Village Matters (n New Year 2017 Distributed to 80,000 homes Issue No.25





Liz Thomson Director

2016 is a year that many are glad to put behind them, not least agents like ourselves operating in prime central London. Yet the events set in play last year will shape 2017. Our sales team starts this year with cautious optimism but are prepared for bumps in the road as Brexit negotiations begin in earnest and various property tax changes continue to bite. The lettings market remained fairly steady throughout last year until the customary pre-



Michael Wilson Director

Christmas slow-down. In this issue we have gathered a fantastic variety of local stories and hope you enjoy reading them. Why not make it your resolution to try one of our featured businesses?

Portobello Village – latest news

Since we last reported on the decision not to press ahead with the controversial Portobello Village development owners, The Westway Trust, have announced new plans to improve the area. The aim is to make Portobello



Green more appealing to visitors whilst preserving the much-loved character of this part of the market.

The £10 M proposal unveiled in November is the result of an 18 month consultation with locals. Plans include a new art and culture centre on Acklam Road and an indoor market hall on Thorpe Close under the Westway. The market hall will provide pop-up shops for independent retailers and studio space for small businesses and



community groups, with priority being given to local traders rather than big brands. The distinctive white canopy that houses the vintage clothing market will be preserved.

The plans, which also include several initiatives to make the area

feel safer and more welcoming, will be funded by the inclusion of a number of affordable flats being built on the current site of Acklam Car Park.

Westway Trust says: "In developing our plans we have tried to understand what needs to change and to carefully consider how we incorporate change with the culture and history of the area."

Comments from interested parties have been positive so far and it's likely that a planning application for the development will be submitted soon.

westway.org/portobello

Notting Hill's own microbrewery!

When Julio Moncada first arrived in Notting Hill in 2001 he instantly fell in love with the place. As a dedicated foodie his first idea was to open a deli but then he alighted on a far better idea – start Notting Hill's own microbrewery!



As Julio says, "I couldn't have chosen a better location than Notting Hill. It's well known as one of

London's most creative communities and has an inspiring mix that you just can't find anywhere else; part bohemian, part gentrified and always

diverse. A bit like my beers really!"



15 years later Julio and his team now brew a range of 11 distinct ales including Amber, Pale, Porter and Red. Brewed from only the finest natural ingredients sourced, where possible, from within 100 miles of London, it

includes beers brewed with both traditional and new variety hops.

As you'd expect, you can find their beers in all the best local venues including The Lexi. But, if you want the full Moncada experience, head over to the brewery for 'Tap Room Thursdays and Fridays'. Once the brewing team's graft is over, they open the bar above the brewery from 5 pm-10.30 pm and invite the neighbourhood to try the fruits of their labour. On the menu are their latest experiments with different flavours and wild yeast.

Next time you fancy a brew, make it a local one.

Moncada Brewery Unit I (Buspace Studios) Middle Row, WIO 07795 511505



moncadabrewery.co.uk

What are values doing in the village?

2016 should probably be put down as the year to forget. Relentless miserable global news reports and the Brexit bombshell really knocked the stuffing out of everyone's sense of optimism. So how do we move on from an *Annus Horribilis*?

2017 could prove to be a year of opportunity for some; sales prices have fallen from their peak (for the most part by circa 15%), which presents excellent opportunities for those looking to upsize or invest.

Our sales figures in the final quarter of 2016 were outstanding with December producing our best ever month for exchanges. This supports our feeling that prices have now probably bottomed out and there are several events this year which could play very well in our favour.

The election results in France, Netherlands and Germany could further (continued on page 2)







SOLD Ladbroke Square, WII £1,150,000



SOLD Kelfield Gardens, WIO £2,250,000



SOLD Furness Road, NWI0 £1,295,000



SOLD Golden Cross Mews, WII £1,900,000



SOLD Woodsford Square, WI4 £2,500,000

Our Sales Department has achieved some outstanding results for our clients in 2016. So if you are considering selling your property and would like honest, accurate advice please call or email us to book a FREE valuation.

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lambda (continued from front cover) damage the stability of the Eurozone, the viability of which is surely unsustainable in the medium and long term. Furthermore, it is widely hoped that the Chancellor will amend the over-zealous stamp duty thresholds in this year's budget. Such a move would loosen up the mid-market in particular, creating positive ripples up and down the marketplace as a whole.

Looking at cyclical patterns, London has a wonderful habit of recovering, often very quickly, from economic adversity. So we approach 2017 with fresh optimism for our great city. London still delivers outstanding opportunities, a fact underlined by Price Waterhouse Coopers who declared London the 'World's Best City' in a report published late last year in which they drew on factors such as opportunity, innovation, entrepreneurship, infrastructure, modernity and cultural clout.

I've heard many a cliché over the past few weeks; one rather compelling one likens knowing when to buy to 'catching a falling knife'. The conclusion I've reached is that it's all about timing – don't wait too long or you'll miss it.



Kensington's cathedral of design

The best things are worth waiting for and Kensington's newest museum certainly falls into that category. The new Design Museum opened on 24th November and has breathed an awe-inspiring new lease of life into the old Commonwealth Institute on Kensington High Street.

The £83M project is three times the size of the former Design Museum on Shad Thames and is the culmination of a decade long dream for founder,

Sir Terence Conran: "moving the museum to Kensington has been the most important part of my career. I don't think there is anywhere in the world that comes up to this museum at the moment. I am full of excitement as we open this amazing cathedral of design."

The transformation of the 1960s Grade II Listed Commonwealth Institute is the work of local design genius John Pawson with help from architects OMA, Allies and Morrision and Arup. Inside the museum, visitors find themselves in a central atrium with incredible views up to the stunning hyperbolic paraboloid roof. The roof spans the length of the building,



rising on the two opposing corners to create a manta ray like structure above. Galleries, learning spaces, the café and shop are arranged like an opencast mine around the main atrium, allowing visitors to navigate the space with ease.





The vast space inside allows the museum to transform its offering; it not only houses great exhibitions showcasing the best in design but offers a range of learning programmes for all types of design students including local school kids. There's a great new restaurant overlooking Holland Park too!

London is widely credited as a global leader in design innovation and it now has a fitting monument to its creativity. We're planning several visits this year.

The Design Museum, open 10am-6pm daily, 224-238 Kensington High Street, W8 020 3862 5900

designmuseum.org



A cinema for the community

North West London is incredibly lucky to have an arts hub as inspiring as The Lexi Cinema in Kensal Rise. The very best films from mainstream block-busters to art-house wonders, foreign flicks and kids films are all on offer in their intimate 75-seat auditorium. But what distinguishes the Lexi from other 'indies' is its commitment to community.



Founded over nearly a decade ago by self-confessed idealist Sally Wilson, The Lexi broke the mould as the UK's first social enterprise cinema. It is almost entirely staffed by a diverse team of local volunteers who gain valuable work experience and film tickets in exchange for shifts. 100% of The Lexi's profits are ploughed into a pioneering charity in rural South Africa called the Sustainability Institute (SI). SI works in a village called Lynedoch in the Stellenbosch area where unemployment and social issues such as alcoholism caused by easy availability of local wine have ravaged the community.

The Lexi has a great café and a bar selling beer from local Moncada Brewery with displays of works by local artists adorning the walls.

The Lexi's added value programme features live Q&As with people involved in

the films as well as showings of National Theatre Live and Opera with Met Live. Available for private hire The Lexi could also make the perfect venue for a unique party for you, your kids or your business!

The Lexi Cinema 194B Chamberlayne Road Kensal Rise, NW10 020 3011 5523







Pembridge Villas, WII £795 per week



LET Kilravock Street, WIO £550 per week



LET Kensington Park Road, WII £2,950 per week



LET Palace Gardens Terrace, W8 £650 per week



LET Brunswick Gardens, W8 £650 per week

Our Lettings Department has had the most successful 2016 and is looking to continue this into the new year. So if you are considering renting your property please call, email or pop into one of our offices to book a FREE valuation.

Making windows magical

Our festive 'Fair Isle' window displays in December were the work of wonderful London born illustrator Iona Ascherson, Long fans of

our neighbour Provenance's quirky and organic hand-drawn displays, we seized the chance when Iona was last visiting Notting Hill to enlist her to create our Christmas windows.

Iona works by sketching out ideas for clients and then handdrawing her murals in situ with chalk pens. Chalk pens can be used on any shiny surface and Iona has worked on many a project for clients across London

including full wall murals. Having studied at Leeds College of Art and Design, Iona doesn't just work on murals and displays; she is currently completing a graphic novel and also produces cartoons, t-shirts and other types of art installation.

You can see more of lona's work on her blog – it's well worth a visit! ionaascherson.blogspot.co.uk



Fancy a Fika at Fabrique?

Getting hunger pangs at 11am and 4pm is a familiar issue for many of us and the Swedes have a rather wonderful way of addressing it. Rather than eating biscuits at their desks, they take time out for 'Fika', the ritual of downing tools for a coffee and a filling snack.



Luckily for us, Fika has reached Notting Hill thanks to David and Carlotta Zetterstrom who founded Fabrique, a small chain of upmarket bakeries, in Stockholm in 2007. Great fans of our capital. the Zetterstroms

bought their signature bread, pastries and coffee to London recently with the first branch opening in Hoxton.

Fabrique expanded to Portobello Road in 2016 tempting WII locals to partake in Fika.

London Director Mikaela Wetterling, who lived in Notting Hill when she first moved to London, explains, "Our bread is not factory made, instead we want to take our time to produce bread with purely natural ingredients and no additives." All the baking takes place daily by four Swedish bakers using traditional methods in their Hoxton HQ.

As Fika takes off in London, expect more branches to pop up across the capital.



Our Director, Liz Thomson, says "the cardamom bun is my guilty pleasure and the rye breads are second to none. I have also made my entire Notting Hill team Fabrique addicts."

Fabrique 212 Portobello Road, WII 020 7221 3721

fabrique.co.uk



The Happy Kitchen - Good Mood Food

Ex-property journalist Rachel Kelly knows a thing or two about mental health. Since suffering her last serious bout of depression in 2004, Rachel has spent years evolving a holistic approach to staying well. She has documented her journey in several books; her biography about recovery 'Walking on Sunshine' has sold 35,000 copies and is set to be published internationally.

A key insight that has emerged in her work is the link between the stomach and the brain.

Rachel believes that one of the keys to her healing has been changing the way she eats. When you're feeling fragile it can be hard

to overhaul your diet, but as she has found out, the process of cooking and eating the right food can have a huge impact.

Over the past five years, Rachel has worked with a wonderful Nutritional Therapist, Alice Mackintosh, to create a repertoire of recipes that target symptoms from insomnia and mood swings to stress and exhaustion. Those recipes have just been published in a beautiful new book called 'The Happy Kitchen – Good Mood Food'



Rachel explains which foods can nurture a happy digestive system, since it is now known that cultivating a healthy gut may be crucial to a healthy brain.

"It's no coincidence that we use phrases like 'gut-feeling' and 'sick to the stomach' and I believe we're on the cusp of a whole new way

of thinking about the gut and mental health. Eating well is one way that we can help ourselves, without recourse to psychiatrists or therapists."

Rachel does a lot of work with local mental health charities as well as running Good Mood Food workshops locally for places like the Idler Academy.

To find out more about her local workshops or where to purchase 'The Happy Kitchen', visit rachel-kelly.net



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