. Susan Harker explains...

Specialising in corrective exercise and Pilates, Brook Green resident Susan Harker has developed a thriving practice based at Hammersmith's Novotel London West Hotel. Susan passionately believes that movement is integral to good health – posture, core strength, toning, flexibility – and achieving a better quality of life.

Whether for daily aches and pains or to treat a specific injury or problem, Susan tailors her scientifically-based training programmes to the individual needs of each client. Here she describes the positive impact of corrective exercise on the lives of two of her 'regulars', Betsy and Victoria.

Case Study No. 1: Betsy

'When I met Betsy, she was suffering from lower back and hip pain, sciatica and had undergone a partial knee replacement. Betsy is the primary carer for her partner; she has to assist him with all sorts of tasks and this puts great demands on her body and, in particular, her back.

I created a practical programme that used corrective movement patterns to strengthen Betsy's core and enhance her posture and flexibility. This, in turn, made her feel more confident about her balance and coordination when helping her partner.

As a result of our work Betsy has become 'body aware';

Advertorial

she knows how to manage her weaknesses and which exercises to use to fix any niggles. She has trained with me for 12 years and, aged 76, she says that she 'jumps out of bed without hesitation' and 'feels strong and physically well.' The transformation has been amazing.'

Case Study No. 2: Victoria

'Getting fit is never easy but with a baby to look after, it can seem a distant goal. When I met Victoria her son was just eight months old and she was about to resume her high-pressure City career.

Victoria was feeling stiff and suffering from back pain. She had clearly defined goals which were, in essence, to get back to moving freely and doing all the things she loved. With limited free time, we trained at her home. Firstly, using my holistic training, I assessed Victoria's lifestyle; this was essential if I was to understand the full picture and design an effective training regime.

The programme I devised was straightforward and used Pilates core strengthening exercises to relieve Victoria's back pain and then, with time and consistent work, to improve her flexibility, toning, strength, posture and all-round fitness. She says that she is now 'back in the game' and relishing challenging herself further.'

Movement For Life

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susan@movement-for-life.co.uk
www.movement-for-life.co.uk



Chintan Suraya

A HOME AWAY FROM HOME

Informal, comfortable and traditional, The Andover Arms in Brackenhurst Village is a hidden gem

You may have to search quite hard to find The Andover Arms in the heart of Brackenhurst Village, but the quest is well worthwhile.

Tucked away in the terraced streets, it is the epitome of an old-fashioned, intimate English pub. In fact, the locals will tell you that they regularly appear in photographs taken by tourists eager to sample a proper London pub atmosphere and lured to Hammersmith by The Andover's impressively high rating on TripAdvisor.

Suraya, the New Zealand-born Bar Manager, probably sums up the pub's appeal best. 'I only started working here in July and this is my first time

away from home. I love it. The pub has such a cosy feel. It's homely and you feel you're part of a local community, everyone talks to you and is just so friendly.'

Suraya is not the only recent addition to the Andover's tight-knit team, although the other recent arrival is actually a much-loved old face. Chintan, the Head Chef, worked at The Andover a few years ago and built a superb reputation for the quality of his cooking. He has now been tempted back, to the delight of the regulars.

'The food we prepare really reflects the nature of the pub, uses the best fresh ingredients and changes according to the

seasons,' he says. 'In essence, we serve hearty, old-school food with a twist, for example shoulders of lamb, steak, pies and fish. Also, our Sunday lunch is always incredibly popular.'

The Andover's wine cellar has an excellent selection of bottles from all corners of the globe and, since it is a Fuller's pub, there's no question about the quality of the ales. In fact, in 2014 The Andover won Fuller's Pub of the Year, beating 386 other establishments; lessee Tom Gavaghan and his team were praised for 'keeping an exceptional bar and running a fantastic kitchen.'

That says it all about this perfect local!

The Andover Arms

57 Aldensley Road W6 0DL

Tel: 020 8748 2155

connect@theandoverarms.com

www.theandoverarms.com



Georgie Knight

THE PERFECT FINISH

Whatever the size and scope of the job, Georgie Knight of Ozmas Decorating is the ultimate painting and decorating professional

Among her many happy local clients, and they include homeowners, landlords and residential and commercial agents, Georgie Knight is known as a perfectionist. With 20 years' experience in the high-end painting and decorating trade, she has a reputation for working fast, delivering highly satisfactory results *and* leaving your property spotless at the end of the day.

Georgie moved to London from Ireland in the mid-1980s. After several years living in Hammersmith, she settled with her husband Justin and two young sons in Acton and set up her own successful painting and decorating

business (Ozmas Decorating). It now operates all around West London.

Georgie's extensive experience means that she is able to quote realistically for a job *and* to give a sensible deadline for its completion. 'We quote on every type of job size ranging from painting a single front door to full interior and exterior redecoration of a six-plus bedroom house – and everything in between,' she says.

'We always listen carefully to what the client wants and, if asked, give objective advice about colour choices and which paints are best suited to achieving a specific look, finish

and style. Most importantly, we can also advise about how to easily avoid any unnecessary labour costs and material expense.'

As well as working on private houses, Georgie and her team also handle all types of commercial projects. Whether you are a landlord looking to lease premises or are an incoming tenant, she can provide the exact service – from white box finish to bespoke franchise standard – to suit your needs.

Ozmas Decorating offers interior and exterior painting and decorating, wallpapering and colour consultation. For a free consultation, call Georgie on 07772 636 000.

Ozmas Decorating
42 Davis Road, W3 7SG
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info@ozmas.co.uk
www.ozmas.co.uk

To find out more about Georgie Knight visit www.keepthingslocal.com



Warren
Hagues

DESIGNED TO LAST

Architect Warren Hagues discusses the importance of designing homes that work now and in the future

When designing new housing it's important to keep in mind the 'Lifetime Homes Standard'. Put simply, this is a set of 16 key criteria that provide a practical model for making homes adaptable and accessible in the future.

The purpose is to enable owners/occupiers to stay in their home from birth to old age and to cope with any illnesses or mobility issues that may occur along the way. At CPA Ltd we always follow this approach, addressing potential changing needs so that homeowners will be able to live in their properties without having to move or put them on the market.

For example, this can mean considering how to give a room multiple uses or to create a living space that can be used safely without introducing the sort of institutional aesthetic that most people dislike in their homes.

Just recently, I've been reminded of the need for flexible spaces that allow easy adaptation – the prospect of spending four weeks on crutches has had that effect! So, whether a home needs to change to accommodate a growing family, to cater for someone with reduced mobility or to create an office, there's a very good reason to design for the one certainty in life: change.

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Matt Parkes

CAFE CULTURE

Goldhawk Road's first speciality coffee shop is open for business

'We've been open eight weeks and I took my first day off yesterday,' Matt Parkes of Swallow Coffee Shop on Goldhawk Road, smiles. 'Mind you, I was at home doing paperwork and I called in twice. It's inevitable when you're passionate about a business.'

With its stylish exterior, Swallow is a distinctive addition to the neighbourhood. 'I'd been wanting to open an independent coffee shop for a few years and there wasn't one on Goldhawk Road,' says Matt. 'I walked past this building – I only live five minutes away – saw it was empty, rang up and that was that.'

Matt's ethos is to 'go the extra mile' with excellent coffee and delicious fresh food, snacks, cakes and pastries (including vegan and gluten-free options). 'Our coffee from Ozone is superb as is our unhomogenised Brades Barista milk. We also serve a wide range of teas and freshly baked goods.

'We take pride in creating a relaxed environment,' Matt continues. 'Our experienced baristas, Jo and Ayesha, are welcoming, we're dog-friendly, we offer free babyccinos and we're happy to host meetings for local groups and cater for parties. So far a real cross-section of people has come – and that's perfect. I see Swallow as a centre for the community.'

Swallow Coffee Shop

75 Goldhawk Road, W12 8EH

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www.swallowcoffeeshop.com

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James Fitzgerald

A NEW ERA DAWNS

With highly-rated accommodation and an imminent refurbishment, Flynn's Pub & Townhouse is a business transformed...

You could say that James Fitzgerald, the tenant of Flynn's Pub & Townhouse on Dalling Road, has the perfect background for a trade that's all about people. A qualified psychologist, he practised in Ireland and Canada before deciding that he was better suited to the hospitality industry.

'I'm one of those who hate nine to five, so I love what I'm doing,' James admits. 'Mind you, in this job, sometimes the psychology experience comes in handy!'

Before he took over three years ago, Flynn's had a chequered reputation. Now the story could not be more different. 'We're a friendly team and we've really focused on moving on from that old

image and create a warm, welcoming atmosphere,' explains James.

Perhaps nothing reflects Flynn's impressive re-invention more than its top-rated accommodation. 'Many people don't know about our rooms,' says James. 'We have 12, and they're all deluxe doubles or suites. We're rated in the Top 10 places to stay in London on Booking.com and Expedia and in the Top 20 on TripAdvisor. We're so proud of that.'

If you're stuck for space with friends and family coming to visit, James would be delighted to welcome your guests – with a special offer: 'if you book directly with us rather than online, we'll give you a 15-20% discount'.

Advertorial

This autumn will see Flynn's interior and garden area being refurbished and, after that, James will be putting on events such as quiz nights, live band sessions and even art exhibitions in conjunction with the Polish Centre.

The transformation has been hard work, but James is thrilled at the result: 'Flynn's now has a great local following, with a mix of ages and lots of families from Brackenbury Village. We've got an excellent selection of real ales and craft beers, we're open for breakfast, lunch and dinner and our traditional Sunday carvery is a big draw. I'm just delighted that we're becoming a real community centre.'



Flynn's Pub & Townhouse
73 Dalling Road, W6 0JD
Tel: 020 8563 1713
info@flynnshammersmith.co.uk
www.flynnshammersmith.co.uk



Fiona and Joe Miller

RED CARPET TREATMENT

Whether you want an Axminster or a shagpile, man-made fibres or wool, Joe and Fiona Miller will help you choose the best carpet for your home...

If you're going to be inviting friends and family round over the coming Christmas season – and you want to make sure your home is looking at its best – then autumn is the perfect time to consider replacing your old and fraying carpets.

A new carpet is a long-term investment and one that can be expensive. So, it definitely pays to do some careful research in advance to ensure you get exactly what you want. Whatever your previous level of knowledge, as a first port of call Joe and Fiona Miller of the Carpetstore always advise their customers to consult The Carpet Foundation website (www.carpetfoundation.com).

The site has a wealth of independent practical information about every possible carpet type and how to choose the correct one for the different rooms in the house.

For example, choose tough, hard-wearing carpets for the stairs and hallways, softer ones for the bedrooms and deeper ones for the living

room (the Carpetstore's own website is also an invaluable source of advice).

Joe and Fiona pride themselves on stocking a wide selection of different carpets in a variety of manmade and natural fibres and a vast array of styles and colours. And, of course, customers are always welcome to take samples home with them to check how the colours and hues work with their domestic lighting and decor.

Most importantly, the Carpetstore team is always crystal-clear about costs (including underlay and fitting), ensuring there won't be any unexpected bills landing on your doormat. The only surprise should be a good one; of just how wonderful your new carpet looks when it is *in situ* in your home.

The Carpetstore

156 Goldhawk Road, W12 8HJ

Tel: 020 8749 9340

Email: carpetstoresb@aol.com

www.thecarpetstore.info

Advertorial

LOCAL HISTORY

The Thatched House was built in the 1850s and was the last pub in London to be serviced by the dray horse from the Young's Brewery in Wandsworth — yet we're anything but old and stuffy

Lots of space and an airy conservatory mean we're perfect for mid-week catch-ups with friends, groups of lazy Sunday Roast grazers, parties and events. We promise to make you feel at home the moment you step through the door



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WLAC Team

Grove Neighbourhood Centre



PUTTING CHILDREN FIRST

West London Action for Children is celebrating its 100th anniversary

Over the last 100 years, West London Action for Children (WLAC) has constantly adapted, reflecting society's attitude towards children in crisis. One thing, however, has never changed: its mission to help vulnerable children in Hammersmith & Fulham and Kensington & Chelsea.

Founded in 1917 to address 'the problems of moral evils affecting children', WLAC is now a professional charity funded entirely by grants and donations. It is staffed by highly qualified psychotherapists and counsellors who offer tailor-made individual and family therapy and run projects in schools and a drop-in centres.

Where troubled children may once have been seen as objects to be removed from irresponsible parents and problem homes, they and their families are now regarded as clients and receive the highest standard of care. WLAC's work, originally an intervention in desperate situations, is now dynamic, solution-focused and client-orientated.

The charity currently helps 500-plus clients and has an annual expenditure of £500,000. WLAC has just launched a centenary appeal with the aim of raising £100,000 to support the delivery of its services; if you can help this remarkable local charity, do get in touch.

WLAC, 15 Gertrude Street, SW10 0JN

Tel: 020 7352 1155

Email: team@wlac.org.uk

www.wlac.org.uk

What's on: AUTUMN FÊTE

Get ready for the GNC Autumn Fête on Saturday 14th October 1-3pm

We will be having our usual spectrum of delightful stalls and fun activities on the day: Jewellery, Clothing, Shoes and Accessories, Clairvoyant, Tombola, Gifts, Home Bake, Books Plants, Bric a Brac, Hot food, and Kid Games, not forgetting the Raffle!

We have the most fantastic top prizes this year: Brasserie Blanc £100 Voucher, River Café Lunch for Two, Grosvenor House – Tea for Two, Hilton London Bankside – One Night Stay for Two including Breakfast, and a Cote Brasserie £100 Voucher, plus many more exciting prizes.

Please pop into the Centre to get your raffle tickets before they are all sold out. A book of four tickets only costs £1, it would be crazy not to have a go.

We look forward to seeing you on Saturday 14th October at 1pm!

Grove Neighbourhood Centre

7 Bradmore Park Road, W6 0DT

Tel: 020 8741 3321

info@groveneighbours.org.uk

www.groveneighbours.org.uk



Tool Chest

68 Iffley Road, W6 0PF

Tel: 020 8748 7912

ian@toolchestshire.co.uk

www.toolchestshire.co.uk



Advertorial

What's On: THE HEPSIBAH GALLERY

112 Brackenbury Road, W6 0BD | Tel: 07730 596303 | www.hepsibahgallery.com

Carol Cox, 7-13 September



After spending time curating and organising exhibitions for other artists, Carol Cox is now focusing on her own painting. Her work draws inspiration from Abstract Expressionism and the colours, light, textures and history of the Mediterranean

Thurs 7th Sept: Private view 6-8pm

Fri 8th: 12-7pm. Sat 9th: 10am-6pm

Sun 10th: 11am-4pm

Mon 11th – Wed 13th: 12-6pm

Or by appointment: 07986 466274

Cost of entry: FREE www.carolcox.co.uk

Hannah van Bergen, 28 September-4 October



British artist Hannah van Bergen brings her lively, contemporary cityscape paintings and very popular “Deckchairs” series to the Hepsibah Gallery



Thurs 28th Sept: Preview view 6-9pm

Fri 29th: 11am-8.30pm. Sat 30th: 10am-6pm

Sun 1st Oct: 10am-4pm. Mon 2nd - Weds 4th: 11am-8pm

Or by appointment: info@hannahvanbergen.co.uk / 07749 971431

Cost of entry: FREE

www.hannahvanbergen.co.uk

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LOCAL LISTINGS

DENTIST - Ron Baise



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5 Glenthorne Mews
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info@92dental.co.uk
www.92dental.co.uk

DRY CLEANERS - Mike Moran



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W6 9NH
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LOCAL RATES

If you would like to advertise in our Winter issue (published in November) we would love to talk to you now. Our rates are listed below. Discounted rates are available when booking a series of advertisements

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For more information or to make a booking, please contact Nigel on 07956 391739 or email nigel@keepthingslocal.com

We look forward to doing business with you.

WHAT'S YOUR STORY?

Get in touch if there is a local character, local charity or good cause you think should feature in these pages. And, if you think there is an unsung hero whose outstanding work benefits your community send us an email: nigel@keepthingslocal.com

As ever, the magazine also appears on our website www.keepthingslocal.com and as a downloadable PDF. We send out regular email newsletters and interact with locals and advertisers via social media.

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In addition to publishing local magazines Keep Things Local builds and maintains websites, provides photographic services, creates marketing materials, organises pop-ups and events... If you need help running your business call Nigel on 07956 391739



WEST LONDON'S TIME CAPSULE

The Arts and Crafts interiors of Emery Walker's House are open to the public after 18 months of extensive restoration work. Step over the threshold and you enter a period gem...

'I visited 7 Hammersmith Terrace yesterday and was enchanted with the house. There is no other (William) Morris interior in London to equal it . . . this house must be preserved.'

This plea was made by Sir John Betjeman over 50 years ago. The subject was Emery Walker's House, a mid-terrace property near the Black Lion pub. Other than a blue plaque stating, '*Sir Emery Walker, typographer and antiquary, lived here 1903-1933*' there is nothing to give a clue to the treasures inside. However, behind the front door is an impeccably preserved Arts and Crafts interior that has barely changed in over a century.

Emery Walker was born in 1851 and lived in Hammersmith from the age of seven. He joined Chiswick's Typographic Etching Company at a time of pioneering advances in typesetting and the printed reproduction of illustrations and photographs. Having found his niche, in 1886 Walker started his own company and it built a reputation for using photogravure, a technique that faithfully reproduced photographic tones.

As his professional fortunes improved, Walker first bought No. 3 Hammersmith Terrace in 1879 and then moved to No. 7 in 1903. He soon came into contact with William Morris, who lived at Kelmscott House, and a friendship grew between the two based on their shared artistic tastes and socialist beliefs.

Walker furnished his home with carpets, curtains, wallpapers and furniture from

Morris & Co. On the hall floor is Morris & Co linoleum, all the rooms are lined with Morris wallpapers and there are also personal mementoes of Morris himself, including pairs of his spectacles.

Sir Emery Walker died in 1933 and the house was inherited by his daughter, Dorothy, who stayed on at No. 7, preserving the interior intact, until her death in 1963. Dorothy, in turn, left the house to her companion, Elizabeth de Haas, who lived there until 1999. She established The Emery Walker Trust four months before her death and, after safety measures were completed, No. 7 was opened to the public in 2005.

In April the House re-opened after an 18-month closure for restoration work; this required the removal and cataloguing of 6,000 items. Now everything is back in place and volunteers will be hosting tours at 11am, 1pm and 3pm on Thursdays and Saturdays until 25 November. Each tour is limited to eight visitors and must be booked in advance.

Sir John Betjeman would be delighted to learn that one of the UK's most significant houses exists in the condition that he found it – and that visitors can still step back to the Arts and Crafts age.

Emery Walker's House

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