

MY PLANET

ISSUE 26
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INTERNATIONAL MUSIC
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BEAUTY & FASHION



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MY PLANET LIVERPOOL
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MY PLANET LIVERPOOL THANK YOU

In the year that we are celebrating the 100th anniversary of the first women winning the right to vote, My Planet Liverpool is acknowledging the help, encouragement and support given to me by a number of ladies since the first edition was published in March 2010.

In this and the next edition I will be featuring eight ladies who have each contributed greatly to the continuing My Planet Liverpool story.



SUE GANNON-KENDRICK

I have known Sue for many, many years, she having been married to a friend of mine, and this is a lady who deserves great reward for her endeavours and hard work in setting up and maintaining her own business, a wonderful vintage clothing, jewellery and artefacts located on Smithdown Road. Sue puts in long, hard hours to keep her business running yet she always finds time to help others with their businesses and has been more than very helpful in introducing me to many SMEs, as she believes that My Planet Liverpool is an ideal showcase for small businesses. I have made several new contacts and been able to publish some great features thanks to Sue – and her continued help and support is something I am very grateful for. I thank her sincerely for her valued efforts on my behalf.



VICKI HARPER

Vicki is Director of Client Services BWM Chartered Accountants and I was first introduced to her and the company by one of her colleagues and City of Liverpool Rotarian, John Elliott. Vicki has always been very supportive of both My Planet Liverpool and me as an individual and provides a feature for inclusion in each issue. Very sympathetic to the problems that can arise in putting the publication together, Vicki does her best to ensure BWM's copy and images are forwarded to me asap and in good time for each edition. She and her colleagues are all very welcoming and friendly whenever I have to call-in to their Castle Street office and Vicki takes time out to ensure that any article that she wishes to feature has all the necessary information that I require to be able to write it as required. I am delighted to be included by Vicki whenever BWM is holding an event/seminar – and their Christmas gathering is especially worth waiting for. An extremely busy lady, I appreciate the time and support that Vicki affords me and thank her for all her help over these past few years.

ALEX CLARK

Alex is amazing at promoting businesses and people through her role as Operations Manager with Professional Liverpool. If she thinks that she can help you then Alex will do her very best to do so. I ran a feature on Alex, who has degrees in International Business and French, when she joined Professional Liverpool in November 2013 and since then she really has proved a great asset to the organisation. I rate her very highly indeed, both in her work and her ability to assist others. I have benefited on many occasions from an introduction that Alex has set up and her continued support, encouragement and helpful and friendly criticism is really appreciated. She is another lady whom I am glad to call a friend outside of the work environment and I thank her profusely for all her help over the past years.



SUE PLATT

Sue is the lady who helped me get the first issue of My Planet Liverpool to the printing stage. I have known Sue since her days as being the main face of Liverpool Chamber of Commerce during the first decade of the 2000s. Having a host of contacts and friends within the region's business and social community, Sue was such a great help to me when I told her of my plans for a new magazine about our region's great history, its business scene and social life. Giving her time freely, Sue was able to put me in front of several of the main people positioned in a variety of organisations, including Aintree Racecourse, Liverpool John Lennon Airport, Echo Arena and Staybridge Suites. She happily came along to my meetings with these people and without her support and encouragement I may never have gotten the first issue to print. Like many people who feature in My Planet Liverpool, Sue is a good friend and I will always be indebted to her for her help and advice, which she still provides eight years later.



JULIE JOHNSON

Julie was the second lady that I spoke to when I was looking to get My Planet Liverpool off the ground. In her role as head of marketing for Morecrofts Solicitors at that time I explained to Julie what it was I wished to achieve and, although I did not have anything to show her, I described how I saw the magazine looking. Julie obviously had to think about what benefit Morecrofts may be able to gain by supporting me in my new venture but promised that she would have a serious think about promoting the firm in the first edition. She was true to her word and she gave the go ahead to feature an article on Morecrofts. As a result, Issue 1 of My Planet Liverpool included a two-page feature on the firm and I am delighted to say that Morecrofts has appeared in all 26 editions to date and that the majority of the 18 people who were pictured in that very first feature remain with the firm today.

Julie has become someone I now class as a good friend and not just a business contact. I have been invited regularly to Morecrofts' own events and have enjoyed many out of work social occasions with her and her fiance Paul and our several mutual friends. It took a leap of faith for her to give her blessing to include that first feature in what was an unknown product. The fact that she was willing to do so was an enormous boost to me, especially given Morecrofts high standing in Merseyside's legal world. I thank her for the help she gave me then and for her continuing long term support of both myself and My Planet Liverpool.



KATHERINE HUTCHISON

I first met Katherine when I joined City of Liverpool Rotary Club. Friendly, kind hearted and helpful, Katherine is a great organiser and mixes easily with people of all status. She has been extremely helpful to me in the way of introductions to people and businesses and is always pushing My Planet Liverpool as a vehicle for gaining good publicity. In her role at Abensons Solicitors, Katherine has been instrumental in helping me to build a good working relationship with the firm, especially Edward Abenson, and they have been regular supporters of my magazine for several years now. I am honoured to call her a friend and am truly delighted about her recent engagement to her partner Ian.

ANGELA WHITE

Angela is working at Dobson Welch Ltd, Recruitment Specialists and also has a PR and Marketing business but despite a hectic schedule she is another lady who has supported My Planet Liverpool for several years and through her own PR and Marketing business she has been kind enough to recommend my magazine to several of her clients and her own friends. She also is more than happy to help by dropping off magazines to her clients when published and will often write the required articles herself, so saving me valuable time. A busy mother and family loving person, Angela still finds time to help others with their businesses and she has been a great help to me in establishing regular advertisers in My Planet Liverpool. A lovely person to know, I thank her for what she has done to help with the growth of my magazine and for her constant promoting of it to a variety of businesses. It is something I very much appreciate.



REBECCA KEEGAN

I was first introduced to Rebecca shortly after I had published the third issue of My Planet Liverpool and she was actually looking through the magazine at the time. I was already aware of Rebecca through her partnership in the popular 'Seen' magazine, so when she told me how much she liked MPL I was delighted that someone who was publishing her own magazine would take time to praise my new venture. Since that first meeting, Rebecca has consistently provided help and support to me, even when working extremely hard on her own excellent 'Good News' paper, and since becoming Marketing Manager at Morecrofts Solicitors she has continued in that vein.

The biggest thank you I can give to Rebecca was for something that occurred last May. I was due to meet her to discuss the next 12 months of support that I was hoping Morecrofts were willing to give My Planet Liverpool when that same morning I received a call telling me that my mother had suffered a major heart attack and was being rushed to hospital. I had to dash to Llandudno, where my mum lives, and so asked one of Rebecca's colleagues to relay what had happened and to pass on my apologies for not being able to meet her. Very quickly Rebecca got a message to me telling me not to worry, that she would be doing something with my magazine and so to concentrate on my mum. She had no idea how much this gesture would be so greatly appreciated. Thankfully my mum recovered and when I was able to return to Liverpool, Rebecca set up a meet and was as helpful as she has always been. I am also delighted that in a few weeks time Rebecca will become a mother for the first time and I wish her all the very best and send a big thank you to her for all her support over the past eight years.



LIVERPOOL Women of Renown

Continuing with the theme of the year in which we are celebrating the 100th anniversary of the first women winning the right to vote, My Planet Liverpool is also acknowledging some of the local women who helped to bring credit to our city in helping improve the lives of many other people, here and world-wide. They did this in varying ways thanks to their own great efforts and selflessness. There are many Liverpool women who have been documented over the years and are probably well-known to many of you – but for my first feature in this series I have selected three ladies who may not be as famous as the likes of Kitty Wilkinson, Eleanor Rathbone and Bessy Braddock, who MPL will feature in later issues.

Agnes Maude Royden 1876-1956



Agnes Maude Royden, the daughter of Sir Thomas Bland Royden, a Liverpool shipbuilder and former Mayor of our city, was born in the family's Liverpool home at Holmfield House in Mossley Hill in 1876. Known to all as Maude, she was educated at Cheltenham Ladies' College and Lady Margaret Hall, Oxford. On returning to Liverpool she began working in the Victoria Women's Settlement in Liverpool, before becoming a lecturer in English Literature in the growing university extension movement. However, this was a time of suffrage and Maude was to become increasingly involved in the campaign.

In 1909 she was elected to the executive committee of the National Union of Women's Suffrage Societies and edited the Union's newspaper, the 'Common Cause', as well giving regular speeches to organised gatherings. A pacifist throughout her life, she was elected Vice-President of the Women's International League for Peace and Freedom in 1915. By now Maude's fame (or notoriety in the minds of many of her male critics) was spreading and she became even more well-known as a speaker on social and religious subjects. In 1917 she became assistant preacher at the City Temple in London, and in doing so she became the first woman to occupy this office.

In the 1920s Maude's interest shifted to the role of women in the Church. In 1929 she began the official campaign for the ordination of women when she founded the Society for the Ministry of Women. She was the first woman to preach in Liverpool's Anglican Cathedral, but prior to that she had courted controversy on her worldwide preaching tours, frequently being banned by the male local religious leaders. In 1931, Maude became the first woman to become Doctor of Divinity and she continued to campaign tirelessly for pacifism during the troubled 1930s, but even Maude had to temporarily

renounce it in 1939, believing Nazism to be a far greater evil than war.

In 1919 Maude's brother, Thomas had been made a Companion of Honour for his work relating to the safety of shipping in the First World War) and ten years later, in 1929, Maude was also awarded this honour. Only 65 recipients can hold office at one time and Maude and Thomas are the only siblings to do so. Thomas later became Baron Royden of Frankby and was Chairman of Cunard Line.

In 1944, Maude married the Reverend Hudson Shaw who had recently lost his wife Effie. All three had been very close friends for over forty years. By the time of her marriage, Maude was sixty-eight and Reverend Hudson eighty-five. She had loved Hudson from the time they first met - a story she movingly told in *Threefold Chord* three years after his death.

Maude herself passed away in 1956, leaving a legacy of philosophical and religious teachings and was an inspiration for many women who were to follow in her footsteps. While on a speaking tour in Australia in 1928 the Sydney press referred to her as "the really famous Maude Royden, England's first woman preacher" and she was also described by one considerable person as "England's greatest woman".

It is a fitting epitaph! Agnes Maude Royden is also recorded on the plinth of the Millicent Fawcett statue that was recently unveiled in Parliament Square, London on 24 April 2018. Her picture is included along with many other women of the Suffrage movement around the base of the statue.

Many thanks to local Historian Mike Royden for this story.

Hannah Mary Thom 1816-1872

In the gardens of Liverpool Mutual Housing's residential housing complex of Mazenod Court in the Holy Cross area of Liverpool there stands a statue/water fountain commemorating one of our city's finest and kindest ever, citizens – Hannah Mary Thom.

Born Hannah Mary Rathbone on 24th November 1816 she was the second daughter of William Rathbone V and Elizabeth (nee Reynolds). Wealthy the Rathbone family may have been, having amassed a vast fortune through commerce, but after the family's own needs were met they were true to the Christian values for which they were noted and gave surplus monies to the poor of Liverpool in order to try and improve their quality of life. The family were non conformists but believed that all people were God's children and so they were happy to donate their money, and a great deal of energy, into a wide range of charitable causes in Liverpool.

As a member of the Rathbone family, Hannah had the advantage of growing up to be a well-educated lady, with much wealth of her own. This did not stop her following the ethos that the members of her family were known for. In January 1838 she married the Rev John Hamilton Thom, a Unitarian Minister who founded a non-sectarian charity, The Ministry of the Poor, which helped people living in the most deprived areas of our city.

Hannah became aware of the terrible plight and suffering of the people of Holy Cross, which was largely inhabited by Irish immigrants who had been forced to flee from the ravages of their country's potato famine. Although a wealthy young woman with no real need to work, Hannah felt that it was her destiny to become a nurse and she soon became a familiar figure as she worked her way among the "filthy, diseased and dying poor" of Holy Cross.

Moving amongst the sick, while learning the skills required by a good nurse, Hannah tended to high fevered victims of epidemics, delivered babies and comforted those that were sadly dying. She knew that there was a desperate need for trained nurses and midwives and so she became Superintendent of the Nurses Training School, where she and her team toiled in the squalor of the overcrowded and filthy courts that blighted Liverpool at that time.

Hannah Mary Thom was, and still is, remembered by the people of the Holy Cross Parish for her tireless and unselfish work and kindness to parishioners of that time. Hannah did her best to help improve the people's lot and in a fiercely sectarian locality she well and truly crossed the religious divide to become a widely respected and much loved lady. Hannah's kindness so moved the Irish Catholics throughout the area that following her death in 1872, at the age of just 55, they got together and pledged to save all their spare coppers, and there were not many, until they had enough to erect the fountain and statue that today stands in the grounds of Mazenod Court in her honour.



Dr Alwen Myfanwy Evans 1895-1937

Lecturer, entomologist and explorer

Dr. Alwen Myfanwy Evans was actually born in Stockport but spent a long period of her short life in Liverpool, where she lived with her mother on Greenhill Avenue, in the Mossley Hill area of Liverpool. A slightly built and extremely intelligent young woman, Alwen gained her degree in Entomology at Manchester University and began work at Liverpool School of Tropical Medicine (LSTM) in 1918, becoming the school's first female lecturer in Entomology, studying tsetse flies before going on to specialise in tropical insects. She studied closely the species of anophelines, the types of mosquito which spread malaria, and through this and her work at the British Museum she quickly became a world-recognised expert on African mosquitoes.

Through her work at LSTM, Alwen gained a world-wide reputation for herself and was held in high esteem in an era when 'the sciences' was regarded as a male-dominated area of work. LSTM promoted her to lecturer in Entomology 1921 and five years later she embarked upon expeditions to Sierra Leone and Kenya, spending three months undertaking a survey of the mosquitoes in Freetown, Sierra Leone, and while working back in Liverpool she was able to identify insects that had previously been beyond the scope of staff in Sierra Leone.

Her travels to the mosquito plagued East Africa, where she would tramp through crocodile infested swamps and jungles filled with wild animals and poisonous snakes in search of answers to the causes of malaria, led to her being cast in the role of an 'intrepid explorer' by the Press of the day and she was called upon to advise entomologists all over the world. In 1926 she published 'Breeding places of Anopheline mosquitoes in and around Freetown, Sierra Leone and in 1928 she gained her Doctorate from the University of Manchester for her thesis 'A Short Illustrated Guide to the Anophelines of Tropical and South Africa'.

Dr Alwen Myfanwy Evans was a very brave woman with a brilliant mind and her work at Liverpool School of Tropical Medicine in the cause to help discover the causes of malaria was unmatched. She completed her world famous work 'The Mosquitoes of the Ethiopian Region' in 1937, the first to be written on the subject but, sadly, on 8th August 1937, she was to die of pneumonia, brought upon no doubt by the strains of her excessive workload over the years. Her passing came only two weeks after completing her renowned work, which was published posthumously the following year.

This young lady was a largely unsung heroine despite her work and bravery in aid of helping human beings to overcome malaria caused by mosquitoes and Dr. Alwen Myfanwy Evans deserves to be included in our city's history as one of Liverpool's most noted women.

Many thanks to Clare Bebb, Liverpool School of Tropical Medicine, for this story

Spotlight on... Julia Huf

Relationships and Events Manager
at Fazenda Liverpool
Exchange Flags, Liverpool L2 3YL



WHERE WERE YOU BORN?

I was born in a city called Porto Alegre, which is in the state of Rio Grande Sul, south of Brazil. At the age of 10 I moved to live in a city called Pelotas, which is three and a half hours from Brazil's border with Uruguay!

WHEN DID YOU JOIN FAZENDA ?

I joined Fazenda on the 20th February 2017.

WHAT DO YOU ENJOY MOST ABOUT WORKING AT FAZENDA?

This is a difficult one, as there are so many things that I love about Fazenda. If I have to choose one though then I would definitely say the people here. I absolutely love our team and every single person I work with. They are all truly special and Fazenda has this great culture that even if you lack on the experience side but have a fantastic personality then they will give you the opportunity and that is why we have so many great, fantastic people working here.

WHO HAS INSPIRED YOU MOST IN YOUR CAREER TO DATE?

Another super difficult one! I obviously look up to my parents a lot and also my stepmother. They all had brilliant careers back in Brazil. My mum was a journalist, my dad was an economist and my stepmother is an anthropologist and is a professor in the main university in our home city, so I grew up surrounded by intellectual people! But I have to say that the person who has inspired me a lot over the past few years, and was actually the one who motivated me to apply for the job at Fazenda, is my husband, Daniel. He has been a great support to me since I moved to England almost two years ago and has been my main source of motivation and inspiration.

OUTSIDE OF WORK WHAT IS YOUR FAVOURITE PASTIME?

I really enjoy spending time with my husband and his family. This is something we do a lot - enjoy each other's company! I also love cooking and finding healthier ways of preparing those great meals that generally are most people's guilty pleasure. Sports are something I am really passionate about and Daniel is now teaching me how to play tennis!

WHAT WOULD BE YOUR DREAM HOLIDAY DESTINATION?

I have many 'dream destinations' and I genuinely cannot come to just the one choice. I love travelling and everything that comes with it; the experience, the people, the culture and the food. I've been to most continents in this world, but as I usually say, I'm a really bad neighbour, because I haven't been to any country in Latin America in general, apart from Brazil - and even there I still have so many places to see; so now I would say that I'd love to do a road trip through Latin America.

WHO OR WHAT MAKES YOU LAUGH?

My husband and my mother! Two are the most hilarious people you will ever meet and believe it or not their birthdays are within four days from each other, so I'm not surprised they are the two people that make me laugh the most in life. This is one of the main reasons why I fell in love with my husband and why I have the best mother in the world.



IF YOU WERE HOSTING A DINNER FOR SIX WHICH 5 PEOPLE (PAST OR PRESENT) WOULD YOU MOST LIKE TO HAVE JOIN YOU?

Thinking of the obvious, I would for sure think of my family, but famous people-wise that I admire, then I would invite Mario Sergio Cortella, he is a famous Brazilian philosopher and speaker, Paulo Freire, who was a famous Brazilian educator & philosopher, Miguel Nicolelis, a famous Brazilian scientist and physician, Augusto Cury, a famous Brazilian psychiatrist and writer, and last but not least, Marielle Franco, who was a Brazilian politician, feminist and human rights activist.

WHAT IS YOUR FAVOURITE GUILTY PLEASURE?

Brigadeiros all day long! They are like chocolate fudges and are the most popular Brazilian dessert! I could eat tons of them all by myself!

WHAT IS YOUR FAVOURITE BOOK AND FILM OF ALL TIME?

My favourite book is The Kite Runner and the best film I have seen is The First Grader.

IF YOU WON THE LOTTERY WHAT WOULD YOU DO?

I would first think of the most productive way of investing the money. After that I would definitely help my family and friends and then look for the best ways of helping different organisations.

BACK TO WORK! - WHAT ARE YOUR MAIN AMBITIONS WITH FAZENDA FOR THE FUTURE?

We have so many projects at the moment but my biggest desire is that we continue to grow stronger and stronger, further strengthening an already very strong and popular brand.

HOW CAN YOU BE CONTACTED AT FAZENDA?

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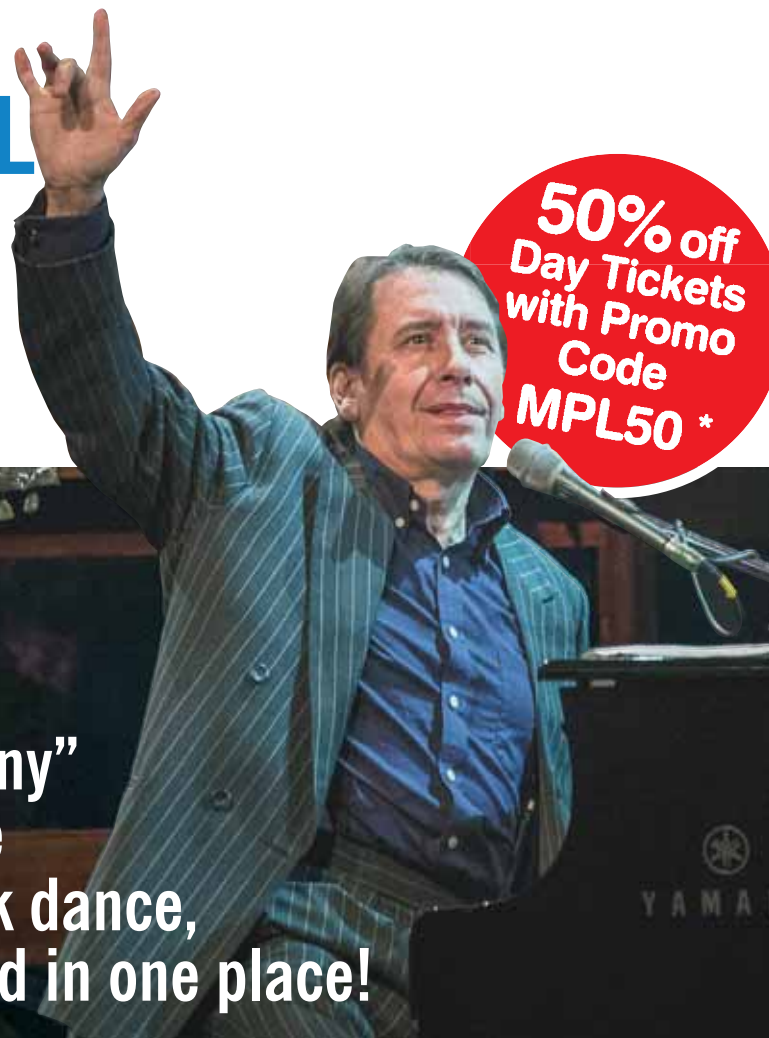
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LLANGOLLEN INTERNATIONAL MUSICAL EISTEDDFOD 2018

TUESDAY 3RD – SUNDAY 8TH JULY

“Peace and Harmony” over six days of the best music and folk dance, and the whole world in one place!



50% off Day Tickets with Promo Code MPL50 *

Founded in 1947, the Llangollen International Musical Eisteddfod is an annual festival of music, dance and culture, which includes competitions showcasing choirs and dance troupes from across the globe. Acknowledged as one of the foremost world festivals, the Eisteddfod, which has HRH The Prince of Wales as Patron and Terry Waite CBE as President, celebrated its 70th anniversary in 2017 and since its inception it has been nominated for a number of awards, including the Nobel Prize for Peace. Each year the festival attracts approximately 4,000 performers and as many as 50,000 visitors across the week - and this year's event will be no exception.

THE first International Musical Eisteddfod was held in Llangollen in June 1947 and ever since that summer Llangollen and its International Pavilion has staged what is today one of the world's most inspirational cultural festivals. Tens of thousands of performers and visitors arrive in this beautiful small Welsh town, located in the Dee Valley, each year to sing and dance in a unique combination of competition, performance, and international peace and friendship. Its competitions climax with the prestigious 'Choir of the World', which determines the best overall choir of the event. In 2005, Luciano Pavarotti added his name to the competition in recognition of his appreciation of the festival and its influence on his career.

Over the 70 years since that first event the Eisteddfod and its celebration of "Peace and Harmony" has made it one of the world's great music festivals. It all began with a vision that the ancient Welsh eisteddfod tradition could provide a means of healing the wounds of the Second World War, and help to promote lasting peace. Inspired by the British Council, the people of Llangollen started planning the first event in May 1946. The original invitation sent out to call overseas competitors to the first ever festival was prepared by W.S. Gwynn Williams for distribution by the British Council and read as follows:

This is a cordial British invitation to the **WORLD'S CHOIRS** to compete at the **LLANGOLLEN INTERNATIONAL MUSICAL EISTEDDFOD, WALES** June 11th to 15th (five days)
A festival contributing, through the making of music together, to international amity and understanding.



The public managed to raise an impressive £1,100 (about £35,000 in today's money), towards holding the Eisteddfod, with a commitment that every penny would be invested in that year's and any future events, or else returned! However, there was a fear that no one, or very few, would come, especially given the hardships of the post-war years. These concerns over the attending of choirs turned out to be unfounded, as the 1947 International Eisteddfod was an unqualified success: groups from 10 foreign countries made the long journey to Llangollen, joining some 40 choirs from England, Scotland and Wales. It was all great fun and plaudits rang down on the organisers, the founders, and the competitors.

The next few years saw many more countries participating, including, in 1949, the Lübeck choir, the first German choir to ever appear at the International Eisteddfod. Following the war there was concern about how they would be received but the reception was warm, welcoming and in the spirit of the festival, with a large crowd waiting at the station to greet them when they arrived. During the week of the Eisteddfod, concerts were held to raise funds to secure the choir's journey home to West Germany. By 1953, when Queen Elizabeth II visited the Eisteddfod as part of her post-coronation tour of Wales, singers and dancers of 32 different nationalities had competed in Llangollen. A truly international festival had been created, organised and established – and all run by volunteers.

Since 1952, the young people of Llangollen have presented a message of peace and goodwill to the children of the world from the stage of the Royal International Pavilion during Children's Day, which is attended by large groups of pupils from schools across the region. This began as an echo of the

annual Message of Peace and Goodwill from the youth of Wales to the World but since then the message has evolved to take on its own Llangollen flavour.



Flowers have also long been a part of the Eisteddfod, with its Floral Committee made up entirely of volunteers creating stage decorations each year. The tradition started with just a few blooms in jam jars to hide the tent poles but over the past 70 years the tradition of beautifying Llangollen International Musical Eisteddfod with flowers has become as well rooted as the iconic festival itself. The work starts with the cutting and collecting of lorry loads of greenery, known as thuja. The superstructures of the displays then have to be erected. Filling the containers with water takes days, as does the wiring in of the greenery. Volunteer flower arrangers are then drafted in to complete the displays, working on designated patches.

Llangollen's place in world music is now renowned. More than 300,000 competitors from over 100 nationalities have performed enthusiastically on the Llangollen stage. In 1955, a young Luciano Pavarotti sang in the choir representing his home town of Modena and which was conducted by his father. The choir won first prize in the Male voice choir competition and Pavarotti was to return in 1995 for a spectacular concert.

Margot Fonteyn, Alicia Markova, Joan Sutherland, Angela Georghiu, Kiri Te Kanawa, Jehudi Menuhin, José Carreras, Lesley Garrett, Sir Bryn Terfel, Katherine Jenkins, Dennis O'Neil, James Galway, Nigel Kennedy, Elaine Paige, Michael Ball, Jools Holland and Montserrat Caballé are among the musical stars that have appeared in Eisteddfod concerts, while Plácido Domingo confesses that his first professional engagement in the United Kingdom was at the 1968 International Eisteddfod.

- 1 1947 Llangollen Eisteddfod audience
- 2 1947 Portuguese performers
- 3 Charles and Diana at Eisteddfod in 1985
- 4 Llangollen Eisteddfod Volkschochulcor Lubeck outside United Nations Tent in 1949
- 5 1951-2 Llangollen Eisteddfod Floral Committee decorating pole
- 6 1955 Modena Choir, with Pavarotti (circled)

2018 Llangollen International Musical Eisteddfod

LLANGOLLEN INTERNATIONAL MUSICAL EISTEDDFOD 2018

From Tuesday 3rd July until Saturday 7th July, the 2018 Llangollen International Musical Eisteddfod will offer audiences a star-studded concert line-up, featuring performances from best-selling artist, Alfie Boe, prolific recording artist, Van Morrison, renowned baroque instrumental group, Red Priest, and award winning Welsh folk band, Calan. Then on Sunday 8th July the event will draw to a close at Llanfest 2018 (see pages 20 & 21).

ALFIE BOE IN CONCERT

The 2018 event will open on **Tuesday 3rd July**, with one of Britain's biggest selling, most popular and best loved vocalists of a generation, Alfie Boe. Alfie was born in Blackpool and grew up in nearby Fleetwood. He made his first "very nervous" public performance at the age of 14, singing a couple of lines in a "Songs from the Shows" presentation at the Marine Hall in Fleetwood and since those tentative lines he has of course become a hugely successful recording artist and West End, Broadway sensation. He is probably best known for his performances as Jean Valjean in the musical Les Miserables and he will be joined on the Llangollen stage by his ensemble of stellar musicians, as he showcases his best loved songs and communicates his love and joy of music, promising spectators an unforgettable evening of showmanship.



Peter Jablonski

THE CLASSICAL COLLECTION

On **Wednesday 4th July**, finalists of the renowned Pendine International Voice of the Future Competition, which aims to advance the career of young singers, will entice the audience with breathtaking performances as they compete for the prestigious title and a share of the £10,000 prize fund, which has generously been donated by **Pendine Park** and the **Bryn Terfel Foundation** for the second year in a row. While the judges deliberate on the finalists' performances, the Llangollen International Musical Eisteddfod's newly appointed Music Director, **Vicky Yannoula**, will take to the piano, alongside acclaimed pianist **Peter Jablonski**, and the Sirenian singers, in a moving collaboration inspired by the power and magic of the piano – so be prepared for musical fireworks!



Vicky Yannoula

Alfie Boe



Calan

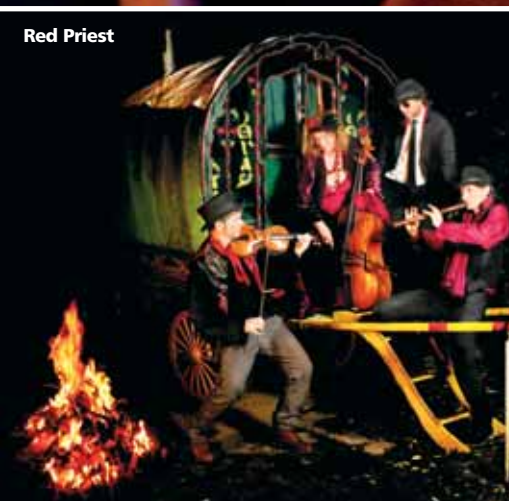


Procession of Nations

AN EVENING WITH VAN MORRISON

Friday 6th July will see the unparalleled vocal and songwriting talent that is **Van Morrison** take to the iconic Royal International Pavilion stage to perform music from his revered musical catalogue. The Belfast born, talented musician, is one of the most prolific recording artists and live performers in music history and weaves a myriad of musical influences into his music, including street poetry, jazz improvisation, Irish folk, Afro Celtic Blues wailing, blues, pop, rock, R&B, country and gospel, captivating audiences. This will be an evening not to be missed.

Van Morrison



Red Priest

CHOIR OF THE WORLD - WITH SPECIAL GUESTS RED PRIEST

The festival's competitions will reach their exciting climax on **Saturday 7th July**, with the winners of the international choral competition competing for the titles of Choir of the World 2018 and the prestigious Pavarotti Trophy. Those taking part in the dance categories will participate in the Dance Champions of the World 2018 finals. Special guests, Baroque instrumental group, **Red Priest**, will also contribute to the excitement of the evening, injecting energy and a gypsy feel to early music. Renowned for their dynamic, charismatic and visionary performances, the talented quartet will captivate the audience with their technical wizardry and showmanship.

LLANGOLLEN INTERNATIONAL MUSICAL EISTEDDFOD 2018

LLANFEST 2018

The 2018 Llangollen International Musical Eisteddfod will draw to a close on Sunday 8th July at Llanfest 2018, with a great variety of big name headliners and support acts



LLANFEST is a recent addition to the International Eisteddfod, having been launched in 2011 to introduce the event to new audiences and attract festival goers from across the country. This year, the finale party of the festival will see the multi-platinum English indie pop legends **Kaiser Chiefs**, who have enjoyed two UK number one albums during their career, making a headline appearance. The show will be the band's first Welsh gig in almost two years and will provide an electrifying finale as they perform classic indie hits from their extensive back catalogue including Every Day I Love You Less and Less and The Angry Mob, as well as tracks from their most recent album Stay Together, produced by Brian Higgins. They will be joined on the bill by renowned pop rock band, **The Hoosiers** (pictured above) and nineties icons, **Toploader**. The concert will see the pavilion's rear seating once again being removed to increase capacity to more than 5,200, making it one of the festivals' biggest ever gigs.

"The day is certain to bring thousands together to enjoy a high-energy finale to our 2018 festival."

Dr Rhys Davies,
Chairman of the Llangollen
International Musical Eisteddfod

The Hoosiers will take to the pavilion stage more than a decade after the multi-platinum success of their debut album, The Trick to Life, which featured chart-toppers Worried About Ray and Goodbye Mr. A. Best known for their 2000 cover of Dancing In the Moonlight, Toploader will perform some of their best-loved hits and songs from their 2017 comeback album Seeing Stars.

Chairman of the Llangollen International Musical Eisteddfod, Dr Rhys Davies, said: "The day is certain to bring thousands together to enjoy a high-energy finale to our 2018 festival." Llanfest was introduced to spread this message to a wider audience, by bringing new and more contemporary music genres to the festival, while still remaining true to its traditional values. Kaiser Chiefs are renowned not just for their guitar-based indie hits, but also their spirit of musical adventure and re-invention, most recently with their foray into pop with Stay Together. Adding to that mix two iconic bands from the 2000s, whose upbeat indie pop hits resonate across generations, the day is certain to bring thousands together to enjoy a high-energy finale to our 2018 festival."

Music Director of the festival, Vicky Yannoula, said: "It's been an exhilarating first few months in my role as Music Director at Llangollen International Musical Eisteddfod and a real joy to curate my very first concert series, which I feel reflects the musical excellence and diversity of this fantastic event. We are proud that this year's festival line-up spans genres and generations, crossing the boundaries of age, culture and creed. There really is something for everyone."

Kaiser Chiefs, The Hoosiers and Toploader will appear on Sunday 8th July 2018. There will be live performances from a range of artists from 2pm on the outside stages and support acts will run from 7pm in the pavilion, before Kaiser Chiefs take to the stage.



Kaiser Chiefs



Toploader

THE CAVERN CLUB

The world's most famous music club, The Cavern Club, will host its first ever pop-up stage at this year's Llanfest. The legendary Liverpool-based club has been the beating heart of Liverpool's iconic music scene for over seven decades and will celebrate The Beatles pop history at the Llanfest, hosting a myriad of music performances from the club's own world class resident musicians. The Llanfest marks the 50th anniversary of the Beatles' animated film Yellow Submarine and this exciting collaboration, taking place on the Lindop Toyota Globe Stage, is sure to provide some great entertainment for the audience. Bill Heckle, Director at The Cavern Club, said: "We are thrilled to be working with the Llangollen International Musical Eisteddfod, both by hosting The Cavern's pop-up stage at this year's festival and commemorating the Yellow Submarine's 50th anniversary, which has influenced music and popular culture for half a century."



Sai Mayur Festival Dancers

Throughout the whole week of the Llangollen International Musical Eisteddfod there will also be live performances from emerging bands, musicians and street performers from across the globe, as well as activities to entertain the children and food, drink and local craft stalls.

For more information about the Llangollen International Musical Eisteddfod visit: www.llangollen.net

For regular news and updates about the Festival follow:

@llangollen_eist or like Facebook page: Llangollen International Musical Eisteddfod llangollen_eisteddfod

FOR TICKET INFORMATION AND SPECIAL 50% DISCOUNT OFFER
PLEASE SEE BACK COVER ADVERTISEMENT OF THIS ISSUE OF MY PLANET LIVERPOOL

MENCAP LIVERPOOL

Mencap Liverpool is a local, independent charity that promotes equality for people with a learning disability – helping them to discover new opportunities, make new friends and feel valued and safe in their community. The charity’s vision is to let everyone to have the opportunity to achieve the things they want out of life. Mencap Liverpool will achieve this by “listening to people with a learning disability, fighting for the changes that people with a learning disability, and their family and supporters, want and need. Supporting all people living with a learning disability in all parts of their lives, giving excellent information and advice and working with people and groups that want the same things we do.”



To help raise funds for the charity Mencap Liverpool hold a series of events throughout each year and one such event that will be happening later this month is the:

FERRY ‘CROSS THE MERSEY FOR LIVERPOOL AND WIRRAL MENCAP 21st JUNE 2018

To celebrate learning disability week in June, Mencap Liverpool are teaming up with Wirral Mencap for an event with a difference. The charities have chartered a private Ferry to hold a party and disco for their members and supporters, in aid of raising money for both charities.

The Ferry Party will take place on Thursday 21st June. 7.30pm- 9.30pm and you can join Mencap Liverpool and Wirral Mencap in celebrating ‘National Learning Disability Week with their members and help raise money for both charities. The Ferry will pick up at **Seacombe ferry terminal at 7.30pm** and at **Liverpool’s Pier Head terminal at 7.45pm**. At the end of the trip the ferry will drop off passengers at the Pier Head at 9-15pm and at Seacombe ferry terminal at **9.30pm**.

Tickets for the event cost £10, which includes the trip on the Ferry, a disco and light refreshments.

Tickets are available from Eventbrite Now at:

<https://www.eventbrite.com/e/ferry-cross-the-mersey-party-for-wirral-mencap-and-mencap-liverpool-tickets-46190914268>



Another popular Mencap Liverpool event was held earlier this year:

Mencap Liverpool, LIVERPOOL IDOL 2018

Mencap Liverpool’s fourth Liverpool Idol event took place on Thursday 22nd March at The Shankly Hotel in the city centre, with over 135 of the charities supporters and members in attendance. Six brave singers took to the stage to perform live in front of the audience and the panel of esteemed music industry experts on the judging panel. The event was hosted for the third year by Claire Simmo and was won by **Stuart Reed** from Courtney Tender Services. Stuart sang ‘The Killers- Mr. Brightside and was a popular winner on the night. Sponsored by networking group **BNI Eventus**, of which Mencap Liverpool is a member, and match-funded by Barclays Bank, the event raised **£8,371**, a wonderful figure and a vital addition to the charity’s funds.

Fundraising Manager of Mencap Liverpool, Kevin Byrne, said “Liverpool Idol is our flagship event and our members and supporters look forward to it every year. Corporate support is becoming increasingly difficult to come by so we are so grateful to all of our corporate friends who help make the event happen.”

Entries are open now for Liverpool Idol 2019.

To find out more on how to enter and for sponsorship opportunities, please contact:

Kevin Byrne, Fundraising Manager Mencap Liverpool
T: 0151 707 8582 • M: 07582 536825
Monday to Thursday 9 – 5pm
follow [@mencapliverpool](#) on Instagram, Twitter, Facebook and LinkedIn



www.mencapliverpool.org.uk

INTRODUCING A TRUE TASTE OF HERITAGE



The family (a team of four) run Heritage Restaurant & Bar is situated on city centre Castle Street and opened its doors on 1st February this year. It has quickly become one of the most popular venues on the thoroughfare thanks to the warmth and friendliness of all the staff, combined with its offering of a great selection of tasty food and its wonderful variety of locally brewed beers and bespoke cocktails.



THE Heritage is an intimate, well-run and welcoming establishment that defines itself as “tradition” – the handing down from generation to generation of opinions, customs and practices. Following this ethos has meant that cooking for the Heritage team has revolved around the learning of their culinary skills from their grandmothers, fathers and friends.

Alexander Navarro, co-owner and chef, said, “It felt right to build a restaurant as a family, sharing the food that has always been close to our hearts. The ability to tailor menus according to customer needs is at the core of our restaurant and our dishes have been created taking influence from our own family ‘heritage’ – a mix of Sicilian, Jordanian and British. At Heritage we are enthusiastic about working with other local independents and keeping our menu true to our vision.”

The delicious menu at Heritage is underscored by the selection of locally sourced produce from their own Heritage blend of Crosby Coffee, alongside local brewery beers and the dusting of nutmeg over pear on a baked egg custard tart - a recipe brought directly from their aunt in Grenada. Customers can enjoy individually

designed small plate menus, with homemade syrups and jams and a bespoke cocktail menu.

Menu changes are an important aspect of Heritage’s ethos and seasonal produce is the key element to this. The launch of their new summer menu sees the more traditional 2 & 3 course early evening offer being changed to a small plate deal, with additional dishes offered into the evening. Paired with the new menu is an opportunity for customers to taste a selection of quality wines and cocktails. A new gin menu will also launch for the summer months, taking advantage of Heritage’s newly granted outside seating area, overlooking the truly historical Castle Street.

Heritage is open for lunch and dinner Monday to Friday and breakfast, lunch and dinner at the weekends. The dining and bar

area is intimate and comfortable with a charming seated mezzanine design and the bar is open until late. The upstairs layout makes Heritage an ideal venue for holding a variety of events such as large parties, baby showers, networking events and family celebrations. For parties over 7 people please email or telephone to make your booking.

“It felt right to build a restaurant as a family, sharing the food that has always been close to our hearts. The ability to tailor menus according to customer needs is at the core of our restaurant and our dishes have been created taking influence from our own family ‘heritage’ – a mix of Sicilian, Jordanian and British”.



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Open: Mon– Fri: 12 noon until midnight (closed Monday evening) • Sat–Sun: 9.30am (serving breakfast) until midnight



‘Suite’ new look for award-winning Knowsley hotel

report by Pink Media

A six-figure sum refurbishment project at **Suites Hotel & Spa** is set to be completed later this month. In line with ongoing company expansion, the refurbishment is set to bring the property firmly into the present day and includes the creative overhaul of 76 standard suites within the hotel.

Sales & Marketing Director Lyndsay Stanistreet-Tyer said: “We are delighted to announce the refurbishment of the property to bring our offering firmly up to date. Our plans were to remodel all of our standard suites so that their aesthetic is in line with our award-winning in-house spa, with the end result being a bright, modern, airy and uplifting space to eventually create fluidity throughout the whole hotel. In order to get the most out of the project, we looked carefully at how we could maximise our unique spaces to offer guests a truly luxurious experience whilst our refurbishment was in the initial planning stages. With this in mind, our new look bedrooms offer relaxing comfort with the use of our signature lilac and grey

tones to offer tranquillity and a guaranteed good night’s sleep, while traditional tartans throughout the soft furnishings provide an elegant finish.”

Lyndsay added: “Of course, our makeover isn’t all about the aesthetics, as we have also updated our in-room technology with the introduction of two 32-inch televisions alongside our existing super-speed WiFi to offer our guests ease and efficiency. As a family-run business, our ethos is all about creating a true sense of ‘home away from home’ and we hope that the remodelling of our suites will certainly enhance our offering.”

For more information visit: www.suiteshotelgroup.com



Neil Kirkham of No 4 St Paul’s Square joint agents, CBRE, on Liverpool’s compelling offer to potential occupiers



Tech start up Checkfit return to their roots and join push for wellbeing in Knowsley

Fast-growing tech start-up and online fitness and wellness directory, Checkfit, is speeding the wellbeing message across Merseyside by forging key partnerships. The brainchild of entrepreneurs **Stephen Edgerton** and **Michael Holden**, Checkfit contains details and reviews on more than 2,000 gyms, sports clubs, fitness classes and personal trainers across Merseyside. It utilises blogs, images, reviews, facilities, amenities and brief, detailed descriptions and has been likened to a “Trip Advisor for gyms”.

Now Checkfit has teamed up with Knowsley Council, more specifically its not-for-profit fitness services provider, Volair, to improve the health and wellbeing of residents in the borough. Concerned with rising levels of obesity and lack of activity, the leisure provider is keen to utilise Checkfit’s services in order to help people in the borough start making healthier choices.

HEALTHY LIVES, HEALTHY PEOPLE

Obesity is associated with a range of health problems estimated to cost the NHS around £6.3 billion per year. Knowsley Council and its leisure centre operator Volair will be directly involved in rolling out the national initiative, Healthy Lives, Healthy People: A Call to Action on Obesity. The aim of the strategy is to sustain the downward trend in the level of excess weight in children and drive down the trend in the level of excess weight averaged across all adults by 2020. In support of this, and in a deal agreed between Volair and Checkfit, schools in the borough will direct pupils and parents to the Checkfit website when the need for an exercise programme is appropriate. Similarly, GPs whose patients need to increase their levels of physical activity will also be recommended to check out Checkfit, who will also use their website to promote greater use of sports facilities provided by Volair, as well as promoting green spaces across the borough.

One of the founding partners of Checkfit, Stephen Edgerton, who is from Kirkby said: “This is a great partnership for us. We are all from the area and passionate about promoting the benefits of exercise, and generally being more active, to people across Merseyside. After meeting with Volair we could see how much they bought into our ethos and realised that Checkfit would be a great fit for them and the borough’s residents. We are adding more and more clubs, classes and trainers all the time to the site and you will not find a more comprehensive guide anywhere else.”

For more information or to find a club, class or gym in your area, visit: www.checkfit.co.uk

Pictured above: (L-R) Checkfit’s Kieran Veitch-Ventre and John Edgerton, with Robert Wilmott of Volair

More and more, employers and occupiers are looking for more from an office than four walls and a desk – particularly if they are relocating from another part of the country. A happy workforce is a productive workforce and businesses we are speaking to about available space want to know about the whole package. So what do we tell them? We say Liverpool has an affordable quality of life better than anywhere else in the country. That is not just anecdotal hyperbole. We have all the evidence to back it up.

TAKE-HOME PAY

A recent survey by independent job site, CV-Library, reveals that while people living in Liverpool spend on average just under 30% of their monthly take-home pay on rent, in London that percentage soars to almost 75%. Even Manchester’s figure is significantly higher at more than 37%.

JOB SATISFACTION

More recently, B2B products supplier, Market Inspector, comprised a map of the UK showing the areas where people had the most satisfaction from their working lives and the North West of England came in the top category. Factors taken into account in the research included salary, expenditure on rent, transport, clothing, food, work satisfaction and anxiety levels. For companies in places such as London looking to set up a regional base, this data is one more great reason to come here.

QUALITY OFFER

Add to that, available office space at locations such as **No 4 St Paul’s Square** offers a top quality product at a lower price than you will find in other regional cities and a compelling case for relocation. Liverpool offers the best of inner-city living at a fraction of the cost of other comparable UK cities.

Whether you’re a small business looking to upgrade from current premises or a larger business looking to establish an affordable regional base, Liverpool’s offer is certainly hard to beat.

For information on currently available space at 4 St Paul’s, contact Neil Kirkham by email: neil.kirkham@cbre.com

Ubiquity to represent Legacy Liverpool in heightened campaign

Ubiquity has been selected to help umbrella organisation Legacy Liverpool benefit people on Merseyside through significantly increasing charitable gifts in wills.

The Liverpool pr agency will work with more than 20 charities that comprise Legacy Liverpool using its celebrity, corporate and professional services networks, seasoned experience of events, social media strategy and delivery plus media relations expertise in raising the necessary awareness.

Founder and director of Ubiquity Joel Jelen said: “It’s a really good win for us because it further builds on our experience in helping the likes of Mencap Liverpool, the All Together Now news network, Vision 4 Children, The Basement and Brouhaha International – all revered charity organisations in their own right.” Legacy Liverpool has already attracted support from the likes of John Bishop who said: “When you are gone it would be nice to know that you have left something that makes life better for others. That is what Legacy Liverpool does – leave a gift in your will and you will leave a smile behind”. www.legacyliverpool.org.uk

Managing partner of MSB recognised for commitment to equality and inclusion

Emma Carey, managing partner of fast-growing Liverpool law firm MSB Solicitors, travelled to London in May, having made the shortlist for this year’s British LGBT Awards, a ceremony that aims to showcase individuals and organisations that have demonstrated an outstanding commitment to the LGBT community. Emma was formerly head of family law at MSB and has played a pivotal role in the growth of the firm since she joined as a trainee – growth that has seen the firm expand from just three fee earners and one secretary, to some 110 employees and consultants across three offices.

Under her new remit, Emma has personally taken charge of an all-encompassing diversity and inclusivity drive at MSB, actively promoting values of democracy, tolerance of different cultures and religion, mutual respect and individual liberty. She launched MSB’s LGBT+ committee earlier this year and hosted the first meeting in April. The committee aims to create a blueprint for ensuring acceptance and tolerance across the board.

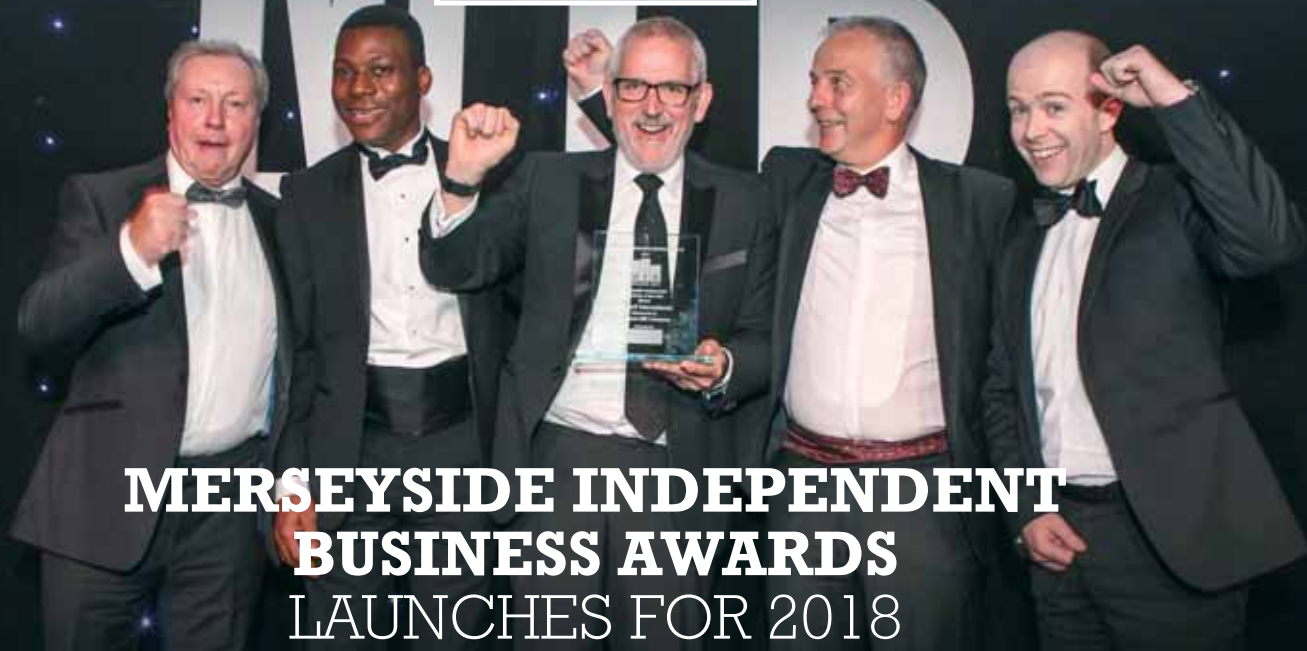


• MSB SOLICITORS •

Charities benefit from Professional Liverpool event

Two Liverpool charities were delighted to benefit from Professional Liverpool’s successful Cannes Do event at the end of March, as the day helped raise much-needed funds for Liverpool Children’s Charity KIND and the West Derby based children’s charity Zoe’s Place. KIND received a cheque from Professional Liverpool for £10,292, while thanks to the generosity of the day’s host, Willie Miller, Zoe’s Place received the sum of £1,750.





MERSEYSIDE INDEPENDENT BUSINESS AWARDS LAUNCHES FOR 2018

Nominations are now open for the 2018 Merseyside Independent Business Awards

Award categories include retail, health and beauty, professional services and trades and manufacturing, while businesses can also be nominated in categories such as best employer or community impact. Each award winner will be announced at a glittering ceremony at Liverpool's Rum Warehouse on Thursday 18 October.

The overall Merseyside Independent Business of the Year will also be revealed on the night, with the winner receiving a business support package worth £5,000. Previous winners have included Matta's international food store, Constellations bar and event space, Claremont Farm and last year's winners innovative waste treatment firm Inciner8.

Organised by Morecrofts Solicitors and headline sponsored by Liverpool BID Company, the awards are now in their sixth year and aim to showcase the talents of small business owners and entrepreneurs and the contribution the independent business community makes to the regional economy.

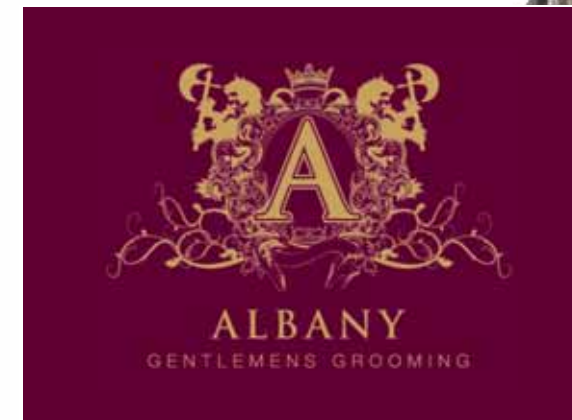
Since last year's MIB Awards, Morecrofts has rolled out a programme of seminars hosted in conjunction with previous award winners, covering a range of topics and aimed at sharing knowledge among the independent business community. Alison Lobb, managing partner at Morecrofts Solicitors, said: "The MIB Awards continue to reach out to those areas of the regional business community that are otherwise untouched by

other awards ceremonies. The volume of nominations grows year-on-year and they come from businesses large and small in all sorts of sectors based across the Liverpool city region, all of which are doing some amazing things and deserve greater recognition. The response to our new MIB seminar programme further reflects the demand from within the independent business community to come together and grow together."

Alison adds, "Businesses can nominate themselves or be put forward by fellow businesses, so we encourage as many as possible to get involved and create another memorable night for our independent business community."

Bill Addy, chief executive of Liverpool BID Company, said: "Championing independent business owners is at the core of every project that we deliver. BID levy payers in Bold Street, St John's, Cavern Quarter and Metquarter use their vote to support the BID because we make a difference. Liverpool BID Company is truly committed to celebrating the unique mix of retail, leisure and commercial businesses that make up such a vibrant community, by creating an environment that is both clean and safe, so that they can flourish. Judging the MIB Awards is always very difficult, as there is such a high quality of entry. On behalf of Liverpool BID Company, I would like to wish all nominees the very best of luck for the night."

To enter the Merseyside Independent Business Awards or for more information about the awards ceremony, please visit: www.mibawards.co.uk or call Ami-lee Price on 0151 236 8871



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Spotlight on...

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IN WHICH AREA DO YOU LIVE AND WHICH SCHOOL DID YOU ATTEND?

I grew up in Crosby where I went to Holy Family High School. I moved from this area for a few years to live with my partner in Kirkby. However, we have outgrown our house and we are moving back to Crosby in the next couple of months.

WHEN DID YOU CREATE RED OFFICE AND WHY DID YOU DECIDE TO START YOUR OWN BUSINESS?

Red Office was created in 2016 after I worked in the Office Supplies and Furniture Industry for 15 years. I was very lucky to work with some of the best people, and also receive the best training, in the industry whilst working for the two leading companies in this sector. However I always wanted to be my own boss.

As a salesman I was always extremely passionate about delivering the highest level of customer experience to all my customer's, whilst offering a highly competitive pricing structure. With that said I wanted to build a business based on this ethos. We have a wonderfully experienced team here at Red Office, with the same values, and without doubt we all believe that the customer always comes first.

WHAT ASSISTANCE DO YOU PROVIDE FOR CLIENTS AT RED OFFICE?

We offer an old fashioned consultative approach at Red Office. It may sound like a cliché, but all our clients are friends as well as customers. Whether they need advice or assistance on an Office refurbishment or on the new GDPR legislation that is coming into effect, we will arrange a personal meeting to get an understanding of their every need and requirement. We will then go away to prepare a bespoke solution for the client and present it back. Whether that be by way of a cad design, with fabric and wood finishes for furniture requirements or legislated advice to avoid hefty fines for GDPR, we have the knowledge and expertise to put our customer's minds at rest.

OUTSIDE OF YOUR WORKING HOURS WHAT IS YOUR FAVOURITE PASTIME?

I enjoy spending time with my friends and family but I am also a keen golfer and most Saturdays you will find me at my home club, Formby Hall Golf Club. I have a fiancée, Cheryl, a 4-year old son called Evan and a 10 month old little girl called Blake, so any sort of rest or sleep is greatly appreciated.

WHAT WOULD BE YOUR DREAM HOLIDAY DESTINATION?

My dream holiday destination is Barbados and I would love to go there on our honeymoon when we finally get married.

WHO OR WHAT MAKES YOU LAUGH?

My little boy makes me laugh every day because he has got an 18 year old head on his shoulders even though he is only four. Last week he told me he has got his first girlfriend. On the way to nursery he told me a girl called Esme had asked him out and when I asked him why he said yes his response was 'because I felt it in my heart!' - he is hilarious and never fails to crack us up.



IF YOU BOOKED A TABLE FOR 6 FOR A DINNER PARTY, WHICH 5 GUESTS (PAST OR PRESENT)

WOULD YOU LIKE TO HAVE SITTING WITH YOU?

I would have Liam and Noel Gallagher as I am a massive Oasis fan, and with their brotherly feud continuing it would be very entertaining to have them around the same table. Seve Ballesteros, who is the most charismatic golfer that ever lived would be on the list, along with Jack Nicholson, who is my favourite actor, and Micky Flanagan would be coming to bring along the comedy factor.

WHAT'S YOUR FAVOURITE GUILTY PLEASURE?

Finishing work a bit early on a sunny day and having a quick pint in a beer garden.

WHAT IS YOUR FAVOURITE BOOK AND FILM OF ALL TIME?

I love any real crime book or autobiographies of famous successful people, such as Alan Sugar and Roman Abramovich. My Favourite film is 'Road House' which was Patrick Swayze's best ever film!

IF YOU WON THE LOTTERY WHAT WOULD YOU DO?

I have always wanted to live in the hot climate, so I would purchase a massive villa in the Canaries, with guaranteed sunshine all year round and only four hours away from the UK - and so we wouldn't get home sick and we would have loads of room for regular visitors.

BACK TO WORK! - WHAT ARE YOUR MAIN AMBITIONS FOR RED OFFICE GOING FORWARD?

We just want to continue doing what we are doing and deal with more and more local businesses. If you are a local company with lots of Office staff, don't hesitate to get in touch. We would love to hear from you, as we guarantee to save you lots of money plus make life easier for you on those awkward business dilemma's!

HOW CAN YOU BE CONTACTED AT RED OFFICE?

Email: Michael.byrne@redoffice.co.uk
Tel: 07702 568286
Web: www.redofficemerseyside.co.uk



John Hall is the CEO of Professional Liverpool and is a well-known and highly respected figure in our region's business community. In each edition of My Planet Liverpool John kindly writes his own views on the professional sector of our city. In this issue he welcomes Professional Liverpool members and potential new members to 2018.



Promoting Professional Excellence in the Liverpool City Region

I am delighted to say that membership goes from strength to strength, with over 460 businesses signed up to Professional Liverpool. You will read overleaf that my Chairman Jim Gill is standing down, although he will remain as a board member until our Annual General Meeting in November. My heartfelt thanks go to Jim for his leadership, dedication and vision over the last seven years. It has been a pleasure working with him and his support has been invaluable. He has overseen the revival of Professional Liverpool from an organisation which was in a very precarious position to the go to body now relating to the Financial and Business Services sector of the Liverpool City Region.

I was heartened recently when talking to a new member, to be told that the question sometimes posed by businesses a few years ago may have been, "why should we join Professional Liverpool", whereas now it is "What??? You are not a member of Professional Liverpool!" to those who have escaped our net!

I have felt for some time that we should form a new group for the Creative and Digital sector. From various discussions it appeared to me that many firms are operating successfully but far too much business is leaving the Liverpool City Region. Perhaps by collaborating to raise the profile of the sector we can convince businesses that the expertise is here so "buy locally". I called a meeting of the Professional Liverpool members in this sector and approximately twenty five people attended, all showing a desire and willingness to buy into this idea of stemming the brain drain and work drain out of the region by increasing the understanding of what can be done by collaboration. I am pleased to say that Robyn Dooley from OH, Alternative education for creative people, has agreed to lead the group, her nomination being adopted by those present. Robyn is currently considering the terms of reference and manner in which she wishes to run the group and she will invite others to join a steering group.

This new group, to go alongside our existing ones covering Property, Design and Construction, Healthcare, Marketing and Communications, Private Client Wealth Management and Corporate Finance, means that most aspects of the areas of operation of the members of Professional Liverpool are covered, although we are planning a Skills and Employment group soon.

On the social front around 190 members and guests made our annual pilgrimage to Chester races for a most enjoyable day (see right) and on July 6th at the Restaurant Bar and Grill we will hold our summer drinks cocktail party. New events include a walk along the Liverpool to Sefton Coastal Path, a tour of the Mersey Tunnel,

a voyage on a tall ship up the Mersey as part of the Liverpool to Bordeaux race/wine festival, the first cycle trip of the year and our annual golf day at Royal Liverpool Golf Club.

Busy but productive times indeed!



A DAY AT THE RACES FOR PROFESSIONAL LIVERPOOL

On Wednesday 9 May, Professional Liverpool enjoyed their annual trip to Chester racecourse, the Roodee, for the Boodles May Festival. Almost 200 guests across five chalets located in the historic racecourse's Festival Village were treated to a delicious lunch, lots of wine - and for most of the day were also able to avoid the rain when it occasionally fell! There were a few big wins amongst the attendees but plenty of empty wallets at the end of an exciting day.

The guests in attendance represented many companies from across the professional and financial services sectors including: MSIF, Brock Carmichael, DTM Legal, Brewin Dolphin, K2 Architects, Forresters, David Currie and Co, Mazars, Bridging Finance Solutions, DLA Piper, Wates Construction, Beech Group, Adele Carr Financial Recruitment, Bathgate Business Finance and many, many more. As is usual, the Professional Liverpool party enjoyed a great day out at the Chester course, which is oldest racecourse still in use in England, and for many the fun continued long into the evening once back in Liverpool city centre.

For more information on Professional Liverpool and how to become a member or for details on all events please visit www.professionalliverpool.com or contact:

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JIM GILL

RETIRES FROM ROLE AS PROFESSIONAL LIVERPOOL CHAIRMAN

Jim Gill has been involved with Professional Liverpool for almost 20 years and has been Chairman of the organisation since 2011. Now Jim has decided to call time on his role as Chairman and My Planet Liverpool spoke to him about his time and involvement with Professional Liverpool.

WHEN DID YOU JOIN PROFESSIONAL LIVERPOOL?

I do not remember the exact date but I have been involved with Professional Liverpool since the early 2000s and at the time of the run-up to Capital of Culture I used to regularly present reports to Professional Liverpool members on the progress of key projects in the City Centre. Neil Ashbridge was chairman of Professional Liverpool at this time. Later, under the Chairmanship of Stephen Burrows, Liverpool Vision provided a financial contribution to help Professional Liverpool produce research on the extent of the Professional and Financial Services Sector in the City Region (The EY Report) and on the strength of the Wealth Management Sector in the City. The PFSS is a core strength of the City Region economy, so it was natural for Liverpool Vision to have a working relationship with our organisation.

WHEN DID YOU BECOME A BOARD MEMBER OF PROFESSIONAL LIVERPOOL?

I was invited to join the Board in the second half of 2010, following my retirement from Liverpool Vision. John Hall also became involved at the same time.

WHEN DID YOU BECOME CHAIRMAN OF PROFESSIONAL LIVERPOOL?

I acted as Chairman from mid-2011 and was formally elected at the AGM in November 2011.

WHAT WOULD YOU SAY ARE THE MAIN HIGHLIGHTS OF YOUR TIME AS CHAIRMAN?

There really are so many but there are a few that I would choose; The return to financial stability of Professional Liverpool; The expansion of the number and variety of Professional Liverpool events, which from the comments I regularly receive is really appreciated by members; The development of Professional Liverpool's Sector Groups; The working relationships which Professional Liverpool has developed with the LEP, the City Council and with the Regions Universities, reflecting recognition of the importance of the FPS Sector and Professional Liverpool's ability to represent it; The support of a Board of very talented Professionals with a real commitment to Professional Liverpool; How with limited resources John Hall (CEO) and Alex Clark (Operations Manager), have driven growth in membership and activity levels, while creating a real buzz around the organisation;

Finally, I think that the statistic that should fill everyone connected to Professional Liverpool with great pride is the tremendous growth in membership since 2010, has seen it rise from just 70 back then up to over 450 this year. This is a remarkable feat and everyone who has helped the organisation to achieve this figure should take a well-earned bow.

WHAT DID YOU ENJOY MOST ABOUT YOUR ROLE AS CHAIRMAN?

Apart from being able to take credit for the result of John's and Alex's hard work you mean? Initially, it would be the challenges faced in helping Professional Liverpool recover from a severe external financial shock. Later, it was very rewarding to work alongside Board colleagues to develop a broader role for the organisation and to see that role reflected in a strengthening of Professional Liverpool's reputation.



WHAT ARE YOUR FUTURE PLANS (IF ANY) WITHIN THE BUSINESS COMMUNITY?

It is only Au Revoir for me really. I expect to stay involved in the City, including from time to time with Professional Liverpool. I am a Trustee of a small housing charity which operates in Toxteth. I am independent Chairman of the Chrysalis Fund and chair an Investment Advisory Panel for the City Region Authority. I will also be working on a part-time basis on a number of development opportunities in the city.

THANKS

John Hall, CEO Professional Liverpool said of Jim's time as Chairman, "Jim and I joined Professional Liverpool at the same time. Jim said he would act as Chairman for one year. Thankfully his watch stopped and it is only now, seven years later that he is about to stand down. Jim's contribution to the resurgence of Professional Liverpool has been immense. He brought from his time as CEO of Liverpool Vision a wealth of knowledge and experience to Professional Liverpool, as well as a "black book" of invaluable contacts. The revival of Professional Liverpool over the last 6/7 years is in no small part down to Jim and his chairmanship of a very supportive board. I sincerely hope that Jim will stay involved in some capacity and I am grateful for all he has done."



CANNES DO 2018

PROFESSIONAL LIVERPOOL'S ANNUAL CELEBRATION

BACK TO BASICS!

GREAT VENUE, GREAT FOOD,
GREAT ENTERTAINMENT
AND GREAT PEOPLE

£10,292
raised for KIND Charity

ON Friday 23rd March, Professional Liverpool, in conjunction with sponsors, the Titanic Hotel, hosted this year's Cannes Do event at the Stanley Dock's Rum Warehouse, located on Regent Road. This year's event was themed as 'Back to Basics' and over 600 local businessmen and women were welcomed to the venue by Professional Liverpool, the guests gathering at a drinks reception before enjoying a three-course lunch and an afternoon of great entertainment, which included a great performance from local impressionist Darren Farley.

The Professional Liverpool team of Alex Clark, Emma Rittenberg and Rosie Davis oversaw the creating and producing of what would be a wonderfully entertaining afternoon and, as they did last year, Jan Peters and her team at USP Creative did an amazing job developing the visuals and making the room look fabulous.

This was the 13th running of Cannes Do and Master of Ceremonies for the afternoon was once again our popular local comedian, radio presenter and owner of Jenever Bar, the hilarious Willie Miller, who kindly donated his fee to the West Derby based charity Zoe's Place. Although somewhat bewildered by it, Willie also presided over an impressive 600-person game of Rock, Paper, Scissors, which kick-started the afternoon's festivities!

Amongst all the day's fun and entertainment, the event also helped raise much-needed funds for Liverpool Children's Charity KIND, which has been helping to make a difference to the lives of thousands of disadvantaged children and families across Liverpool and greater Merseyside since being founded by Stephen Yip MBE in 1975. There were a variety of wonderful prizes to hand out for the afternoon's raffle and this, combined with personal donations from the Cannes Do guests, resulted in a magnificent total of £10,292 being raised for the charity. Thanks go to all those who generously donated towards such a great sum.



Back row (L-R): Steven Yip MBE (KIND), Alex Clark (Professional Liverpool Operations Manager), Emma Rittenberg (Professional Liverpool), Andrew Lovelady (Professional Liverpool Board Member) and Stuart Keppie (Professional Liverpool Ambassador).

Front Row (L-R): John Hall (CEO Professional Liverpool), Darren Farley (Impressionist), Rosie Davis (Professional Liverpool) and Master of Ceremonies Willie Miller.

Alex Clark, Operations Manager at Professional Liverpool said,

"Thank you to everyone for your generosity in helping to raise such a great sum for KIND. Also a big thank you to Mark and Ritchie at Stickleback for their hard work in producing the sponsors' film, the staff at Titanic and Rum Warehouse, MSP, Branded Items Group, Amba Creative Photography and Social Walls. Thanks also go to the sponsors of Cannes Do 2018: Titanic Hotel, CLA Architects, Crossfield Construction, Grantley Lowe, Handelsbanken, Hillyer McKeown, Kingsley Recruitment, RSM UK, Shape, Steve Hunt & Associates, TJM Projects, Todd and Ledson and Zoopla. We hope you enjoyed the day as much as we did."

Pictures from the Cannes Do 2018 event can be viewed overleaf ➡



CANNES DO
 — 2018 —
 PROFESSIONAL
 LIVERPOOL'S
 ANNUAL
 CELEBRATION
BACK TO BASICS!



All photographs by Amba Creative Photography

Daniel BOOCOCK

A 31-year old Liverpool man is making giant strides in the world of film making. Having tasted success with his first short film, Daniel Boocock is now well on the way to producing his second film and is looking for investors to help him bring his latest project to fruition and allow him to take another big step to achieving his ambitions.

GROWING up as a child in the Allerton area of Liverpool, Daniel used to watch films all the time and found himself being totally engrossed in them. Danny recalls, "When I was watching films I would think to myself, who built these worlds? When I got a little older I thought making films is what I want to do. The dream is to make my own features at the highest level. I think about that all the time."

A couple of years ago Daniel visited his cousin in LA and together they climbed up to the famous Hollywood sign and wrote their names on it. "I remember looking out at everything from our vantage point up there and I thought to myself I've got it all to do, but I'm going to go for this, no matter what - step by step until I reach the top!"

Daniel's first venture into the world of Short Films was with his most recent short 'THE DESOLATE ONE' and here he speaks of this and his future ambitions.

"The idea of making The Desolate One started with a conversation over a glass of whisky in a pub in Woolton Village. I mean, things go back further with regards to creating short films, as there were my university projects, getting a few stints on film jobs as an assistant and doing the occasional short film on a Smartphone and stuff like that, but I began to notice that the momentum would only come for me when I was being creative for myself rather than doing stuff for other people. I knew I had to take some risks and if I wanted to progress, I had to step up in ways that others in my position wouldn't, so that's what I did.

My intent with The Desolate One was to film it up a mountain in a blizzard. It is a dark enigmatic piece, so as far as I was concerned it had to be done in an environment which could reflect this. Pretty much everyone doubted it beforehand but I didn't and neither did those who put their names



“If I am going to go onto bigger things on a permanent basis then The Neolith is the project which will be my calling card. I am putting everything into it. It is all or nothing for me!”



to the film alongside me. Together we saw the potential in the idea so I saved up a little money, got things organised and in March 2017 five of us drove to Mount Snowdon – and we just went up there and did it.

It really was wild! The snow and wind was relentless and we were pretty high up and knee deep in snow too at times but that just seemed to get us more excited. I remember one day that it was so cold the food we had actually froze in our bags. Everyone was laughing, though when it came to shooting scenes we were very precise and concentrated. I knew what I wanted so there was no hesitation or delay despite the conditions. We were in and out. At night, when we would look back over the day's footage, I knew this short film would catch on.

It has done fairly well I feel. The film has won awards at a decent level here in the UK, Denmark and Texas and it has been screened in different parts of Holland a couple of times as well, plus it will continue the rest of its film festival run until the winter - so who knows where else it may end up - but considering there was not much help from anyone, except those of us actually producing it, I am very pleased. The overall reaction to the film has been fairly positive too, so that is always good to see. We have also had a couple of good screenings of it in Liverpool. A big crowd of about 200 people showed up to watch it at FACT on Wood Street, all cheering, and a local microbrewery named one of their beers after it – so that was a nice touch. My intent for The Desolate One was to make it quite lyrical visually. It is mysterious, big and open spaced.

I have been to many festivals around the world and I began to notice patterns in lots of short films. They seemed to be rigid, closed off and boxed in. I wanted to do the opposite and open things up in my own way, and it's worked. Creating The Desolate One has allowed me to make a bit of a mark in the industry and has shown people what I am capable of doing off my own back, with next to nothing. Now it is all about progressing up to a higher level - which brings me onto my next project.

This will be another 'short' but epic in its style and scope. It will be more high-end and upscale in its production value too. This film is called **THE NEOLITH** and will be set in older times. It is about a

unique individual who takes action against a pack of five nightmarish outsiders whose thirst for dominance is thriving.

The plan is to shoot it on the Isle of Skye in October this year. The autumn light that far north, along with the black mountains and brown grasslands, provides a fantastic visual canvas to create from. I have been up to Skye planning the logistics and locations several times already and I have been back again recently to film a little teaser trailer too. It is all looking good so far. It is a very primordial place – truly atmospheric. The cast for this project will have the same kind of aura about them. While there are several more roles yet to fill, two of the lead actors already attached are from Denmark, and another is from here in Liverpool.

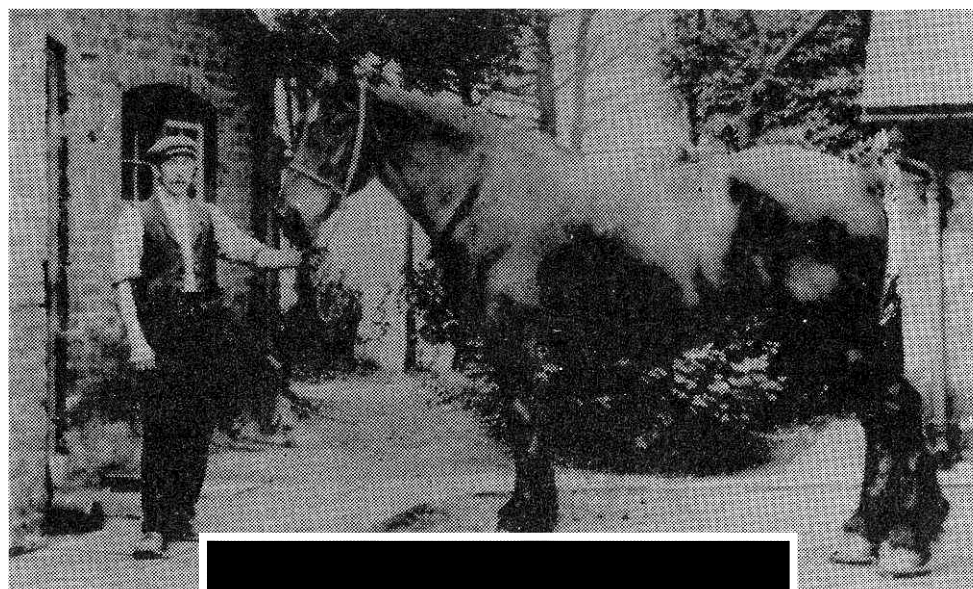
In terms of crew, some great people have also attached themselves to the project. There are those who helped me out on The Desolate One and a couple of others who operate at the highest level in the feature film world, so to have them on board is going to help enhance what I am doing.

Everyone is certainly feeling good about making this film. For me personally I want to up the stakes once again. Though this film is a 'short', it will look and feel like a feature in its style. I am not taking this for granted by any stretch. If I am going to go onto bigger things on a permanent basis then The Neolith is the project which will be my calling card. I am putting everything into it. It is all or nothing for me!



As is usual, budgeting for the making of any film is always difficult. A total in the region of £40,000 is the estimated budget for making The Neolith and £10,000 of this has already been raised. Conversations are also taking place with various people and institutes. However, Daniel is looking for potential investors to help raise the remaining amount of funding required. "I am always open to speaking to interested parties and when The Neolith is made I will have a screening of it in Liverpool so people here can see it. I'll be aiming for the top awards in the film world too!"

For more information please contact:
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Blackie at RSPCA Halewod

BLACKIE THE WAR HORSE

Researched and written by
Mike Royden
www.roydenhistory.co.uk

In the north-west corner of the western field fronting the Higher Road RSPCA Liverpool Animal Centre (known locally as 'The Horse's Rest'), is an unusual and very rare grave. It could be classed as a war grave – the importance of the headstone has certainly been recognised as such, as it now has Grade II Listed Building Status. It is the final resting place of 'Blackie' – a war horse that served during the First World War. But how did he come to be here?

BLACKIE was the name given to the horse that served with the 275th Brigade Royal Field Artillery 'A' Battery – 55th West Lancashire Division during the First World War, alongside his master Lieutenant Leonard Comer Wall, Aⁿ Battery, 275th Brigade, Royal Field Artillery (55th (West Lancashire) Division). His groom was Driver Francis 'Frank' Wilkinson, 675411 (formerly 1345) 'A' Battery, 275th Brigade, Royal Field Artillery. Frank was the son of Thomas and Elizabeth Wilkinson and husband of Catherine E. Wilkinson, of Mitford House, Netherfield Road, Everton.

Leonard Comer was born in West Kirby, Wirral and was the only son of Charles Comer Wall (1867-1928) and Kate (nee



Lieutenant Comer Wall

Earle) (1874-1954). Charles Comer was brought up in Great Homer Street, Liverpool, where his grandfather George's business was located. George was a landowner and provision merchant with a number of men and shop boys in his employ. He had moved to Liverpool by 1861 after learning the trade under his step-father back in Derbyshire. He set up the family business of George Wall and Co. Limited, mainly concerned with grocery provisions and margarine manufacturing, and was joined by his sons Charles and Percy when they were old enough. As the business prospered, the family moved to Grange Road, West Kirby, to a more substantial merchant's house befitting his status.

It was in West Kirby where Charles met Kate Earle, who was a native of Newfoundland but

was sent to England at the age of seventeen to continue her education. Kate was recorded as being a boarder at Kirby Park Ladies School, run by Louisa Stowell, in the Old Village of West Kirby in 1891. The courtship progressed and the couple arranged their wedding. Their marriage banns were read at St Bridget's church in West Kirby in August 1895 but they left West Kirby for Kate's birthplace in order to be married at St. Andrew's Anglican Church, in Fogo, Newfoundland, on 28 September 1895. Shortly after their marriage the couple left Newfoundland to return to England and Leonard was born in 1896, being baptised on 11 October in St Bridget's, West Kirby.

Blackie is believed to have been born around 1905, but other details of his early life and how he came to serve with the R.F.A are unknown, although he is likely to have been part of the rounding up and purchasing of horses from local farms and businesses at the beginning of the war. He may even have belonged to the Wall's family business. He would have been stabled and trained at the West Lancs Barracks in Spekeland Street, Liverpool, before moving to France with the Division in September 1915.

Tragedy was to strike on 8 June 1917 when flying shrapnel killed Blackie's master, Lieutenant Wall, and his groom Frank Wilkinson. Leonard was just 21 years old and Frank 23 years of age. Blackie was badly wounded but after a period of recovery, the horse was able to return to duty and serve the 275th until the end of the war, being involved in and surviving the fierce battles of Arras, Somme, Ypres and Cambrai.

By then, the terms of Lieutenant Leonard Comer Wall's will had become known. He had requested that if he did not survive the war that his faithful horse should be cared for, and when Blackie died to be buried with Wall's service medals. On realising what Blackie meant to her departed son, Kate Wall purchased the horse, while allowing him to continue to be looked after by the West Lancs. Division at Spekeland Road barracks, where he would be used by the Territorial Riding School in Liverpool.

It is believed that Blackie, adorned with his master's medals, along with another war-horse known as 'Billie,' used to lead Liverpool's annual May Day Horse Parade, when Liverpool carters would decorate their horses and parade through the city. When it came time for him to retire, he was pensioned off in 1930 to the 'Horses' Rest' on Higher Road in Halewood (the RSPCA), where he remained until his death in December 1942 at the age of 37. The marks of his shrapnel wounds were clearly visible until his death, which received press coverage across the country, from the local Liverpool Daily Post to the Gloucester Citizen, Portsmouth Evening News, and Dundee Evening Telegraph.



Blackie's death notice – Liverpool Echo, 12 December 1942



May Day Parade celebrations at Lime Street

He was buried in the north-west corner of the western field fronting Higher Road, along with his master's medals, and a gravestone was erected. The gravestone has been cleaned in recent years making the inscription legible and is accessed via a grassy walkway alongside the northern edge of the field boundary. The inscription on the sandstone headstone reads:

**BLACK HORSE
"BLACKIE"
AGED 35 YEARS
'A' BATTERY 275TH BRIGADE R.F.A. 55TH DIVISION
FRANCE AND FLANDERS 1915-1918
AT THE LIVERPOOL HORSES' REST
1930-1942**



Blackie's headstone

The grave has been covered by modern artificial turf and is surrounded by a modern low ornamental white picket fence. In December 2017, Historic England announced that the grave and headstone had been given Grade II Listed status, the first war horse grave to be granted such protection. This came about when Historic England were contacted by members of the public concerned that Blackie's resting place was threatened by proposed building work. They were advised to apply for listing and their application was successful.

Blackie's close association with his master, and the fact that he is buried with his master's medals, reflects the strong bonds that were shared between thousands of soldiers and their horses on the western front. His grave has strong cultural and historic significance in representing the key role animals played, and the sacrifices they made, in the First World War. It is a rare memorial, commemorating an individual animal that served in, and survived, the major battles of the First World War.



MERSEYSIDE JUNIOR LAWYERS BALL

On Saturday 19 May, Merseyside Junior Lawyers Division (MJLD) held their final event of their Committee Year, the Annual Charity Ball in aid of The Clatterbridge Cancer Charity. The event's Headline Sponsors were Thornton Legal and the evening was held at Liverpool's Shankly Hotel, with this year's theme being "Full Length & Fabulous", with all 135 guests in attendance certainly pulling out all the stops!

The evening, sponsored by 7 Harrington Street Chambers and the University of Law, who each sponsored the drinks and photography packages, began with rooftop drinks overlooking our city's impressive skyline! Guests were serenaded by music from Kieran McKay and were taken inside to feast on a 3-course meal. Speeches were given by Chris Topping (Vice President of Liverpool Law Society) and Fran D'Arcy from Clatterbridge. The traditional "Head and Tails" games were played and raffles held, all helping MJLD to raise a total of £4,100 towards Clatterbridge's "Let's Build" project, which aims to build a brand new state of the art specialist cancer hospital in the heart of Liverpool by 2020!

As the evening went on, guests were entertained by 'Six15', along with a live DJ set, bongos and saxophone players, which the crowd clearly enjoyed! The weather could not have been better and an overall fantastic evening was enjoyed by everyone.

Photographs by Arthur Gold
(goldsnapper@gmail.com)



Liverpool is a historic maritime city that has been created over 800 plus years alongside the River Mersey and our history is forever interlocked in the traditions, legends and mythologies of the sea. The three magnificent Liverpool waterfront buildings known as The Three Graces help to create one of the most iconic and well-known skylines in the world, a waterfront that has welcomed travellers and seafarers to our great city for many hundreds of years.

Now, three local entrepreneurs have introduced a new 'Spirit of Liverpool' – creating a beverage that we can happily fill our glasses with – before raising a toast to our wonderful city, a city that the trio are proud to call home.

Welcome to **Three Graces Rose Gin**



(L-R) Drew and Alan Hutchinson with friend and business partner Sam Mercer

www.thethreegracesliverpool.co.uk

Continued overleaf →



WELCOME TO THE THREE GRACES ROSE GIN

www.thethreegracesliverpool.co.uk

(L-R) Donna, Julia, Tonya and Danika

The Three Graces Rose Gin was launched on Wednesday 16th May thanks to the kind hospitality of the splendid Matou Pan Asian Restaurant. The restaurant was very a fitting venue as it nestles on the Liverpool waterfront in the shadow of the the Royal Liver, Cunard and Port of Liverpool buildings – the ‘Three Graces’ – the buildings that inspired the new gin’s name. Each of these iconic Liverpool edifices tower in the background as the Matou diners enjoy their meal while overlooking the views afforded by the River Mersey.

During the launch of their great new drink, the three men responsible for the idea of creating ‘The Three Graces Rose Gin’ told the story of how they came up with the idea to introduce a new offering for gin drinkers to enjoy - and their decision to name it in honour of their home city.

Welcome to Three Graces Rose Gin

Alan Hutchinson, his son Drew and their friend Sam Mercer are each gin drinkers, and last year they had a conversation about creating a new and fantastic Liverpool gin. Following further discussions about this ‘dream’ idea, the trio decided to go ahead with their plans and at the same time create a company image that evoked the centuries old seafaring heritage and traditions of our city, while also paying homage to the history and uniqueness of the three famous waterfront buildings that we are so lucky to have and enjoy here in Liverpool.

Alan said, “The uniqueness of our Liverpool waterfront buildings known as the Three Graces inspired us to create our defining company image and the theme of The Three Graces and so we agreed to name our company The Three Graces Liverpool Ltd. Our artistic and exclusively designed labels showing images of Liverpool’s three mythological sirens, The Three Graces, rising from the sea, will define our unique range of spirits worldwide.”

Drew explains their ethos, “We look upon our customers, clients and suppliers as our ‘market partners’. Our company motto of ‘Quality Service and Quality Products’ led us to the strong belief that we understand that you the public – and therefore our partners in this venture – would want, and will appreciate, a unique quality Rose Gin depicting the spirit of our Liverpool heritage.



Sam and Jennifer Mercer

The trio worked tirelessly to develop their fantastic ‘The Three Graces Rose Gin’, essentially named ‘The Spirit of Liverpool’, and are planning more flavours for the Three Graces product range, offering an exclusive and selective range of spirits for their market partners. With Alan, Drew and Sam being gin drinkers, they know what they like in a gin and also understand that fellow gin connoisseurs desire a quality gin product at an affordable price.

A lot of thought went into the creating of Three Graces Rose Gin. Alan described how the flavour was created to the trio’s specific requirements. “Our gin is comprised of eleven botanicals, including juniper berries, coriander, angelica, orange peel, lemon peel and the essence of roses. This gives the drink a unique rose flavour and colour to the gin, which is perfect to drink on its own, over ice or with your favourite tonic mixer or cocktail flavours.

The three men did not stop at creating the gin only. Alan adds, “Our exclusively made The Three Graces Rose Gin short stem glasses are not previously seen in the UK. They are made uniquely for our Gin and can only be supplied and bought from us. The trio all agree as they enthuse, “The lasting rose essence and flavour in our Three Graces Rose Gin lingers over the tongue and activates the taste buds to give you a flavour and taste to be enjoyed, savoured and remembered.”

The guests at the launch evening were certainly delighted with the new gin. Donna and Julia, who had travelled from Lathom and Ormskirk respectively, agreed that they would happily buy The Three Graces Rose Gin. Donna said, “I really enjoyed it. It has a really nice flavour and is easy to drink. The taste does linger and I could imagine sitting in the sun and sipping this gin while enjoying good company. I think it is a winner.” Julia was equally enthusiastic. “Bring it on for me! I think that it tastes great and it will be on my future shopping lists. The glasses are great too and I definitely want one to pour it into please.”

Sam summed up the trio’s thoughts, “We wanted to create a spirit that is unique to us, to our city and its heritage, and indeed, to our country. A gin providing a statement that says “This is who we are and this is what we do; The Three Graces Rose Gin, the ‘Spirit of Liverpool’ and a Rose Gin to remember! Judging by what the people here tonight are saying then we are on our way to achieving our aim.”



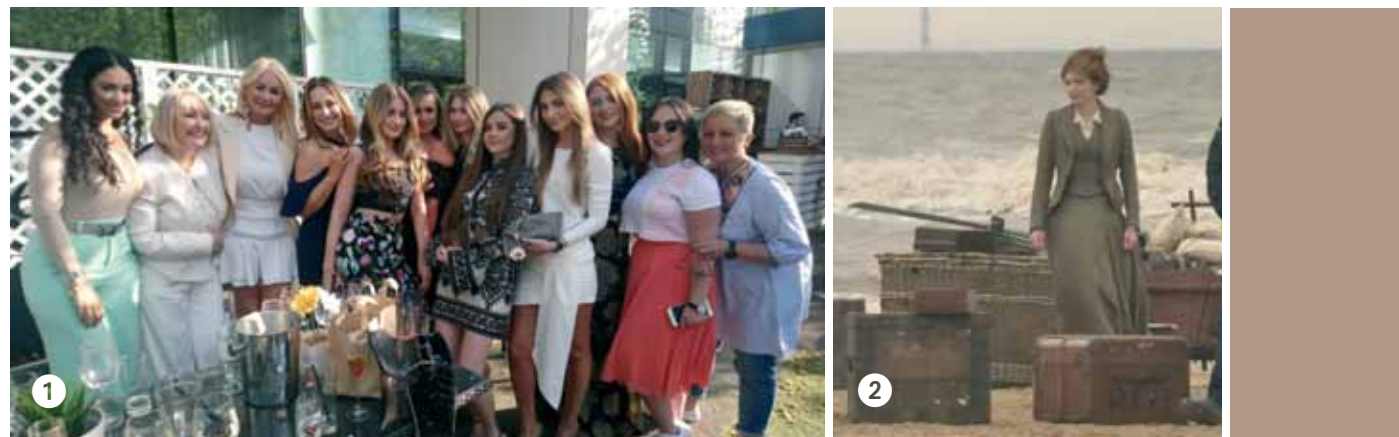
Kate and Sue



To purchase your bottle of The Three Graces Rose Gin please contact:

The Three Graces Liverpool Ltd
 Suite 124, The Liverpool Film Studios
 124 Boundary Street • Liverpool L5 9YJ
 Tel: 0151 482 5522 • Email: threegracesltd@gmail.com
www.thethreegracesliverpool.co.uk

The unique Three Graces Rose Gin drinking glasses can also be bought via this method.



DAVE THE PAP'S SEEN IN LIVERPOOL PICS

Liverpool's Dave 'the Pap' Evans, is a well known local photographer and he regularly shares with My Planet Liverpool some of his great pics of celebrities and local people that visit or live in our wonderful city. Look out for more pictures, courtesy of Dave, in our next issue.

- 1) A group of local ladies looking very glamorous while enjoying a special Royal Wedding bash at Liverpool waterfront's Hilton Hotel
- 2) London born actress **Eleanor Tomlinson**, one of the star's of Poldark, was in Liverpool filming for the BBC adaptation of H.G. Wells' 'War of the Worlds'.
- 3) A very brave **Lucy Meacock**. Our favourite Granada TV presenter and journalist was preparing to abseil 450 plus feet from the top of the Radio City Tower. Despite being absolutely terrified, Lucy went ahead and completed the abseil, held to raise money for Radio City's CASH FOR KIDS charity.
- 4) Music legend **Sting** at the Albert Dock. He wrote the music and lyrics for the play The Last Ship, which was on Liverpool's Everyman Theatre in April.

- 5) Taking a break at Il Forno restaurant was the anchor Presenter for Italian sports show Premium Sport Mediaset, **Irma D'Alessandro**. She was in Liverpool taking a look at our city prior to the Champions League Final
 - 6) **Frank Ifield**, famed for his early 1960s hit records such as I Remember You, Lovesick Blues and Wayward Wind visiting the Cavern Club.
 - 7) **Jimmy Tarbuck** pictured at San Carlo restaurant. Jimmy was in Liverpool for the funeral of the great Sir Ken Dodd
 - 8) Some of the competitors in last month's Rock 'n' Roll Marathon
 - 9) Liverpool's very own boxing great, **Tony Bellew**, outside the Hilton Hotel shortly after his victory over David Hays in early May
- Photographs courtesy **Dave Evans**

THE PIES THE LIMIT AT SANCTUARY TAP

CASTLE STREET BAR SERVING UP A TASTY TREAT OF REAL ALES AND HOMEMADE PIES.



SINCE its opening in January of this year, Sanctuary Tap, so called in deference to the Sanctuary Stone, the medieval landmark that is situated on the pavement directly outside the bar's entrance, has proved to be very popular with all ages.

A friendly and welcoming venue, Sanctuary Tap has quickly become the 'go to' bar for those looking for some quality pub food and a choice of real ale or bottled beers possessing such wonderful likes Mud City Stout, Worcester Sorcerer, Thin Ice and Peaky Blinder. Aside from the beers and cocktails, it is the stomach-filling and very, very, tasty pies, along with servings of traditional bowls of scouse, that are attracting regular complimentary comments from customers.

The mouth-watering pies, accompanied by you being able to make a choice from several favourable pints of real ale, or a heady cocktail if so minded, are served up daily. The real ales are from the award winning Saddlers and Hawkshead breweries and are a great way to wash down your choice of these wonderful pies, all freshly made on the premises, and served with a delicious and generous portion of mash and gravy.

Customers who fancy sampling our city's traditional dish of homemade scouse will not be disappointed either. Head Chef Gareth Jones said, "I really enjoy making the tasty pies and scouse that we serve, which are all made fresh in-house. I spend a great deal of time making sure that the fillings for the pies and the scouse are prepared thoroughly and cooked well. Judging by the response and feedback we get, I am getting it right, which I am obviously delighted by."

Owner of the bar, Tony Burns said, "When it came to choosing the beer we wanted to sell, the team and I visited both the Saddlers and Hawkshead breweries and were made to feel very welcome by them. The passion of the brewers and the quality of the products made a real impression on us and the staff at both spent time to help us understand what goes into the process of brewing quality beers and how the ales should be treated - both in their brewery and once they leave it."

"The two breweries helped us with training and in choosing the cask ales that would most suit our guests. We decided to keep our food offering simple and homemade - and what goes better with a pint of real ale than pie and mash! We have been overwhelmed with people's response and we sell out of the pies most days, especially when guests take advantage of our special 'A Pie & Mash and a Pint for £8.00' offer, which has been a roaring success."

A trip to Sanctuary Tap should be on your 'to do' list when visiting the city centre. The bar is aptly named as it really is a place of Sanctuary. You will not be disappointed by the food and drinks that are served here, and always with a friendly smile and a description of the beers should you wish to discover more about them.

Open from 11am until late 7 days a week, Sanctuary Tap offers a great alternative to the cocktail bars and high end restaurants that are in abundance on Castle Street.

Sanctuary Tap • 18 Castle Street • Liverpool L2 ONE
Tel: 0151 227 4720

@SanctuaryTap



Head Chef Gareth Jones



Mike Wynn is a partner in Liverpool based wine company Cultural Wine, a specialist wine company that he helped to establish along with colleagues Paul Malkin and Ian Clarke. In this issue we asked him what are his favourite wines? And why are they?

◆◆◆◆ WYNN'S WORLD OF WINE

*“A day without wine
is like a day without sunshine.”*

I have been writing “Wynn’s World of Wine” for My Planet Liverpool on behalf of Cultural Wine since 2012 and my enthusiasm for wine and contributing to this magazine doesn’t diminish. The writing allows me to tell you about the wines we currently sell and the new wines we are looking to bring on board. With the help of my colleagues Paul and Ian we have presented articles on wines from all over the world and now the editor has now put me on the spot and asked me to say what my favourite wines are and tell you the reasons why.

I will start by going back to my first article in 2012, when, as well as introducing myself and my partners, I wrote about how my love of Spanish wines, particularly Rioja, began. In the article I wrote about a gentleman called David Scatchard who

was a founding member of the Gran Orden de Caballeros del Vino. The order was founded in 1984 to give recognition to persons in the UK wine trade promoting Spanish wines. Along with being a famous wine merchant in Liverpool, David was my mentor and introduced me properly to wine and how best to appreciate it.

One day, David gave me a bottle of Frederico Paternina Banda Azul Rioja to try and asked me to report back to him with my thoughts on it. Incidentally, Banda Azul means ‘blue band’ although it is a red wine, made from Tempranillo grapes. I can tell you that when I tried it, the wine was a revelation; I was hooked by the smell, colour and taste – and so began my love affair with Spanish Rioja wines.



Vallemayor Vineyard

Harvesting the grapes at Bodegas Vallemayor



Vallemayor Family

On frequent trips to Spain, my wife and I have visited numerous Bodegas and met some fascinating characters, each of whom all have one thing in common, a tremendous passion for wine. As stated, my favourite wines are Spanish and in particular those from La Rioja Alta (upper Rioja). La Rioja lies on the western side of the Ebro valley on the banks of the Oja, after which it is named. Upper Rioja is mountainous and humid and stretches from the spurs of La Demanda Sierra as far as the River Ebro. Logrono is the capital of La Rioja but the bustling town of Haro is the centre of upper Rioja and its wonderful wines.

Haro is full of splendid wine bars and restaurants, all offering local wines – and don’t be surprised to be given chilled red wines during the hot weather. Whilst visiting Haro we have enjoyed staying in the Hotel Los Agustinos, which is housed in a listed building that was built in 1373 as a convent before later becoming a military garrison and a hospital.

Just outside of Haro is the town of Fuenmayor, and this is where you will find my choice of favourite wine. **Bodegas Vallemayor** is a family run concern that was originally created thanks to the vision of Luis Perez Foncea. The winemaking tradition of the Pérez Foncea family dates back to the late 19th century and it was in the latter part of the 20th century (1984) that Luis decided to transform the distillery in Fuenmayor into a modern, functional bodega in order to make, age and bottle Rioja wine. He used his considerable knowledge of state-of-the-art technology to make wines that expressed their full personality. That first project was called Bodegas Luis Pérez Foncea e hijos, and had a brand, Tondeluna, supported by 35 hectares of excellent vineyards.

The fast developing wine market soon forced Luis to expand his business and introduce some further changes. The firm was converted into a limited company in September 1996 and the children of Luis Pérez Foncea joined the company. This was the birth of Bodegas Vallemayor S.L. which today owns 60 hectares of vineyards. Vallemayor in turn became the flagship brand of the new project and the main drive of the technical and commercial development of the firm. Nowadays, the business is run by Luis’s son Rafael Perez, who has become a great friend of ours and he regularly visits Liverpool, enjoying the friendliness and lively atmosphere of our city.

Bodegas Vallemayor combine modern technology and traditional knowledge for the elaboration of their wines. American and French oak 225 litre casks used for the ageing are replaced when they are six years old, assuring the best quality for the wines. The Vallemayor offers a wide range of wines from Joven (young wine), Crianza, a wine now in its third year and which is matured for one year in oak and a further period in bottle, to Reserva, aged for at least three years, with a minimum of one year in cask, and Gran Reserva, which has been aged for at least three years in oak and three years in bottle.



It is actually rather difficult to pinpoint my true favourite – but let me tell you about the two wines I drink the most often and the reasons why.

My choice of ‘Every day’ wine (not really every day – but fairly often!) is;

VALLEMAYOR ENCINEDA

This delightful wine is made from vines that are a minimum of 40 years old. It is produced from a combination of 90% Tempranillo, 5% Mazuelo and 5% Graciano grapes, which are blended and then matured in American oak for four months and a further eight months in a bottle. The resulting wine has classic silk and velvet tones on the palate and subtle vanilla nuances on the nose. The ample and sumptuous blackberry fruits on the palate continue pleasingly on the lengthy finish. This is a wine that is reminiscent of old style Rioja, with rich fruit, hints of liquorice and blackberry fruits. I find it absolutely wonderful and highly recommend it to readers.

For my ‘Special occasion’ wine and the one that takes first prize for me is;

VALLEMAYOR VINA CERRADILLA RIOJA

“Single Estate Crianza”. This is a great and complex wine from Vallemayor’s prize estate of 60-year old vines. Elaborated in only the best vintages and selected from a very limited harvest, Cerradilla is composed of 90% Tempranillo and 10% Mazuelo grapes, with a long ageing of 20 months in new French oak. This helps to create a very rich bouquet, with intense fruity flavours. It is a well-balanced wine, velvet and with a long aftertaste.

These two wines remind me of my first tasting experiences with David Scatchard and that heady berry fruit, vanilla and warm smokiness of Rioja wines. The taste of wine is a very personal thing and obviously what I like might not appeal to all of you – but I do hope you get a chance to taste my favourites, which are available here at Cultural Wine.



All the wines mentioned in Mike’s feature are, as usual, available from Cultural Wine and to discover more about ALL the wines supplied please contact.

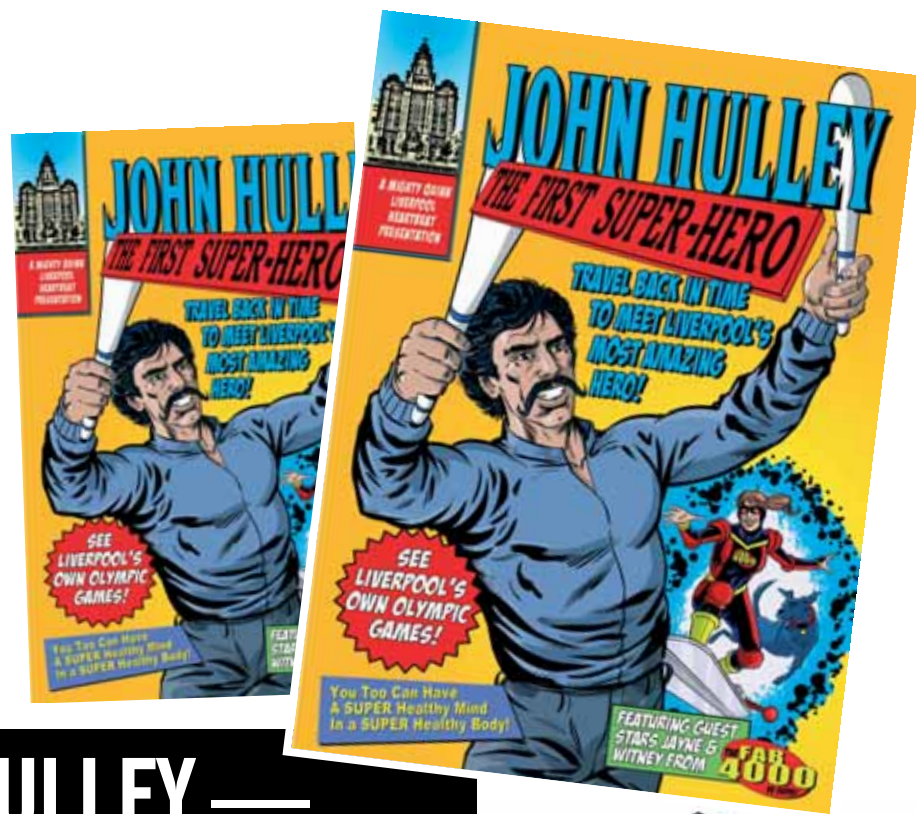


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Paul Malkin: 07747 803 041 E: paul@culturalwine.co.uk**

It was in 2010 that Robin Baynes MBE, founder of Liverpool Heartbeat Charity, met Rosemary Smith, from Much Wenlock, who related to him the story of the Three Founding Fathers of the Modern Day Olympics, Dr William Penny Brooks, John Hulley and Ernst George Ravenstein.

Robin explains what happened next. "Liverpool Heartbeat was already running the 'Across Mersey Swim' and playing a major part in the Sefton Triathlon events, which were firmly established in Merseyside's sporting calendar, and after hearing of John Hulley's story everyone involved decided to change the name of these events to the John Hulley Across Mersey Swim (Hulley organised the first Across Mersey swim as part of his Grand Liverpool Olympic festival in 1863) and The John Hulley Sefton Triathlon."

After talking to Rosemary, Robin was determined to find out more about John Hulley and he was introduced to a family historian named Ray Hulley (no relation to John) who had been



— JOHN HULLEY — THE FIRST SUPER-HERO

NEW COMIC BOOK HONOURS LIVERPOOL'S FORGOTTEN MAN OF THE OLYMPIC IDEAL **JOHN HULLEY**
A VICTORIAN SPORTING PIONEER

researching families bearing the name Hulley. Ray had discovered John's fascinating story and his connections to the founding of the Modern Day Olympic Games. Although Ray was unable to find a link showing John to be a family relative he still felt that his story should be told and Robin agreed to help Ray get it out to the world.

On pages 44 and 45 of this issue you can read about John Hulley and how he proclaimed the values and benefits of sport being used to help our city's youngsters live a healthy lifestyle and how he pushed the boundaries to enable him to achieve his goals.

Now, Robin, who lives in Formby, and his friend Tim Quinn, from Southport and for many years an Editor at Marvel Comics, have teamed up to help spread the wonderful story of John Hulley and how this remarkable Victorian gentleman helped to put our city on the world's sporting map and left us a sporting legacy to be proud of. Robin asked Tim if he would help to create a comic book to commemorate John Hulley and introduce local schoolchildren in particular to Liverpool's own Victorian super-hero – and Tim readily agreed.

Tim explained, "One day I bumped into Robin, who runs the amazing Merseyside Charity Liverpool Heartbeat. Robin knew that I had worked for Marvel Comics for many years and also that I knew a young lady named Jayne Massey, who was blind and relied on her seeing-eye dog Witney. Jayne had already inspired me to create a brand new super-hero team named

The FAB 4000, the idea behind this team being to show that we can all help make the world a better place. You don't need to be born on Planet Krypton or be bitten by a radio-active spider, just care about your planet and your fellow earthlings.

"What can I tell you about Jayne Massey? To say she is inspirational would be an understatement. The day I met Jayne I heard about the various extraordinary projects she was instigating and working on to help people in need across the globe. Her deeds were in stark contrast to the diabolical actions of various governments at the time who were promoting the building of walls and the raising of borders and barriers to separate race, religion, class, and economic standing in society.

I liked Jayne's ideas better. She has a quiet, calm, compassionate, and sensible view of our place on this beautiful planet. Despite living with various handicaps, Jayne goes out of her way to support people less advantaged than her. Despite being the target of sustained and pig-ignorant bullying while at school, Jayne has come through a stronger and wiser person. She is currently in the middle of a drama course at one of Liverpool's colleges, where one of her many aims is to show people that disabilities should not hinder you from enjoying a successful life and career.

Jayne's moral fibre and zest for life inspired the creation of The FAB 4000, a super-hero team of relatively normal people. In other words, you and me, people who simply share that greatest of super-powers, SUPER-COMPASSION. Jayne has bucket loads of that, which is why she is the leader of The FAB 4000. And, if I'm talking about Jayne, I have to mention her ever-present seeing-eye guide dog, Witney. Move over Krypto! This dog is beyond super! One final thing: Jayne shares a similar sense of humour with Robin. She sees the funny side in just about everything. I like that. Both Robin and Jayne are great examples of how we can all help create change for the better on our dear old planet. They are two individuals who just shine on – like the moon and the stars and the sun. Forces of nature both!

Jayne Massey had already inspired me to create a brand new super-hero team named The FAB 4000, the idea behind this team being to show that we can all help make the world a better place. You don't need to be born on Planet Krypton or be bitten by a radio-active spider, just care about your planet and your fellow earthlings.

Tim Quinn

"Robin had come up with a great idea. He felt that everybody should know of John Hulley and his idea was to send the FAB 4000 back in time to get the full story on Liverpool's very first super-hero. I spoke to with my friend Russ Leach, who lives in Essex and is a great designer, and he agreed to produce the artwork for the comic, which he did brilliantly. The more I discovered about John Hulley the more inspired I became. He was very theatrical man, in the way he looked and acted, and I thought "This man was a real star" Now, through this comic book, we are bringing him back to life. I put the script together and sent it to Russ and we soon got these wonderful pencil drawings back - and John Hulley's comic book came to life.

"John Hulley's story, which is now available through the comic book ready to be put in your hands, is so relevant today, as we are striving to get our present younger generation to grow up leading a healthy lifestyle and Robin, Jayne and I hope that this man's inspirational story will help with this aim."

Robin is also currently working on raising funds to have a statue unveiled in Liverpool in honour of John Hulley and in the next issue of My Planet Liverpool we will bring you an update on how his efforts are proceeding.



Tim Quinn (left) and Robin Baynes MBE showing off the new comic book



Jayne Massey and guide dog Witney with Tim Quinn



HOW TO GET A COPY OF THE COMIC BOOK

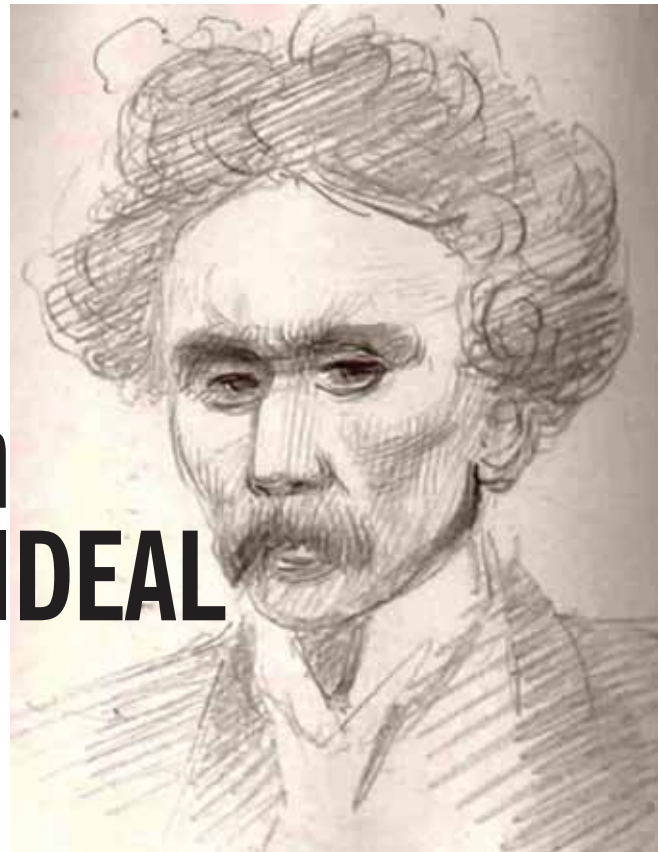
The John Hulley 'First (Liverpool) Super-Hero' comic book is available now from the website of Liverpool Heartbeat Charity:
www.liverpoolheartbeat.com

There is no cover price for the comic but the suggested donation to receive a copy is £2.00 (larger donations are very welcome) and all profits will be donated to Alder Hey Children's Hospital Schools and teachers who would like to let their pupils know more about the John Hulley story are invited to contact Robin or Tim via the Liverpool Heartbeat website and Tim said, "It would be great to be able to introduce as many young people as possible to Liverpool's first superhero."

Liverpool's forgotten man of the OLYMPIC IDEAL

“A man born with a mission, which he fulfilled”

The Liverpool Citizen – February 1888



— THE STORY OF — JOHN HULLEY

With thanks to **Ray Hulley** (Historian)

John Hulley was known as ‘a bit of a maverick’ both in lifestyle and dress, but he certainly did not waste his unique talents.

FAMILY historian Ray Hulley had discovered that John Hulley was born in Kensington, Liverpool on 19th February 1832 and by 1841 he was living with his mother and aunt at 10 Gloucester Street, his father having died a year earlier in Manchester. From an early age John took a keen interest in physical activities, education and fitness. He became a talented gymnast, and between 1845 and 1850 he spent time learning the art from Louis Huguenin, who was at that time a famous Swiss gymnast who had settled in Liverpool in 1844, teaching his skills at his school, which was located at the top end of Lord Street. Although it is believed that John matriculated at the Collegiate Institute on Shaw Street, he would return to Lord Street to succeed Huguenin after his tutor’s retirement.

In 1861 he became Founder and Honorary Secretary of the Liverpool Athletic Club and with his business partner Charles Melly, (great grandfather of George Melly), Hulley pushed boundaries through the way of life that he knew best, proclaiming the values of the benefits of sport in helping to achieve a healthy lifestyle. He organised an ‘Assault at Arms’ display which was held at the Theatre Royal in Williamson Square in April 1861 and in December of that year another he put on ‘Grand Assault’, during which he gave an ‘Essay on Physical Education’ to a packed audience.

The following year he organised the **1st Liverpool Grand Olympic Festival**, which took place at Mount Vernon Green

Parade on 14th June, attracting some 10,000 spectators to the venue. Such a resounding success was this festival that John was to hold a further five. His **second festival** took place in 1863, again at Mount Vernon Green, and this time attracted 15,000 people. This festival also included the first Across Mersey Swimming event. In 1864 he held his **3rd festival** moving the venue to the Zoological Gardens on West Derby Road. The huge crowds that turned up caused great problems, with trouble breaking out as people fought over vantage points and the parking of carriages. This may have contributed to John’s decision to take the festival out of Liverpool the following year, holding the **4th Grand Olympic Festival** alongside the Great Orme in Llandudno on Saturday 22nd and Monday 24th July 1865.

Later that year, Hulley decided to open his own gym on Myrtle Street and, on 6th November 1865, Lord Stanley formally opened the gym, named as The Liverpool Gymnasium. On the same day, John was involved in the inaugural meeting that was to result in the formation of the National Olympian Association (NOA). John was appointed as Chair of a 10-man Committee that included Dr. William Penny Brooks and Ernst George Ravenstein. In 1850, Brookes had created community games to bring together the community of the small Shropshire town of Much Wenlock and its surrounding villages, founding the Wenlock Olympian Society (WOS) as a result, while Ravenstein was the Honorary Director of the German Gymnastic Society in London.

In 1866 a National Olympian Games (NOA) was staged by Hulley and Dr Brooks in London. The NOA was to be the forerunner of the modern British Olympic Association (BOA), with its ‘Olympian Games’ being opened up to all-comers. The NOA was absorbed by the National Physical Recreation Society (NPRS) in 1885/86 and this society would become a founder body of the BOA in 1905.

Despite his new involvement in the NOA, John Hulley continued with his own festivals and the **5th festival** returned to Llandudno in 1866, with his **6th (and final) Grand Liverpool Olympic Festival** returning to Liverpool in 1867. This was held at John’s Myrtle Street gymnasium on 28th June, with the event continuing the following day at the Sheil Park Athletics Ground, Kensington.

Baron Pierre de Coubertin is of course the man credited with the

winter of 1874-75 however, he decided to remain in Liverpool and unfortunately encountered very severe weather, which would prove fatal to his delicate constitution. On 6th January 1875, John Hulley sadly passed away at his home at 61 Grove Street, Liverpool; Bronchitis and Emphysema of the lungs being cited as the cause of his passing. He was just 42 years of age and was survived by his wife Georgiana, their daughter, Georgiana Theodosia, and his mother, Elizabeth.

Thanks to Ray Hulley’s findings and the efforts of people like Robin Baynes, John Hulley’s name is once again being heard in Liverpool. Ray was instrumental in obtaining public subscriptions to renovate Hulley’s grave (G493) in Toxteth Cemetery. A new headstone was put in place and the grave was re-dedicated at a special ceremony in June 2009. John Hulley now rests at peace



John Hulley’s Liverpool Gymnasium



Theatre Royal in Williamson Square



John Hulley’s renovated grave

founding of the Modern Olympic Games, but in 1902 the then President and Treasurer of the NPRS were members of de Coubertin’s ‘Comite Britannique’. With John Hulley having previously been the Chair of the NOA, the forerunner of the NPRS, he, along with Brookes and Ravenstein and their inspired views and aspirations, undoubtedly influenced the thinking of de Coubertin when it came to the organising of the Modern Olympic Games movement. As a result, Hulley, Brookes and Ravenstein were to become known as the ‘Three Founding Fathers’ of the Modern Day Olympic Games. John Hulley’s links to the International Olympic Committee (IOC) are therefore firmly established

Sadly, John would not live to see his efforts reach such lofty heights. He had begun to suffer badly from a serious chest complaint that forced him to leave England during the winter months to spend time in warmer climates. Throughout the

and his very own motto is engraved on the new headstone. It is a motto that sums up the man who was so very far ahead of his time; “Mens Sana in Corpore San” – “A healthy mind in a healthy body.”

Both the Oxford Dictionary and the ‘Guild of One Name Studies’ have given recognition to John Hulley, while Liverpool City Council has also recognised his outstanding achievements. Now, Robin Baynes is determined to let as many people as possible know about the sporting legacy John Hulley left to our city and hopes that the statue he wants to have erected in Liverpool in honour of Hulley will come to fruition sooner rather than later.

More information on John Hulley can be found at Ray Hulley’s website:
www.johnhulley-olympics.co.uk

Liverpool Heartbeat is a local charity founded by Robin Baynes MBE. The charity was formed in December 2001 in memory of Robin’s life-long friend and fellow swimmer Kenny O’Toole, who died unexpectedly of heart failure. Robin felt that his death should not go unmarked, so in commemoration of his friend’s life, **Liverpool Heartbeat** was set up. The charity has a specific purpose of supporting projects that encourage and promote healthy lifestyles in young people. One of the areas the charity focuses upon is raising drug awareness to the young people of Liverpool. This helps to encourage and promote good citizenship, and helps make communities healthier and safer.



reaching out • reaching you

Robin said,
“Being able to support all of the fantastic kids we have in our region is such a wonderful gift, young people are the future of this city. We all have a vested interest in assuring that they are best prepared for the challenges that we leave them.”

Liverpool Heartbeat demonstrates its drive to meet its goals and objectives by organising and supporting numerous projects and events throughout the Liverpool district. The charity has local roots, ensuring all monies raised are re-invested in the local community.

LIVERPOOL HEARTBEAT

www.liverpoolheartbeat.com

THE VERNON ARMS

WELCOME TO
THE PUB WITH A DIFFERENCE



When you walk into The Vernon Arms you will instantly get the feeling that this really is a pub with a difference. Perhaps it is the - sometimes unnerving - sloping floor or the large, eye-catching and very much admired framed French Impressionist prints that adorn the walls, but after spending a little time in this bar you will begin to realise that things are done a little differently here.

LOCATED on the corner of the junction of Vernon Street and Dale Street, and managed by Jimmy Monaghan and his wife Barbara, the Vernon has a fine selection of ever-changing real ales on offer, including ever-present regulars Johnny Handsome, Rum Porter and the revered Reverend James, all of which are accompanied by a fine selection of draught lagers. There is also a choice of superb Belgian bottled beers. To keep up to date with what real ale the pub has on tap look out for the Vernon's regular twitter feeds.

It is not just real ales that entice customers here though. In addition to the regular bottled beers such as Budweiser, Corona, Peroni, Desperadoes etc, there are very few places in Liverpool that you will find Estrella Damm, Hop House 13, Früli Strawberry Beer, Hoegaarden, Becks Vier, Coors Light, Worthingtons, Strongbow and Carling on draught and the regularly much complimented upon, and excellently poured and tended, pint of Guinness should not be missed by lovers of the world famous 'Black Stuff'.

The Vernon also serves up an excellent traditional pub lunch (see facing page). Choose from a stomach-filling portion of tasty, traditional fish and chips or a mouth-watering steak pie, along with a wonderful Chicken Masala curry and a selection of Baguettes, Sandwiches, Jacket Potatoes and delicious Desserts. At the rear of the

pub is the delightful Latham Lounge, named in honour of the late Brian Latham, who was a regular at the bar and a good friend of Jimmy and Barbara. The room tends to be a quiet zone during the week and is the perfect place to have a quiet read of your newspaper, while enjoying your lunch.

The Latham Lounge is also perfect for private function hire and whenever the lounge is hired out, the charge of the room (a very modest £30), is donated to Marie Curie Palliative Care.

Jimmy loves his music and so it is no surprise that the Vernon provides regular entertainment. Live music is performed each Friday and Saturday evening and also on selected Thursday nights - look out for announcements on Twitter and Facebook. Many local people have made The Vernon Arms their local - but don't be surprised if you find yourself sitting beside a tourist, or tourists, from varying countries around the world.

This is not a public house that is run by distant stakeholders but a venue that operates from the heart and it is this passion that permeates throughout this friendly and welcoming venue. Thanks to Jimmy, Barbara, all the staff and the bar's regular customers, The Vernon Arms continues to be one of Liverpool City Centre's most popular pubs. Visit soon - you will not be disappointed!

The Vernon Arms, 69 Dale Street, Liverpool, L2 2HJ

Tel: 0151 236 6132

Facebook: [facebook.com/TheVernonArmsL2/](https://www.facebook.com/TheVernonArmsL2/)

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Crusty baguettes or fresh white or brown bread/toast.
Bacon, Sausage, Ham, Tuna, Cheese, Beans

SIDE ORDERS

Soup & Roll - £2.50

Garlic Bread - £2.50

Garlic Bread & Cheese - £3.00

Chunky Chips & Dip - £2.50

Garlic Mayo, Sweet Chilli, Mayo

DESSERTS - £3.00

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Begbies Traynor is one of the most respected and experienced business rescue specialists. It operates through a national network of over 50 offices and enjoys an excellent reputation for the provision of professional services to businesses, their Owners and advisers, Bankers and other financial institutions in the specialist areas of Recovery, Restructuring, Corporate Advisory, Finance plus Investigation and Risk management. In this feature the company is delighted to introduce the services provided by Handpicked Accountants.

— INTRODUCING — Handpicked Accountants

Helping accountants and clients alike, Handpicked Accountants is a new initiative brought to you by Begbies Traynor Group. A fully searchable online database of the most trusted and reliable accountants in the country, the website aims to take the headache out of matching business owners with accountants.

Whether you are an accountant, a company director or a sole trader, find out how Handpicked Accountants can help you and your business prosper.

FOR ACCOUNTANTS

While it is great to have new customers referred to you by existing clients, relying solely on this does come with limitations. Handpicked Accountants offers a new way to grow your client base. More people than ever are going online to find what it is they are looking for, and it is no different when it comes to searching for an accountant. Being listed on Handpicked Accountants is a great way of building your online presence and ensuring you are not missing out on this rapidly growing market.

Handpicked Accountants has been built up through years of working alongside accountants, with only those who have proven their reliability, trustworthiness, and ability to get the job done being included. However, we are always on the look-out to welcome more exceptional professionals to the Handpicked network. Whether you know or us not, we would love to sit down and have a chat about your practice and see whether we can work together.

There is no joining fee, nor do we charge any commission for any lead generated through the website. What we ask in return is for you to provide an unrivalled customer experience for any clients referred to you by Handpicked Accountants.

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ACCOUNTANTS

FOR BUSINESS OWNERS

With over 320,000 accountants registered in the UK, finding the right one for you and your business can sometimes seem like a confusing and overwhelming task.

- Where should you be looking for an accountant, and what exactly is it you are looking for?
- If you are on unfamiliar ground knowing where to start can be difficult and relying on personal recommendations alone is not always enough.
- What is the difference between an AAT accountant and an ACCA accountant?
- Do you need an accountant, a bookkeeper, or an auditor?
- How do you know what is a reasonable price to pay for their services?

WELCOME TO HANDPICKED ACCOUNTANTS

Luckily, Handpicked Accountants is here to help. Thanks to over 20 years' experience of working closely with accountants we know the qualities which make a good one, and what you should be on the lookout to avoid.

It has always been our core belief that only the very best accountants will be selected to become part of the Handpicked Accountants network. Accountants do not pay a fee for being listed on our database – meaning no one can 'buy' their way on. Instead we select our accountants based on their competence, ethics, and reliability.

As a business owner, employing the services of an accountant requires a huge element of trust on your part. After all, you are effectively handing over the responsibility for maintaining your business' financial records as well as ensuring you are meeting your HMRC and tax obligations. As all Handpicked accountants have been thoroughly vetted prior to inclusion on the website, you can rest assured that they can be relied upon to do the job right in an efficient, professional, and trustworthy manner.

Not only can we show you the very best accountants in your local area, our expert advisers can help you narrow this down even further to the one which is ideal for your business. We do this by taking the time to understand your business and what it is you require an accountant to assist you with. We use this information to match you with an accountant whose service offerings and areas of expertise are most closely aligned with your business's specific needs.

GETTING THE MOST OUT OF YOUR ACCOUNTANT

A good accountant will do so much more than just submitting your accounts and keeping an eye on your cash flow; chosen correctly, a knowledgeable accountant can add real value to your business.

When working with an accountant it is worth your time being proactive, remember, the more you put in the more you will get out. Remain in contact and engaged with your accountant, the more they know about your business the more they will be able to help you.

Once Handpicked Accountants has connected you with your perfect accountant, arrange a face to face meeting as soon as possible and make it a priority to schedule future meetings or calls on a regular basis.

An accountant will take an active interest in the finer details of your business and can help ensure you are taking advantage of all the tax breaks available to you, give guidance as to whether to incorporate as a limited company or operate as a sole trader, or assistance with devising a business plan to take your business to the next level. It is therefore vital that you choose an accountant with whom you can talk freely both on a professional and an individual level.

TO LEARN MORE ABOUT HANDPICKED ACCOUNTANTS AND DISCOVER HOW WE CAN HELP YOU, CALL OUR TEAM TODAY ON
0800 063 9258



1 Old Hall Street • Liverpool L3 9HF
www.begbies-traynor.com

Begbies Traynor is the corporate recovery and insolvency division of Begbies Traynor Group. Their Liverpool office is located at No. 1 Old Hall Street in the heart of Liverpool's business community.



Bathgate Finance team



BATHGATE BUSINESS FINANCE

A 'business to business' finance provider who aim to give customers access to the advice and appropriate funding they require

ESTABLISHED back in 1991 as Bathgate Leasing Ltd, the company has since developed into a fully fledged Business Finance Solutions provider, serving the UK's increasingly important SME market. As a small, privately owned company themselves, Bathgate's fit firmly with the SME category and can readily empathise with the frustrations that often arise during day-to-day business operations.

Managing Director, Gordon Andrews explains: "We are a relationship led business and as such we don't just want to write a one-off transaction. Our philosophy is to advise and assist with

your immediate requirement, but then to continue to work closely with you and your business going forward. Initially, it may be that we just offer advice, but it could also be a comprehensive review of all your business with an updated financial proposal."

Bathgate Business Finance has this year helped several of our region's companies in acquiring finance to help them expand and improve their services. One business that was looking for support to help them take the next stage in their development was Tyn Dwr Hall, an exclusive boutique wedding venue near Llangollen.



Tyn Dwr Hall

is an internationally-acclaimed wedding venue that is now targeting further expansion and job creation thanks to support from Bathgate Finance. Situated in the shadow of the Berwyn Mountains, the owners of Tyn Dwr Hall want to add more accommodation space, which will lead to a new wave of recruitment at the Grade II listed mansion. The historic site was built for ironmaster John Dickin in 1866 and more recently was used as a youth hostel and educational facility. In 2014 it was sold by the University of Central Lancashire for £1m to Matt Jones, managing director of Wrexham-based Knights Construction, which currently employs more than 70 staff on a variety of construction and demolition contracts.

Since purchasing the Hall, Mr Jones has converted the mansion into an exclusive boutique wedding venue, completing a £750,000 eight-month refurbishment scheme that also included landscaping of the grounds. Tyn Dwr Hall can now cater for up to 150 guests, offering accommodation for around 65 people in 27 bedrooms, including three wedding suites, guest rooms, as well as a coach house, a gamekeeper's cottage in the grounds and four luxury yurts (circular tents).

Mr Jones, who grew up in the area, said Tyn Dwr Hall has rapidly established a reputation in its own right, as far afield as Dubai and America, with bookings stretching into 2019. So far the development has created 60 jobs but Mr Jones is delighted to announce that more are in the pipeline with his plans to create an accommodation annexe. He said: "We are now one of the top exclusive wedding destinations in the UK and we are looking to



Matt Jones, Knights Construction Managing Director, (on left) with Ian Adams, Business Development Manager at Bathgate Business Finance

"It is good to see that there is private funding out there which can be accessible with the right scheme. We will definitely be doing business with Bathgate again on the exciting future opportunities we have got. I would 100% recommend this to other business owners."

Matt Jones

extend our accommodation opportunities in a new spin-off venture which will create more employment opportunities. We have helped add even further to Llangollen's wonderful image and brought extra interest from all over the country."

Mr Jones was introduced to Bathgate Business Finance by his accountants RSM. Bathgate were able to provide finance options for the construction firm, which was experiencing significant growth, and they also helped bridge a funding gap in the purchase of Tyn Dwr Hall. He confirmed that the two businesses will work together again in order to help deliver the latest expansion plans for the hall. Mr Jones said, "Bathgate offered an appealing alternative to conventional funding streams. Our bank

was fantastic but to take it to another level was where Bathgate came in. Their expertise provided an added dimension to the procedure, particularly "out of the box thinking, creativity and seeing a bigger picture."

Bathgate business development manager Ian Adams said: "It was great to have the opportunity to work with Matt, helping with the finance for both Knights Construction and Tyn Dwr Hall and experiencing the transformation of the Hall from the original purchase to the exceptional refurbished venue that can be seen today."

Mr Jones added: "It is good to see that there is private funding out there which can be accessible with the right scheme. We will definitely be doing business with Bathgate again on the exciting future opportunities we have got. I would 100% recommend this to other business owners."

Bathgate fully understand that access to finance is a fundamental requirement for any business and their role is not only to find the appropriate solution but to also ensure that it is explained and implemented in the customers' best interests.

For more information on Bathgate Business Finance contact:



Bathgate Business Finance
The Loft, Brook House • Brook Terrace • West Kirby • Wirral • CH48 4DX
Tel: 0151 625 7323



BATHGATE — BEER FESTIVAL —

Bathgate Business Finance is committed to working and supporting a wide range of businesses. As part of their objective in connecting further with their existing and new contacts outside of business hours the company hold a series of informal networking events throughout the year. On Thursday 26th April 2018 they hosted the first Bathgate Beer Festival at the H1780 Tap & Still, which is located on Bridgewater Street in the heart of Liverpool's Baltic Triangle.

The Tap & Still was a perfect fit for the event, being a new venue which is unique to the city. It is a working brewery and distillery whose great facilities include an on-site bar and kitchen. Guests were all from the professional community of the Liverpool City Region and the Bathgate Beer Festival provided a perfect opportunity to catch up with familiar faces and to get to know new professional connections in a relaxed and sociable atmosphere. Management and staff at the Tap & Still provided a warm welcome and an excellent level of service, while the delicious chip butties deserve a special mention! A selection of the Higson's draught and cask ales were on offer, alongside wines and spirits, including the marshmallow gin from The Ginsmith's of Liverpool, which proved to be a big hit with a number of the guests.

The good news is that following the success of the Bathgate Beer Festival, it will now become a bi-annual event, with the next one expected sometime in October of this year.

We'll drink to that!





Morecrofts

Solicitors in Liverpool, Wirral and London

Navigating your way around legal issues can be confusing but with the support of Morecrofts' specialist solicitors, a private and commercial solicitors with offices in Liverpool and Wirral, you can be sure that you won't put a foot wrong. Established in 1813, Morecrofts Solicitors is one of Liverpool's oldest and most respected Private and Commercial Law Firms, offering services nationwide. The firm take great pride in their legal excellence and exceptional customer service, a formula that has resulted in clients returning time and time again. You will not be bombarded with buzzwords and complicated terminology, it's just not Morecrofts' thing! Instead they offer a broad range of services and flexible payment options designed to suit your needs. Whether you are an individual seeking legal advice on a personal matter or a business looking for support and guidance in the commercial world Morecrofts has the skills and experience to help you.

It has been a busy few months for the Morecrofts team, with a variety of projects being undertaken alongside their everyday support, advice and help that is given to, and on behalf of, their clients. Here are just some of the recent stories that the firm has to report on.



Morecrofts Solicitors significantly strengthens their HR and Employment Law Team with three senior appointments

Highly experienced legal executive Nicola Brand, who has an extensive background of working on behalf of both employers and employees, has joined Morecrofts from Hillyer McKeown. Meanwhile, Angela Boscarino and Sarah-Jayne Maher have both arrived as employment law advisers after spending fourteen and nine years respectively at the Advice, Conciliation and Arbitration Service (ACAS).

Charles Millett, employment law partner at Morecrofts Solicitors, said: "Angela, Sarah-Jayne and Nicola have an incredible breadth of shared experience in all aspects of HR and employment law and their arrival further reinforces our talented team. The current employment law landscape can be very confusing for employers and employees alike, so it's important that all sides receive balanced, realistic and comprehensive advice. We have continued to expand the scope of our client work with businesses and individuals in recent years and our three new team members give us an exciting platform to take that growth to the next level."

Pictured: (L-R) Sarah-Jayne Maher, Sarah Day, Charles Millett, Angela Boscarino and Nicola Brand



MORECROFTS PROMOTE PRIVATE CLIENT SPECIALIST MAUREEN HOLLOWAY

Morecrofts has promoted private client lawyer **Maureen Holloway** to associate solicitor. Maureen leads a specialist team working on behalf of elderly and vulnerable clients on matters such as powers of attorney, deputyships, wills and probate. After joining Morecrofts as a legal clerk in 2005, Maureen, who is based primarily at the firm's Crosby office, qualified as a legal executive in 2011 and in 2014, at the age of 52, she qualified as a solicitor.

Alison Lobb, managing partner at Morecrofts Solicitors, said: "Maureen has established herself as a leading practitioner in her field and we have been delighted to support her continued rise through the firm. This new role is a deserved reward for her tireless commitment to delivering an outstanding level of service to our clients and leading the expansion of such a dedicated, talented team."

The firm has also awarded three new training contracts to Kate McEvoy, Alex Parkington and Cathryn McCorkindale, all three of whom are currently working within the firm's private client teams.



FOR AVA FOUNDATION announced as new partner organisation

Morecrofts has chosen the For Ava Foundation as its partner organisation of the year. The For Ava Foundation supports children, young people and their families who have a cancer diagnosis or a condition that requires them to undergo a bone marrow or stem cell transplant at Liverpool's Alder Hey or the Royal Manchester Children's Hospital.

The organisation is named in honour of six year old Ava Stokes, who has twice survived cancer and was required to spend much of her treatment in isolation. That difficult experience has inspired her family to provide other families with 'Be There' boxes containing treats and practical items to help make their lives a little easier. Staff and partners at Morecrofts voted for the new partnership and it was announced at the firm's annual Ladies Evening, where the firm pledged to reach and exceed the £6,000 target required to support up to 60 families every year.

Ava's mother, Kelly Stokes, said: "We are thrilled to have been chosen as Morecrofts' charity of the year. We are excited to work with them to raise awareness and funds to allow us to support more children and young people with cancer and/or an illness that requires them to undergo a bone marrow transplant. Although we have only been established for just under a year, the work we are doing in providing 'Be There' boxes has had such a positive impact on those families and we are very much looking forward to building on this in the future, with help from the fantastic team at Morecrofts."

Over the past year, Morecrofts has been supporting the Merseyside Youth Association and raised in excess of £16,000 for the charity, which aims to make lasting positive changes to the lives of children and young adults in the region.

Managing partner Alison Lobb said: "Each year, we ask the entire team across our five offices to vote for their preferred organisation and this year the result was overwhelmingly in favour of the For Ava Foundation, a small organisation delivering invaluable support to families in our local community at a very difficult time. The new partnership received a warm reception among guests at our Ladies Evening and we managed to raise more than £300 on the night and we know that there's plenty more to come over the next 12 months."



DOMESTIC ABUSE CONFERENCE WELCOMES RECORD NUMBER OF GUESTS

Andy Cooke, chief constable of Merseyside Police, was among the speakers at this year's Merseyside Domestic Abuse Conference event, organised by Morecrofts and held at The Suites Hotel, Knowsley. More than 100 delegates attended and Andy was joined by fellow police officer Sabi Kaur MBE, who gave an inspirational talk regarding her own experience of forced marriage and 'honour' violence and how the force is tackling the problem.

Other speakers included Hollyoaks actress Harvey Virdi, whose character Misbah Maalik, is suffering abuse at the hands of her own son, and domestic abuse survivor Katie Walker, who now runs the charity Katie Cares and has received a Pride of Britain award for her efforts. Dr Emma Katz, a domestic abuse researcher at Liverpool Hope University, also addressed the conference to discuss the impacts of violence and abuse on children and mother-child relationships.



A KNOCKOUT STAFF PERFORMANCE

A team from Morecrofts took part in a special 'It's a Knockout' in South Liverpool, raising more than £500 for charity. The event, which saw different businesses participate in several competitive activities involving obstacles ranging from giant inflatables, foam and cold water to bungees and even elephants, raised money for Clatterbridge Cancer Charity and KIND. The event was organised by Liverpool Law Society president Nina Ferris.

Morecrofts managing partner Alison Lobb said: "I just want to say a massive well done to our team of Sarah Day, Ami-lee Price, Carly Philp, Sophie Kearney, Lois Williams, Angela Boscarino, Kate Naylor and Hollie Randles. They were all fantastic and demonstrated the great team spirit which we have at Morecrofts." Team member Sophie Kearney added: "We had a brilliant day - it's always fun to get involved in activities outside the office with colleagues, and we met lots of nice people from other businesses. Thanks so much to everyone who sponsored us to raise money for two important charities. We can't wait for next year!"

Morecrofts SOLICITORS

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The Slaughter House

FLAGSHIP VENUE FOR THE LAUGHTERHOUSE COMEDY CLUB

Located on Fenwick Street, just around the corner from Merseyrail's James Street Station, The Slaughter House sits handily in the centre of Liverpool's bustling restaurant and business quarter, and is one of Liverpool's oldest pub venues. If you live in Liverpool or are just visiting our wonderful city and are looking for a great night out, then why not call in to The Slaughter House – **there's no better night out than here!!!**

FOOD & DRINK

The Slaughter House offers an extensive range of drinks and food, including their award-winning pint of Guinness. The pub's traditional home-cooked meals, all of which are served seven days a week, include a very tasty range of Light Bites and Main Meals, alongside our nation's favourite Traditional Pub Grub and there is also a Children's Menu available.

LIVE MUSIC

The Slaughter House is renowned for its great nights of live music. Performances from a variety of local singers and bands take place every weekends, while each Thursday evening from 8pm there is an OPEN MIC night, hosted by Jake Doran, and which includes ONE FREE DRINK for every singer.

LIVE SPORTS COVERAGE

Sports lovers need look no further than The Slaughter House. The pub has several large screens located throughout the bar area and is an official Carling Premier League pub, enabling them to feature all of the Premier League and Champion's League matches that are shown live on both Sky Sports and BT Sports. The pub also shows all of the major sporting events throughout the year, including boxing world-title fights and the major horse racing meetings, which can be seen on both Racing UK and At The Races.

The Slaughter House
13-15 Fenwick Street, Liverpool L2 7LS
Tel: 0151 236 0704

COME AND JOIN US AT THE SLAUGHTER HOUSE FOR THE WARMEST WELCOME IN LIVERPOOL!

COMEDY

The Slaughter House is also the home to one of the best comedy clubs in the country LAUGHTERHOUSE, which was voted the number one comedy club in Liverpool on the independent review site Trip Advisor. Located in the compact basement of the pub, the Laughterhouse Comedy Club has played host to some of the UK comedy's biggest names, including John Bishop, Sarah Millican and Jason Manford. Every Friday and Saturday night from 8.00-10.00pm you can enjoy a great night of comedy at the Laughterhouse – and then follow up by going upstairs to the bar area for some additional entertainment, with live music being performed until late.

TASTY TRADITIONAL PUB GRUB plus LIVE MUSIC, SPORT AND COMEDY



Pictures courtesy Matthew Carroll



INFINITY INTERNATIONAL

FOREIGN EXCHANGE PARTNERSHIPS

The Foreign Exchange (FX) merry-go-round of companies changing their FX brokers every year is coming to an end, and the cycle of change for a better price, fee structure, hedging idea or analysis promises is becoming moot – and companies such as Infinity International are ringing the changes.

INFINITY INTERNATIONAL is a privately owned, UK based broker and one of the fastest growing FX companies in Europe, with a 60% year-on-year growth. They believe that it is a customer's issues that should drive an FX policy, not the market.

Liverpool and northwest Senior Currency Consultant, **Ian Ledgerton**, explains that for too long the focus of our industry has been price, and thus the decision making process has been based upon where the FX market is going, a variable that we cannot control. Furthermore, this is not an element of policy that we can predict, despite the amount of evidence and chatter to the contrary.

With a direct effect upon the cost of goods, Infinity International are working with clients and developing tailored solutions that are wider than the apparent FX aspects of the business, but are bespoke and right for that particular business. Their solutions are developed alongside the clients' commercial objectives and competitive

landscape – variables that Infinity International can control – to reduce the impact that volatility has upon their client's business, and the objective ultimately is to outperform their clients' competition, not the market.

Possessing a background in the FX industry around the world, working for major multinational players, Ian outlined that there are a number of fundamental changes needed in the industry in order to move away from the notion of getting clients to base their hedging strategy upon the latest set of financial predictions. Anyone involved with commercial FX will know that exchange rates are vulnerable to interest rate movements around the world, but are fickle and also move at the whim of every major social, financial and political influence.

A current FX discussion is typically a client asking what will be the cost of the next payment in (eg) USD. This implies that the client is taking the time for each payment to compare market "spot rates" between brokers, in order to ensure that they

get the best possible rate in the market. This is often over as small as 0.0005 in an exchange rate. Ian suggests that they take a break to have a cup of tea, come back in 20 minutes and the odds are 50:50 that the extra 20 "pips" will be available! Most businesses will "hedge" their FX exposures. This is when a business knows it has a known FX exposure at a future date and rather than wait until that date to make the payment they will lock the exchange rates in today, hence having a known cost of goods.

Fewer businesses will hedge against forecast orders, in part because brokers introduce the FX market variable to the decision making process. The exchange rates can vary massively between the date of placing of the order with an overseas supplier and when the client needs to pay the supplier (just look what happened to the GBP after Brexit – falling 20%). If the margin in the product/service is less than the change in the exchange rates then all profits are negated. "The reasons why a potential client hedges are where the discussion begins", explained Ian. Managing the budgeted rates and smoothing the volatility for payments in 12 months time will prove more effective than spending a day to get a better spot payment – and it is folly to chase a theoretical hedged rate based upon an inconstant factor, instead of looking at the longer term constants, such as sales, margins, reporting and cash flow.

Another industry issue is the relationship between a client and a FX dealer/CRM and the time spent managing varied issues such as FX exposures, budgeted rates and consolidated payment schedules, as the constraints of looking after too many clients means that any promised solution becomes a waste of energy and when there is no value the merry-go-round starts again or the customer returns home to their bank. "Our competitors brag about having over 60,000 commercial customers on one hand – but on the other hand they have only 10-15 dealers managing those accounts. Additionally, the banks have replicated the fall in bank branches with number of specialist FX consultants and they have moved the smaller clients onto an on-line platform with no interaction. The FX turnover threshold of clients being encouraged to move to a web-based service is rising to a level that makes all SME's vulnerable.

Ian explained that part of the Infinity International success is

working with 250/300 clients with a similar headcount, turning over the same FX. They have a strategy that enables dealers to have the time to understand, assess, and implement an FX plan for clients, and will challenge the understanding of how things work. It is also the delegation of managing the FX rates on behalf of the client, based upon an agreed plan to control moving rate averages for a targeted future period, rather than a market change.

The management of clients is not just about FX. Ian outlined a few examples where he has been introduced to a potential client because their FX management had become an issue. One such client was struggling with implications of FRS102 regulations – and as a result was spending too much time managing volatility. Through a series of meeting and discussions, Infinity International have been able to help the client by adopting much of the reporting for the client, gaining approvals from their auditors, and adding real value to the client, with costs and time. Additionally, the same process has enabled Infinity to challenge the established FX beliefs of the client, which has allowed the company to identify a better way to negate the wild volatility

in their overseas projects.

Working with clients to uncover problems and apply the FX tools of the trade is a fundamental change, but not a new concept. The same approach is used by treasurers and CFOs of the biggest companies across the globe, but now the skill, time and resource are available to SMEs, to ensure currency volatility does not wipe out a business.

Ian said, "Following an initial FX audit, if the customer has a sound payments platform, has the necessary hedging credit, easily complies with auditors and has a strong control on budgets and layering with an FX supplier that manages their business risks fully, then we will not waste their time replicating a working solution".

The reason for Infinity International's growth is that the strategy of broader problem solving for clients with tailored solutions works. The ultimate aim is that Infinity will not tell their clients when a rate or hedge is right, but that the client tells Infinity that the hedge has been effective. Ian sums up, "The reason Infinity International is growing is because when we win clients, they remain clients."

The reason for Infinity International's growth is that the strategy of broader problem solving for clients with tailored solutions works. The ultimate aim is that Infinity will not tell their clients when a rate or hedge is right, but that the client tells Infinity that the hedge has been effective.



Ian Ledgerton

Infinity
Insight, Innovation and above all Integrity.



FOR MORE INFORMATION PLEASE CONTACT:

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Infinity International is registered by the FCA under the Payment Services Regulations 2009 for the provision of Payment Services.

LUNYA LAUNCH LUNYALITA



Peter and Elaine Kinsella, the owners of the popular and multiple award-winning Lunya Catalan Deli Bar, which has sites in Liverpool and Manchester, are about to launch an exciting new addition to their portfolio.

SET to open mid-July and located in a stunning unit next to the Beatles Story attraction in the Albert Dock, Lunyalita, which means little Lunya, is small and intimate, with the design of the new venue, which also boasts a glorious sun terrace, keeping the buildings original arched ceilings, brickwork and flagstone floors that hark back to two centuries ago. It will be a little bit different from the existing Lunya venues in style, menus and vibe, but promises to equally excite and enchant its customers as much the Hanover Street (Liverpool) and the Deansgate (Manchester) venues do.

Elaine said, "We have often thought about giving birth to a 'baby Lunya', as our first two both have more than 5000sq.ft. of area. So when we were made aware of a perfect site at Albert Dock, with a space of 3,000sq.ft. available to develop our idea – and being keen to show that Lunya can work in different formats – we decided it was the ideal time to introduce a 'little Lunya' to our city. It will also make us more investor-friendly when we decide to grow further – or even hang up our apron strings!"

Speaking about the location of Lunyalita, Peter Kinsella enthused about the commercial advantages of being located at the Albert Dock, calling it "One of the most fabulous waterside spots in the UK." He added, "Our unit is opposite the Arena and the Big Wheel, next to the Beatles Story, and at the main exit to the Albert Dock – and we overlook the dock too. Plus, we have a close emotional attachment to the Albert Dock as Elaine and I had our wedding reception here in 1988 and it seems serendipity that we can open here in this our 30th wedding anniversary year."

Lunyalita offers an intimate, moody bar, cafe and deli downstairs and a more formal and beautiful upstairs dining room overlooking the dock, with space for accommodating up to 50 people seated or 80 standing, making it perfect for large gatherings, parties, weddings and corporate events. Elaine said: "We will still be a restaurant, bar and deli and we will stock up to 400 products, which will be carefully chosen to cater for the strong tourist market and local shoppers, residents and workers alike."



The ground floor of Lunyalita will consist of a 'stunning central island' bar, open kitchen and informal café style seating. Peter said: "Our bar will have a smaller, more focused drinks offering, with some new wines, spirits and beers. We've literally been scouring Catalunya and the rest of Spain for some new drinks to feature and we are very excited with what we can offer. We want it to reflect our influences and experiences eating our way around Spain... with our deli roots drawing on some other influences of delis across the world. The culture of service at Lunyalita will retain that of Lunya – informal, with strong product knowledge a key feature. Some of our existing Liverpool One team will move over and join new team members."

Lunyalita menu highlights include a promise of blackboard specials, with more than half of the menu changing each day to reflect the market-fresh ingredients from daily deliveries. The new menu will also include Catalan-inspired breakfasts, with newer takes and healthy, light options such as smashed avocado, roasted tomatoes & white asparagus. In addition, porridge with orange blossom honey, pancakes, chorizo, crushed hazelnuts & chestnut honey also feature.

Lunchtimes will offer huge over-stuffed sandwiches, large salad bowls, a daily large dish (everything from Paella to Catalan Scouse) with a 'when it's gone, it's gone' policy. Other dishes include Huevos Rotos, a big one-stop dish of a large bowl of fried patatas bravas, a choice of toppings (eg. Spicy chorizo, roasted Mediterranean vegetables, smoked pancetta) finished off with two fried eggs broken up so all the yolks run through... not forgetting Lunyalita's giant deli sharing platters.

Saula coffee from Barcelona, cakes, and much more will be regular daytime treats, whilst at night Lunyalita switches to tapas, replicating some of the dishes found in Lunya's menu and also featuring many new ones. Think roast asparagus with Romesco sauce, escalivada, morcilla wrapped in cornflakes with pomegranate molasses, smoked sardines with quail eggs & pine-nuts, Barcelona bombas, oxtail & horseradish croquetas, Abanico Iberico pork with green apple allioli and much more.



To keep up to date with the launch date for Lunyalita and for regular updates on all three venues follow on: Twitter @lunyalita, Instagram @Lunyalita or Facebook and join the mailing list for more info.

www.lunya.co.uk

DURASTIC LIVERPOOL
MARINE AND LAND BASED EXPERTISE IN FLOORING & DECKING

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SPORTS STADIA & HALLS • COMMERCIAL PREMISES

The Library Entrance Liverpool University

ESTABLISHED in 1921, Durastic has three branches, one based in Liverpool and one each located in Southampton and Jarrow. The Jarrow factory holds ISO 9001:2008 and MED accreditation, acknowledged around the world. The factory also manufactures Durastic's own epoxy flooring systems and also the company's own screeds, favoured by many marine and shipbuilding contractors. On land or at sea the company provides the widest range of flooring solutions across the industry, leading the UK in manufacturing, supplying and installing flooring and decking systems. With a long list of distinguished blue chip clients, including Cammell Laird, Stena Line, Carnival UK and Condor Ferries, along with many others, Durastic has a management team that offers unparalleled knowledge and experience for completing flooring projects and meeting deadlines within budget.

The company has a network of strategically located international distribution partners, ensuring local support globally is always available, while their team of floor layers/fitters have an average of 20 years experience and service within the industry, spanning all flooring solutions.

The Liverpool office of Durastic Ltd is located on the King Edward Industrial Estate, Gibraltar Row, and, since its founding the company has developed a well-deserved and solid reputation for providing a hardwearing and functional finish to all their operations. Specialising in flooring and decking, Durastic products can be found on oil and gas platforms, transatlantic ships, military vessels, cruise liners, hotels, educational facilities and sports halls. All of the company's work is carried out by experienced local contractors, under the supervision of management staff; ensuring clients receive comprehensive technical advisory and comprehensive flooring sub-contracting work.

One of their many current projects is working with Liverpool University on a long term historic Liverpool University Building Refurbishment. Durastic were appointed by the University to carry out important, and in many cases, highly delicate, work to the magnificent Department of Histories, Modern Languages and Cultures buildings, numbered 1-7 and 8-14, on Abercromby Square, in Liverpool 7, which is bordered by Cambridge Street to the south and Oxford Street to the north.

Continued overleaf ➔

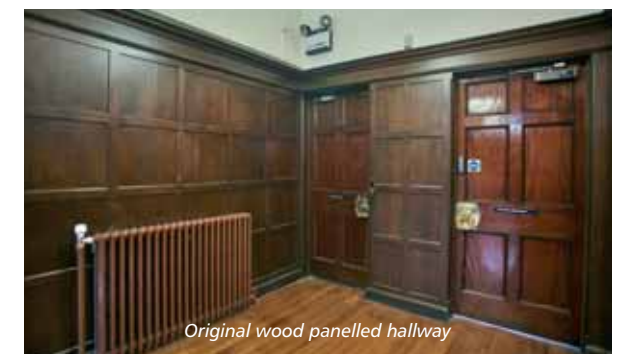


DURASTIC Ltd.
**LIVERPOOL
 UNIVERSITY
 ABERCROMBY SQUARE**

ABERCROMBY SQUARE is one of Liverpool's most important historical areas and was named in commemoration of General Sir Ralph Abercromby, commander of the British Army in Egypt, who was killed at the Battle of Alexandria in 1801. It has also been home to many of our city's famous historical figures, such as Bishop and Mrs Chavasse and one their sons Noel (1884-1917). Noel brought great distinction to his family and the University, being awarded our country's highest honour, the Victoria Cross, on two occasions during World War One, the only man to be given two VCs during that war.

Once home to Liverpool's wealthy and privileged merchants, today Abercromby Square is entirely owned by Liverpool University, rather fittingly, as several members of staff of University College and the University once had their private homes in the Square. Over many decades the University has rejuvenated and carefully transformed the Square into an area in which staff and students are all delighted to work in. The one-time well furnished and beautiful houses are now places of learning for many students and as you walk around the interiors of these buildings they still offer a sense of history that such an area of Liverpool's mercantile past deserves.

It is with this in mind that both Liverpool University and the team at Durastic have collaborated carefully to ensure that all the refurbishments required have been carried out to the highest quality, as will all the continuing refurbishment work being carried out.



Original wood panelled hallway



Original wood panelled staircase

After uplifting across 4 floors of this grade II listed building which is 1-7 and 8-14 Abercromby Square, Durastic will cover approximately 3200m² of Forbo Create Space Carpet Tiles and 1100m² of Forbo Marmo. At the time of writing this feature, Durastic has covered approximately 1500m² areas, supplying and fitting screed, plywood, carpet tiles, Lino, and Non-slip vinyl.

The company has restored old fireplaces and uplifted all areas of flooring, and in the rooms, after uplifting flooring, prepared the floors using plywood before laying Forbo (a leading producer of floor coverings) carpet tiles. In the corridors the Durastic team uplifted the floor and exposed the floor boards before preparing these areas by fitting plywood finished with Marmoleum Lino. Where there were wet areas the team uplifted the existing flooring before fitting plywood finished with non slip vinyl.



Original storage room located in downstairs servants quarters

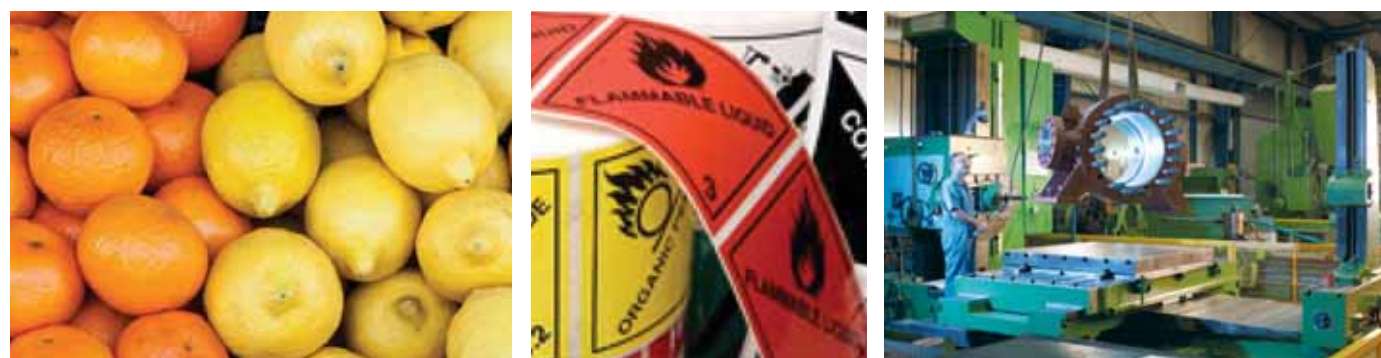
The pictures on the facing page show some of the results of Durastic's quality refurbishment work at Abercromby Square, while the pictures above show an original panelled hallway and staircase, along with a storage room used by servants living in the downstairs area of the original house.

DURASTIC

For more information on all the services provided by Durastic contact:
DURASTIC (LIVERPOOL) LTD.
 Unit 9 • Gibraltar Row • King Edward Industrial Estate • Liverpool L3 7HJ
 T: +44 (0)151 227 4888 • F: +44 (0)151 227 4999
 E: info@durastic.co.uk W: www.durastic.co.uk



DARTSWIFT INTERNATIONAL LIMITED



FREIGHT FORWARDING FOR 32 YEARS

Richie Lowry has almost 40 years experience of working in the freight forwarding industry and over the past eight years he has kindly contributed a variety of articles for My Planet Liverpool. In this issue he gives a brief explanation of some of the work that is involved in processing the safe transportation of a wide range of products that Dartswift import and export during a typical year.

HIGHLY VOLATILE CHEMICALS

The shipping of highly volatile chemicals is obviously a process that has to be taken very seriously indeed. Dartswift moves this type of cargo on a regular basis and are experts in ensuring that the shipments are carried out to satisfy all the safety regulations, both in the UK and the country that the cargo is being exported to or imported from. The volatile products are moved in specialised drums and cylinders and transported by road and sea to many destinations throughout Europe, including Switzerland and Norway plus further afield to Japan and the USA. Before any journey the cargo is correctly labelled to show everyone that the goods are classed as hazardous and volatile. A 'Dangerous Goods Note' is then prepared, displaying all the physical attributes and codes required, so enabling anyone that comes into contact with the cargo that it must be handled correctly and what action must be taken in the event of any spillage or damage.

When the intended shipment is fully and correctly prepared for its trip, Dartswift make an application for the chemical compound to be accepted onto the next available ship sailing to the country of destination. Once this has been approved, a booking is confirmed and the process of transporting the shipment to the client begins. The driver of the truck transporting the shipment must be approved and fully-trained to carry the designated product and he will take the cargo to an assigned depot where the cargo is stored safely and securely, along with other compatible cargo, ready to be packed and shipped to its destination. In addition, details of the cargo are sent to the Shipping Agent in the receiving country in order for them to obtain the Customs declaration to get the cargo through their country's import control systems.

When this procedure is satisfactorily completed the cargo will be packed into a shipping container containing a multitude of other

cargoes, mostly non-hazardous, but probably containing some chemicals that the volatile chemicals can safely travel with on the road to the port and onboard the ship. On arrival at the port the consignment of volatile chemicals have to be cleared through an electronic Customs Procedure to enable it to depart from the UK, this is for VAT and Statistical purposes. On arrival at its country of destination, the shipment will be bonded to an unpacking facility, where it will remain until all the Customs formalities are completed, including any taxes to be paid. Only then will the shipment be able to be loaded onto a truck and delivered to its destination.

PRODUCE USED IN THE MAKING OF ORGANIC MEATS

How do they feed the animals and where does the meat come from that is sold in our supermarkets? You will be reassured to hear that the importation of organic produce into the UK is very strictly controlled and only the shipments passing through rigorous checks are processed for delivery to their intended UK destinations.

One of Dartswift's customers has a multitude of options of where to obtain anything from organic soya to fishmeal, all for use in the animal feed industry. Obviously these are subject to severe scrutiny and checks by the authorities, both at the relevant country's port of origin and here in our UK ports. Typical shipments to the UK include 20 containers of Organic Soya from Dalian in China, which is sent via a bulk ship to Liverpool, 15,750 tonnes of Organic Corn coming from Novorossiysk in Russia and arriving at Newport, while a bulk ship carrying 4,400 tonnes of Organic Wheat will sail from Kherson in Ukraine to its destination at Hull.

All of these cargoes come from accredited farms located in their country of origin and Dartswift will arrange for all the necessary arrangements required for the certification, following the checks of both the paperwork and the cargo itself that allows the shipments to be passed at the UK port of entry. Samples are usually taken and sent for analysis to ensure everything is in order and then that cargo can be sent on to UK farms, prior to being included in the manufacture of organic steaks, chicken or sausages."

IMPORTATION OF FRUIT

One country that Dartswift helps to process the importing of a variety of fruit from is Cape Town, South Africa. The fruit, which included oranges, lemons, apples, pears and grapes is initially loaded into 40ft reefers (high capacity cubes measuring 78 cubic metres) from temperature controlled warehouses where the fruit has been stored. The reefers will have been pre-tripped to required specific temperatures suited to the perishable life span of the various fruits being shipped. Once loaded, the fruit is transported to Cape Town for loading onto a ship bound for the new London Gateway Port.

A minimum of three days prior to the arrival of the ship in the UK, Dartswift will have arranged all the necessary paperwork with DEFRA and Rural Payments Agency (RPA) for the processing of the shipment of the fruit. Authorisation for the clearance of the

One of the over-riding forces driving Richie and his staff is a strong desire to fully understand their customers exact requirements and to fulfil all those requirements. All the staff offer a professional, confidential and courteous, personal and friendly service, ensuring that all Dartswift's clients get the best possible service at all times. It is Dartswift's aim to continue building on their reputation as a provider of quality shipping services via the ethos of "Getting the job done safely, on time and at the right price."

To obtain a free quotation or for more information on all the services provided by Dartswift International please contact the Customer Service team at:



3rd Floor • Castle Chambers • Castle Street • Liverpool L2 9SH
Tel: +44 (0)151 236 2035 Email: ops@dartswifintl.com
www.dartswifintl.com

incoming shipment will only be given by Customs after DEFRA has examined random reefers to check the condition of the fruit. This process will usually take up to three hours from the shipment arriving in port.

Once the customs clearance process has been completed the fruit is loaded onto a vehicle for transportation to a designated cold storage facility here in the UK, where the fruit is checked and sorted into their intended destinations before being loaded onto a variety of vehicles for delivery to a wide range of supermarkets and fruit markets around the country.

REPLACEMENT FACTORY PARTS

Dartswift are often involved in the arranging of journeys taken by a shipment containing replacement factory parts, which are produced by a specialist Oil and Gas Industry manufacturing company in America and need to be transported urgently to Scotland. The destination for the parts is located in Aberdeen and the receiving company are one of the world's leading engineering businesses. The company is committed to creating innovative engineering

solutions and their widely-respected products and services help customers right around the world deliver processes that are vital to society. It is imperative therefore that when replacement parts are required they are delivered from the country of source to Scotland, safely – and as quickly as is possible.

Once they receive a request to arrange the shipment of parts to whichever destination they are required to go to, it is Dartswift's aim to achieve the quickest delivery they can. So when the Aberdeen facility required replacement parts from America, for a pump involved in their manufacturing process, which operates 24 hours a day seven days a week, Dartswift reacted with their usual speed and efficiency.

When the request was phoned through to their office by their American agent, one of Dartswift's experienced shipping staff

immediately booked urgent Air Freight transportation from America to Aberdeen. The parts were then placed on the first available plane to Heathrow, the operation being timed so that the shipment was able to be transferred onto a flight to Dyce Airport, Aberdeen, within 60 minutes of the Heathrow leg of the journey having been completed.

By the time the plane arrived at Dyce all the paperwork required for UK Customs clearance had, via email correspondence, been arranged by Dartswift and was lodged in place with the necessary Customs authorities at Dyce Airport for entry of the parts into the UK. This ensured that once the plane had landed at Dyce the shipment was cleared for collection or delivery to the Aberdeen facility within a few hours of the flight landing.

The whole process, from Dartswift receiving their American agent's call to the safe delivery of the parts to the facility in Aberdeen, was achieved within 48 hours, thanks to Dartswift's invaluable experience in arranging such shipments.



RICHIE LOWRY

INNOVATIVE LIVERPOOL BUSINESS

CREATING A SEA CHANGE



A pioneering Liverpool Marine & Engineering company acclaimed for designing and building innovative workboats and dredgers to clean up pollution from the world's waterways was able to celebrate the last of week of May after completing the construction of a new boat.

WATER WITCH, located on Lightbody Street and founded in 1965, has built a new boat for the Cardiff Harbour Authority and launched it to coincide with the Volvo Ocean Race. As part of the race, the 'Turn The Tide on Plastic' team, supported by Cleanseas.org, are competing to promote the fight of plastics in our oceans.

Water Witch director Jackie Caddick explained:

"It's the second boat order we've had from the Cardiff Harbour Authority, helping Cardiff Harbour to clean up the Cardiff Barrage, which was originally a catalyst for regeneration in Cardiff Bay. The Barrage is fed by two rivers and since its completion all the debris, trash and plastics that would have normally found itself into the sea became trapped within the Cardiff Harbour by the Barrage, which occupies approximately 500 hectares of water space."

"Initially, Cardiff Harbour Authority tackled the problem by purchasing one of Water Witch's specialist, high capacity, surface dredgers, which made easy work of recovering the debris... anything from

telegraph poles, lpg bottles, shopping trolleys and tyres, to plastic bottles and styrofoam food containers. During the initial 12 months, more than 892 tonnes of litter and debris were removed by the boat – an average of 10 skip loads a week."

"We were really excited by this latest project. The original vessel is now 18 years old, so Cardiff Harbour Authority decided in 2017 that it was time to replace her with a new Water Witch. Having taken nine months to build, and becoming the 76th Water Witch to be built by the company, she was delivered in time for the Volvo Ocean Race, the around the world race which began in Alicante last October and which, for the first time in the race's history, is visiting Cardiff from 26th May to the 10th June".

Added Jackie, "We had the opportunity of meeting the team 'Turn The Tide on Plastic' supported by Cleanseas.org, who were racing to promote the fight of plastics in our oceans. This is a campaign that thankfully has now entered the hearts and minds of the UK population."

More information about Water Witch Marine & Engineering Co. Ltd can be found at:

www.waterwitch.com

Spotlight on... John Elliott

Tax Partner
BWM Chartered Accountants
Castle Chambers (6th Floor)
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www.bwm.co.uk



IN WHICH AREA WERE YOU BORN AND WHAT SCHOOL DID YOU ATTEND?

I am Wirral born and bred! I attended Kingsmead School and then Birkenhead School before studying accountancy at Liverpool Poly.

IN WHICH AREA DO LIVE NOW?

I live in West Kirby with my wife Mandy, and children William aged 15 and Mollie aged 5.

WHEN DID YOU JOIN BWM AND WHAT IS YOUR CURRENT ROLE?

I joined BWM, then Macfarlane & Co., in 2001, having previously worked within the trusts and taxation departments of Pannell Kerr Forster and Baker Tilly (previously HLB Kidsons). I have over 25 years experience in all aspects of UK tax work and at BWM I now deal with all areas of UK taxation for corporate entities, high-net-worth individuals, and trusts, providing specific advice with regard to planning strategies, in addition to routine compliance. I am also a member of both the Chartered Institute of Taxation and the Society of Trust and Estate Practitioners

OUTSIDE OF WORK WHAT IS YOUR FAVOURITE PASTIME?

My priority is spending time with my family (brownie points here!) but when time allows I enjoy golf and sailing – although clearly not at the same time! I also avidly follow the 'ups and downs' of Tranmere Rovers FC. I am also a longstanding member of Liverpool Rotary Club and enjoy the diversity of worthwhile activities that our fundraising activities bring to my life too.

WHAT WOULD BE YOUR DREAM HOLIDAY DESTINATION?

I have always had a soft spot for Italy, having visited on a number of occasions. I enjoy the people, culture and particularly the food! I am keen to travel further afield in the coming years too – the USA, Australia and Canada are each on my bucket list.

WHO OR WHAT MAKES YOU LAUGH?

Simple observational humour never fails – Peter Kaye is one of the best.

IF YOU BOOKED A TABLE FOR 6 FOR A DINNER PARTY, WHICH 5 GUESTS (PAST OR PRESENT) WOULD YOU LIKE TO HAVE SITTING WITH YOU?

That's a tough one. To be honest it would be more about the food for me. As everyone I know will testify I am never knowingly hungry – I even have a fridge in my office!

WHAT IS YOUR FAVOURITE GUILTY PLEASURE?

Back to food I'm afraid – definitely chocolate! The recent Easter Egg collection the BWM office did for the Whitechapel Centre only narrowly escaped my attentions!

WHAT IS YOUR FAVOURITE BOOK AND FILM OF ALL TIME?

Truthfully I rarely find the time to read a book (beyond tax tomes!) these days but the last books I recall really enjoying were the Harry Potter series – I am a big kid at heart. Likewise on the film front, I would probably say the one that stands out at the moment is The Greatest Showman – it is brilliant family entertainment.

IF YOU WON THE LOTTERY WHAT WOULD YOU DO?

I am a simple soul. More of the above pastimes, a little less on the work front perhaps. Find time to read a good book again and eat more chocolate!

BACK TO WORK! – WHAT ARE YOUR MAIN AMBITIONS FOR BWM GOING FORWARD?

BWM has seen sustained growth since the firm was created through merger six years ago and I have particularly enjoyed bringing some of the traditional client care values through to the new firm, whilst getting the opportunity to modernise in other ways such as through our technology (I am known in the office as a bit of an IT geek!). The future is increasingly less about spending time on the compliance as this becomes more automated by IT, and more about giving clients fantastic advice, which suits me!

HOW CAN YOU BE CONTACTED AT BWM?

Email: john.e@bwm.co.uk
Tel: 0151 236 1494



BWM is a leading, independent chartered accountancy practice in Liverpool with a heritage that can be traced back to 1926. The firm provides a wide range of accountancy and business support services to organisations and individuals across the North West; and their client base ranges from individuals and families to large companies and charities

2018 CHARITY SPRING UPDATE

On Tuesday 24 April, BWM, in association with Knights Solicitors, Griffiths & Armour and Cloud experts IT Answers UK Ltd (Skyline), held the latest of their informative Charity Seminars, on this occasion at the popular Ziferblat venue, which is located at 4, St. Paul's Square.

BWM had invited an excellent line-up of speakers to provide updates and share their expert opinions on some of the key topical issues: General Data Protection Regulation (GDPR), which comes into force on 25th May; The Benefits of Cloud Computing and a round-up of legal developments in the voluntary sector.

AFTER a welcoming buffet breakfast and hot drinks, the morning's seminar was opened by **Peter Taaffe**, Managing Partner, BWM, who gave an introduction to the overarching themes of governance, security and external scrutiny that linked all of the talks that were given during the seminar. Peter is a highly regarded speaker, with a blend of skills from his FCA & CTA qualifications and practice experience enabling him to provide clients with a broad perspective on financial matters and practical advice. His focus is on improved business performance and enhanced value for clients, working with a variety of SME and charity projects. He has been a member of the Committee of the Institute of Chartered Accountants in England & Wales Charity and Voluntary Community and is also currently a trustee at Open Awards.

Peter provided a round-up of the latest messages and best practice guidance on finance matters from the Charity Commission, HMRC and other regulatory bodies with specific regard to the charity sector. He also raised a laugh when quoting the words "To err is human but to really foul things up you need a computer", a phrase which all the attendees seemed to be able to identify with.

Peter's colleague, **Lesley Malkin**, Audit Partner at BWM, was next to talk. Lesley has been a Partner at the firm since 2011, following over 10 years' experience as an audit manager overseeing management of audit assignments for many business and charity clients and she gave the attendees a brief on how trustees of charities should compile a good, informative draft for the Year End Trustees' Annual Report



PETER TAAFFE

(TAR) prior to meeting with the accountant/auditor, stressing how important it was to keep and monitor records throughout the year.

Troy Johnson, Development Director, Griffiths & Armour, was next to take the stand. Troy regularly presents to the 3rd sector about the latest trends in risk and insurance, helping organisations review their operations and manage their exposures. With GDPR fast approaching, he reminded us of the critical actions every organisation will need to take ahead of the deadline and explained about digital risks and the benefits of having Cyber Insurance in place, pointing out an alarming statistic that shows 1-in-4 businesses are subject to data breaches, while getting a date with someone who is a millionaire was a 1-in-220 chance and being struck by lightning was a 1-in-966,000 chance! As the audience digested these figures, Troy emphasised the importance of maintaining strict diligence on all data held by charities and indeed by any type of business.



TROY JOHNSON

Continuing on from Troy's talk, **Tommy Davies**, Business Development Director with 'The Cloud' experts IT Answers UK Ltd, gave a brief history of the Cloud, how it works and how it can benefit a charity. Tommy has over 20 years' experience working in the IT Sector and has been instrumental in the development



TOMMY DAVIES



Above: (L-R) Troy Johnson, Tommy Davies, Jenny Hampson and Lesley Malkin



of Cloud based IT products dating back 10 years. More recently he has worked closely with charities of various sizes to help them transition into the Cloud for all of their IT requirements, using unique and innovative products. Tommy also has significant experience in the design and development of Cloud-based software used across many business sectors and charities in particular. He told the delegates of how "The Cloud" is a concept that is often touted and heard more and more in terms of IT and can range from Cloud-based accountancy to Cloud-based office software. Tommy also explained in basic terms what it means for charities and the benefits of using the Cloud to handle an organisation's traditional IT support for a more cost effective, secure and reliable infrastructure.

The final talk of the morning was given by **Jenny Hampson**, Partner at Knights Professional Services Ltd. With over 15 years' experience, Jenny is able to advise charities on establishing, incorporating and registering themselves, liaising with the Charity Commission, reviewing and updating governance documents, assisting with transactional and day-to-day

issues, helping with disputes concerning charitable legacies and providing training for charity trustees, staff and volunteers. An entertaining speaker, she advised on the importance of safeguarding the data held by charity organisations and, with charities rarely out of the spotlight these days, the maintaining of due diligence, whilst stressing how essential it was to report any serious incidents of data breaches. She also talked about The Law Commission's report and what the future might hold in terms of charity regulation. Jenny also looked at the recent data-breach scandals involving Oxfam and the President's Club fund-raising Dinner that caused so much outrage when details of what took place during the event were reported on by the national television channels and press. She also put it out to the audience as to whether lessons had been learnt or acted upon following these scandals.



JENNY HAMPSON

As with previous BWM Charity Seminars, the event was both informative and entertaining for the attendees, whilst affording some serious and pragmatic advice to those working within the charity industry.

Pictures courtesy: Tony McDonough – Liverpool Business News



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WORN *by* US

A Wirral mother of two from Prenton, Wirral, who has battled successfully to defeat Breast Cancer, decided to quit her role as a top business consultant and launch an online shop that raises money for charities across the UK. Worn by Us gives people the opportunity to purchase some of the most desirable designer clothes once worn by celebrities and fabulous 'fashionistas' from around the world, who have all donated items of clothing and jewellery to Worn by Us to be sold on in order to help Nicola achieve her goal of helping as much as possible those that are suffering from a variety of life-changing illnesses.

NICOLA GLEAVE was enjoying her life as a mum and A successful career as a business consultant when she was diagnosed with breast cancer in 2014. After overcoming a 12-month battle filled with a myriad of emotions, Nicola has now been in remission for over three years. She said, "On 20th June 2014 my life turned upside down when I was diagnosed with breast cancer. I was only 42-years-old and thought I was in good health so the diagnosis was a complete shock to me. I felt that my whole life became focused on 'having cancer' and I lost a little bit of who I was. When you are faced with that situation it is the love of your family, friends, and the support network around you that gets you through those darkest of days." During the turmoil she encountered following her diagnosis, Nicola felt a real passion and desire to want to raise money for, and also support, the many charities out there who are all doing amazing work in supporting people like herself. "I spoke to lots of people who wanted to get behind me and support what I was doing. Along the way I have also met many people who have been touched by many different experiences, illnesses and difficulties and who support a variety of charities that are close to their heart." Setting up Worn by Us has been a real labour of love for Nicola. "I started to notice that cancer was everywhere I looked – on TV, in magazines, on the radio, even at bus stops and on billboards and I began to realise just how much cancer really does affect so many people. I wanted to give something back and to help others while doing so. What started as a just a passing day dream is now reality and I am so incredibly proud of what we have achieved to date."

Nicola has the backing of many celebrities, including former Spice Girl Melanie C, and using celebrity fashion items as a force-for-good has proved to be a fantastic idea. Nicola has no doubt that Worn by Us will continue to grow and become even more successful in raising vital funds for worthy charities around the country. "I have donated several items myself and encourage all my friends to do the same, rather than discarding items they have worn once and won't wear again."

"I am determined that Worn by Us will be THE fashion resale site supporting any charity, social enterprise or charitable activity of choice. Together, we will touch as many people's lives as possible and with your support (and clothes!) we will make the biggest impact that we can!"

Picture by Sane Seven



Worn by Us

Worn by Us has grown quickly in the relatively short period of time since Nicola launched her idea. Every purchase made supports a nominated charity, meaning that you will find a great piece, at a great price, and a great cause! Worn by Us can support any charity, social enterprise or charitable activity of choice so when donating your items, just let them know which organisation you would like to support and Nicola and her team will do the rest.

More than 70% of every sale will go to a charity, including Cancer Research UK, The Clatterbridge Cancer Centre, Melanoma UK, and Parkinsons UK, which are just some of the many worthwhile causes that will benefit from your support.

Worn by Us
www.wornbyus.com

- 1 Ice Watch
- 2 Diamante Necklace
- 3 Boudior Boutique Dress
- 4 Ted Baker Black Zip Dress
- 5 Alice Timperley Somerset Jacket
- 6 Armani: men's class Renato watch
- 7 Leather Satchel company
- 8 Karen Millen Dress
- 9 Mark Melia Floral Dress
- 10 Coast Full Skirt Dress
- 11 Karen Millen Tropical Print Dress

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OPTICIANS IN THE HEART OF LIVERPOOL

Blankstone Opticians have been supplying Liverpool with designer sunglasses and designer frames since 1992. One of the leading opticians in Liverpool and the North West, Blankstone's is home to several designer brands, including Oliver Goldsmith, Tom Ford, Gucci, Fendi and many more fabulous designer brands.

'YOU ARE THE SUNSHINE OF MY LIFE'

What a classic song – and what a classic feeling you get when the sun is shining and you are enjoying your days on holiday or at home looking good wearing your choice of classic style sunglasses. You will no doubt be wishing to be wearing quality shades for the rest of the summer and Blankstone's can help – as they stock the world's leading brands in designer sunglasses. However, what's more, they also have niche products that money simply can't buy anywhere else in the city of Liverpool!

Blankstone's are the only store outside of Oliver Goldsmith's prestigious Notting Hill, London, home to stock one of the coolest eyewear brands on the planet. Owner Mark Blankstone has also recently secured the rights to sell Tiffany and Celine, as adorned by several leading global pop artists, and they are the only opticians in Liverpool where you will find these exclusive designer sunglasses brands.

Mark strongly advises that you contact them by visiting their Derby Square showroom in Liverpool city centre, as "We genuinely only carry a limited edition range of these brands plus we often have waiting lists for these products too!"

Labelled as one of the leading opticians in the North West, Blankstone Opticians pride themselves on being bespoke to fit your needs and giving you honest advice that is tailored to your health and lifestyle needs. They have built a strong, loyal following that continues to vote with their feet, and eyes, in choosing their personal service over larger multiples' brands.

For more information on all of the services provided by Blankstone's please visit: www.blankstoneopticians.co.uk or for that personal one-to-one service, please ring and ask for Mark on: 0151 236 5392.

Blankstone Opticians • 2A Derby Square • City Centre • Liverpool L2 9XW

CHOOSING YOUR SUNGLASSES WITH BLANKSTONE OPTICIANS

"You have probably heard the one about choosing sunglasses based on your specific "face shape"? Well, there's an element of truth in that but we also agree with Vogue magazine who ask "Why should you stick with one style until the end of time, just because you have a particular face shape?"

Of course, the true way to finding the perfect sunglasses is to try all of them on for size – and right now is a great time to do that – as at Blankstone's we have recently had delivery of our latest stock, with many brands exclusive to us in Liverpool. As an added incentive, there are so many summer events in Liverpool coming up and we all know how cool and glamorous Liverpoolians like to look.

Whatever shape and style you prefer, just pick your favourite from our website (see below) then pop into our store – and ignore the rules because there aren't any really. You will find the season's very best 'sunnies' on our site, so whether your face is round, square, or something in between, happy shopping and we look forward to seeing you whilst stocks last."

HEALTH & WELLBEING

RESET TO COMBAT ANXIETY AND DEPRESSION

by Joel Jelen,

I have worked with many people at Reset who have been searching for mental wellbeing and peace of mind. Some were suffering from depression, others, acute anxiety. People experiencing either condition all elicited an inability to relax long before their symptoms began. They didn't enjoy sitting still, complaining of their 'boredom' with such a phenomenon.

As we progressed through the breathing re-training sessions, what emerged to everybody - bar none - who experienced these symptoms was this; Yes, when you feel anxious your breathing speeds up and you may find yourself gasping for breath for example. But when you let your breath and your breathing dominate how you feel, then you become a different person. Being able to control their breathing through practicing daily after sessions and following the completion of the course was the defining factor in everybody's success story.

Breathing in a silent, non-visible pattern, becomes a joyful, peaceful, mood-enhancing experience that has inspired many people I have helped to enjoy the art of being still. Some of the breathing techniques are an immediate intervention for those suffering from panic and they work within seconds. Others are a longer term intervention, enabling the individual to enjoy a clear mind, a calm conscience and a positively reflective way ahead.

So what happens in the sessions?

I don't talk much about the power of the breath and its impact on emotional well-being in breathing re-training sessions but rather, I just get on with demonstrating it interactively, because that's when the magic begins. Of course the magic I refer to is nature's greatest gift to human beings.

Equally, and in terms of treating a condition like depression, breathing techniques are the foundation. If you ask experts who treat depression, such as Steve Ilardi who wrote the acclaimed *The Depression Cure*, he argues that the brain mistakenly interprets the pain of depression as an infection.

Thinking that isolation is needed, it sends messages to the sufferer to 'crawl into a hole and wait for it all to go away.' This can be disastrous, because what depressed people need is the opposite: more human contact. Social connectedness is everything.

What breathing techniques do is alter the gases in the brain, providing more oxygen, CO2 and nitric oxide, energy drivers that give us zest for life. This is the stuff of pure science.

They also aid sleep, as breathing expert Patrick McKeown eulogises in his book on the subject - 'Sleep with Buteyko.' Other more lifestyle-based help that I discuss for those with both conditions is linked to dietary changes, encouraging the intake of Omega 3 - a multivitamin and Vitamin C.

Exercising for 90 minutes a week is advised with tips on how to breathe optimally whilst participating, plus, and crucially too, assistance helping people in order to prevent them ruminating and dwelling on negative thoughts.

Finally, I used to ask myself around 20 years ago, when I first became aware of this previously silent epidemic through a family member, "Where did this all come from?" - I would suggest the answer lies in our lifestyle.

Generally, standards of living have improved but the technological processes come with a dark underbelly. We weren't designed for this poorly nourished, sedentary, indoor, sleep-deprived, socially isolated, frenzied pace of life. Anxiety and depression have therefore continued their relentless march.

In conclusion, some will no doubt argue that much of the lifestyle advice given here is common sense. My reply to that argument is always the same. You know common sense is not that common. And, without someone spelling this out, this help for anxiety and depression that goes beyond the mainstream (adding breathing techniques into the mix), most people in my experience would never do it.

Regardless, how good does mental well-being sound and feel, especially if you've been suffering in silence or haven't found the help you really need?

For more information please contact:
www.resetbreathing.com

Joel Jelen is a breathing education expert and founder of www.resetbreathing.com and a Fellow of the Buteyko Professionals International Institute; www.buteyko.com

Peelhouse Dental Care

Located on Peelhouse Lane in Widnes, Peelhouse Dental care is well placed to accept patients from the North West who are looking for everything from routine care through to more complex dentistry. At Peelhouse Dental Care they have a slightly different approach to dental care than most practices. Here the team utilise the latest technology for dentists and dental advances to ensure that you have the most modern approach to care. Matt Lawler, practice principal and lead clinician said, "We never underestimate the emotional impact improving dental health can have on our patients. We will always listen to you and spend time to understand your treatment requirements. We use the latest technology and techniques in our dentistry and will involve you in your treatment choices."



Matt Lawler explains:

How seasonal allergies affect your Oral Health

SPRING has sprung and summer is almost upon us - but unfortunately seasonal allergies will come along also. Congestion, sneezing and watery eyes can make it difficult to enjoy a beautiful sunny day, but did you know your seasonal allergies might be impacting your oral health?

Allergies can be a catalyst for many dental issues, including dry mouth. In general, you are more inclined to breathe through your mouth when dealing with a stuffy, congested nose. Dry mouth can also occur as a side effect of many antihistamines. Not only is a dry mouth uncomfortable, it is the perfect environment for cavity-causing bacteria to multiply. This is because saliva plays a critical role in washing away bits of food and plaque from the teeth. A lack of saliva leaves the teeth susceptible to bad breath, cavities, and even gingivitis.

Stuffy sinuses lead to facial pain, but they can cause tooth pain as well. The sinuses are lined with sensitive mucus membranes that are painful when inflamed. When pressure builds in the maxillary sinuses (the largest sinuses surrounding the nasal cavity) they can

push down on the roots of the upper molars. This can cause pain when eating, sensitivity to hot and cold food and drinks, and even a throbbing sensation. If tooth pain persists after taking antihistamines, or occurs somewhere other than your upper molars, talk to your dentist - decay could be the underlying cause.

A sore throat is never fun. The irritation caused by post-nasal drip can result in noticeably bad breath. Unfortunately, if your bad breath is caused by a sore throat, brushing your teeth won't help much at all. Keeping your dental health in check during allergy season is important. Stay hydrated to combat the effects of dry mouth and assist the body in flushing away excess mucus. Maintaining a regular brushing and flossing routine is especially important for preventing cavities for those dealing with dry mouth. Treat your allergies, as controlling them will reduce their impact on your oral health. Avoid known triggers and discuss long-term allergy solutions with your doctor. If you experience any unusual mouth pain or problems, address these issues with your dentist.

For more information please contact:

Peelhouse Dental Care 23 Peelhouse Lane, Widnes, Cheshire WA8 6TN
Tel: 0151 424 2516 • Email: info@peelhousedental.co.uk

Find PDC: **By Car:** Parking is available outside the practice and also on nearby side streets.

By Train: Widnes station is a 10 minute walk from the practice.

By Bus: We are on the following bus routes; Halton Transport 61 and 62. Arriva buses 110.



Mooshy La La Attique, is a wonderful and magical treasure trove of Bohemian Glamorous Vintage that reflects the owner's own life-long passion for antique/vintage clothing and jewellery. Sue, who is a regular contributor to My Planet Liverpool, is happy to describe herself as,

“An Aesthete and purveyor of treasure and twinkling sparkly old things.”

Mooshy La La has a strong Art Deco theme, selling Vintage Clothing (from Victoriana through to the 1980's), Vintage Costume Jewellery, Artefacts and Collectibles, plus lots, lots more! Sue recalls of how she was greatly influenced by Barbara Hulanicki's 'BIBA' of the late 1960/70's, and the hedonistic 1920's Jazz Age! "Before its closure in 1975, I was very fortunate to experience BIBA first-hand – and their magnificent emporium influenced my own little vintage bazaar."



MOOSHY LA LA

“Heavenly Bodies: Fashion and the Catholic Imagination”

That was the title of this year's eagerly awaited Metropolitan Museum of Art spring 2018 exhibition, one of the glitziest events on the fashion calendar. Fashion and Catholicism formed the theme of this year's blockbuster style exhibition, which took place at the Met Fifth Avenue and The Met Cloisters in New York on 7th May. This annual event was given its 2018 title after the museum's curator Andrew Bolton took the decision to examine only Catholic dress, after much deliberation on how best to present his studies on religion and fashion for the last five years.

I cannot deny that I was eagerly awaiting to see some of the images of this exhibition and was very interested to see the creations on the Met Ball red carpet, waiting for the inevitable controversy concerning how far some celebrities will go to upstage each other, as the likes of Rihanna donned a mitre and gown inspired by Papal opulence, while Katy Perry donned a pair of angel wings.

Watching and thinking about this event also gave me the idea for my latest article for My Planet Liverpool.

“I have always had a curious fascination with The Roman Catholic religion, which probably stems from my very early years growing up in the inner city of Liverpool in the 1960's, and this fascination has at times influenced me in my fashion choices and also how religion can be beautifully reflected in fashion designs.”



Whether you were a “Proddydog” (Protestant) or a “Catic” (Catholic) was an important part of your identity back then. I cannot say I was privy to any real hostility though, albeit I was in the minority group, being a “Proddydog”. My father was a Catholic and my mother Church of England and they were married (deemed as a ‘Mixed Marriage in those days) in a C of E church and I was baptised in the Church of England faith

As most local people are aware, a large number of Irish descendants in Liverpool originate from our city's port being close to Ireland, which made it an easy reach for all those escaping the devastation of the seven years of the Irish potato famine that occurred between 1845 and 1852. The majority of the kids in my neighbourhood were Catholic and went to the local school/church of ‘St Anne's’, while my school/church was ‘St Catherine's’, which was a little further away and much smaller.

Growing up, my friends and I were all very respectful of religion. Our playground was the street, (no gardens or play areas for us, not a single tree in sight!) but if there had been a bereavement we were not allowed to play anywhere near the bereaved family's home and all of the houses in the street would have their curtains closed until after the funeral as a mark of respect. Should a funeral cortege go past we would all stop in our tracks and bow our heads, the Catholics would make the sign of the cross or even genuflect - they would do this on passing a Catholic church too. Now, this is where I think my fascination started, it was those rituals, those differences!

You see ‘We’ didn't do ‘that’! On Sundays, the deafening church bells of St Anne's would seem to ring continuously but I always remember the fear instilled into my Catholic friends if they had missed Mass in the morning and then had not rectified this ‘sin’ by attending evening Mass, as God forbid if they could not relay to their relatives the colour of the robes the priest had worn!!! ‘We’ had Sunday school but it was no big punishment if you had not attended! ‘They’ made their first Holy Communion and got to wear beautiful white dresses on this special day, of which I remember there being lots of fuss over, so although I quite liked the idea of dressing up as a little bride complete with veil, as for the rest of the “Hoo-ha!” I wasn't really interested in it!



The strongest fascination by far though was the sheer beauty and magnificence I was to behold on entering this mystical kingdom for the first time. I had always gazed adoringly at the Nativity scene lit up outside St Anne's church at Christmas time, ‘Our Lady’ (Mary to us ‘Proddies’) gazing into the eyes of that little cold and unclothed newborn baby Jesus but never had I entered this holy place. Then, in 1966, I was to be a bridesmaid for my Aunt, and here I was about to, not just enter the place, but follow the bride up the aisle toward the altar. On the big day I was completely star struck by the grandeur, the beautiful icons and the jewelled lanterns, the sheer opulence and the ceremony itself, the Latin verse, the colour, and the huge gold crucifix – the whole majestic shebang! This was another world, one of which I was not part of – and it utterly fascinated me!

My dad would regularly take me to the wonderful Walker Art Gallery on nearby William Brown Street and again I was always drawn to the religious paintings depicting the bible stories. My favourite painting was Holman Hunt's ‘Triumph of the Innocents’. It was magical. The huge bubbles, the angelic cherubs, the depiction of fear that King Herod's soldiers would catch them! To this day it is still one of my favourite paintings.

This enchantment with religious beauty has stayed with me all my life. As an adult, I have acquired some beautiful religious images and artefacts, including a magnificent, large wooden and brass ecclesiastical crucifix. I am also in the process of embellishing some vintage handbags, inspired by Dolce & Gabbana's beautiful jewelled religious creations, for sale in the shop, some of which are already on display.

I accept that some people may see it as disrespectful or even blasphemous to use religious images in fashion but there is a real beauty to many of these images and fashion can be a beautiful distraction in our world, a distraction which religious images of all denominations can help to enhance.

A visit to Mooshy La La is very much recommended. The shop carries an eclectic mix of many eras, all within a theme of Bohemian glamour. From wonderful authentic handmade 1920s dresses to heavy-beaded and sequined embellished jackets from the 1980s, Mooshy La La presents a varied selection of classic, mainstay and one-off pre-loved pieces.

Sue says, “To me, customer service is of paramount importance and something that often gets overlooked in today's world of mass consumerism. When you arrive at my little oasis of wonder, you will always be encouraged to browse until your heart's content without any pressure. I want for you to enjoy the experience of visiting Mooshy La La, where I am sure that you will always discover a treasure to take home with you.”



For more information and a peek inside Mooshy La La's AttiQue, visit www.mooshylala.com

Contact Sue via email: mooshylala@gmail.com

Mooshy La La Vintage Clothing & Antiques
322 Smithdown Road, (near Penny Lane), Liverpool L15 5AJ
Telephone: **07906 619243**

Opening Hours: Wednesday – Saturday: 11:00am – 5:30pm

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