



PHOTOGRAPH BY BOB YOUNG

CMPCA meeting urges inclusion of surgery in latest plans for the Royal Alex site

At a well-attended community meeting on 23 November, residents expressed strong views about the need to include a surgery in the most likely contender of the two planning applications that Taylor Wimpey are submitting to the council, proposal BH2010/03379, that retains the main hospital building.

In a constructive discussion, Dr Marshall-Andrews explained that the Montpelier Surgery's building was failing the needs of all but the most sprightly of its 6000 patients. She and Chris Naylor from the Primary Care Trust also explained that alternative premises – including those suggested by Councillor Jason Kitcat – had been thoroughly researched, but none were suitable and a purpose-built surgery in the re-developed Alex site was the strongly preferred option. It was also made clear that the company that had designed the earlier surgery proposals with Taylor Wimpey had done so at its own risk and had not received NHS funding, nor was the surgery obliged to use this company in the future. The doctors expressed their strong commitment to remaining in the area. Although the surgery is not in imminent danger of closing they cannot continue indefinitely where they are now.

It became clear that a scaled-down surgery proposal (450 sq metres) without a pharmacy could be the way forward. Residents that feel strongly about this issue should record their objections to the planning application without a surgery with the Planning Officer Guy Everest guy.everest@brighton-hove.gov.uk, with a copy to Cllr Kitcat jason.kitcat@brighton-hove.gov.uk, and comment on our new message board at www.cmpcaonline.org.uk.

CONTINUED ON PAGE 3

SNGSA NEWS

White Night – Tales of the churchyard

SNGSA's contribution to this year's city-wide White Night festival was incredibly popular. At six o'clock on 30 October, as darkness fell, the Churchyard was illuminated with hundreds of tiny flickering lights and the story-telling began. Muir Jankowski dressed in a white, gauzy, magically illuminated gown appeared as the ghost of the Regency actress Anna Maria Crouch – whose elegant tomb is close by. First in the cosy shelter of a bell tent and later outside beneath an ancient elm tree Muir read poems and told stories about various characters who are buried in the Churchyard. She had her audiences enthralled.

Bartholomew Creed on the other hand (Richard Beard dressed all in black) gave us cautionary tales about dabbling in the occult. With his booming voice and looming presence he held the rapt attention of a motley audience – which included some impeccably behaved zombies. Meantime in the warmth of the refreshments tent, SNGSA volunteers were doing a brisk trade in mulled wine and home made cakes, parkin, and gingerbread.

Gogogloglo.com loaned the bell tent and Same Sky provided the lights. Stewarding and security as well as the gazebo were provided by the Council. Not far short of 150 children and adults steeled their nerves and ventured in, there was a lovely atmosphere of bonhomie, and we raised £260 for the Gardening Fund.



PHOTOGRAPH BY BOB YOUNG



**Thursday
16 December**
Get festive at the CMPCA Christmas Party at the Chair's house.
Tickets £7.50 in advance from Jane Osler on 07816 403099 or info@cmpcaonline.org.uk

Friday 21 January 2011
Recently awarded The Spectator's Newcomer of the Year award, our **MP Caroline Lucas** said "I hope to be able to live up to the high expectations that this title brings – and be a great MP for my Brighton Pavilion constituents". Come and quiz Caroline Lucas on how she proposes to do this and on her experience so far as the UK's first Green Party MP.



>>> Future meetings Meetings held at 8pm preceded by Police Surgery at 7.30pm. Confirm dates and topics and venues at www.cmpcaonline.org.uk

- **Thursday 16 December**
Christmas Party 7.30pm
£7.50
- **Friday 21 January 2011**
Caroline Lucas MP at St Nick's
- **Tuesday 15 March**
Colin McKenzie Director of Charleston at St Mary Magdalen's Community Centre
- **Saturday 16 April**
10am AGM and CMP Festival Launch St Nick's

Who are we?
The Clifton Montpelier and Powis Community Alliance is a community association for the Montpelier and Clifton Hill Conservation Area. All residents can call themselves members and membership is free (for more information and streets included, see p15).

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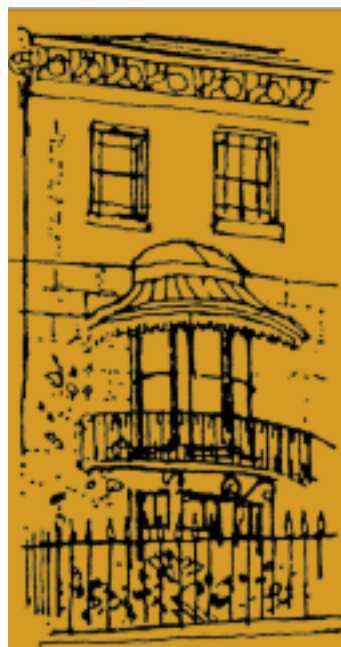


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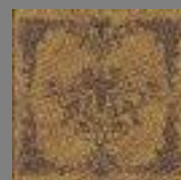
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Mitre House

Steve Pavey, Spring Street Rep writes: the Council has approved the planning application to convert disused office space at the rear of Mitre House into a hotel. However, Planning Committee set strict conditions on the hotel's operation after receiving letters of objection from local residents. Detailed conditions are on the Council's website, but the most important ones for neighbours are:-

- No loading or unloading of vehicles on Hampton Street except from 9am-6pm Mon-Sat, and not at all on Sundays and Bank Holidays.
- All external lighting, odour control and sound insulation requires separate Council approval.
- Rear ground floor access doors to Hampton Street to be used as emergency access only.
- Travel plan to control car access and promote sustainable travel methods (eg public transport and taxis) must be agreed with the Council.

Many residents were against the hotel proposal, but the Council does seem at least to have listened to our worst fears about noise, traffic and access problems: guests can only enter and leave the hotel from Western Road. Now we just have to keep an eye out to ensure that the hotel sticks to the conditions . . . !

Useful numbers

● **MP for Brighton Pavilion**
Caroline Lucas

Weekly advice surgeries. For appointment and venues contact constituency office
t 01273 201130

● **Councillors**

Sven Rufus sven.rufus@brighton-hove.gov.uk
t 01273 296429

Jason Kitcat jason.kitcat@brighton-hove.gov.uk
t 01273 296447

Or write to councillors c/o King's House, Grand Avenue, Hove BN3 2LS

● **Refuse Help Line** for missed black bin emptying, disposal of large items, fly tipping removal
t 274674/292929

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CONTINUED FROM FRONT PAGE

Latest plans for the **Royal Alex site**

Taylor Wimpey has submitted two new planning applications (BH2010/03379 and BH2010/03380) to develop the Royal Alexandra Hospital site. They are based on the two proposals that were displayed in Hove Town Hall in August and may reach planning committee by late February.

The first displayed scheme included the conversion of a retained main building and provided 118 apartments with 100% private market housing and no GP's surgery. The application submitted includes around 15% affordable housing, but still no surgery. The second scheme is all new build and provides 138 apartments, of which 40% (54) would be affordable, plus a GP's surgery and a pharmacy.

The main change in the new build element (in both proposals) is the inclusion of a 3/4 storey block E/F across

the centre of the site at its highest point which has severe implications for its Clifton Hill neighbours.

Only the proposal that retains the original building is likely to gain support as effectively required by the Council's March 2010 Planning Brief. Taylor Wimpey bought the site for a sum that clearly suggests that they believed that total demolition would be permitted and this has resulted in stark choices having to be made.

The challenge ahead for residents, officials and councillors is to find an acceptable solution which includes the retention of the main building and a (scaled down) new GP's surgery (unfortunately possibly at the expense of some affordable housing) all without adversely affecting residents living closest to the site. Keep up to date with developments on our website at www.cmpcaonline.org.uk

Doctors' parking reviewed

A successful approach by the CMPCA has resulted in the Council proposing changes to doctors' parking spaces in Zone Y which releases more residents' parking: doctors' spaces will be removed from Clifton Road and Church Street and doctors' parking restricted in Victoria Road and Vernon Terrace to Mon-Fri 7am-8pm and Sat 7am-1pm, and in Buckingham Road to Mon-Fri 8am-7pm. A 24/7 restriction remains on the 2 Gloucester Street bays.

www.cmpcaonline.org.uk message board now activated

A message board which allows registered visitors to our website to exchange messages between themselves and comment on local issues, such as the future of the Montpelier surgery and the development plans for the Royal Alexandra Hospital site is now activated. To contribute to the message board go to www.cmpcaonline.org.uk and register or log in.

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Violin in the Vault

Rohan Kriwaczek gave a remarkable performance in Vault No 13 in the Rest Garden, on Heritage Open Doors weekend. Simon Bannister, of The Brighton Mortiquarian (www.mortiquarian.wordpress.com) brought his research and tour guides of the cemetery. Mr Kriwaczek entertained us with anecdotes from his Incomplete History of the Funerary Violin. A jolly crowd assembled, many in mourning, and listened to the violin reverberating from the empty vault. The audience was sustained by port and biscuits. Many bemused passers-by, children and dogs were baffled by the event.



PHOTOGRAPH FRED PIPES



Fit to be a mother

Jo Andrews

Here we are fast approaching Christmas and once again I've failed in my bid to get organised and avoid spending December panicking about a) what to get for the kids, b) whether or not what I'm thinking of getting for them will be 'fair' and c) whether I still need to get presents for all the in-laws (did we agree not to do presents this year or was that just wishful thinking?

But, I do have reason to celebrate, and even feel smug about, not having to say "I'll get into shape for Christmas". Like many women I know, I spent far too long trying diets – I didn't quite get as far as the cabbage soup one, but being hungry isn't my idea of fun. If only I knew then, what I know now. The ONLY way to lose weight long term is to increase your basal metabolic rate (the rate at which you burn calories at rest). Imagine, burning more calories while you sleep. Yes! And the best thing of

all? You don't have to go to the gym! If the very idea of sharing space with BO-ridden mirror-obsessed body builders has you reaching out for chocolate, then I'm with you. But how about going to the park with like-minded women and having fun? Think space hopper races, skipping ropes, laughter and an endorphin kick afterwards that leaves you feeling a million dollars.

Our sessions are in our very own St Nicholas Rest Garden, opposite St Nicholas Church, Dyke Road, so you'll only be seen by occasional dog walkers and the ladies who you're working out with. It took me years to realise that when I'm happy, the kids are happy. OK, so they're still miserable if they don't have enough playdates/sweets/attention; however I now have more energy to deal with the relentless demands of three primary school aged children and, of course, the Christmas shopping.

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>>>Welcome to more new traders

We are delighted to welcome yet more new traders to the area, filling up empty shops with exciting new ventures. **L M N O P** embraces all that is new and vital in the world of print and animation, and **Artifice** celebrates all the best in design over the last hundred years. Both have offers and events you can attend. We wish them and all our traders and advertisers a very fruitful Christmas – do make sure you support them.

L M N O P at 17 Montpelier Place is a design studios and shop selling hand-made and limited edition items run by designers Stuart Hughes and Alison Guile, who work in web-design, print design and animation.

Stuart and Alison (a Brighton Uni graduate) came to Brighton at the start of the year because it has a 'small business' community as well as an arts feel. 'The shop/gallery allows us to indulge our passion for paper made items! We know how hard it is to find places to show your artwork and we wanted to give artists an outlet to sell their work and get exposure and promote themselves. We specialise in creative design for the arts and independent businesses, so getting involved first-hand with the arts community and local community in Brighton is great for us. The CMP area is ideal as it is really quiet but easily accessible'.

L M N O P hosts art installations in the window every two months and the first, created by illustrator/ animator Matt Saunders (currently decorating one of the rooms in the Artist Residence Hotel, Regency Square), opens on 9 December: **Private View** 6–9pm with mulled wine and mince pies – all welcome. In February this will be replaced by a 3D installation by the Wolfwind Collective, an independent publishing and distributing collective based in Tunbridge Wells.

Plus late night opening till 9pm Wednesday 22 December – mulled wine and mince pies for all those in need of a little Christmas cheer.



Sarah Corton so likes the Clifton Montpelier Powis area that she has moved her vintage furniture and interiors outlet **Artifice** from Kemptown to 4 Powis Road. Sarah, who lives near Seven Dials moved with her family to Brighton 13 years ago so that the children could be brought up near the sea. Sarah's passion is for 'things that look great and things people can use – not stuffy highbrow antiques' from Victoriana right up to the 1950s with a particular interest in vintage industrial, such as this factory clocking-in clock which was in use all over the country at the turn of the last century.

With an outlet in Church Hill Antiques Centre in Lewes and until recently in Kemptown, Sarah's a relative newcomer to selling antiques: she's always loved going to auctions and antiques fairs and with her two businesses she can now indulge herself in what she loves doing. She is looking forward to 'being part of the community' and breathing new life into the old Thresher's store (a wine shop since at least 1901) where renovation has revealed its own piece of vintage - a nice old shopkeeper's counter that she will keep.

Opening in the first week of December, make sure you drop by and bring along your copy of CMPCAnews 22 for a 10% discount on your first purchase!



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Fantastic – it's almost Christmas!

Andrew Catchpole

I'm not sure what went awry with my journalist cynic gene, but I really love the whole hoo-ha surrounding the festive bash. Right down to biting off half of the raw carrot we leave on the mantelpiece on Christmas Eve so that my four year old thinks we've fed Rudolf. Father Christmas, naturally, gets to warm his tonsils on my best single malt which we leave a generous slug of by the fireside.

Which brings me neatly to booze, without which Christmas would be an altogether, er, more sobering affair. Getting the drinks mix right is half the battle to having a festive time. That said, there's nothing worse than a hangover while the young 'uns are shrieking like demons and Dad has the mind-twisting task of assembling a 3,794-piece Meccano spaceship after the present unwrapping frenzy of Christmas Day morning.

Quality, not quantity, has been my motto in recent years, but I've set myself the challenge of going fully British this year, from the goose right down to the



last drop of beer. And the great thing is that most of the booze you could possibly need to see you right through the day can be found in Sussex, or at least southern England, so you can go rather local and support our own superb brewers, winemakers and distillers.

Fizz is, of course, essential for Christmas. I'll be revelling in a selection of assorted English sparkling wines this year from the likes of Ridgeview and Nyetimber, both of which make sublime fizzes to rival all but the best wines from Champagne. Another rather useful trick is to keep on serving fizz throughout the

Christmas meal if you are having goose, duck or pork with splendidly festive crackling, as it pairs superbly with these meats, not to mention turkey.

For reds I've bagged a few bottles of English Pinot Noir, from both English Wine Producers at Chapel Down in Kent, and Breaky Bottom in Sussex. Pinot delivers just the right bright, juicy, vibrant but lightish flavours to keep you in top spirits on Christmas Day.

For beers, it's a no-brainer. A jaunt to Harvey's beer shop in Lewes for a selection of ales, light and dark, will cover every eventuality, including food-friendly brews for the platters of left-over fare. Then, looking slightly further afield, there'll be gin from Plymouth, apple brandy from Somerset, and in a nod to the skill of our talented northern neighbours, both a fruitier Speyside and more peaty Islay whisky from Scotland.

Andrew Catchpole is a freelance wine, food and travel writer living in the CMP area. www.andrewcatchpole.com

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Snowjoke

Phil Mellows

Nature's fine to look at, I suppose. But you don't want to get too close. Take snow. Take last winter. We don't get much snow in Brighton and everyone was very excited when the first flakes fell. Twitter was on fire with such insights as "It's snowing". But the fire wasn't hot enough to turn it to

rain. "It's settling," said Twitter, and sure enough each tree, each rooftop; each hedge, each car was swiftly gilded in white.

It certainly was beautiful. The snow crunched underfoot, you left footprints and it was good. You want to make your mark in the world? Well, there you go. The snow was cold and wet, of course. It's important not to forget that. But even then there is a certain exquisite pleasure in wrapping yourself up warm.

But it wasn't to last. Overnight the

snow froze. The hill where I live became a solid sheet of ice. I was trapped indoors for three days. Perhaps that was just me. Others seemed still to be enjoying it, but I have an uneasy relationship with gravity, I am a faller-over.

One afternoon I ventured out. In the hall I bumped into the Old Girl Downstairs. The boy scout in me, normally deeply submerged, suddenly jumped out. "Can I get you anything from the shops." "No . . . well . . . um . . . yes. You could get me a loaf of bread." But the road down the hill proved impassable. I tracked back, circled round, clinging to walls, virtually crawling across the ice. Eventually I made Sainsbury's and nearly two hours later I was back. I knocked on the door of Old Girl Downstairs' flat. No answer. She'd gone out. I should have asked her to get my shopping.

So now I wait in dread for the snow coming again, and only one thing might ease my fear. Grit. But I'm at the whim of a council that last year chose to grit only bus routes. How you were supposed to get to the bus route without breaking your neck it didn't seem bothered about. Perhaps this winter, with people already taking to the streets against the cuts, the snow could spark a revolution. We might fight for a bucket of grit and win a world. Now that would be beautiful.

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Christmas pheasant



Judy Bow

Early winter can be a startling time for timid beasts. Put a foot wrong on the Downs, stray off the path in the woods and it's likely the unsuspecting walker, rider or dog will be met with a dramatic chorus of shrieking, flapping escapees from the undergrowth. I've almost hit the deck more than once as the panicking squawkers have broken cover just as me and my steed, a sensitive soul, have been passing by. The result is multiple terror and all round flight. But now, I'm relieved to say, it's pheasant plucking season . . . the fluttering and squawking of startled fowl across the Downs is over and prepa-

rations for feasting are about to begin.

Sussex pheasant is a plentiful and delicious bounty of these hills. My first taste was actually roadkill (not by me). The bird, a beautiful cock pheasant, was in the middle of the road and we stopped to move it aside. It was still warm, so we decided to take it home for the pot. We simply plucked it and roasted it and the tender rich aroma is still with me.

For Christmas, pheasant is ideal. It's quick to cook and robust enough to carry the rich festive flavours of spice and liquor. I always dream of a white Christmas but it hardly ever happens, so I have to satisfy

myself with a mound of fluffy fragrant ice cream. One of the most memorable Christmas puddings we ever made was Delia's ice cream one. It's well worth trying.

This year though, we have had a bumper apple crop, and many varieties, if carefully stored in newspaper in wooden crates, are still fine at Christmas. So for pudding, motherhood and apple pie, cloaked in buttermilk snow with a dusting of nutmeg . . .

Judy Bow is co-owner of The French Revolution catering company and The Coffee Workshop Creperie at the University of Sussex.

Pheasant in Plum Brandy with Prune Sauce served with Potato & Cabbage Cakes

for six prep time 48hrs +

3 pheasants
125ml plum brandy
1 onion, finely chopped
1 large carrot, finely diced
1 large celery stalk, very finely diced
4 bay leaves
3 garlic cloves, bruised
1.5 tsp juniper berries, lightly crushed
1 tsp ground cinnamon
1 tsp ground ginger
125ml freshly squeezed orange juice, strained
2 slices bacon, finely chopped
3 slices bacon, halved
125gm unsalted butter, softened
625ml white wine

Rinse and pat dry pheasants. Combine next 11 ingredients in non-metallic bowl, and turn pheasants over in the marinade, rubbing it into cavities as well. Cover with clingfilm and marinate in fridge for 48 hours, turning occasionally. Heat oven to 200C/Gas 6.

Lift pheasants out of marinade onto board. Reserve marinade. Carefully loosen skin from flesh over breasts by inserting fingers under skin. Smear the butter over the breasts under the skin. Lightly smear butter on top of skin, and season. Lay two strips of bacon on each bird and place them in roasting tin. Pour wine into tray. Bake 15 mins. Lower heat to 180C/Gas 4 and roast for a further 55 mins or until golden and the juices run clear when skewer is

inserted into the thigh. Cover with parchment and rest for 15 mins.

Potato & Cabbage Cakes

900g mashed potato
75g self-raising flour
75g shredded green cabbage
a handful of chives, finely snipped
60g/0.5 cup soured cream
1 free-range egg
seasoned plain flour for coating
sunflower oil for frying

Mix all ingredients except seasoned flour and oil, season and shape into little flattened cakes (8x1cm). Place on baking tray, cover and refrigerate.

Heat 1cm oil in large pan. Lightly coat cakes in seasoned flour and fry 2-3 mins on each side, until golden. Set aside and keep warm.

Prune Sauce

500ml stock
0.5 tsp orange zest
12 pitted prunes, halved

Bring to boil marinade, stock, orange zest and 125ml water in saucepan then simmer to reduce to 250ml (about 15 mins). Strain into clean saucepan, add prunes. Return to simmer and reduce to 170ml (about 10mins). Tip juices from resting pheasants into prune sauce.

Apple Oliebollen

5g dried yeast
2 tbsp caster sugar
125ml whole milk
190g plain flour
Large pinch sea salt
1 tbsp dark rum
1 free-range egg

1.5tbsp raisins, chopped
1 crisp apple, peeled, cored and finely chopped
0.5 tsp lemon zest, finely grated
sunflower oil for deep frying
icing sugar for dusting

Warm milk in saucepan. In 60ml of the milk dissolve 1 tsp sugar, and then yeast. Set aside for 15 mins till frothy. Sift flour, remaining sugar and salt into a bowl. Make well in the centre, pour in yeast, warm milk, rum and egg and mix till smooth. Stir in raisins, apple and lemon zest. Cover and rest in warm place till doubled in size (an hour or so). Bang bowl a couple of times to knock out some air. Heat oil in deep fryer to 180C and using ice cream scoop, carefully drop rounded tablespoons of the mix into the oil. Cook till puffed and golden (around six mins). Drain on sheets of kitchen roll. Sift icing sugar over.

Buttermilk Nutmeg Ice Cream

375ml single cream
375ml cultured buttermilk
1 vanilla pod, split
8 egg yolks
55g caster sugar
2 tsp grated nutmeg

Heat milk, buttermilk and vanilla pod almost to boil then set aside to infuse for 15 mins. Strain. Whisk yolks and sugar until light and pale, then whisk in milk mix. Pour into clean saucepan and gently heat for 10 mins, stirring all the time until mix thickens to coat back of a spoon. Cool. Transfer to ice cream maker and churn till firm. Halfway through process add nutmeg. Transfer to freezer.

Crown Street memories

Dorothy Wiltshire (née Randall) was born in Brighton in 1919 and lived all her life in the same house in Crown Street until her death in September 2010. Crown Street Memories was a collaboration between her and her daughter Yvonne, which was read at her cremation service and is reproduced here.



DOROTHY ON HER ROOF GARDEN AT CROWN STREET, MID-1990s. THE NEW HOUSES IN THE BACKGROUND ARE ON THE SITE OF THE OLD CROWN STREET SCHOOL.

My family moved to Brighton two months before the start of the First World War in 1914 and five years before I was born. Like most people then, they rented accommodation and their first home was in Spring Street. Soon after moving in, the war started and they had three Scottish soldiers billeted with them for whom they received five shillings [25 pence] per man. My mother slept with her mother, and she thinks that her uncle slept with their father, but cannot imagine how they managed to fit the soldiers in – a total of eight people in a small house. Around this time there was a disaster when the piano crashed through the ceiling into the room below, and it was after this that they moved to Crown Street where the family have remained ever since.

I was born in 1919 just after the war ended. My mother was taken to a small maternity hospital in a house at the bottom of West Street with just four beds for urgent cases, and it was here that I was born by Caesarian section, weighing just 3½lbs. I was not expected to live, but here I am having just passed my 89th birthday and still in the same house!

My first school was right next door to the house, Crown Street School which was at the top of the cul-de-sac. I started at age 3½, and remember sitting on little chairs in circles to learn numbers and the alphabet. The teaching took place in one large room, and how proud I was when I was old enough to move to one of the desks on raised steps at

one end of the room where I graduated from a slate to pencil and paper. I think the teachers were called Miss Black and Miss Brown and they lived together at either 22 or 23 Crown Street. The school did not have a playground so we did our gymnastic exercises in the street, and that may be the reason why the school was closed down when I was eight years old. So, for a few years I attended St Stephen's School in Borough Street. This had separate entrances for

Staffords. This occupied the block between Crown Street and Dean Street, fronting onto Western Road. You can still see the 'S' for Staffords on some of the first-floor shields above the old wall torches. It was a general store selling china in the basement, all sorts of general items including books on the ground floor, and upstairs was a restaurant where a three-piece band played for tea-dances. At Christmas, I was taken to see Father Christmas there.



DOT AGED ABOUT THREE YEARS, JUST BEFORE SHE WENT TO CROWN STREET SCHOOL 1922. SHE IS STANDING (CENTRE) OUTSIDE THE SCHOOL GATES WITH TWO OLDER GIRLS, SISTERS WHO LIVED IN CROWN STREET AND WHO BOTH ATTENDED THE SCHOOL.

the boys and girls, the south one for the girls has now been converted to a window, and the north one, still a door, was for the boys. From there I went to Christ Church School in Montpelier Road for four years until I was fourteen, after which I left and went to work for Johnsons, the furniture shop at the bottom of Marlborough Street in Western Road, to train as an upholsterer.

The house in Crown Street, like the previous one in Spring Street, was rented from Mr Stafford who, in the 1930s, owned a big shop called

Sometimes I was sent to buy food from Sainsburys on the other side of Western Road. Of course, this was before it was self-service and I didn't like this as you had to queue at every counter for whatever you wanted, and because I was so small I was often ignored. The mahogany and glass counters ran up each side of the long narrow tiled shop, with eggs in baskets on top of the counters. You could buy just as many as you needed for a few pennies (old money), and they were put into brown paper bags – I'm not

DOROTHY WILTSHIRE
WITH HER ELDEST
DAUGHTER YVONNE
IN 1946



sure how I got them home unbroken! Butter and cheese were cut from huge slabs, with the butter shaped into rectangles with large grooved wooden paddles. After you had collected all your items, you took a chit to the paying desk at the end. Looking back, it seems a very trusting system as it would have been easy to hide some purchases, or walk out without paying! But things were different then.

Another thing that was different is that none of the shops ever seemed to change. My friend, Renée Shulman and I can still name almost every shop between Preston Street and the Clock Tower, the hat shop, the corset shop, the jewellers and all of the others.

There were also lots of little shops on the south side of Upper North Street between Marlborough Street and Regent Hill. I used to carry the washing to the laundry, which was two doors along from the top of Marlborough Street, and then collect it back a few days later. Also up there was a dairy and a grocer, and I had my hair cut at the hairdressers in the house next to 'The Windmill' pub. I swapped my old hand sewing machine with my hairdresser, Mrs Louis, for her more up-to-date treadle sewing machine. Then I bought material at six and three-farthings per yard [3 new pence] from Hawkins (on the corner of Clarence Square) and made my first dress.

Sometimes, the shopping came to us! A greengrocer delivered vegetables by horse and cart once a week to Crown Street. The street was empty of cars

then, so he'd turn the cart sideways across the middle of the street and give his horse a nosebag of food whilst all the women came out to buy from him. After he'd gone, the pigeons and sparrows would fly down to eat the seeds that the horse had dropped. The milk was also delivered like this, but you took your own container out for the milkman to fill. A great treat was on Sundays when the winkleman came up and we would buy a bag of winkles – I loved fishing the wrinkle out of its shell with a pin. The coal was tipped down the coalhole under the front bay window directly into the cellar, but my mother preferred it when this was closed up and the coal was then carried through the house to the cellar – she could count the number of bags and make sure that she was receiving the right amount. I remember, when I was about three or four years old, watching every evening in the winter for the gasman to come up the hill with his long pole to light the gas lamps. And, of course, all the houses were gas lit – my job was to go to the general hardware store, next door to the wool shop at the bottom of Crown Street in Western Road (the opposite corner to Staffords), to buy the gas mantles for them. Electricity didn't come to the street until about the 1920s–30s.

The north wall in the garden is very high and, at one end slopes down following the shape of what was probably once the roof of another house, long since gone. And in the cellar there is an old wall which stops

just short of the ceiling and may have been the wall of another house which was once on the site. On the other side of the garden wall, there used to be a passage which ran from the school to the caretaker's house in Dean Street.

Most of the people in Crown Street were ordinary working-class people, although in the 1930s, Mr Stafford was living in Sea View House [previously called Crown Hall] at the top of the street next to the school. I remember when I was at school there, being taken into the front garden of this house to see the old bricked-up entrances to some underground tunnels, and when the new mews houses were built in the early 1990s, the builders found them whilst digging the foundations. Other people that I can remember in the street included a chef who worked at Buckingham Palace at number 10, a tailor who sat cross-legged in the window of number 19, and at number 21 was a carpenter who also made coffins. These were made in the cellar and carried out through the side-door, now the main front door. The Botting family, builders and decorators, were at number 27, and an elderly man lived at Number 25. After he died, I saw the funeral procession outside his house with his coffin, covered with a Union Jack flag, mounted on a gun carriage pulled by four black horses wearing black plumes. In those days, every street had its pub (there were two in Marlborough Street), and I remember an elderly friend telling me that there was once one at number 12. I don't remember it so it must have been gone by the 1920s, but the house is bigger than some of the others, has steps up to the front door, and seems to have the remains of an iron support for the original gas light over the door, so she might have been right.

When I returned home from school, my cat would be waiting for me up on the roof of Staffords. As soon as we saw each other, we'd race up the hill together, him by way of the roof, and me down below, but however hard I ran, he always ran through the back window, down the stairs, and arrived in the hallway before I did – I wish I could run like that now!



History project

Do your neighbours with long memories have interesting tales to tell about the area? Have you researched the history of your house, street or characters from the past? Would you like to? Take part in our exciting project to put our area's history on the website

www.cmpcaonline.org.uk. We hope to develop street-by-street histories culminating in an exhibition at our 2011 AGM. Lots of help available. Get inspired by Carolyn Sansbury's Powis Square history. **Contact Philippa or Carolyn at info@cmpcaonline.org.uk or call 07816 403099.**

One year of HARVEST BRIGHTON & HOVE



FOOD SWAP IN PRESTON PARK IN SEPTEMBER

Local resident and Harvest Development Officer Ann Baldrige writes:

The Harvest project has recently finished its first, fruitful, year. Starting in September 2009 with an aim to get more people growing their own in Brighton & Hove windowsills, patios, back gardens and allotments, Harvest also aims to get more food growing in public spaces and increase opportunities for

residents to buy locally grown and produced foods.

A key highlight of the year was developing the Preston Park demonstration vegetable garden: it is managed by the Harvest Growing Officer and maintained by a dedicated team of volunteers who have kept the garden looking stunning since it was built in March. The garden's main purpose is to show what can be grown in a small space, but it also adds new colour and texture to the park. Pop down to say hello: volunteers are happy to chat about the project and answer any gardening questions you have. You can also read more about the garden and pick up some gardening tips from the demo garden blog at

www.harvest-bh.org.uk/blogs.

Over the past year Harvest has also worked with 80 volunteers and offered 10 work placements, helped bring about over 100 new allotments, supported numerous new and existing community and school projects, attended 80 community events and run a few of its own, and run a successful training programme. The Harvest website and fortnightly email newsletter offer seasonal growing and eating tips and information about local events and funding opportunities for projects.

The Harvest team and project partners are proud of this successful first year and look forward to the next three years. To read more about Harvest's work and plans for the future and sign up to the email newsletter, visit www.harvest-bh.org.uk.

>>>Update to *The Victorian Development of the Clifton, Montpelier & Powis Estates of Brighton*

Steve Myall

In my book, I quoted J S Gray's suggestion, from his hand written notes, that John Yearsley from Welshpool had named his development after his native Powysland. However, a reader who knows Welshpool well wrote to me with the following observations: "*Before 1947, the word 'Powys' as a land area would not have been in common use, and it was most unlikely that the name would have been used as a point of reference in the 1840s. William Yearsley, John's brother who was involved from a distance with the Brighton developments, was probably the most successful solicitor in Welshpool in his day, and would have provided services to the Earl of Powys, just outside the town. The Earl would have dominated life in Welshpool . . . The second Earl was a force in the land, in London and Wales, and . . . was killed in an accident on 17 January 1848, and the name of Powis appears in Brighton, on JY's land, that year.*"

So the new thinking is that the name of Powis in Brighton is a direct reference to the Earls (rather than the land) with whom the Yearsleys, through William, had a strong connection – in memory of the first Earl and as a tribute to the second (who died within seven weeks of the name 'Powis Place' being written in local deeds).

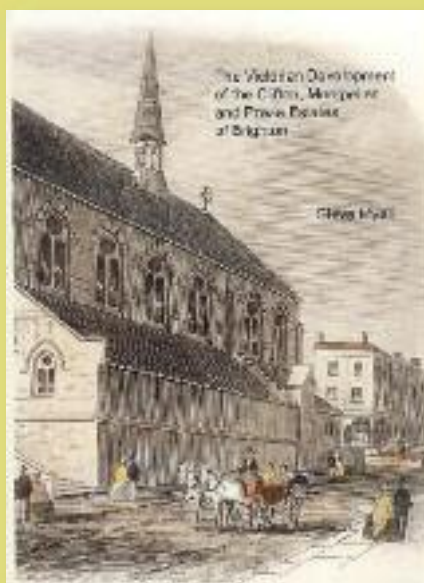
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KYLE EASTWOOD OF THE
KYLE EASTWOOD BAND

A life of jazz – thanks to jilted sister

Lynne Shields



BEN CLATWORTHY – A FINE TENOR SAX
PLAYER NOW LIVING IN LOS ANGELES

My taste in jazz is broad, but all my favourites have the same essential qualities identified by Stan Getz 'taste, courage, individuality and irreverence'. I find jazz exciting and dangerous, accurately described by Duke Ellington as 'like the kind of man you wouldn't want your daughter to associate with'; it reflects life lived on the edge, not knowing what to expect – but expecting something special. I have felt this way about jazz since I was nine – I must have been a very precocious child!

In 1959 my sister Moyra was jilted by her fiancé, who kept the sports car (more useful than a ring he had said – she should have guessed then that there would be problems), but was too embarrassed to return to reclaim his record collection. She didn't want them – so I asked if I could have them. I had

always loved old Fred and Ginger movies with the music of Cole Porter, Irving Berlin, George Gershwin and his lovely wife Ira (sic). I knew the tunes so wanted to investigate.

Stan Getz, J J Johnson, Oscar Peterson, Shelley Manne . . . I started with Shelley Manne, *My Fair Lady*. I was familiar with the music from my parents' LP of the stage show so thought it would be a good place to start. I carefully placed the stylus on the record and sat back: the first track was Ascot Gavotte which I remembered as an elegant piece, stately and measured. There was nothing stately or measured about the Manne cover – it tore off and continued at breakneck speed. The pace was exhilarating. The timing was entirely different, the phrasing clever. I was hooked! I understood then the difference between "The Singer and the Song". What a sight that must have been – me in school uniform, with plaits

and National Health glasses with a plaster over one eye. Bless! But at that moment I felt what I would later hear as a quote from Bill Evans 'Jazz is not an intellectual theory . . . it's a feeling'.

I realised that every musician could have his own take on a tune and make it his own (I hadn't got to Ella Fitzgerald, Shirley Horn or Anita O'Day at that stage) and I have been hooked on improvised music ever since.

I try to hear live jazz at least once a week and make an effort to support local talent as well as visiting musicians. We have a thriving jazz scene in Brighton, and long may it continue.

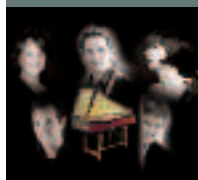
I have had an exhibition of my jazz photographs in Brighton and I have sold some of my best, but I really take jazz photographs for my own pleasure. It's nice when someone says they like my work. Ultimately though, as Louis Armstrong said of jazz, "either you get it or you don't".

Calling aspiring writers Brighton publisher and CMP Festival partner Myriad Editions, launches its fantastic second annual writing competition in partnership with West Dean College, closing date 30 December 2010. Visit www.myriadeditions.com/Competition or e-mail editorial@myriadeditions.com. Follow us on Twitter twitter.com/MyriadEditions or find us on Facebook: www.facebook.com/myriad.editions



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Sunday 23 January 2011

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Henschel Quartet

Sunday 27 February 2011

Haydn Quartet in Eb No.2 Op.33 'Joke'
Webern 6 Bagatellen
Schubert Quartet in d 'Death and the Maiden'



Elias Quartet

Sunday 20 March 2011

Haydn Quartet in D No.5 Op.64 'The Lark'
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Saturday 18 December 2010 19.30

St Nicholas' Church
Dyke Road, Brighton

S Michael & All Angels' news

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Friends of St Michael's
Father: Sir Roy Strong

The Friends of St Michael's is a charity which has raised over £11,000 for the restoration of the church of St Michael and All Angels, Brighton.

The Friends of Saint Michael's Annual Lecture, concert and cream tea on 9 October was a great success and funds raised mean that our first restoration project will be carried out very soon.

Outline programme for 2011

25 February **Spanish Evening**
24 June **Grand Dinner**
8 or 15 October **Annual Lecture**

To know more, contact the Parish Office @ 822284 or visit the church on a Saturday between 10 and 4, look around and pick up a form.



CHRISTMASS SERVICES in the 'cathedral of the backstreets', serving the heart of Brighton & Hove

Sunday 19 December 6pm
Traditional carol service by candlelight
Followed by mince pies and mulled wine/soft drinks

Christmass Eve
Friday 24 December 5pm
Crib service for young children (around 30 minutes)

11.30pm
Midnight mass by candlelight with carols and blessing of the Crib

Christmass Day
Saturday 25 December
10.30am Family mass with carols and visit to the Crib



St Nicholas' news

Wednesday 15 December 6.30pm
Friends of Brighton Festival Christmas Celebration

Saturday 18 December 7.30pm
Christmas Music by Candlelight **The Hanover Band**

Sunday 13 February 2011 3pm
Concert **Penny Randall-Davies and Lada Valesova**
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December	
8	Nick Andrews Piano
15	Patrick Avery Classical Guitar
22	NO RECITAL
29	NO RECITAL
January 2011	
5	Ambrose Page (Piano) and Laurence Yates (Rossini)
12	James Shenton and Glen Capra Violin and Piano
19	Polina Gerasimenka Piano
26	Thomasin Trezise and Stefan Holmstrom Mezzo Soprano/Bass
February	
2	Norman Armstrong Baritone
9	The Laplace Trio String Trio
16	Wei Ping Hao Soprano
23	Sue Mileham or Jennifer Aird Soprano/Piano
March	
2	Jennifer Jones and Jonathan Leigh Soprano and Piano
9	Sarah Denman Piano

To be considered for a lunchtime recital or evening concert at St Nicholas', contact the Parish Office 07746 198026 or www.stnicholasbrighton.org.uk

CHRISTMAS SERVICES

Sunday 19 December 6.30pm
ST NICHOLAS' CAROL SERVICE
NINE LESSONS AND CAROLS

Friday 24 December
CHRISTMAS EVE
4pm and 6pm
Crib Services for Parents and Children
11pm Vigil with Advent Carols
11.30pm MIDNIGHT MASS

Saturday 25 December
CHRISTMAS DAY
8am Holy Eucharist
10.30am Christmas Day Family Eucharist

Sunday 26 December St
Stephen's Day
8am Holy Eucharist
10.30am Parish Eucharist

Sunday 2 January 2011 Epiphany
8am Holy Eucharist
10.30am Parish Eucharist



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Saturday 11 December 12 noon

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Understanding the difference between computer infections



Hugh Parker

As most people know, computers can get infected just like people, but would you spot when it was something more serious? Here are some useful tips to help you distinguish between the different types of computer viruses:

- **Lurgy – Spyware** – designed to watch what you are doing online and report information back to base, including personal details stored on the computer. The object is to steal your identity and spend your money etc.
- **Cold – Virus** – often referred to as a Trojan or Worm, designed to cause misleading information to appear as an alert or pop-up in most cases and to do similar things to Spyware. They will also attempt to pass on the infection via emails and attachments and where there are networked computers, to other machines.
- **Full Blown Flu – Rootkit** – a newer and more aggressive form of infection, these will often hijack the relevant computer and wreak havoc all over the system. The Rootkit will infect essential system files and normally render the computer useless, data can normally be recovered but in most cases the computer will need a complete reinstall of the operating system (Windows).

The best way to try and keep these ailments off your computers is to make sure you keep your anti-virus software up-to-date – it doesn't have to be a paid for version, AVG 2011 is free! It is also useful to have a scanning program like Malwarebytes or Spybot, also free!

It's also worth remembering that although Macs don't generally suffer with viruses they can be 'carriers', so it wise to use protection on a Mac to avoid infecting PCs that you might network with or send emails to. Free protection is available in the form of 'iAntivirus' made by PCTools and ClamXAV which is an open source software for slightly older Power PC Macs.

**Hugh Parker is the owner of forcomputerproblems.com
1a Powis Road**

Nominations for 2011 AGM

Our sixth AGM takes place on Saturday 16 April 2011 when the four Honorary Officerships (Chair, Vice-Chair, Treasurer and Secretary) will be up for election together with the Management Committee, which, including the officers, can total fourteen members. For the current list of members, see page 15. For those interested in standing, job descriptions for the four officerships, a list of duties and responsibilities for Management Committee members and nomination forms are available from the Secretary and www.cmpcaonline.org.uk. The nominee, proposer and seconder must all be full members of the CMPCA (ie resident in the streets on page 15) and all three must sign the nomination forms.

Nominations must be submitted on the appropriate forms to the Secretary, CMPCA, c/o 16 Clifton Place, BN1 3FN by Friday 18 March 2011. Enquiries: info@cmpcaonline.org.uk or 07816 403099. All nominations will be displayed on the website 14 days before the AGM.



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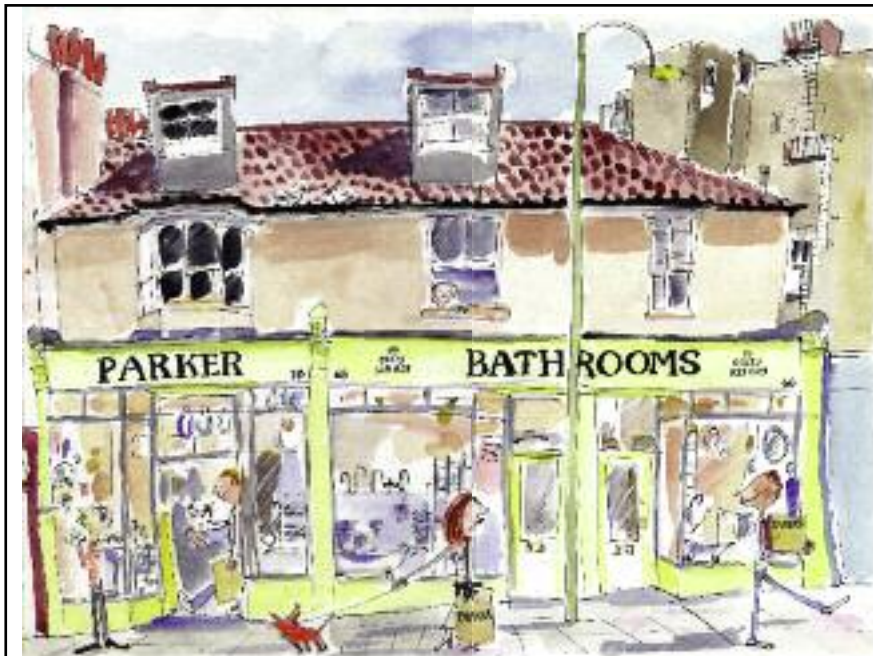
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 Treasurer **Steve Pavey**
 Secretary **Tony Bailey**

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Judy Bow **Jane Osler**
Jane Gray **Philippa Sankey**
Adam Jones **Nick von Tunzelmann**
Aidan Lunn

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The views expressed in *cmpcanews* are those of contributors and do not necessarily reflect the official view of the CMPCA

Street Reps

Non-resident in street in red

Would you like to be a street rep? There are still some vacancies! For those whose details do not appear below please e streetreps@cmpcaonline.org.uk or t 07816 403099 and we will put you in touch or try www.cmpcaonline.org.uk

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Clifton Place	John & Jenny Riddington
Clifton Road	Pauline Messum
Clifton Road (Homelees)	Michael Hales
Clifton Terrace	Morham White
Crown Gardens	Helen Smedley
Crown Street	
Dean Street	
Dyke Road (west side)	Bernard Howells
Denmark Terrace	
Hampton Place/Street	Arnold Rose
Hampton Terrace	Richard Brown
Marlborough St/Mews	
Montpelier Crescent	Peter Freeman
Montpelier Road (Lower)	Margy Nixon
Montpelier Road (Upper)	Alex Williams
Montpelier Road (Park Royal)	
Montpelier Street	Bernard Dutton-Briant
Montpelier Place	John Warmington

Montpelier Terrace	Hal & Julia Doyne-Ditmas
Montpelier Villas	Jane Osler
Norfolk Road	John Bristow
Norfolk Terrace	Peter Mullarky
Powis Grove	Steve Crockett
Powis Square	Ann Smith
Powis Road	Brian Izzard
Powis Villas	Angela Oliver
Regent Hill	
St Michael's Place	Liz Stewart & Roz Charters
Spring Street	Steve Pavey
Temple Gardens	
Temple Gdns (York Mansions)	Simon-Pierre Hedger-Cooper
Temple Street	Aidan Lunn
Upper North Street	Richard Brown
Vernon Terrace	Lynne Shields
Victoria Place/Street	Peter Woodhead
Victoria Road	Nick von Tunzelmann & Carol Dyhouse
Vine Place	Dan Andrew & Malene Kastor
Wykeham Terrace	Michael Fisher

>>>> Summary records of **CMPCA meetings**

Tuesday 14 September 2010

The New Brighton Transport Plan

1 Presentation by Andrew Renaut on development of new Brighton and Hove Transport plan which apart from services for residents has to take into account needs of Brighton's 8 million visitors: included plans to deal with new football stadium at Falmer, generating lively questions and comments from floor; other issues raised included integration between bus and rail services, park and ride facilities, cycle lanes, access to hospital.

2 MC Report: Fourth CMP Festival great success; Street surveys planned with residents 'focus groups'; new guidelines agreed on CMPCA involvement in planning matters.

Full minutes available at www.cmpcaonline.org.uk

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Celebrate New Year's Eve with us and enjoy canapés on
arrival followed by 5 sumptuous courses for £60 per head

Our private room **The Vault** can be booked for day time meetings as well as evening parties!
It offers an elegant and completely private venue for up to 20 people, WiFi and a large
plasma tv for presentations! Book it for a week day meeting and eat from our
£10 per head lunch menu.

To book on line and to see all our menus go to www.sevendialsrestaurant.co.uk

sevendials

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