

# The Square

05



## SPRING 2019

News and views from Pimlico and beyond, featuring the best openings and upcoming events

## ART & CULTURE

A curated guide to the V&A, and an introduction to the most creative road in London

## FOOD

An exclusive floral recipe from a local chef and a bouquet of seasonal ideas

## TRAVEL

Inspiration for bank holiday trips and a spring safari in South Africa's Eastern Cape



# Welcome

Golden daffodils speckle the lawns of Battersea Park and, come Saturday morning, the stalls at Orange Square's farmers market are heaving with fresh asparagus. Signs of spring are cropping up all over Pimlico and we've tried to harness this energy in the fifth issue of The Square. Make the most of this season's bounty with our feature on edible flowers and fill your lungs with clean country air at the UK's best spring gardens. Considering giving your home a facelift? Browse our guide to the talented craftsmen and women on the Pimlico Road Design District for a little inspiration first. And if the weather doesn't quite deliver, curl up in your favourite armchair and read about some of the V&A's secret treasures, proof that sometimes the truth really is stranger than fiction...



**Neil Miller-Chalk**  
Editorial Director

## Contributors:



**Imogen Lepere**  
*Editor*

After four years as senior writer at Food and Travel, Imogen Lepere is making the most of freelance life by travelling everywhere from Melbourne to Mongolia. This issue, her regular food column (p.14) is blooming with practical tips and inspiration for how to enjoy edible flowers this spring.



**Ali Howard**  
*Contributor*

Ali Howard is an experienced London-based interiors editor and writer whose passion for great design has her penning stories on everything from legendary designers, including those based in the Pimlico Road Design District (p.22), to where to find the high street's best homewares and the capital's most palatial pads.



**Katie Monk**  
*Contributor*

A seasoned freelance travel writer with adventure in her soul, Katie first travelled to Africa 11 years ago on an epic trip from Ethiopia to Cape Town, when she fell in love with the culture, people, landscape and innovative wine scene. This month, she returns to South Africa's Eastern Cape for a star-studded safari holiday (p.30).



**Shivani Kochhar**  
*Contributor*

An up-and-coming talent whose work has already been published in numerous national publications, Shivani is currently completing a newspaper MA at City of London. Her undergraduate degree was at Oxford University and she draws on insider knowledge of the grounds for her feature on the UK's best spring gardens (p.36).

## Lines Written in Early Spring

I heard a thousand blended notes,  
While in a grove I sate reclined,  
In that sweet mood when pleasant thoughts  
Bring sad thoughts to the mind.

To her fair works did Nature link  
The human soul that through me ran;  
And much it grieved my heart to think  
What man has made of man.

Through primrose tufts, in that green bower,  
The periwinkle trailed its wreaths;  
And 'tis my faith that every flower  
Enjoys the air it breathes.

The birds around me hopped and played,  
Their thoughts I cannot measure —  
But the least motion which they made  
It seemed a thrill of pleasure.

The budding twigs spread out their fan,  
To catch the breezy air;  
And I must think, do all I can,  
That there was pleasure there.

If this belief from heaven be sent,  
If such be Nature's holy plan,  
Have I not reason to lament  
What man has made of man?

*William Wordsworth*

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Be inspired by our bouquet of gardens that sing in spring and are easy to reach by public transport from London Victoria, ideal for bank holiday days out.

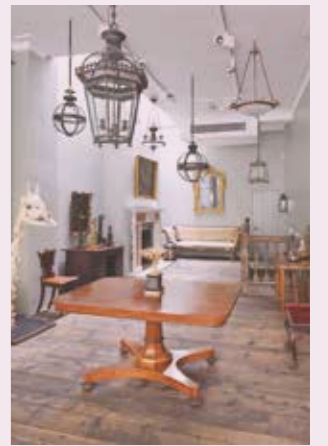


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## HOME SWEET HOME

We've chosen interiors as the theme for our spring issue and there are plenty of events on over the next few months to keep you inspired. Between 22 March and 7 April, The Ideal Home Show returns to London Olympia, just 15-minutes by tube from Victoria. Explore stunning show homes, browse hundreds of artisan stalls and ask your interiors heroes for their top tips.

Clerkenwell Design Week, between 21 and 23 May, is a major event for the area's creative community. Visit the showrooms of master craftspeople such as Davison Highley and attend lectures by the leading lights in the industry, including Patrik Fredikson, Ian Stallard and Gemma Ginty. [clerkenwelldesignweek.com](http://clerkenwelldesignweek.com), [idealhomeshow.co.uk](http://idealhomeshow.co.uk)



## FIT FOR A QUEEN

A stone's throw from South Kensington's Science Museum, 54 Queen's Gate is a boutique hotel in a gracious Edwardian townhouse. Choose from just 24 bedrooms, each individually decorated and inspired by a famous local resident such as Winston Churchill and Howard Carter. [bespokehotels.com](http://bespokehotels.com)



## WORD ON THE STREET

World Book Day, 7 March

As well as our special literary walking tour of Kensington and Chelsea (p. 20-21), we're celebrating World Book Day by rounding up our favourite local bookshops. You'll have to make an appointment to visit **Classic Rare Books**. One of London's best respected dealers of rare and antiquarian tomes, it is located on Cambridge Street and has had a sterling reputation for more than 25 years. **Travelling Through**, on Waterloo's Lower Marsh Street, is dedicated to guide books and quirky travelogues, the perfect place to plot your next adventure. It also boasts a secret cafe which hosts live music performances in its basement. [classicrarebooks.co.uk](http://classicrarebooks.co.uk), [travellingthrough.co.uk](http://travellingthrough.co.uk)

## Van's the man

The EY Exhibition Van Gogh & Britain, 27 March - 11 August

This major exhibition will bring together 45 pieces by Vincent Van Gogh, making it the largest collection of his work to appear in the UK for more than 10 years. The painter moved to London in 1873 at the age of 20 and swiftly became a devotee of Charles Dickens, George Eliot and John Constable. The exhibition explores both the effect that England had on him for the rest of his life and the modern British artists he inspired. £22 for non members. [tate.org.uk](http://tate.org.uk)



## FEAST FROM THE EAST

Peking duck aged for 40 days and caviar pearls perched on clouds of egg white are just a few of the sophisticated Chinese dishes on offer at Imperial Treasure, a new restaurant in St James's Waterloo Place. The Imperial Treasure group holds four Michelin stars across its sites in China and its first European opening has so far proved equally creative. Chopsticks at the ready. [imperialtreasure.com](http://imperialtreasure.com)



## Heard it on the grapevine

London Wine Week, 13 - 19 May

This seven day festival sees events such as pop up bars, al fresco parties and tutored wine flights for as little as £6 at more than 100 locations across the city. The lineup for this year is still being finalised, but 2018 participants included Pall Mall Fine Wines and Vagabond, a hip wine bar on Charlotte Street which has just reopened after an extensive refurbishment. The best part? Wristbands are free on the [DrinkUp.London](http://DrinkUp.London) website. We'll raise a glass to that... [drinkup.london](http://drinkup.london)



HIDDEN GEMS

## The Spa *in Dolphin Square*

What better way to treat your mum this Mother's Day than with some pampering at Dolphin Square's Moroccan spa? If she melts during a massage, pines for a pedicure or gets hot under the collar at the thought of a hamam, she will be in heaven in this exotic haven, where tranquility and rejuvenation are guaranteed.

Tel 020 7798 6767  
[spa.dolphinsquare.co.uk](http://spa.dolphinsquare.co.uk)

## Mother's Day *Ideas*

**1.** Does your mother adore Dior? The Kensington Hotel is offering a special package this spring which includes a pair of tickets for the 'Christian Dior – Designer of Dreams' exhibition at the Victoria & Albert Museum, a delicious dinner for two at the sophisticated Townhouse restaurant and a round of cocktails inspired by Dior's first ever collection, *La Linge Corolle* (The Flower Line). £200 per person.

[townhousekensington.com](http://townhousekensington.com)

**2.** Hidden behind a mysterious wall on Chelsea's Swan Walk, the Chelsea Physic Garden was founded by apothecaries in 1673, making it London's oldest botanic garden. Today, it is a kaleidoscope of rare medicinal plants and peaceful lawns, where your mother can sip coffee under the shade of the mulberry trees at the newly opened Physic Garden Cafe. Gift membership from £52 per year.

[chelseaphysicgarden.co.uk](http://chelseaphysicgarden.co.uk)

**3.** Rococo Chocolates has been at the forefront of the UK's luxury confectionery scene for more than 35 years and their flagship shop on Motcomb Street is a treasure trove of beautifully presented goodies. We love the dusted scorched almonds, which are rolled in herbs and intense cocoa powder, and the dainty rose and violet creams chocolate box. £10.95, £18.95 respectively.

[rococochocolates.com](http://rococochocolates.com)

# Buried *treasure*

Art historian and design expert, Frances Ambler, delves deep into the archives of the Victoria and Albert Museum, highlighting lesser-known gems and unique pieces with fascinating histories, many of which are not currently on display to the public



## Zaha Hadid, nova shoes 2013

Zaha Hadid's architecture is instantly recognisable, so it's fascinating to see how she translates this style into shoe design. With an unsupported 16cm heel, these shoes appear to defy gravity in the same way as one of her buildings. The secret to these micro marvels of engineering is their hidden fibreglass platform

and heel. They were created in collaboration with contemporary footwear brand United Nude, the brainchild of Rem D Koolhaas and Galahad Clark, which has been experimenting with architectural shoes since 2003.

X marks the spot: item currently in storage



## Harry Bertoia, chair c.1953

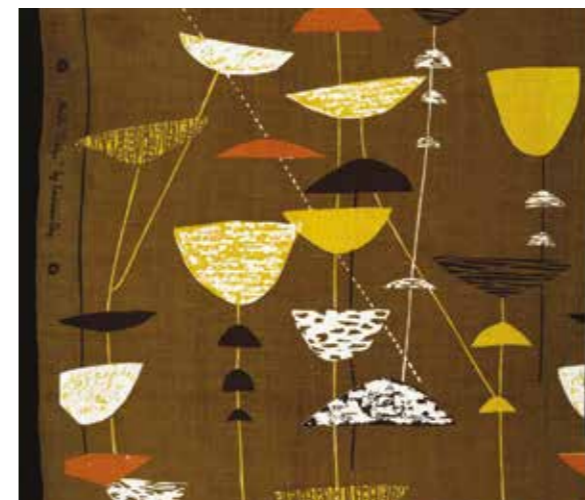
This chair is included as a nod to the legacy of Florence Knoll, who died in January this year aged 101. Along with her husband, Hans, Florence's vision and determination created one of the world's most influential design companies, Knoll International. Florence brought many personal connections to the firm. For example, she studied under artist and designer Harry Bertoia, and went on to set him up with his own metal workshop, giving him the opportunity to experiment. One of the results was this famous diamond chair, its metal latticework making it appear "mainly made from air", in his own words. This design uses the same principle, but on a much smaller scale – it's intended for toddlers.

X marks the spot: item currently in storage

## Ann West, coverlet 1820

As well as the design classics, I love the idiosyncratic objects in the V&A that showcase individual creativity. Ann West's coverlet is a case in point. It's an incredibly detailed piece, made using patchwork and applique, and is largely covered with recognisable scenes from the bible. However, it also depicts numerous vignettes from English life in the early 19th century. These include a country wedding and an out of work sailor begging for alms. Ann ensured she'd be remembered for posterity by carefully embroidering her name and the date, alongside many other delicate details.

X marks the spot: item currently in storage



## Lucienne Day, calyx 1951

Lucienne Day's furnishing fabric transforms a very traditional motif – plants and flowers – into something undeniably modern. It was launched at the Festival of Britain in 1951, when the country was focused on looking ahead after the trauma of WW2. For me, Day's hand-printed design captures this spirit of optimism to perfection. Despite initial scepticism from its manufacturer, Heal's, it went on to be a huge success, inspiring countless more designers to produce items in the so-called 'contemporary' style. What's more, it's still available to buy today.

X marks the spot: item currently in storage



**Anna Atkins, papaver orientale  
c.1852-54**

Cyanotype was an early photographic process invented by astronomer Sir John Herschel in 1842. The following year Anna Atkins, an enthusiastic botanist, became the first person ever to publish a photographically illustrated book, using cyanotypes to record her collection of algae. In the process, she laid out her specimens on white paper saturated with iron. When exposed to the sun, the uncovered parts of the paper turned blue, while the area covered with the plant remained white. Atkins created this poppy cyanotype a few years later. To me, its ghostly white imprint against the rich blue background makes it an aesthetic object as well as a scientific record.

X marks the spot: prints and drawings study room, level H



**Anna Maria Garthwaite, design  
for a woven silk c.1730**

Anna Maria Garthwaite lived and worked in Spitalfields, when it was the centre of the English silk industry. She created patterns for silk fabrics characterised by beautiful florals, all of which were painstakingly hand-woven. Despite probably never receiving any formal training, she was amazingly prolific and created more than 1000 designs, many of which are still in the V&A's collection. In my opinion, her work feels incredibly fresh and would still be an absolute delight to wear today.

X marks the spot: prints and drawings study room, level C

**Lucile (Lady Duff Gordon),  
evening cloak c.1915**

Lucile, or Lady Duff Gordon, was a celebrated fashion designer and canny self-publicist. She claimed to have staged the first catwalk shows within her salons in London, New York, Paris and Chicago. Lucile was known for her love of romantic ensembles, often using delicate fabrics in pastel colours, and carefully chosen detail, such as the rosebuds on this ravishing satin evening cloak. She wrote in *Discretions and Indiscretions* (1932): "For me there was a positive intoxication in taking yards of shimmering silks, laces airy as gossamer and lengths of ribbons, and fashioning of them garments so lovely that they might have been worn by some princess in a fairy tale".

X marks the spot: item currently in storage



**Laura Muir Mackenzie,  
family group c.1820-28**

Creating silhouettes from cut paper was a popular hobby in the 18th and early 19th centuries. In fact, the silhouette gets its name from Étienne de Silhouette, a French finance minister who was criticised for wasting time making them during working hours. The technique was a relatively quick and economic way to create portraits in the years before photography. Laura Muir Mackenzie was an amateur and her work, such as this charming image of a family group, shows just how skilful a hobby it could be.

X marks the spot: prints and drawings study room, level F

Frances Ambler is a writer and editor specialising in art history and design. She's a former editor of *MidCentury* magazine and her books include *Mid-Century Modern: Icons of Design* and *The Rough Guide to Vintage London*. Her latest work, *The Story of the Bauhaus - a guide to 100 ideas, personalities and designs that defined the Bauhaus*, is out now and available to buy in all good shops, including the Victoria and Albert Museum's bookshop. Follow her on Twitter @francesambler or Instagram @francesambler\_



All photography:  
Victoria and Albert Museum, London



# FLOWER

## Power

Perfect for adding colour, texture and flavour to a range of dishes, spring blooms are this season's hottest ingredient. Imogen Lepere offers a bouquet of ideas for how to use them in your kitchen

**Primroses. Meadowsweet. Heartsease.** For me, these names evoke posies, picnics and perfumed dells, *Tess of the Durbervilles rambling over Dorset's voluptuous hills and Titania's bower in a verdant woodland (somewhere idyllic, like the Cotswolds).*

Given that we live in an age where taking a photo of our meal before we tuck in is as ubiquitous as saying grace used to be, it's not surprising that edible flowers are migrating out of the tweezers of Michelin-starred chefs such as Noma's Rene Redzepi and Fävikan's Magnus Nilsson, and into the hands of us mere mortals.

In my opinion, they have the power to transform any dish from a trusty workhorse to a thoroughbred with minimal effort. Scatter a humble cucumber and watercress salad with wisteria petals and you have instant wow factor. Crown a cascade of simple lemon sponges with elderflowers and white roses and you have Prince Harry and Meghan Markle's wedding cake...

Eating flowers is no passing fad. Roman *haustores* (the sommeliers of ancient times) infused bitter wine with roses, myrtle and violets to disguise the taste. In 15th century Britain, monks treated fevers with

If you want to enjoy fresh flowers without the faff, there are plenty of restaurants within easy striking distance of Pimlico that use freshly foraged ingredients. **Rabbit**, on Chelsea's King's Road, and **Lima Floral**, in Covent Garden, both have a veritable garden on their menus





tonics made from catnip flowers and prescribed peonies to cure troubled dreams. While medicine has moved on, their health benefits are yet another reason to love edible flowers. Name another cake topper that looks as pretty while containing as many vitamins and I'll give you a few of my prized nasturtiums. If I haven't already whizzed them into pea and nasturtium soup, that is.

As with any food, it's crucial that you are aware of the provenance of your blooms. If buying them, make sure they come from a reputable organic farm such as Maddocks Organics or have at least been grown specifically for cooking. If not, you will be ingesting pesticide along with your petals. Sainsbury's edible flower blossoms (3g for £10) are convenient and will be back in stores in May this year, although the best option is to grow them yourself if you can.



Pansies flourish in window boxes and are among the most colourful of all the edible options. Use miniature varieties whole in fruit salads - children love the fact that they look like cross little faces, while you'll enjoy their subtle, wintergreens flavour. They are also great on charcoal crackers topped with cream cheese, a simple yet pleasing canape. Remember to remove small insects by dipping flowers in a bowl of salty water before leaving them to dry on a paper towel.

Foraging has been favoured by many of London's top chefs over the last few years and you don't even need to leave the city to try it. Nettles, chickweed and violets are all abundant in spring and you can legally forage in any park or open space. Just remember to avoid dog walking paths and take along a good book to help with identifying the plants. I particularly rate *Wild Food* by Roger Phillips (Pan Macmillan, 2016).

If you want to enjoy fresh flowers without the faff, there are plenty of restaurants within easy reach of Pimlico that use foraged ingredients.

Rabbit, on the King's Road, and Lima Floral, in Covent Garden, have a veritable garden on their menus.

While their visual appeal and fragrance makes flowers a natural addition to puddings (lemon and lavender cake is a perennial favourite in my house as is elderflower granita with sour cream), they are arguably even more rewarding in savoury dishes because they're less expected. Think peppery magnolia petals cut into strips and mixed into salads, wild garlic buds scattered over Jersey Royals with plenty of salted butter and sophisticated ground elder omelette scented with aromatic herbs.

A top tip is to pick young flowers on dry mornings, before the sun becomes too strong, to ensure the flavour and colour are at their most intense.

*The easiest way to embrace the trend is by harvesting delicate petals such as baby blue forget-me-nots and blushing dog roses and freezing them into ice cube trays. What better way to toast the spring than with a refreshing gin, ginger ale and rosewater spritz in your favourite highball glass, garnished with seasonal flowers?*

## Top of the crops:

### OUR FAVOURITE SPRING BLOOMS AND HOW TO USE THEM

**Borage** - Tiny star-shaped flowers in blue or white that have a gentle cucumber flavour, perfect in drinks or scattered over soup.

**Pot marigolds** - Cheerful orange petals with a peppery kick. They look great in salads, or crushed up with olive oil and used instead of saffron to colour rice dishes.

**Violets** - These delicate, fragrant flowers are easy to crystallise with egg white and sugar, adding romance to cakes.

## Make your own: Bayonne ham, celeriac remoulade, comice pear and viola salad

From the 21 May, the streets of central London are thronged with keen horticulturalists attending the Chelsea Flower Show. The kitchens of Gallery Mess at the Saatchi Gallery are equally colourful, as Group Head Development Chef, Grant McPherson, adorns plates with fragrant blooms. He shares one of his favourite floral recipes here...



All of the preparation for this dish is done in advance, so it is perfect for spring dinner parties or picnics. The saline nuttiness of the ham is offset by peppery viola flowers and the cucumber notes of the borage. I like to pair it with a crisp Riesling from the Moselle Valley or a glass of elegant Picpoul de Pinet.

### Ingredients / Feeds 8

16 slices Bayonne ham  
2 comice pears  
1 celeriac  
100g crème fraîche  
30g light mayonnaise  
1 lemon  
35g wholegrain mustard  
½ bunch curly parsley  
1 frisée salad  
3 tbsps of capers  
50g rocket  
200g walnuts  
70g honey  
24 viola flowers  
24 borage flowers  
50g table salt  
30g sea salt  
30g red wine vinegar  
20g Dijon mustard  
100g olive oil

Using a sharp knife, cut the celeriac into matchsticks. Salt it generously for 30 minutes to soften and remove excess water, then rinse thoroughly and squeeze dry in a clean oven cloth. Mix it with the crème fraîche, mayonnaise, capers, parsley, mustard, salt and pepper. Refrigerate until needed.

Dress the walnuts with honey and season with sea salt, before baking in a preheated oven for eight minutes at 170°C. Allow to cool and roughly chop. To make the salad dressing, combine

the red wine vinegar and wholegrain mustard in a bowl, slowly pouring in the oil. Whisk it continuously to form an emulsified dressing.

To assemble the salad, spoon the celeriac remoulade onto a plate and layer your ham on top trying to create height. Next, slice the pear thinly and add to a bowl with the salad leaves, before dressing with the vinaigrette. Top the ham with the leaves and flowers, and scatter over a handful of candied walnuts to finish.

## More Petals Please

FROM FLORAL-INSPIRED COCKTAILS TO FAMILY-RUN FLORISTS, IMOGEN LEPERE'S LOCAL TIPS ARE THE PICK OF THE BUNCH

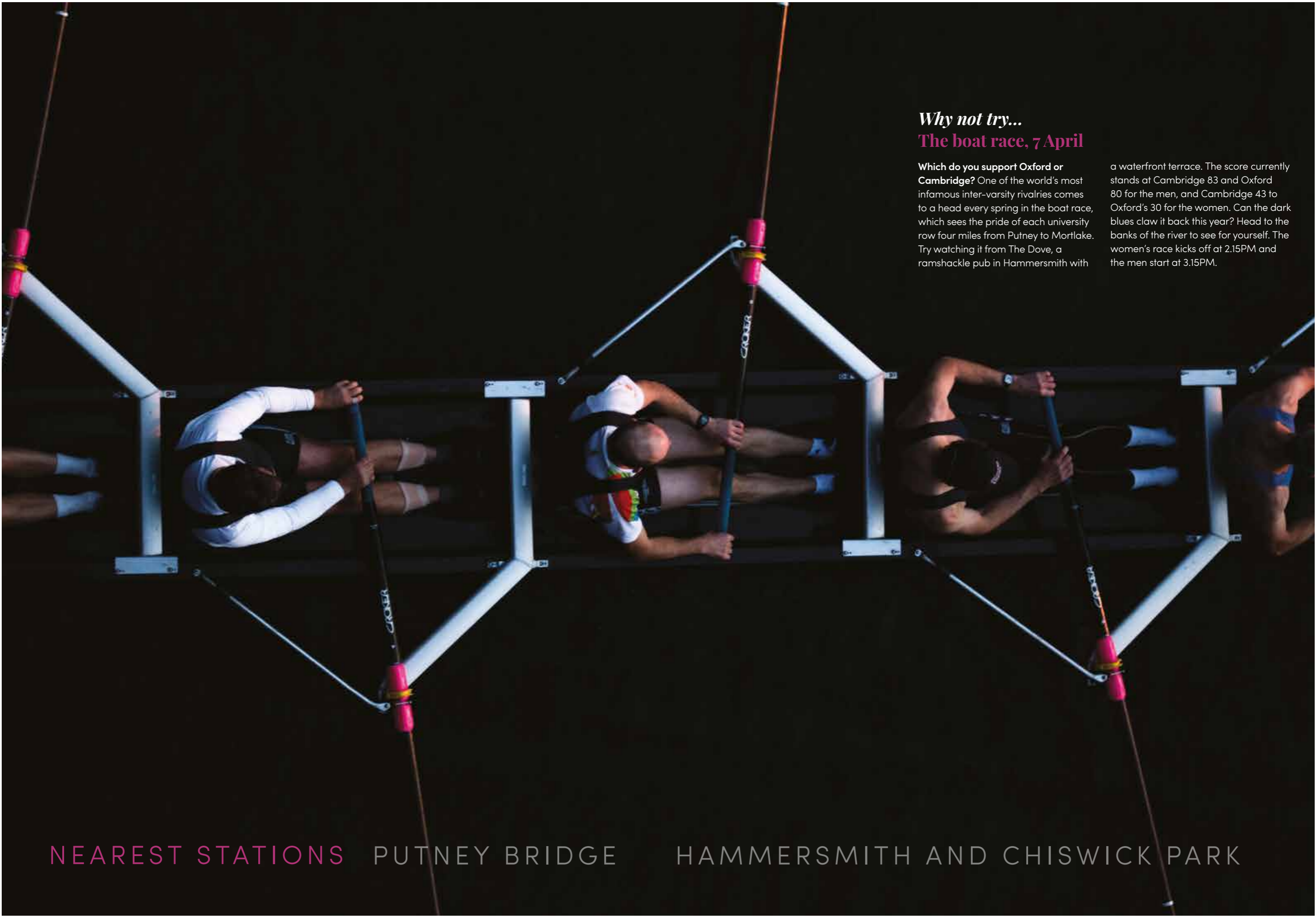
**1.** Buy seeds from World's End Nursery on the King's Road and head to Dovers Flowers for horticultural advice. This family-run business has been trading since the 1920's and their knowledge is encyclopedic. [worldsendnurseries.com](http://worldsendnurseries.com)  
[doversflowers.com](http://doversflowers.com)

**2.** Regularly recognised as one of the best drinking dens in the world, the mixologists of The American Bar at The Savoy know a thing or two about quality cocktails. Their Every Moment Tells a Story menu includes hibiscus and elderflowers. [thesavoylondon.com](http://thesavoylondon.com)

**3.** The Edible City: A Year of Wild Food (Pan Macmillan, 2016) by John Rensten is a vibrant guide to foraging in London, complete with beautiful photographs and easy to follow recipes. £12.99. [hive.co.uk](http://hive.co.uk)

**4.** Native serves the best of the British countryside in a refined yet relaxed setting a stone's throw from Borough Market, with a menu that focuses on wild and foraged foods. Try the Cornish hake with sea rosemary and lavender. [eatnative.co.uk](http://eatnative.co.uk)

**5.** With a large flower display blooming above its marshmallow-pink door, Belgravia's Peggy Porschen cake shop is difficult to miss, and their floral bakes are equally eye-catching. We love the lemon, raspberry and rose layer cake. £54.95. [peggyporschen.com](http://peggyporschen.com)



*Why not try...*  
**The boat race, 7 April**

**Which do you support Oxford or Cambridge?** One of the world's most infamous inter-varsity rivalries comes to a head every spring in the boat race, which sees the pride of each university row four miles from Putney to Mortlake. Try watching it from The Dove, a ramshackle pub in Hammersmith with

a waterfront terrace. The score currently stands at Cambridge 83 and Oxford 80 for the men, and Cambridge 43 to Oxford's 30 for the women. Can the dark blues claw it back this year? Head to the banks of the river to see for yourself. The women's race kicks off at 2.15PM and the men start at 3.15PM.

NEAREST STATIONS PUTNEY BRIDGE HAMMERSMITH AND CHISWICK PARK



# Home is where the art is

**Ali Howard** delves under the veneer of the Pimlico Road Design District and meets some of its hottest new faces

With its heady mix of independent ateliers, high-end furniture makers, galleries and antiques dealers, the Pimlico Road Design District offers so much more than the sum of its parts. For discerning shoppers looking to beautify their homes, it is a unique destination in which you could happily lose an entire day popping in and out of studios, chatting to designer-makers and finding that can't-live-without objet d'art you never knew you wanted.

## The Pimlico Road design district

Located in the heart of Belgravia on Grosvenor's London estate, the area is steeped in history and carries a reputation as one of the capital's best-loved creative hubs.

Perhaps its biggest claim to fame, further validating its arts credentials, is that an eight-year-old Mozart wrote his first symphony here in 1764. The composer still stands in the form of a statue on Orange Square overlooking the vibrant streets below, which have, over the years, seen more and more inspired openings.

Relative new kids on the block, PINCH, set up shop on the corner of Bourne Street in 2017 having been long admirers of their friends at Howe, which has been a stalwart of the area since 1986.

*"Through the lens of our neighbours we are contemporary," says co-founder Oona Bannon. "Our starting point is classicism but we bring architectural rigour to the shapes."*



Indeed, PINCH is responsible for giving the design quarter an injection of clean lines and Scandi cool and it's this juxtaposition of old and new that only adds to the area's eclectic charm.

"Maybe stylistically we're not immediately united though I have to say, sometimes I look at our neighbours, particularly the antiques lot, and I think, my god, your beautiful Viennese 1800s mirror would look incredible with my contemporary Goddard sofa. I love that mashup." Oona speaks very fondly of this arts and crafts neighbourhood, describing it humorously as an 'anti-retail retail area'.

"It's not about drawing customers in and convincing them to spend their money no matter what. It's about people coming in of their own accord to find something perfect that will last them, because the necessities of our world mean that we all need to be buying less and buying better," she attests.



*find that  
can't-live-without  
objet d'art you  
never knew you  
wanted*

Other newcomers include Cox London, who make exquisite sculptural pieces for the home; Ochre, a contemporary lighting and furniture brand with a Pimlico Road pop-up that is about to find a permanent home here; and Fermoie, whose luxurious printed fabrics hark back to the traditional woven textiles of yesteryear.

*"Our Pimlico Road showroom is our window to the world" enthuses Fermoie co-founder Martin Ephson. "We're convinced the stunning location will help raise our growing international presence and introduce Fermoie to many new customers".*

For Geoff Collier, founder of Collier Webb, being part of the illustrious design quarter undoubtedly elevates the brand. "It's a great opportunity to be in a location that's internationally renowned," he says. "People come from all over the world. With the designers here, we can really show, from conception through to completion, each stage of a product.

These days, people are as interested in how things are made as the way that they look."

To the old-school, Pimlico Road is synonymous with antiques shops and veteran interiors brands. The likes of Linley, Soane Britain and Howe all boast 20th century roots here. But with new breed of craftsmen and women being wholeheartedly welcomed, and a new type of consumer that is deeply interested in the stories behind their purchases, the design district is as dynamic and progressive as ever.

"There's a lot of institution," says Oona. "I think that's just wonderful because it has kept a certain standard and level of expectation, as well as building a strong foundation for a creative community. And what is so amazing is that here you get to meet the individuals behind the work. Believe me, they're not only individuals but real characters."

[thepimlicoroad.com](http://thepimlicoroad.com)

# STOP stressing about stress

*It's time to shake off that niggling feeling and embrace spring, says resident hypnotherapist at Calmer Clinics, Kerry Welch*

*It's that time of year when nature throws off the dark mantle of winter with fresh growth and new beginnings and you can do the same. April is National Stress Awareness Month, the perfect opportunity to get yours under control for good.*

How often do you find yourself thinking about how stressed you feel or hear a friend say that something is stressing them out? According to the Health and Safety Executive (HSE), work-related stress, depression and anxiety accounted for 57% of working days lost between 2017 and 2018. It has become an accepted part of modern living and often seems impossible to avoid.

In everyday terms, stress is the feeling we have when we are overloaded and struggling to cope with life's demands. It is most commonly related to financial problems, workplace issues, personal relationships and health concerns. Anything that seems challenging or is a threat to our wellbeing can lead to it.

***Stress is not always a bad thing. We are biologically hard-wired to respond to danger and that fight-or-flight mechanism is actually essential for survival. It can motivate us to focus, complete a task or give us the impetus to rise to a challenge. When the pressure that is causing the stress is short lived, we can deal with the problem and move on.***

However, sometimes it can make us feel overwhelmed and unable to concentrate. This is particularly true if the stress mechanism is triggered too easily, or when there are too many stressors (the situations that are causing the response) at any one time. If this continues it can become harmful, undermining our mental and physical well being and impacting our everyday experiences.

Stress from an overwhelming accumulation of everyday cares, worries and anticipations most commonly causes a generalised anxiety disorder. It's that troublesome sense that things aren't quite right that dogs so many people in our society. However, these issues are often completely out of perspective in the sufferer's mind.

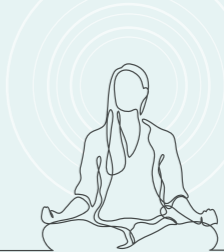
As an integrated practitioner, I use scientific approaches such as Rational Emotive Behaviour Therapy (REBT), which is a form of Cognitive Behaviour Therapy (CBT), alongside more traditional hypnotherapy techniques. I aim to help my clients identify and deal with their underlying issues, bringing them relief and enabling them to move forward again. The whole point is to help people see situations from a different perspective, remain calm under pressure, think more clearly and generally cope better with whatever life throws at them.



**Calmer Clinics** is a dedicated team of experienced healthcare professionals based at Dolphin Square, who believe in a holistic 360° approach to wellbeing. To book an appointment with Kerry, call 07740737913 or visit the Calmer Clinics website. From £90 per hour. [calmerclinics.wordpress.com](http://calmerclinics.wordpress.com)

## And breathe...

### *Kerry's five quick tips for a calmer you*



#### **Breathing and relaxation**

Slowly breathe in through your nose and out through softly pursed lips, allowing the abdomen to soften and rise on the inhale, then deflate and return to normal on the exhale. Make each out breath slightly longer than the breath in. Slowly repeat this eight times.

#### **Exercise**

When you exercise, the body floods with feel good endorphins and stress hormones are reduced. Regular exercise improves your mood and may make you less susceptible to stress in the long run. Find physical activities that you enjoy and try to devote 30 minutes to them each day.

#### **Reduce nicotine and caffeine**

These substances are often mistakenly used as coping mechanisms when someone is suffering from stress, but caffeine and nicotine are stimulants that actually encourage the body to react with the stress response. Aim to miss out every other cigarette or coffee for a week and see how you feel.

#### **Prioritising**

Multitasking can be overwhelming and stress inducing. Spend a little time organising your to do list to see what is most important or manageable, breaking jobs down into single steps where possible. At the end of the day, focus on what you have accomplished rather than what you are yet to finish.

#### **Meditation**

Breathing and visualisation are central parts of mindfulness meditation. Time out in this way will shut down the stress response and allow you to think more clearly, so aim to practice each morning for 10 minutes. It may seem difficult at first but persevere and you will reap the benefits. Apps such as Calm can help with guided meditations. [calm.com](http://calm.com)

*Weekender:*

# Stratford-Upon-Avon

*Celebrate the birth of the Bard in his historic hometown this April, says Imogen Lepere*

With its half-timbered Tudor houses and meandering river peppered with rowing boats, the loveliness of Stratford-upon-Avon could easily be compared to a summer's day, to borrow a phrase from its most famous resident. With a direct coach service running regularly from London Victoria, it's the perfect spot for a rejuvenating weekend.

Whether you're a literature lover or aspiring actor, have recently met or lost the love of your life, are mourning a parent's death, dreaming of adventure or looking forward to greeting an old friend, chances are William Shakespeare has penned a line that moves you to the core.

While we can't be sure of his exact date of birth, he is remembered every year on the 26 April. On the 27 April this

year, an enormous carnival of locals in fancy dress will wind its way through the town's historic centre, carrying Shakespeare's quill from his birthplace to his grave at Holy Trinity Church.

If you prefer to explore with fewer crowds, the entire month of April is a great time to visit, as the gardens of Anne Hathaway's cottage are carpeted in crocuses and daffodils and you can cruise the Avon on a creaky Edwardian rowing boat. The Royal Shakespeare Company's spring programme includes *The Taming of the Shrew* and *As You Like It*, and the Waterside Market returns after its winter break, bringing reams of artisan handicrafts and local food to the Waterside area every Sunday.



*cruise the Avon on a creaky Edwardian rowing boat*



### *Where to eat:*

Salt is the sort of local everyone wishes they had at the end of their street. With whitewashed walls and crooked flagged floors it's a simple, intimate space, yet the food is so polished it has just retained its Michelin star for the second year in a row. [salt-restaurant.co.uk](http://salt-restaurant.co.uk)



### *Where to stay:*

Housed in a 400-year-old building opposite Shakespeare's school, The Townhouse is putting its best foot forward this spring after an extensive refurbishment. Each of the 12 bedrooms boasts super king size beds. Doubles from £130. [stratfordtownhouse.co.uk](http://stratfordtownhouse.co.uk)



### *How to get there:*

National Express has three coaches a day from London Victoria to Stratford-upon-Avon. The journey time is three hours. From £13.10. [nationalexpress.com](http://nationalexpress.com) It is also possible to get the train from London Marylebone with a change at Leamington Spa. [thetrainline.com](http://thetrainline.com)

# Walking in the footsteps of literary legends

BY IMOGEN LEPERE

*Celebrate World Book Day with a self-guided stroll through Pimlico and Chelsea*

*Playwright*  
"I can resist everything except temptation"



5

OSCAR WILDE

*Poet*  
*Novelist*  
VITA SACKVILLE-WEST

"It is never too late to be what you might have been."



MIDDLEMARCH  
GEORGE ELIOT

4

ROYAL HOSPITAL RD

RANELAGH GARDENS

2



007

IAN FLEMING



DrNo  
CASINO ROYALE

VICTORIA

JOSEPH CONRAD



Lord Jim

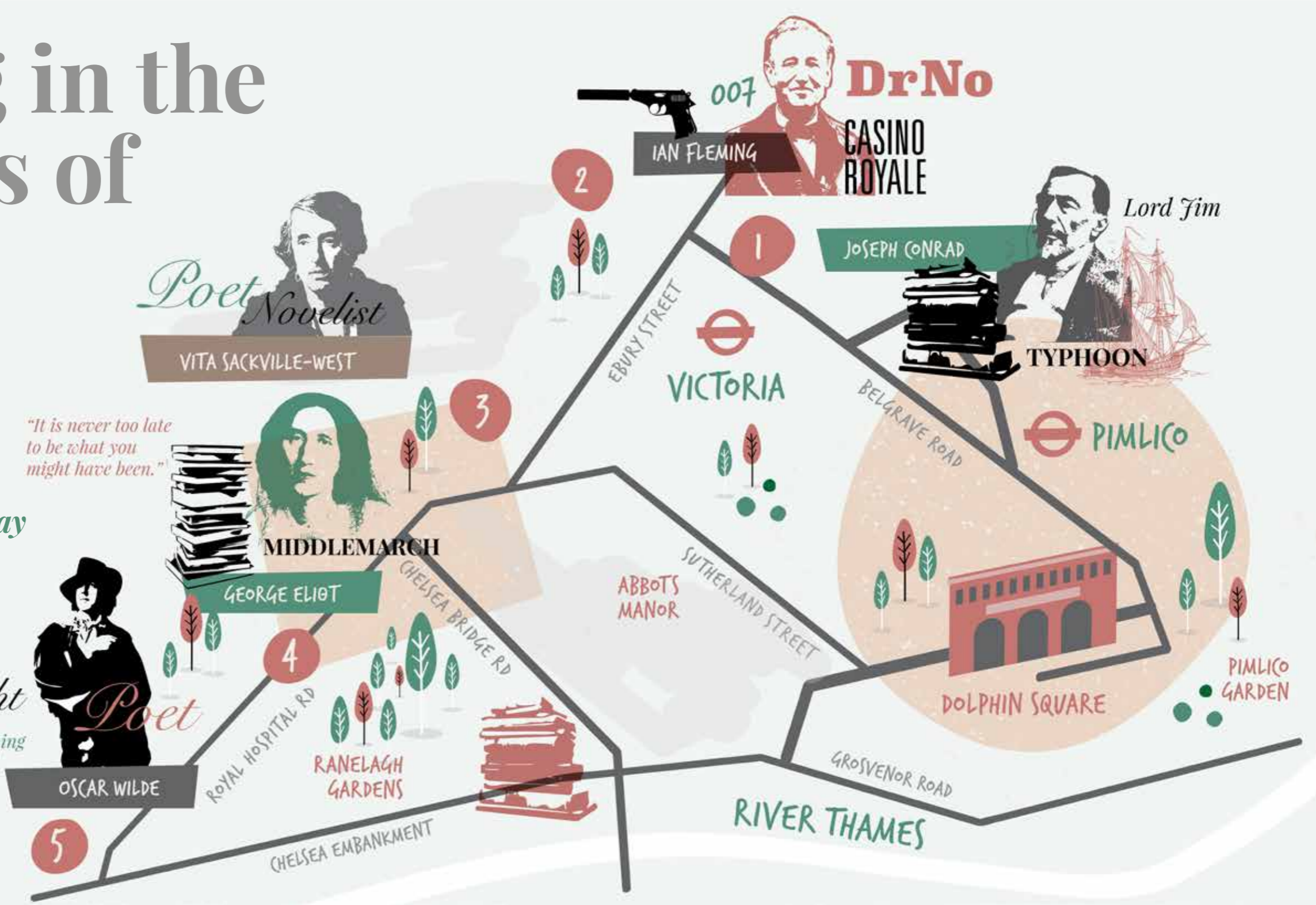
TYPHOON

PIMLICO



DOLPHIN SQUARE

PIMLICO GARDEN



## 1/ Joseph Conrad

### 18 Gillingham Street:

Joseph Conrad lived here when he was writing his most famous work, *Heart of Darkness*, a disturbing tale based on his experiences in the Belgian Congo. He is widely recognised as one of England's most influential modern writers although his first language was Polish.

## 2/ Ian Fleming

### 22 Ebury Street:

"The name's Bond. James Bond." The author of the most famous spy in literature was actually recruited to be in the secret service while living here. Maxwell Knight (thought to be the model for Fleming's wily spymaster, M) was a resident of Dolphin Square.

## 3/ Vita Sackville-West 4/ George Eliot

### 182 Ebury Street:

A central player in the Bloomsbury set, the infamous group of artists who lived in squares and loved in triangles, writer, gardener and bohemian Sackville-West gave birth to her son Nigel Nicholson, also an accomplished writer, whilst living on Ebury Street.

### 4 Cheyne Walk:

Mary Anne Evans, author of *Middlemarch* and better known by her pen name George Eliot, moved to this gracious Chelsea mansion for its river location and 'views over the meadows beyond' in her own words. Sadly, she died just three weeks later from a chill.

## 5/ Oscar Wilde

### 34 Tite Street:

"The man who can dominate a London dinner table can dominate the world." So claimed famous wit, writer and gay icon Oscar Wilde, who wrote all his most famous works and faced one of the most notorious trials of all time while living on Chelsea's Tite Street.

# Paws for thought



*Katie Monk discovers that we have far more in common with our four-legged friends than she realised on a star-studded safari holiday in South Africa's Eastern Cape*

A chilling roar rises from somewhere in the bushes. I grip the door, slightly wishing I'd not chosen to sit in the back of an open jeep, effectively offering myself up like a lollipop. We wait there in wide-eyed silence as a lone male lion appears from behind a thicket, pawing the earth in long, slow strides, head bowed low. He's painfully close now, so close you can smell his fur, and I grip the door even harder, unsure what I'd do if he were to jump.

"The lioness is probably about a mile away from here," whispers our guide, Westley, who grew up in the Great Kruger National Park and has seen his fair share of cats in his time. "But she'll still be able to hear him. He's just letting her know where he is."

"Sort of like dropping her a text?"

"Exactly."

The lion walks on, without so much as a sniff in our direction. He has bigger, hairier fish to fry.

Being on safari makes one realise how similar animals and humans are. We're all territorial creatures. We hang out in packs, we fight, we play, we play-fight, we spend a huge amount of time eating and sleeping, and when it comes to family and romantic liaisons, there's no telling us apart.

At Shamwari Private Game Reserve in South Africa's Eastern Cape you can witness all this behaviour and more. March is South Africa's autumn, the perfect time to visit because the

weather is not too hot and summer's crowds have melted away, leaving you to enjoy authentic wildlife encounters in peace.

The park contains some 20,000 ha, five of South Africa's eight biomes and many species of flora and fauna, including the elusive Big Five – lion, leopard, rhino, buffalo and elephant. It's the original Eastern Cape reserve, a malaria-free zone and has been voted World's Leading Eco Lodge and Conservation Company at the World Travel Awards many times over.

It's also a long-time favourite with celebrities, who come here for the five-star facilities and abundant wildlife. John Travolta regularly flies his family in by helicopter and Brad Pitt has been spotted roaming the bush. Personally of course, I'm much more excited by the sight of that magnificent lion.

Guest accommodation is scattered throughout 25,000 ha, meaning utter privacy is guaranteed. Each of the six lodges has a

different look and feel. Long Lee is a historic manor house, Lobengula is built in the style of a traditional African kraal and Bayethe is a luxurious tented lodge overlooking a watering hole where animals come to wallow at sunset and sunrise.

Days at Shamwari begin at 5am, when the animals are at their most active, although the guests perhaps less so. After a long morning, nothing is better than coming back to the

smell of coffee and toast. Eggs benedict is my go-to, though carnivores should definitely try the local speciality of boerewors, huge swirls of juicy grilled sausage. Afternoon drives go out at a more civilised 4pm, the ideal time for taking photos as the savannah is bathed in dusky golden light, and end with a well-earned sundowner. I opt for gin and tonic, very *Out of Africa*.

"Every drive is different," says Westley, his

eyes glowing despite having headed into the wilderness literally hundreds of times. "You never know what you're going to find."

As sultry grasslands and thickets jagged with spike thorn trees glide by, he teaches us the collective nouns of some bush animals: a bloat of hippos, a journey of giraffes, a dazzle of zebra. I find myself needing to use them all and many more besides. In just two days, my log book is groaning with visions of lion, elephant,



waterbuck, hippo, vervet monkeys, a turtle laying eggs in the sand, and, most exciting of all, two black and two white rhino.

These sightings are particularly special because in recent years the African rhino has been poached to near extinction. According to the International Rhino Foundation there are currently only about 5,000 left in the wild. Shamwari has done its best to stem this tide. As well as being Fair Trade Tourism certified and donating large sums of money each year towards conservation, it houses a Wildlife Rehabilitation Centre that cares for babies that have been orphaned by poaching. These animals are lovingly raised to early adulthood and, where possible, released back into the wild.

Guests also have the opportunity to volunteer for up to three months on Shamwari's conservation programme. Participants help mend broken fences, prune trees, work in the vegetable garden, track rhino and care for lions at the Born Free Foundation Big Cat Sanctuary.

"It's for people who've fallen in love with nature and wish to protect it," explains Quinton Gillson,

Product Development Manager at the Shamwari Conversation Experience. "We tailor it to every person."

I meet one of the volunteers at breakfast one day, a 72-year-old lady from Kent, who always wanted to travel and work with animals but was only able to make it happen once she retired. "It's a dream come true," she tells me, dewy-eyed.

On our final day, we have a very special encounter indeed – a lone desert lynx down by the river. Its unmistakable ears, shaped like butterfly wings, are distinctive but it's still an exceptionally rare sight.

"You can live in Africa your whole life and never see one of these," whispers Westley in awe. "This one's a young female. If she were fully grown, that big male lion wouldn't stand a chance against her."

A powerful female with an untouchable mystique. We lock eyes and share the briefest of moments, before she turns and slinks into the shadows. The most elusive of all the celebrities who've stalked this bush and equally protective of her privacy it would seem...

**THE DETAIL** Doubles at Shamwari Private Game Reserve from £521, including all meals, twice daily game drives, guided nature walks and most activities. [shamwari.com](http://shamwari.com)  
Direct flights from London Gatwick to Cape Town are available with Thomas Cook Airlines. From there, you can opt to drive the magnificent Garden Route or fly on to Port Elizabeth, where you can arrange a transfer through Shamwari. [thomascookairlines.com](http://thomascookairlines.com)

## Three of the best... Alternative safaris

Already taken a traditional 4x4 trip? Up your game with Katie Monk's alternatives for wildlife-spotting in Africa



1.

### Climb aboard to see the Marine Big Five, South Africa

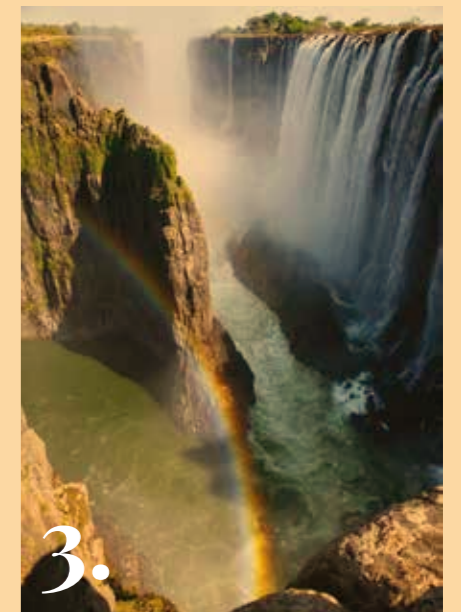
This five-star lodge, located just outside Hermanus, is surrounded by more than 2,500 ha of Cape Floral Kingdom and the sparkling waters of Walker Bay. Book a boat tour led by experienced marine biologists to see the Marine Big Five – great white sharks, African penguins, Cape Fur seals, bottlenose dolphins and southern right whales. Doubles from £122 per night. [grootbos.com](http://grootbos.com)



2.

### Lace up your boots for hiking in the Simien Mountains, Ethiopia

Simien Mountains National Park is a World Heritage Site and home to a host of rare and wonderful creatures, such as the Simien wolf, bearded vulture, walia ibex and gelada baboon, who congregate around the hills like packs of surly teenagers. At 9,840 ft above sea level, Simien Lodge is the highest in Africa and makes a great base for walking safaris. Doubles from £177 per night. [simiens.com](http://simiens.com)



3.

### Soar over Victoria Falls in a microlight, Zambia

Anantara Royal Livingstone is a five-star colonial-style hotel right on the edge of the great Zambezi river, which boasts private access to Victoria Falls. Animals wander freely around its grounds, but for a once-in-a-lifetime experience, book a helicopter or microlight flight over the falls and spot crocodile, hippo, elephant, giraffe and all manner of birds. Doubles from £465 per night. [anantara.com](http://anantara.com)



## Blooming LOVELY

These six gardens within easy striking distance of London Victoria burst back to life in spring with extended opening hours, magnificent seasonal displays and quirky events, says Shivani Kochhar

### *The Orchard Tea Garden, Cambridgeshire*

Take tea as if it's spring 1897, the year a group of friends from Cambridge University first asked to eat clotted cream and scones in this orchard rather than on the more formal front lawn, unwittingly starting a great Cambridge tradition. Spring is the perfect time to visit, when the apple trees are in full-bloom and the lush lawns are flecked with powdery petals in blushing pink and white. You'll be in good company. Cambridge luminaries such as Sylvia Plath, EM Forster and Alan Turing have all enjoyed finger sandwiches and homemade Victoria sponge cake in this haven, as nesting woodpeckers twittered overhead. For maximum bucolic bliss, punt up the River Granta or cycle the three miles from Cambridge to The Orchard Tea Garden along the banks of the River Cam.

#### THE DETAIL

The garden is open every day, with extended summer hours between 30 March and 31 October, 9am-6pm. Entrance is free. The coach from London Victoria to Cambridge Parkside takes two hours and 20 minutes. The Orchard Tea Garden is around an hour's walk from the city centre.  
[theorchardteagarden.co.uk](http://theorchardteagarden.co.uk)

### *Great Comp Gardens, Kent*

While you're more likely to hear the clink of teacup on saucer from the Old Dairy tea rooms than the sound of ball pinging bat at Great Comp these days, this wasn't always the case. Suffragette and one-time owner of this 17th century manor, Mrs. Frances J Heron Maxwell, turned it into a centre for women's cricket in the early 20th century, hosting international teams including Australia. Today, its three ha of shady woodlands and romantic Italian gardens are a masterclass in spring planting, when magnolias, azaleas and rhododendrons add dramatic colour to the greenery with dazzling effect. On 14 April, they will host their annual Spring Fling plant show, which allows award-winning nurseries from across Southern England to showcase some of their finest spring specimens. Arrive early to bag the cream of the crop.

#### THE DETAIL

The garden is open every day between 25 March and 31 October, 11am-5pm. Entrance costs £8.50. The train from London Victoria to Borough Green and Wrotham takes just over 45 minutes. Great Comp is a 35-minute walk from the station.  
[greatcomparden.co.uk](http://greatcomparden.co.uk)



### *The Kipling Gardens, Sussex*

As Rudyard Kipling observed in his poem 'The Glory of the Garden': "Gardens are not made by singing oh, how beautiful and sitting in the shade." One look at the intricate planting around these very English-feeling lawns, which were once owned by the great writer himself, will convince you of the truth of this statement. Wander lazily from herb patch to rose bower, along winding paths and under romantic brick archways adorned with trailing vines. The woodland section is particularly beautiful in the spring months, when fragrant varieties of narcissi form cheerful blocks of colour. A few minutes away by foot, The Grange Gallery is running an exhibition that celebrates the local landscape throughout April. Works include abstractions of the natural world and traditional landscapes by Sussex-based artists.

#### THE DETAIL

The garden is always open. Entrance is free. The train from London Victoria to Brighton takes around one hour. The Kipling Gardens are an hour and a half's walk along the seafront from the station, or a 12-minute taxi ride.  
[rottingdeanpreservationsociety.org.uk](http://rottingdeanpreservationsociety.org.uk)



## *Bute Park, Cardiff*

Originally part of the grounds of Cardiff Castle, whose turrets can still be seen looming above the trees, Bute Park was presented to the Welsh people by a cash-strapped 5th Marquis of Bute in 1947. It can trace its history all the way back to the Romans, who first built a castle on this site in 260AD, and began developing the grounds around it at the same time. Today, its 56 ha of arboretum and woodland are a green lung in the city centre, a natural haven where otters bathe in the River Taff and squirrels scamper over the ruins of Blackfriars Friary, unperturbed by the sea of concrete on all sides. The park is home to more champion trees (the tallest and broadest of their kind in the British Isles) than anywhere else in the country. In spring, look out for the magnificent Japanese cherry tree, which blooms in April, and lawns ablaze with crowds of optimistic daffodils. It's a stirringly Welsh sight.

### THE DETAIL

The park is open every day from 7.30am until 30 minutes before sunset. Entrance is entirely free. The coach from London Victoria to Cardiff's Sophia Gardens takes two and a half hours. Bute Park is a five-minute walk from the station and you can pick up a map from the tourist office at the entrance.  
[bute-park.com](http://bute-park.com)



## *Petersham Nurseries, London*

A garden-of-sorts for urban folk who are short on time, Petersham Nurseries feels like an enchanted world. This family-owned nature emporium boasts views over Richmond Meadows and a world class restaurant which serves Italian-inspired dishes using produce grown on site. In the shop, outdoors and indoors merge to delightful effect. Branches festooned with fairy lights jostle for space with chic candelabras and outdoor furniture, while vintage packing crates overflow with spring flowers. A workshop on 16 April will teach you how to create your very own spring *kokedama* (a potless planting style that originated in Japan), which is set to be one of this year's hottest interiors trends. Walk back to the station via Richmond Park, where vibrant azaleas and rhododendrons bloom in the Isabella Plantation.

### THE DETAIL

The nursery and shop are open every day except Monday, 9am-5pm and 11am-5pm on Sundays. Entrance is free. The train from London Victoria to Richmond via Clapham Junction takes around 25 minutes. Petersham Nurseries is a 25-minute walk from the station.  
[petershamnurseries.com](http://petershamnurseries.com)



## *Worcester College, Oxfordshire*

With their high walls, esoteric language and strategically placed 'keep off the lawn' signs, Oxford Colleges can seem impenetrable. However, visitors are in fact welcomed and will be rewarded with architectural splendour and magnificent gardens, each with their own personality. Worcester has won Best College Garden in the Oxford in Bloom competition on several occasions. Although it's only a five-minute stroll from the city centre, the college sits in 12 ha of grounds, complete with a crescent-moon lake, century-old orchard, manicured lawns and fragrant meadow areas that hum with the buzzing of hungry bees. There are even banana trees growing in sunny spots. From mid-April, Nuffield Lawn is speckled with the aubergine sheen of queen of the night tulips.

### THE DETAIL

The garden is open most days except public holidays and over the Christmas period, 2pm-4pm. Entrance is free. The coach from London Victoria to Oxford's Gloucester Green takes around two hours. Worcester College is a five-minute walk from the station.  
[worc.ox.ac.uk](http://worc.ox.ac.uk)



**MARCH**

**Protect**

Save new spring plants from pesky slugs by placing copper wire around the vulnerable shoots.

**Weed**

Hoe and mulch weeds now to get a head start on keeping them under control throughout the spring months.

**Plant**

Now is the time to plant shallots, onions and early potatoes, as well as summer-flowering bulbs.

**Feed**

Nourish trees, shrubs and hedges with a slow-release fertiliser by lightly forking it into the surface of the soil.

**March tip**

Looking to have a more organic garden this year? Feed plants that require lots of magnesium such as roses, peppers and tomatoes with two spoons of Epsom salt mixed into one gallon of water once per month.

**APRIL**

**Plant**

Sow hardy annuals, herbs and wild flower seeds and scatter grass seed onto the lawn to repair bare patches.

**Harden**

If growing summer vegetables from seed, gradually introduce them to outdoor weather, while watching carefully for signs of stress.

**Cut back**

Trim flowering shrubs after they have bloomed and give them a generous dose of fertiliser.

**Birds**

Fill up the bird feeder with fresh seed, suet or syrup in preparation for the nesting season.

**April tip**

Use this time to give your greenhouse a thorough scrub with hot soapy water to get rid of pests and diseases and to let more light in. Cover delicate seeds with fleece to protect them from the cold if you have to move them outside.

**MAY**

**Dig**

Earth up potatoes (draw mounds of soil around them to prevent new tubers growing) and promptly replant those that still remain.

**Mow**

Start mowing the lawn on a weekly basis once the new seeds from last month have taken hold.

**Water**

Start rehydrating your plants early to get the most from the water. Young vegetables are particularly thirsty.

**Tie in**

Stock up on twine. Now is the time to tie in sweet peas and new growth on climbing roses, while it is still easy to handle.

**May tip**

Now the daffodils are dying off, delay cutting them back as long as you can. The plant is making food to replenish the bulb for next year's blooms, so the longer you wait, the bigger and brighter they will be.



Lavender borders in the Dolphin Square gardens

# Green Plaque

## Focus



**Designer Laura Ashley** is known for her genteel women's clothing and home furnishings in the English country house style. Born in 1925 in Wales, she went to school in Croydon, but was evacuated back to her birthplace during WW2. At the age of 16, she left the secretarial school she was studying at to join the Women's Royal Naval Service. During this time, she met engineer Bernard Ashley, going on to marry him in 1949...



Laura Ashley residence at 83 Cambridge Street, SW1, London

The pair moved into a basement flat in 83 Cambridge Street, Pimlico. Ashley's idea to start producing printed fabric came from a display of traditional handicrafts at the Victoria and Albert Museum. Inspired to make a quilt, she looked for small patches of material carrying Victorian designs only to discover that there was nothing like that on the market. She started designing napkins and scarves, which Bernard printed on a machine he made himself and kept in their attic.

To find inspiration for her miniature floral patterns, she studied 18th and 19th century fashion and nature prints in museum collections. Another major influence was her uniform as a Wren in WW2, which consisted of good quality and extremely practical navy gabardine. She once remarked: "I don't like ephemeral things; I like things that last forever."

Originally sold via mail order, her products quickly became so successful they were stocked by retail giants such as John Lewis and Liberty's. Toward the end of the 1960s, Ashley opened her first shop in London, eventually going on to open them in America and then all over the world.

Sadly in 1985, at the age of 60, Ashley fell down the stairs of her daughter's home and was taken to hospital where she died 10 days later of a brain haemorrhage. She is buried in the churchyard of St John the Baptist, in Carno, Wales.

By the time of her death there were more than 200 Laura Ashley shops, and the Laura Ashley look, with its roots in Victorian England and its heart in the natural world, endures to this day.



Dolphin  
Square

LONDON SW1

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