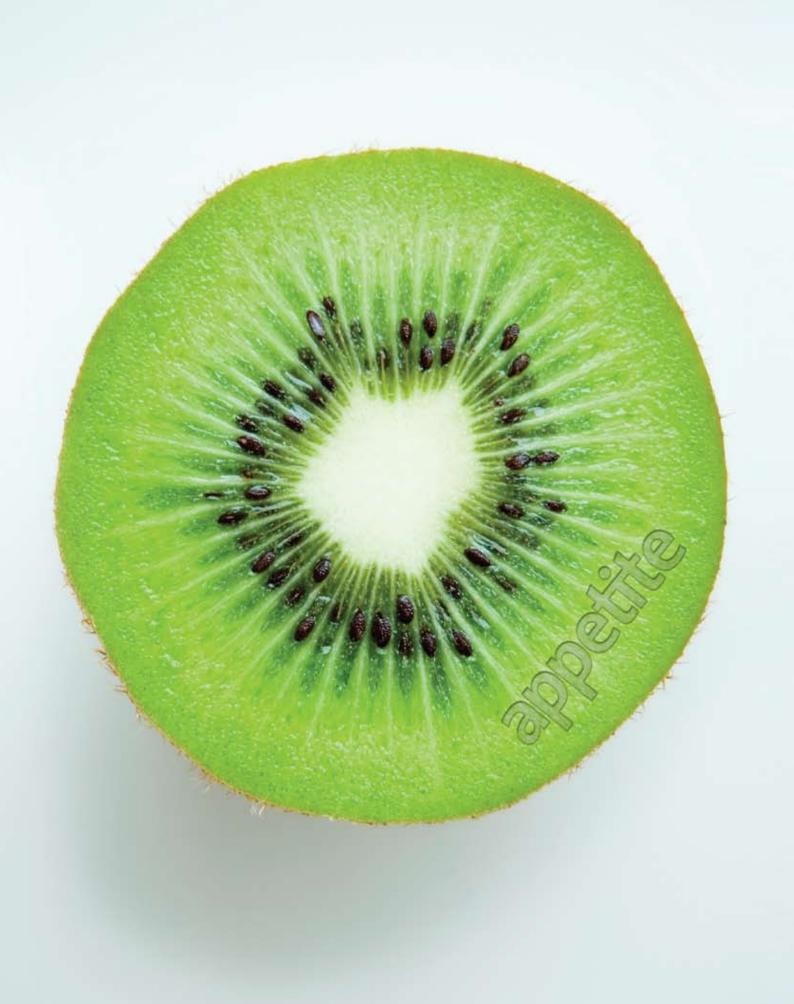
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Small Print Facts: vorldwide are caused by people sitting on them to photocopy their butts. with pillow related injuries check into American ERs every year. atrivaphobia is the fear of trivia about phobias. he glue on Israeli stamps is certified kosher. '96 of women have hurled footwear at a man. Paraguay as long as both parties are registered blood donors. men with long hair were not allowed to enter Disneyland. 23% of all photocor

le cannot lick their elbow.

Olympic appetite

hank heavens for the Winter Olympics. I told myself I'd wait until the morning to write this intro but my insomnia has got the better of me. Judging by Facebook updates alone I know there are many of you out there that find yourselves twiddling your fingers after midnight* and unable to go to bed.

Thankfully the slopes of Whistler have provided us with a perfect accompaniment to late night working this month. Compelling viewing, whether you're a Winter Sports fan or not. I know you can record / Sky+ / YouTube your chosen event, but it feels somewhat indulgent to stay up late and consume it real time. From the half pipe and boardercross through ski jump and ice hockey right down to the curling, it's all so watchable.

The feats of athleticism remind me of my own predicament, having agreed to partake in a charity 'get fit' competition in aid of Women's Refuge. You may have seen me, along with several others, looking ridiculous on Channel TV recently. I'd say 'I don't know why I do it to myself', but I'm a sucker for a challenge and it's for a good cause. Sadly there's no ski jump training. We're raising money for the Jersey Women's Refuge. If you feel like helping, there's a link on the Gallery website.

To add insult to sporting injury, I'm trying to eat healthily just as we launch the 2010 edition of our Appetite eating guide. The Gallery office has been awash with all things foodie all month as we compile Jersey's most comprehensive guide to Jersey eating venues. This year sees the guide bigger and better than last year with even more tasty content; look out for it this month.

It's more than a coincidence that this month's Gallery theme is therefore 'Appetite'. We look at food trends for 2010, get Beaumont Home Centre covered in fashion and cup cakes and have the first in our Appetite series of chef food fight profiles. They say 'there's no such thing as a free lunch'. Well, this isn't economics and we're determined to disagree so, to celebrate the Appetite launch and our 'Appetite' issue, we're giving away a meal for two every weekday this month to you, our readers, because we love you. Listen out on Channel 103 or check www.appetite.je to win. Take your girlfriend, wife, mum or one of our team. We're always up for lunch.

BD

* insert double entendre of your choice here.



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We sent Gary Kelly off to interview Harry Redknapp, check out what happened 'When Harry met Gary"



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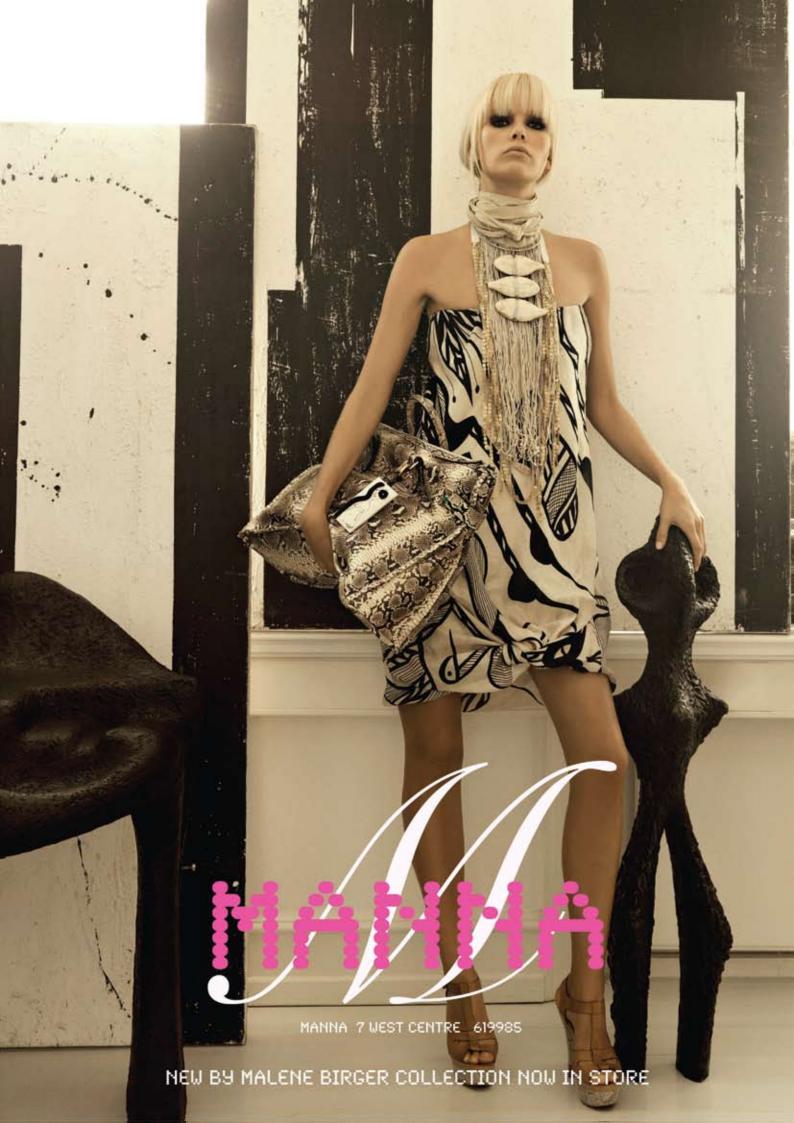
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Cabbages on the catwalk

words | Leon Fleming

t may seem odd to think of fashion and food together. And if I were talking about frocks made out of chocolate éclairs, then yes, that would be a little strange. But like everything else; like hair, and shoes, and films, and books, food too is subject to changing fashions and new trends. One day lamb is in, and the next it is out; and turkey has taken its place. Poultry is the new meat, vegetables the new fruit, and seafood is the new chocolate cake. The world is a fickle and divided place, and the food we eat is subject to its idiosyncrasies just like everything else.

As our individual tastes change, and as the world becomes smaller and believes itself to be more sophisticated than it was only a generation before, we find delicacies which are more suited to our new palates.

When I was a child, I was happy to eat cake that was filled with a buttercream made from margarine and flavoured with liquid vanilla essence, covered in melted chocolate-flavour cake covering; a pretend chocolate made from vegetable fats that tastes a little bit like chocolate. A slice of that cake would have made me happy beyond belief back then, but now my cake is filled with a mascarpone mousseline flavoured with the scraped out seeds of a real Madagascan vanilla pod, and covered in a ganache of Jersey double cream and the highest quality 80% cocoa solids dark chocolate that I can get my snobby little hands on.

Looking back at my childhood, I can see now how it is possible for more than one



movement of food fashion to be in place at the same time, in the same country, and not necessarily divided by geography but instead by social class and financial affluence. Back in the boom years of the Eighties while the bankers and stockbrokers in London were quaffing champagne by the super-magnum, what has now become a joked at, but extremely influential, movement was taking hold of the city restaurants both in the UK and in the big financial centres all over the world. Nouvelle Cuisine had taken over and the rich were marvelling at plates of very well presented nothingness. Not enough food to quell the murmuring that the stomach makes to request a small afternoon snack, but costing as much as the weekly wage of the average man in the street; that is anywhere outside the City and the relatively recently developed Docklands area.

Those of us in what we considered to be the 'real world', as well television and popular culture generally, were laughing about huge black octagonal plates with nothing more than a flake of white fish on them, complimented by a few red caviar eggs and a sprinkle of cress, finished with a drop, and literally just a drop, of lemon butter. Contrasting colours and about as much food to fill a teaspoon; like a microscopic version of something concocted by Fanny Craddock.

And at the same time I, as a child, was enjoying the homely remnants of a food movement left over from the Seventies. On a Saturday evening I was screwing my face up at salty slices of gammon or bacon joint, but enjoying the pineapple that went with it, and happily eating the salad and chips on the side. On some Sunday afternoons, not every Sunday afternoon but just special ones, we would have dessert after our pork, chicken or beef dinner, and that would often be in the form of the now unfashionable but enduring and ever popular stalwart, the frozen Black Forest Gateau. Or perhaps it was a slice of Arctic Roll; for those who have not had the opportunity to taste this delight, it is a sponge cake tube lined with jam and filled with vanilla ice cream.

If it was a really, really special occasion, usually at the home of a better off relative, we might even get to have a serving of the incomparable, and still available ice cream dessert, the Viennetta.

Looking at the menu now of a Michelinstarred restaurant, and even at those of a reasonably good and affordable eatery, there certain dishes or parts of dishes, that tend to recur. For example, the rise of John Dory. A decade ago who knew what John Dory was; even if the French had been eating it for years? It is a fish which has appeared on the best menus, and now all the rest want it as well. Like many of the fish we enjoy, it is a strange looking creature, with spiny fins, a dorsal fin which extends into porcupine-like filaments and a tell-tale black spot on the side of its round body. As a food it is a very similar to turbot. Pan-fried fillet of sea bass has also made itself well at home on the menu of almost all restaurants now, as well as noisettes of lamb with seared scallops. Surf and turf is in and almost every red meat is accompanied by something from the sea. And at the moment there does not seem to be a dish going that is not complemented by copious amounts of foie gras or shavings of truffle - although less showy establishments may just add a drizzle of truffle oil instead.

When it comes to dessert there seem to be four which wave their sticky sweet flag at our senses at the end of the meal. There is Tiramisu in one of its guises; reinvented with white chocolate, or cherries, or summer berries. The American Chocolate Brownie, once a children's treat, now a dessert cake covered in chocolate sauce and drizzled with a berry coulis or attended by a scoop of blackcurrant sorbet. There is the classic French crème brulée, with restaurants fighting over the fruits they will use to create their own version, but always with the crunchy caramel lid; although produced with varying levels of success. And finally we have a sense of the traditional English, and reminders of school dinners, with the individual steamed pudding - sticky toffee with a sickly toffee sauce seems to be the favourite at the moment.

There are foods which seem new to us that jump out at us from their shelves in the supermarket, like gnocchi, a type of pasta dumpling made from potatoes that

we can eat whenever we are bored of pasta. There is quinoa, a South American grain, which is vying to win the battle over couscous, which had previously taken over things like brown rice and buckwheat. Sun blushed tomatoes are the new sundried tomatoes, and Chilean golden flame sultanas, dried sweetened cranberries, and goji berries (known traditionally as the Wolf Berry) are the flashy newcomers to the dried fruit section. Certain other foods have gained new popularity lately, some old and previously forgotten vegetables, such as fennel, chard and the Jerusalem artichoke: all risen in status again after becoming unpopular during the nineteenth century. Even 'peasant' foods like hocks, shanks, and strange molluscs like whelks and razor clams have found themselves again

Even 'peasant' foods like hocks, shanks, and strange molluscs like whelks and razor clams have found themselves again on the very best menus.

on the very best menus.

Of course there are some foods which have come and gone within the burst of a trend and will no doubt make themselves' present again at some later point as part of another phase. Miso soup, a salty but tasty watery broth made from soya beans, was one that hit the diet craze and which seems to have now fallen by the wayside, for all but the most devoted disciples. For a while aduki beans were popular, and maybe ought to have stayed popular, but again their popularity has waned for everyone but hardcore vegetarians and health food fans. Being low in saturated fat with a lot of meat per bird, meant that ostrich looked set to completely replace turkey. And although there are farms breeding these huge flightless creatures, they don't yet seem to have taken over the supermarket shelves or restaurant menus. I'm assured that ostrich meat tastes lovely, but the public isn't always an easy animal to convince. Seaweed, or 'sea vegetables', as they have been marketed, looked set to be both the new green vegetable and salad base. But perhaps the cost of it has outweighed the advantages of its high levels of iron and potassium. When it comes around again, as surely it will, perhaps the cost will have come

down, or the marketing will be better able to pull the housekeeping money from our wallets and purses.

Fashions change and the trends come and go. Everyone has their particular favourites that no transitory food movement will ever budge, and we all have our own ideas of what will come in terms of new eating habits and food trends. Not surprisingly then I have included a few predictions of my own.

In terms of restaurant eating, I think that the current movement of a less extreme version of Nouvelle Cuisine than back in the Eighties, where Classic French cuisine has been stacked into little towers and decorated with foams and froths, with a spattering of a jus or reduction swirled part way around the edge of the plate will last, except it will move further away from the Nouvelle and closer to the Classic, with influences from Italy and South East Asia remaining apparent, while continuing to edge further away from the heavy cream sauces and overcomplicated design of classic French cookery. In terms of new food movements I believe that Lebanese, Kenyan and Ethiopian restaurants will become more popular and will start appearing even in the smaller cities and large towns of the UK; though whether their influence will manage to cross over to us here is not so assured.

Some people think that global warming and a new awareness of the environmental impact of growing produce on other continents and transporting them will draw us back to the less exotic and into the waiting arms of our own farmers. I disagree. Rightly or wrongly our quest for new tastes and new oral sensations is bound to drive us further in search of the next dinner party talking point, and with no real concern for how far it has had to travel to get to our plates and how much damage, directly or indirectly, it has done in getting there.

I could be wrong of course, and like anyone else who makes predictions, I will no doubt claim glory for those points I have been accurate on, and deny any that have been misguided; or at least claim that the particular trend hasn't managed to reach our salivating jaws just yet.

gallery Jersey's style magazine

Selected

To celebrate the launch of the 2010 issue of Appetite, Gallery's guide to the best in island eating, this issue has gone all foodie. So whether you're cooking up a storm at home, or popping out for supper at one of Jersey's many restaurants, settle back and enjoy our pick of all things food-related this month.



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Appetite. Out now. Read it online at www.appetite.je



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Conversation Starter The fungus called truffles

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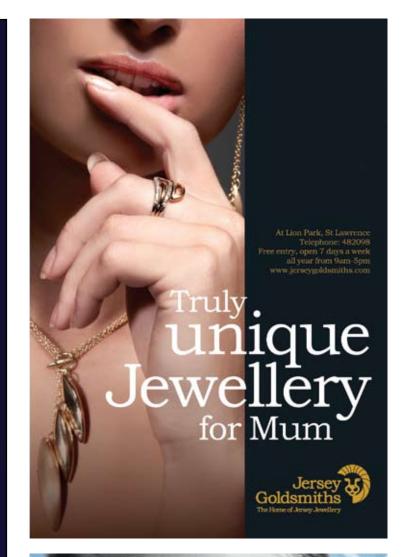
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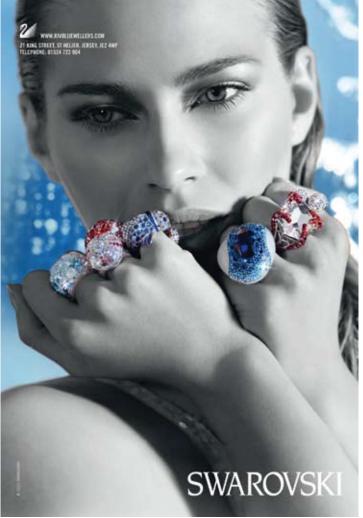
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Gallery 61: Appetite

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No smooth getaway for 'body lotion thief'

A US man was arrested and charged with shoplifting after he was caught with 75 bottles of body lotion stuffed down his trousers. Chamil Guadarrama, 30, was caught after a brief chase by store detectives at a shopping mall in Springfield, Massachusetts. Sgt John Delaney said Guadarrama was wearing ordinary trousers but had string tied around each ankle to keep the bottles from falling out. "They could not fit Mr Guadarrama into the cruiser because his pants were bursting at the seams and he could not bend over," he said. A clerk at the Bath & Body Works store had spotted Guadarrama slipping bottles of lotion through his zip, and alerted security. Guadarrama was challenged and told to stop but tried to make a run for it - despite the five gallons of body lotion in his trousers. Sgt Delaney said Guadarrama "had a hard time running and was extremely bowlegged". Guadarrama's legs were also "extremely chafed" when he was taken into custody following his run, Sgt Delaney added: "He needed the use of some of the stolen items."



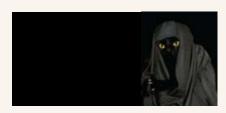
Daked man found in chimneu

A naked man found wedged in the chimney of a Lancashire supermarket has been arrested for burglary. Police officers discovered him trapped in a chimney breast of a Tesco Express store in Pemberton, Wigan. Firefighters were called to rescue the man, who became trapped in the chimney as he tried to get out of the supermarket. Police said that because the man was naked he was taken to hospital as a precaution but was treated and discharged before being arrested. A GMP spokeswoman said: "It is believed some his clothes came off as a result of him struggling to get out of the chimney."



Pheasant terrorises village

A pheasant is terrorising a North Yorkshire village by trapping people in their homes and attacking them in the street. Men, women, children, prams, bikes, dogs and cars are said to have have fallen foul of the bird in Newsham, near Richmond. Sonia Hall was attacked by the creature while she was out for a walk. Her son Charles Hall, 34, who runs a local hotel, said: "She was really shaken up by it. She tried to beat it off with her handbag but from what she said it is quite vicious." Mrs Hall's partner, Robin Leonard, a retired glass fitter, said: "The pheasant's attack left her with a scar on her leg. The postman was passing by and saw the attack so ran over to help. The postman is scared to come into the village now in case the pheasant attacks him." Bob De'Ath, chairman of Newsham Parish Council says: "It is terrorising the whole village. We are now starting to get official complaints about it, so I have written to the RSPCA and the RSPB to ask for advice on the matter."



Cat predicts death

A cat with an uncanny ability to detect when nursing home patients are about to die has been right in around 50 cases, according to a new book. Oscar, who lives at the Steere House Nursing and Rehabilitation Centre in Providence, Rhode Island, curls up with patients in their final hours. Dr David Dosa, a geriatrician and assistant professor at Brown University, says that five years of records showed Oscar rarely getting it wrong. Sometimes he even proved medical staff wrong in their predictions over which patients were close to death. The tortoiseshell and white cat, now five and generally unsociable, rarely spends any time with patients except those with just hours to live. Dr Dosa and other

staff are so confident in Oscar's accuracy that they will alert family members when the cat jumps on to a bed and stretches out beside its occupant. He suggests Oscar is able - like dogs, which can reportedly smell cancer - to detect ketones, the distinctlyodoured biochemicals given off by dying

Baby conceived on Big Brother

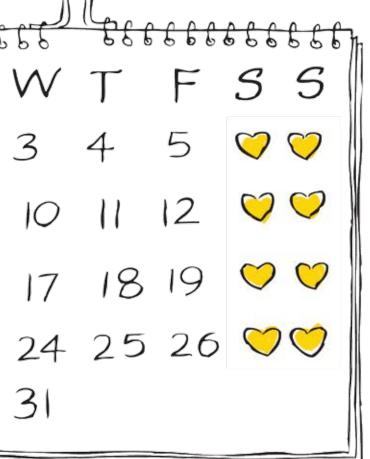
A baby has been conceived after two contestants had sex on the Danish version of Big Brother. It is believed to be the first conception in the history of the reality television show. Danish TV has been showing intimate scenes between Sissel, 20, and Robert, 21, for the last month. Sissel was voted out of the house last week and has now announced she is pregnant and expects her child in July. Reports say the two contestants had known about the pregnancy for about a week but had kept it guiet from the audience, as they wanted to tell their families first. The Danish Big Brother website says the couple have no immediate plans to marry but are excited about becoming parents.

Strip club raises money for haiti A US strip club has raised almost \$1,000

for earthquake victims by staging a charity 'Lap dances for Haiti' event.Marilyn's on Monroe, in Toledo, Ohio, donated all of its \$10 cover charges for one day to the International Services of Hope charity. The name of the event was misleading - strip clubs are legal in Ohio but lap-dances are not, reports the Toledo Blade. Club manager Kenny Soprano said he had been considering a charity event to improve the club's reputation even before the Haiti earthquake. "We'd been racking our brains for about a month or so, thinking about what we could do," he said. "You don't hear much about strip clubs giving back to the community. "It was pretty hard to find an organisation that wants to deal with an adult entertainment establishment." However, Linda Greene, CEO of International Services of Hope, said she was happy to accept the donation: "I don't have a problem with it," she said.

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Pallery JERSEY'S STYLE MAGAZINE

What's on this month? **Read on...**

MONDAY 1ST

Wonderful Town

The tentative romance between city boy Ton and country girl Na builds to a quietly devastating climax, set against the backdrop of a community laid waste by the 2004 tsunami. A bittersweet love story and a memorial to the tsunami victims - this is an engrossing and moving film. 20:00-22:00 / Free / Jersey Arts Centre, St Helier / 700444 / Certificate: 15

TUESDAY 2ND & WEDNESDAY 3RD

The Two Towers Walk

This is a rare opportunity to walk between Icho and Seymour Towers. Discover Jersey's very own wilderness area in the company of local guides. The exact departure point and time is confirmed at the time of booking. Please note that due to the distance a good walking speed is required. What to wear: Clothing suitable for the weather conditions (expect to get wet). You should not venture into this area unless you have local knowledge.

13:15-17:15 / Adults - £12.50 / Grouville/ 07797 853033 / info@jerseywalkadventures.co.uk



WEDNESDAY 3RD & THURSDAY 4TH

Scottish Dance Theatre

Scotland's National Contemporary Dance Company returns to Jersey as part of its 2010 tour. SDT's work explores the human condition and what it is to be alive in the world today. The Life and Times of Girl A by Ben Duke is a piece about a woman trying to tell us something important about what is happening now. Prepare to be moved and engaged by the power and skill of one of the UK's most celebrated dance companies.

20:00-22:00 / Free / Jersey Arts Centre, St Helier /

WEDNESDAY 3RD - SUNDAY 7TH

2010 Lions Club of Jersey Swimarathon

Thousands of swimmers will be making waves at Les Quennevais pool from 3rd March to 7th March 2010 to raise money for local charities. Last year, 390 teams raised a record-breaking £135,000 with a significant proportion going towards new anti-collision equipment for the Channel Islands Air Search plane, 'Lions Pride'.

Les Ouennevais Sports Centre / swimarathon@iersevmail. co.uk

THURSDAY 4TH

Voisins' Wedding Event

Enjoy canapés and a glass of bubbly while taking the opportunity to discuss your needs with their in-house wedding consultant who will ensure that your wedding list is run smoothly and efficiently. Experts will be on hand to give you advice about your wedding make-up, honeymoon, flowers, luggage, favours and lots more. Don't forget your complimentary gift bags to take home too. If you place your wedding list at Voisins you will receive a 10% discount card for your unlimited use in Voisins Department Store, valid for one year from your wedding date. 18:00-21:00 / Linen & Cookshop Department, Voisins, St Helier / To book your place call 837113 or carla@voisins.

EVERY FRIDAY FROM THE 4TH ONWARDS Gardens and Micro Climate of Rozel Walk

From 'hidden' gardens to manicured lawns, evergreen

trees to lilies and camellias, enjoy a walk through the spectacular private and public gardens of Rozel; with a dolmen and some Jersey cows thrown in for good measure. This is the area where famous local artist Edmund Blampied grew up. Moderate - 5m (8k). Meeting point will be advised when booking

14:00-17:30 / Adults - £8.00 / Rozel / 07797 768058 / walkwithremi@gmail.com

EVERY FRIDAY FROM THE 4TH ONWARDS

Artist in Residence at The Elms

As a means of supporting and encouraging young local artists, The National Trust has invited Virginia Colback to be their winter Artist in Residence at its headquarters in St Mary. Virginia is currently working on a series of paintings of Jersey dolmens and feels that her work complements the work of the National Trust for Jersey in the way it celebrates Jersey landscape and promotes our cultural

10:00-16:00 / Free / The Elms, National Trust for Jersey Headquarters / 483193

FRIDAY 5TH

Fresh Concert

The Fresh Concert Series provides a platform for Jersey's leading musicians and raises valuable funds for the John Lobb Trust. This concert is the eighth in the series, and the evening will feature songs from a local school choir, alongside performances from a variety of young instrumentalists and singers. The Fresh Concert Series is sponsored by Touchstone Wealth Management, and run by the Jersey Academy of Music. All profits will go to the John Lobb Trust.

20:00-22:00 / Free / Jersey Arts Centre, St Helier /700444



FRIDAY 5TH & SATURDAY 6TH

1940's Swing Dance Weekend

A 1940's Swing Dance Weekend with music by Moggie's memories and the fabulous Lola Lamour. There is also an opportunity to attend a Jersey Occupation talk by Mr Leo Harris, author of "A Boy Remembers," on the Thursday 4th March free of charge when requested after purchasing evening tickets. For you real swing dancing fans, there is also a package deal for the Thursday evening occupation talk, two evenings of swing dance, two nights bed & breakfast and evening meals for just £89. 1940's dress encouraged

21:00-23:30 / £10 / Mayfair Hotel, St Saviour / 759529

MONDAY 1ST

Reach for the Stars

Discover the wonders of stars and space and learn about the science of the universe. Have a go at making your own planet and stars and explore the stars in the museum trail. Sponsored by David and Anne Crossland, All children under 6 go free.

10:00-16:00 / Adults - £7.50 Children - £4.50 Pensioners - £7.00 / Maritime Museum, St Helier / 633300

MONDAY 1ST

Jersey Kart and Motor Club Racing

Jersey Kart Club's season is starting! Cars race at speeds of up to 85mph on the North coast track. Spectators welcome. All Welcome and Free admission to watch the racing stars of the future.

20:00-22:00 / The Loop Road, opposite Les Fontaine Pub. St John's / 611994 / mail@jerseykartclub.com



SUNDAY 7TH & SUNDAY 14TH

Moto X

Motorcyclists compete over a course full of jumps and tight corners. Spectators are able to view the majority of the track, watching riders jump and battle for the best line

10:00-17:00 / Free / Sorel Point / 852952 / secretary@ ierseymotorsport.com

Monday 8th - Sunday 14th

Jersey Textile Showcase 2010

A major event within the Textile Art world in the Channel Islands/Southwest of England. 10 exhibitions with a choice of exciting and inspirational workshops led by top UK textile artists, each morning and afternoon. Evening talks, demonstrations and activities take place in 6 venues in and around St Aubin, plus a Saturday Market featuring locally grown produce and craft. Workshops incur a fee, price on application

10:30-17:30 / Free / The Harbour Gallery, St Aubin / 853395

Tuesday 9th - Saturday 13th

Frankie & Johnny in the Clair de Lune

Music by Lynette Webster - Starring international Hollywood stars Kelly McGillis and Rolf Saxon. Hardboiled waitress Frankie and cock-sure chef Johnny find themselves in bed together after a first date. Johnny is certain he has found his soul mate, but Frankie is far more cautious and less inclined to jump to conclusions. As the night unfolds, they slowly begin to reveal themselves to each other as they take tentative steps towards the start of a possible relationship in this funny and tender romantic comedy.

20:00-23:00 / Free / Jersey Opera House, St Helier

Tuesday 9th - Saturday 13th

The Graduate

Jersey Green Room Club presents The Graduate by Terry Johnson, Based on the novel by Charles Webb, A college student spends his first summer out of school in the arms of his father's best friend's wife... Meanwhile, he is falling in love with the man's daughter... By arrangement with Samuel French Ltd. (Suitable for 14 years +) 20:00-22:00 / Free / Jersey Arts Centre, St Helier

THURSDAY 11TH - SUNDAY 14TH

Jersey Eisteddfod Festival of Creative Arts

A display of all forms of our local artwork, Sponsored by Deutsche Bank and the Jersey Arts Trust. Including: Needlework & Textile Art, Photography, Literary, Floral Art, Adult & Schools Art & Craft.

10:00-18:00 / Tickets available on door £2 / RJA & HS Royal Jersey Showground / 854529



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pokerface

Justin 'AnteVirus' Thorne



Semi-professional poker player and co-founder of Fish Hook Poker, Justin Thorne, discusses the local poker scene and how running local games is perfectly legal

magine my surprise when I learned that there is a thriving local poker scene in Jersey. Contrary to popular belief, it is not illegal to play poker in Jersey and it is not illegal to host and/or organise poker tournaments in Jersey. There are however, guidelines/ rules laid out by the Economic Development Department. The most challenging of these rules for local poker clubs relates to the 'promotion' of poker tournaments. You can't, period.

It's also a breach of the guidelines for any organisation or individual to profit from running poker tournaments - All money put up by players has to be won by a player or players, taking part in the game. Also, Licensees are not allowed to organise games on their licensed premises.

Hmmm, so you can run a poker tournament, you just can't tell anyone when or where it is. You can also fit out a room with poker tables, comfy chairs, heaters, widescreen TVs and provide chips, cards and dealers, but you can't charge anyone for enjoying the facilities. Whilst local poker clubs are not allowed to put up a poster promoting their schedule of tournaments in a public place, we are constantly bombarded by poker advertising on TV and in national newspapers and magazines that come into the island. I love a challenge!

The Shadow Gaming Commission produced a report recently that includes recommendations for the regulation of card rooms and other forms of gaming (amongst other things) in Jersey. It was a very positive report for local poker and if implemented, could allow professionally run (and marketed) tournaments to take place in the island in a safe, regulated environment. Casinos are a whole other debate but I do know that big tournaments will attract a lot of visitors, all needing hotel rooms, food and transport. All we need now is for a politician to have the guts to support the recommendations.

I can see the risks with opening up poker in the island, not least encouraging money laundering and of course, gambling addiction. However, poker isn't going away and whilst I run a poker club and have a vested interest in maintaining the status quo; the formal regulation of card rooms can only be good for the game. I only run a poker club



because I love to play poker and rather than whine about the lack of decent tournament structures, I thought I would actually do something about it. Luckily, I found a few likeminded individuals, including a local pro who makes a living solely from the game (more about that next month!)

Despite the hurdles mentioned above, you can find a game of poker most nights in Jersey, either at Club 72 (the home of Fish Hook Poker), The Pomme D'Or Hotel or The 147 Club. Buy-ins can be as low as £10 and rarely go higher than £50 although some bigger tournaments do take place - at Club 72 we recently held a tournament to send someone to next year's World Series of Poker! We held 20 heats over 15 weeks and a proportion of the prize money at each event was pooled together to send the ultimate winner to Las Vegas next year.

You see a lot of regular faces at the poker clubs but also a lot of new players coming through. First rule of poker - you have to have a nickname! Prepare yourself for meeting local grinders like 'The Beast', 'Rocky', and 'Scallop' and even newcomers end up with nicknames like, 'Danny 5 Dicks', 'Wild Will', 'The Kid' and of course, yours truly, 'AnteVirus'- don't ask!

Probably the biggest debate in poker is whether it is a skill-based or a luck-based game. My view is that it is both, probably 60% skill and 40% luck. It's a combination of mathematics and psychology/human behaviour and that's why I love it. It's a game of imperfect information. A player knows what cards he/she has, knows what cards are out on the table, but never knows what the other players are holding. It's also a game of patience and controlled aggression and the ability to read body language and other cues (verbal and non verbal) to ascertain a players strength or weakness. You never stop learning and no two hands are the same and when you

throw bluffs into the mix, it's an intriguing, challenging and highly competitive game.

Even if you get it right (the 60% skill part) and get all your chips in the middle with the best hand, the Poker Gods can be cruel and the cards don't always co-operate with the mathematics. If your hand wins 99% of the time, you will lose 1% of the time. That's the 40% luck element. One local player often comments, "If I didn't have bad luck, I wouldn't have any luck at all!"

The major difference between poker and gambling is that when you gamble, you are looking for situations where the odds are against you - that's how you win big money in gambling. In poker, you are looking for situations where the odds of winning are with you - that's how you win big money in poker.

When I tell people that I play poker, they often say that they didn't see me as a gambler. I always tell them that they are right - I am not a gambler! My aim is to win and if you gamble, the odds are that you won't win in the long run. I never bet on horses or football or any other sport for that matter, for one simple reason - it's not me riding the horse or kicking the ball around! In poker, I control my own destiny and make my own decisions based on the information I have and my ability to process that information and make the right choices.

In the next instalment of Poker Face, Justin discusses how a charity poker series for a local law firm spawned the birth of Fish Hook Poker and also provides an 'Idiot's Guide to Poker' for those of you who want to give it a go!

Justin Thorne is co-founder of Fish Hook Poker and runs the weekly tournaments at the Club 72 Card Room. He has been playing live poker regularly (3 times a week) for several years and has played all over the world. He writes a regular blog and 'Tweets' about the local poker scene.

rant from 'super'

words: Mean Kitten

think the term "necessary evil" was coined especially for supermarkets, because unless you're one of those 4x4 smuggies who frequent farm shops or are content to live off Pot Noodles from the corner shop, it's the place most of us get our food supplies from.

On your arrival at one of these emporiums, don't make the mistake of thinking that just because you've successfully negotiated the labyrinthine car park and competed at Olympic standard for a parking space, that your troubles are over. Oh no, the next hurdle will be choosing a shopping trolley that actually works. I usually manage to pick the Buckaroo of the bunch and spend the next hour inflicting more injuries than a traffic pile-up. Even if I try and keep it simple by using a basket, I'll always get the one with the razor sharp wire handle that leaves my arm looking like it's survived a shark attack.

One of the most annoying things is that just when you've got a mind-map of where everything is they change the layout of the store and you have a breakdown just trying to locate a bag of sugar. Don't bother asking any of the staff where anything is. You'll be lucky if they can recall their own name. I always manage to engage the winner of 'Most Useless Employee of the Month'. After repeating my question a minimum of three times, all I get is a glassy-eyed stare and a pathetic shrug, before they shuffle off to look moronic elsewhere. Obviously, the fact that they work there is no guarantee that they'll actually know anything, so never get your hopes up. Even worse are the aggressive types who take it as a personal insult that you should interrupt their dawdling for any reason. It's not worth the risk. Within 10 seconds you'll realise they want to haul

you off to the back of the car park and impress you with their knife skills.

What really makes me seethe with volcanic anger are the people who insist on dragging their incredibly spoilt children shopping with them. Everyone else in the store will then be subjected to their head-splitting screams because their parent won't give them whatever it is they want. So, here's my tip to those parents. Your little brat has the lung capacity of a pearl diver and a screech that could bring on an aneurysm. So just stuff a fistful of Percy Pigs in their over-indulged little mouths and give the rest of us a break. I often think that Gimp Masks for toddlers is an area ripe for exploitation (one attached to every trolley perhaps?) How I long for those halcyon days when parents could cheerfully slap their screamer without fear of retribution or censure from social services.

Ask one of the 'Here to Help' staff to check if they have any more and they will scurry off towards the storeroom. You will never see that person again.

I've also noticed that men tend to treat the fruit and veg section as some kind of erogenous zone. Take a look around the next time you're there and you will see a variety of men stealthily groping their way around mounds of soft fruits. Anyone who has witnessed the glazed eyes and intense concentration of a man as he gingerly prods a luscious melon or sniffs and nuzzles a ripe tomato will know what I mean.

Of course the one time there's a BOGOF offer that I'm actually interested in, there will only be one of said item left forlornly on the shelf. You'd think that whoever stocks the bloody shelves would do it in even numbers, but no. Why miss this golden opportunity to aggravate the customers? Ask one of the 'Here to Help' staff to check if they have any more and they will scurry off towards the storeroom. You will never see that person again. And if there is a food item that you love, you better stock up on it now because the next time you visit they'll have stopped selling it.

I also hate it when they insist on a member of staff packing your foodstuffs for you, and you have to stand there dumbstruck while they cheerfully chuck a 5kg bag of potatoes on top of a dozen eggs. Unfortunately, I always seem to be next in line to someone who moves so slowly they seem to be in suspended animation. This is always the type of annoying idiot who then takes a phone call while the rest of us are wondering if we have anything lethal enough in our trolley to start clubbing them with.

As usual only 3 of the 10 tills will be operating, because the other till operators are gathered around the baked beans earnestly discussing the most aesthetically pleasing way to display the cans. It's no coincidence that supermarkets tend to employ people suffering from OCD as shelf-stackers. Don't mess with them. It can only end badly - for you.

Just when I'm congratulating myself for having picked a till with a conveyor belt that works, and have offloaded all my goods onto it, there will be a change of till operator. I now have a 12 year old boy who can't sell me alcohol without his social worker being present. There then ensues another lengthy wait while we try and find a so-called adult to supervise this event... aaargh! Thank God for wine bottles with screw caps....

born of frustration. annoying us this month are...

People that insist on having what I'm having

No. I don't want to tell you what I'm having, because I found it myself. You have the same textbook to study in front of you. You have the same answers that I have. Work it out yourself. There's nothing worse than finding the gem on the menu and then telling someone what I'm having only for them to reply with, "Yum! That sounds great. I think I'll have that too!" You lazy, thieving, son of a bitch.



It has been traditional to serve fish with a slice of lemon since the Middle Ages, when people believed that the fruit's juice would dissolve any bones accidentally swallowed



retrospect

This month we welcome back Wilhelm, our trusty current affairs correspondent who returns to Jersey after a two year secondment to the Faukland Islands' equivalent of the JEP; Penguin News - Gallery's favourite paper. Just like our own trusty local rag, it is read by everyone on the island 8 times a week. Magazines can't break stories like a paper so, rather than print out of date press releases like cheap magazines, Gallery is happy to present Wilhelm's signature commentary on last month's top stories.

Tax me, Flybe, one more time



'In flight emergency' containers: £4.99?

Let's face it, terrorism or no terrorism, air travel just isn't what it used to be. As a kid the chance that your flight to Disneyland might include a trip on a jumbo jet was almost as exciting as getting Wet n' Wild with Mini Mouse. Now, a plane flight is no longer part of the adventure. From the moment you sit down at the computer to book your ticket it's an exercise in anger management.

The Jersey Consumer Council has asked the Office of Fair Trading to investigate Flybe's booking charges. A common frustration is how the airline can justify a booking fee for both legs of a return flight for each person in a family or group despite the fact that the flights were booked in a single transaction. Flybe blames the fees on the arrangement it has with its credit and debit card processing company.

New taxes rumoured to be introduced by regional carriers soon include an 'in-flight piss' tax, a 'would you like ice with that' tax, a 'we didn't crash' tax, and the 'we won't put the frothing feral child in the seat behind you...honest' tax.

Pregnant by the wrong guy: Jerry, Jerry, Jerry!



What a stud.

It's a story you see on Springer all too often: Barbie girl is naïve, a pushy friend hooks her up with some "tall dark and handsome" guy at a party, girl goes along with it, the room's dark, it's noisy, there are hands... girl gives birth to a ginger baby. All hell breaks loose. Before you know it there are midgets on stage suplexing the bouncers and the non-father has thrown his urine sample over "Sherman the man" - who shouldn't have been in the room that night.

In recent weeks the Island learned that more than 100 Jersey cows were impregnated with non-pure Jersey bull semen. The 'cock up' has been blamed on a suitably sinisterly named bull called Gannon.

Apparently an American breeding company made the mistake. Nine calves have now been 'deleted' from the Jersey Herd Book.

Gannon was last seen propping up the bar in a waterhole in St Ouen gloating about how much his electrifying romp through the female cow population has cost the States in welfare benefits.

Liberation holiday



Extra holiday? It'll be a cold day in the square..

Liberation Day this year falls on Sunday 9th May. The States agreed not to award Islanders Monday the 10th May as holiday. This year we may have to accept that a public holiday falls on a weekend.

To paraphrase bluntly, protesting States members feel the government is being tight in stressful times, and has not sufficiently acknowledged the historic day in our local history.

Many supporters of the decision think that some of the protesters are just trying to win votes and feel the States (who we know need to sort out their finances) are acting sensibly in not spending taxpayers' money on additional perks during an economic downturn.

Out of curiosity, we did a bit of digging to see what our neighbours across the pond do when their day of freedom comes around. Independence Day in America, also known in New York as "the Fawtha Jewloi", also falls on a Sunday this year. As a federal holiday, the US government has set aside Monday 5th July for pay and leave purposes. Interesting...

Taking other people's crap



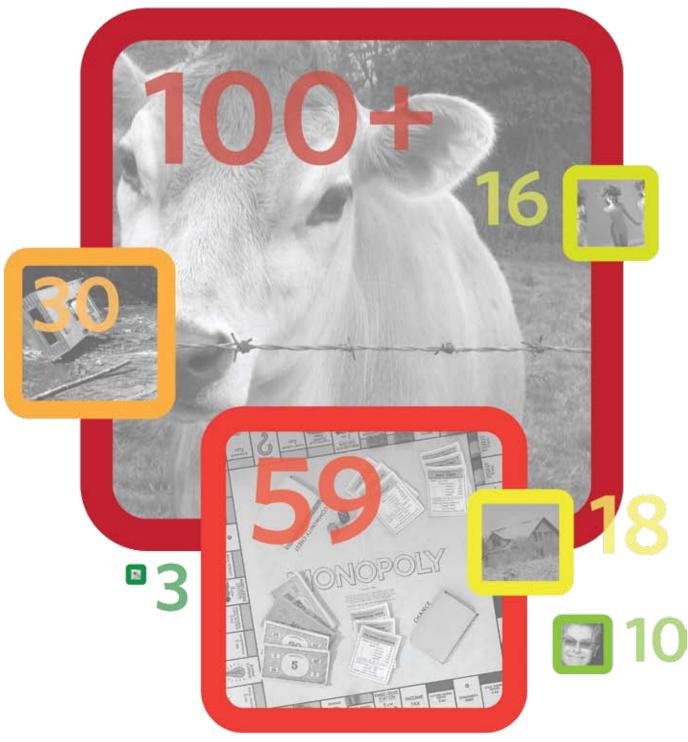
Donkeys produce more crap than toads

Every time we lose an inter-insular the aftermath is unbearable. The Guerns are so competitive. They go all big-eared and delirious when they get one over on their sister Island.

However, the days when we could just take the flack for a month or two may be a thing of the past. If negotiations between the Bailiwicks go a certain way, we could be taking Guernsey's **it on a permanent basis. In the event the Sarnians opt not to build their own multi-million pound incinerator, and Jersey agrees to step in, we could see a marine human-refuse highway created between the islands. The Proposition, which concerns how Guernsey could rent our incineration facility by the shipload, is currently with the Environment Scrutiny



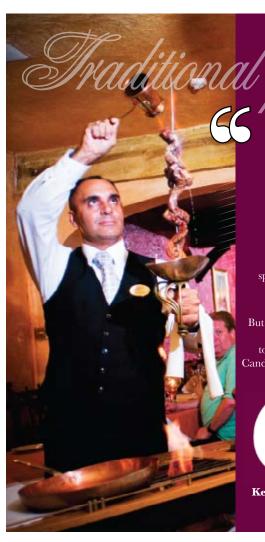
Conversation Starter
The earliest archaeological evidence for the consumption of soup dates back to 6000 BC and it was hippopotamus soup.



3 years prison for syringe attacker

- 10 minute flight for 'rocket man' hopeful for air display
- 16 years after establishment, Murphys woman is forced to close
- 18 month local house price freeze
- 30 fatally injured in Madeiran mudslides
- 59 more flats approved for Waterfront
- 100+ Jersey cows bear calves from impure bull semen





A definite must-try is our famous Drunken Bullock; finest Steak which is impaled on a sword and spectacularly flamed at your table!

The candlelight is the perfect place for all special functions from small and serene weddings to large raucous medieval banquets.

Whatever you require we can make it happen.

But you don't have to plan your own special occasion, pop down any Friday or Saturday and dine to soft relaxing live music and allow the romantic Candlelight mystic to envelop you fully. You will be smitten.



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Sinels to provide free Family Law advice

Sinels are providing free advice on Family Law matters at clinics on the first and third Wednesdays of every month until June 2010.

The 20 minute appointments will provide initial advice to interested parties on their particular concerns and as to the legal and practical steps that can be taken towards helping to build a new life.

Please call Sharon Doherty on 620500 to arrange an appointment.

Advice will be available on the following areas:

- · Relationship Breakdown and Divorce
- Financial Settlements
- Children's Issues
- Mediation
- Collaborative Law
- Pre-Nuptial Agreements

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Facsimile: 722411

E.mail: enquiries@sinels.com

gallery JERSEY'S STYLE MAGAZINE

me&mypet Matthew & Buster (Buzzy)



Breed:

Matthew Human

Buzzy Working Cocker Spaniel

Age

Matthew 23

Buzzy 16 months old

Likes

Matthew Spending time with people close to me

Buzzy Running on the beach chasing birds (the flying type)

Hates:

Matthew Being given orders

Buzzy Chappie dog food and when other dogs take my ball on the beach

If you could be any human or animal: **Matthew** Cheetah

Buzzy I would be a chef in a Michelin star restaurant so I could sneakily eat a lot of yummy food

Wants

Matthew To be successful

Buzzy To become a dad; people tell me I'm gorgeous on a daily basis so I want to spread the genes.

Fascinating facts:

Matthew I once paraglided the biggest sea cliff in Europe

Buzzy The origins of the Spaniel are quite clearly held in its name. The word spaniel comes from the word "Espagnol" which means Spanish from where all of the Spaniel breeds hold their origins. The word "Cocker" relates to the breed's heritage and its use for hunting woodcock pigeons

Most impressive thing ever done:

Matthew Surprised my mum last Christmas with Buzzy as a present

Buzzy Chewed a whole sofa to pieces



Podgy Pets. **The Facts.**

You never see a fat cat or a blubbery wolf in the wild. Obesity is just not natural. Admittedly, you never see a wild animal with up to date vaccinations either, but domesticity brings health risks as well as benefits to our animal companions.

At least 50% of our pets are overweight, according to the RSPCA – some of them are so hefty that their health and wellbeing are seriously compromised. Pet obesity can lead to arthritis, diabetes, liver and heart disease. Thankfully now people who abuse their pets like this will end up in court for animal cruelty.

If your pet is at all overweight you can instantly cut two years off its life expectancy.

Allowing your pet to become overweight is cruel – simple as that. It is also entirely preventable – eat less, exercise more. We all know the rules. But just as we struggle to contain our own waistlines, we can't seem to stop ourselves over-indulging our pets.

The idea of lovingly giving a pet a treat is fairly stupid on the owner's part. 133% of dogs surveyed would much prefer a walk to a treat.

Pets are just as good at pester power as children, but it's time to start saying no. Eat as many chocolate éclairs as you like – if you want to wobble, that's up to you. But once you take on a pet, you accept a duty of care. Proper feeding is a bare minimum requirement. If you can't do that, get a stuffed toy.







Jersey gets wise on wetlands

An international conservation expert visited the island last week to help protect Jersey's precious wetland habitats.

Kevin Peberdy, Director of Centre Developments at the Wildfowl and Wetlands Trust (WWT) in the UK, helped advise the National Trust for Jersey on the most appropriate management strategies for the island's diminishing wetlands. Jon Horn, Land Manager, National Trust for Jersey appreciated Kevin's visit:

'Kevin has a vast amount of experience from his work with the WWT's centres across the UK,' he said. 'We were very excited by his visit - his input, experience and knowledge can really help us to manage Jersey's wetland habitats for the benefit of all islanders.'

Mr Peberdy came to Jersey as part of the RBC Blue Water Project – a multi year programme that helps foster a culture of water stewardship worldwide. WWT won a RBC Blue Water Project grant in 2009 to build a sustainable garden at their Wetlands Centre in London. RBC Wealth Management is facilitating the visit and hoping it will help the WWT and the National Trust for Jersey share practical conservation insights. Mr Peberdy visited wetlands in the eastern parishes as well as St Ouen's Pond and the Ramsar site at La Rocque.

Gallery cracks animal myths no.5.
Lemmings Commit
Mass Suicide.

If it's all the same to you, I don't think I'll jump anywhere thanks.

Why you think that...

The small, furry lemmings are known for being mindless followers who will even commit mass suicide by jumping off cliffs. They've shown up in cartoons, commercials and video games doing exactly that. Too bad none of it is true.

This rumour was probably started in the early 19th century. Scientists would see sudden bursts of the lemming population that would just as suddenly shrink, and they couldn't figure out why. In 1908 a man named Arthur Mee decided that "mass suicide" seemed as good an answer as any and published it in his book, The Children's Encyclopedia.

Mee concludes that the self-inflicted almost total annihilation of lemmings is "sad and terrible, but if the dismal exodus did not occur lemmings would long ago have eaten Europe bare." This means that Mee believed that lemmings kill themselves out of an instinctual drive to preserve Europe at the expense of killing themselves, and everyone reading along at home said, "Yeah, that sounds right."

Still, Mee's pointless nerd book and all the myths therein would have faded into obscurity, if it wasn't for Walt Disney's 1958 White Wilderness documentary which captured lemming suicide on film for the first time.

And, for the few kids out there who aren't into encyclopedias or nature documentaries wherein cute rodents kill themselves, game designer Psygnosis spread the myth even further, with Lemmings, an incredibly addictive video game where the player had to save the adorably stupid green-haired protagonists from certain death. Thankfully, the game was recently ported to the PS3 keeping the lie alive for another generation at the very least.

Why It's Not True:

Lemmings are good at two things: eating and reproducing. A female lemming is capable of birthing 80 baby lemmings a year, a staggering number that most of them reach because when you're a lemming you've got nothing else to do.

The end result of a bunch of hungry lemmings with their sex organs set to "Overdrive" is what we call a "population problem." When this happens, the lemmings empty their surroundings of all possible food and have to go search for more, out in the world. Now you've gone from too many lemmings in a lemming habitat to too many starving lemmings frantically running around in unfamiliar territory.

As you would expect, panic sets in and they make rash decisions. Sometimes this means absentmindedly falling off a cliff or being accidentally bumped into a river by one of the other hundreds of lemmings. It's not mass suicide. Think about it. If that was the case, there wouldn't be any more lemmings. A creature that's instinctively driven to kill itself isn't designed for longevity; it's as simple as that.

As for the "groundbreaking nature documentary" White Wilderness, it turns out that it's total scam. The creators of the film simply grabbed up about a dozen lemmings and sent them to Canada. The film assured us that we were seeing an entire lemming migration when, in reality, they were filming the same handful of lemmings over and over again.

So how do you make 12 of the same lemmings running around into family friendly entertainment? Well, if you're Disney, you toss the lemmings off a cliff and tell your audience it was a suicide. That. Happened. The Academy of Motion Picture Arts and Science was so outraged that they gave White Wilderness an Oscar for Best Documentary.



Durrell's Easter Fest

Easter Sunday, 4th April, 10.00am - 4.00pm

Hunt for a Nintendo Wii, Wii. ********* build a den to win a Playstation 3...**Egg-cellent!**



co-operative

MYMEMORY.COM

durrell wildlife conservation trust durrell.org





for everything 'baby' in Jersey



A yummy day out

Don't forget The BabyBarn Family Show 2010 will be taking place at the RJA in Trinity on Saturday 8th and Sunday 9th May 2010. Check out www.babybarn.je/show for all the latest Show news and to buy your tickets online in advance to avoid queuing.

Yummyyummy....

There are heaps of fantastic restaurants and cafes all over the island but are any of them really baby friendly? We thought we would put some to the test and tell you about our favourite places to take little ones...

El Tico, St Ouen's Bay

If you fancy a treat, hit the beach! The children's menu is really good and the staff are particularly lovely. With the buzzy atmosphere your children will be entertained and you'll be happy with the great high chairs and changing facilities.

Crab Shack, St Brelade's Bay

We love the Crab Shack. Great food choices and perfectly located in St Brelade's Bay for a play on the beach after a yummy feast. The facilities are also brilliant with plenty of high chairs and a pull down changing mat.

Pizza Express - West

Fab kiddies' menu and they even have Plum Organic baby food if you are taking your tiny tot out for tea. It's easy to entertain kids on the beach before food arrives and it's yummy every time. We particularly love the Bambinoccinos!

Feast in Gorey

If your little ones are well behaved and you fancy a special meal then Feast at Gorey is perfect. Wonderful atmosphere, staff and facilities in a stunning location.

Ransoms Tea Room

mummies and daddies happy for hours!

Worth a mention...

Stanleys Tea Room at Holme Grown The Watersplash, St Ouen's Bay Colleen's Cafe, Greve de Lecq Big Verns, St Ouen's Bay Bay Tree Restaurant, St Peter's Garden Centre

Fab play area and cakes that will keep the



Mother's Day

Don't forget Mother's Day on Sunday 14th March 2010. It's time to spoil all the fab mums out there and let's also treat the other wonderful women in our babies lives. grannies, special aunties and friends who do so much to help!

Check out www.babybarn.je for great gift ideas.



Sitting pretty

Our favourite highchair is the TrippTrapp highchair from Stokke. It is pricey, but their claim is that it is the only chair your child will ever need. It enables your child to eat at the family table and also encourages the best posture through its adjustable seating position. Jamie Oliver loves them too and has just stocked his latest chain of Italian restaurants with them for his younger clients!

monkeys

Stimulate their senses

If you feel like you have tickled your baby's taste buds but want to get their other senses going too sign up to a Baby Sensory Class. New to Jersey, these classes are for babies from birth to thirteen months. The classes will stimulate your baby's brain by encouraging him to learn using music, song, massage, signing and play. For more information contact Jo-Anne Rentsch on 625164 or email jersey@ babysensory.co.uk

Wipe it up

Once the tummies are full, it's time for the clean up! We love the Clearly Herbal Wipes available at Mothercare. They contain Aloe Vera and Tea Tree Oil and are alcohol and lanolin-free so are gentle and kind to our little one's skin whilst being tough enough to get even the sauciest spaghetti off their cheeks!

Yummy Mummy Week

Celebrate Yummy Mummy Week (6th - 14th March) and help CLIC Sargent raise £300,000 to support children with cancer. Choose from one of five fabulous ways to get involved 1. Eat Yummy, 2. Dress Yummy, 3. Feel Yummy, 4. Party Yummy, 5. Go Yummy! Go to www.yummymummy.org.uk to find out more

Dance it off!

If your toddler is looking to use up some energy why not try a term at Boogie Babies. The class is an introduction to dance for little ones (1 to 3 years). There are mid-week and weekend sessions available and it's great fun! For more information please contact Jennifer on 07797 811349

Discovery Days with Jersey Heritage

Discover fairy tales, sea creatures, soldiers, space or even become an explorer hunting for dinosaur bones. Discovery Days are aimed from Reception to Year 6, they are an interactive, fun and family friendly way of exploring Jersey's past.





Life on the beach Find out all about beaches, what lives on the beach, how we use the beach and why beaches are important to us. Discovery day at Lewis Tower, St Ouen Saturday 1 May, 10am to 4pm





Discovery day at the Maritime Museum Saturday 6 March, 10am to 4pm

facts about castles. Take part in your very own quest and design your family seal. Discovery day at Mont Orgueil Castle Saturday 3 July, Reach for the stars 10am to 4pm Discover the wonders of stars and space and learn about the science of the universe. Have a go at making your own planet and stars and explore the



Look out for dinosaurs Become an explorer and find some buried bones. Discover more about dinosaurs and fossils and what they tell you about history. Take the Dinosaur trail and have a go at making your own dinosaur. Discovery day at La Hougue Bie Wednesday 28 July, 10am to 4pm



A bit of Midsummer madness The days are at their longest and now is the time when ancient people gathered to celebrate the sun. Discover why the Passage Grave aligns itself with the sun on each equinox and why the seasons were important to our ancestors. Discovery day at Hamptonne Saturday 5 June, 10am to 4pm



Down on the farm Come and discover some of the traditions about farming. Learn all about the people that worked there, the different types of farms and all the animals that live there. Discovery day at Hamptonne Wednesday 14 April, 10am to 4pm



David and Anne Crossland All children under 6 go free

gallery Jersey's Style Magazine

Shiver me timbers.



RBC Wealth Management raise £500 for RNLI SOS Day

Staff at RBC Wealth Management raised £500 for RNLI Jersey on Friday by rowing over 48 kilometres in a virtual boat race.

24 staff took part in the challenge and the company donated £10 for every kilometre rowed. The company's donations committee agreed to round the sum up to £500. The challenge was arranged to coincide with the RNLI SOS Day.

The staff involved rowed in their office for ten minutes at a time from 12 until 2 pm

with the help of rowing machines kindly donated by Good Health. The money will be added to the additional funds raised from a nautically-themed dress down day.

Chris Blampied, Managing Director for Royal Bank of Canada (Channel Islands) Limited and Head of Banking, British Isles, said: 'The RNLI plays a vital role for all islanders and we are proud to support the organisation. There was a great response to the rowing challenge and the team did a fantastic job rowing an impressive distance.'

Employees at Ernst & Young have raised a significant amount of money helping to contribute to the relief efforts in Haiti.

In the wake of the earthquake, the accountants turned chefs decided to set up their very own soup kitchen and spent every lunchtime for a week preparing and selling a variety of treats to help raise as much money as possible.

Across the Channel Islands staff raised over £1,000 and as part of the firms matched funding scheme this has been doubled, donating a total of £2,000 to the appeal.

A selection of soups, cakes and cooked meals were sold over five days and thanks to the firm's great cultural diversity, with over 20 nationalities making up their team of 122 employees in Jersey, there were a variety of authentic dishes on offer each day.

Danielle Collins, marketing and business development manager said; "The soup kitchen has been a fantastic way for the team to come together in a joint effort to help raise funds for Haiti and we're all so pleased with the total

"Touched by the news stories and television footage, the firm came up with the idea of a soup kitchen and everyone has generously contributed, whether buying, baking or both. It's something we have done before and it's always really popular. We were selling out daily, with staff even reserving their dishes ahead of time."

St Michael's School:

Where are they now?

This year, St Michael's School is celebrating its 60th anniversary. In celebration of this milestone, Gallery has tracked down a handful of the school's former pupils. Over the next few months, we'll be asking them what they're up to now and what their memories are of the school...

School Report

Name:

Senator Alan Maclean When at school: 1969 - 1976 What are you doing now?

I entered local politics as a Deputy for St Helier No2 in 2005 and was re-elected as a Senator in 2008. I am currently Minister for Economic Development. An interesting time to have responsibility for the local economy! What do you remember most about your time at St Michael's? It was a genuinely happy time and I still have close friends who I met when I was at St Michael's I remember the boarding unit when it was run by Freddie Cooper. It was more like a hotel in many respects, although the daily early morning 'dip' in a coldish bath was not much fun! There was a tremendous 'family' atmosphere and even today there are two teachers - I won't name them although they haven't changed much - who taught me and are still going strong! There was a healthy amount of discipline, although I suspect some of it might not be acceptable in today's world. I recall, for example, having a swift couple of smacks on the bottom with a trainer for damaging some school property - I didn't do it again! The sport, wide range of activities and school trips to places like St Jacut camping and Courchevel skiing were memorable.

Seeing as it's a landmark in its history, St Michael's is trying to make contact with as many former pupils as possible, and is planning on hosting an anniversary reception for alumni in June. So, if you went to St Michael's, why not get back in touch with the school, old friends and other former pupils.

Contact the school direct at office@stmichaels.je, sign up to the official Facebook page or follow the school on Twitter, at

www.twitter.com/ stmichaelsprep







Guatemalan Fundraising Expedition a Peak Success for Le Tournoi

hree committee members from the local sporting charity, Le Tournoi, sponsored by Investec, have recently returned from a weeklong fundraising expedition in Guatemala where they climbed three active volcanoes in three days.

Michael Fitzgerald, John Hanley and Andy Le Seelleur, spent eight days in Central America scaling volcanoes Pacaya, Acetenango and Fuego and also visiting the school where five primary school children are funded from poverty into education by Le Tournoi.

Le Tournoi Vice Chairman, John Hanley, said, "Le Tournoi has sponsored these children for five years through a partnership with UK charity Education for the Children Foundation (EFTC) and when the chance arose to raise funds and see where our annual grant is going, we simply couldn't refuse."

The 11-strong group was accompanied by four professional guides and three armed security guards, which were essential personnel due to the high risk of encountering bandits on any one of the peaks. The British Ambassador to Guatemala also joined the hike on the second day and demonstrated her support for the charity by pledging to host a fundraising ball at the embassy in April. The three men also handed out over forty soccer strips that had been collected during the Make Kit Happen Appeal, which encouraged parents and children to donate their unwanted sports kit to be used by the children of Guatemala. Andy Le Seelleur said, "It was a magical moment when all forty children got together for a photo and we could see the happiness Jersey youngsters had created by this simple gesture. One child thanked us and told us that none of them had ever received such a great gift, which was really quite moving."

There are now plans to open up the Volcano Challenge to willing volunteers and anyone who is interested in learning more about taking part in early 2011 is asked to contact Andy Le Seelleur on 07797 758338 or by emailing admin@letournoi.org.

EFTC was founded six years ago to save a small Guatemalan school from closure. Since then the pupil numbers supported by EFTC has blossomed to a massive 427, from pre-school to university, and an additional 33 kids have been re-housed or taken into their care.



Building A Brighter Future In Rwanda

Pupils at Muko Middle School in Bugarama, Rwanda invite YOU to come and meet them and help them grow their school. In the autumn of 2010, a team from Jersey will spend four weeks at the school, helping to build classrooms to accommodate the huge numbers of children moving on from primary to secondary education. Situated on the shores of the stunningly beautiful Lake Kivu, Muko School is being supported by UK-registered charity RSVP, set up by Rwandan couple Simon and Jane Mbarushimana and run entirely by volunteers. This project to Muko School is being organised by HANDS AROUND THE WORLD, a UK-based charity founded and headed by Jerseyman David Steiner, and now including a Jersey branch. Dr Steiner first came into contact with RSVP in early 2009, and last autumn he went to Rwanda to meet pupils and teachers at the school. While the project has a building focus, it is about much more than that. It is also an opportunity to get to know the community and forge long-lasting links and friendships. HANDS AROUND THE WORLD is looking for enthusiastic, committed people to join the team and bring their motto - 'Giving a hand, not a handout' - to life. Whether male or female, young or mature, with or without building skills, Muko School would love to welcome vou.

For more information and an application form, please contact Joanna at HANDS AROUND THE WORLD on 01600 740317 or joanna@ hatw.org.uk . For details, please contact Mike Haden, who will be leading the group, on 07797 787149 or mikehaden2@hotmail.com.





Baby X part 2 1/2 the smell of fear

y God, I'm tired. So very, very tired. Baby X has recently decided that he doesn't like sleeping for more than a couple of hours at a time, and every time he wakes up he decides after about ten seconds that his life would be much much better if only his mummy or daddy were to pick him up and cuddle him. So he screams until this happens.

Sometimes he screams so much that his little face goes bright red and his eyes scrunch up - this is especially rewarding as it can take him quite a while before he opens his eyes and realises that he has in fact been picked up and everything is OK with the world again, during which time your ear has been pummelled with the small pink noisemaking equivalent of a jumbo jet engine and your vision has started to blur. Seduced by adverts in the avalanche of baby catalogues that have arrived through our letterbox, we have bought a baby seat that swings, a baby seat that bounces, and a baby seat that vibrates. Each of them is guaranteed to soothe your baby into a happy snoozy state. None of them work.

Of course, whenever anyone comes to visit he is as good as gold, looking unbelievably cute and alert. So much so that we have now had over eighty – EIGHTY – pieces of clothing and toys bought for us by people who have fallen for the whole temporary cuteness thing. His wardrobe is completely full, which is a good thing seeing as the

amount of vomit he produces necessitates an average of four outfit changes a day.

He can also poo so violently that it blows back up the sides of the nappy and escapes through the buttonholes in his clothes. This surprises him so much that he sometimes stops screaming and looks genuinely astonished at the sheer horror of the mess he has created.

Feeling brave, we decided a couple of weeks ago to try and leave him with the in-laws for an evening while we went to a party. It was the first time we had been out for months, so naturally we dropped the baby outside his grandparents' front door with a bag full of nappies and milk and a note saying:

'Baby Instructions:

Just add milk.

Hand wash.

Do not tumble dry.'

We rang the doorbell and drove away as fast as possible (and thankfully, it turned out that they weren't on holiday that week.) Five mojitos later, we had almost forgotten that we had a baby and were starting to relax when we received a text along the lines of 'Pls clect bby. Sfa ruind. Poo evrywhr.' We haven't really been out since, although I'm planning a similar 'treat' for the other grandparents soon.

Apart from that, people keep asking me if my life has changed - the answer is yes, in that every single conversation I seem to have contains the word 'baby' at least three times and the word 'tired' at least twice. And I can now change a nappy while in a state of such zombification that technically I'm still asleep. I don't feel much more responsible, unless by 'responsible' you mean 'worried that baby might die and it'll be my fault', in which case I'm all about the responsibility.

In the meantime, I'm working on my new invention - the baby volume control (based on one of those electric dog collar things) which will surely make me a billionaire once I've persuaded the States to let me test it on actual babies. Although even that carefree attitude to child welfare would put me a rung or two above Melissa Smith-Means from Alabama, who was caught on film not only taking her child to the shops on a leash, but actively using it to drag the prostrate kid along the floor by the neck after it threw a tantrum. Apparently upon being arrested, she told the police: "My young 'un loves being dragged around on a leash. It's how I was brought up", thus giving a clear if not exactly heartwarming insight into family life in certain Southern US states. Having said that, it's given me an awesome new idea for a slogan for a baby t-shirt: "My parents wanted a puppy but didn't have a big enough garden". I'll see if I can persuade De Gruchy's to sell it...



EYE SPY

The Restaurant Reviewer



ara* sighed and pushed the menu to one side. Another hard day, sampling the best Jersey's chefs have to offer. Exhausting. And to think people say she has the best job in the world. They think it's just free food and a chance to sit at the island's best restaurant tables. If only they knew.

For a start, there's all the relentless fine dining. Does anyone realise how many circuits she has to do in the gym to work it all off? She's risked life and limb for the restaurant cause in Jersey – take that canapé she choked on at one restaurant launch last year, if it hadn't been for the swift Heimlich from the quick-thinking Maître D', that prawn dumpling would have been her last. It's a dangerous job being a restaurant reviewer, she can tell you.

'People just don't understand how hard it is to eat, have a critical opinion about what you're eating, and then manage to write it down without being noticed', Zara tells anyone who will listen. It's not such a dream job after all. Zara thinks the best job is not being a restaurant reviewer, but being a restaurant reviewer's guest. They don't have to hide a notebook under the table or search for new ways to say the food was great. They just have to turn up, eat, and come up with the odd printable quote every now and again. Zara's discovered she's very popular since she turned restaurant critic. Everyone wants to come with her to try the new Suma's menu or the 7-course tasting menu at Tassili. The best ones know they have to be prepared to meekly order whatever Zara tells them to, and have quiet voices. She can't risk anyone else blowing her cover like one notable date with a foghorn of a voice who broadcast to the whole restaurant 'So when's this review coming out then?'. That was him off her list of lunch dates.

To preserve her anonymity – Jersey's a small place after all – Zara has a whole array of disguises; wigs in a range of colours, glasses, and a couple of outré

Identifying Features: A carefully honed ability to spoon forkfuls into the mouth whilst taking notes with the other hand. **Distinctive Markings:** A notebook, and an array of disguises.

Natural Enemies: Waiters that hover and ask her what she's writing and any other restaurant reviewers. Especially ones with different opinions. **Mating Call:** "Share the assiette of min

Mating Call: "Share the assiette of minidesserts?"

hats that pull down low over the eyes. She's even pretended to be pregnant a couple of times – although the tottering heels and the couple of glasses of Château-Lafitte she insisted on trying may have given her away. But everyone's a critic these days though, and if there's one thing that Zara hates, it's a budding restaurant reviewer with a different opinion to hers. She always points them in the direction of Tripadvisor and My Favourite Jersey. No deadines, no demanding editors, 'and no spell check' she adds when she's feeling particularly bitchy.

She's used to commenting on her food, and can't stop herself when her friends are cooking for her. 'Good punchy flavours – not sure exactly of what though', or 'tastes just like a meal I had on an Air India flight once...' were a few of her more memorable quotes. She's not invited out to supper much anymore. But it doesn't matter. With a new restaurant opening every few weeks and new menus to review, Zara's hardly desperate for a 'home-cooked' lasagne...

But her life changed when she got an iPhone for Christmas. There's GPS to make sure she doesn't get lost in the Green Lanes, the online thesaurus comes up with 101 different ways of saying 'tasty', and she can Google the chef to make sure he really did work at the Fat Duck. And better than anything – it's got a dictation app so she can talk into it instead of taking notes. Just don't mention the time it accidentally fell into a Hungarian Goulash...

*Some names have been changed in this article. But not this one.

Editor's Disclaimer: The characters, incidents and names portrayed in this article are entirely fictitious, and any similarity to the name, character and history of any person, living or dead, is entirely coincidental. Some of the characters may have certain traits and/or mannerisms that may seem to suggest actual persons you know or have seen down the pub, but Gallery Magazine makes no claims that these traits exist at all or in this combination in any actual person.

A taste of India

23 year old local graduate, Marie-Anne Mezec, is currently in India enrolling in a six week work placement at the Indian Angel Network Headquarters in Delhi as part of the Jersey International Graduate Internship Programme, an inaugural work placement under the umbrella of an innovative and exciting new pilot scheme being facilitated by Jersey Enterprise.

16/01/10: A new continent please Carol

I'm sitting under a tree in a quiet spot happy as a clam. Not really over my jet lag but it is sunny and I've found a shop to buy a phone sim card. I'm watching some stripy squirrelly things running around. There is a man across from me with a rifle but nobody seems concerned. Already I am getting used to the staring. A little girl runs up as I'm writing this and puts her hand on mine. I'm really not too sure what to do. "Um, hello". She says "Haa-lo" but makes no move to go anywhere until her father comes and retrieves her. I get the feeling this will not be the strangest thing that happens to me but the sun is shining and everything is lovely.

18/01/10: Marie-Anne meets IAN

Today is the first day of my new internship at the Indian Angels Network (IAN) - the largest angel investor network in India. When the driver turns up he leaps out of the car to open the door for me and again when we arrive. I'm not very good at letting him, I just can't get used to it. I meet Padmaja Ruparel, President of the IAN. She is lovely, extremely friendly and keen to make sure I'm alright. The office is both similar and totally different from a Jersey one. I will have to check but I think that it is fairly representative of a typical Indian office. There is a man who makes the tea and lays the table for lunch. The tea is bought to the desk on a tray; it consists of a cup of hot water, a tea bag and warm milk. The tea bag is Tetley's which we have at home. I don't know if it's the water, or the warm milk, or the fact the water is hot not boiling but all in all it tastes nothing like at home, it's

nice but in a different way.

22/01/10: Working hard to make a living

Well it is Friday and it has been a long and interesting week. I found out the reason behind the reliance on laptops and the absence of many desktop Power cuts. Power cuts are

computers. Power cuts. Power cuts are a mere annoyance when trying to watch the Christmas special of the Vicar of Dibley but without a laptop battery to take over they would be the cause of much lost work. At work I have been mystified by the smell of roses, I thought that someone was wearing a really nice perfume. Rose by Paul Smith? Valentino Rock and Rose? I discovered what it was today. What I took to be a bowl of dried flowers is in fact a bowl of water with rose flowers floating in it. It is placed in front

of a figure of Ganesh, the Hindu god that most Westerners would recognise; he has an elephant head, the consequence of losing his own at a young age and some quick surgery by his father.



Today, the head of the Angel network where I am working took me out for dinner. We went to the Regency Hyatt - a really very nice hotel. There were half a dozen men to check the car on the way in. I suppose with what happened in Mumbai a couple of years ago and this close to Republic Day they are not taking any chances. There was a man who came to open the car door. I have noticed a lot of metal detectors around Delhi. It was a buffet type thing but like no buffet I've ever been to. It was really very swish. Water feature? Check. Someone to carry the plates? Check. I had a lovely starter of gravadlax with caper berries, a few king prawns, some chaat, some hummus and some pita bread.

31/01/10 : The weekend

I am settling in and things are not as new or as strange as they were at first. Friday night it was my flatmate Annie's birthday and a trip out was in order. It was a huge amount of fun. I have work on Saturday mornings so no overindulging for me and I only had one cocktail. I woke up very tired from the late night before. I rushed from the flat to find an auto hoping to find one who would charge something resembling a reasonable price. I should be so lucky but once located I make it to work on time. Today I am researching the alternative investment market. Everything written comprises of at least 100 pages, reading from a computer screen does not make me any less sleepy. But it is interesting stuff none the less.

06/02/10 : Back to School

Today I went to an Indian university with Padmaja where she is speaking to the students there. It is a university that specialises in business. There are two other speakers; a



Raji Kumar is very interesting and I'm sure if I knew more about technology I would be very excited. He was one of the people behind Bluetooth. He tells us why it was given such a funny name. The talks are really very interesting the subject is entrepreneurship. It is really very motivating and leaves me wanting to start a business of my own.

The students are all dressed very smartly in blue trouser suits, much smarter than my uni day outfits of hoodies and jeans. I like the idea - means there is less to think about in the morning! Afterwards we meet an entrepreneur who is looking for angel funding, it is great to see how the pitch goes.

10/02/2010 : Sunday bloomin' Sunday

I went again to Lajpat Nagar market on Sunday. I have decided I need some flip-flops as my trainers are boiling. I look around for ages. I spot a man selling empty bottles. Apparently it's a bit of a status symbol to serve fancy wine or whisky, as with anywhere I guess, but as the fancy stuff is expensive - what to do? Answer: serve cheap stuff in fancy bottles - problem solved. I find some lovely flip-flops. They are leather with green and purple embroidery. I ask for my size but he only has yellow and pink ones in my size. I don't like them. I say don't you have green and purple? 'You want green and purple?, I make you green and purple' Oh no! Is that a threat? I just wanted some lovely flip flops. He is thrown a pen and before my eyes the flops are coloured in. It's very cool. My powers of deduction lead me to believe it must have been a blue pen. All that remains is to go home and make some dinner.

Get the latest updates from Marie-Anne on her blog:

http://beanindelhi.wordpress.com/



The International Graduate Internship programme aims to support and strengthen the Jersey Economic Development Department's ongoing business links with India; as well as the existing partnership with the Indian Angel Network which was formed in 2008. The initiative enables the Island to pull on expertise from another part of the world, to assist with the objective of expanding local business skills and diversifying the economy. Local graduates or businesses that are interested in the Jersey International Graduate Internship Programme are invited to contact Jersey Enterprise on 448140 or email enterprise@gov.je.

Shape up for spring

Want to lose a few pounds, get fighting fit or train for that 10k? There are no excuses now that all the latest gym gear can be delivered to you at home by Ship2me. It's time to wave goodbye to those love handles and say hello to the new you.

All you need for that new you from retailers that don't deliver to the Channel Islands. Register free at ship2me.co.uk





Bremshey Vibration Plate Control £799.00 fitness-superstore.co.uk



Nike Posse 'Yoga Was Here' T-shirt £16.00 debenhams.com



Asics Gel Kayano 16 **Running Shoes** johnlewis.com

gallery Jersey's STYLE MAGAZINE

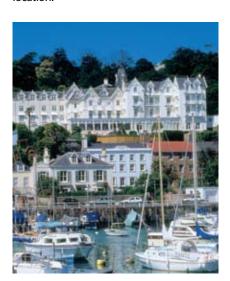
The Perfect Match

ou've met the perfect partner and after a romantic Valentine's Day, the big question is just waiting to be popped. But have you thought about the perfect wedding venue?

Many brides already have an idea of where they would like the ceremony and reception to take place, even before the proposal. However, a growing guest list, time of year and expanding budgets often mean the first choice has to be re-thought and in Jersey it's often too much choice of wedding venues rather than a lack of that makes for difficult decisions.

To help with the decision making, the Dolan Hotel group offer three superb and contrasting solutions to finding that venue. All three of the Dolan Hotels are located on the south west coast of the island and each offers superb and uninterrupted views from their restaurants.

For 4 star luxury with views over the yachting harbour of St Aubin's the Somerville Hotel offers wedding lunches all year round and evening functions available off season. If a relaxed lunch right on the beach is more your style, the Golden Sands Hotel, in St Brelade's Bay would be an ideal choice. Whereas for a summer, all-day event with dancing as the sun sets over St Aubin's Bay, the Hotel Cristina doesn't fail to impress with its floor to ceiling windows offering spectacular views. Both the Somerville and Cristina Hotels are also licensed for wedding ceremonies, so the entire wedding day can be spent in one location.





top tips

Work out how many people are attending your wedding, not forgetting to take into consideration extra evening guests. This will eliminate certain venues that are too big or too small.

What type of wedding service are you having - a church or civil? If it's civil, do you want the ceremony at the same venue as the reception or separate?

Visit all venues on your shortlist- even if you fall in love with the first one that you visit, their may be others that are just as nice but more practical for your needs.

Below are five top tips from the Somerville Hotel's Wedding Coordinator on how to find your perfect venue:

Take a notepad, pen and camera to each show round. Photograph anything which makes the venue stand out as well as anything that may be a problem. These will help, alongside your notes, when you come to compare venues once your home.

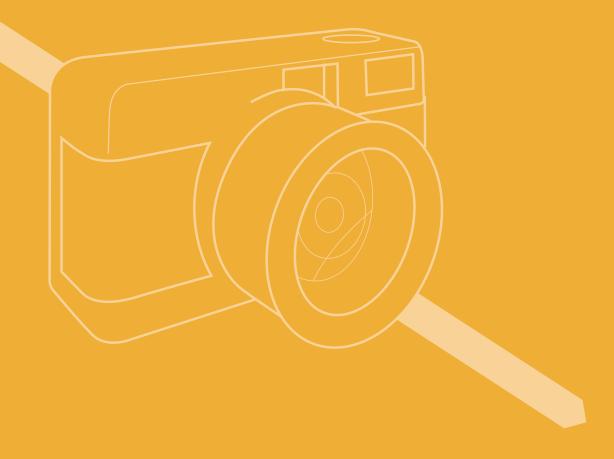
Take a menu and drinks pack from each venue for a guideline price. If you find a venue that's out of your budget, ask if they can cater to it. Out of the summer season some venues maybe willing to do this (within reason!)

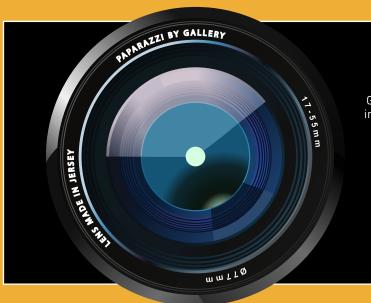


If you would more information on the above hotels please contact the following numbers:

Somerville Hotel: 741226 | Hotel Cristina: 758024 | Golden Sands Hotel: 741241 Or Visit: www.dolanhotels.com/weddings

EVENTS





If you would like a professional photographer to cover your event or party, get in touch.

Gallery's paparazzi can attend your event, provide you with all images on CD for your use and also promote your event online

and in Gallery, all for £195. Call Ceri on 811100 or email paparazzi@gallerymagazine.co.uk



JRCA Celebration Event The Jersey Rugby Club: 11/02/10





An unprecedented number of young Jersey

rugby players have been selected to play

at county level with Hampshire for the













their players and celebrated their hard work with this 'Hampshire Honours' reception which was held at the Club House.

Suma's Revamp Launch Evening: 27/01/10











Guests were treated to a selection of wines and dishes from the new menu which showcases some of Jersey's finest local produce. The bright new restaurant interior was full with over 40 guests on

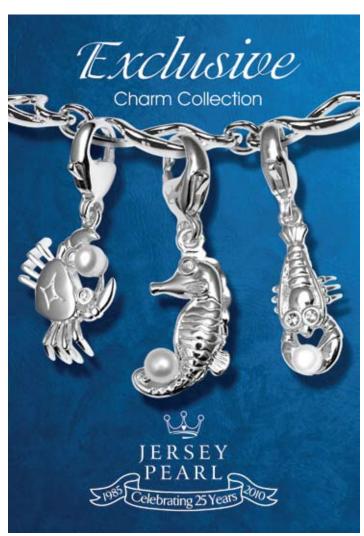


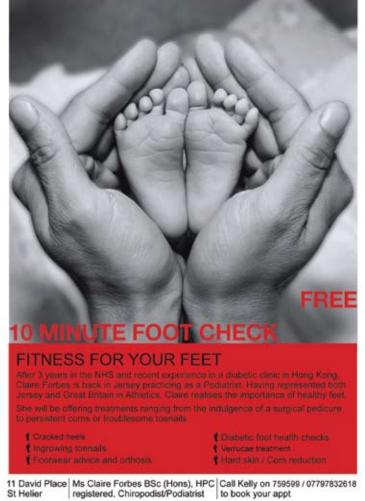


this fabulous evening of delicious dining. Drinks were flowing and the specially selected 3-course taster menu included line-caught Jersey sea bass, which was greatly enjoyed by the guests.

paparazzi@gallerymagazine.co.uk







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Valentine Lingerie Party All That Glitters: 11/02/10













The stunning wedding boutique All That Glitters, on Colomberie, threw a little party to showcase all their new stock. All the glamourous brides-to-be were

especially drawn to the gorgeous silk crystal-encrusted knickers, which can be personalised with your new name! They are also now taking bookings for VIP

lingerie parties, which include a few glasses of bubbly, cupcakes, a mini manicure and of course a chance to buy some gorgeous lingerie.

HSBC New King Street Branch Launch: 11/02/10











His Excellency the Lieutenant Governor, Lieutenant General Andrew Ridgway. officially opened the new HSBC state-ofthe-art King Street branch. Peter Keenan, Head of Branch Network for HSBC Bank plc, was the guest speaker at the reception.



In addition, as a reflection of the bank's Asian heritage and to bless the new branch, a Chinese dragon performed a fantastic traditional Lion Dance! The opening of the new store forms part of the bank's £3 million property upgrade initiative in Jersey.



Specially trained staff will also be on hand to offer guidance and independent financial advice to customers. The new branch will also open on Saturdays for those who are too busy to get to the bank during the week.

paparazzi@gallerymagazine.co.uk







Spa vouchers and ESPA gifts

make wonderful Mother's Day presents

Overnight package

Why not treat your Mum this year to a bit of R and R with our gorgeous Mother's Day package:

- · Mother's Day three course lunch in Victorias with a glass of bubbles
- Use of our award winning Spa
- Overnight accommodation in a Deluxe Park View Room
- · Full English breakfast

Mother's Day Lunch

- · Three course lunch in Victorias including a glass of bubbles
- Film in the cinema after lunch



Esplanade, St. Helier, Jersey JE2 3QA www.grandjersey.com

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Jersey International Business School Launch: 09/02/10













The school which is based at 12/13 Caledonia Place (The Weighbridge), offers specialist business and finance training, including 17 qualifications and 100 short courses. On the launch night it was officially opened by the Minister for Economic Development, Senator Alan Maclean. The School has

already seen significant support from local businesses, with 18 organisations committing to its Corporate Partnership Programme.

Professor David Jackman, non-executive Chairman of the School's Board of Directors,

commented: "The future of Jersey's economy depends on the calibre and capabilities of the individuals trained and developed in the Island. The Jersey International Business School aims to meet that need for robust, credible and comprehensive training."

Macmillan Cancer Support Event L'Horizon Hotel & Spa: 30/01/10











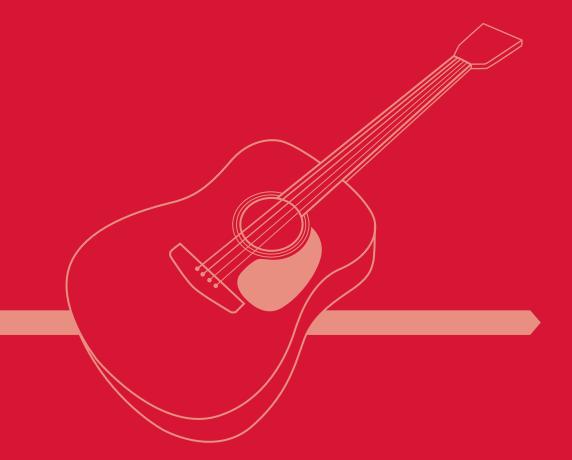


L'Horizon Hotel & Spa generously donated exclusive use of the entire hotel to Macmillan Cancer Support (Jersey) and their guests to commemorate the charity's recent new

partnership. The event was a great success raising the charity in excess of £12,000. The 200+ guests enjoyed an overnight stay in one of the hotel's luxurious bedrooms, a

black tie dinner, exclusive use of the hotel's facilities and a hearty breakfast the next morning overlooking St Brelade's Bay.

CULTURE



All the world's a stage and all the men and women merely players. Would you like them to play your roles?



Submit your one act play for the chance to have it produced and presented at the Jersey Arts Centre

Launching Monday 8th March

For more info contact the Jersey Arts Trust on 617521 or email info@jerseyartstrust.com





My Name is Ryonel Their My job is Atist The best job in the world would be Curator for a private art Collector My worst habit is not picking up after myself

If I could change one thing in my life it would be nothing life's pretty good If I had to only eat one kind of food for the rest of my life it would be .my. husbands

This is a self-portrait of myself:

In bed I wear enough to keep me warm If I could be a celebrity for a day, it would be ... Vivienne Westwood

The best time of year is Summer without a doubt

All is fair in love and war. True or false? True, but it doesn't always The best advice I've ever been given is ... kia kaha

If I could have one question answered in the world it would be

WHY have people stopped beeping their horns when going around corners in green lanes???

The 3 most important things in life are . Family . friends Lmy . Camera

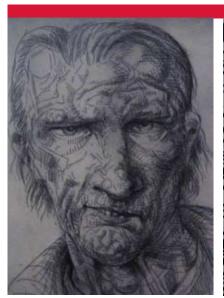
This is a picture of my dream house:

a view, no heighbours and fresh figh for dinner NICE ON



exhibition of the month

Printmaking Exhibition





rintmaking is one of the most long established yet highly regarded forms of artwork and this stunning exhibition aims to underline both of these facts.

The exhibition comprises of examples of work from both private and public collections, bringing together linoprints, etchings, lithographs and monoprints. The artwork includes some of the finest practitioners Jersey and Europe have produced such as Allen, Blampied, Howson, Richcoeur and Shearer.

This exhibition is on for a month and will greatly benefit artists and students alike as well as providing a fascinating insight into the printmaking medium to all visitors to the Berni Gallery.

Images shown here are a portrait 'Vauxhall' by Peter Howson and 'Devils in the Heather' by Charles Shearer.

- 🖫 Berni Gallery, Jersey Arts Centre
- 1st 27th March
- 700400
- www.thisisjersey/jac







Captive Memories

Hautlieu art students have been working on a collection of work to help raise awareness for the Alzheimer's Society. Artist Karen Le Roy Harris has been working with the students to create this body of work which includes, drawing, photography sculpture and costume. The students will be performing an interactive exhibition at this exciting one-off

The event is supported by Stewardship for the Welcome Centre who promote the work of the Jersey Branch of the Alzheimer's Society.

- Jersey War Tunnels
- 🖫 7.00 8.30pm, Thursday 18th March
- 700400
- Nww.contemporaryjerseyartists.com/ exhibitions/captive-memories

JERSEY OPERA HOUSE

showing this month

Jersey Academy of Dancing's production of

Alice In Wonderland

Based on the 1951 Disney film "Alice in Wonderland" and the novels "The Adventures of Alice in Wonderland" and "Through the Looking Glass' by Lewis Carroll.



Jersey Young Musician of the Year 2010 Final

The Eighteenth Final of this fiercely fought annual event, sponsored once again by PricewaterhouseCoopers and organised by the Jersey Instrumental Service, returns to the Jersey Opera House

Frankie & Johnny in the Clair de Lune

Starring International Hollywood Stars KELLY McGILLIS and ROLF SAXON. Hard-boiled waitress Frankie and cock-sure chef Johnny find themselves in bed together after a first date. Johnny is certain he has found his soul mate, but Frankie is far more cautious and less inclined to jump to conclusions. As the night unfolds, they slowly begin to reveal themselves to each other as they take tentative steps towards the start of a possible relationship in this funny and tender romantic comedy



books and named your first-born Frodo, don't miss Charles Ross' zany take on the ever-popular epic saga performed in just 3,600 seconds



The Tiger Lillies

The Tiger Lillies are the Godfathers of alternative cabaret; direct from a sell-out London

West-End run and the Edinburgh Festival, they take their show celebrating 20 years of dark and deviant theatrics on tour.



National Dance Company Wales

Ten hand-picked international dancers, two new life-enhancing dances - one evening of entertaining dance. Making their eagerly-awaited return to Jersey under their new name, the awardwinning company presents a double bill from leading figures Itzik Galili and Andonis Foniadakis



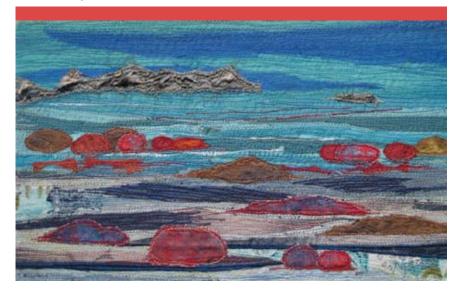
Jersey Bob's Bean Crock

An evening of Homegrown Talent

Don't forget to check out the rest of our new season - call the Box Office on 01534 511115 or go to our website www.jerseyoperahouse.co.uk

event of the month

Jersey Textile Showcase



he Jersey Textile Showcase has arrived and will feature many exciting works, including wrapping St Aubin in the longest scarf to be seen in Jersey.

If you want to get involved, then get knitting 25cm squares and pass them onto the Harbour Gallery. The wrapping will take place on Friday 12th March.

The Textile Showcase will be based at the Harbour Gallery and around St Aubin, featuring exhibitions, Gala dinners, workshops, talks and much more.

For the first time in Jersey, the Harbour Gallery will be welcoming Patricia Woods from Mulberry Silks, with her wonderful range of silk products. Also exhibiting

will be local textile artists and work from the open art competiton 'All is Revealed' as well as a series of workshops with some inspirational tutors.

The Jersey Textiles Awards 2010 sponsored by Neil and Angela Watson will be presented at the Gala Dinner.

So come along and explore this exciting showcase event kindly sponsored by Jersey Tourism.

Harbour Gallery **1** 8 - 14 March 2010

www.mnlg.com/art /harbour_gallery.php





one**to**watch: **Annetta Norris**

Annetta graduated from Contemporary Crafts at Falmouth College in 2007. Having worked as a studio assistant for various artists on her return to Jersey she has been concentrating on her own jewellery range. Her jewellery is an eclectic mix of miniatures, buttons, charms and pretty beads, all put together to create these explosions of wearable fun and colour.

"I was left a great aunt's sewing box and have had a fascination with buttons ever since. I also have an interest that borders on the obsessive with plastic toys, charms, and anything made in miniature! I always end up thinking could this go on a necklace or a bracelet?"

Nww.folksy.com/shops/AnnettaNorris

featured five



Battle of Jersey: Ste

The Death of Major Peirson (the Battle of Jersey) Limited Edition prints in support of the Major Peirson Commemoration Fund will be on display at the St Helier Town Hall and Jersey Art Centre.

🖫 Bar Gallery, Jersey Arts Centre 1 Mar > 29 Mar 🗐 700400



Three very different artists linked by family ties and a shared passion for the arts exhibit a collection of work. Francis John Le Moine, together with his daughter Anne, and sister Rosemary, are showing together for the first time. Subjects range from studies of animals, to exotic landscapes and scenes commemorating family kinship.

Whitespace Gallery, Jersey Pottery 1 28 Feb > 27 March 850850



Rod Bryans:

A selection of photography work by Rod Bryans. Rod will be showing his award-winning pictures from a recent competition organised by Jersey Museum. So pop in and get coffee and take a look at the artwork

S Cooper & Co Coffee, 57 Halkett Place 18 Feb > 20 Mar 📵 733352



Jersey Photo Club:

The Jersey Photo Club will be exhibiting a selection of work by their members in their annual exhibition. Find out more about the group by visiting this exciting exhibition. You can also find information about them on their site www.iersevphotoclub.com

🖫 Berni Gallery, Jersey Arts Centre f 29 Mar > 10 April 🗐 700400



Shop Exhibition:

Bringing culture into the town of St Helier, the old Principles' windows have become an exhibition space for local artists and a great attraction for passersby. This exciting ongoing project will continue with different artists exhibiting each month, whilst the shop

Paul Talbot ■ 07797 829293

paul@pfaconsultants.com

speakout

What is success? Karen Le Roy Harris



A conversation that seems to have been coming up of late is what constitutes being successful. It seems we all have a different take on this notion and have a different idea of what this means. For me money doesn't equal success, otherwise I'd have to change my whole lifestyle. To me an enjoyable lifestyle is being successful; being involved, being pro-active in my passion - my 'art world.' Since I've been back in the island, I've submerged myself in all things arty, I've met some wonderful people, inspirational artists and been involved in some collaborative projects. Life is good. After a recent night out I saw the other side of success the successful business person, but I couldn't help but think that they were lacking. I wasn't jealous in the slightest, quite the opposite - happy to be me and have my life. I'm sure they may have thought the same about me and perhaps thrived on the business high life - the business deals - the seemingly powerful and glamorous. But to me it all seems such a facade. For me the people that inspire me are the creatives - the ones striving to challenge people's perception, striving for their passion and continuing to battle on despite any let downs. To all my creative friends - you know who you are keep inspiring me!

THE GALLERY GALLERY DIRECTORY

Harbour Gallery

Featuring over 80 exhibiting artists, craft workers and a textile centre. The gallery also holds over 12 major exhibitions each year.

- i Daily 10.30-5.30
- Art in the Frame,
- Le Boulevard, St Aubin
- **9**743044

Westmount Studios

Studio spaces for artists working both independently and as a group. The studios give visitors the opportunity to speak to the artists whilst visiting exhibitions in the gallery.

- Westmount Road (opposite People's Park playground)
- **617521**
- www.jerseyartstrust.com

Jersey Museum

In the art gallery you will find work by Claude Cahun, a leading artist of the Surrealist movement. The link Gallery also hosts a variety of changing exhibitions.

- **i** Daily 9.30-5
- The Weighbridge
- € 633300
- www.jerseyheritage.org

Sir John Cheshire

This contemporary gallery exhibits paintings by both local and international artists. The gallery is located next to St Thomas' Church.

- i Tue-Sun 10-4, Wed 10-6.30 (Mon closed)
- St Thomas' Welcome Centre, 19 Val Plaisant, St. Helier
- **1** 767997

featured**space**



Berni Gallery

This large gallery space is an integral part of the Jersey Arts Centre. During the day the gallery receives visits from a broad section of the community.

(i) Mon - Sat 7.30 - 10.30

find us

- Jersey Arts Centre
 Phillips Street, St Helier
 700400
- www.thisisjersey/jac

Future News

This month will feature a printmaking exhibition followed by an annual photographic exhibition by the Jersey Photo Club at the end of the month.

Falle Fine Art

A gallery exhibiting both local and UK artists, in a central location in St Helier.

- (i) Tue-Sat, 10-5
- **№ 18 Hill Street, St Helier**
- **887877**
- www.fallefineart.com

Whitespace

A nice space showcasing local artists' work in one of the key tourist destinations on the island.

- (i) Daily 9-5.30
- The Jersey Pottery, Gorey
- 850850
- www.jerseypottery.com

Bar Gallery

This small exhibition space is next to Cafejac where you can have tasty food whilst you observe.

- i Mon-Sat, 7.30-10.30
- Phillips Street, St Helier
- **9 700400**

Studio 18

Established for over 30 years and specialising in 20th and 21st century art.

- i Mon-Sat, 9-5.30
- 23a Beresford Street, St Helier
- **34920**

 $\textbf{where} \ \text{they work....}$

myspace: Michelle Le Cornu



Michelle works at Westmount Studios, sharing the use of this old Parish building with a number of other artists, thanks to the Parish of St Helier and support of the Jersey Arts Trust. The industrial environment gives her great inspiration and provides appropriate background for some of her paintings. Michelle works in oils and mixed media and explores her fascination with the way a story can change as a result of repetition. She is motivated by strong feelings about the abuse of power and is currently experimenting with ideas to develop a new body of work.

floismichelle@googlemail.com
www.jerseystudionetwork.
info/westmount-studios

THE ORMSBY'S FAMILY MOTTO

One life, live it...



story of two artists, giving up financial security in order to follow their dream. Eight years ago, husband and wife team Clare and David Ormsby bought a French farm with a view to renovate it both for tourists and other artists as well as a family

When Clare and David first met in 2000 they had a whirlwind start and were engaged within 3 weeks. Clare said, "it seemed like a good idea at the time, and has done ever since."

Passing through Châteaubriant they stumbled upon their dream home - "It was exactly how David had described his perfect property on the first night we met." They spent the morning of their wedding day signing paperwork for the house and the second week of the honeymoon with Clare's parents and David's two children, clearing old hav and rotting floorboards out of the barn. Ever since, they continued to visit France working towards their dream.

In 2004 the twins - Toby and Finlay - were born and got to work as soon as they could hold a hammer. A year later Clare became very ill and David took a year off from work to look after her and the four children. "This obviously had a massive impact on the whole family both emotionally and financially and although the dream started to drift away, it never faded in terms of passion and ideas." Clare gradually got better and in 2009 they decided to do something drastic and bring the future forward. As a family they agreed to take a leap of faith and make their own luck.

David, after having worked as a civil servant for 28 years, handed his notice in, spent a day muttering "what have I done", and is now due

to finish work at the end of this month. The family plan is to move to France in 18 month's time. David is excited about being able to devote more time to his family and to being a devoted artist.

Before the big move in summer 2011, they plan to travel regularly between Jersey and France maintaining their young sons' education in Jersey whilst furthering the renovating in France. They plan to get the gîte business up and running before making the move there permanently. "It isn't a money spinner," explains Clare, "we just want to maintain a sustainable life where we can both be full time artists and spend time with our family. It's all about the type of lifestyle we want and making it happen."

This isn't an easy decision for the pair - they will be leaving the security of a steady income to start a new life somewhere different. "If we can't make it work then we will have to sell our home, but we would rather take a risk than never know what might have been" says Clare. In a time of economic recession and uncertainty it's an inspirational story to us all to see a family following their dreams.

So far they have fully restored a 4-bed longère and a charming 2-bed gîte and this summer intend to finish another 1-bed cottage (the pigsty) and put in a swimming pool. Next year they want to transform the barn into their dream home - 'Grand Designs style.' finish off the last 3-bed gîte and create an art studio. No problem - not with their positive outlook.

An artist's retreat is their next wonderful idea. They plan to create artist studios and facilities, as well as inviting artists to give workshops. Eventually at the art retreat they'd like to offer all kinds of facilities such as a kiln and filmmaking equipment. The local theatre group have already staged a play at their house and they plan to do some more. Not only will



people be able to come and take part in the artist workshops, but they can stay over in one of the gîtes in the beautiful grounds. This would make for a wonderful cultural escape and time away to concentrate on your art. I know I'm sold.

Before their big move Clare and David will be being artists as well as looking for building, decorating and landscaping work in the Island.

David's artwork is in the classical realist style mainly focusing on portraiture, figure studies and seascapes. He tends to work on a private commission basis, but in the future they would like to hold a joint exhibition.

Clare won the JJ Fox International Art prize in 2006 and has since held two solo exhibitions at the Berni Gallery (Jewelality in 2007 and Prophecies/Joy in 2009). Clare is currently working on a collection of 2D and 3D work called 'Perception' which will be exhibited at the Berni Gallery in January 2011. You can also currently see her work exhibited in Principles' windows until March 13th.

So if you're looking for a wonderful escape to a French gîte run by a couple of artists and their family, then get in touch. The gîtes will be available to rent from 2011. Take a look at the site to see the work in progress. I for one wish them every bit of success.

- **07797752021**
- david@ormsbv.com
- Nww.holidaygitesfrance.com



What a great Principle...



rt in shops is the new hip way to exhibit. As you may have already read in last month's issue, Principle's old shop windows became a temporary gallery space for local artists to exhibit their work. The first exhibiton has been and gone, but don't worry if you missed it as there's a fresh new group of artists work to give you another different flavour.

One of things I noticed when observing those passing by the shop exhibition was how many people stopped and admired the work on display; some stopped briefly, others studied intently. One things for sure is that it had an impact. When the work came down ready for the new exhibitors it briefly reverted back to the dull empty space it once was, but this to me only emphasized how important the work on show was and how it transformed the space. Luckily new life was breathed back into the space as once again new exhibitors came to hang their work. Thanks goes out to Town Manager Richard Mackenzie, Simon Crowcroft and Gaudin & Co. for helping make this happen. Exhibiting in March is another exciting mix of artists:



Lisa le Brocq: 'I am inspired by the local landscape and the interesting objects and patterns I see when walking my dogs. I find this part of the process as exciting as when I make the work.' Sketching ideas from the collected objects Lisa then experiments with the silver using traditional and experimental techniques.



Clare Ormsby: 'Ultimately my paintings are about the expression of emotional and spiritual energy and thoughts which I cannot articulate in any other way. The results are intended to be beautiful but containing hearts of darkness.' Clare welcomes both private and corporate commissions.



Virginia Colback: 'My work is about the relationship between human beings and their habitat.' Virginia's work celebrates Jersey's cultural heritage by depicting. Aesthetically she is interested in exploring the crossover between drawing and painting, playfully straddling abstraction and literalism.



Matthew Falle: 'Like any artist, I'm influenced by the world around me. In an increasingly cluttered world, I like things to be simple - sometimes the most simplest of things can be the most joyful.' One of his pieces was recently short listed for an RA exhibition.

- Principles shop windows, 28 Halkett Street
- npaul@pfaconsultants.com
- **07797 829 293**

WRITERS WE WANT YOU

New Plays Project

he Jersey Arts Trust is inviting writers to submit one-act plays to be considered for their New Plays Project. Sponsored by Spearpoint Limited and run in association with the Old Vic New Voices.

The New Plays Project is an opportunity for four writers to have their plays developed and performed on stage at a celebratory gala evening at the Jersey Arts Centre on Saturday 24th July. Through the Old Vic New Voices, the Jersey Arts Trust will be inviting four guest directors to rehearse and stage the plays within just one week using four different casts of local actors.

Tom Dingle from the Jersey Arts Trust said: "This will be a fantastic opportunity for everyone involved. As well as the directors, we'll be inviting Jersey actors who are pursuing professional careers back to the island to perform with resident actors, to showcase the theatrical talent that the island has produced. We're delighted to be able to work with the Old Vic New Voices and are very grateful to Spearpoint for making this all possible."

The Arts Trust is keen to encourage people of all ages and with different levels of past experience to enter their work. The plays should be no longer than twenty minutes and writers should bear in mind that whatever they write will need to be performed by a team of actors with no set and a very limited range of props.

A workshop has also been organised for Saturday 27th March for writers, actors and directors to work with professionals from the UK on developing new work. Places will be limited so people are encouraged to sign up soon to avoid disappointment.

For more information on the workshop or any other aspect of the New Plays Project, please contact Tom Dingle at the Jersey Arts Trust.

- Tom Dingle, Jersey Arts Trust.
- **01534 617521**
- thomas.dingle@jerseyartstrust.com



Do you want to feature in the Jersey Artist directory?

The Jersey Arts Trust is collating information for an Artists' Directory to be launched in June which will contain details of Jersey visual artists and dates of open studios in the month of June. The overall aim of the publication is to promote local artists' work and open studio events. The fee for featuring in the Artists' Directory is £50; this price includes a full colour page, a place in the launch exhibition and a page on the Studio Network website. Any artists wishing to feature in the directory please contact the Jersey Arts Trust for an application form.

- **01534 617521**
- naewyn.greggain@jerseyartstrust.com

The Monthly Upload

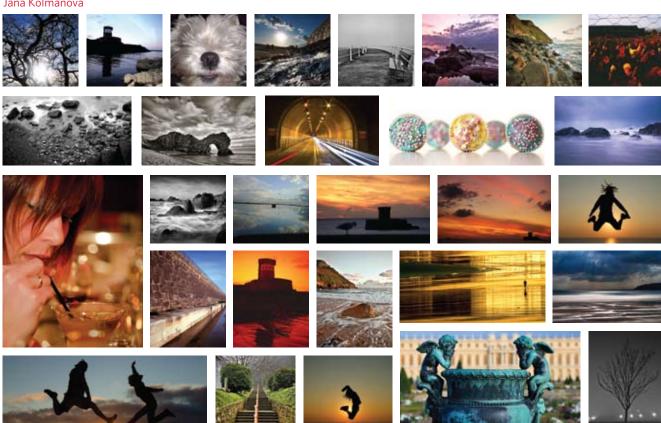
ant to win £100? All you have to do is email your entry with the subject 'upload' to: upload@gallerymagazine.co.uk

Picture Editor: Kate Bertram

Make the files nice and big though, about 4mb is a good size to aim for as a guide. We print every photo but we can't fit them ALL on the page full size unfortunately - they just wouldn't all fit!



Jana Kolmanova





Ricky Cruise

Robert Luscombe



Charlotte Pitter



Jonathan Videgrain



Sarah Parker



Monika Baster



Guillaume Duveau



Izabela Kownacki

There was a lot of debate over who should win this month with there being so many good photos to choose from but we eventually settled on Jana Kolmanova's creative jumping silhouette image. Other favourites were Sarah Parker's interesting shot of Paris and Ricky Cruise for his surreal photo of the bay.



We have been spoilt in the early part of 2010. Very, very spoilt. These New Puritans may just have produced the best album of the year with their classically infused masterpiece "Hidden". "Contra" pulled the world out of it's Vampire Weekend-less period of mourning and DJs like Hot City, Cooly G and Martyn keep on rolling out the jaw-dropping mixes. Not to mention the handful of this month's singles that seek to embed themselves into your iTunes top played playlists. Unfortunately I think it may be a little too soon for Black Eyed Peas members turning into pseudo-super heroes in stupid costumes. Oh...hey there Will.i.am.



Lady GaGa ft. Beyonce Telephone

Single - March 15th

You know, even though Lady GaGa and Beyonce have near infinite wealth, zillions of fans and access to pretty much anything they could ever want, life can't be all that fun for them. I mean, if a diva wants to dance in a club, then they should be able to without having to answer their phone, ya hear?! Fortunately Lady GaGa's telecommunications rage seems to have intensified her relentlessly catchy, electro driven choruses and Beyonce's fierce vocal contribution packs one hell of a punch.

Deadboy If U Want Me

Single - Out now

As it stands, the UK's most exciting music scene has to be the great tangle of dubstep/ funky/garage/house that seems to morph by the week into a new sub-genre. Having burst onto the scene with last year's "U Cheated", the scene's latest hot property, Deadboy returns with his second single "If U Want Me." With its steadily elevating wave of synths, maze of funky baselines and unrelenting cut up vocal samples "If U Want Me" ingrains itself into your mind making the repeat button look all the more appealing.

Local Natives

Airplanes

Single - March 1st

Last summer I saw Local Natives' first UK show in a miniscule London venue with about 100 people in the audience. That night they were armed with a handful of stunning tracks, and it was clear that they had the potential for Fleet Foxes levels of success. "Airplanes" is latest single to be released off last year's stunning debut album "Gorilla Manor" was one of the tracks played that night and its live intensity that night is most definitely translated on the record. Propelled by the vocal brilliance of Taylor Rice and Ryan Hahn, "Airplanes" is a beautiful case in point for the stripped back Americana-esque sound that Local Natives perfect.

Freddie Gibbs ft. Mike Halsted On My Own

Single - March 1st

Freddie Gibbs has been a name to watch in hiphop for a while now. Signed and then dropped by Interscope Records, hip-hop purists, desperate to curb any talk of the "death of hip-hop" point in the direction of Gibbs as a man who can kick start things once again. On "On My Own" it's easy to see why people are getting excited. The track is a masterclass is hip-hop sampling, centred around a cut up sample of uplifting brass, Gibbs' and Halsted's slick verses about toughing it out in Chicago take a grip of you, unlike the majority of mainstream hip-hop today.



Ke\$ha Blah Blah Blah

Single - March 1st

I can see it now, parents seizing up as their 12 year old daughters ask them how you put a little love in a "glovebox." It almost seems that Ke\$ha (yes that is a dollar sign, and yes it would appear her intended irony has missed the target) is amassing an army of tween/teen girls to rise up in an explosion of promiscuous rebellion. "Blah Blah Blah" seems to give these girls a pre-made comeback when their parents inevitably question what happened to their good little girl.

Steve Aoki ft. Zuper Blahq In The House

Single - March 8th

Boys Noize, Crookers, MSTRKRFT, these are some of the artists the mysterious Zuper Blahq (who may or may not be in the Black Eyed Peas) name-checks on Steve Aoki's "In The House". It would probably have been better off keeping quiet as anyone who then goes onto listen to any of those artists will then see how limp a track "In The House" really is. The track is devoid of any sort of drop leaving us just with a quickly grating synth line and the annoying rapping of Zuper Will.i.am.

The Automatic Run & Hide

Single- March 1st

What's that coming over the hill...? No, no monster this time, merely the return of The Automatic, a band everyone was trying their best to forget ever existed. The last time The Automatic commanded any public attention was when the annoying yelping one, Pennie, was still in the band. With Pennie off to conquer new realms of screeching, the band has soldiered on to produce "Run & Hide" and in turn have made a faux-emo, power chord saturated bore fest. In all honesty, a bit of pointless screeching would probably have livened it up

50 Cent

Do You Think About Me

Single - March 22nd

"Do You Think About Me" would probably be an alright instrumental track. The beat could be worse and what I imagine (knowing 50 Cent) is a whole orchestra's worth on strings actually works guite well. But of course, Fiddy gave the track his own personal stamp. Telling the story about an obsessive ex-girlfriend, with typical humility about how he is essentially 'The Bossman". It begs the question of how long people will be willing to put up with boring stories of 50 Cent's personal live (even his fictional private life) over uninspiring beats. (Also, he quite literally counts money in the music video)



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Bradlev

With a clearly recognizable style, Sarah Jordan's sensual and sleek jewellery designs capture the essence of modern designer luxury. She's won awards galore for her designs, which echo natural shapes with a subtle elegance that makes them ideal for contemporary mummies who deserve a treat this Mother's Day.

18ct white gold and Diamond pendant F VS 0.25ct, £1,590 The Sarah Jordan collection. Available exclusively at Bradley, 13 King Street, St Helier. Tel: 724046.



brands that you won't find anywhere else in Jersey. A few of our favourites include:





Ash

This Italian footwear brand is frequently featured in glossy mags including Vogue, Cosmo and InStyle. Celebrities like Rihanna, Pixie Lott and Keira Knightley have all been snapped sporting the latest styles from this coveted collection. S/S '10 focuses on uber-cool embellishments like studs, buckles and plaited straps with neutral shades to compliment any outfit and take you from daytime to playtime.

Luxury Rebel

Designer Jean-Michel Cazabat has created his works of art for celebrities including Madonna, Gwyneth Paltrow and Jessica Alba. This season's collection flaunts funky metallics and casual canvas... the only problem will be choosing from a range of this season's most sought after colours.



Penelope & Parker

A luxury leather brand specialising in stylish, hand-crafted laptop and workwear bags. Using carefully selected, very high quality leathers and fittings these bags are the functional designer must-have that will carry you through the seasons.

Other current and up-coming collections this season include: Louise Hempleman, True Religion, Steve Madden, Rebeca Sanver, ToBe, Hunter, Scholl, Olga Berg, and Ipanema.



Sweet Pea & Willow Ever wondered what happens to the stunning TV and film outfits worn by celebrities once the cameras have stopped rolling? Well you could snap up a celebrity-worn creation for yourself if you head down to Sweet Pea & Willow, which is now stocking ex-film and tv wardrobes from some of Britain's best known stars. It's top secret so we can't tell you who might have worn the designer pieces, but word is, Jacquie's just had a delivery in from an X-tremely high-rating TV talent show...

Sweet Pea & Willow, 4-6 Hilgrove Street, St Helier. Open 1pm - 3.30pm Tues-Sat, Tel: 619191.

Here comes the sun \rightarrow

Sarda swimwear Stock up on the latest in glamourous designer beach wear from Spanish brand Sarda. You'll be the belle of the beach in their eye-catching retro designs. We love the Biarritz range - nautical-inspired designs with clever detailing. All you need to add is some sunshine....

Sarda swimwear, from £140 at Plums Lingerie, 7 Colomberie, St Helier. Tel 731302 www.plumslingerie.com

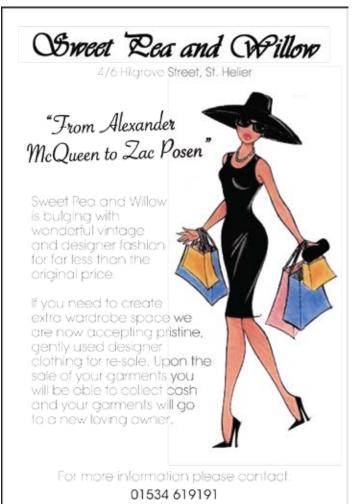








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gallery Jersey's STYLE MAGAZINE

Takemeout

Going out for dinner? Stuck for something to wear? Here's what the faces of Jersey's fashion scene picked out from their own shop rails for supper at their favourite restaurants. Go on... steal their style.





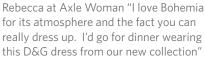












D&G dress £355, Axle Woman, Voisins.



Claire at Pebble "I'd wear this dress to Café Poste, it flatters all shapes and you can dress it up or down. Even better, because it's silk jersey it'll stretch so you can eat as much as you like!"

Arzu Karu Suzy dress, £55, Pebble Boutique, 5 Market Street, St Helier.



Cheryl at Hi-Heels & Handbags "I'd team these Ash shoes with a pair of jeans and wear them to my favourite restaurant - La Cantina - for some gorgeous Italian food".

Ash clogs £159 at Hi-Heels & Handbags, 18 Bath Street, St Helier.



Charlie at ChiChi Boutique "I just love this playsuit from Italian brand Phard. It's so much fun, it deserves to be dressed up with this paperchain necklace and taken out to supper at the Salty Dog, which I love for its great atmosphere"

Playsuit by Phard, £117. Necklace £34, ChiChi Boutique, La Neuve Route, St Aubin's.



Jana at Roulette Ladies- "I have never left Rojo's disapointed! i love the atmosphere and decor. I would wear the pink Twenty 8 Twelve dress by S. Miller and team it up with Timeless Biker boots and Gestuz Denim Jacket."

Twenty 8 Twelve By S.Miller pink dress £230



Emma at Bliss "I'd wear these out to Feast, and finish off the look with Essie nail polish in Angora."

Set leather jacket £289, Velvet vintage slub t-shirt £52, True Religion vintage Jordan jeans £335, all at Manna, West's Centre, St Helier. Essie nail polish, £8.50 at Bliss Bespoke Beauty, 49 Bath Street, St Helier

anewspin

After three years serving the island's fashionistas, Roulette Women welcomes a new ladieswear manager this season. As she takes the wheel at Roulette, Emma brings with her a new direction for the store. Always known for cutting edge designers, Roulette will be adding new lines, widening their appeal with affordable and progressive new brands. We caught up with Emma to learn about the new direction:



So Emma tell us a bit about yourself....

I have always loved everything about fashion and shopping, but only got into the retail side of things on my return from traveling 4 years ago. Since then, I have worked in Warehouse, Miss Selfridge and jumped at the opportunity to be part of the Roulette team. It is a great enjoyment of mine making people feel good about themselves by helping them choose outfits that they love. On a personal note I got married last year and have just returned from our belated honeymoon where we spent 3 weeks in New Zealand.

You're expanding the range at Roulette... what can we expect to see...

As well as our top designer labels which include McQ, Twenty8Twelve and Vivienne Westwood we will now be introducing a more affordable collection that is still very individual and unique to Roulette Women. Having just got back from our buying trip we have found an exciting new Australian label called Mink Pink and we're bringing the label Religion back to Roulette. We are continuing to stock Gestuz , a Danish brand which encompasses everything the 'Roulette woman' is about.

Whats on trend at the moment?

Nautical stripes, lace, spikes and studs, florals, checked shirts, printed tees. The list is endless but all can be found in Roulette.

Whats your pick of the season so far?

Where do I start! At the moment our Spring/Summer stock is just so tempting, but if I had to choose... one would have to be McQ and the other is Maison Scotch as this is a new brand to the island and exclusive to Roulette Women. This label is a casual, street wear range but at the same time has a sophisticated, feminine feel to its pieces which are suitable for all ages.



Hi-Heels & Handbags



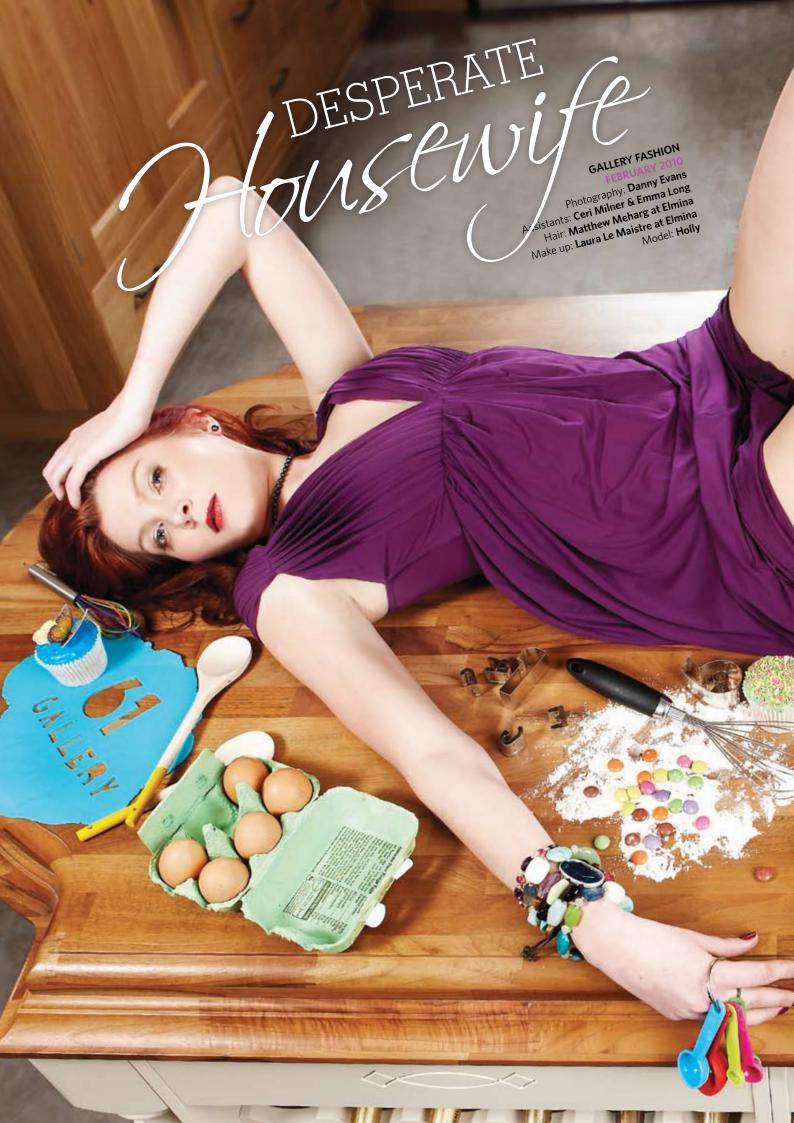
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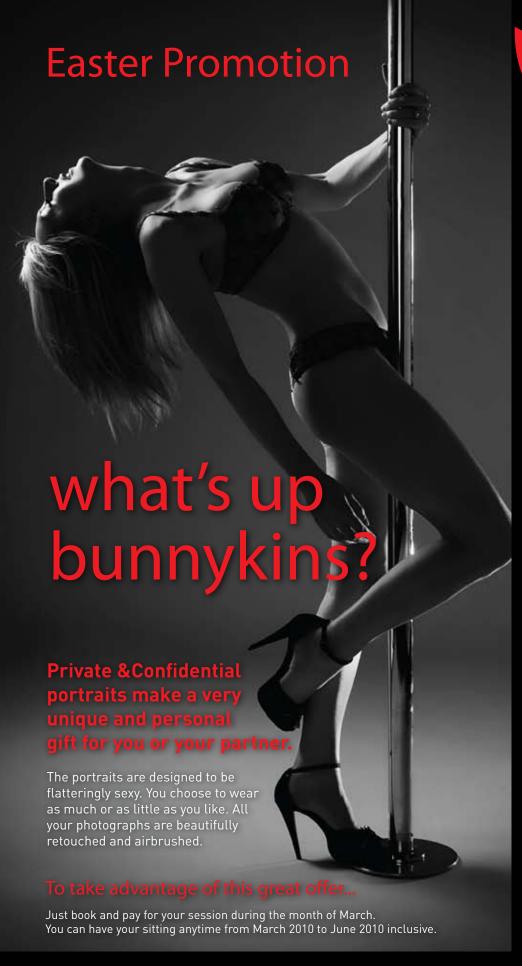












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BEAUTY



We caught up with feelunique.com Salon's new Beauty Therapist

Michelle Journeaux



Gallery: Can you solve our number one problem of the moment; horrible winter skin? Michelle: Dull, dry and tired skin is a common problem in winter months. Bitter temperatures, icy winds and indoor heating can all take its toll on our poor skin. Cold weather can strip the skin's natural moisture leaving it looking pale and lacking vitality. Here are feelunique.com's five top tips for healthy winter skin:

Water, water and more water! Drinking lots of water keeps our skin hydrated. Dehydrated skin can have the appearance of fine lines and can often be mistaken for premature ageing.

A good skincare routine at home is vital to keep your skin in top condition. Your beauty therapist can prescribe specific product suited to your needs.

A climate control cream such as Matis Climatis can provide protection against unfavorable environmental conditions.

Exfoliate. Slough away dead skin cells and impurities to restore radiance and encourage cell renewal.

Make facials part of your regular beauty routine. A facial once a month can have long term benefits for youthful skin. Visit Michelle at feelunique.com for a luxury Matis facial, prescribed to suit your individual needs.

Matis is a luxury French skincare brand with a number of celebrity followers, including Halle Berry and Jude Law



Hair Treats

Great Lengths 100% human hair extensions

Great Lengths, the world's leading 100% human hair extensions, have revolutionised the market with innovative extension systems and ethically sourced hair since 1991. They are the only company in the world to source, manufacture and process their own hair ensuring 100% traceability. Great Lengths hair extensions are now available in over 60 countries making it a truly global success, with A-list celebrities across the globe using Great Lengths extensions to create their distinct signature looks. The impressive colour spectrum features over 55 shades to choose from ranging from 17 shades of blondes to shocking pink and deep purple - there is a shade for everyone, every mood, every occasion. The various colours can be mixed strand by strand to create your exact shade.

'It is not just about making hair longer, but adding thickness and injecting colour in the finest possible way using the highest quality hair which has been sourced in a raw state, completely natural, untreated and chemical-

- David Gold, Founder of Great Lengths

They are attached with their unique Polymer Bonds (not glue) that mimic the pH in the hair, so they will not damage the hair. As they are human hair you can straighten, curl, and style as you would your own hair. Great Lengths should last for 3-5 months.

Available at Capelli Hair and Beauty at Pontac, formerly Roberts Garage Call: 840484



max effect, mimimum effort **Semi-Permanent Make-up at Les Roches Spa and Beauty**

This treatment is ideal for people who wish to forego the daily rigmarole of make-up application. Also the benefit of never having to have smudged eyeliner again is reason enough to take the plunge and book in for a consultation! The best bit about Semi-Permanent Make-up is the confidence boost it can give you.

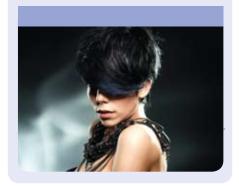
Yin Jeune's Semi-Permanent Make-up is the latest innovation in cosmetic make-up. This latest 'Fong' artistic technique provides a strong contrast between light and dark to heighten the illusion of depth, which cannot be achieved by the current Powder Effect or 3D Hairstroke eyebrow treatments.



The 'Fong' technique utilises acupuncture needles, which are far more flexible and thinner than traditional needles. This allows Yin to reconstruct and shape every eyebrow by replicating each hair at a microscopic level. The base plant extract pigmentation is enhanced with Plant Silk Proteins, Complex Carbohydrates, Vitamins E, C and B2 to produce finer colour stability. The results are realistic and natural looking.

> Yin Jeune will be holding a clinic at Les Roches Spa and Beauty once a month

Call 487856 to book your **FREE Consultation** Or visit www.fongspm.com for more information





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Where tradition and innovation gel

We are excited to announce that we are now doing the brilliant Brazilian Blow Dry & fantastic

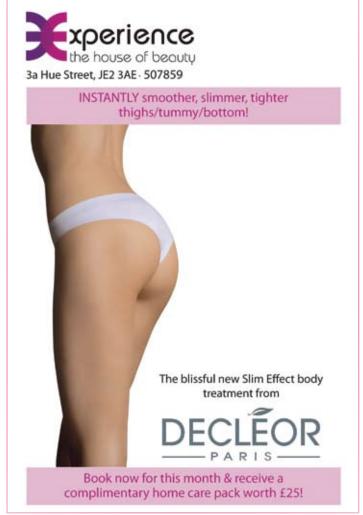
Great Songth's hair extensions!

Capelli offers the latest in innovation and styling, whilst also catering for those with a more traditional expectation.

Stockists of Wella & Tigi

Tel: 840484

At Pontac, formerly Roberts Garage. Free parking





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the much loved eight hour cream now has a best friend for us to love too. Perfect for healing extra dry winter skin. £23.00



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korres

body milk, japanese rose

rich in trace elements that awaken the epidermis with an energy boost to skin cells. £9.00

tom ford

black orchid hydrating emulsion

a sensuous way to moisturize the body. Smoothes, softens and leaves skin smelling of the luxurious black orchid scent. £29.50



body sleek hydrating lotion

this wonderful moisturiser is packed with essential fatty acids to help rejuvenate damaged skin. £29.00

espa

this is an ultra-gentle skin conditioner, rich in regenerating grape seed oil and vitamin E. £28.00



a unique sea salt bath therapy that creates an aromatic, stress-reducing mineral body soak.

£18.35

cowshed

horny cow seductive bath and massage oil

contains rose to heighten romance, patchouli to arouse desire and cinnamon to stimulate and bring warmth. £16.00

jo wood usiku organic bath oil

this is created with inspiration from a Moroccan harem. It relaxes you and lifts the spirits. £38.00

philosopy

raspberry sorbet shampoo, shower gel and bubble bath

extra rich and creamy every day formula. absolutely delicious. £12.81













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Gallery is the only Jersey magazine with a dedicated beauty section. We strive to ensure our editorial environment makes your brand look good, that's what sets us apart from other cheap magazines.

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Pre and Post Natal Treatment at The Grand Hotel Spa



This makes a really fabulous gift for mummies to be, or new mummies. Or, if you're pregnant and in need of some serious pampering - just call and book in to treat yourself, you deserve it!

he "Pre and Post Natal Treatment" made me feel like the most important mum since Mary. The experience started with a lovely back exfoliation followed by a back and neck massage, all sitting up comfortably and using a comfy pillow and footstool to support myself, so there was no pressure on my bump. The exfoliation was done with the Body Smoothing shower gel, which has rosehip seeds to gently remove dead skin and leaves the skin silky soft.

Then my legs, arms and neck were exfoliated in turn. The Espa product used smelt incredible. I have the nose of a spaniel at the moment - I mean sensitive, not wet! - and the smell was really sharp, fresh and heavenly. Then each of my limbs were smothered in moisturising oils and massaged until every inch of me felt utterly relaxed. I was then enveloped in a mix of nourishing body cream and Pink Hair and Scalp mud, which has watercress in it. It's very rich in Vitamin C and helps keep the skin soft and supple to keep the stretch marks at bav.

Next, my beauty therapist Jane wrapped me up in a special sheet made from brushed linen while she gave me an amazing scalp massage. By the time she'd finished, and unwrapped me, all the lovely oils had soaked in (using a combination of natural oils including Calendula, Jojoba and Sweet Almond oil) and I was (and still am) as soft as a baby.

Jane used oils that had no, or only very low quantities of, essential oils, so they are perfectly safe for pregnant women like me. I spent AGES in the relaxation room afterwards, tucked up under a quilt on my comfy couch, as I zoned out with the whales or dolphins they were playing. The relaxation room is heavenly, with soft lighting, moody music and lemon water and fruit teas on tap. It's impossible not to float off and consider never coming back.

I also ventured to the pool area and tried the "experience showers" which were great. Normally most areas of a spa-(like the sauna and steam room) are off-limits to pregnant women, so something a bit different that I could actually use was a bonus treat. I went through all the experiences about 3 times! The various experiences combine different water pressures and temperatures - with smells again, so the spaniel in me was very happy once more!



details

Pre and Post Natal Treatment

This total body treatment has been carefully designed for those who are expecting or have just had a baby. Taking account of all contraindications, this treatment avoids the use of essential oils and is a luxurious treat using a calendula-infused oil, pink clay mud and various nourishing creams with advanced massage techniques to safe areas. This treatment improves the tonicity and comfort of the skin and creates a sense of total relaxation

Time: 1 hour 25 minutes / Price: £80 / To book call: 288450 / Email: spa@grandjersey.com

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Food trends 2010

■ood. It's as fickle as fashion. One minute everyone's into their fusion and Goji berries, the next minute everyone's going all meat-free Monday and sustainably-sourced food. Want to find out what the next big thing is for 2010? Gallery's been on the case, trend-spotting the top food developments for this year. Coming to a restaurant near you soon.



Everyone's going back to basics - away from fine dining and back to simple, pared-down eating in a less ornate environment. Menus are de-frothed and reduced to simple and straightforward.

Doing it already... **Sumas** - relaunching with a new 'fine food, fun dining' campaign.

Surprise me

It's easy to mark yourself out as different if you have something special to offer. So restaurants are tapping into the keen-tolearn market of savvy diners by hosting special 'tasting' nights, with wine and food experts on hand to educate as you eat. It's also a great way to try out new tastes - all for the price of a set menu.

Doing it already... Feast and the Salty Dog run 'tasting nights'.

Get into the kitchen

It's all about bringing the energy of the kitchen right up to the table. We've all watched Hell's Kitchen, now watch your chefs work from the comfort of your table. Open kitchens are all the rage - El Tico, Bass & Lobster, and The Tree House all bring their chefs centre-stage, and at Bohemia's chef's table, you're right there with all the Michelin-starred action.

Doing it already... Bass & Lobster where you can watch chef and restaurant owner Roger White preparing your meal.



Use your noodle

Asian is back in a big way - and this time, it's all about the noodle - ramen, soba and pho, from bowls of basic broths to tasty tangles that include all sorts of meat and vegetables. Just remember to keep your napkin tucked in - you're probably going to get messy...

Doing it already... Blush's bowls of ramen noodles are going down a storm with working lunchers.

Catch you later, cod - make way for mackerel

Forget organic, the latest buzz-word in ethical eating is sustainable. It's not good enough for your fish just to be local and line-caught, there should be enough of them out there to ensure that you're not eating into endangered stocks.

Doing it already... **Oyster Box**, which not only names their fishermen but says 'we ensure that our fish all comes from sustainable sources'.

One size doesn't fit all

Look out for menus which make all their dishes available in small or large sizes, at small or large prices. Not only does it allow you to tailor your meal to size, and caters for smaller eaters, it also puts you, the diner, back into the driving seat. And if you really, really fancy the steak as a starter and the oysters as a main, it's all possible.

Doing it already... **El Tico** with its relaxed

Go retro

Expect 'Modern British' to be a little less modern this year, as restaurants return to 'classic' tastes and presentation. Watch out - they might even bring prawn cocktail back.. all with tongue firmly in cheek of

Doing it already... **Tassili** with its new take on old classics like the deconstructed Waldorf salad, and the venison with bubble & squeak.

It's good to share

Fine dining's getting more friendly with the addition of 'sharing plates' or tapas. Not only are they great for sharing with a bunch of your mates, they also work well for supper on a budget or just for creating a more flexible menu - like bar snacks, only better.

Doing it already... The **Crab Shack** with its 'Shackatisers'. Make up your own sharing plates with a selection of the tapas-style mini bites - they're perfect summer sharing food.

Pot lucks

This year's kitchen supper, Pot Luck dinners are when you invite your friends for supper, and everyone brings a different course. And as 'friends' mean 'free', this works out at a great recession-busting way of entertaining.

Doing it already... It could be you! But make sure you invite foodie friends to ensure your Pot Luck is all luck and no yuck.

recipecard



Andrew Baird's

Crêpe

with Jersey Dairy Vanilla Ice Cream and a warm Orange and Pomegranate sauce



What you'll need

500ml Milk Jersey Dairy Vanilla Ice Cream 4 eggs 1 Orange 165gm Plain Flour 1 Pomegranate 10 gm Jersey Dairy Butter 15 gm Jersey Dairy Butter A dash of Oil 1 tablespoon of castor sugar

What to do

The Crêpe

1.Break eggs into a bowl and beat

2.Add flour and mix into the eggs

 $3.\mbox{Melt}$ half the butter and add half the mixture, set aside the other half of the butter.

4.When the mixture is smooth slowly add the milk. Once thoroughly mixed sieve through a strainer and leave to rest.

5.Heat a frying pan until hot.

6.Add a teaspoon of oil and a little of the melted butter – this enhances the flavour.

7. Pour about a ladle full on the mix into the pan and spread thinly over the surface.

8. After a minute or two the pancake is ready to toss. Check that the colour is even and that it is not sticking before you attempt to toss.

If you are not sure, just use a palette knife and flick it over

9.Once cooked on both sides, place on a plate and stack. This will stop the pancakes from drying out as you cook more.

10. When you have cooked all the mixture, fold your assembled pancakes in half and then half again so that they look like quarters. 11. Place all folded pancakes on a warm plate.

Warm Orange and Pomegranate Sauce

1.Top and tail the orange and remove pith and skin

2. Segment Orange, remove pips. Save any juice.

3. Heat a little oil in a pan and add a tablespoon of sugar

4.Cook the mixture until lightly browned. Remove from heat and add any saved juice.

5.Bring to the boil and reduce until syrupy in consistency. Add 15gms of Jersey Dairy butter to give the sauce a shine.

6.Top each pancake with a scoop of Jersey Dairy Vanilla Ice cream then add the orange segments to the hot sauce and pour over each pancake. Decorate with some fresh pomegranate as shown.

Andrew Baird is Executive Head Chef at Longueville Manor





Edible nostalgia

words | Kate Bertram

ithout water we'd die. Fact. The same goes for food, rather obvious but bear with me here. Unless you've just wandered out of the desert bedraggled, insanely sunburnt, half-crazed and dehydrated you're unlikely to truly relish the act of drinking a glass of water. It's not something with the wow factor. Yes, it can be satisfying but I've never had a glass of water that brought back fond memories of home nor have I ever thought, 'that's just like Mum used to make', I can't recall an occasion where's it left me wanting more despite being full. Food does all this with the added ability to comfort. Take that, water!

We all have nostalgia food, flavours that makes us feel safe and secure, tastes which remind us of being tiny tots perched at our Grandma's table wolfing down servings bigger than we were. When I was little I'd devour slice after slice of my Granny's homemade bread and still clamour for more. Just the smell of baking bread never fails to make me feel like that annoying mini person jumping up and down impatiently waiting for the new loaf to be ready. The homemade burgers my mum made when I was little have never been matched, not even by her - probably because the burgers she made when I was little are all wrapped up in the cotton wool haze of childhood. If you don't buy my whimsical explanation I have a scientific one up my sleeve too; as an infant you have taste buds not just on your tongue but on the roof and sides of your mouth and as you get older these taste buds disappear, meaning as a child you're more sensitive to flavours than you are as an adult.

That's just the home made stuff though, what about the commercial food? What about Captain Birdseye and his fish

fingers? I'm not saying that fish fingers are my idea of fine dining and after curiosity spurred me on to pinch one from a younger cousin recently (taking fish fingers from a baby - how low will I stoop?), I can honestly say that I have no desire to ever have them again. I think they require a greater number of taste buds than I possess. Ah but the Captain brought us another wonder - Alphabites. Chips that spell words. Genius. Though it does beg the question what kind of sadist would invent such a food stuff knowing that children will want to spell out their names and that their parents will yell at them for playing with their food. His other sick joke was chicken dinosaur shapes. Tell me how a child with a limited amount of self-restraint is supposed to resist the combined temptation of spelling potato lettered words and creating chickenflavoured prehistoric battle scenes in one sitting. It's just cruel. For those of us who managed to get away with food games the Captain was King. Heinz followed a close second, the food giant's downfall was the hurdle they added to their spellable food. Tomato sauce. For those of us who persevered we were doomed to be filthy not that it bothered us as laundry wasn't exactly something we had to worry about back then.

Next stop on the nostalgia train and I have to say I feel sorry for the children of today, because cereal isn't as exciting as it once was. They're missing out on something that made a new box of cereal a monumental occasion. The toy surprise! Of course if you had a sibling like me, there was always a squabble over who got the much coveted toy. The cereal with the best prize on offer became the best-tasting one, the one you had to have. The God of the cereal world is of course Kelloggs who've come up with such classics as Honey Nut Loops, Frosties, Rice Crispies and Coco Pops. Coco Pops was briefly known as Choco Krispies until the public outcry forced Kelloggs to hold a vote to decide if the cereal should revert back to its original name. 92% of those



who voted said it should. The public had spoken and Coco Pops were returned to their former glory.

We've covered some of the meal time foods so the nostalgia train is now pulling into the junk food station. First up, Opal Fruits and I mean Opal Fruits not the 'Starburst' abomination that has usurped them. They swapped lemon in favour of purple and they changed the recipe. Why change a winning formula? Unfortunately no public vote was held otherwise the fate of Opal Fruits may have been very different. The once glorious Opal Fruits featured on an ice cream birthday cake I had, they turned rock hard and the bone-jarring noise of cracking children's teeth and Opal Fruits resounded off the walls. I wouldn't be able to remember that birthday had it not been for those tooth-chippingly good Opal Fruits. These are not the only sweets to have fallen by the wayside, Fruit Salads seem to have vanished from all but those amazing old school sweetie shops that still up hold the importance of tradition and display them proudly in jars alongside other greats.

My point is that everyone has a certain meal or snack they dub their favourite except, of course, for those bizarre members of our society who claim not to 'like' food. Weirdos. They're usually the kind of people who subscribe to the Kate Moss motto, 'nothing tastes as good as skinny feels'. Yeah right, except maybe pie, oh and food in general. I digress. Perhaps some foods from our childhood. such as fish fingers and Opal Fruits/ Starburst are best left alone. Otherwise I say indulge once in a while, buy yourself a Feast or Mini Milk (they only fall short of being as great as they were when we were kids because they no longer have jokes on the stick). As for the stuff like homecooked lasagne I urge you to interrogate your mothers and grandmothers until they relinquish their recipes to you or at least cook it for you! After all no one will ever cook quite like mother.



5 of the best.... Gallery favourites

Since it's the food issue, and hey, it's Gallery, we thought we'd spill the beans on some of our favourite local restaurants. **Here's our top five...**

Jessica Jones

Our foxy accounts expert loves the Green Olive for its ability to create imaginative and delicious vegetarian food. 'The friendly staff together with a great atmosphere makes this restaurant top of my list', she told us, adding 'make sure you leave room for the fabulous raspberry meringue roulade!'

The Green Olive Restaurant, 1 Anley Street, St Helier. Tel: 728198 www.greenoliverestaurant.co.uk

Emily Hutchings

Gallery's newest designer loves cycling down to the Hungry Man in Rozel Bay in the summer for a bacon & egg roll and a mug of hot chocolate. 'It's such a great place to sit on a sunny day, and I think they do one of the best cream teas on the island!'

The Hungry Man, Rozel.

Ceri Milner

Our glamorous beauty editor's eyes went all misty when we asked her this. 'It's the Dicq Shack because it has such delicious food, and last summer at sunset, my boyfriend and I sat at one of their tables and watched the tide come in until we could dip our toes into the water as we ate. It was amazing'.

The Dicq Shack, Dicq Road, St Saviour. Tel: 730273 www.thaidicqshack.co.uk

Plate

'Arrrrrrrr Woo Woo Woo. Grrrr' was all we managed to get out of Gallery's labradoodle, but judged on tail wags and outside facilities for those of the canine persuasion we reckon we know what's top dog with our top dog. There's nothing Plato likes more than a walk to St Aubin followed by a lounge and a stretch somewhere like the new deck outside Danny's at the Harbour View, the Salty Dog or outside La Barca.

- Danny's Tel 747306
- The Salty Dog Tel 747175
- La Barca Tel 744275

Zara Palmer-Watkinson

'Well of course it has to be Tassili. Sophisticated, sexy and it looks fab in black - it's the restaurant version of me. And I absolutely adore the sauté of Jersey Bay scallops with pork belly and cèpes. Delicious and decadent, all at the same time. Or is that me again?'

Tassili, Grand Jersey, Esplanade, St Helier. Tel: 722301. www.grandjersey.com







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† Please check online for daily menus * Wi-Fi Hot Spot Gersey Pottery)

ss. 1946

Café

Live Local - Love Local jerseypottery.com

Raw Eating with Mrs Magic

ate Magic is not a special power possessed solely by people with the name 'Kate' on their birth certificate, she is the author of four books about raw living. Don't know what raw living is? Well neither did I, but never fear I've done my homework so I can share my newfound knowledge with you (what would you do without Gallery?!).

Raw living is another term for a diet of raw food. Mmm, yummy. Well you'll be glad to know that Kate Polly Love Magic is coming over to Jersey to teach us (for a fee) to cook, sorry, prepare raw meals. Kate, her husband and three sons 'eat a diet of over 90% raw foods'. How Kate convinced a bunch of growing boys to subscribe to the raw diet I don't know. Maybe she was helped by the existence

of raw chocolate and raw cake. Yes, cake. No, I don't mean cake mixture, I mean an actual cake that has not been baked. We at Gallery like our cakes cooked, but that could just be us.

For those of you pro-raw cake consumers Kate will be teaching the art of preparing them in her classes. The Friday class is two hours long, during which Kate will be cramming in as much as she can of the Raw Magic philosophy with gems such as

It's time for a "new breed of superheroes, with their super-protective magic bubble force field shields surrounding them, going out into the world to turn this current mess around with the greatest weapon we

In the four hour long Saturday class she'll teach you to prepare four mystery dishes for your delectation. Also available are one on one sessions with Kate Magic

throughout the week. It is suggested you take a pen and paper with you so you can jot down her pearls of wisdom.

If you want to learn more about Kate Magic's company visit www.rawliving.eu where Kate shares her own experiences with raw food. Kate shares with us on her website how "gradually, the redundancy of cooking food became a reality to me, and the desire to eat it slipped away completely." Ms Magic also tells us on her website that cooked foods are 'poison', here at Gallery we have concluded poison is poison. Fact!

If you are bamboozled and intrigued by the idea of raw cake and want to know more check out www.rawliving.eu where you can book tickets for Kate's classes.

Kate Magic will be in the island from the 15th to the 20th of March.



FoodNews

Suma's launches new menu

Lucky us. The Appetite team was invited to a sneak preview of the exciting new menu from Suma's, and mmm-ed and ahh-ed our way through a delicious range of taster dishes from the red onion 'tarte tatin' with baked goat's cheese, to line-caught sea bass with prawn and herb tagliatelle. With a renewed emphasis on 'fine food and fun dining', we predict the new Suma's is going to be the place to head for relaxed food this summer.

- Suma's, Gorey Hill, Gorey. Tel: 853291.
- www.sumasrestaurant.com

New chef at **Chambers**

Ex-postie Sean Scadden has been a chef at the Village Bistro and Bistro Soleil and is bringing his unique modern British style of cooking to the menu at Chambers. Look out for his take on British classics, as well as a few adventurous specials, and of course his famous Chicken Satay!

Chambers, 5 Mulcaster Street, St Helier. Tel: 735405.

Food menu available Monday to Friday lunch 12-2.30, Monday to Thursday dinner 6-8.30pm, Sat & Sun 12-4pm.

Eat all you like **Indian** night

Hungry? Try the 'Authentic Indian Buffet Night' at the Old Portelet Inn every Wednesday evening. There's a vast selection of dishes from all areas of India, and for £8.95 you can load your plate with as much chicken pasanda, vindaloo and chana masala (to name just a few) as you can eat. There's plenty of poppadoms, pakoras and samosas too...

The Old Portelet Inn, La Route de Noirmont, St Brelade. Tel: 741899. All you can eat Authentic Indian Buffet, £8.95, every Wednesday 5-8.30pm.

Food trends... **Try something new**

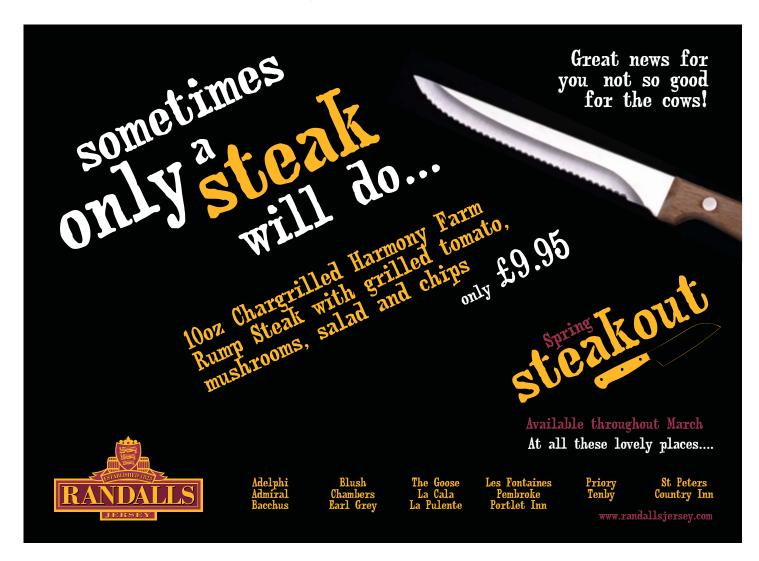
Stuck with the same old supper? If the waiter knows what you're going to order before you do, try being a bit adventurous and signing yourself up to the new trend in eating out – themed tasting nights.

Normally featuring a menu taken from a particular country or style of cooking, they're

a great way of trying different tastes and educating your palate at the same time. There's usually a selection of specially-chosen wines to complement the food, and it makes a great alternative night out. Next on the calendar is the Salty Dog's Spanish Night, with a mouthwatering selection of Spanish special dishes, all matched with Spanish wines from Victor Hugo. Hasta la vista, baby....

Spanish Evening at The Salty Dog Bar & Bistro, 25th March.

£45 for 3 courses, including food, wine and aperitif. The evening will be hosted by Senor Jordi Ratera, Head Winemaker at Cordorniu.









If there's one thing Jersey knows how to do it's eat. The Appetite eating guide from Gallery Magazine tells you everything you need to know about Jersey's restaurants from the top-class to the takeaways.

Appetite began when we couldn't find a decent restaurant guide that gave us a comprehensive overview of the island's places to eat, when they were open and what they served. We've tried to include everyone we rate, some with full detailed profiles and others listed. We also took the opportunity to get some of Jersey's top chefs into the studio for a great 'food fight' photoshoot. The guide's broken down into easy-to-navigate sections, each introduced with some comments setting the scene and listing our favourite places. So whether you fancy an authentic wood-fired pizza at The Treehouse, some Swedish meatballs at Ingalill's, or a couple of oysters at the Oyster Box, you'll find all the details you need in the pages of Appetite. We've also introduced a new Private Events section that'll take all the pain out of party planning.

Grab a copy of appetite from Gallery venues, local restaurants and outlets and tourism and next time you're stuck for somewhere to eat, try flicking through the pages. Learn more about the guide, where to get it, register for promotions and read online at www.appetite.je

What's the most fun dish to cook on your menu?

It has to be my assiette of beef because it is the most technically challenging dish on my menu.

Where do you go to eat on your nights off?

When I'm off I generally stay at home with my wife, Magda and the kids. Magda is a fantastic cook, and there's nothing I like more than relaxing at home with my family.

Midnight feast - what would you choose?

Toasted bread, cranberry relish and a few thick slices of Jersey brie, gently melted under the grill.

Who would you love to cook for?

Casey Stoner (Ducati Moto GP rider) and Valentino Rossi (Moto GP world champion) as Matti my son adores them.

What's your foodie guilty pleasure?

Anything that doesn't have fat free written on it.

Naughty or nice?

Sometimes naughty, sometimes nice.

Hot or cold?

Hot, hot, hot all the way, unless it's snowboarding.

What would be your perfect weekend?

Just my wife and I at my friend's hotel in the depths of snowy Scotland, walking, fly fishing and rolling in the snow!

What's your favourite local product and how do you

Jersey hand-dived scallops, as they are as good as it gets served with caramelized pork belly, apple and vanilla purée, crispy pancetta and a lie de vin jus.

Mark fights with...

Raspberry nougatine, pistachio cream and raspberry



gallery Jersey's STYLE MAGAZINE

We ate all the pies.



n the great British grub rating, pie comes fairly close to the top. It's a carbohydrate feast that just hits the spot. And to celebrate the classic, the 1st to the 7th March is Great British Pie Week, a nationally recognized foodie initiative to celebrate the nation's favourite. The Boat House's Quay Bar and The Farm House will be representing the initiative in Jersey, launching special local produceinspired pie menus for the week.

We're all fans of pie at Gallery, especially in these cold, dark months when you need a bit of extra carb comfort. So imagine our excitement when we were invited to the Quay Bar to test some of the pie recipes before they went public...

One table, four huge pies, seven of us hungry Gallery people (including a vegetarian or two who abandoned their

convictions and turned carnivore as soon as they smelt the pies). It was... delicious. We had the Steak & Mushroom Pie cooked with Jersey Ale, the Slow Braised Shoulder of Lamb Shepherd's Pie and the famous Boat House Fish Pie with Haddock, Salmon, Prawns and Boiled Egg. It was hard to get reactions with everyone's mouth so full, but we all agreed the pies were perfect - rich and filling, with plenty of tender meat, light pastry and creamy mash. It's proper gastropub food, and about as far away from a Pukka Pie from the chippie as you can get. Even the desserts are getting in on the act, with the menus featuring picfor afters too - Mississippi mud pie and apple pie, on the Quay Bar's menu.

The Farm House is also taking part with a pie & a pint menu featuring a Chicken & Leek pie, Steak & Guinness or Fish Pie with a pint of John Smith's or Fosters for £8.95

Our verdict: Nice as pie...





"National Pie Week' at The Quay Bar and The Farm House.

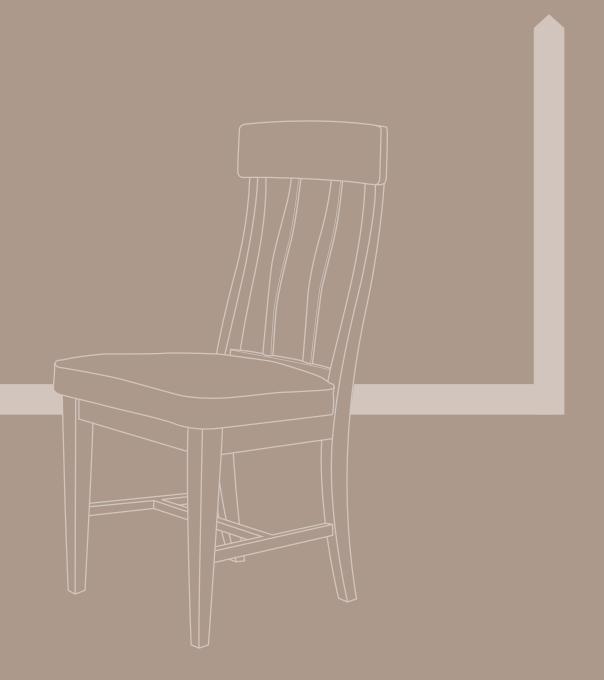
The Quay Bar pies, all 9.95 each.

The Farm House

www.boathousegroup.com for more details.



HOME



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Jersey's only specialist multi agent property site



marriage of old and new has taken place at La Vielle Chapelle in Trinity, and it's a match made in heaven. The modern granite extension sits comfortably next to the period chapel, which now houses the stunning kitchen and family room designed by Naish Waddington architects.

The exposed beams and stained glass windows that sit overhead compliment the modern worktops and appliances bellow making it a unique space. The large amount of space and counter tops make it a dream kitchen. Just through the archway is the glass hallway that neatly links the origanal building to the new extention and leads off onto the paved terrace which is perfect for lazy summer supers.

Jamie Le Sueur, who developed the property commented "The location in the heart of Trinity is great and the size of the chapel building itself is perfect. From the beginning I felt that the contrast of the older chapel building and the contemporary new building would work really well together."

The living room is perfect for entertaing guests in. During the day the living room is a bright sunny room and at night it is a cosy room to curl up, with an elegant hanging fireplace to warm it on cold winter evenings or a refreshing breeze throgh the double doors that lead into the garden for those hot summer nights. The floor to ceiling glass overlooks the downstairs lower level outdoor area, a suntrap hidden away from the outside world. All five bedrooms are en suite and four of them have direrct acess to the garden so if sleep eludes you you can wonder straight out into the







garden to take in some evening air. Three of the bedrooms are on the ground floor with the other two found at the bottom of the cream Spanish marble stairs.

Also on the lower level is the Home Cinema room which is big enough to also be a game room. It has LED lights as well as sky lights so it is always well light. The utility room has been fitted with units and a double butler's sink and enough space for a washer and dryer.

The garage that has room for three cars is set across from the glass corridor which has a door onto the courtyard. The garden has the an enormous amount of potential to be developed as well as the possiblity for a swimming pool.





Contact

La Vieille Chapelle is on the market for £2,650,000 Contact Edge Properties on 01534 601150 or email office@edge.je





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Jersey

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Michael Dean MGDean@savills.com 07700 859 159

Asking Price £1,050,000



Michael Dean **Head of Office** 01534 870 074 07700 859 159 MGDean@savills.com



Matt Davenport-Brown Associate Negotiator 01534 870 075 07797 848 864 MDBrown@savills.com

Vivid & Punch

Karen Allenet and Jayne Herbert describe their furniture as 'functional' art. They source what they can locally as well as sourcing from the UK and Europe. They incorporate fabrics such as church panels and tapestries which they use to tell stories in their pieces and is often the starting point for their designs meaning that each piece is unique. After they design the piece they take the furniture, fabric and design to a local tradesman to reupholster the furniture so that it will be completed as professionally as possible while supporting local trade.











J: It's something that we could work at together.

K: We like collecting quirky things and Jayne has a passion for antiques. We wanted to make art functional and address a niche in the market. It was a bit experimental at first.

J: It's something we could create ourselves, we love the stories the pieces tell. They become art, I guess you could say the furniture becomes the canvas.

Has any artist influenced you in particular?

K & J: Artist? Wow! K: Where do we start! J: Well, my art work is inspires by Patric Caulfield.

K: We don't really refer to artist when it comes to the furniture. J: It's more of a collage so collage artist influence us a bit.

K: For me Soutine, I love his use of extreme colour.

What's your favourite furniture to

J: It's all beautiful in their own right. K: All the pieces inspire us, they fire off each other. We enjoy working with all them.







What's your favourite colour? It's hard to tell by your designs alone.

J & K: RED!

K: Especially the ruby red we used on the sofa.

J: We try not to put it in too much but we're really drawn to it. K: We focus on balance and form. J: It's quite difficult to do. It's not like we have a pattern book to work off, nothing's made to go together. K: We photograph a lot and work with the feel of fabrics, once we've cut it up that's it.

What kind of interior do you picture your pieces in?

J: Personally I Like French Chateaux, I like the rooms which aren't configured properly. I also like flacking paint and crumbling

K: I think our pieces would look amazing in rustic Rough Luxe Hotel (in London).

How long does it take from start to finish to complete a piece?

J: It's hard to say.

K: Twelve weeks at least. We have to source the furniture and fabric. I: The chesterfield took six months because we kept coming back to it, but we've got to grips with it now. K: It's getting easier.







You said your pieces tell stories?

J: They all send off a narrative. K: The Danish chairs are an obvious story with the man and woman. We created a landscape between them by using a number of different tapestries.

For commissions you said you'd like to include personal items, what did you have in mind?

J: Anything. Old ties, favourite pieces of clothing.

K: We like the idea that it becomes personal to the owner. We're also looking into including text like diary entries and poetry.

And finally because this is our food issue, what's your favourite comfort food to curl up on the sofa with?

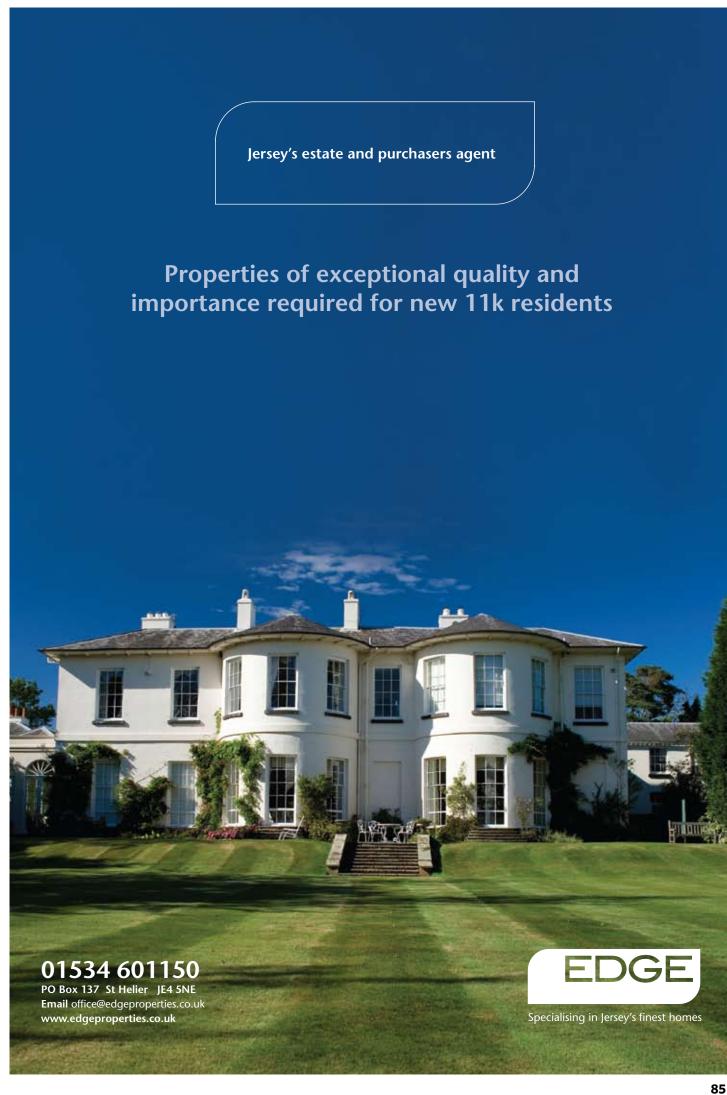
K: Ready Brek! J: Really?

K: Really.

J: I didn't know that. God I don't know. I love all food and really enjoy being creative with cooking. I can't choose just one!

Vivid and Punch are launching April 25th in our old Gallery White **Space Gallery at Jersey Potteries,** Gorey.where they'll be until the 22nd of May.





gallery Jersey's STYLE MAGAZINE

servedhot&cold





Redefining Cool

asterCool is a largecapacity flagship range which uses top European design combined with the American concept of size and user convenience.

This range is also characterised by high energy efficiency, an intuitive user interface and simple installation. The MasterCool range comprises refrigerators, freezers, fridge-freezers and wine conditioning units. The MasterCool building-block approach allows consumers to configure

combinations to suit their requirements and to maximise storage space. Every appliance can be combined to suit individual preferences and designs. An integral part of MasterCool design is the striking use of light. Thanks to multiple halogen spots, the inner cabinet is flooded with a bright, glare-free glow.

Moisture-regulated and separate storage drawers providing different climatic conditions guarantee the ideal storage of food. Thanks to MasterCool controls, the microclimate in each drawer can be adjusted to suit the individual needs of foodstuffs, helping to keep food fresh for longer.

A new feature is the through-the-door ice and water dispenser. Chilled water, fresh ice, or crushed ice can be selected at the touch of a button.

Available from Futurevision deGruchy K18011Vi- Fridge £4347.00 KWT 1611Vi- Wine cooler £5216.00 F1471Vi- Slimline freezer with ice/water dispenser £4250.00





Fired Up

he gorgeous tile brand Fired Earth has been given a new larger showroom at David Hick Interiors.

The majority of their wall tiles are either handmade or at least hand-worked in Europe covering many styles from traditional to contemporary. Each has its own individual appeal, its own raison d'être and most are exclusive to Fired Earth.

Our favourites are the wonderful English Craft range which are often hand painted in delicate details. This range is made in a few select workshops which are dotted across England. Classical to contemporary, a la Vaughan Williams to Tavener, with a touch of eclectic, but most definitely English. Thanks to these artists, the ceramic skills inherent to England, drawing on centuries of fine crafts, still find opportunity of expression.

Their expertise spans over twenty years in which time they have worked with some of the world's most talented ceramic artists. The acid test is to pick one up and see if you can resist it!

Fired Earth available at David Hick Interiors, Carrefour Selous, St Lawrence. Tel: 865965 or see the website, www.davidhickinteriors. com.



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Kitchenalia to love.

any of us have to hide our scrappy old kitchen essentials away behind our adored beautiful hand-picked kitchen cupboards (or just the ones your house came with).

Scales: £45

Elevate Multi-coloured box set: £40

There are so many essential odds and ends, and many many non-essential (but seemly essential at time of purchase) products which fill up our kitchen drawers. However the Joseph twins, Richard and Antony, make hip, yet functional, pop art-coloured everyday kitchen products. They are incredibly well thought out, and each product does a little more than you would expect, to make kitchen life a hap-

Index chopping boards and knives: £65 All by JosephJoseph, available at Voisins

Space Saving

This masculine black table folds neatly in half, which is perfect for more open plan homes. With its sharp clear lines and clever design, It looks just as good folded as it does opened up, which is rare is the world of space-saving tables.

The Occa dining table is perfectly on trend in black stained oak - as Amy Winehouse accurately predicted we are going "back to black" this year. With all the rich colours coming through in interiors accessories, having something simple and black allows you to be more adventurous with the other colours in the room.

Available from Beaumont Home Centre 1700 Occa dining table, £656 in black stained oak - also available in high lustre white lacquer or walnut veneer. Team with Mira chairs, £130.00 each in black leather look or dark grey felt as pictured.



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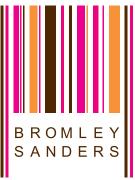
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Sam and Allan Watts

Orchid Communications

What inspired us to get this off the ground?

We're a great team in everything we do and it was inevitable that we would work together one day. Sam founded Orchid more than five years ago and the business has gone from strength to strength. It was frustrating being on opposite sides of the communications fence and we wanted to bring our skills together. We sat down a year ago and looked at the market and decided we could do something fresh. Sam's an addicted Tweeter and with traditional media channels being challenged by the boom in social media, we recognised the potential to introduce video and media rich elements to our campaigns, and to offer training to our clients to enable them to be the best possible communicators.

What did you do prior to joining this business Allan?

I've done lots of things including hiring deckchairs out and weighing planes for British Midland but for most of my working life I have been a journalist - principally in broadcast. Until December I was Head of News and Content at Channel Television which was an incredibly challenging role but I always wanted my own business.

Did that teach you any lessons that helped you

I learned to be patient and to listen to people, even when they are shouting at you. If you don't listen you can't act. Over the years we have both learnt that to achieve success you have to be innovative, embrace technological advances and develop strategic partnerships in both existing and new markets. We believe firmly that 'one size fits no one' and if you are going to succeed

you have to deliver solutions that your clients want and need, not just the ones you want to give them.

What's the hardest lesson you've learnt since starting the business?

That there aren't enough hours in the day to implement everything we want to! You have to prioritise, keep your eye on the ball, make friends with a good accountant and remember the customer is absolutely 100% king.

Any funny stories that you have about the business starting out?

The reaction to a husband and wife working together! People either love or hate the idea. We love it, which is just as well. In the current climate, being in charge of your own destiny has to be one of the most exciting positions to be in.

What are your plans for the future?

We want to firmly establish our full services to the Channel Island market whilst embracing the opportunities that are coming from Jersey forging stronger relationships with China and India. Investing in an in-house design team is high on the agenda. As are new Orchid offices to house our blooming team.

What advice would you give to would be entrepreneurs?

Get out and stay out of your comfort zone. Focus on what you want to achieve and take one step at a time to getting there. Never stop investing. Never stop improving. And finally, pay attention to your competitors, but pay more attention to what you are doing.

About the business

Orchid Communications is a full service PR agency, passionate about delivering market-leading, inspiring and successful communications solutions for clients. Founder Sam Watts was recently joined by husband Allan to launch a suite of training and video services to complement Orchid's existing offering. Working on a retainer or project basis, Orchid's services are tailored for every client and include: comms strategy and planning, media relations, promotions, sponsorship, copywriting, websites, social media, corporate social responsibility (CSR), award entry, event management and communications training. Orchid works with clients from all sectors of the economy including professional services, government, hospitality, retail and not-for-profit organisations.

You have to prioritise, keep your eye on the ball, make friends with a good accountant and remember the customer is absolutely 100% king".

Vital Statistics

Name: West Wickham, Kent Nottingham Trent BA Hons LL.B

First Job: Deckchair attendant,

Car: Things My Girlfriend and I Have Book Argued About - Mil Millington Music: Any classical

Film: Zulu - watched 72 times at the iPhone

Gadget: Last Holiday: Australia and Hong Kong

Born: With my twin brother Jersey College for Girls

BA Hons Business & Law First Job: Clearing tables at The Secret Garden Car: Chelsea tractor

Book:

Mark Twain Love it, all of it, iTunes Genius

Anything with an apple on it Downtime: Family, friends, food, fun



Powerhouse award winner

Imagination toy store, situated within Jersey Electricity's Powerhouse shopping complex, has won the Toy Industry Awards category of 'Small Independent Retailer' for 2009.

This industry leading annual award presented by the British Toy & Hobby Association and the Toy Retailers Association was announced at a presentation evening in London at the end of January. In their submission for the award, Imagination impressed judges in a number of areas, including the ease of navigation around the store and clutter-free, clean isles in which children could play. Staff at Imagination are encouraged to acknowledge their customers and direct them to products in store or provide relevant assistance. The store also brings in entertainers and promotes the store's arts and crafts section with regular craft workshops and demonstrations.

Jersey Electricity's Commercial Director, Richard Plaster, said that the company was delighted with the success of the store. "Imagination has only been trading for four years, we are delighted that the high standard of service and store facilities have been recognised in this way. We congratulate the Imagination team on their significant efforts which have been acknowledged by winning this prestigious award. "

The chairman of the BTHA, Roger Dyson, said: 'You have to be a very special retailer to win this award – one that not only offers an excellent range of toys and a pleasant consumer environment but also the highest standards of customer service.'

The category in which Imagination was entered was for retailers running fewer than five independent shops specialising in toy sales. Other categories include Large Independent Toy Retailer of the Year, Toy Catalogue of the Year and, for suppliers, Toy of Year.

Regulars Welcome Sale of Rozel Bay Pub

The Channel Island's biggest pub & drinks company, The Liberation Group has bought the Rozel Bar and Restaurant in St Martin.

The sale of the pub, which has been closed since September, has been welcomed by locals who had feared the pub would be sold to developers for homes. It is the Liberation Group's first acquisition in Jersey since the business was formed in 2008 and Chief Executive Mark Crowther says it reflects the Group's commitment and continued success in the Channel Islands.

The new tenants will be given support by the Liberation Group to help grow the business and create more jobs for local people. With its picture-postcard views and traditional charm the pub will appeal to locals and visitors alike.



Mourant and Ozannes to merge creating offshore law firm leader

Mourant du Feu & Jeune and Ozannes, two of the leading law firms in the Channel Islands, have announced their intention to merge.

The merged firm, to be known as Mourant Ozannes, will bring together two of the premier firms in Guernsey and Jersey to create a firm with unrivalled strength-in-depth and industry knowledge across the Channel Islands.

Mourant Ozannes will also be one of the world's largest offshore law firms with more than 200 fee-earners and 50 partners practising from offices in the Cayman Islands and London as well as Guernsey and Jersey.

The deal, which is subject to regulatory approval, will be structured as a full economic merger of the existing businesses, effective 01 May 2010.

The new partnership will be run by a management committee comprising representatives of both firms. Jonathan Rigby of Mourant du Feu & Jeune will be appointed as group managing partner. Peter Ferbrache of Ozannes will become senior partner and lan James of Mourant will become chairman.

Jonathan Rigby, managing partner of Mourant du Feu & Jeune, said:

"We have always had enormous respect for Ozannes and we regard them as the leading law firm in Guernsey. The opportunity to combine premier practices in Jersey and Guernsey was too good to miss. We are very excited by this development and are looking forward to working together on our shared vision, to be consistently recognised as the leading law firm offshore."

Robert Shepherd, managing partner of Ozannes, who will become managing partner of Mourant Ozannes' Guernsey office, said:

"This is an exciting development for both firms, which will enable us to build on the heritage of two very successful offshore law firms. There are many synergies between the firms in terms of focus, structure, culture and talented people, and by combining our market leading offering we endeavour to become the most sought after offshore law firm for clients and staff."

Over the last two months we've taken a look at 4 Wharf Street, the perfect solution for small businesses starting out. It offers a central location, a working environment that is conducive to productivity and a fresh and bright community of young businesses to operate within. We hear that the businesses that use it as their base have had a good few months with a positive progression evident in their businesses since moving in. We thought that it would be good to let the business people using it as a base for their business the chance to give you their view and tell you a little bit about what they do...**meet some of the residents**

The lowdown

From only £300

Suites from only £300 per month Flexible leasing terms
Minimum one year lease, after which a three month notice is all that is required to end the lease. Three months deposit plus one months rent in advance.

No service charge

Heating, lighting and water are all included in the lease. Cleaning service supplied

Ideal for start-ups
Make the step from home to town and get
closer to your clients.
24 hour access
Flexible working hours.
Meeting room
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Assuring privacy of mail.
Kitchen

for common areas.

Servicing all suites.
Phone system
Allowing for individual phone numbers.
Wi Fi access
Free online access.

www.4wharfstreet.com t: 888554



Meet some of the businesses who have seen their businsses grow as a result of relocating to 4 Wharf Street.

Whether moving from home, cramped offices in other areas or just to meet and network with other small businesses, all have found the new working environment has had a positive effect on their business.



At The Inn we needed somewhere to get the message out to both locals and visitors about our unique Gold Accredited Hotel and Restaurant, so we moved our marketing department into 4 Wharf Street. We want to encourage people to try us, as once they have, they often come back for more, so from this office we manage our email shots with special offers and our press, radio and TV advertising programme. We couldn't wish for a better location to house this department as our Advertising Agency 'Ozouf's' is just down the corridor!

If you would like to be added to our mailing list and receive vouchers and offers for our restaurant and hotel please email kerri@theinnjersey.com, telephone 722239 or visit www.theinnjersey.com



Andre Deeks Recruitment use their many years of recruitment experience to offer a more personal and tailored service to professional individuals and help find that perfect career opportunity. We have the benefit of long term strong relationships with our clients within the Offshore Finance Industry, which enable us to offer a variety of career opportunities at every level. Our offices at Wharf Street offer a central, but discreet location to meet.

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Andrew Ozouf has over 25 years experience developing the Islands' leading financial and retail brands, working alongside the client to create effective strategy, positioning and delivery of brand through press, radio, television, print, direct mail, online and public relations. Responsible for the re-brand of Hill Samuel to LTSB Offshore, Jersey Dairy packaging, Normans re-brand, the re-launch of Safeway, La Mare packaging, the reposition and launch of The Inn from the Queen's, Jersey Women's Refuge to name a few – Andrew has a wealth of experience to drawn on and contribute.

To find out more about OZOUF Advertising and how they may be able to contribute to your brand, please contact Andrew Ozouf on 07700 888007 or email andy.ozouf@ozouf.net. Website ozouf.net



Sector 11 Support

Suite Number 18

"More and more of us carry our whole world on our computer.

Our business records, photos, music and social connections are all there – at the flick of a switch. And it's great – until

either something goes wrong, which sadly, sooner or later it will - or we just can't figure out how to make the newest gizmo work. That's where I come in. Under the name of HotFrog I leap to the rescue and provide high-quality, personalised IT support for home and small business computer users."

So, whether you're starting out and need help making the best decision or are in a spot of IT bother, give me a call on 877088 or email solutions@hotfrog.je or visit www.hotfrog.je



movers&shakers 🗸 為





Rossborough Financial Director Becomes Chartered Fellow

ROSSBOROUGH Financial's Director of Investments has become a Chartered Fellow of the Chartered Institute for Securities & Investment. Mike Larbalestier has been awarded Chartered status just three months after it was introduced by the CISI, which is the largest professional body for those who work in the securities and investment industry. The CISI was formed in 1992 by London Stock Exchange practitioners and now has more than 40,000 members in 89 countries. Just 400 hold Chartered status. To gain Chartered status, Mr Larbalestier had to demonstrate the highest standard of integrity and commit to 35 hours of Continued Professional Development each vear.



Double Fellowship for Guy

A local businessman has become the first person in Jersey to be elected a Fellow of both the Chartered Securities and Investment Institute and the Chartered Institute of Marketing. Guy Webb, who is a Director of the awardwinning Les Roches Health and Wellbeing Spa, has more than twenty years experience in business, including senior positions held with Flemings (Jersey) Ltd, HSBC International and Royal Bank of Canada. Mr Webb completed his formal marketing qualifications in 1999 and was made a Fellow of the Chartered Securities and Investment Institute in 2008. He has continued to develop his unique skills in a series of roles that combine financial management with a marketing approach.



Mourant appoint three new partners

Mourant du Feu & Jeune has further strengthened its Litigation practice with the promotion of three senior associates to partner. Jersey advocates Bruce Lincoln and Justin Harvey-Hills, together with Cayman Islands-based attorney Peter Hayden, all became partners of Mourant du Feu & Jeune as of last month. Peter has also recently taken over as Head of the Cayman Litigation team. Jonathan Rigby, Managing Partner of Mourant du Feu & Jeune, said: "These promotions are well deserved. Bruce, Justin and Peter have all risen to the challenges presented by the quantity of high quality, complex and demanding work that we have seen in litigation over the past 18 months. They will be working closely with litigation partners across our offices to maintain our expertise and profile for contentious work."



Exam success for senior mortgage advisers

Kerrie Carlyon and Paul Winteridge of The Mortgage Shop, have qualified as independent financial advisers after successfully completing the certificate in financial advice (CEFA). Kerrie and Paul are employed as senior mortgage advisers and also hold certificates in mortgage advice and practice. Peter Seymour, Managing Director of The Mortgage Shop said: 'Although there is no requirement in Jersey for mortgage advisers to hold any form of qualifications, we believe it to be in the best interest of our clients to follow UK practice. Kerrie and Paul have over thirty years combined experience in lending and financial services and this qualification will add to their knowledge base and even further enhance the levels of professionalism offered by The Mortgage Shop to its clients.'



Associate Director joins IFM Trust Limited

Gavin Gray has joined IFM Trust Limited in Jersey as Associate Director of its Corporate Team. In his new role, Gavin will assist in the development of IFM's fiduciary business, with particular focus on raising the profile of the corporate team and its services. Gavin has 20 years' experience in the finance industry, mostly in the trust and fiduciary sector. He is a Member of the Chartered Institute for Securities & Investment, and has held senior roles at a number of blue chip firms, including Morgan Stanley Quilter where he was a Director, Close Wealth Management and most recently at Dominion Fiduciary Services as Senior Business Development Manager.



Recognition for Dominion's Tony Pitcher in Citywealth Leaders List

Tony Pitcher, Managing Director of fiduciary service provider Dominion has received recognition from his peers in the prestigious Citywealth Leaders List being awarded a place in the Top 20 leading Trustees. Now in its fifth year of publication, the Citywealth Leaders List is compiled through recommendations of global peers, ultra-highnet-worth clients and charitable organisations. Inclusion on the list means that Tony has been endorsed by more than 2,000 elite, global peers in family offices, accountancy and law practices, FSA-regulated financial institutions and by ultra-high-net-worth rich list clients and charitable organisations. Dominion are delighted that Tony's technical expertise and integrity has been recognised by Citywealth.

Exam Successes at Ernst & Young



S ix executives from Ernst and Young have passed their final chartered accountancy exams further strengthening the firms' Channel Island assurance and advisory business services team. Representing the associate intake of 2007, each has passed the Test of Professional Expertise (TPE) which is the final stage of The Institute of Chartered Accountants of Scotland.

Now exam qualified the four are required to complete one further year of industry work experience with the firm before becoming fully qualified Chartered Accountants. Four of the executives are undertaking their training within the Jersey office, they are:

Adam Atkinson who came to Jersey from Scotland to join Ernst and Young's associate training programme having gained a Masters Degree in mechanical Engineering with Financial Management from Strathclyde University in 2002.

Jersey born, **Nicholas Wilton** gained experience in the financial services industry in Jersey working for the Royal Bank of Scotland International after he returned to the Island from The University of Leeds, where he achieved a BA (Hons) Environmental Management and an MA Environment and Business.

Hedvig Mansson arrived in Jersey from Sweden via the Dublin Business School's study abroad programme where she achieved the Certificate in International Business with distinction. Hedvig is looking forward to further developing her career with Ernst and Young.

Sophia Wade currently works on a variety of audit clients. She was awarded a First Class BA (Hons) degree in Art History and Archaeology (Asia, Africa) from the University of London in 2006 before joining Ernst and Young.



Get ready for the turnaround..

t has been a difficult two years in recruiting for the finance industry with the after effects of the banking crisis hitting recruitment particularly hard over the last eighteen months both in Jersey and around the World.

However with a move into another decade and with everyone clearly fed up of being fed up- perhaps now is the time to position yourself and get ready for the turn around in the economy. (Whenever that may be). Although neither Penny Bromley or Geraldine Sanders founders of Bromley Sanders Recruitment would profess to having any more of an idea when things will improve than the Chancellor, they do both feel that now is the time to position yourself ready for when the good times return. This means ensuring your C.V is up to date particularly with any relevant course or professional studies undertaken recently. Whilst waiting for that new role to emerge perhaps now is a good time to consider looking at further professional studies which will give you the edge over other candidates when applying for that new position which might be just around the corner. It might happen at any time and it could be very quickly. No one really knows.

Both Penny Bromley and Geraldine Sanders the Founders of Bromley-Sanders which is now in its sixth year of business have the following to say: "We offer a very personal service. We see prospective candidates from A Level Students to Senior Executives in all areas of the business place. Between us we do have many years of experience within the trust industry and HR, however we do cover all areas of the finance industry as pre BromleySanders we both recruited for all areas of the finance business. It can never be underestimated the input that a knowledgeable recruitment consultant has particularly one that has 'worked on the shop floor'. This is paramount when discussing a vacancy with both a candidate and a client. This interaction particularly with a candidate can be vital in ensuring that the role is suitable and they in turn can do a good job for the business. Virtually all our business is now from recommendation and referrals and although we love advertising because our branding is so gorgeous we are very proud to have come through such a difficult time which we know is to a great degree because of our reputation in the work place. People often have misconceptions about BromleySanders as they think we deal with purely executive or trust roles; but basically we like to think we are looking after quality candidates of all levels of experience or knowledge. We try very hard if we feel you have something to offer an employer and on many occasions have successfully placed a candidate based on our convictions and relaying that to the prospective employer.

We love our business and of course successfully placing candidates. It is a very satisfying to hear from a company those special nine little words "We would like to make your candidate an offer"

You can contact either Penny or Geraldine on 758400 or to view their current vacancies please view on line www.bromleysanders.je





Hip Hotels Volumes and China travel books share the bookshelves with HSBC's own financial guide books.

Banking... not everyone's idea of entertainment. The historical relationship with your bank was such that, unless you were in financial need, all aspects of banking remained far from the front of your mind. 'Personal finance' were dirty words and not the good kind.

Then something happened. Internet banking and consumer-led marketing of financial services meant the banking industry suddenly upped its game, both in services offered and the means with which they communicated and delivered services. Dare I say it, sometimes shifting stuff around in internet banking could be construed as... fun?!

Indeed, a huge amount has changed in the world of banking in recent years, as banks have looked to evolve with a constantly shifting business world and the more dynamic demands of customers. Now the progressive stance that has permeated banks' online offering has hit the high street. This can be seen clearly when you enter HSBC's new branch in King Street which officially opened last month, making it the only bank with a presence on Jersey's high street. The 'new concept store', part of the Bank's £3 million property upgrade initiative in Jersey, will be the home for its Retail and Premier teams and has been designed to bring banking firmly into the new decade.

With a completely new store layout, the new King Street store features an open-plan banking hall, with a range of automated state of the art self-service equipment, a highly trained customer service team and dedicated business banking, mortgage and Premier centres.

"Technology is changing the way dayto-day banking is done," explains Dave
Hellen, Regional Director for HSBC
Channel Islands and Isle of Man. "For
example, statements were an essential
way to keep track of your cash flow but
today people are increasingly viewing
their accounts and making payments
online, day or night. More and more of our
customers are regular users of internet
banking and a lot are opting to discontinue
their paper statements completely."



It's banking Jim, but not as we know it. The new banking hall $% \left\{ \left(1\right) \right\} =\left\{ \left($

Similarly, just a few years ago, the cheque book would have been a constant companion. Today, the future of cheques is under review, with direct debits, plastic cards and electronic transfers taking care of the majority of customer transactions.

HSBC's new King Street store reflects these changes in technology. A range of machines can quickly take care of most day-to-day banking activities, whether it's checking a statement, undertaking online services, sending, withdrawing or depositing money. The whole concept is to make it easier to get everyday banking tasks done quicker. There are also internet and freephone telephone banking points for account enquiries and to report lost and stolen cards.



The new branch is vibrant with modern, global photography





Upstairs the Premier suites offer another level of comfort and service

However, technology shouldn't come at the expense of customer service. Mr Hellen continues: "Whilst the machines can take care of most banking needs, we appreciate that some people may find the transition difficult, so it's important to get the balance right and give them a choice. The King Street store complements the counter service at our Halkett Street branch and our network of branches at St Brelade and Five Oaks. People today are also a lot more savvy about money management and want a personal, face-to-face service."

For that reason, there are a number of private interview rooms in the King Street branch and a team of specially trained staff who can offer independent financial advice to all customers. In addition, the new store has an exclusive lounge for



The branch is set over several floors, offering a variety of services

Premier customers where they can meet their Premier Relationship Manager, catch up on the TV news or just relax with a cup of tea. Opening on Saturdays will also be a help for those who are too busy to get to the bank during the week.

"There was a time when banks tried to be all things to all men, and there was a danger of losing sight of the service, introducing too many products and confusing customers," admits Mr Hellen. "That's now changing – there's a real emphasis on improving customer service, responding to what customers actually want. The key is to maintain a balance, to keep things simple."

With an eye firmly on the future of banking, the new branch has been designed with exactly that in mind.



The first bank ever to grace the cobbles of King Street



Gallery brings you the pick of the job market from Jersey's leading agencies.



Contract Compliance Manager

One of our valued clients is currently seeking an experienced Compliance Manager to join their busy team for a 6 month contract. The ideal candidate will have the ability to hit the ground running and have previous managerial experience in a compliance environment.

Office Administrator £20K+

Do you have previous office administration experience, are you proficient in Microsoft applications and are able to multi task, with a can do attitude? Five years residency and proven communication skills (written and spoken) are essential.

Business Development/Marketing Director

Our client is currently seeking to recruit an experienced and respected Fiduciary Business Development Director / Marketing Director for their thriving Trust department, business development expertise and a relevant table 4 qualification are pre-requisites.

Trust all levels

Are you a dynamic Trust professional who feels undervalued? Do you hold or are studying towards a Trust qualification? Do you want to work for a proactive & prestigious firm? Many of our client's are seeking trust professionals at all levels from Administrator to Director, contact Select Recruitment today to find out more or email your CV to info@ selectrecruitment.je



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Select Recruitment

2nd Floor, York Chambers, York Street, St Helier, JE2 3RQ info@selectrecruitment.je www.selectrecruitment.je



Compliance Manager £50K

Working for a global Private Banking organisation dealing predominantly with the Trust Department's Private Clients.

Call Danny today.

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End user support & project management from inception to sign off. Server build, upgrade & integration, analysis, design, configuration & troubleshooting & much, much more! Email Rachael.

Management Accountant - £43K

Will suit newly qual'd accountant with commercial experience looking to join finance sector with this prestigious organisation. Call Kelly.

Portfolio Administrator £24K

Working in a team, managing investment portfolios. Responsible for monitoring performance & communicating investment matters to clients. IAQ ideal. Call Danny.

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Attention, exciting and lucrative roles! About to graduate/finish school in the coming months? Kick-start your career, come in & register with Rachael today.

Due Diligence Officer

- 6 Months / £18 per hour -Provide support & assistance for this Due Diligence unit. Review processes of designated risk-based categories of high risk customers.



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Top Personnel

33 Hill Street, St. Helier, JE2 4UA work@toppersonnel-jobs.com www.toppersonnel-jobs.co



Senior Administrator Company Secretariat

This is a varied and very challenging role and the successful candidate will be expected to manage client relationships and be predominantly involved in ensuring that all company secretarial functions, duties and responsibilities are carried out.

Assistant Relationship Manager

Dynamic, progressive, global wealth manager seeks an ARM to join their busy team.

Previous client facing banking experience essential.

Senior Trust Officer - Assistant Manager

Previous experience in a similar role is essential along with a full professional qualification. An excellent opportunity to join a steady environment and develop managerial skills whilst still maintaining a challenging client base.

Meet & Greet!

Do you have a retail or hospitality background? Excellent client service skills? Then we may have the role for you...

Case Handler

This large well-reputed organisation has a great opportunity for an experienced KYC administrator with client facing experience to join this newly formed team.



871666

Park Personnel 29 HIII Street St Helier, JE2 4UH jobs@jobs.je www.jobs.co.je

HARDWARE





Meet the Mac. The ultimate PC upgrade.

If you're thinking about getting a new PC, now is the time to take a look at Mac. Our Apple experts can show you all the reasons a Mac is great at the things you do every day. They can also help transfer all your PC files to a new Mac. Come into iQ and see why a Mac is the ultimate PC upgrade.





motor brand news



BMW X1

Whether it's a trip to the snow, lugging the shopping around or fitting your mountain bike into the back, the BMW X1 is more than capable. Lightweight bodywork, stop-start and brake energy regeneration technology keeps your conscience clean and your wallet at ease. Available in both two wheel 'sDrive' and four wheel 'Xdrive'.



Jacksons Airport La Rue Fondon, St. Peters, JE3 7BF 497777 | www.bmw.co.uk



BMW 5 Series GT

Initially available with a choice of a 3 litre turbo-diesel and 3 litre twin turbo six cylinder or 4.4 litre twin turbo V8 petrol engines coupled to an 8-speed automatic gearbox the 5 Series Gran Turismo will swallow up both continents and luggage. Thanks to the movable rear seats you can choose between legroom or luggage space with ease. Both these BMW types have been recently launched and are available now.



Jacksons Airport La Rue Fondon, St. Peters, JE3 7BF 497777 | www.bmw.co.uk



Lexus RX 450h

Returning 44.8mpg and emitting a mere 148g/ km of CO2, the RX 450 hybrid is the most environmentally conscious SUV currently available. It's no slouch though, thanks to the 3.5 litre V6 powerplant on top of the electric motors and can be equipped with adaptive air suspension, a heads up display & Mark Levinson premium surround.



Lexus Jersey Longueville Road, St. Saviour, JE2 7SA 703377 | www.lexus.co.uk



AN EVOLUTION AND APPRECIATION OF THE **HUMBLE MOBILE ICE CREAM VENDING VEHICLE**

ith dietary and health based absurdity threatening to eradicate ice cream vans from the schools, parks and estates of the English mainland we thought it's about time Gallery took a stand and showed appreciation for a potentially fading childhood memory.

If you're putting together a '2010 time capsule' to bury, it might be worth dropping a copy of this month's magazine in before the air inside becomes stale, just in case the ice cream van meltdown flows over the seas to these shores too.

Councils Greenwich, Wolverhampton and Glasgow have decided that ice cream is too unhealthy for schoolchildren and so have banned vans in certain areas from offering their wares within close proximity to schools. It's a bit like saying that driving your car could be a hazard to both yourself and other road users so you're not allowed to drive to the petrol station any longer. But as a deterrent, you can walk there and carry a Jerry can of fuel back which could potentially lead to far more hazardous consequences. 'Sorry kids, we're stealing away the excitement that only a plinkyplonky electronic chime rendition of 'Greensleeves' can bring you so that you can enjoy an ice cold treat once a week so you're just going to have to stop at the corner shop on your way home and stuff your faces

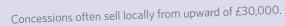
with Cadbury's Crème Eggs and Freddos' (other chocolate-based confectionery is available).

On a brighter note though, two brothers from Essex who were no doubt aware of the difficulty of marketing sand to Arabs struck upon the idea that they might however be interested in purchasing cold snacks to Feast upon when offered on their very doorsteps. That's right, Dan & Nathen Furlong began to operate the Middle East's first ice cream van in Dubai last year and have been met with such success that they now run a small fleet employing a number of locals and intend to expand to Abu Dhabi and beyond this year. Keep an eye out for their pink and white sprinters featuring a smiling camel eating devouring a '99' if you're in the area.

THE SCOOP:



Ice cream vans cost around £40,000 to kit out from new, and that's not including the chassis in the first place!





A series of belts, pulleys and shafts run the machinery inside, although a lot of vans now plug into the mains electricity supply.



The local van you see on the page opposite (red Mk3 Transit) can be found down at Le Port most days.



In 1984 a row between Glasgow-based ice cream van owning gangs led to the murder of six members of the Doyle family, who had run the Marchetti ice-cream company.



The 'Ice Cream Alliance' represented over 20,000 van owners in the 1960s but has only around 700 members today.



Since the iPod made us dispose of our CD collection Apple's dominance in the consumer electronics world has gone from strength to strength. But what of it's latest creation? Ridiculed for it's name but possibly the most anticipated tech launch in recent years. **John Liot** gives us a critcal appraisal



i**Dunno** doesn't look so good when it's not showing HD Star Trek...

o it's not Apple's new range of bachelor apartments, it's the device that's set to revolutionize the way we consume media. The only question is, do **YOU** need it?

Apple have come out with yet another annoyingly justified smug marketing campaign for their newest piece of love/hate technology the iPad. Always at the forefront of industry innovation Apple now plan to reinvent the tablet market which has been somewhat of a quiet force to us non-executive types, simply because we have no need for this technology. For those not in the know Tablets are basically the middle ground between smart

phones, (your iPhones and Blackberrys) and netbooks. The aim of the device is to essentially achieve laptop level depth in a device as simplistic as a phone. The result is definitely a mixed batch as there's no clear way of seeing if the iPad is all that Apple claim it to be.

At a price far cheaper than any of Apple's recent Macbooks you'd be a fool for not thinking the iPad was worth it's weight in glossy gold, but that's partly due to the fact Apple are masters at making you think you want something they're selling. On face value alone the iPad does look the business with it's smug minimalist design and wafer thin appearance, but not is all as it seems because the iPad has some dark secrets Apple aren't keen on

you knowing, and it's these secrets that may mean you'd be better of with one of Apple's competitors. Let me explain.

First and foremost, the iPad needs a lot of additional components to do very simple tasks...like standing upright. To keep the minimalist design the iPad boasts so arrogantly Apple felt it necessary to void the iPad of a back stand so the only way to use your iPad "comfortably" is to either purchase a back stand or only use the device when you're lying down on your large leather couch with your knees propped up, you know, like Apple assumes everyone does. "Tables and posture are so 2009"- Apple marketing campaign 2010.

Perhaps the biggest flaw and hush-hush of the iPad is it's inability to multi-task. As I'm typing this sentence i've got facebook, itunes and Word on the go, could I do this with the iPad? No chance. Something you'd think was a complete necessity in today's computers is MIA for the iPad.

Just because the iPad creates the middle ground between the iPhone and Macbook doesn't mean it's the best of both worlds, similarly a chicken breast inside a jam donut does not make a meal substitute for dinner and desert.

♠ Apple iPad □ iQ ■ EU Prices TBA 16gb (\$499.99) - 32gb (\$849.99)



it's got it's limitations but looks nice with our cover on it. Use it to look for property with www.places.je (a gratuitous plug for Gallery's new specialist property seach site - check it out)

It's good to get two sides to every story so we asked **Tim Evans** from iQ to tell us why, considering it's limitations, we should add the iPad to Gallery's burgeoning army of Mac equipment.

he biggest problem with the iPad I can see is its name and the immediate conjuration of sanitary products, but with this faux pas aside there are good reasons why this latest Apple creation is going to yet again revolutionise the tech landscape.

Do you really need an iPad? Probably not but then no one really needed an iPod or any of the other technology we find ourselves surrounded by. But it's not really a case of need - hell, food, water and a warm abode are 'needs', but I suspect that many will want one and the reason why isn't even to do with the gadget itself. No, the big story around the iPad is not the device so much as the reasons for creating such a thing in the first place. You see, the iPad, like the iPod, is really just a vehicle - Apple are about to do for the written word what they did for music using the ubiquitous iTunes store to yet again revolutionise the way we consume media.

Before iTunes, many had tried and failed to sell music online and make money, the same can be said for books, papers and magazines. Imagine what all this will do for education and text books let alone the potential paper saving!

There are always neigh sayers when it comes to Apple, but your previous writer is missing the bigger picture. As for multi tasking, well thats for battery saving reasons (apps on the iPhone start up so quickly anyway whats the problem) and the stand? Well perhaps some sort of prop is in order - like a pile of books perhaps?

featured five

The top five non iPad media consumption devices



Apple iPhone 3GS

Apple's iPhone is the perfect blend of a computer and a phone and the new 3GS simply improves the formula with a new video capture ability and quicker load times

- www.o2.co.uk
- **(32gb)** £549.00 (16gb) £549.00



Apple MacBook Pro

It's everything you could possibly want from the iPad without the gimic of it being on a touchpad. MacBooks reinvented netbook accessibility and the Pro series only makes us love Apple more despite claims that we aren't "fanboys".

- www.amazon.co.uk
- **6** £834.00 (13") £1777.94 (17")



Archos 9 Tablet Computer

The main competition of the iPad, what you need to consider if you're convinced you want a tablet pc is that Archos have built up a pretty good pedigree of tablets over the years and the Archos 9 is the best to date. Running Windows 7 standard means you can expect the best OS for a tablet at this point in time, and you don't need to pay extra to make it stand on it's own... Just saying.

- www.play.co.uk
- @ £419.99



Nokia N900

Though not technically a tablet computer, the N900 is still plenty competition to the iPad, not least of all because it has a camera, it's smaller and is also a phone.

- www.nokia.co.uk
- **2**499.00



HP Pavilion TX2500Z

The best device on the market to actually merge tablet computers and netbooks, the TX2500Z is all the function of a top standard netbook WITH a touch screen.

- www.superfi.co.uk
- Special offer price £149.95

Think the prices seem to tilt in the iPad's favour? Think again. The iPad comes with a monthly internet service charge, so if you want to use the iPad when you're out and about (like you're suggested to do) you're going to have to part way with yet more cash leaning towards £20-30.



phone home

deservedly desired

The new HTC Desire. It is a large-screen device with a fast processor and the latest version of the Android operating system...the eclair (it's our food issue, so this is the perfect gadget!)

With the HTC Desire, it's all about your information, your entertainment, your multimedia ... your way. A multitude of HTC Sense widgets makes it easy to transform your home screen with rich content that personalizes your phone experience.

The HTC Desire excels at helping you stay in touch with the different circles of friends or colleagues in your life. The new People widget lets you bring any group you create on your phone right to the surface for easy access to calling, messaging, emailing or simply checking up on social networking updates. HTC Desire offers an expansive display, a blazing-fast processor, and a great interface. On top of that, it has a lot of little design touches that make a big impact on your overall phone experience, like quick and easy access to any panel of your home screen with the new seven-panel 'helicopter' thumbnail view, or the polite ringer that lowers the ringer volume when you pick up the phone.

Coming soon to Jersey Telecom £TBC

Berrygood

a lot more than just email

There's no doubt that BlackBerry provides a fantastic way of accessing your emails whilst on the move, the wide choice of easy-touse designs makes the brand a winner with people from all walks of life. Today, however, BlackBerry is more than just email, its smartphones offer all the functions that you need to stay connected and in touch with your working and social worlds.

You use email for work but Facebook for friends and the new Facebook app for BlackBerry comes pre-installed on the BlackBerry Storm 9500 and the BlackBerry Bold 9700. Now you can ping that email back to the boss whilst

letting your friends know just how your day is going. The Facebook app for BlackBerry is easy to use and with wi-fi connectivity as well as 3G or Edge mobile broadband capabilities, it is a great way of connecting with your mates whether you are on the go or relaxing at home.

But there's more to these phones than just the Internet, the Bold and Storm come with video and sound recording as well as 3.2 megapixel cameras and they can store hours of music, turning the Bold and Storm into your own mobile entertainment centres. On top of all this, you can't miss their stylish designs and high resolution screens which make them stand out in any situation, making it an easy pleasure to browse your photos or watch your

Storm Blackberry pictured available from Sure



Flying out

Motorola Milestone

This phone flew out of the shop the first day it was available and they have just got a new batch in. They are currently the only provider on the island stocking the new Motorola Milestone.

This new Android handset is jam-packed with goodies: it has a great qwerty keyboard with 5-way navigation key, wifi, 3G HSDPA, MP3, MP4, Adobe Flash Player and very cool digital compass. Plus this really is a good looking phone. Pop in store to have a look before it flies out again!

Pay as you go £389 / on 12 month contract from £89 / on 18 month contract from FREE **Airtel Vodafone**





JT Launches Fund Raising Mobile Tariff to Support **Durrell**

urrell has received a welcome boost from Jersey Telecom as the communications firm has launched an innovative new mobile tariff that allows business customers to make a donation to Durrell instead of taking a new mobile handset.

Traditionally, when customers sign or renew their mobile contracts, they are offered free or discounted handsets as part of the package. However, as phones have become more sophisticated and reliable, many business users are finding that they simply don't need a new handset every 12 or 18 months. Tim Ringsdore, Managing Director of Jersey Telecom, said: "This new service means that customers who keep their handsets for longer are not only reducing their carbon footprint, but are also actively supporting Durrell at the same time."

The new JT service is known as a 'SIM only' package as customers only need the small SIM card, or chip, that fits into a phone and links it to the customers unique account and phone number. The money that would have gone towards a new handset is instead given to Durrell in the form of animal adoption packages, with participating JT customers also benefiting from special Durrell admission tickets.

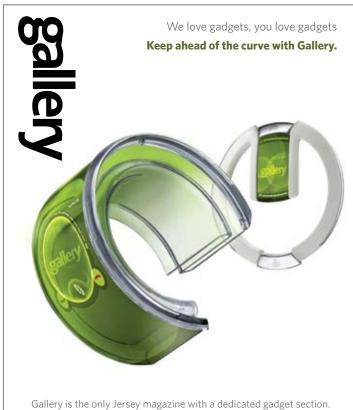


The service has got off to a flying start with HSBC Offshore Islands signing up as the first major customer. They have agreed to convert 50 mobile contracts to the new SIM only package, which will lead to a donation to Durrell's animal adoption programme of £2,000.

Martin Spurling, Chief Executive Officer, HSBC Offshore Islands, said: "HSBC has a long standing commitment to caring for the local environments in which it has a presence. Like many businesses, we don't need to change our mobile phone handsets every year, so this opportunity both to reduce our carbon footprint and support Durrell, a worthy local trust that is very close to the hearts of our staff, is very appealing. I hope many other local businesses will also recognise the benefits of this scheme in due course."

Kelly Barker, Head of Marketing at Durrell Wildlife Trust, added: "Our corporate packages have proved very popular with local businesses of all sizes and we're very pleased to enhance this by working with Jersey Telecom. Their new mobile tariff is an innovative way of encouraging other local businesses to make a real difference by supporting our projects, involving their employees in our work and, of course, benefiting from Durrell membership and adoption packages."

Jersey Telecom say that the new SIM only mobile tariff can be tailored to suit businesses of all sizes and that proceeds raised will help Durrell achieve their mission to save species from extinction across the globe.



Gallery is the only Jersey magazine with a dedicated gadget section. We strive to ensure our editorial environment makes your brand look good, that's what sets us apart from other cheap magazines.

Call to learn how you can work with Gallery in 2010.

call us **811100**



Welcome to Gallery's tech page, brought to you by Switch Apps. At Switch we drown ourselves in web technology so we can empower clients with the latest web applications. We're here to help clients make the most out of their online potential and would like to share some of the latest and coolest technologies and features out there



WEB TECHNOLOGY

GoogleBuzz

ast month saw Google launch its own social networking tool, Google Buzz. Designed to integrate with Google's Gmail email system, users share links, photos, video, status messages and comments straight to each other's inboxes.

Although integrated with other platforms like Picasa, Flickr, Google Reader, YouTube, Blogger and Twitter, the industry sees Google Buzz as an attempt to compete with micro-blogging services like Facebook and Twitter, while gaining a real-time stream of data to improve the relevance of standard Google searches. Announced on the 9th February and released the same day to some Gmail users, Google Buzz racked up 9 million posts in the first 56 hours. However, Google Buzz also attracted bad press for the nature of its release and several privacy concerns.

Start buzzing at www.google.com/buzz



switch SiteBuilder





WEBSITE PROFILE

SiteBuilder v2 Admin User Interface

Client: All our clients!

We are extremely excited to have recently launched the latest version of our website management system, Switch SiteBuilder. All clients have been automatically updated to the latest version, including a stunning re-skin of the Admin user interface laced with a host of new features and functions. SiteBuilder allows standard and advanced

website editing to be completed with minimal computer literacy through a simple and elegant interface, improving your business' workflow and maximising your website's potential. To come and see for yourself, call us on 866638 to book a demonstration.

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ABC of WWW

A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

is for **Facebook**

facebook.

Facebook is a social networking platform that allows users to manage a personal profile that can be shared amongst their networks of friends, workplace, college and groups. Users can update these networks with a range of notifications from simple text status through images, video, games and not forgetting the poke. Facebook was co-founded by the now CEO Mark Zuckerburg as part of a computer science project while studying at Harvard University. Initial membership was limited to Harvard students, growing to encompass the Boston area, the Ivy League and Stanford University. Facebook currently has more than 400 million active users worldwide, resulting in over 150 million unique visitors per month and over 14 million photos uploaded daily. Facebook is also available on smart phones including the iPhone, Nokia N97, Android, Blackberrys and gaming platforms such as the Xbox 360 and Nintendo DSi. Microsoft's 1.6% share purchase in 2007 valued Facebook at around \$15 billion, but it was only in September 2009 that Facebook announced its first positive cash flow!





Jamie Oliver iPhone App

Instant access to a range of new recipes, video clips, equipment advice and you can even add the required ingredients to your shopping list! More info at www.jamieoliver.com/20minute-meals

Windows forced to offer default browser choice?

EU regulators have decided that a simple default browser choice instead of Internet Explorer as default will cease the billions Windows are being fined over forced browser choice. Shortly to be released via an update to Windows 7 users, please remember not to choose Internet Explorer 8!



Video chat for iPhone and iPad?

Code left in the iPhone 3.2 Development Kit includes icons labelled 'Accept Video' and 'Decline or End Video', coupled to rumours of front-facing cameras in the next models, video chat looks to be on its way for all us iPeople.



Floating Offices

Ever fancied a marina view from your office desk? We imagine a marina berth is cheaper than a Waterfront office, so buy one of these and mobile broadband...

www.floating-offices.co.uk

Don't use Internet Explorer

Both the German and French governments have advised their citizens to switch to an alternative browser for security reasons pointing out that IE6, 7 & 8 all share a vulnerability discovered after the cyber attacks on Google in China.

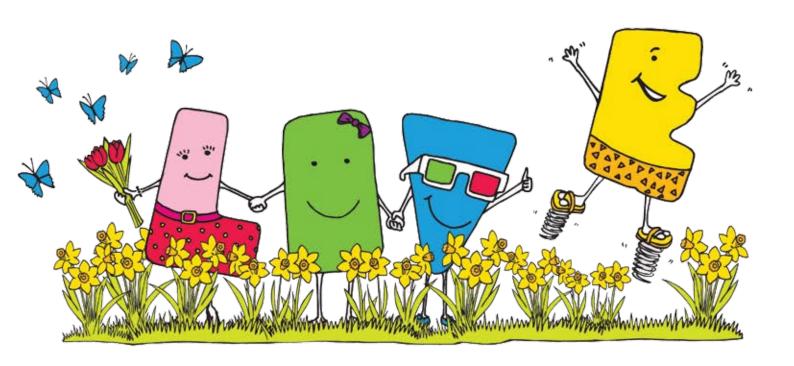
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Spring into March with 2 for 1 Love Wednesdays!



2 for 1 meals out, cinema tickets and hotel deals

Our partners include: Cineworld, Wildfire, Salty Dog, Ingalill's on Gorey Pier, El Tico, Pizza Express, The Grand Jersey and Pomme D'or and new for March – **Dix Neuf**.







Chickenonthicktoast?

Some gadgets to make, er, an unusual snack. Oh alright, they're just things that seemed fun.



Don't you just love it when someone thinks of the little things? The person who designed the Virtu Toaster was clearly doing so. The adjustable slot means that those of you who like their toast thickly sliced no longer have to wrestle with your breakfast to get it into and back out of the toaster, it also means that toasting bagels, baguettes and waffles is now a breeze. The Virtu Toaster also has a high lift facility to help prevent you from burning your fingers while you try and free your bagel from the clutches of the toaster. Oh but that's not all, this toaster comes with a sandwich cage, tongs AND 16 recipe cards. Yep, recipe cards, I always save the best bits for last.

£36.00 from the Co-op



Weber Poultry Roaster

'BBQ the perfect chicken with the Weber poultry roaster.' The Weber Poultry roaster makes it easy to roast a chicken on the BBQ producing flavourful results by infusing it from the inside, whilst barbecuing from the outside. The roaster can be used with your favourite liquid such as beer, wine, fruit juice or a marinade. Place onions, carrots and other vegetables in the dish and make delicious garnishes. It can also be used to make snacks, such as nachos with melted cheese and hot salsa. Yum yum!

Ransoms £31.99

funwithfood

Fancy beans at your desk? John Liot searched high and low to find us some unusual food-inspired gadgetry for our appetite issue.



Apple-a-day Wall Calendar

This revolutionary infusion of doctor's orders and office life ensures that you'll always get one of your five a day without having to do more than swivel on your chair. Apple storage has never been a huge problem, or at least one warranting precious wall real estate.



Looks stylish Apples = Good

Buying a month's worth of apples all at once may not be the best investment.





Tea Sticks

There's nothing us Brits love more than a cup of tea, so when someone comes along with a design to maximize tea performance, obviously we want to know. Introducing 'Tea Sticks'. The tea stick's design ensures maximum flavour release coupled with a plastic hook top that also acts as a handle so you can stir as you wait.



Looks stylish Tea = Good

None. Tea has no flaw.





Wine Speakers

Ah wine, the epitome of sophistication in the drinks world. Ah music, setting the mood, atmosphere and tempo of any dinner party. If only there was a way to combine the two... Wait a minute!



Quirky without being too lame.

Sound quality is not amazing, but loud enough to fuel a small room with background whale song.





Transparent Toaster

Sadly this is purely a concept (or kancept of www.kancept.com), though I felt it needed to be mentioned as yet another device infinitely more useful than the iPad. The sleek design and glass plates assure you that you have officially entered 'the future'.



Love toast but hate it when it burns? Here's your solution - and an end to bad burnt toast days forever.

It's not real. Sad face.





Heinz Beanzawave

Finally beans means microwaves conected via USB. We've all been there, at work or at home, busy on the computer then suddenly the hunger for beans. But alas, the microwave, she is so far away and this work really needs to be done. No more! With Beanzawave simply place a Heinz snap pot in the chamber and press go.



Having the Beanzawave is an instant conversation starter.

Conversation may end with you not looking as suave as desired.



SPORT



SPORTPROFILE

Claire Forbes

School: Millfield

Favourite ice cream flavour: Tutti Frutti with extra nuts

Favourite Animal : Panda Bear **Favourite food :** Oatcakes

Favourite running expression: It ain't training if it ain't raining



When did you start running?

If you discount running away from the boys in the playground at primary school then my first real inroads into competitive running were at senior school at about the age of 15.

Was there anything that inspired you to start running?

I used to be a competitive swimmer but the isolation of countless lengths up and down a cold pool made me see the light and I was inspired by the freedom that running can give you. The freedom was not only by being in the great outdoors but also a freedom over your body when you are fit and in control of your feelings. Over the years, I've given myself a thousand reasons to keep running, but it always comes back to where it started. It comes down to self-satisfaction and a sense of achievement

Have you got any funny running tales?

Running itself may not be the most comedic of sports and I think the funny running tales stem from the runners themselves. Over the years I have seen many runners involved in slap-stick style falls both on the track and at cross country but the funniest story is probably when a friend of mine had spent months preparing for a race ensuring that every last detail of his training, his nutrition, his pace judgement, his clothing and even where his safety pins were pinned on his singlet only to turn up to the start of the race on the wrong day!

Who is your favourite runner and why?

Paula Radcliffe - that's an easy one - for a mother to demonstrate not only the talent and determination that she has to get to the very pinnacle of distance running but to be able to inspire an enthusiastic cohort of younger British athletes is an awesome achievement. Her approach to life, running and family is tremendous, especially the way she deals with adversity.

Are you a big fan of The Running Man?

As a 'Running Woman', the 'Running Man' is often an overly competitive nuisance with very little consideration for the fairer sex so in summary - 'No'! Or are you talking about the film based on the Stephen King novel? If so, no again as I'm not that into gladiator-style films.

Where and when was your favourite running moment?

Rounding the final corner of the Standard Chartered Jersey Marathon in 2009 to see the word 'FINISH' displayed in the sunshine was certainly amongst the favourites, not least because I had proved to myself and countless other doubters that this 'Fairweather Forbes' had the inner spirit to break the tape over after an unconventional challenge.

How can people get into running in Jersey?

Find a like-minded friend to support you, join a club or a gym, set yourself some tough, but achievable goals, buy yourself some comfortable and durable shoes and just get out there and enjoy the freedom and enlightenment that running can deliver. Nobody's a natural. You work hard to get good and then work even harder to get better. Running is not, as it so often seems, only about what you did in your last race or about how many miles you ran last week. It is, in a much more important way, about community, about appreciating all the miles run by other runners, too. Motivation is what gets you started. Habit is what keeps you going.

What competition have you done most recently and how did you do?

I have recently been racing on the Hong Kong road racing circuit and have enjoyed the challenge of the heat and humidity racing against unfamiliar opposition. I was fortunate in that my competitive spirit and tough training regimen meant that I won most of my encounters out there and I have brought that confidence back here to Jersey and recently ran in some local cross country races on the Island.

What is your personal best?

My best ever race was a 3000m track race whilst I was a collegiate athlete in the US, I ran 9:12 for the distance despite being tired and unsure of the event. Until that time 1500m had been my preferred event and my best time was 4.18. I have never approached that form or speed since so am looking to move onto longer distances. My recent best of 2:59:59 for the marathon is also a highlight.



Cake or death?

Talking of running....Those of you who are fans of Eddie Izzard's unique brand of comedy may be surprised to hear that the comedian, often found in a pair of heels, completed 43 back-to-back marathons last September. All in aid of Sport Relief, Eddie has overcome lost toenails to clock up more than 27 miles – further than a marathon – every day, six days a week, taking his average pace down from 10 hours to 5 hours per marathon stretch. Eddie raised at least £200,000 for Sport Relief. I think it's time I went running.

SPORTINGBET SPORTS PERSONALITY OF THE YEAR AWARDS: WINNERS

The Jersey Rugby Team and its coach were just some of the winners at last month's Sportingbet Sports Personality of the Year Awards. The ceremony, held at Hotel de France, Jersey, saw several sportsmen and women receive accolades for their achievements during 2009. A panel of judges selected the following winners from numerous nominations:

NatWest Rising Star: Jersey netballer Jacy Brown

Jersey netballer Jacy Brown had a phenomenal 2009. The former Convent player headed for Glasgow University to start her studies in September and was immediately picked up by Superleague side Glasgow Wildcats. She has since forced her way into Scotland

squads at both senior and U-19 levels. Jacy made her full debut for Scotland in the Six Nations Cup in Singapore.

State Street Junior Team: Guernsey Commonwealth Fencers - Sabre Team

When a young Guernsey fencing team headed to Malaysia in February 2009, it was with the intention of picking up some experience at international level. Competing in the Commonwealth Junior Championships against 12 other nations, including the likes of Australia, England, India, New Zealand, South Africa, Singapore and hosts Malaysia, the team of James Firth, Harry Miller, Barney Williams and Fraser Ward not only acquitted themselves well but managed to beat the strong Singapore side in the Sabre event to snatch a bronze medal.

Kleinwort Benson Team: Jersey Rugby

An amazing performance even by the Rugby Club's recent standard

saw them rise up to become the top team in Hampshire for the first time. After securing the highest ever finish by a CI team, ending third in London One, Jersey reached the national leagues. They are flying high in National Three (London) and are well placed to continue rising through the leagues. With a victory in the Siam Cup too, 2009 has been an outstanding year for Jersey Rugby Club.

Cenkos Coach: Jersey Rugby's Ben Harvey

Former England Sevens player Ben Harvey moved to Jersey in 2008 to take over as coach of the Rugby Club, leaving the position of Rugby Director of Pertemps Bees to take the post. Since then his professional approach has helped Jersey continue their development as a team, and to progress in the National Leagues for the first time, where they are flying high at the top of National Three (London).

Michael Lucas Sporting Hero: Head coach of boxing club Leonis, **Dave Thompson**

The highlight of the evening, which was broadcast live on Channel TV, was the Sportingbet Sports Personality of the Year Award which saw the following hoping to gain the public vote: rugby player Matt Banahan, footballer Brett Pitman, cricketer Jeremy Frith, bowler Alison Merrien and tennis player Heather Watson. The winner was announced on the night after all the votes were counted and verified.

'Each year it astounds me just how much sporting talent the Channel Islands produce together with all the hard work individuals put into coaching and training. It is great to share and recognise the successes with awards such as these,' said Andy McIver, Group Chief Executive of Sportingbet PLC.

Shape up for Spring with Ship2me
Want to lose a few pounds, get fighting fit or train for that triathlon? There's no excuses now that all the latest gym gear can be delivered to you at home by Ship2me. Using Ship2me will allow you to browse the internet and find exactly the right sporting product for you. Whether you need the latest lacrosse stick, or a family-size bike rack, Ship2me gives you easy access to it all.





The current Tottenham Hotspur manager was on the island recently as the guest speaker at the Channel Islands Sports Personality of the Year Awards. As our new designer **Gary Kelly** is a bit of a football fan we sent him along to catch up with him about the usual... life as a Premier League manager, holidays in Jersey and of course, his penchant for Wii Sports.

arry Redknapp has achieved a lot of things in his 25 year career and is considered a legend in the world of football. From Bournemouth to West Ham, Harry has managed them all and even led Tottenham to their first FA Cup Final in 69 years. As if this wasn't enough, he has also had a glorious 19 year career as a player with over 270 appearances so we thought it was of the upmost importance to sneak a quick chat

So Harry how do you feel about being here in Jersey? Yeah, I love it here! Me and the wife used to come here every year for a holiday and stay up at St Brelade's Bay. I mean Jersey has great beaches, great restaurants and lovely walks so yeah we love it here.

Brilliant! So how's everything going as the manager of Tottenham Hotspur? It's great! Were going well sitting 4th in the league and pushing for that Champions league position. It's gonna be tight with the likes of Liverpool, Manchester City and Aston Villa all scrapping out for that 4th place but I think our chances are good. Saying that, even the top three are looking tight so it should be a good end to the session.

Recently you have become the third manager to reach 500 Premier League games alongside Sir Alex Ferguson and Arsène Wenger, that's some achievement? Yeah it's great but to tell you the truth I didn't even realize until someone told me last week.

Really? Yeah, I mean you kind of lose track after so long. I recently went to a dinner for managers who have reached 1000 games in all competitions and there was only 16 of us all together including the likes of Steve Coppell, Dave Bassett and Neil Warnock so that was a honour.

Well after achieving all that, do you find it hard to believe you lost your first ever game in charge 9-0 with Bournemouth FC? Ha! Yeah my first game was Lincoln away, I'll never forget it. Almost every game in England was called off that day because of the bad weather and I was the caretaker manager but because David Webb, the actual manager left on the Friday morning, I ended up taking the team. So we got up to Lincoln and the pitch was frozen, I mean it was like a skate



rink, it was so hard. At this time we were skint! We had no money and the only boots that the players had were those long nylon studs and the Lincoln's players came out with all the little pimple boots because they had the money. They were top of the league at the time. So my players came out falling all over the place, I mean they couldn't stay on their feet and I said to the ultra, "Where's our rubber boots?" He said, "No Harry, we can't afford them" so we went out and tried our best but it was 9-0 with about 24 minutes still to go! I could see 12 or 13 coming so I was actually pleased to see 9 in the end.

Talking of Bournemouth, we have a young player there, Brett Pitman. What do you think his chances are for the future? He's got every chance! He's doing very well I mean he's a great goal scorer and I've been really impressed every time I've seen him play. I know there are a few bigger clubs looking at him.

With summer just around the corner (not judging by the weather of course) the World Cup 2010 will be upon us. How do you think England will do this year? I think we'll win it! I think we have a great chance. The best chance we have ever had.

You have some great players in your side that might make it there? Yeah, hopefully we will have some players there and six of the kids who played for me at West

"Brett Pitman... He's got every chance!"

Ham will all be going I'm sure. Certainly Frank Lampard, Rio Ferdinand, Joe Cole and the rest, so it should be good.

So off the subject of football, you've recently done a TV advert for Nintendo with your family. Do you play much? No actually. Funny enough, I didn't even know how to work it! Jamie plays, the kids love it but me and my wife didn't have a clue. Put it this way, I'm not really a computer person.

So if you're not playing the Wii, how do you spend the little free time you have? Well I love a good game of golf, if I have a spare day off I like to try and get a round in. I love walking my dogs and I like watching the races. I've actually been to the races here before in Jersey. Me and the wife had a great day. Shame the weather wasn't too good but what can you do.

You've worked with a lot of great players through your career and some great characters, one that always comes to mind is the legendary Paulo Di Canio. How was he behind the scenes? Ah Paulo was an amazing character and a fantastic footballer. I mean there was this one time we were 1-0 up against Birmingham in a cup game and they scored a free kick right on half time to make it 1-1 and Paulo was going mad because Shaka Hislop the goalkeeper told him he should have lined up the wall, you know. Paulo wasn't having none of it saying, "why you blame me?" So he picked up a huge container of Gatorade and his knees were buckling it was that heavy. Finally he threw it and at this point we were all hiding under the tables and it just went everywhere so yeah, Paulo was crazy!

So finally, you've been in the game for over 25 years now, do you think you can keep going? Yeah, while I enjoy it and people still want me to do it, then definitely. I mean I love it!

Paulo Di Canio at Westham under Harry.





his machine is a welcome addition to any gym trip, or if you are lucky enough to have one at home. It is so different to the rigmarole of the usual exercise machinery. Trying out something new, makes getting fit that little bit less of a tiresome task.

Brought to you by Gravity UK and EFI Sports Medicine, the GTS (Gravity Training System) is a dynamic relationship between equipment and programming designed to target a multitude of health and fitness goals including muscle-shaping, weight loss, joint and muscular rehabilitation and improved athletic performance - the GTS and GRAVITY4Programmes have won innovation awards on three continents.

For functional programming, the GTS provides an adjustable pulley system over eight levels of incline that allows unlimited forces and movement patterns. With appropriate programming, these can either mimic specific movement patterns of a lifestyle or sporting activity or, with appropriate resistance, help condition an old injury. The unique nature of the moving glideboard challenges proprioception and provides various positions that accommodate low levels of pressure on the spine.

Available at Good Health for £2475





Conversation Starter
The FDA allows an average of 30 or more insect fragments and one or more rodent hairs per 100 grams of peanut butter.



Six months ago, Chris Bell caught up with Beardyman (known as Darren Foreman to his friends), to chat to him ahead of his debut Channel Island appearance at Jersey Live festival. Widely considered the planet's number one beatboxer, and all-round very entertaining chap, he very nearly blew the roof off the Dance Arena at Jersey Live, and returns for a second dose of Jersey at April's MASS festival. Check out the first interview here, and make sure you pick up a copy of Apocalypse Wow to see their latest nonsensical chinwag, where Chris and Beardyman discuss the Norse god Thor, giant mutant insects, and whether or not Bergerac is simply trying to be Knightrider. For more info, check out www.apocalypsewow.co.uk.

Hi Beardyman. Let's get this interview lark out the way so we can both get on with our day. Who are your musical heroes?

Aphex Twin, Thom Yorke, Stockhausen, Gustav Holst.

What's been your worst festival experience?

Kendal Calling in 2008 where I was supposed to be hosting the main stage, and it completely rained out and I didn't have anyone with me, no tour manager or anything, and this cab refused to drop me by the festival. I had half a mile or more to walk with this really heavy case with all my equipment, through mud, and I had to sneak in because no-one was letting me in. I eventually got there and went into the artists' area and there was a dishevelled tea urn with flies and loads of soggy food, and I wasn't in a good mood, so I ended up not doing my hosting set - but I did a sick set in the dance tent. I have a bigger team with me and a tour manager now, so life's a lot easier.

Favourite festival?

Probably Bestival; it's got a really good balance between being really big and really intimate at the same time, and with all the people in fancy dress. Although the first time I went, I slept through the whole thing as I'd just come off a really big tour. It's got a really cool vibe though.

What three words sum up what you know about Jersey?

Amazing. Awesome. Incredible.

Where was the last place you went on holiday?

Thailand with my girlfriend, about 6 or 7 months ago.

First record you bought?

It might have been 'The Macarena', when I was 14 or 15. I wish that was a joke. When I realised what I'd done, I burnt it and stuck it to my wall to remind myself never to make that mistake again.

Your guilty musical secret?

I've got a very eclectic collection so I'm not sure what qualifies as a guilty pleasure. (Electro artist) Tim Exile is a guilty pleasure, which is punishable by death in most countries – he's basically a musical pervert. It's like the musical equivalent of an S&M club. DJ Scotch Egg's another one. I love Kate Bush but maybe that's not a guilty pleasure as she's a genius.

Favourite place in the world?

The toilet. Or Barcelona. Or maybe New York. The toilet's a world in itself; it's somewhere you can get a bit of respite from everything.

Wine or lager?

I have to say wine.

Favourite planet?

Jupiter, 'cause it's massive blud! Or maybe Pluto because it's on the outskirts and some people don't even want to acknowledge that it's a planet. It's just doing its thing and keeping it real; it's an underdog and it's kind of mysterious. Or maybe Planet X because that's not even really a planet, it's an asteroid... actually no, that's just being pernickety. I'll go with Pluto.

Ski or beach?

Skiing because it's an activity, it's good exercise and it's quite warm. On the beach all you can do is lie down because it's so hot, and if you go into the sea it's full of sharks and giant squid and sewage outlets, and then you drown, so I'm way more of a fan of snow-boarding. I went snow-boarding last year and I'm not that good, but I had a day to learn and I very nearly mowed a line of German tourists down, as I'd figured out how to turn right, but not left.

Favourite comfort food after a night out? Whatever's in the fridge.

Best hangover cure?

Not drinking like an idiot the night before. Bloody Marys are quite good. It's not a cure but it's a nice drink.

Beardyman performs at MASS Electronic Festival at Fort Regent on April 4th. Apocalypse Wow! launches shortly after.

Apocalypse Wow!

pocalypse Wow is Jersey's newest magazine, due to launch next month, celebrating music, film, arts and culture (amongst other things) in Jersey, Guernsey and beyond. At the helm is Gallery writer and former editor of London's Beat Happening magazine, Chris Bell, and amongst the staff are some of Jersey and Guernsey's finest scribes (after the team here at Gallery of course...).

The concept is this, and it's a novel one to say the least: in 2012, according to the Mayans of 2000 years ago and Roland Emerich, the world is going to come to a catastrophic end. Apocalypse Wow have made it their mission to fill you, the public, in on the music, arts, people and places that are essential knowledge before you all perish. Serving as a countdown to Armageddon, Apocalypse Wow will launch with 'Issue Minus Ten', followed by 'Minus Nine', and so on until Issue Zero. If we're all still here at that point, Apocalypse Wow will eat humble pie and change the name to Apocalypse No. But if they're not wrong, they'll smugly remark, 'Told you so.'

Issue Minus Ten kicks off with a feast of exclusive interviews, including dancerock heroes Hot Chip, director Shane Meadows, hard-partying New York rock n' roll icon Andrew WK, as well as Jersey skate legend Gary Chevalier, cult hero and artist Robert Rubbish, and beatboxer extraordinaire Beardyman – as well as a special guest secret cover star yet to be revealed.



Peter **Andre**

t's just over a month to go until Britain's most famous pop heartthrob rolls into town to bring the curtain down on his otherwise sold-out 38 date UK 'Revelation' tour, and there are still a limited number of tickets still up for grabs.

On April 7th, the 'Mysterious Girl' star will be performing at Fort Regent, and with his last album having gone platinum, and following the much-publicised break up from glamour model Katie Price, his profile has never been higher.

Event organiser Warren Le Sueur said, 'It's amazing that the little island of Jersey is going to be the final stop-off point for this huge tour. The number of tickets sold for the entire tour is staggering, and the fact that Peter's record has gone platinum makes this his most successful year by far. There's definitely going to be a party vibe in the air. It'll be a lot of fun.'

As if that wasn't enough, Peter will be holding a super-exclusive record signing session on the day of the gig. Limited to concert ticket-holders only, fans will get the chance to meet him in a closed signing session, and VIP ticket holders will have fast track entry to avoid the queues. This news is bound to result in a flurry of ticket sales, so fans are urged to snap them up quickly before the remainder sell out. If pop music floats your boat, or you just want to go and give the big man a big hug, then don't miss out!

Peter Andre performs at Fort Regent's Gloucester Hall on Wednesday 7th April, Doors 7.15pm Seated and standing tickets are £35 (subject to booking fee) from Fort Regent Box Office (449827) and White Label Records, Colomberie (725256). VIP packages available from www.positiv.org.uk

Check www.positiv.org.uk for more details of Peter's record signing session.

Sixties legend

hris Farlowe will be singing live at Thelma's Show Lounge Saturday March the 27th. He kickstarts a whole year of legendary performers who will be performing at the venue throughout the year, including Albert Lee, Midge Ure, The Animals with Spencer Davis, and Mungo Jerry.

In 1966 Farlowe was snatched up by Andrew Oldham, who knew a thing or two about white Britons who could sing R&B, having signed the Rolling Stones three years earlier! He saw a Top 40 chart placement with his introduction of the Jagger/Richards song "Think". That summer, he had the biggest hit of his career with his rendition of the Stones' "Out of Time". Farlowe worked steadily and consistently throughout the Seventies and sprung to prominence again in the Eighties when Led Zeppelin's Jimmy Page asked him to appear on his Outrider album.

Along with Manfred Mann's Mike d'Abo and Paul Jones, Farlowe remains one of those voices from 1960s England that, with good reason, hasn't faded and simply won't disappear.





"Joey Negro made disco cool when they said disco is dead." oey Negro was one of the first producers to sample disco music and now he is coming over to Jersey to play at The Royal Yacht 27th March. He's been involved in well over 200 productions, countless albums, a healthy stack of hit singles and has worked with numerous stars ranging from Lionel Ritchie, Mariah Carey to Seal.

Following on from the amazing Urban Aristocracy / Hotel Costes event lastNovember, Firethorn Productions are back with another exclusive event. Joey Negro, whose real name is Dave Lee, operates under several alias Jakatta, Akabu, Sessomatto, Doug Willis, Raven Maize, Z Factor, The Sunburst Band, ect. His first track was released in 1990, under the name Joey Negro. Currently he continues to release house music under a variety of names, as well as running Z Records. For the first time, he also released a record under his real name of Dave Lee, "You're Not Alone".

His music has been used to promote everything from Sex in The City, Chanel perfume to Euro 2004 footie coverage. His latest massive club must-have Make A Move on Me was first used in North America to promote a rather famous rubbery kind of birth control after attracting the marketing supremo's attention when it first aired on an episode of titillating lesbian drama the L Word.

"I'm forever chopping up new records in the studio to make them work better in clubs – I can't help myself – I want dancers to experience the very best highs a record has to offer, even if it means I have to spend a few days in the studio re-arranging something. I couldn't be a producer without being a DJ and certainly DJ'ing would be a whole lot less fun if I didn't get to tweak the music I was playing out."

As well as Joey, DJ Wrongtom (Hard-Fi / Roots Manuva / Fabric:Live) will be playing some cool eclctic tunes in Sirocco; and Craig Alder (Urban Aristocracy / Drift) and Keith Robinson (lamStereo / Boogaloo) will be supporting.

Tickets

Tickets cost £25 per person, entitles each guest access to all rooms of the event with the exception of the V.I.P Booths and champagne reception.V.I.P

Booths

Booths are £500 based on 6 people sharingAs a V.I.P you have the most exclusive access to the event.Begin the evening in our complimentary champagne reception area. Minglewith beautiful people and enjoy the exquisite atmosphere this stunninglounge offers - the perfect setting for the night ahead. As a V.I.P Booth holder, you will also have exclusive seating allocation within "Celestial" for the main event, near to the DJ.

We havereserved 6 intimate seating booths in the highly desirable raised V.I.P area,table service will be offered from our team of hostesses to these guests only.A complimentary bottle of Champagne on ice awaits each booth.

Each V.I.P will also receive a memory bag as a reminder of this fabulous andunique event including Firethorn merchandise, gifts and special offers fromour sponsors, Mixed Cds from each of our local djs and signed CDs from Joey himself.

or if you're planning on having a large one...

The Royal Yacht Overnight Package "LIVING LEGENDS" Immerse yourself in the JOEY NEGRO experience. Check into The Royal Yachton the day of the event, enjoy the facilities of the amazing SPA Sirene and-prepare yourself for the ultimate night out, courtesy of FirethornProductions. At the end of the evening, make use of our residents lounge for that specialnightcap or make you way upstairs to your stunning bedroom for the perfectnight's sleep.

Next morning, enjoy our legendary Sunday breakfast followedby a swim in our beautiful pool. The overnight stay is priced at only £155 per room for two people stayingovernight and includes use of the Spa facilities, invitations for two people tothe "Living Legends" event, VIP welcome drinks in the exclusive champagnereception, late night resident bar access, your overnight experience and fullEnglish breakfast. Much more fun than rushing to get ready and queuing fora taxi home at 2am!

Call 720511 to book and quote "Living Legends" to be eligible for this exclusive offer of £155 per room per night on a bed and breakfast basis.

Tickets for the event can be purchased from the following outlets

The Royal Yacht Hotel Reception - T. 01534 720511
Tanguys - T. 01534 721949
ChiChi Boutique - T.01534 490021
Roulette Clothing - T. 01534 638003
White Label Records - T. 01534 725256
V.I.P Booth Invitations for this event can be purchased exclusively from TheRoyal Yacht Hotel Reception.615404



here was a time, not so long ago, when the Battle of Flowers was Jersey's only 'festival' to speak of. Nothing wrong with the Battle of Flowers, obviously, but it's no Glastonbury is it? Now though, the island has four of its own music & arts festivals each year: Jersey Live, Branchage Film Festival, Grass Roots and the new MASS Electronic Music Festival, which debuts on Easter Sunday in April.

With a long-established dance music scene that dates back to the days of Inn on the Park and Madisons, Jersey has seen some of the world's biggest DJs on the decks, including Pete Tong, Carl Cox, Judge Jules – it's the British Isles' own Ibiza, sort of. That's why it seems inevitable that a dance music festival should crop up in these parts, and why it's inevitably going to be a huge success. For one day only this Easter, Fort Regent is going to be transformed into a mecca for Channel Island electro-heads.

Staged by the organisers of Jersey Live Festival, who have made, for Channel Islanders, Trinity Showground synonymous with the likes of the Prodigy, Kasabian, Dizzee Rascal and Basement Jaxx since its inception in 2004, MASS aims to bring over the cream of electronic musical talent, and one glance at the line up for its first year suggests they're off to a pretty good start. Headlining the event are drum

& bass heavyweights Pendulum, who will be performing a DJ set alongside MC Jakes, ahead of the release of their third studio album, Immersion. Also on the bill is beatboxer extraordinaire and a highlight of Jersey Live 2009, Beardyman. A late addition to the line up is dance duo Audio Bullys, whose remix of Nancy Sinatra's 'Bang Bang (Shot Me Down)' shot them to prominence in 2005. This is their second visit to the island after performing at Jersey Live 2007.

Making up the rest of the line up in the Main Room are chart-busting dance-rap act Example, Parisian dnb 5-piece (and winners of the 2009 Drum n' Bass Arena Award for Best Newcomer Producer) Dirtyphonics, rising star of the dubstep scene Nero, as well as Jersey's own Fuzzbox Inc and Scheme, as well as several more acts to be announced.

All in all, MASS will be occupying four rooms at the event in St Helier's Fort Regent; the aforementioned Main Room, a Local acts Room, the Gallery Silent Disco and the Merkaba Tribe Psytrance Room. With such an eclectic range in musical styles, with acts representing drum n' bass, hip-hop, dubstep, breaks, house, electro and psy-trance, there's something for everyone in each room, and it's definitely worth exploring.

The Local Room will host Jersey's most talented DJs, including Carrie Cooper, DJ Spim and Hustle's Jimmy Graham, while the Merkaba Tribe Room hosts the launch party of Merkaba Records. Merkaba is the brain child of Matthew Crick, aka DJ Sephira, who has performed at

Glade an Sunrise festivals, as well as organising the Merkaba Tribe stage at Guernsey's Vale Earth festival. Expect psychedelic vibes and some dark and twisted but soothing beats; the perfect contrast to the fast and furious goings-on in the Main Room. Finally, the famed Gallery Silent Disco, which has appeared twice at Jersey Live festival, will be making an appearance at MASS. It's simple – plug in, play and dance the night away.

Tickets for MASS go on sale on 1st March from White Label and other outlets to be announced. There are a very limited 2000 available and £30 in advance, or £35 on the door, subject to availability. Kicking off at 6pm on Sunday 4th April, and wrapping up at 3am the following morning, this is the official starting gun for 2010's festival season. Party on people.

The MASS Line up so far...

Main Room: (more TBC)

AUDIO BULLYS (live)
PENDULUM DJ SET feat
MC JAKES
BEARDYMAN (Live)
EXAMPLE (Live)
DIRTYPHONICS (Live)
NERO (Dj Set)
FUZZBOX INC
SCHEMA

LOCALIZED Room:

Alex 'Ixp' Pearce Andy Manson (Insole) Carrie Cooper (Rojo's) Jimmy Graham (Hustle) Justin De Gruchy (Jersey Live) Liam Mitchell (WTF!) Oli Gleave Ray Grant (Clique) Sasha Le Monnier (COU Muzik) DJ Spim

Tharindu Elkin (WTF!)

MERKABA Tribe Room:

MerKaBa Records Launch Party. Liquidic & Sephira Badger & Psyam (producers set) Edyon & Organic Om

GALLERY Silent Disco:DJS TBC



e caught up with rapper Example who will be making his Jersey debut at MASS festival this Easter. He's recently achieved top 10

chart success with new single 'Won't Go Quietly', and is currently on tour with grime sensation Tynchy Stryder. In a super quick phone conversation, this is what he had to say about his visit to Jersey:

Will this be your first visit to Jersey?

No, I went to a a friend's wedding there actually, it was in a sort of fort on a cliff top. Don't ask me the name of it though...

Can you sum up what you know about Jersey in three words...

Island. Small. Cows

What can the Jersey audience expect from your live set at MASS?

Well it's going to be part concert, part rave. A massive rave basically.

Who was the biggest influence on you musically, and what made you want to become a rapper/performer?

I only started rapping to try and fit in at school, it was never about me wanting to become a rapper as a career choice. I'd say my biggest early influences were Slick Rick, Tribe Called Quest,

Jay-Z. But I also listened to a lot of Motown stuff and The Kinks, Rolling Stones and Prince. More recently, it's been Blur, Kanye and Prodigy. I'd say I try and put on a rap influenced electro pop show which lends itself to all these different acts in many ways - in terms of performance style, attitude, song writing, production.

And what current rap music excites you?

Not much. Lil' Wayne is pretty original. Jay-Z has the most influence on my rapping, but I'm really into choruses as well so I base a lot of stuff on Blur and The Killers right now.

What was the first record you bought?

Salt N Pepa, 'Push It'. I've still got the poster

What's your musical guilty secret? JLS.



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The Royal Yacht Platinum VIP card has finally been launched.

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exclusive offers for cardholders The VIP card entitles you and a guest to enter The Royal Yacht via the VIP entrance without

queuing for a whole year (something money can't buy!)

These cards are very exclusive and there is only a very limited number; so if you would like to be skipping the queue at the Royal Yacht for the next year simply email vip@theroyalyacht.com



Nightlife highlights





06.03.10 SUBTECH WITH PETE DE MOMME & ASHLEY FORD

After a much needed winter break, Clique enters into a new decade re-energised and to celebrate their 5th year as one of Jersey's coolest underground clubnights. They return to its residency at the new and improved PURE with the launch of their new clubnight 'SUBTECH'. Featuring the trusty residents Ashley Ford & Pete de Momme.

Where: Pure Nightclub Tickets: £5 OTD



13.03.10

ROCKSTEADY WITH NATHAN DETROIT

Southern Fried's Nathan Detroit, a veritable party starter that tours with the Chemical Brothers, when you hear him you'll know why! Mixing up acid house, techy numbers and pure classics this man knows how to work a dancefloor. Support comes form residents John O'Connell, Ben Newman and Adam Cain, while Room 2 is taken over by Rocksteady's newest addition Danny Booth, alongside Cliquism's Pete de Momme with an exclusive 80's set!

Where: Pure Nightclub Tickets: £4 OTD B4 11 | £7 AFTER



20.03.10

FELIX MARTIN (HOT CHIP DJ SET)

Theology return to the Splash with another huge night, this time the bill consists of Felix Martin from the infamous band HOT CHIP. Felix is know for his exclusive and eclectic dj sets before and after most of the HOT CHIP gigs, as well as playing at various high profile party's around the world. Support from headhoncho Warren Le Sueur and Tharindu Elkin. Room 2 is Nutz vs Insole with Ryan Herve, Andy Manson and Nickr.

Tickets: £12 in advance Where: The Live Watersplash



25.03.10

DRIFT PRESENT MENTALLICA

Since their formation in 1996, Mentallica have performed over 600 gigs throughout Europe, securing them their reputation as the Continent's top Metallica tribute band. Mentallica offer breadth and dynamism, as they play hits from all nine albums with energy and precision.

Tickets: Free Entry Where: The Drift



21.03.10

COW SHED PRESENT ANDY MCKEE

Andy McKee is considered one of the world's finest acoustic guitar soloists. His dedicated online community has raised his YouTube video views in excess of 78 million plays and at one point he held the #1, #2 and #3 positions for Top-Rated Videos of All Time on YouTube. McKee's online media success has impacted both album and ticket sales allowing him to tour internationally with over 200 live shows a year. **Tickets: Tel 700444**

Where: JERSEY ARTS CENTRE



27.03.10

HEADCHARGE WITH ODISSI

The first of this years Headcharge events get underway with the arrival of ODISSI... D.J, producer, singer and model, signed to the notorious breaks label Lot 49's. Her quirky production style and signature trashy vocals have earned her a string of releases on some of the UK's most prestigious breakbeat/dance labels. Main room support from Sean Farrell & Audiologist while in room 2 Melting Pot Pip keeps it retro.

Tickets: £4 OTD B4 11 | £7 AFTER Where: Pure Nightclub

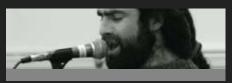


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FIRETHORN PRESENT JOEY NEGRO

Following on from the amazing Urban Aristocracy / Hotel Costes event last November, Firethorn Productions are back with another exclusive event For the first time in Jersey, world famous DJ JOEY NEGRO, pioneer of all things Funky will touch down for an evening of damn right Dirty Disco. Support from Craig Alder and Keith Robinson. Room 2 with Wrongtom (Fabric) and Fuzzbox Inc while Room 3 is looked after by Pete De Momme and

Where: The Royal Yacht Tickets: £25



27.03.10

JERSEY BOBS BEAN CROCK

Local acoustic musician Jersey Bob has organised a showcase of local talent at the historic venue of the Opera House. A collection of acoustic gems, all home grown and organic, the night is a showcase of Jersey's finest muscians with a fantastic opportunity to hit the big stage.

Where: The Opera House





























































The Drift has lined up two great nights of live music for March

Wednesday 17th March - St Patrick's Day Party U2UK, Europe's premier tribute to U2. Free entry. Over 18s only.

Thursday, 25th MarchMentallica, the ultimate tribute to Metallica.
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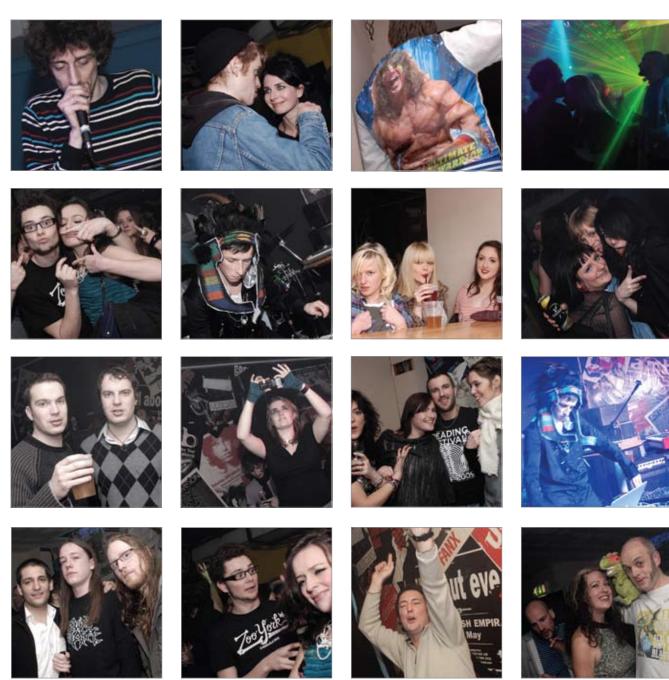








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egg!

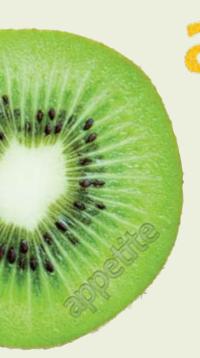
Did that get your attention?

Magazine Advertising.

It's fantastic! People flick through, read a bit about you, think a bit about you, look at your nice pictures, read your nice words. Look at the other things in the magazine and decide whether they like your business or not.

That is, of course, if they pick the magazine up! We're happy that Gallery flies out of our stands each month to satisfy the fingers, eyes and minds of our forward thinking Jersey readers while the cheap rags sit unloved in their little bins waiting to be burnt.

If you're a business looking to use print media, do the maths. Cheap magazines are cheap for a reason. Four cheap ads seen by no-one will do nothing. Wouldn't you rather have one that worked?! Call Gallery on 811100 and learn how Gallery, Places and Appetite can help your business.



appetite

A bit like other Jersey food publications, but made with better ingredients.

Jersey's **freshest** eating guide.

eating guide | online guide | festivals | cross media promotions

www.appetite.je



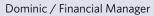
gallery Jersey's STYLE MAGAZINE

BOARDOM

What would your last supper be?









Zoe / 15 / Student



Vitor / 26 / Labourer



Brett / 21 / Tiler



Joshua / 9 / Student



Franny / On holiday



Curtis / 14 / Student



Doreen / Works in a Hotel



Gavin / 15 / Student



Andy / 38 / Finance



Claire / On holiday



Daniel / 39 / Musician



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2009 SAW US JOURNEY TO BARCELONA AND RAISE £32,000 FOR JERSEY HOPSICE.

2010 WILL SEE THE GALLERY RALLY VENTURE ACROSS THE ALPS TO A FINALE ON LAKE GENEVA.

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gallery





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