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Through the KEYHOLE at GRAND OCEAN

Luxury art deco development recognised as one of Brighton's most famous buildings





Grand Ocean, the restored art deco landmark now converted to luxury apartments, has joined an illustrious list as one of the most famous buildings in Brighton.

The development, formerly the Grand Hotel overlooking the sea at Saltdean, has been chosen as the starting point of a new tour which takes visitors on an architectural journey of the city. Grand Ocean is indeed in fine company as the tour takes in the Georgian splendour of Kemp Town, the world renowned Pavilion, the famous pier and the Grand Hotel.

Ever since the Prince Regent built his extravagant Pavilion, Brighton has been proud to be seen as out of the ordinary, as offering visitors and residents something special. Today, the transformation of Grand Ocean from the iconic art deco hotel into a collection of stunning luxury apartments is continuing the city's association with the architecturally exceptional.

For much of its history the Grand Ocean site has been a landmark destination. Built as one of the most spectacular hotels on the South Coast, the site was blessed with beautiful gardens, a magnificent ballroom and roof sundecks that attracted the "in-crowd" for a weekend by the sea. Today the apartments have a similar appeal with many being sold as weekend and holiday bolt holes for those yearning for that unique combination of the cleansing sea air and the vibrancy of a Brighton weekend.

Today Grand Ocean is simply one of the finest coastal developments in the UK. The development offers a range of luxury one and two bedroom apartments along with a very few penthouse apartments which, with their huge wrap-around terraces and 29ft long living rooms offering wonderful sea views, simply take the breath away.

Internally, the apartments find the perfect balance of contemporary style that pays tribute to heritage but delivers the very best of modern convenience with the latest kitchens and bathroom designs and oak finishes to all internal doors.

Grand Ocean is situated within minutes of the City Centre and its famous architecture,

attractions, night life and arts scene. A short taxi ride allows you to sample the myriad restaurants, bars and quirky eateries and to finish the evening with a walk along the sea front. The Pavilion Theatre and the Brighton Centre offer a year round choice of big names and fringe artists and the Lanes offer endless hours of rummaging in antique shops, visiting galleries or enjoying a cappuccino and watching the world go by. For those whose love of the sea extends to more than simply enjoying the spectacular views, Grand Ocean is just five minutes from Brighton Marina and its 1600 berths.

Prices for an apartment at Grand Ocean often surprise, being just outside the City Centre you get that much more for your money. 2 bedroom apartment prices begin at just £249,995 whilst the breathtaking penthouses are on the market for just a little over £500,000. Further details can be found at www.exploreliving.co.uk or by calling 0845 873 9054.

Further details of the architectural tour of Brighton can be found at www.visitbrighton.com







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WELCOME TO THE SECOND SHINING ISSUE OF

SUSSEXSTYLE

Spring is in the air, and we are rising to the challenge of providing our readers with something fresh, bright and – yes – stylish



Sylvia Howe **Editor**

have put together something to enjoy on a journey to work, that will sit gracefully on your coffee table, and which will catch the interest of people who want to know what is worth knowing about.

Of course, we have wonderful fashion and glowing beauty, from our new Style Director **Michael Temprano**. He has his finger on the pulse of all that is fresh, up to the minute and worth knowing about what to wear and how to look.

Annie Oulton gives us up-to-the-minute property information on new developments, and modern interiors from Norman Miller. Sofie Allsopp taps your inner grandeur, Kelly Hoppen shares her kitchen knowhow, and gardener and horticultural writer Julie Harrod helps you make the most of daffodils in your spring garden.

Actress **Caroline Langrishe** writes about the private passion of her friend **Geraldine James**, who seems never off our screens, most recently in Utopia, and in Nigel Cole's film Made in Dagenham.

Brighton resident **Louise Roddon** explores the **Luvvies' legacy** in her hometown, and has been the first person to spend a peaceful night in the studio at Monk's House in Rodmell near Lewes, home of Virginia and Leonard Woolf. It is now owned by the National Trust.

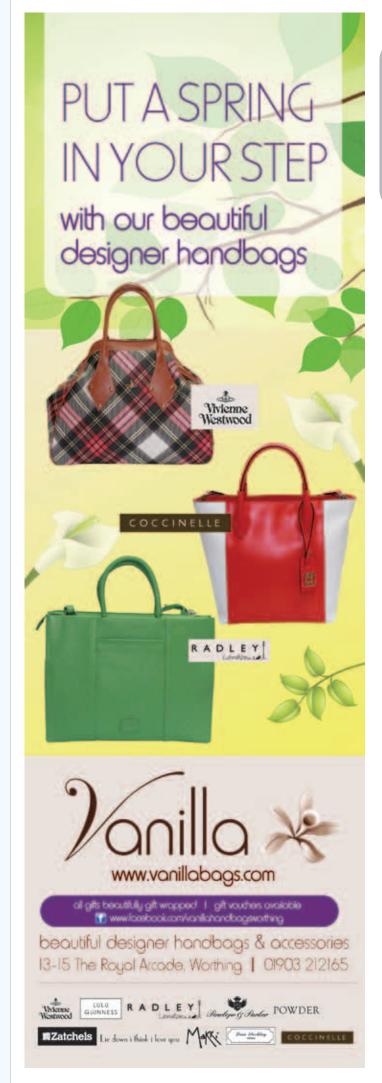
Painter Hans Feibusch left much of his work to Chichester's Pallant Gallery and it also is found in churches across Sussex and Hampshire; he was an exhibitor inGoebbels' exhibition of Degenerate Art in the 1930s before turning his back on Germany and all that went with it for good. The Nazis' loss, our gain. **Chris Dawes** spent a day with him before his recent death.

Our Class Monitor **Christopher Middleton** turns his eye on what makes an area middle class, and **Fiona Duncan** (like him, a frequent *Telegraph* contributor) visits two deliciously comfortable hotels in West Sussex.

Simon Smith gives you the benefit of his business nous, gathered by working for a multinational and advising small businesses. and as usual we examine the latest household gadgets to make your life easier. Turning to four wheels, we review the new SEAT Leon - just launched and proving popular.

Please settle down, pour yourself a cup of something delicious, hot or cold, and lose yourself for a while in our pages. And let us know what you would like us to feature in future – we would love to hear from you.







Brighton Luvvies

Oh Dahling! Louise Roddon tracks down her home town's famous visitors and inhabitants

26

Hans Feibusch

Chris Dawes was among the last people to spend time with this internationallyadmired artist, whose work can be found all over Sussex and the South of England

42

Monk's House

Louise Roddon is the first person to spend a night in the studio at Virginia and Leonard Woolf's last home together

Private Passions

Actress Caroline Langrishe reveals what her friend, actress Geraldine James, really really loves...

Class Monitor

Chris Middleton casts a clear eye over what makes an area middle class. It may surprise you...



by Style Director **Michael Temprano**

- **12** Spring time: we watch what should be on your wrist
- **32** Making scents of what's new
- **34** Three delicious trends for Spring
- **40** Men's fashion
- **46** Hair today the best products for your tresses

House and garden

- **54** Sofie Allsopp tells you how to bring out your inner grandeur, without having to move into a mansion
- **58** Kelly Hoppen's kitchen design
- **62** Norman Miller has his eye on new trends and local designers
- **76** Julie Harrod takes you out into the garden

Motoring

90 SEAT's new Leon launches in Style

Business

72 Due diligence: Simon Smith's words of warning to new businesses. Ignore them at your peril!

Travel

80 Fiona Duncan enjoys the comfort of two West Sussex hotels

Food and Drink

84 Coffee fairy Martina Gruppo works with Nicaraguan coffee growers to bring us delicious beans, and talks to Sarah Saunders about it all

SUSSEXSTYLE

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style and elegance



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Leather strap watch, £900, Hamilton, 0845 275 2900

Ceramic watch £3,390, Rado, 0845 272 3200 **Future Flashback:** Retro heirlooms for the next generation

> Leather strap watch, £1,595, Dreyfuss & Co, Ernest Jones - Brighton, 01604 678 940

> > Leather strap watch, £3,800, Grand Seiko, www.grand-seiko.com



Metal Mixer: Two trends in one, the modern classic

> Rose gold PVD and stainless Steel watch, £630, 88 Rue Du Rhone, www.thewatchgallery.co.uk





Rose gold and steel watch, £9,850 Cartier, www.cartier.co.uk

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> Diamond and stainless steel watch, £1,250, Michele, House of Fraser, www.houseoffraser.co.uk





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The new season's definitive timepieces



Diamond and red gold watch with white leather strap, Price on application, Blancpain, www.blancpain.com

Diamond and rose gold watch with blue alligator strap, £12,800, Ebel, www.ebel.com

Finest Hour: Cocktails and elegance

Diamond and stainless steel watch, £1,650, Georg Jensen, www.georgjensen.co.uk

Diamond and stainless steel watch, £1,575, Burberry, Ernest Jones -Brighton, 01604 678 940



www.vancleef-arpels.com



Sapphire and white gold watch with black alligator strap, Price on application, **Chanel Fine Jewellery,** 020 7499 0005

April 2013

www.sussex**style.co.uk**



LUVVIES' BRIGHTON

by Louise Roddon

Hidden away in the bordello-styled interior of English's, Brighton's most distinctive seafood restaurant, and I am on the point of slurping down a wild Irish oyster when an extremely handsome man catches my eye. Omar Sharif is giving me one of his famous smouldering looks. So too, Larry Olivier, and for a glorious moment I feel I've whizzed back in time, to a Brighton of doffed trilbies and received pronunciation – a place where rubbing shoulders with truly famous stars was considered nothing terribly grand





ut sadly, no. This time-warp sensation is all part of English's dining experience. While you tuck into potted shrimps or Sole Mornay, the black and white photos of these matinee idols stare down from the restaurant's distinctive Lautrec-style murals. Here too, for example, is Jeanne Moreau with her dashed inscription, "A beautiful plaice", written across her off-kilter beautiful features – a worthy testimony to both the cooking and surroundings.

You can never quite quash Brighton's luvvie ancestry. Indeed, no town of similar size has such a rich concentration of theatrical memoryjogs. And theatricality still pervades, still underpins this resort, despite its burgeoning boutique hotels and hip bars and clubs.

It is there in the "anything goes" life-drama of its population. You can smell the past in the remix music-hall

Theatricality still pervades, still underpins this resort

performances at the Komedia – or in Kemp Town, where outrageous burlesque nights feature at Proud Cabaret – the dinkily-domed former mausoleum of the Sassoon family.

The magnet that drew big names to the resort and seduced so many of them to take up residence was the Theatre Royal. As its former CEO, Julien Boast once told me, this theatre is very much a "kick your shoes off home from home for actors – an intimate space, barely changed in just over 200 years."



Join one of the Theatre Royal's
Saturday backstage tours and you will
quickly see what Boast means. There's
the narrow stage door (the oldest in
Britain) set below a labyrinth of tiny
cubby holes, where fishermen once
mended their nets between shifting
scenery – and then the row of dressing
rooms fashioned from higgledypiggledy Victorian cottages.

Dressing Room 1, sparse and drear as a Fifties' seaside boarding house, is where John Gielgud, Charlton Heston, Laurence Olivier and Bette Davies mugged up on their lines, and Marlene Dietrich acted out her own eccentric drama.

Apparently, the throaty-voiced star suffered from an obsessive-compulsive disorder, and on seeing her room, demanded a scrubbing brush and rubber gloves so that she could scour the place from top to bottom. As obsessive, was her love of English's restaurant. Dietrich would regularly order a silver tray to be sent over – and always with the same order: lobster, Champagne and a packet of Rothmans' cigarettes.

The city's rich array of drinking dens represented both anonymity and democracy in Brighton's postwar theatrical heyday - and few of the stars' favoured haunts have changed. Pop into the Queensbury Arms in Queensbury Mews, and the landlord tells of how Lord Olivier would appear in old carpet slippers and a mackintosh, and happily imbibe his Champagne alongside a lorry driver. Burton and Taylor liked The Volunteer – now the Mash Tun – which still attracts actors. For Graham Greene, the plush velvet salons of The Cricketers in Black Lion Street proved muse for a scene in Brighton Rock, while the spot-the-stars photographs of the Theatre Royal's Colonnade bar show how convenience would win when it came to a swift half between performances.

Brighton also attracted the movers and shakers within the thespian world: Peggy Ramsay, immortalised by Vanessa Redgrave in the film Prick Up Your Ears, was one of the best known theatrical agents of the 20th century. Her small home in the Laines is now adorned with a blue plaque – but generally it was Kemp Town and Hove that provided the

The playwright Keith Waterhouse once described the place as "looking like a town helping the police with their enquiries"

famous with that essential element of domestic distance.

Pursuing my blue-plaque quest, I take a salt-stinging brisk afternoon walk - the wind whipping the waves into cappuccino foam - battling past the pier towards Flora Robson's first Brighton home in Kemp Town. Though not as smart as Terence Rattigan's, Robson's cottage was certainly within sugar-borrowing distance.

Like links in a celebrity chain, Rattigan's Regency pad gives way to the dolls' house charm of Regency Crescent, where Laurence Olivier and Joan Plowright knocked together numbers 4 and 5 while their neighbour Max Miller lived in comparative modesty down Burlington Street.

Further along, Dora Bryan's seafacing flat in the former Clarges Hotel

is where she billeted her Carry On co-stars. Eastwards, and Kemp Town expands into the swanky grandeur of Lewes Crescent – its enormous wedding-cake Regency homes attracting former residents Cate Blanchett and Dame Anna Neagle.

My final visit is to Hove's Embassy Court – an Art Deco seafront gem whose penthouse apartments attracted celebrities from Rex Harrison to Diana Dors.

Brighton has always been known as a great leveller. The playwright Keith Waterhouse once described the place as "looking like a town helping the police with their enquiries", and I would raise a glass to that: my own square, now considered des-res, was once the favoured red-light district for luvvies. The ladies have gone, but their perfume remains.

Need to Know: English's Restaurant, 29-31 East Street. (01273 327980; englishs.co.uk).

The Theatre Royal's Saturday Backstage Tours start at 11.30am and last approximately one hour. (£6/person; booking essential: visitbrighton.com.)

For guided theatrical walks, contact Rose Collis: rosecollis.com/walkie-talkies – or keep an eye out for pop up tours during the Brighton Fringe Festival (4 May – 2 June 2013, brightonfestivalfringe.org.uk).



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THE PRIVATE PASSIONS OF PUBLIC PEOPLE

Actress **Geraldine James** relaxes in her Sussex garden, explaining the complications of compost to her old friend **Caroline Langrishe**

ack in the early Eighties I lodged with my friend Geraldine James in her first home, a ground floor flat in Clapham with a tiny little patio at the back from which loomed a fire escape!

A humble dwelling that she earnestly transformed into a charming country cottage with a distinctly ethnic feel. This was her Jewel in the Crown period and despite the beginnings of fame and fortune Geraldine clung steadfastly to her own home counties roots, a typical land girl homemaker then and now, impressively practical and environmentally-conscientious.

The windowsills were lined with all sorts of regenerative passions including a yogurt- making machine, which produced vast mountains of yogurt which we struggled to consume and countless jam jars containing avocado stones balanced with matchsticks hovering over water. As soon as the roots appeared, Geraldine would carefully plant them in flowerpots and out they would go in their multitudes to join an array of cuttings, geraniums and tobacco plants that were lovingly adorning the fire escape!

Easy to interpret as 'wacky hippy actress' behaviour, but actually far from it.

As in her career choices, she veers from portraying extremely glamorous, poised and power dressed women to prostitutes and dowdy housemaids...in life, from red carpet premiers and Broadway runs to her current passion...her compost bin!

Geraldine now owns an 'actual' cottage, tucked away in a wood in West Sussex. Since buying it she has doubled it in size and created the prettiest generic cottage garden, a

cornucopia of clematis, honeysuckle, climbing roses and fruit trees, whilst maintaining a natural and positively French feel. Her husband, the theatre director Jo Blatchley, despite being frequently immersed in Russian plays, has a very homespun feel about him and loves nothing more than carpentry...small and large creations, from a hedgehog box (Geraldine's latest Christmas present) to converting a Victorian water tank at the bottom of the garden into a huge weatherboard garden house, complete with porch and decking!

When I arrived at the cottage a couple of weekends ago, Geraldine grabbed me, clutching a bag full of rotting veg, egg shells ,used tea bags, coffee filters and fruit peelings, and marched me through a dear little rustic wooden garden gate from Menorca (a present from her sister and transported by plane after a holiday there!) and out into the garden.

'Come and see my latest Passion' she demanded...'It's not a passion' shouted Jo from inside. 'It's a love affair'!

I was shown to a large slatted wooden trunk with two lids, the letters spelling *Happy Birthday* nailed on top, lovingly built by Jo while Geraldine was away working in America.

She lifted the left lid and removed a piece of soggy carpet and, like a zoo keeper feeding a hungry animal, poured the contents on top of an already fermenting mound of left-overs. Only raw food is allowed in this hallowed box.

'No blood, fish or bone, only a small amount of citrus fruit skin as we don't want to upset the balance' she says. I was beginning to see that this truly is a passion. She even brings waste from her London home in the car at the weekends! She explained in great detail how the



Geraldine at her compost -'My latest passion'

compost works – the rules are endless and it seems this kind of organic decomposing is not without its hazards: she once put an egg in and got an infestation of rats!

Another time, Ellie, her urban-living daughter opened the box to find a very sleepy grass snake curled on top!

Interestingly enough, it doesn't smell, and the only piece of information I found slightly disconcerting is that the rotting matter is helped on its decomposing journey by a writhing and hungry swarm of earthworms.

'I absolutely adore doing this,' she said, 'and my only sadness when going away to work is that I feel as if I am abandoning it'

Geraldine, having got my full attention, then opened the second lid, like a magician about to produce a rabbit... and lo and behold, an identical box but full of pure, dark brown, flour soft odourless compost!

The look of triumph and glow on her face was that of a midwife presenting a newborn baby!

'This' she declared, is what 'That', referring to the other box 'becomes after a year'! She will sprinkle the pure compost on her flowerbeds to feed them and when used up will put the more recent gatherings of rubbish to sleep for a year where it will morph into compost and start a new pile in the now empty box...and so the whole process begins again.

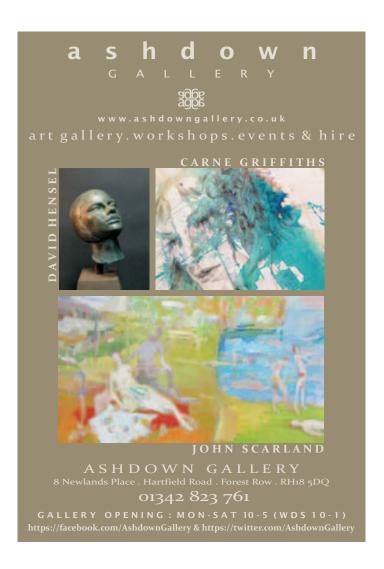
'I absolutely adore doing this' she said 'and my only sadness when going away to work, is that I feel as if I am abandoning it'.

When Jo calls out to her as she charges down the garden clutching bags of rotting matter: Are you off to see your lover? I can completely understand why!



Caroline Langrishe is probably best known as Charlotte Cavendish in Lovejoy, Lady Anne Carmoynes in Sharpe and Georgina Channing in Judge John Deed. More recently she played Marilyn Fox in Casualty and has appeared in Outnumbered and Death in Paradise. She grew up in the south of England and is very keen on the outdoors....as well as being a recreational rower in Putney where she lives.

Geraldine James came to the notice of the viewing public playing Sarah Layton in the TV series Jewel in the Crown. She has rarely been off our screens, playing a huge variation of characters such as Lady Maud in *Blot* on the Landscape, Rose in Band of Gold and Mrs Pincher in *Little Britain*! On stage her many London appearances include *The* **UN Inspector** and 13 at the National Theatre and on Broadway she played Portia opposite Dustin Hoffman in *The Merchant* of Venice and Gertrude to Jude Law's *Hamlet*. Last year she played Arkadina in a London production of *The Seagull* directed by her husband Jo Blatchley. Her extensive film career includes Gandhi, Calendar Girls, Sherlock Holmes, Alice in Wonderland, Arthur and The Girl with the Dragon *Tattoo*. Most recently she was seen as Milner in Channel Four's *Utopia*. In 2003 she was awarded an OBE for her services to drama.





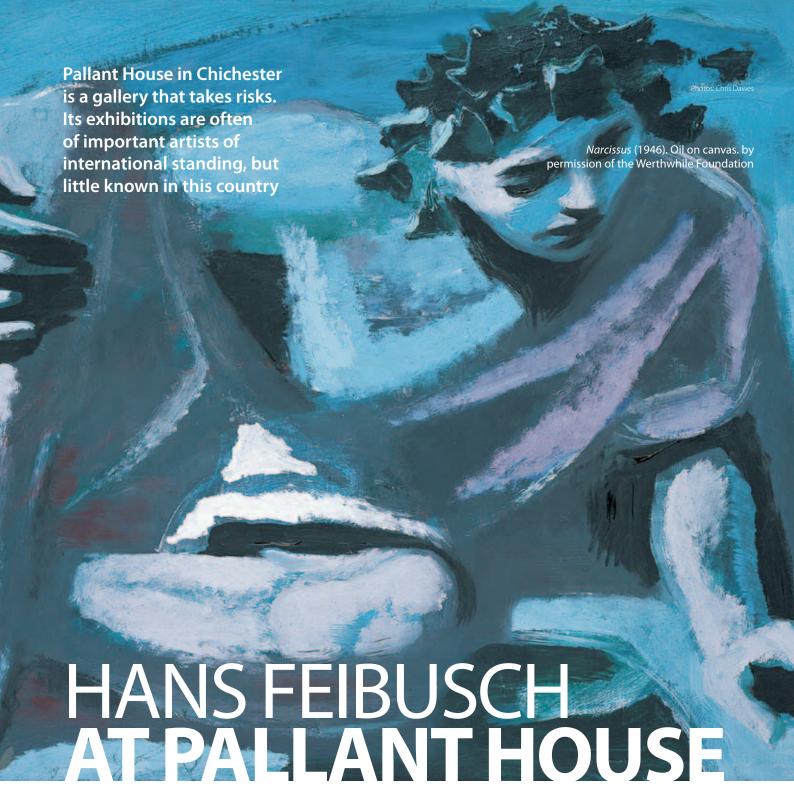
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Photographer **Chris Dawes**, a regular contributor to Sussex Style, writes about his encounter with painter Hans Feibusch, the Jewish painter who was the last surviving artist exhibited at Goebbels' notorious exhibition of 1937. At his death in 1998, he left his studio and its entire contents to the gallery

allant House in Chichester, in the generous words of a member of the Tate Gallery in London, is doing the shows the Tate should be doing.

With a core collection of some of the best 20th-century British art to be found anywhere in the world, it deserves,

like some of its artists, to be much better known than it is. Simon Martin, Head of Collections, points out that Pallant has become a destination, putting on exhibitions that you will not see elsewhere, redressing the blockbuster imbalance of the big London galleries, able to showcase artists of international standing and importance who, for

whatever reason, are not exhibited as often as they should be.

Hans Feibusch is one of these. Born in Frankfurt in 1898 to liberal Jewish parents, he left Germany for England in 1933, correctly anticipating the destruction to come. By the time of his death, a few weeks short of his 100th birthday in1998, he was the last surviving artist to have been shown at Goebbels notorious *Entartete Kunst* (Degenerate Art) exhibition of 1937.

I met Hans in 1996 through a mutual friend, Mark Albers, and visited him in his studio in St John's Wood. He was frail and shrunken, huge pebble spectacles glinting, but genial and welcoming. As I bumbled about setting up camera and tripod he talked of his time as a conscript in the Imperial German army in 1916, arriving by train at his posting, somewhere on the Eastern front in the depth of winter. On his departure, his mother had loaded him with so many extra clothes, woollens and food that he tottered off the train like a top-heavy tortoise, slipped, and fell backwards into a snowdrift, hopelessly stuck.

At this point a huge officer loomed over him, burst into laughter, hauled him to his feet, and gave him a lift in his staff car all the way into camp. That Christmas, the Imperial staff were at great pains to ensure that the troops had the opportunity to worship locally with their different denominations, providing pastors for the Lutherans, sending Catholics to local churches, and Jewish soldiers to the Jewish community.

Hans said it was his first genuine experience of Jewish religious life, and curiously moving to him as a secular jew. Contrast this with the horrors that unravelled in the same area a mere two decades later. It was a jolt, listening to this polite, precise gentleman in the heart of London, to realise the extent of Hans' exile.

He went from a high German classical tradition and an established career as an artist to rejection and persecution in his own country, and finally flight. His physical journey is echoed by a spiritual one, and this, combined with

his passion for the great Renaissance artists such as Masaccio and Piero della Francesca that informs so much of his work.

Pallant and Chichester

The connection with Chichester and Pallant goes back to 1938, the year of his British citizenship and his first mural commission from Bishop George Bell.

This was the start of a relationship with the Anglican church and English civic life that saw the completion of 40 murals in approximately 40 years, most of them within the Diocese of Chichester.

He found a base in St John's Wood, (Landseer's old studio), which he kept for the rest of his life. After the 1995/6 travelling retrospective of Hans' work, organised by David Coke and Pallant House, Hans decided to give the studio's entire contents to the gallery upon his death in 1998.

This bequest allows Pallant and its visitors a uniquely comprehensive understanding of a great artist, someone who belongs firmly in the European mainstream, detached from the neo-romanticism and insularity of contemporary English work, yet contributing to our walls and galleries a spiritual vision of renaissance intensity.

Paintings such as *The Prodigal Son* (1943) or his enormous mural The Trinity in Glory in St Albans Church, Holborn, place him firmly in the European classical tradition. A tradition that embraces the modern, blending myth and belief with rich, almost acidic colour and a severe sculptural draughtsmanship.

In Hans Feibusch's work we can trace the progress of the exile, his spiritual journey from a liberal, secular Jewish background to an Anglicanism that he finally relinquished in 1992, abandoning formal belief, but choosing, at the end, to be buried according to Jewish tradition.

It is a story of a European artist, and his relationship with this country, and one that is best told through a visit to Pallant House itself.



One final anecdote concerns a visit to the Royal Academy 1997 exhibition of Victorian Fairy Art. Hans asked his friend Mark Albers to accompany him to he exhibition and to arrange transport. Given Hans' fairly stringent views on art, Mark was a little puzzled by Hans' sudden enthusiasm to see some trite "fairy" art, but asked me along. We duly propped Hans between us in Mark's transit van, and drove down to Piccadilly.

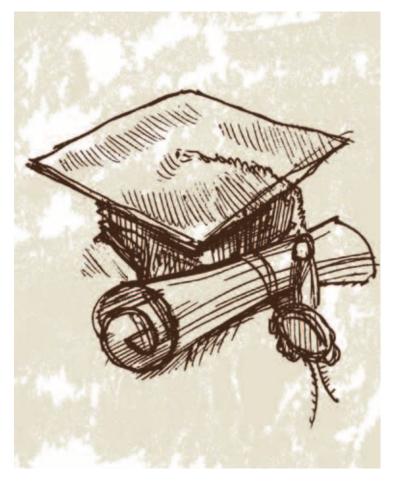
Hans was exultant: "Today is a good day! I can see so much" and insisted he hadn't been in this part of town in years, relishing all the "hustle and the bustle".

At the Academy, the lift was out of action. We told the staff that Hans was probably the oldest living Academician, and this got us some satisfying attention and help.

Once we had persuaded Hans into a wheel chair, we were able to tip him at an angle that allowed him to view the paintings, and we progressed royally through the show following his directions.

At the end he turned to us and said in deeply satisfied tones: "Ja, ja, it is all crap!" And reassured at his and our critical discernment, we made our way out of the Academy, back to the haven of St John's Wood.

CLASS MONITOR



Christopher Middleton looks at the giveaway signs – not always the ones you might expect

nce upon a time, it was easy to spot people who were middle-class. The men wore uncomfortable brown suits and smoked pipes; the women carried handbags everywhere, and sported hats on their heads that looked like fish pies.

Today, of course, clothes are no longer such a reliable indicator. After all, a pair of jeans can be worn by anyone from an aristocrat to an accountant to an inmate of Lewes Prison.

Nevertheless, while individuals can cloak themselves in class-free camouflage, it's not so easy for entire towns to do so.

How, then, can you tell whether a place is closer on the economic scale to, say *EastEnders* than to *Downton Abbey*? And although we may all have our own private prejudices

about whether Crawley is less middle-class than Chichester, or Brighton more bourgeois than Bognor Regis, how can we actually know for sure?

The quickest, and most reliable way, is to look in the sky for a sign. No, not a silvery, shining star, but the pale, green, luminous glow that spells out the word WAITROSE.

It's no accident that there are 13 branches of Waitrose in Sussex (14 when Haywards Heath opens), and none in, say, Lancashire or Cumbria. After all, this is a company which doesn't just go for a quick spin around a town and go "This place feels sort of up-market, let's open a store here". They don't just sniff the air, get a whiff of dinner-party boeuf bourguignon and start digging the foundations.

No, they sift scientifically through the evidence; they examine how good (or expensive) the schools are, they

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The quickest, and most reliable way, is to look in the sky for a sign. No, not a silvery, shining star, but the pale, green, luminous glow that spells out the word WAITROSE

count up the number of houses in the higher council-tax brackets, they evaluate local incomes, assess the percentage of doctor-and-teachertype professionals, and then come to a conclusion as to whether this is an area which has a need for lemongrass and organically-sourced venison.

Mind you, it's not just supermarkets which help you calculate a place's class coefficient. Smaller shops tell you a lot, too.

Walk down any High Street, and tot up how many places fit the made-to-measure, middle-class description of being both "lovely" and "little". Are there delicatessens, are there Costas, are there shops that cater for special interests (embroidery, books, children's pottery-making parties), and that don't look like they're about to go bust?

For every charity shop, however, deduct five class points. The presence of Sue Ryder or Oxfam outlets doesn't mean that an area is full of well-to-do folk, throwing out their surplus designer clothes and shoes; all it shows is that the street is dying on its feet, and that charities are the only organisations interested in taking rental space.

Pubs, too, are another vital source of unspoken socio-information. Thirty years ago, local boozers managed to appeal across the class divide by the simple if somewhat crude device, of dividing the pub into two halves. Britain's very own version of apartheid, based on your aspirations, rather than your skin colour.

If you were working-class, you drank in the public bar, which had bare floorboards underfoot and a darts board on the wall. And if you were middle-class, or at least had ambitions that way, then you gravitated to the saloon bar, where there would be carpet, and an extra sixpence or so on the price of the drinks.

These days, of course, this style of formal, them-and-us delineation has gone out of fashion. You don't get one door with the word "Plebs" on it, and the other with "Posh".

Which means that, in order to ascertain whether a pub is more a pint-and-pork-scratchings than a G-and-T-with-green-olives kind of place, you have to put your head around the front door. In an instant, you'll be able to take the place's class temperature.

If it's a working-class pub, the patrons will have an altogether more proprietorial attitude. Its regulars see themselves more as residents than as customers; the minute you walk through the door, they will turn round to see if they know you, and turn away, with a faintly unfriendly abruptness, if they don't.

By contrast, you can identify a middleclass pub not by its clientele, but by its cutlery. The minute you see all the tables laid out with knives, forks and napkins, you know you have entered a world where, instead of making a half of Mackeson and a packet of cheeseand-onion last a whole night (price £2.50), you are encouraged to go for a bottle of house Chardonnay and sea bass with soba noodles (total price £35).

And the class computation doesn't stop post-pub, either. Drive round the town and count up the number of tennis, golf and rugby clubs, and if there are more than two of each, you're over the halfway line and into middle-class territory.

Of course, the absolute clincher is to turn up on the day the dustmen come. If there is one single factor which provides proof of a municipality's middle-classness, it's the attitude of its residents towards recycling.

We're not just talking the number of empty Burgundy bottles per household, either, or whether the thrown-out newspapers are broadsheeet or tabloid. We're talking about the diligence with which the homeowners have distributed their rubbish into the relevant receptacles (paper, glass, perishable matter).

Forget the smell of rotting Parmesan rind, or over-ripe avocados; nothing gives off the aroma of middle-classness more than the orderly division of waste.

The BBC don't, as yet, have a *Strictly Come Recycling* show, but if they did, the judges would be allocating 9's and 10's for the sheer diligence with which we middle-class folk fasten our sack ties and colour-code our detritus.

Who needs to hear someone's accent just to know what class they come from? Just lift their dustbin lid.



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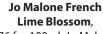
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Paco Rabanne 1 Million Intense, £62 for 100ml, Debenhams,



Tom Ford Neroli Portofino Eau Fraiche, £85 for 236ml, Selfridges, www.selfridges.com





Paul Smith Sunshine for Men, £26 for 100ml, House of Fraser, www.houseoffraser.co.uk



Carolina Herrera 212 Limited Edition, £28.50 for 50ml, Debenhams, www.debenhams.com





Issey Miyake L'Eau d'Issey Pour Homme Summer EDT, £40 for 125ml, House of Fraser, www.houseoffraser.co.uk



LOOK 1



Jacket, £69.99, Zara, www.zara.com



Blouse, £32.50, M&S, www.marksandspencer.com



Trousers, £55, La Redoute, www.laredoute.co.uk



Shoes, £150, Pied A Terre, www.dune.co.uk/piedaterre/

LOOK 2



Dress, £199, Jaeger London, www.jaeger.co.uk



Earrings, £40, Kurt Geiger London, www.kurtgeiger.com



www.asos.com



www.zara.com

LOOK 3



Blouse, £70, Mary Portas, www.houseoffraser.co.uk



Skirt, £350, Jaeger London, www.jaeger.co.uk



Bag, £1,400, Aspinal of London, www.aspinaloflondon.com



Sandals, £70, Office, www.office.co.uk

April 2013



Dress, £695, Christopher Kane. Shoes, £375, Christian Louboutin. All Harvey Nichols: 020 7235 5000, www.harveynichols.com

LOOK 1



Blouse, £35, M&S,



Trousers, £35, ASOS, www.asos.com



Shoes, £85, Dune, www.dune.co.uk

LOOK 2



Jacket, £60, River Island, www.riverisland.com



Dress, £129, Oui, www.houseoffraser.co.uk



Bag, £159, Pied A Terre, www.houseoffraser.co.uk



Shoes, £60, J by Jasper Conran, www.debenhams.com

LOOK 3





Dress, £199, Hobbs, www.hobbs.co.uk



Sunglasses, £12.50, Next, www.next.co.uk



Shoes, £79, Dune, www.dune.co.uk



Blouse, £640, Erdem. Trousers, £560, Erdem. Sunglasses, £382, Linda Farrow. Sandals, £485, Alexander Wang. All Harvey Nichols: 020 7235 5000, www.harveynichols.com

Photography – Jonty Davies

LOOK 1



Blouse, £140, Jaeger, www.jaeger.co.uk



Necklace, £85, ASOS, www.asos.com



Skirt, £29.50, M&S, www.marksandspencer.com



Shoes, £185, LK Bennett, www.lkbennett.com

LOOK 2



Jacket, £55, River Island, www.riverisland.com



Trousers, £35, Next, www.next.co.uk



Bag, £45, by Monsoon, www.monsoon.co.uk



Sandals, £195, LK Bennett, www.lkbennett.com

LOOK 3



Dress, £140, Phase Eight, www.phase-eight.co.uk



 $Necklace, {\tt \pounds50}, {\tt ASOS}, www.asos.com$



Bag, £39, Accessorize, www.accessorize.com



Shoes, £85, Dune, www.dune.co.uk

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> > Shirt, £30, Red Herring, www.debenhams.com

Shoes, £140, Kurt Geiger, www.kurtgeiger.com

Jacket, £80, River Island,

www.riverisland.com



A ROOM OF ONE'S OWN AT MONK'S HOUSE

Louise Roddon stayed in a studio at Virginia and Leonard Woolf's house in Rodmell, near Lewes

n the gardens of Monk's House, the idyllic Sussex retreat where Virginia and Leonard Woolf spent their last years, National Trust visitors are cooing and sighing over borders of foaming blooms.

"Just look at that!" cries an arty-looking woman, pointing to the sweet peas and irises. "How simply lovely! – Leonard's legacy of course."

And then she spies me, and our eyes lock. A tense moment in this teashop-free haven, for here I am, hidden by lavender bushes, surreptitiously drinking tea and scoffing a warm scone with cream and jam.

As the first guest to stay in the property's garden studio, I'm enjoying a rare sense of privilege. Not for me the afternoon limitations of the ordinary visitor. I'm free to bake scones in my kitchenette, then to wander at will, soaking up the atmosphere of this exquisite Bloomsbury outpost. And when the gate closes, I can stretch out on springy lawns and conjure up the ghosts of Virginia and Leonard and their erudite guests: T.S. Eliot, Maynard Keynes, E. M. Forster – imagining the games of bowls and idle intellectual chatter that accompanied their evenings here.

This has to be one of the most blissful of National Trust holiday cottages, primarily because you're not stuck out on the edges of some grand estate – instead, Monk's House is so small, so intimate, that you feel very much part of the property.

My studio was originally the garage store room to the Woolfs' 18th-century Rodmell cottage. The couple lived intermittently here from 1919, with Virginia writing some

of her best-known novels – many inspired by village life in Rodmell - until she drowned herself in the nearby Ouse in 1941, while Leonard remained until his own death in the Sixties.

This was not the Woolfs' first Sussex abode. Virginia and Leonard had only just bought a house in Lewes when they saw the auction details for Monk's House, yet they felt compelled to bid - acquiring the cottage for a mere £700. First impressions were not encouraging.

Virginia wrote: "These rooms are small...the kitchen is distinctly bad. There's an oil stove, & no grate. Nor is there hot water, nor a bath, & as for the E.C. (earth closet) I was never shown it".

She later described the retreat as "an unpretending house, long & low, a house of many doors" – but with the couple's quirky sense of style, Monk's House blossomed into the artily eccentric, Omega-workshop decorated home that visitors see today.

The studio I'm staying in echoes that Bloomsbury touch, though pristinely so – rather as if Alex Polizzi had timetravelled to the Woolfs' abode, bossily shaking dusters and cleaning agents about the place. It is like the bedsit you never had - a veritable room of one's own, with room for a double bed, two armchairs and desk, alongside a tiny kitchen and bathroom.

There are lovely touches too: a set of Virginia Woolf's novels, a DVD of *The Hours*, a vintage Roberts radio and Ordnance Survey maps, as well as drawing pencils and her favoured blue writing paper. These I make full use of,

Photos: The National Trust

Need to Know

Monk's House Garden Studio, available through National Trust Cottages (0844 800 2070; nationaltrustcottages.co.uk).

Three nights' minimum stay booking from £211 in March 2013. For opening times of Monk's House itself, call: 01273 474760 or visit nationaltrust.org.uk/monks-house

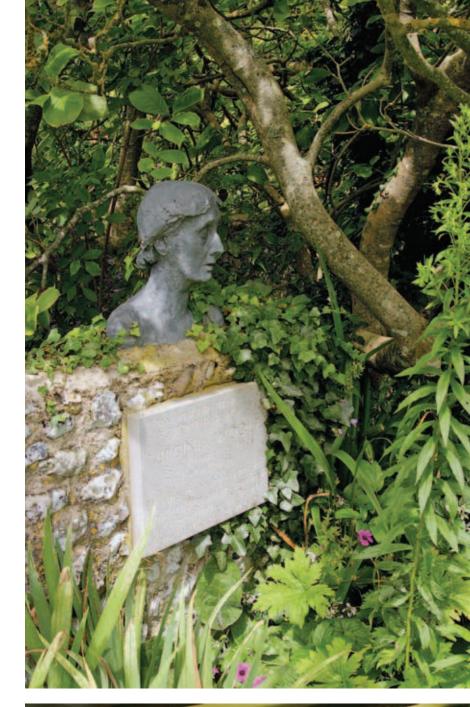
Charleston Farmhouse is closed to the public until March 27 2013. Further information from charleston.org.uk

interspersing my days with hikes beneath the maternal folds of the Downs and along the opaque milky-green Ouse, then reading, and working on my novel among the snaggle of Monk's House brick-laid paths and gardens.

In the evening, I eat *al fresco* accompanied by a blackbird's liquid song, before falling asleep under the beam of a full moon swathed by meringue clouds. The garden darkens, sending sweet smells through my open window, the outline of foxgloves mirroring the pointy steeple of neighbouring Rodmell church.

For Bloomsbury fans, Rodmell is perfectly placed. On a day's walk, you could take in Charleston Farmhouse – the home of Virginia Woolf's sister, Vanessa Bell - then the murals at Berwick Church, painted during WW2 by Vanessa and Duncan Grant.

Some would argue that Charleston has the upper hand when it comes to glorious cottage-garden layouts and exquisitely individual rooms that reflect the essence of the Bloomsbury period. In these points, they are right - but you can't spend the night at Charleston, and this is where Monk's House wins. Time your break here to include a Monday, when the house is closed, and you have yards of time to enjoy the place in privacy. A perfect excuse to gorge on scones without a shred of guilt.







Great tennis, served daily

Eastbourne's Devonshire Park will once again open its doors to the annual Aegon International tennis tournament this summer, taking place 15-22 June and featuring a host of the world's top male and female players. The event, which attracts over 38,000 spectators across the week, is famed for its intimate feel and beautiful setting just minutes from the beach.

Star-studded field set for Eastbourne

Grand Slam champions, including Kim Clijsters and Justine Henin, have won on the lawns of Devonshire Park in recent years, while recently-crowned Australian Open champion Victoria Azarenka and 2011 Wimbledon champion Petra Kvitova have both been

finalists.

Former US Open champion and threetime's Wimbledon finalist Andy Roddick took the men's title last year before retiring at the end of the season, while Austrian Tamira Paszek kick-started her grass court season here by lifting the title, defeating German Angelique Kerber in a nail-biting final.

The seeds start their campaigns on the Tuesday – but if you're keen to get your tennis fix before then, there is still plenty of action to be watched...

Family fun

With the success of the Family Day in 2012, entry will once again be free to all spectators on Saturday 15 June. Tickets are available on a first-come, first-served basis on the day, so make sure you

arrive early.

The ground pass will give access to the grounds plus seating, on an unreserved basis, to both Centre Court and Court Number One as some of the world's top players battle it out to qualify for the Aegon International main draw.

Treat you Dad!

And if that's not enough, why not treat your Dad to a special Father's Day treat on Sunday 16 June as some of the game's former stars compete in a Legends match on Centre Court. Tickets, which give you access to Centre Court, Court Number One and the grounds, are £18 for adults and £5 for juniors.

Book your tickets now at www.aegoninternational.co.uk/tickets or by calling 0844 581 3015.











WIN TICKETS TO THE AEGON INTERNATIONAL

We've got a pair of tickets plus a Babolat racket bag up for grabs for Tuesday 18 June at the Aegon International for one lucky reader to win.

To be in with a chance answer the following question:

Who won the Aegon International men's title in 2012:

- A) Andy Roddick
- B) Andy Murray
- C) Andreas Seppi

To enter visit www.lta.org.uk/SS and answer the above question. Closing date 1 May 2013. No cash alternative. Costs of travel are not included. The winner will be notified by the Lawn Tennis Association by the 10th May. For full terms and conditions visit www.lta.org.uk/SSTandC







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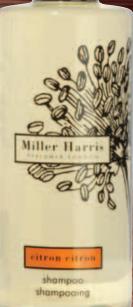
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It is well documented that many celebrities such as Beyoncé and Megan Fox are sporting fabulous figures just months after giving birth, and although we certainly take our hats off to them for their dedication at their diet and fitness levels, not all women have the resources available to commit to the time heavy constraints of personal trainers and sometimes unhealthy, faddy diets. We feel that it's important to remember that all women are different and therefore different approaches need to be examined when considering post-pregnancy shapes

here is a huge spectrum, with some women finding their pre-pregnancy body will return naturally, often with a realistic exercise and healthy eating regime, while others experience stretch marks, loose skin and a decrease in their breast volume. The most important piece of advice we can give to women considering cosmetic surgery to regain your pre-pregnancy body is to regain your pre-pregnancy / ideal weight before considering any surgery.

Surgery will not prevent stretch marks and skin sagging following another pregnancy but will help you regain your pre-pregnancy shape or size.

Many women find that after pregnancy they have loose skin, stretch marks and a bulge related to stretched muscles. Women who have had Caesarean sections may notice an obvious overhang of skin.

Mr Baljit Dheansa, a Consultant Plastic Surgeon at McIndoe Surgical Centre says: "Surgery can help restore you to your pre-pregnancy shape, giving you tighter skin, a flatter stomach and even helping reduce the number of stretch marks. A tummy tuck (abdominoplasty) removes loose skin as well as tightening stretched muscles while placing scars within the knicker line. In those with less loose skin a mini tummy tuck (mini abdominoplasty) may be more appropriate."

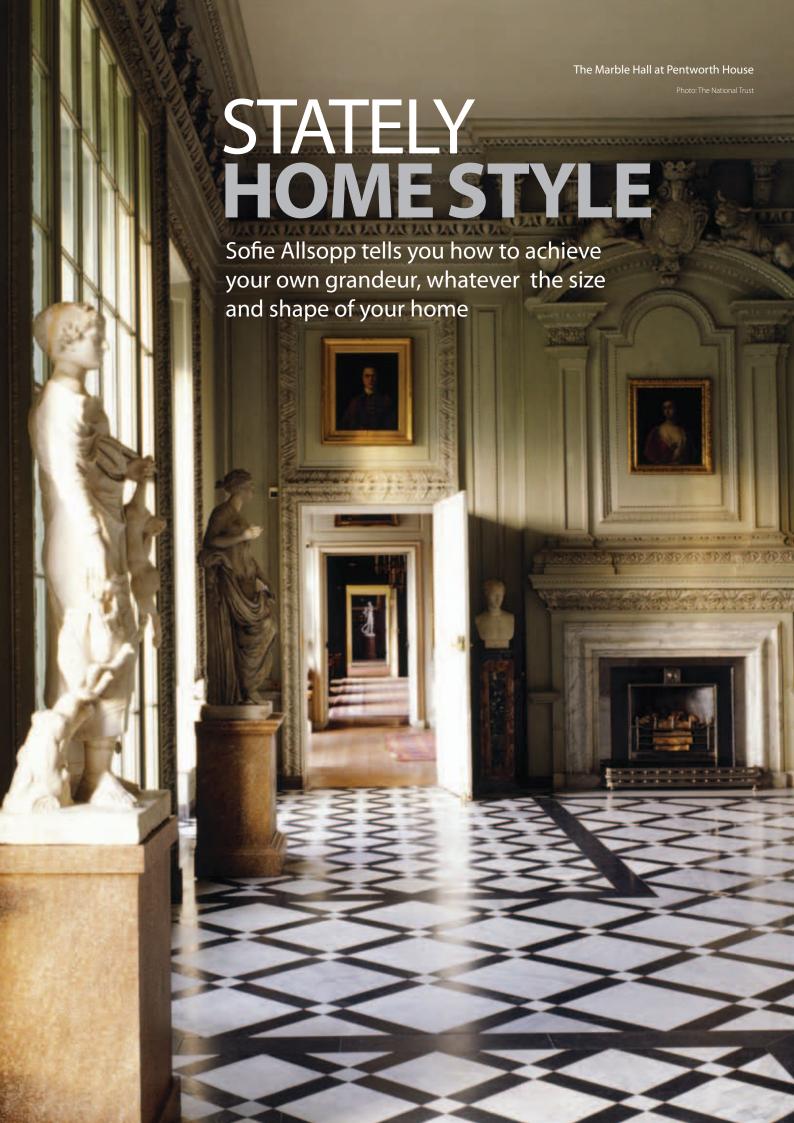
Your surgeon should be able to decide with you which operation is best for you as well as give advice on any other procedures which may be of benefit, such as liposuction. Just as important as "what" operation to have is the "when" to do it. Your surgeon will be able to inform you of the best time to get the best results from your surgery.

The enchanting Little Baby Bundle Company continues to wow the nation with their beautiful range of luxury handcrafted baby gifts, which they present in such a scrumptious way Their striking creative spin on how they present baby

Their striking creative spin on how they present baby gifts is nothing short of adorable. Their range includes Nappy Cakes made from towered nappies and baby clothes, Baby Cupcakes made from rolled up baby socks, Baby Flower Bouquets with a variety of baby clothes and Baby Jams with mittens and baby socks.

The colourful quirky products would make the perfect gift for a new mum or a baby shower gift. They're gifts that a new mum will have great pleasure using, or cherish as the perfect keepsake.

For more information about Little Baby Bundle Company please visit www.littlebabybundlecompany.com or call 0203 086 8818





Sussex boasts more stately homes and beautiful houses than many other counties put together. All architectural styles are covered - from the medieval romance of Bodiam Castle to the eccentricities of Brighton's Royal Pavilion

ndless weekends can be spent wandering the corridors of these historic gems, but you don't need ■ a title or a butler called Carson to be able to inject a bit of stately style into your home - with a good eye and sleight of hand you can take inspiration from some of Sussex's most elegant and original houses and transplant key features into your own home.

The Prince Regent was a regular visitor to Brighton in the early 19th century.

Here he could indulge in his love of the fast life and entertain his long term mistress Mrs Fitzherbert, away from the prying eyes of the court. Brighton's Royal Pavilion as we see it today was designed mainly by John Nash, although the extravagant Chinoiserie (literally, chinese-esque) interior was the work of Peter Frederick Robinson. Handpainted silk wallpaper was once the exclusive domain of the Chinese Imperial family but was brought to the West by Portuguese and English merchants. By

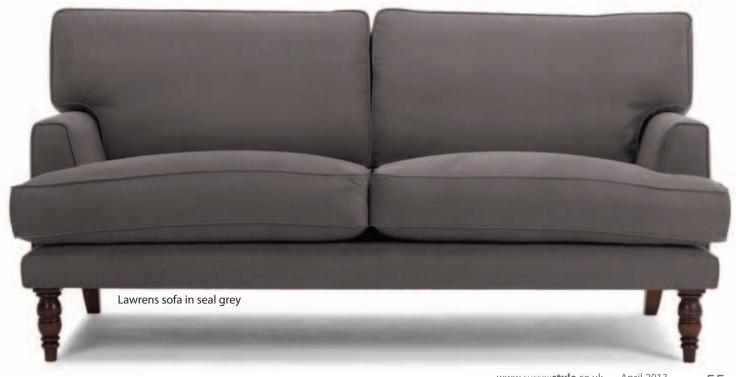


Antique Bibliotheque wallpaper



the 18th century it had become the height of fashion in the grand homes of England and France, and it is still fashionable today.

Although you might need a king's ransom to paper your sitting room with De Gournay hand-painted silk wallpaper, which will set you back an eye-watering £400 per roll, luckily there are more affordable options. Indeed, both Laura Ashley's Summer Palace (£15.75 per roll) or Osborne and Little's Palais



Chinois (£56 per roll) have the feel of hand-painted silk wallpaper but are a fraction of the cost. Both would look wonderful in a master bedroom or dressing room – they are feminine and pretty but not cloyingly so – and they bring some of the opulence of Imperial China, or the Royal Pavilion, into your home.

No stately home worth its salt is without a library, and in Sussex Arundel Castle has one of the most splendid – with leather-bound journals collected over generations, wingback chairs and discreet lighting. There is something very romantic about a room dedicated to the pursuit of knowledge, but most of us make do with a few books by the side of the bed, or a bookshelf to the left of the television.

However, with a bit of clever trickery even a modest home can boast a book room. Antique Bibliotheque wallpaper £69 per roll (left) by Rockett St George is beautiful and hyper-realistic, best placed in an alcove either side of a fireplace or in a small room like a snug or a study. For something more colourful, try Marcus by Albany wallpaper, £28 per roll, which can be bought from wallpaperdirect.co.uk. Team this with lkea's £175 Strandmon Wingback Chair in grey and a Vaughan Ludlow Floor Lamp in brass with pale olive silk lampshade and you have a cosy reading spot and a library in miniature.

Another very easy way of adding a bit of architectural grandeur to your home is with panelling. Historically, panelling or wainscoting was used to cover rough stonework, provide insulation and act as a primitive form of damp coursing. Elizabethan panelling was usually floor-to-ceiling but later, in the Georgian period, it tended to be installed just up to the dado or chair rail. You can create any look you want in your home – there are any number of styles, from the traditional period feel to the quirky and contemporary. You can also work with any budget, from off-the-peg DIY sheets to custom-made bespoke wainscoting from the likes of The English Panelling Company. Petworth House has some of the finest examples of panelling in the county. The Marble Hall is particularly beautiful, as the woodwork is painted in a subtle pale green,

while the alcoves perfectly frame the classical sculptures. Equally, in the recently-restored Carved Room the third Earl Egremont's collection of Turners is hung within the panelling to great effect.

Whether you choose to install wainscoting in your bathroom, bedroom, or sitting room choose a pale paint colour -Fired Earth's National Trust Collection has some wonderful tones like Earl's Grey or Disraeli Green. If you have chosen a floor-to-ceiling style try hanging paintings or photographs within the panelled frames. By keeping clutter to a minimum and choosing pared-down simple furniture you can easily create a Regency-style parlour feel.

Made.com is a great place to buy bespoke designer furniture without the high street mark-up. Their collections perfectly combine the traditional and contemporary. The Panama Chaise in natural linen, or the Lawrens two-seater sofa in seal grey are both elegant and modern, but with a nod to the past and sit very well within the period feel of panelling.

The National Trust Paint on the wall in Lard

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THE KITCHEN

THE HUB OF **A HOME**

Kelly Hoppen's approach to kitchen design

here to begin? A kitchen is such a personal thing - the place that produces delicious meals and also the social hub of a home, a place to relax, dine, work and play.

I take a minimalist and modern approach to cooking and entertaining.

Luxurious finishes and glamorous details are a must, but so is practicality: enough storage, and workspaces that are useful and easy to clean. The kitchen is a room that has to be welcoming and warm, but still elegant and idiosyncratic, reflecting the style and character of the people who use it.

I have recently teamed up with Smallbone of Devizes to create something that works for everybody - and it's been a fantastic project. After a lot of experimentation and thinking, I decided on a stunning contemporary range that works with Smallbone's craftsmanship and combines modernity with a traditional edge.

> I take a minimalist and modern approach to cooking and entertaining



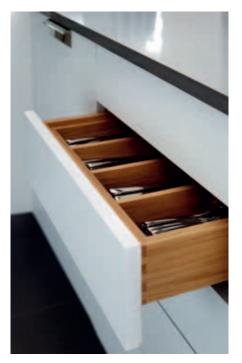
recognise: tones of taupe, white and black, so of course I stick They can be layered in different ways to create a space that is comfortably glamorous without appearing tough and cold.

Minimalism is a big thing for me – no clutter and finishing touches such as granite, marble and wood. These three materials can bring an entire design together in one swift movement.

Space is so important in the layout of your kitchen. If you have big windows with lots of natural light, you can use this to your advantage to create space easily in the room. If you have less natural light, turn to good hidden storage!

Work space in a kitchen should be determined by how much of a cook you are, and appliances should be chosen to suit your skills as well as for how they look













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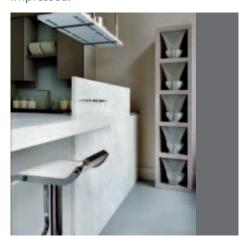
traditional and contemporary furniture



Lighting should be flexible to allow for different moods and activities. For example, the part of the kitchen where the food is prepared needs more task lighting than where you relax or entertain, where you can create more of an intimate setting. I have two hanging lights over the dining table which I can dim if I wish, and I always use candles on the table itself.

Appliances will always add impact. Taps, stools and chairs can be treated as pieces of sculpture. They can shape the look of the kitchen and they don't have to cost a fortune. Flowers are a favourite accessory of mine – they soften and lift a space, and bring in colour and the charm of nature.

When designing the Smallbone Kelly Hoppen kitchen I kept all these factors in mind and I am delighted with the outcome. I went for multi zones and incorporated a variety of finishes and extras. There is a kitchen bar, above, where people can keep the busy cook company while they are working hard on supper, or have a quick breakfast or a cup of coffee with the newspaper. Just goes to show that you have to think about the people who are going to use a space in your home rather than just those who are going to look and be impressed.



Smallbone Kitchens typically start from £37,000, depending on the size and scope of each bespoke kitchen. Collections are showcased at Smallbone showrooms across the UK.

Bespoke internal fittings in the kitchen are hand built from Natural Oak, crafted by Smallbone's joiners. The Smallbone Kelly Hoppen collection features three exterior finishes: Linear Texture Black Velvet, Linear Texture White Velvet and Linear Texture Kelly's Taupe. These provide texture and a striking tactile quality to cabinet doors and drawers, modules and freestanding pieces.

The three high-gloss lacquer finishes in Pure Lacquer Black Velvet, Pure Lacquer White Linen and Pure Lacquer Kelly's Taupe contrast with the matt Linear Texture finishes. These highly reflective finishes can be used individually or in combination with the Linear Texture finishes to create a variety of different kitchen design effects.

Depending on the external materials selected, cabinet interiors are finished in platinum oak or ebonised chestnut finishes.

Materials throughout the entire kitchen include textured oak, pure gloss lacquer, chain mail, honed black Indian granite, Bianco Carrara marble and Silestone with a leather finish.



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DREAMTHEME By Norman Miller CONCRETE EXAMPLES



ut 21st-century innovations have transformed one of the oldest materials known. Concrete has been around since ancient Romans mixed lime, volcanic ash and stone to build the Pantheon 2,000 years ago.

And while there are way too many carbuncles, modern concrete masterpieces include Frank Lloyd Wright's iconic American houses, Santiago Calatrava's Saint Exupéry station in Lyon, plus the towering Cocoon inside London's Natural History Museum.

Concrete horrors are the result of lousy architects, not the material.

'New products are pushing back the boundaries of what can be achieved aesthetically,' points out Chris Littlemore, CEO of global architectural gurus Archial. A new look at one of the world's most widely-used building materials: concrete. Yep, that dull grey stuff associated with Hated Buildings everywhere

'Lighter, more slender, with myriad surface colours and finishes.'

You think concrete is lumpen? Then consider Ductal – a fabulous French invention with integrated steel fibres that is not only far stronger than conventional concrete but flexible enough to be folded into delicate shapes for both home and architectural use. Think floating staircases that can be crimped into shape then suspended on wires. Or perhaps a striking table like the elegant Ombre Portée, a perforated concrete twist on the classic Tulip. And at the end of the day, who wouldn't want to sink into something as seductive as Gigi Rossi's Ductal-sculpted Concrete Soft bath?

Fancy translucent walls? Hungarian Aron Losonczi's Litracon mixes concrete with optical fibres to create a material that can transmit light through thick walls – so those inside enjoy a shadow play of outside objects, while at night facades glow from within.

And why faff with wallpaper when you can now have any pattern you want on the wall itself - from a delicate Georgian motif to dramatic impasto or maybe some clever text?

'The biggest problem is explaining how much we can do,' says Jon Gray, a former fine art sculptor whose client list at Gray Concrete includes star shoemaker Manolo Blahnik.

'We can print any pattern you like. Flexibility extends to having any colour you fancy too, whether it's pink, yellow, crimson. You could even have grey.' Eric Barrett's company Graphic Relief specialises in finely-detailed imagery ranging from quirky insect motifs to classical patterns from UK design trendsetters Timorous Beasties.

'And designers' eyes light up when they hear we can work with images from Illustrator and Photoshop,' he says. Concrete prints, anyone?

Concrete horrors are the result of lousy architects, not the material



LOCAL HEROES by Norman Miller

Hastings Old Town is one of the most beautiful townscapes in Sussex, with a High Street lined with shops you could drop neatly into a London hipster spot like Spitalfields

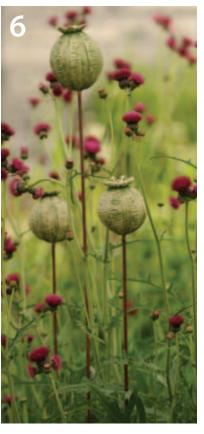
one of several fantastic design outlets is A J Hendy and Co Home Store, Alastair Hendy's painstaking restoration of a Georgian house into a three-floor beacon of home temptations evocative of a bygone

For the kitchen and dining room, snap up vintage Denby and Woods Ware china along with bone- handled cutlery, bring some élan to cleaning with ostrich feather dusters (the dust sticks to the fibres rather than simply being pushed around). Upstairs there's vintage bathroom goodies and fabulous - or treat yourself a vintage swivel chair.

You don't have to be called Alice to explore Thru The Looking Glass. Family-run and a Chichester stalwart for two decades, the store offers a wellsourced collection of **eclectic furnishings** - modern Italian pieces, refined lines from top British names plus a dash of Far East exotica.

Glass Etc describes itself as 'the centre of the glass universe', and I'm not going to argue, having succumbed to its charms every time I'm in Rye – mid-century and Scandinavian gems from the 1960s and 1970s are a prime temptation.

New Zealander Jessica Wilson has swapped the land of cinematic Hobbits to bring fantastic **textile designs** to Sussex. Putting a new spin on the Mid-Century Modern aesthetic, her bold graphics and well-chosen colour combinations come handprinted onto cushions and tableware as well as striking handmade clothing.

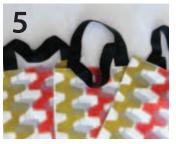




Plants – poppy seed heads and pine cones are favourites as well as ancient sea creatures provide the creative template for Bognor Regis-based ceramicist Su Cloud. Like the natural forms, her coiled clay work is meant for the outdoors.

'Creatures find their homes in them and the clay changes to become part of the garden, says Su.







Contacts Litracon www.litracon.hu

Gray Concrete 0131 552 6193. www.grayconcrete.co.uk

Graphic Relief 020 7749 3773 www.graphicrelief.co.uk

A J Hendy and Co Home Store 36 High Street, 01424-447171

Thru The Looking Glass 55-56 North Street, Chichester, 01243 538133

18-22 Rope Walk, Rye; 01797 226600; www.decanterman.com

Jessica Wilson

01273 411 722 / 0794 124 4013, jess-wilson@hotmail.co.uk

Su Cloud 01243 268 582, www.spcreatives.co.uk



Rydon's Crosshaven development is in the heart of historic Lewes.

ydon's latest development, Crosshaven, has recently launched in the ever-popular and historic county town of Lewes. House-hunters are invited to come and take a tour of the show home, which has been created by innovative designers Andrew Henry interiors, and find out more about these stunning new properties.

Residing in the family-friendly Malling area of the town, Crosshaven comprises just seven, traditionally designed three-bedroom townhouses located to the north-east of Lewes town centre, with local convenience stores and the local primary school just a short stroll away.

Each home is very well appointed and boasts generous proportions across three storeys. Crosshaven homes all contain fully fitted kitchens, bathrooms as well as private gardens, garaging and parking spaces.

Offering the best of town and country living

Only a few minutes walk into the town centre itself, Lewes boasts an attractive blend of culture and facilities and offers excellent transport links to Brighton to the south and Gatwick Airport and London to the north and north-east.

For those who enjoy the great outdoors, Crosshaven is also in the heart of the South Downs National Park offering a wealth of walking and cycling routes across this unique landscape, recognised as an area of outstanding natural beauty. Crosshaven genuinely boasts the benefit of having the very best qualities of both town and country living.

Consideration and Quality

As an NHBC registered developer and builder, Rydon Homes designs and builds not only in accordance with the Building Regulations, but also to the exacting NHBC Standards. Each home is inspected by the NHBC at key stages, thus ensuring compliance with those standards.

Many of Rydon Home's sites, including Crosshaven, are registered to the Considerate Constructors Scheme. This means that during the construction process it is committed to minimising the impact on the local community by being clean, respectful, safe, environmentally conscious, responsible and accountable.

Rydon Homes also provide a number of incentives to help buyers make their first or next step on the property ladder including Smart Buy, Part Exchange and Rydon Assist.

Rydon look forward to welcoming you to their new show home soon. Contact them to arrange a viewing on 01273 477022 or visit rydonhomes.co.uk or see their double page advertisement on page 6&7 in this issue of Sussex Style for more details.



Berkeley at Highwood, Horsham

The Dream

If you were to draw up a wish list of your ideal living environment for the 21st century, what would it be, and where would you choose as a Number One destination? Your chosen location is likely to be somewhere within striking distance of London, and yet with its own unique identity and strong local community; a leafy market town in the southern Home Counties, for example. Ideally it would be surrounded by rolling fields and with a strong reputation for good local schools and amenities, with easy access from your doorstep, to all the places you need to get to, such as the M25, Gatwick, Heathrow, the rest of the world, etc. If, in addition to this, you were to happen upon your dream home in such a setting, built to the highest spec, and one where you were able to grow and adapt, according to your changing needs, with all the advantages of up-to-date carbon footprint and technological infrastructure, you might think you had hit upon the perfect formula for modern day living.

The Reality

To your delight, Berkeley Homes have waved a magic wand and dreamt up this very scenario. Small, sophisticated developments are springing up in market towns all over the place. A local business, with a long property pedigree, Berkeley has several projects under way in Horsham, rated as one of the 'Best Places to Live in Britain' for undeniably good reason, with its strong historical identity and sense of individuality, including Mitre Park, Springfield Park, Rookwood Park and The Paddocks, and most recently, Highwood. As a business, Berkeley has an established reputation for building premium houses, and the new development at Highwood in Horsham is no exception.

Approaching Highwood from the Horsham Stone Bridge, through a pair of turretted houses that form a gateway to a tree-lined avenue of attractive garden village-style houses, one has the sense of almost being drawn into the pages of a storybook. The architecture, with its red-brick facades







and white timber balconies, has the nostalgic appeal of a fairy-tale classic, with the same timeless charm. And yet, step through the doors of one of these seductive homes, and you are pitched immediately into the contemporary world of cutting edge style and modern living design.

Large entrance halls, and open, familyfriendly kitchens are a feature of these homes. The kitchen is all glossy white drawers with extra deep storage for pans, and hidden cutlery drawers. Under the integrated AAA energy-rated AEG oven there is even a warming drawer, particularly handy for Sunday lunches. These are homes for extended family living, easy for entertaining and with comfortable space to move around in. Luxury features such as the wine cooler and island unit are standard. So too, the solid oak doors, oak staircase with glass panelled balustrades, and detailing on cornices and architraves. This is craftsmanship at its best. The multi-room audio system and stonetiled flooring with underfloor heating attest too to the high level of design that is apparent throughout.

Hi Tech Space

In many circumstances people are choosing to ditch the commute to office and work from home, reducing emissions and saving money, and with developments such as Highwood, such life choices have been incorporated into the design. Every house has space for a home office, and superfast fibre optic broadband is connected right to the front door. There are BT points to many rooms and cabling built in for home networking, allowing the flexible living and working practices that will increasingly become the norm in the 21st century.

Berkeley has a long term commitment to building homes that are 25% more energy efficient than the typicial home in Horsham, and its carbon footprint includes better insulation, rainwater harvesting, smart low energy photosensitive lighting and aerated shower systems in their fabulous hotel-chic style bathrooms.

The Neighbourhood

The design for living extends beyond the front door of your personal space into a larger plan for community life. This, again, is part of Berkeley's ethos and commitment to integrated living. The new Square, due for completion soon, is where the Highwood Summer Festival will be held, with music, literature and the arts taking centre stage to raise funds for St. Catherine's Hospice and the Berkeley Foundation. Janine Leadbetter, Head of Marketing for Berkeley, comments: "Highwood homes are designed and built for 21st-century living, and this can mean running a home-based business, a great space for entertaining, or simply a place where you can get to know your neighbours and express a real sense of community." In its own exclusive way, Highwood reflects the core values of Horsham as a whole whose dwellers are united by its sense of community and a love of living in this charming and lively location.

The show homes at Highwood are open daily from 10 am – 5 pm. Alternatively, discover more online at www.highwoodhorsham.co.uk Currently available are a selection of two, three and four-bedroom houses, with prices from £250,000.



Colin Mackenzie Ltd is possibly the best-known and best-qualified independent country house search agency covering the South East

olin qualified as a Chartered Surveyor in 1970. Having run offices for Hamptons in both Mayfield and Sevenoaks, he took responsibility for running their London Country House department in the early 1980s.

Colin moved into country house search agency in 1998, setting up his own firm with Liz Mercer in 2003 (when she joined him from the International Department of Savills). Across the South East there are not many localities (and houses!) that, between them, they do not know.

'Finding the perfect house for a client is immensely satisfying,'Colin says. 'Our contacts enable us to track down houses that are not visible to ordinary buyers'.

Liz adds 'We only act for 10 to 12 clients at a time. Because we don't have financial targets to satisfy, we have a reputation for giving each of our clients the complete picture – frequently telling them why they should not buy a property, rather than why they should!'

Liz adds: 'Our clients come to us for all sorts of reasons. Some have been looking for ages and keep hearing about houses they have missed; others simply don't have the time to look for themselves, or live too far away (we are currently acting for ex-pat clients living in Tokyo, for example). We obviously try to avoid any conflict of interest, if two clients might be after the same sort of property'.

'Finding a property is only the beginning,' Colin says. 'Over the last 15 years, we have amassed a database of over 14,000 properties which, with Land Registry data, help us assess what a house is worth. This, with our experience, of building construction allows us to predict the likely outcome of a building survey, are vital tools in securing the best value for our clients.'

The demand for Colin Mackenzie Ltd's services tends to come from clients with budgets from £850,000 up to £5 million or more.



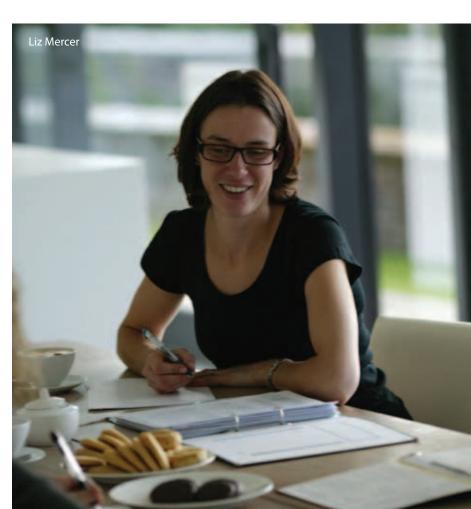


'We guide the property search to the clients' specific needs, getting leads to them as soon as we can and sifting out unsuitable houses in order to uncover the perfect one,' Liz says. 'We look behind the open market to uncover properties that others haven't found; our sources are many and varied!'

Colin concludes: 'Believe it or not, finding the house is often just the start of our service! We deal with all aspects of negotiation (we buy eight or more houses in one year, whereas our clients probably buy one house in eight years!) and we can help point our clients in the right direction for legal or planning/architectural advice, building surveys, removals and so on. We always check the boundaries of a property against plan, as well as establishing the planning policies and planning history of the property and its neighbours.'

'Above all, we never forget that buying a house is an expensive exercise - and we work hard on our clients' behalf to make sure that they get the right property at the best price.'

For more about Colin Mackenzie Ltd, see www.cmproperty.co.uk or, to contact Colin or Liz, telephone (01435) 866988





Something is afoot in the heart of West Sussex. A quiet revolution is taking place, bringing modern living to the doorstep of the countryside

evelopers have realised that for a number of people the quality of their living environment has become paramount, given the pressures that we are all under these days, and that the need to unite a house into its environment is a key aspiration of many home buyers, as well as providing the sort of flexible living space we need for our ever-changing lives.

Easy living

A number of exciting new projects are underway in the south; St. Francis Park, in Haywards Heath, being a case in point. Crest Nicholson have two developments under way in this well-known country town, both of which have realised the

potential for this new style of living in their well-designed properties. As well as featuring traditional reception areas, including a spacious lounge, open-plan kitchen and dining area, and well-proportioned bedrooms, these three-storey properties include an additional basement room in the sublevel. This is an area ripe for any number of different uses according to the different requirements of the home owner, and is the sort of flexible space which attracts a wide range of buyers these days.

Families with older children, for example, might find it useful as a teenager's den; those who work from home could use it as an office space; the more creative amongst us may choose to convert it to an artist's or photography studio, a games room,

library or gym – the possibilities are truly endless!

Crest Nicholson is also launching a new show home this month to showcase their forthcoming Halstead four-bedroomed properties. Similar in style and appearance to the Gilstead Homes, the stunning Halstead properties offer spacious rooms to cater for every homebuyer's needs.

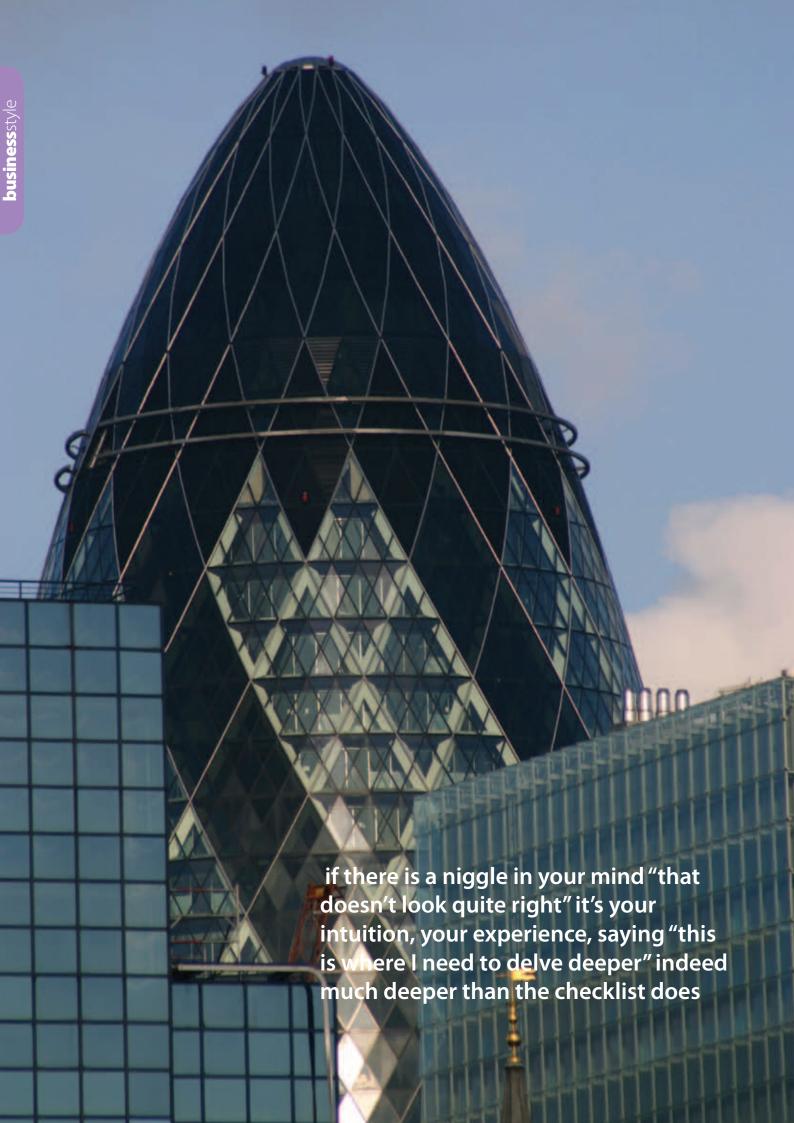
Rural backdrop

St. Francis Park, in Haywards Heath, has been designed to have the style and feel of a country village, in keeping with its surroundings. This is the heart of West Sussex. and home owners here would be achieving the sort of semi-rural lifestyle that might only previously have been dreamed of, while still retaining easy links to London, and yet without the London price tag. The development is located just a mile from Haywards Heath train station, with trains to the capital in 45 minutes to an hour. St. Francis Park is also close to both the A23 and the M23, taking drivers north to the M25 or south to the coast. Gatwick airport is only 15 miles away, perfect for business travellers or those who simply like to travel.

Prices for current availability at St. Francis Park start from £439,950 for the Gilstead homes and from £440,950 for the forthcoming Halstead properties. For more information please contact the Sales and Marketing suite on 0870 751 3966. Alternatively, please e-mail stfrancispark@crestnicholson.com or visit www.crestnicholoson.com







ACQUISITION AND DUE DILIGENCE

Some sensible words of warning from Simon Smith

ou may recall a recent snippet in the business news in which computer giant HP had acquired the enterprise search company Autonomy for \$10.3 billion. HP subsequently complained that Autonomy had falsified the figures, on the basis of which HP had gone ahead with the acquisition.

Now there's a lot we don't know about this story, and the only thing that can be predicted with any certainty is that it's been a field day for the lawyers on each side of the deal.

One comment was "Surely they did their due diligence", a sentence that might normally horrify the grammatical experts amongst us, except that the term has moved out of the legal dictionary to be hijacked by business.

Its close cousin, also from the legal dictionary, is *caveat emptor*, buyer beware. In simple parlance, the wary buyer should check, what he is buying. It is interesting to see how this has developed.

If you go along to an M&A boutique, they will give you, on request, a due diligence check list. I've seen one. They are lengthy and comprehensive; they have to be, at least to assure the M&A boutique that you won't be able to sue them.

If you follow the checklist diligently, you will at least have ticked off the "thoroughness" point. I am not against these checklists, but the qualifying adjective "due" is important.

Diligence in context

Let's take a step back and put due diligence in its proper context. As a good business owner, you know your business inside out. There will be the core which makes money; you will have lesser and greater worries that may, if not addressed in due time, wreck the business. You will have a few things that keep you awake at night. You have strategies to deal with these. Larger businesses have myriad processes to assess and address risks; the owner of a smaller business may do this instinctively.

When you buy a business that has been going for a while, you buy into these risks at a stroke. Let us suppose (although it isn't always the case) that you understand the core essence of what you are buying and that there is value creation in combining activity.

But until you hand over the money, you do not have the benefit of those sleepless nights and you don't yet know what you should be worrying about.

Which is where the due diligence process comes in.

Understand what you are buying

You are excited about the acquisition, but your lawyers and accountants are saying "have you thought of this, have you checked that?" So you tell them "you do the due diligence".

They go to the M&A boutique and get the checklist and off they go, ticking things off. All well and good.

The due diligence process is a short cut to a full understanding of business risks

When I was in Shell I was on the team selling Shell's metals division, Billiton. The buyer assembled a massive due diligence team, at its height well over 100 minerals experts, accountants, lawyers. Billiton operated worldwide and so off they went, all over the world, gathering an enormous volume of data, ticking off the checklists.

What they didn't do was to step back and assimilate all the data.

The due diligence process is a short cut to a full understanding of business risks. See it more as a detection process; intuition is key. Yes, use the checklist, but use it to make sure there isn't something you have overlooked.

Don't dive into unnecessary detail. If they don't have a defined benefit pension fund, there probably isn't a pension liability to worry about.

Move on to the next point. If you are getting fuzzy answers back, if there is a niggle in your mind "that doesn't look quite right" it's your intuition, your experience, saying "this is where I need to delve deeper" indeed much deeper than the checklist does.

So be thorough, diligent, but duly, intuitively so. In the HP case, where did this process go wrong?



Classic Consulting founder, recruitment industry specialist **Denise Buchan**, talks to Sussex Style about her path to business success

t's been an impressive first year of trading for the innovative Brighton-based recruitment consultancy, Classic Consulting. Over their first year the company has exceeded expectations, with an anticipated turnover in excess of £1.2m. They have made a significant impression on the local business community working with over 100 regional clients, filling more than 200 permanent positions and having an average of 100 temporary staff a week out on assignment.

Hot on the heels of the Sussex Business Awards, where the company scooped the coveted Most Promising New Business Award, Denise is understandably delighted with how the first year has gone and the impact the company has already made on the Brighton and wider regional business sector.

Right from the start, we've dared to be different

Classic Consulting opened for business in January this year with the mantra of Integrity First, and the primary goal of bringing new levels of commitment, energy and passion to the Sussex business community.

'It's been a fantastic, albeit crazy, first year of trading,' says Denise, enthusiastically. 'A year ago we said that we were creating this innovative new recruitment business to bring fresh thinking and behaviour to an industry in desperate need of a breath of fresh air. Daring to be different has paid off and we've delivered on our promise!'

Build on a strong foundation

Brighton was chosen as the launch pad for the business, due to its high service sector economy and the calibre of candidates and clients. To add to this foundation, each person in the team was picked for their wealth of local experience and for the fact that they absolutely love what they do.

When this foundation was combined with backing from specialist recruitment venture capitalist, Krypton Capital, the result was always going to be special.

'A strong foundation is everything,' says Denise. 'We knew the cornerstones of our success would be our service-orientated approach, our investment from Krypton Capital, our location, and most importantly, our people.



'Our success to date would not have been possible without the hard work and support of our great team and as we've grown, we've added several highly experienced consultants and support staff to the mix.'

A brand inspired by our customers

Classic Consulting is building on these foundations and rapidly setting new standards in customer service with their commitment to long-term client and candidate relationships.

Denise goes on to say: 'Classic Consulting is a member of the Institute of Business Ethics, and at the heart of our company is an absolute commitment to ethical standards and integrity; with clients, candidates and colleagues.'

Putting their customers first is certainly paying off: more than 50% of their new business already comes from recommendation, and this demonstrates that their fresh, innovative approach is being well received by clients and candidates alike. And if their fast growth, award nominations and testimonials on their website are anything to go by, the company is moving quickly into a league of its own.

Denise is very clear about why this is. 'We are giving our clients and candidates what they want; when they want it. We're genuinely available 24/7 and like to think we are working while others sleep. Times are changing. People respond to us because we respond to them, no matter the time of day, the complexity of the request or the timeframe they're working to. We're approachable and we serve our customers with integrity and they welcome it. It really is that simple.'

And the future?

There's no doubt Classic Consulting has a bright future. In addition to the Brighton office, they've already opened a satellite in Crawley and expect to open their first London office in 2013.

'Looking back on this year puts our heads in a spin,' Denise told us. 'This time last year people were concerned that we were launching during a recession, yet I believe truly innovative and hardworking businesses will thrive in any economic climate. We have proved that a market exists for something truly different in recruitment, and that 2012 was just the beginning. Watch this space!'



Who we work with:

We work with a wide range of businesses of all sizes and sectors throughout the Sussex region.

Many companies use us as their sole agency provider and many more choose us time and time again because they know we deliver excellent results and we operate with absolute integrity, all of the time.

Our specialist areas:

- Admin, Secretarial, PA, Legal Support
- HR, Training, IT, Business Development
- · Marketing, PR, Digital, Media
- Finance, Insurance, Real Estate, Property
- Customer Service, Call Centre, Market
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Contact Classic Consulting

Whether you're in business and want to expand your team, or if you're a candidate seeking a new challenge, we'll listen to you and treat you as the individual you are. And that's how we achieve great results.

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CHOOSING AND USING BULBS

Julie Harrod addresses a host of golden daffodils in her garden - and yours



I have inherited both good and bad. The best is a generous group of small wild daffodils, Narcissus pseudonarcissus, sometimes called Lenten lilies. This is a variable species native to Western Europe whose colour ranges from almost white to deep yellow. Mine are rather pale, and they are well placed near the gnarled trunk of a mulberry tree. They are easy to manage in this position, on light sandy soil where the grass is thin because of dappled shade later in the year. After flowering, I simply leave them, as this area is maintained as rough meadow with a late cut in August or September.

We watch the seed pods develop as the flowers wither, waiting for the shiny black seeds to ripen and fall free of the papery pod. At this point, I gather and sprinkle the seed, scuffing it into the grass a little distance away. Under this regime, the plants flourish and the little colony has increased steadily over the past few years, although the youngest plants have not yet flowered.

Bearing in mind the sound advice of the late, great Graham Stewart Thomas, who noted that we are "much beset" by yellow in spring and that this should be complemented by the use of blue and purple (not necessarily together), I have added *Anemone blanda* to the picture.

These are easy to grow if you remember to soak their wizened corms overnight before planting them in autumn. You can also buy container plants in flower at this time of year. Although this is an expensive option, a few of them can give an instant lift to a small garden and there is no guesswork in imagining the final effect.

Where the aim is to incorporate bulbs into a mixed planting, it is not always easy to imagine what they will look like - a garden changes a lot between October and March. Advice and special offers abound in autumn, for the good reason that bulbs are usually planted at the end of their dormant period. Dry bulbs are easy to handle, and we can choose by reference to the enticing photographs shown in catalogues and on bulb packaging.

But what if we have inherited or mistakenly planted daffodils in the wrong place?

I suggest moving them. Like most other plants, bulbs can be moved – carefully – while in active growth, even when in flower. The secret is to choose the



right moment, dictated largely by the weather. A mild day between gentle rainy intervals is ideal.

My "bad" daffodils are due for just such treatment this year. There is nothing wrong with the plants I have in mind (whose identity I do not know), although they are taller and more artificial-looking than the Lenten lilies beneath the mulberry. I certainly do not want rid of them. But their decaying foliage flops over smaller plants nearby and I have several times almost resorted to that ugly (and rightly condemned) practice of tying the leaves in a coarse knot. They simply need more space and I have earmarked a place, at the outer limits of the spreading branches of a Viburnum plicatum mariesii and behind a colony of wood spurge, Euphorbia robbiae. Leafless at this time of year, the shrub will provide a twiggy background, and the deep green of the spurge, topped soon by acid yellow flowers, will set off the bright daffodil blooms. Later the expanding leaves of the viburnum will disguise the daffodils' leaves - I will give them a liquid feed to encourage next year's display.

Moving established bulbs – with care

Moving bulbs takes a degree of patience. If they were planted properly and are well established, daffodils will be several inches below the ground. For the best chance of success, you need to dig deeply so as to bring the clumps

THE GARDEN SHOW IN SPRING

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out intact. Prepare their new home by forking over the soil - here, I must take care not to damage the viburnum roots. Incorporate some leaf mould or compost and a sprinkling of bonemeal.

An established clump of bulbs may well have become congested, so will probably benefit from being split. Replant each individual or group, being careful to bury the bulb at the same depth as before – this will be easy to check, as the stem and leaves change colour from green to almost white at soil level.

Carefully firm the soil and water the area gently. The immediate result will almost certainly look terrible. The plants will have lost that thrusting certainty shown by undisturbed bulbs and will instead be leaning drunkenly, however carefully you have handled them. The only thing to do is to cut all the flowers off and enjoy them in the house. But next year they should have settled and you can enjoy them in their new home.

New bulbs for next year

You can use a similar technique for new bulbs that catch your eye in next season's catalogue. Instead of planting them in situ in the autumn, pot them up in groups of three or five and grow them on over winter.

Remember that the compost in pots can get colder than below ground in particularly harsh weather, so keep the pots in a sheltered position and wrap them against hard frost. Your new plants will be ready to plant out in exactly the right position next spring.

For reminders of how bulbs ought to look, whether in naturalistic sweeps or artfully incorporated into a more formal planting, there is no substitute for looking round good gardens open to the public. The National Trust and the National Gardens Scheme (the Yellow Book) together offer a great selection without straying beyond the county boundaries.



Gardener and writer Julie Harrod began her career at Kalmthout Arboretum, Belgium. She worked with Robin Lane Fox and wrote a regular gardening page in *The Field* for four years. Her book, *The Garden Wall*, was published in the UK and US. She spent 20 years abroad, raising three daughters and making gardens in Kenya, Nepal, Zambia and Malawi. She

now tends a walled, wooded garden near Oxford, helped by her forester husband, Peter McCarter.





'Mam and Boy' by Jane Jones

IVOR NOVELLO - HIS LIFE & MUSIC

Sunday, 14 April 2013 at 6.00 p.m.

Performed by The Really Promising Company followed by two course Supper in The Pavilion Restaurant - £25.00 per person

Performance Only - £10.00 per person Themed dress optional



FALCONRY LUNCH

Monday, 20 May, 10 June, 8 July & 12 August 2013
Interact with and fly a variety of birds with our Falconry expert, Leigh Holmes followed by Lunch in either the Manor Restaurant or The Pavilion Restaurant. £45.00 per person



BIRDS & BEASTS - SUNDAY BBQ

Sunday 19 May, 9 June, 7 July & 11 August 2013 from 12 noon - 4.00 p.m.

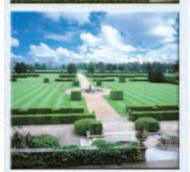
A three course BBQ Lunch in The Pavilion Restaurant including the Birds and Beast Experience.

£20.00 per person £10.00 per child under 12



Dorothee Jansen sings arias from The Marriage of Figaro with Hanns Heinz Odenthal and Hayden Rawstron Wednesday, 12 June 2013

A Black Tie event, a Champagne Reception followed by a four course Table d'Hôte Dinner created by our Head Chef including freshly brewed coffee and petit fours. £65.00 per person



THE HIGHWORTH JAZZ ORCHESTRA - Opening the Ashford Jazz Festival

Thursday, 4 July 2013 at 6.30 p.m.

Celebrate Independence Day in the stunning courtyard of Eastwell Manor with 'American' themed music and refreshments. Guest soloist - Julian Marc Stringle and featuring a short film by George McGoldrick with a music specially prepared for the film and a piece of artwork constructed during the performance.

£6.00 per person - pre booked £8.00 per person - on the night

Reserved seating must be booked in advance. 50% of ticket sales go to Highworth School.



SHAKESPEARE AT THE MANOR

Sunday, 14 & 28 July 2013

Richard III will be performed in the grounds of Eastwell Manor by The Changeling Theatre Company. Eastwell Manor was home to the alleged illegitimate son of Richard III, Richard Plantagenet.

Performance Only - £16.00 pp Performance & Dinner - £55.00 pp

To make your reservation,
please contact our Sales Office on
01233 213020 or email: enquiries@eastwellmanor.co



Fiona Duncan

reviews
Bailliffscourt and
the Crab and
Lobster, both
part of family-run
Historic Sussex
Hotels

Bailliffscourt, Climping

he phone rings, and it's Tiggy. "Off anywhere nice this week?" she asks, and I tell her what I know about Bailliffscourt. "Mmm, the seaside... I think I'll come with you".

This is a rare honour, as Tiggy is normally in Guatemala or Goa or somewhere equally exotic and great friend though she might be, has rarely accompanied me on my hotel reviewing forays.

She may not again. A last minute request for twin beds couldn't be met and we ended up sharing an antique oak four-poster so diminutive that the pillows we put down the middle occupied most of the available space. In the morning, I was given a painful but usefully accurate description of my nocturnal auditory output.

"It was like sleeping with Humphrey," Tiggy told me. Humphrey is her elderly Border terrier.

Mind you, anyone would have snored if they'd consumed what we did at dinner. An excellent Chilean Sauvignon Blanc disappeared in record time, along with three courses of highly enjoyable food, including a starter of Brixham crab, chilli and fresh herb *beignets*, a main course of slow roasted baby chicken and a warm chocolate fondant to finish. Diet, what diet? We even fought over who got the last square of homemade fudge that comes with the coffee.

Indulge and relax this spring with one of our luxury Spa Day packages





'Step into Spring' £99pp (Monday - Friday only)

Choose either a 60-minute Aromatherapy Massage OR a 60-minute Temple Spa Facial. The day includes use of facilities, plus complimentary tea and coffee.



Bailiffscourt Spa Climping BN17 5RW Tel: 01903 723576 spa@bailiffscourt.com

'Sunrise

£99pp (Tuesday - Thursday only)

Starts with a healthy fruit smoothie – then choose either a 55-minute Aromatherapy Massage OR a 60-minute 'Skin As It Should Be' REN facial, or a Jessica luxury manicure or pedicure. This package includes use of facilities for the morning and a two-course lunch at Ockenden Manor Hotel.



Ockenden Manor Spa Cuckfield RH17 5LD Tel: 01444 449191 spa@ockenden-manor.com

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£79pp (Mon-Thurs) or £89pp (Fri-Sun)

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Package includes a £25 allocation towards dinner in the Hotel Restaurant from 7.00pm, with a glass of champagne.



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> Royal Chantry, Cathedral Cloisters, Chichester, West Sussex PO19 1PX www.chichestercathedral.org.uk

THE COODEN BEACH HOTEL



The Cooden Beach Hotel sits on the beach with beautiful uninterrupted views along the Sussex coastline. Glorious gardens, stunning sunsets over the sea and an elegant venue provide the perfect backdrop for your wedding.

Your intimate celebration or grand reception will be stylish, romantic and memorable. You can relax knowing that we will take care of every detail and our food is fabulous, fresh and locally sourced. The Bridal Suite has beautiful panoramic seaviews, a fabulous Jacobean-style four poster bed and ensuite bathroom with double shower. Don't forget to relax in the leisure club too.

The hotel is licensed for civil weddings and partnerships.

To arrange a visit, please contact Jenny Undasan, our highly experienced wedding co-ordinator, who will help you to create the day of your dreams.

"How can we ever thank you enough? It was a dream wedding come true." Mr & Mrs Bailey











We both rather loved Bailliffscourt, a realistic medieval mock-up created in the 1920s by Walter Guinness, later Lord Moyne, and his wife Evelyn. She had a passion for all things medieval; they bought land on which a small 13th-century chapel already stood, and built a bewitching folly using a wide variety of authentic materials, from the golden Somerset stone walls to the vast 15th-century oak front door from South Warnborough church.

If it feels a little on the cramped and musty side, then that's authentic too; and there are eight contemporary bedrooms in separate buildings (architecturally in keeping, but awfully new looking; hopefully they will mellow) if you prefer. Sadly, Lady Moyne did not live to enjoy the finished house, with its series of cramped interconnecting sitting rooms stuffed with tapestries, oak chests, Knowle sofas and Jacobean high backed chairs. Lord Moyne was assassinated in 1944 in Cairo, and in 1948 Bailliffscourt became a hotel.

Nowadays it has a spa, in a contrastingly airy building, with indoor and outdoor pools. The hotel's lawns are dotted with toy town medieval outbuildings, flowers, shrubs, peacocks and the chef's pet project: caged hams hanging from the trees to cure.

After breakfast, Tiggy and I strolled across the meadows to the sea, 10 minutes away. On secluded Climping Beach we met a lady walking her gaggle of Border terriers and Tiggy and she were soon engrossed in canine chat. Talking of dogs, they are liberally welcome at Bailliffscourt, as are children.

01903 723511; www.hshotels.co.uk.
Doubles from £220 per night, including dinner,
bed, breakfast.

The Crab and Lobster, Siddlesham



It was late afternoon at Siddlesham Quay and we were standing on a flat expanse of grass, once occupied by a tidal mill, admiring the view: salt marsh and woodland interlaced with watery creeks stretching across Pagham Harbour to the distant sea.

"What are you doing?" Our inquisitor was a little girl, one of two who were each clutching the hand of an even smaller boy. "We're trying to see the sea," we replied. "What are you doing?" "Well, we're taking Tommy for a walk, but we think we might be lost and going to have an adventure" announced the curly haired girl, straight from the pages of Richmal Crompton. "But we probably aren't lost," interjected the other, neatly puncturing her friend's fantasy, "because our mums are in the Crab and Lobster, and it's just over there". "Well, then, let's go together".

And so we arrived with our new companions, who solemnly bid us goodbye after we had checked in and were shown to our room.

Things were looking hopeful for a friendly, cosy, even romantic stay. The location, with its old houses and marvellous natural harbour, was enchanting, the children seemed from another age, and this restaurant with rooms was sending all the right signals. Had it been old fashioned it would have fitted my ideal perfectly, but despite its spanking new interior, the 350-year-old building offered, with its slate floors, cream-painted or bare brick walls and open fire, enough charm, albeit of the modern/sophisticated variety.

There are four bedrooms, plus a delightful two-bedroom cottage next door. Our pub room was under the eaves, smartly decorated with white walls and black beams, and the others are equally fresh and attractive. The Crab and Lobster is indeed a stylish waterside hideaway, and what's more the food is excellent: local crab and lobster, superbly dressed, plus sea bass that had been brought to the door that day by a local fisherman, a fine mushroom risotto with wild ceps and a bottle of Sancerre – perfect.

Back in our eyrie, the night was tiring, but in the nicest way: kept awake by the howl of wind and the lash of rain during a deliciously cosy-making gale. The stuff of a children's story.

01243 641233; www.crab-lobster.co.uk. doubles £120 from £145 per night, including breakfast.



A COFFEE FAIRYTALE HADA DEL CAFÉ



Sarah Saunders has lunch in Sussex Style with the Coffee Fairy, Martina Gruppo, founder of Hada Del Café Coffee Company

ou don't normally start lunch with a coffee. But that's how I met Martina Gruppo this summer, at lunchtime on a very wet day in East Sussex at the Glynde Food and Wine Festival (which promotes the best of local).

I scuttled inside one of the large marquees to get out of the pouring rain and was faced with rows of local food producers eager to sell to the somewhat sparsely populated bedraggled visitors. I was sad for the stallholders, and sad for the visitors who would have much preferred to have nibbled their way through the marquee and munched more for a leisurely picnic on the lawns with the stunning backdrop of the South Downs.

Martina Gruppo sources and sells delicious Nicaraguan coffee, direct from the growers. She also raises awareness and funds to educate the growers' children. What's not to like?

I quickly came across a vibrant stand with coffee bags on the walls and pictures of tropical scenery. A friendly Italian chap offered me a coffee tasting.

'Perfect,' I said, 'for an English summer's day!'
I glugged the shot of hot smooth rich coffee and instantly felt better.

I caught a glimpse of *Glamour Italia* magazine, showing a fun and confident looking woman reclining on a heap of coffee bags. I glanced up at the walls of the stand and saw more images of the same person wearing jeans and a T-shirt, carrying blocks to build a basic school for the farming families also in the photo.

Marco began to tell me the story about the company, Hada del Café, in his native language, when Martina whooshed on to the stall (Tinkerbell on caffeine!) and flitted about, checking if everything was just so... fresh brew? had I been offered a cup to taste?, was I interested in the story?... I was?... great!

When we think about local food we think small producers, local cheeses, homemade jams and chutneys, Marsh lamb, Sussex beef, Sussex Light hens, Rye Bay scallops, Selsey crabs - and we're conscious of the food miles too. Here was a local producer with a tropical product that had come how many miles?

Of course we don't grow coffee in Sussex...so the next best thing is to find our own personal coffee shopper! Martin travels from home on the Cowdray Estate in Midhurst to seek out coffee in Nicaragua.

We sit down at the breakfast bar in Martina's kitchen/living room with pots and pans hanging from the ceiling, shelves of ingredients, some 1950s ephemera, an old leather sofa and a bright green feature wall over the fireplace which has a word sculpture THINK on the mantelshelf.

A faded American sign on the wall says Fanny's Rest Stop: Eat Here and Get Gas. We sit down to a pretty open sandwich with fresh mackerel and rocket on walnut bread with salad cream. What? Absolutely delicious!

The delicious coffee that Martina sells stands out on its own. But it is her social enterprise that sets her apart from the vast and fiercely competitive global marketplace of coffee

It's not every day that you meet someone who is so totally driven to make a difference.

Q. Did your parents tell you never to talk and eat at the same time? Why did you accept my invitation to lunch?

A. Having an Irish Italian background means that we're always talking and eating at the same time! I liked the idea of having lunch with you because it's an opportunity to talk about something I absolutely love doing!

Q. How were you inspired to set up Hada del Café?

A. I wasn't. I fell into it by accident. I just saw two needs and connected them.

Q. What were they?

A. Firstly, a need amongst poor farming communities in Miraflor, a remote part of Northern Nicaragua: I went there first to teach English. I discovered how good the local coffee was, after spending time teaching in the local villages, so I decided to raise funds to provide better educational facilities for the local children including the families of the coffee farmers. A coffee bean of an idea became a reality: to buy excellent coffee grown in a cloud forest and turn it into the sort of educational facilities the farmers dream about for their kids. Selling a coffee they had proudly cultivated over generations in order to make these improvements was the icing on the coffee cake

Secondly, a need where I live for a truly social responsible independent seller of fantastic 100% Arabica Coffee. People in the UK can spend up to £2,000 a year on coffee!! If you're going to drink that much coffee, it should be good coffee. (Hada del Café coffee is now sold in many top restaurants and farm shops in Sussex and London.

Q. Are you happy to be called the Coffee Fairy?

A. Yes! It's where it all started and it's about being able to make things happen. I need continued inspiration to meet some of the enormous challenges I encounter. The children in Miraflor are an inspiration and education is the work that keeps me going.

Martina frequently visits a number of schools in West Sussex to update on the projects in Miraflor.

Q. What is your most vivid childhood food memory?

A. The lasagne my mother (who was Irish) made for my brother and me in individual orange Le Creuset dishes. I loved sweetbreads as a kid until I found out what they were, and my Birthday treat every year was breadcrumbed veal and friend (sic) potatoes! My father was Italian from Biella, so my mother made us proper food at home.

Q. Have you eaten it since?

A. No. I make lasagne for him indoors (Marco appears at the kitchen door with a grin), but it's not the same.

Q. Who is your favourite Sussex food hero?

A. Jamie at The Royal Oak in Lavington, near Midhurst. He makes innovative gastronomic food with local ingredients (and our coffee). Oh, and also the sausages from Rushfield Farm Shop near Heathfield. I did a swap with some coffee for their Romany Sausages at a food fair..delicious!

Q. What would you choose from Sussex's finest ingredients?

A. I like meat and it's so good locally. I love beef carpaccio, so you have to have really good beef to make that.

Q. How does food fit into your day? Are you breakfast/lunch or dinner person?

A. Because of work, I usually grab as I go. I love good food, but to be honest, I'm really bad at planning to eat (unless someone's coming for lunch or dinner). I had a boiled egg for lunch yesterday.

Q. What's your hot topic at the moment?

A. Well, the Fairtrade and Organic issue is hot for us.

People often ask us why our coffee, which is grown without any chemicals, isn't labelled Fair Trade or Organic. The answer is simple - our farmers can't afford the certification process for organic or the fees for joining a Co-op to sell as Fair Trade. They are also remote geographically.

Of course they also can't afford the pesticides and fertilizers for mass production.

So there you have it. It's pure grown coffee and sold direct to the customer via Hada del Café. It

makes me angry that there are some companies out there who abuse the labelling for profit at the expense of the growers.

The only thing I can do is tell the story. I've created some new postcards which help with communicating these issues in as accessible a way as possible.

Q. Who influences your interest in food?

A. My Mum did. I was spoilt by her. When Jamie Oliver came on TV I was inspired to try new stuff. Living in Italy had a massive influence on how easy it is to make really good food from a few simple ingredients, like *ragu* and freshly grated Parmesan (not the pre-grated smelly stuff in a packet). You don't see too many obese people in Italy.

Q. Do you listen to music or the radio when you cook?

A. Yes, I have the radio on. I love 70s music. I know it's cheesy but I love it. Glenn Campbell, Barry Manilow, Leo Sayer...it reminds me of my childhood and the Top 40. I also like Florence and the Machine, The XX and The Magic Numbers.

Q. Is your kitchen the heart of your home or a utilitarian space occupied by hungry dependents?

A. I love my kitchen. It is the heart of my home. I have a dining room, but the table is covered in paperwork, so we live in the kitchen area.

Q. What is your greatest food pleasure? Do you eat it often enough? If not, why not?

A. Really, really good Parma ham. I don't eat it enough. Because you can't get the really good stuff easily.

I have to add to this her home baked chocolate brownies which she describes as pieces of dense fudge sin. They cleansed my palate of the distinctive mackerel memory with perfect bitter sweetness.

A great food pleasure.

Q. And lastly, what's your favourite way to finish a good lunch?

A. Ha ha! COFFEE!!

Q. Anything else?

A. Well, if I'm in Italy, a good Grappa.



Comfort, character, history and a warm Sussex welcome at Wickham Manor Farm in Winchelsea

ally and Mason Palmer welcome guests to their 16th-century National Trust farmhouse, with beautiful views over farmland down to the sea. Once the home of William Penn, the founder of Pennsylvania.



Cosy and comfortable

- two bedrooms with four posters
- the William Penn Suite with a kingsize bed, large sitting area and an adjoining twin bedded room
- television and coffee making facilities
- fluffy towels, soaps and shampoos in all the bathrooms
- · private bathrooms, some en-suite

- a guests' lounge
- delicious and ample farmhouse breakfasts
- beautiful gardens and views down to the sea

Out and about

Enjoy the countryside, walk around the towns of Winchelsea and Rye, or go farther afield to visit the ancient towns of Battle, Hastings and Canterbury. Spend time in the famous gardens of Great Dixter, Sissinghurst and Pashley Manor, and take in the ancient castles of Scotney, Bodiam, Hever and Leeds. And there's always a trip to France – 35 minutes from Folkestone on the Channel Tunnel.

Sally is always delighted to help you plan interesting trips from Wickham Manor - and you will return to comfortable rooms and lashings of hot water!



Sparkling wine on the farm

Walk around the working farm, meet the animals (children are welcome), and visit the vineyard – Sally and Mason grow the grapes for their highly-praised PALMER sparkling wine.

Raise a glass of the delicious fizz produced from their Pinot Noir Chardonnay vines at home and remember a very comfortable stay in the historic heart of the South of England.

Contac

Sally and Mason Palmer
Wickham Manor,
Wickham Rock Lane,
Winchelsea,
East Sussex. TN36 4AG
Telephone/Fax +44 (0)1797 226216
Mobile +44 (0)7885 790597
info@wickhammanor.co.uk
www. charlespalmer-vineyards.co.uk

Contact Mason and Sally for information on their wine weekends in 2013.



There has been a flurry of interest around the newly revamped version of SEAT's hot hatchback, the Leon, which arrived on English soil this month. From the team that were behind Bentley and Lamborghini, SEAT has taken its design to a new level and the result is excellence all round

he Leon has been designed with passenger safety as well as comfort a priority, with its specific safety features earning it a 5*NCAP rating, including seatbelt detection on every seat, driver's knee airbag, lane assistance and high beam assistance. Start-Stop technology is standard across the range, helping to reduce fuel consumption and CO2 emissions, so that when the car is stationary or out of gear, the engine automatically switches off, although it is an option that can be overridden if one wishes.

On the in-house entertainment front, the Seat Media System is cutting edge 21st century; with its touch screen technology for Bluetooth and Sat Nav, and the opportunity to connect up as many other pieces of equipment as you require, from mp2 players, CDs, to SD connectivity, and with as many as nine different speaker points – your very own audio power house. And, by moving a finger over the settings, the driver can control which of these speakers the music is coming from, from the front driver's door speaker to the sub-woofer in the boot, bringing the Spanish party with it!

Its sleek appearance has been further enhanced by the decision to move the iconic Leon rear door handles, a decision not taken lightly, but designed to make the car more accessible. The daytime running lights, and LED rear and front headlights, increase visibility, and promise to turn heads with their stylish design.



The SC and ST versions of the SEAT Leon will be released in August. The FR specification provides the opportunity to change between driver mode settings, which even affect the mood lighting on the door panels, giving the driver greater control over the vehicle. There is a choice between an eco-friendly setting, with white lighting, less throttle and lighter steering, to a sport setting, with harder acceleration, heavier steering and red mood lighting. These can be personalised to create the driving mode that suits you.

There is no doubt that this new, multi-faceted version of the Leon is likely to be the most family-friendly, but sporty option in 2013 for your new car. Why not go and try it out for yourself?

Call 01273 434 700 to speak to a member of the Lifestyle SEAT team or visit them at their new showroom in Hollingbury BN1 8AF

SEAT hosted a special Spanish evening in Brighton to mark the launch of the much-heralded Leon – as well as its brand new eye-catching showroom









With sangria flowing, the guests were introduced to the SEAT team, Lee, Emma and Therese who were delighted to introduce the real star of the show: the newly-arrived Leon

Left to right: Therese Wynn-Davies; Michael De Napoli, Owner of Latinos Tapas in Hove (who supplied the amazing food for the evening); Georgia Isted







The New SEAT Leon defles all stereotypes. Redesigned from the ground up, it's dynamic, more confident and full of technology you can enjoy. Every feature and every product detail such as a cutting-edge chassis, lane assist, advanced infotainment systems and drive profile settings, has been thought about to create improved driving pleasure, each time the driver gets behind the wheel. With CO2 emissions starting from 99g/km, BIK rating from 13% (tax year 2012/13) and fuel consumption of up to 74.3 mpg (combined) the new Leon is not only stylish, it's practical too.

THE NEW SEAT LEON 5DR RANGE FROM £15,670* AVAILABLE TO ORDER NOW! CONTACT LIFESTYLE SEAT FOR FURTHER DETAILS TODAY!

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Official fuel consumption for the New SEAT Leon range in mpg (litres per 100km); urban 39.2 (7.2) - 61.4 (4.6); extra-urban 53.3 (5.3) - 85.6 (3.3); combined 47.1 (6.0) - 74.3 (3.8), CO2 emissions 139-99 g/km. Model shown is the New Leon 1.2 TSI 105PS SE at £16,790 RRP with optional electric sunroof at £695 RRP, 17" Dynamic alloy wheels at £350 RRP and LED headlights at £995 RRP. *Subject to each model specification and cost option fitment. **Offer available on SE and FR models when ordered before 31st March 2013 from participating dealers only. *Price £1,915 RRP refers to optional specification if priced individually. Standard price of Tech Pack is £1,075 RRP. Offer may be varied or withdrawn at any time. †Offer applies to New Leon models ordered between 1st january and 31st March 2013. Retail Sales only. Subject to vehicle availability. †1£1,000 deposit contribution and free servicing is available to customers who purchase their car with Solutions. Up to 3 years or 30,000 miles (whichever comes sooner). Offer may be withdrawn at any time. Terms and conditions apply. Subject to status. Available to over 18's in the UK from participating dealers only. SEAT Finance, Freepost, SEAT Finance.



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Official fuel consumption for the SEAT lbiza range in mpg (litres per 100km): urban 34.9 (8.1) - 67.3 (4.2); extra-urban 53.3 (5.3) - 91.1 (3.1); combined 44.8 (6.3) - 80.7 (3.5). CO2 emissions 139 – 92g/km, "Model shown is an fibra 1.4 85PS SE at £12,275RRP with 16" alloy wheels at £150RRP and a SEAT Portable system at £275RRP. Prices valid from 1st January 2013 to 31st March 2013.

LIFESTYLE SEAT

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