

thecourt

ARTS, CULTURE AND COMMUNITY NEWS FROM
HAMMERSMITH & FULHAM AND EARL'S COURT

March/April 2024



SPRING

ST PATRICK'S DAY
A musical celebration

SPRINGTIME FEAST
Inspired by the East!

BEAT THE STREET
Explore Hammersmith and Fulham



Keeping
Life Local

SPRING HAS SPRUNG!

Welcome to the blooming Spring Issue of *The Court* - your vibrant arts and culture magazine, highlighting Hammersmith and Fulham and the Earl's Court area.

As the world emerges from its winter slumber, this issue of *The Court* shines a spotlight on the richness and diversity of our local community's artistic, culinary, charitable, and creative endeavours.

From captivating performances at neighbourhood venues, to reconnecting with nature - witnessing our neighbourhoods come alive in 2024 is akin to the blossoming of the spring flowers we can see in every window box and community park.

Join us in as we venture out to explore The Court and its surrounding areas.



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FASTER

- ✓ Out of the Top 20 agents, our properties stayed on the market unsold for the **LEAST** amount of time. On average, our nearest competitors' properties stayed on the market for 51 days longer than ours.
- ✓ We sold properties over two months quicker than 90% of our competitors.

STRONGER

- ✓ tlc sold more properties than any other agent in 2023 in the post codes we operate: these include SW5, SW7, W8 and SW10.

HIGHER

- ✓ Lonres.com data reveals the average discount from asking to sold prices in Kensington is 10.1%. tlc averaged **ONLY 3.1%** less than asking prices.



BEAT THE STREET IN HAMMERSMITH AND FULHAM

Embark on an exhilarating adventure

through the vibrant streets of Hammersmith & Fulham with Beat the Street, running from February 28th to April 10th, 2024. This captivating initiative transforms the entire area into an expansive game, inviting participants to explore new places while enjoying themselves!

Challenge yourself to push your limits and

see how far you can travel by walking, cycling, running, scooting, or wheeling over the course of six weeks. With exciting challenges awaiting and enticing prizes awaiting the victors, there's no shortage of thrills to experience.

Circle the date on your calendar for the grand kick-off on Wednesday, February 28th, 2024, and prepare to set off on this exciting

journey through the streets of Hammersmith & Fulham. The adventure culminates on Wednesday, April 10th, 2024, so be sure to make the most of every moment!

For more details and to get involved, visit <https://www.beatthestreet.me/hf/>. Don't let this thrilling opportunity pass you by!

Every step, pedal, or glide brings you one step closer to victory and discovery.



DISCOVER THE HOLLAND PARK ECOLOGY CENTRE

Explore a multitude of engaging activities

at the Holland Park Ecology Centre, catering to both local residents and visitors alike. Managed by the Royal Borough of Kensington and Chelsea (RBKC), this vibrant hub offers an array of nature-themed experiences year-round. From leisurely walks and informative talks to captivating open days, training events, and interactive workshops, there's something for everyone.

Immerse yourself in nature with their specially curated programs designed for children and families during school holidays. Join the team there for exhilarating night safaris, where you can explore the park's nocturnal inhabitants under the stars. Become a nature detective and unravel the mysteries of the natural world through fun-filled activities and hands-on learning experiences. Engage in memorable family forest school days, fostering a deeper connection with the environment through outdoor adventures and interactive sessions.



Whether you're passionate about wildlife, eager to learn more about ecology, or simply seeking quality family time immersed in nature, the Holland Park Ecology Centre has you covered.

Don't miss the opportunity to embark on exciting adventures and create lasting memories with your loved ones. Join the

team at the Holland Park Ecology Centre and discover the beauty and diversity of the natural world right at your doorstep.

Address: Holland Park Ecology Centre, Holland Park, Ilchester Place, London, W8 6LU

Telephone: 020 7938 8186

Email: ecology.centre@rbkc.gov.uk

GREAT THINGS TO DO IN HAMMERSMITH & FULHAM THIS SPRING!

Enjoy Riverside Walks: Take advantage of the increasingly pleasant weather by taking a walk by the River Thames.

Visit Fulham Palace Gardens: Explore the historic Fulham Palace Gardens, which come alive with blooming flowers and lush greenery during spring. Enjoy a peaceful walk amidst the tranquil surroundings or attend one of the garden's seasonal events.

Attend Outdoor Events: Keep an eye out for outdoor events and festivals happening in Hammersmith and Fulham during spring. From food festivals to open-air markets and cultural celebrations, there's always something exciting to experience outdoors.



Take a stroll back in time and discover the long history of the botanic garden at Fulham Palace.

Explore Ravenscourt Park: Spend a day at Ravenscourt Park, one of the area's largest and most picturesque parks. In spring, the park bursts with colour as flowers bloom and trees come into full leaf. Enjoy a picnic, play sports, or simply relax in the serene atmosphere.

Take a Boat Trip on the Thames: Experience the River Thames from a different perspective by taking a boat trip from Hammersmith Pier. Enjoy sightseeing cruises or hop-on-hop-off tours, which offer stunning views of London's landmarks from the water.

A WARM IRISH WELCOME AT NELL'S, NORTH END ROAD HAPPY

THE FUREYS, 14 March

When The Fureys make their eagerly awaited return to the stage of the Nell's on Thursday 14th March they will treat their audience to one of popular music's richest legacies.

They are one of Ireland's all-time most acclaimed and influential middle of the road, folk and traditional bands. Furey's classics like I Will Love You, When You Were Sweet 16, Red Rose Café, Leaving Nancy, The Old Man, From Clare to Here, The Green Fields of France and Her Father didn't like me anyway have become the soundtrack to the lives of fans all over the world.

The Fureys indelible musical footprint is rivalled only by their vast collection of personal stories of their musical experiences and friendships, gathered by Eddie and George Furey along an amazing 46-year journey which shows no signs of reaching a final destination.

The Fureys will be performing all of their best loved songs at Nell's on Thursday 14th March.

Tickets £27.50

Go to www.nells.co.uk for details and bookings



SPECIAL ST PATRICK'S DAY SHOW - THE DUBLIN LEGENDS - 17 March

Sean Cannon, Gerry O'Connor, Paul Watchorn and Shay Kavanagh are all true legends of the Irish Folk music scene. Sean and Eamonn were members of iconic Folk Group 'The Dubliners', while Gerry was a member of the famous Irish Folk Rock band, Four Men & A Dog and has played with everyone from Sharon Shannon to Shane MacGowan. Paul Watchorn, one of the best five string banjo players in Ireland, toured the world as a member of Derek Warfield's Sons Of Erin for many years. Shay has worked with Mary Black, The Dublin City Ramblers & The Furey Brothers.

"The Lads" are looking forward to entertaining and meeting their old friends and will continue to play all the classic songs and ballads known the world over; Whiskey in The Jar, Dirty Old Town, The Wild Rover, Seven Drunken Nights, The Rare Auld Times, Finnegan's Wake, Molly Malone, The Monto, Hand Me Down Me Bible, The Irish Rover, Black Velvet Band and many, many more.

Tickets £33 - Go to www.nells.co.uk for details and bookings.

BLOOMING MARVELLOUS

As spring blossoms in Central London, the city's parks and green spaces burst into life with vibrant blooms and lush foliage. Keep an eye out for iconic spring flowers like daffodils, tulips, and crocuses adorning the landscapes of the parks in our area. Cherry blossoms, particularly in the Japanese-inspired Kyoto Garden in Holland Park, offer a picturesque sight not to be missed. Explore the diverse array of trees in the city, including the iconic magnolias, cherry trees, and flowering fruit trees, adding splashes of colour to our streets and squares.

Whether you're strolling along the Thames or wandering through London's historic neighbourhoods, take the time to appreciate the beauty of nature in bloom throughout the city this spring.

Please send your favourite nature photos to *The Court* – info@voxcorporation.com. The best photos will be featured in our next issue.



FREE CULTURAL AND HISTORICAL WALKING TOUR OF BROMPTON CEMETERY & EARL'S COURT FOR SMARTPHONE USERS.

You can now wander Brompton Cemetery and Earl's Court in-person or remotely, all while listening to the remarkable history (as well as poetry and song) of the famous people that have lived and died in the area.

If you haven't done a geolocated audio tour before, you are in for a treat. For those that have, this is as cool as it gets!

TO DOWNLOAD YOUR FREE TOUR GO TO:
<https://sonicmaps.xyz/player/?p=1094>

Brompton Cemetery

To start the tour, activate the blue square by walking into it – or for remote listeners – by dragging and dropping the remote listener icon. Wander the cemetery using the grave index to help find your way. Some of the graves featured in this tour are off-path, so for those listening in person, navigate using your geolocation and the grave number. Pop-up images will also help.

As you wander around the cemetery, you may spot some familiar names. Amongst those laid to rest here are Emmeline Pankhurst, the courageous leader of the suffragettes who fought for women's right to vote. Nearby is the grave of pioneering Doctor John Snow, who proved that cholera was spread by infected water. You could spend a lifetime discovering the stories of the people buried here – from artists and adventurers to sportspeople and socialites.



An Earl's Court Walking Tour

This takes about an hour and starts and ends at West Brompton Station (SW5 9JX). Follow the suggested route indicated by a yellow dotted line, walking anti-clockwise from point A to point B.

TO DOWNLOAD YOUR FREE TOUR OF EARL'S COURT GO TO:
<https://sonicmaps.xyz/player/?p=1086>

VIRTUAL TOURS

You can also access the tours remotely / virtually. Click on the above links, drag and drop the remote listener icon into the circles and oblongs to experience the walk. Pop-up windows will appear at places of interest. Once you're finished reading the pop-up window, select the image button on the task bar below to close the pop-up. To re-open the pop-up, select the image button once more. Enjoy!

WORLD PREMIERE WITH STELLAR CAST AT FINBOROUGH THEATRE FOR ONE MONTH ONLY

The world premiere of James McDermott's new play *Jab* will be performed at the Finborough Theatre for a four-week limited season, from February 20th.

Starring the acclaimed duo of Kacey Ainsworth and Liam Tobin, this mesmerising British play is helmed by director Scott Le Crass, whose outstanding work on *Rose* earned him a nomination for Best Creative West End Debut at The Stage Awards, featuring Maureen Lipman.

Set against the backdrop of real-life events, *Jab* unfolds as a darkly comedic exploration of power dynamics, gender norms, and the subtle complexities of domestic discord. It navigates through conspiracy theories, the pitfalls of ignorance, and the intricate web of love, forcing its characters to confront uncomfortable truths about themselves and their relationships.

Prepare to be enraptured by a narrative that challenges preconceptions and delves



into the intricacies of human connection.

Don't miss your chance to witness this spellbinding production. Secure your tickets now and delve into the enthralling world of



Jab at the Finborough Theatre.

Visit www.thefinboroughtheatre.co.uk for booking details and further information.

COME SIT AT THE BIGGEST TABLE IN LONDON! EARL'S COURT DEVELOPER INVITES VISITORS TO OLD EXHIBITION STRUCTURE TO HEAR ABOUT FUTURE PLANS.

This May, the **Earls Court Development Company** Site Tour offers you a chance to climb onto the enormous table of the old Exhibition Centre - a concrete structure that looms large over one of London's largest development sites.

During the tour you can hear the development company's plans and learn how they intend to transform this 40-acre site into a mixed-use development.

Access notice: No wheelchair access.

This tour will be available the third Wednesday of every month. Also this tour will be weather dependent as it is an open space.

To book go to www.eventbrite.co.uk - search The Earls Court Development Company Site Tour, to secure your place on this unique tour. Admission is FREE.

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Reach 10,000+ local homes and businesses quarterly! Promote your local business, grow your community group, small business, or tell us about your charitable enterprise in the area's favourite arts, culture, and community newspaper.

Connect with engaged readers that are passionate about supporting local. Boost visibility, grow your customer base, stay connected. Contact us today on deborah@voxcorporation.com to learn more.



A FRESH SPRINGTIME FEAST INSPIRED BY THE EAST!

Cooking with The Court

We asked Mark Richardson – gourmet and member of ever-helpful North End Road Action Group – to seek out the perfect menu for a perfect springtime dine-in.

He visited the shops and stalls of the world's larder – North End Road Market – and chose to create a highly flexible series of dishes fundamentally derived from the 'Fertile Crescent' of the Middle East.

To find the ingredients for this recipe fabulous selection for The Court, he started with the fresh fruit and vegetables of Hurren's stall at the Lillie Road end of the market, and moved on to Fulham Quality Fish, Dickenson of Fulham, Jaffa Food House and Golden Oriental Foods.

Mark's options work for meat eaters, fish eaters, vegetarians and vegans. He has even included gluten-free options.

Thanks Mark!

STARTERS

As a starter, Mark proposes a trio of mezze to be shared with pitta bread, and/or crunchy raw carrot sticks and celery.

- Tabbouleh – a Levantine salad with parsley as a main ingredient – rich in vitamins and mineral antioxidants as well as being a traditional aphrodisiac.

- Baba Ganoush – another Levantine salad but with aubergine at the centre. In the Middle East, it is renowned for its romantic properties although not proven, it is certainly moreish.

- Hummus – the third of our trio; a kind of chickpea salad; a natural aphrodisiac thanks to all of its nutrients, which include iron, magnesium, and potassium.

All three can be prepared in advance!

MAIN COURSE

For the mains, Mark has thought of three different ones for meat eaters, pescatarians and vegans/vegetarians.

- Beef Tagliata – an Italian twist on our lovers' mainstay of steak and chips. Served on a bed of rocket – which was so well known for its uplifting properties that it was banned from Italian monasteries in the 12th Century. With potato wedges as a side (ahem – ed).
- Sumac and Za'atar Roast Sea Bass – fish fillets coated in Levantine spices renowned for their lively springtime qualities. Served

on a bed of rocket with potato wedges as a side.

- Tofu Poke – a healthy dish with Japanese and Hawaiian origins packed full of superfoods that will get you moving! With a little advance preparation the first two above take minimal time to cook, and the third can be prepared completely in advance, leaving space for time with your partner.

DESERT

Mark proposes a desert that must be made in advance – just make sure you eat it before things get too involved.

- Pear in Pomegranate Juice – pomegranates are the fruit of Persephone, the Greek goddess of the underworld and springtime. The pomegranate is central to her myth with Hades, the God of the underworld. Hades abducted Persephone to be his wife. Before she was freed, she ate six seeds of a pomegranate. Because she had eaten food of the underworld, she was bound to spend a portion of each year there, which led to the creation of the seasons. When Persephone is in the underworld, it is winter, and when she returns to the surface, spring begins!

To make any spring day even more perfect, take an open-air shopping trip to North End Road to buy the ingredients before cooking and eating your meal with friends, family or blissfully tout seul.

SPRINGTIME FEAST INSPIRED FROM THE EAST! RECIPES

STARTERS

Tabbouleh

Ingredients: 25g fine bulgur wheat pre-soaked for one hour and drained – for gluten free, substitute with cooked quinoa; Juice of 1 lemon, seeds removed; 1½ tsp dry mint; 1 large firm tomato, finely diced; 2 spring onions, cleaned and diced (white and green). 1 large bunch of fresh flat-leaf parsley (approx. 200g), stalks removed, finely chopped; 40ml unfiltered Extra Virgin Olive oil (dark green in colour); Salt to taste; Iceberg lettuce for serving.

Instructions

- Place pre-soaked and drained bulgur in a salad bowl
- Pour over lemon juice mixed with dry mint
- Layer remaining tomatoes, green onions and parsley in this order
- Leave in fridge for 30 mins
- Add olive oil and salt
- Cover and refrigerate for 1-8 hours
- Serve using iceberg lettuce leaves as containers

Baba Ganoush

Ingredients: 1 x large aubergine in 3cm cubes, brushed with extra virgin olive oil & roasted at 220C for 30 mins until browned; 2 tps light tahini; 1/2 small garlic clove peeled and crushed; Juice of 1 lemon, seeds removed; Salt to taste; A pinch cayenne pepper; 40ml Unfiltered Extra Virgin Olive oil (dark green in colour); Fresh flat leaf parsley stalks removed and minces as a garnish.

Instructions

- Blend all of the ingredients except the parsley garnish until smooth
- Allow to stand for at least 30 mins in the refrigerator
- Sprinkle parsley as a garnish before serving.
- Serve with warm pitta bread and/or crunchy vegetable batons

Hummus

Ingredients: 1/2 a can of chickpeas drained (reserve the liquid); 2 tblsp light tahini; 2 tblsp of liquid from can of chickpeas; One freshly squeezed large lemon; 1/2 clove garlic peeled; Salt to taste; 2 tblsp Extra virgin Olive oil; Garnish with dry roasted pine nuts, pumpkin seeds and black sesame seeds.



Instructions

- Blend all of the ingredients except 1 tblsp of olive oil and the garnish until smooth
- Allow to stand for at least 30 mins in the refrigerator before serving
- Sprinkle Olive oil and garnish before serving
- Serve with warm pitta bread and/or crunchy vegetable batons

MAINS

Beef Tagliata

Ingredients: 400g Sirloin steak cut in two; Small pack rocket about 60g washed and dried; A sprinkle of salt and pepper; Extra virgin olive oil to taste; Lemon quarters to garnish.

Instructions

- Take the steak out of the fridge at least one hour before cooking
- Remove any fat from the meat
- Heat a griddle to hot and lay the steaks on the griddle and turn down to a medium heat – cook for 3 mins on that side

- Turn using tong or a spatula and cook for another 4 mins
- Take off the grill and rest on a warmed plate for a min or two
- Cut each steak against the grain with a sharp knife (not serrated) and arrange on a bed of rocket on serving plates with a lemon quarter as garnish
- Sprinkle salt and pepper over the meat sparingly and olive oil over the rocket and serve with potato wedges

Sumac and Za'atar roasted wild sea bass

Ingredients: 2 large wild sea bass fillets; 2 tblsps Unfiltered Extra Virgin Olive oil (dark green in colour); 2 tps sumac; 2 tps za'atar; 2 tps lemon zest; Salt and pepper to taste; Juice of one lemon; Squeezed lemon halves; 2 tps chilli pepper flakes sweet; Small pack rocket about 60g washed and dried.

Instructions

- Heat the oven to 200C in advance
- Oil a baking tray or dish
- Mix the olive oil, sumac, za'atar, lemon zest and juice, salt and pepper and sweet chilli pepper flakes together in a bowl

- Rub the herb mixture all over the sea bass fillets so that it is evenly coated and place on the oiled baking tray or dish along with the lemon halves
 - Bake for 15 mins or until cooked
 - Serve each fillet on a bed of rocket with potato wedges on the side
- Sweet potato and (white) potato Wedges

Ingredients: 1 Large baking potato (white) or two medium; 1 Sweet potato; 1 tblsp of olive oil; A sprinkle of sea salt

Instructions

- Heat the oven to 200C in advance
- Bring a large pan of salted water to the boil
- Cut the (white) potato into chunky wedges and boil in the water for 7 mins then drain and leave to dry for a few mins
- In the meantime cut the sweet potato into wedges
- Spread both types of wedges onto an oiled baking tray or sheet and toss with sea salt and olive oil. Make sure that they are spread out and not overlapping
- Roast for 30 mins turning halfway until crisp
- Serve with either the Sea Bass or Beef Tagliata

Tofu poke

Ingredients: 180g approx. extra firm tofu drained; 60 ml soy sauce; 1 ½ tblsps lime juice; 1 ½ tpsps sesame oil; 1 tsp Sambal Oelek; 1 ½ tpsps grated ginger root (approx. 2 ½ cms); 1 large clove garlic peeled and grated; ½ tsp black sesame seeds



Bowls: 125g Jasmine rice; ½ cucumber cut in half rounds; 1 ½ tpsps rice vinegar; 1 ripe avocado sliced; 1 small iceberg lettuce core removed sliced; 1 small carrot peeled and grated; 90g edamame beans; 2 spring onions, thinly sliced; 1 tblsp toasted black sesame seeds; 1 large sheet nori thinly sliced.

Instructions

- Boil 220 ml of water in a medium saucepan. Stir in the rice and a pinch of salt; cover the pan and reduce to a simmer for 15 mins until all of the water is absorbed. Taste the rice to test for doneness, if it is still too firm, add a few more tblsps of water, cover the pan, and let the rice absorb the water off of the heat for a few more mins. Let it rest, still covered

for 5 mins then fluff with a fork and keep to one side

- Cut the tofu into rectangles and wrap in clean kitchen towels, place on a cutting board and press with a heavy object like large pot for 20 mins at least
- Cut tofu into small cubes
- Whisk together the soy sauce, lime juice, sesame oil, sambal olek, ginger, garlic and sesame seeds and then stir in the tofu in cubes and marinate for 15 mins. Drain the tofu and put to one side but reserve the marinade
- Mix the cucumber half rounds with a little salt, leave for 5 mins and then squeeze until they begin to give of a little liquid put in a small bowl and mix with the rice vinegar
- Divide rice between two bowls. Arrange tofu, vegetables and toasted nori on top. Drizzle with the reserved marinade. Sprinkle with toasted sesame seeds

DESSERT

Pears in pomegranate juice

Ingredients: 250 ml pomegranate juice; 3-4 cloves; Rind of a lemon; 2 pears peeled whole leaving stems intact.

Instructions

- Bring the pomegranate juice, cloves and lemon peel to a boil in a medium saucepan
- Place the pears upright in the pan with the stem on top and simmer for 15-20 mins on a medium to low heat
- Take the pears out of the saucepan using a spoon and put to one side allowing them to cool
- Simmer the remaining sauce and reduce until it is a few tblsps. Remove from heat and cool. Drizzle over the pears when ready to serve





Get on the Ladder – Construction Skills Now at The Earls Court Skills Centre

The brand-new Earls Court Skills Centre is offering a free (subject to eligibility) Pre-Employment course at its hub for upskilling and education on the site of the former Earls Court Exhibition Centre – Central London’s largest cleared development opportunity.

The fully funded programme lasts up to three weeks and provides a mix of classroom and yard-based training, as well as employability skills and one-to-one information, advice and guidance. Enrolments take place each month, and courses are open to learners from all backgrounds.

“We currently run a three-weeklong Pre-Employment Course that helps candidates get into the construction industry, regardless of whether they’re just starting their journey into the industry or getting

back into it,” says Niamh Perry, Project Administrator.

“We offer our courses to people 19 years old and older, although we can accept 16 plus in certain circumstances. During the course they will achieve qualifications and skills that help them get into a starting position in the industry. For example, CSCS Cards and Level 1 Health & Safety Certificates are needed for anyone to work on a construction site.”

Enrolment for the next course is on Wednesday 6th March, from 9am to 1pm for the Pre-Employment Course running from Monday 11th March to Friday 29th March (8.30am-4pm, Mon-Fri).

To find out more, contact the Skills Centre at Empress Space, Empress Place, Hammersmith, and Fulham, London, SW6 1TT (Open 8.30am-4pm, Mon-Fri), call 020 4541 1318 or email [info@theskillscentre/co.uk](mailto:info@theskillscentre.co.uk).

Qualifications and units Gained from the Pre-Employment Course

- Green labourers CSCS Card
- Level 1 Health & Safety in a Construction Environment
- First Steps into Construction –
- Personal Wellbeing in Construction –
- Introducing Environmental Awareness & Sustainability in Construction –
- Level 1 in Basic Construction Skills.

Earls Court – come and see the detailed designs for our first phase

Following the updated masterplan which we shared in November 2023, we are ready to show our detailed plans for the first phase of development, which we aim to begin building in 2026.

The views and feedback from the community have been central to how our plans have and will continue to develop, as we prepare the planning application for submission in June of this year.

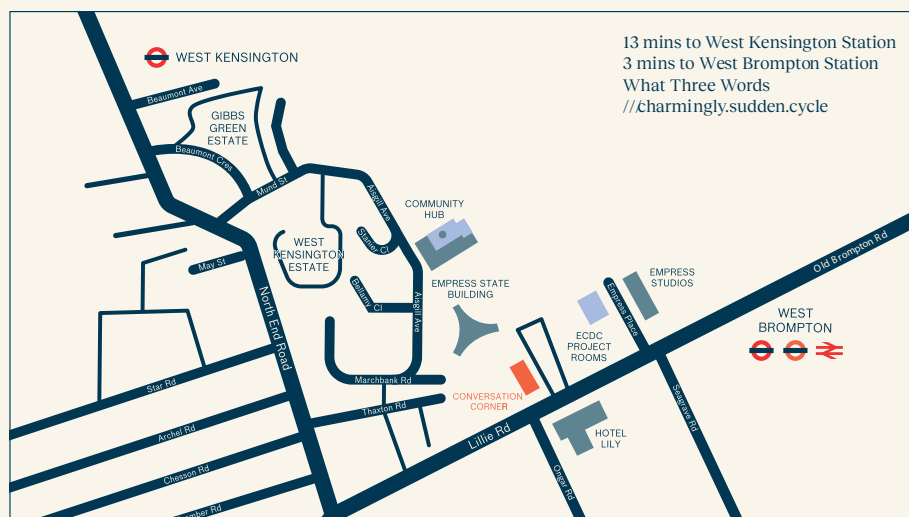
Drop in to see what's new and view our exhibition at Conversation Corner on Lillie Road. See overleaf for information on opening times.





Phase One of the redevelopment of Earls Court includes a significant proportion of green, open space along with 1,000 homes, our first office building and cultural venue.

These first designs underpin the masterplan pillars of an inclusive neighbourhood, innovation, culture and nature, as well as our commitment to net zero.



Come and explore the details at Conversation Corner to be the first to see what is new and talk to us about your thoughts.

Conversation Corner will open from 11am – 3pm on the following dates:

Mon 11 – Sat 16 March
Thurs 21 – Sat 23 March
Thurs 28 March
Sat 30 March
Thurs 4 – Sat 6 April

**The
Earls Court
Development
Company**





 @earlscourtdevco

