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85

the *glutton* issue

FEATURING

Competitive eating

Epic Italian Job

In port taste

An affordable getaway

Microbes are your friends





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catching up on Facebook with every one
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highlights



10 How To Brew Your Own



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66 Fast And Furious



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The island's No1 property magazine
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We live in times of minor celebrity. You can get famous for five minutes for doing just about anything these days. With just an iPhone and a YouTube account you could make, literally, pounds. You could bite a finger, chase some deer across a park, mock someone's music video, or even cook.... The voracious appetite we have for watching mindless clip after clip (I'm as guilty as any) is driving the thirst for amateur video stars everywhere.

Some are more entertaining than others but as this is our 'glutton' issue it seems fitting to mention 'Epic Meal time'; described by its creator as 'Jackass in the kitchen'. Started in Montreal in 2010, it's the pinnacle of cooking, as long as your cooking involves Jack Daniels and bacon; Lots of bacon. It's a tour de force of calorific creation that has spawned many imitators, some of which we've included in this issue. We've had the Epic ethos in our minds this month as we compiled an edition dedicated to gluttonous excess.

We cruised the Island Italian Job-style in some of Jacksons' Minis in search of genuine Jersey ingredients for our very own epic breakfast, created in an Italian style by Marcus Calvani (p90 and you can view the video at vimeo.com/gallerymag). We also continued our series of rigorous drink tests with Port Out, Stumble Home (p92). Our contributors tackled all manner of Gluttony too. Rosie gets consumed by competitive eating (p14), Grant brews his own drinks (p10) and Marc looks at Jersey food through the ages (p18).

Grab a coffee, a piece of cake and get your teeth into Gallery number 85, the Island's 100% calorie free take-away.

Happy eating.

BD

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#85 'GLUTTON'

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Gallery is published
eleven times a year as
a fresh yet discerning
guide to all that
happens on the Island
and beyond. With
quality and style in
mind, our tone is not
too superior or too
serious, written by the
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out of the ordinary

CONTRIBUTORS' CONTRIBUTIONS

We ask the writers... What are you a glutton for?



Chris Bell
[muso]
Hoisin Crispy Owl
Read Chris' interview with Get Cape Wear Cape Fly on page 130



Rick Jones
philosopher
Wagamama.
I could eat my way through the whole menu. One dish is never enough.

Rick tackles deadly sins and some deep philosophical issues on page 24



Doreen Cunningham
[voyager extraordinaire]
Brioche
Doreen makes us all want to go Scandinavian in her ode to Norway on page 46



Louise Bralsford
[secret Easter Egg eater]
Peanut M&Ms
We find out more about Louise's late night vices (p16) and get her feedback on competitive eating on page 26.

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gallery #85 'GLUTTON'

This isn't a private party and there's no VIP area (there is a hot tub though, of course...).
Entertain us with jokes, ideas,
YouTube clips, etc
everyone@gallery.je

CONTRIBUTE
contribute@gallery.je

Rip it, scrap it, comment, critique, research, report. Opinions wanted on politics, business, news, home, property, music, gadgets, sports and culture. Something annoyed you and you want to tell the island? We're here for you baby. If you'd like to see your name in... er... print, get in touch.

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If you are an artist with work to exhibit, an event or entertainment organiser with an event coming up or a business with some exciting news or a new product to feature, get in touch. We're keen to feature anything of interest that will entertain our readers.

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EVENTS
MAY 2012

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9.05.12
LIBERATION DAY
LIBERATION SQUARE
£FREE // 448877 // INFO@JERSEY.COM

Enjoy this year's celebrations of the liberation of Jersey from occupying forces during World War II. Let out your patriotic side and revel in the pride of being a Jersey Bean, whilst enjoying all the festivities that are sure to widen your smile.

Events include heritage trails, access to WWII bunkers, an afternoon of entertainment in Weighbridge Place and a commemorative service that may even bring a tear or two to the eyes.



19-27.05.12
JERSEY FOOD FESTIVAL
ISLAND WIDE
£VARIES // 448877 // INFO@JERSEY.COM

Put your food critic head on and relish in the local delicacies that our island offers. Join in the celebrations of such foods as our iconic Jersey Royal potatoes, seafood and dairy produce for which the island is famous. The festival is fascinating and packed with fun activities including farm and dairy tours, low water

walks and producer tours as well as an alfresco food event in St Helier. Opportunities include meeting the chefs and Genuine Jersey producers behind our fantastic dishes, whilst soaking up the rays (fingers crossed).

18.05.12
LA HOUE BIE AT NIGHT
LA HOUE BIE
£2.50-£5.00 // JERSEYHERITAGE.ORG

Come and discover the magic of La Hougue Bie after hours by candlelight. As part of the national Museums at Night campaign, discover this ancient site at twilight, look at the archaeological objects in the Museum and listen to medieval music in the Chapel. Tours at 7pm and 9pm. Handling session with curator of archaeology at 8pm.

26.05.12
KING OF THE RING
HOTEL DE FRANCE
£30-£60

This event certainly won't fail to entertain or keep you on the edge of your seat. Flaunting one WRSA professional European title fight, and three WRSA amateur regional titles up for grabs, this is no measly sized competition, with competitors coming from Guernsey and the UK.

7, 14, 21 & 28.05.12
FALCONRY
MONT ORGUEIL
1.30-4.30PM // EVERY MONDAY // JERSEYHERITAGE.ORG

13.05.12
AN EVENING WITH ANTON & ERIN
FORT REGENT
£22.50 - £100 // 449827 // ACTIVE@GOV.JE

Join Lady Gerloc, Master Guillaume and Dusky Hawk Rollo, as they demonstrate the fascinating medieval pastime of falconry and hawking.

Be dazzled by what's set to be an exceptional night of music and dance hosted by none other than Anton du Beke and Erin Boag from BBC's Strictly Come Dancing. Melodies and music from Cole Porter and Gershwin will be performed by Joe

Stildoe's band and will feature an array of professional dancers. This show is going to be one to remember.

UPFRONT

EVENTS

CULTURE

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HARDWARE

MUSIC&NIGHTLIFE

05.05.12-07.05.2012 BARCLAYS JERSEY BOAT SHOW

ST. HELIER MARINA

£FREE // 10:00-18:00 // 447745

It's time for the Barclays Jersey Boat Show again, your chance to dip your toes into all that's nautical. Bring all the family to this fun maritime festival with its fisherman's village, outdoor and active arena, live music, action packed demonstrations and opportunities to have a go at activities for adults and children

alike, stalls for maritime shopping and souvenirs and as you'd expect a whole flotilla of boats, many of which will be open for you to explore, buy or simply admire. And if you prefer keeping your feet dry, you can enjoy the festival atmosphere with its live stage entertainment and tasty local food and drink.



25-27.05.12 RUBIS JERSEY INTERNATIONAL MOTORING FESTIVAL

ISLAND WIDE

£FREE // 07797 715828

Being the largest annual motoring event in the Channel Islands is not all this event can boast about. The fun filled festival comprises competitive sprints and hill climbs for classic and vintage cars and motorcycles, and is the perfect family outing, proving

particularly popular with young aspiring motorists. The event aims to create a friendly and relaxed atmosphere for all motor enthusiasts to enjoy.

5 & 19.05.12 JERSEY FARM & CRAFT MARKET

ST BRELADE'S
PARISH HALL

See the best in local produce at a number of organic stalls, including locally made arts and crafts and musical entertainment.

13.05.12 OPEN GARDENS

BROADLANDS

£3 // 2-5PM // 852137

Opening for the first time since 1996, do something a bit different with your Sunday and look around the incredible gardens that surround the 19th century house. Things to admire include a orchard and fruit areas, herbaceous borders, a water lily clad pond and fountain, as well as plenty of lawns. All proceeds donated go to Grouville Church.

03.05.12 THE DIVING BELL & BUTTERFLY

JERSEY ARTS CENTRE

£5 // 20:00 // 700444

This is a special screening of the award winning film in aid of the Jersey Stroke Association. Winner of a Golden Globe for Best Director the film tells the true story of Elle France editor Jean-Dominique Bauby who suffers a stroke and has to live with an almost totally paralysed body; only his left eye remains

able to move. This is a hugely inspirational film and the Stroke Association hopes to fill the theatre and raise some money ahead of their London to Paris cycle challenge in September.

27.05.12 RACE FOR LIFE

JARDIN DE LA MER

11:30-1PM // £TO BE ADVISED

Race for Life is the UK's largest women-only fundraising event, raising money for Cancer Research UK. Feel great about yourself for the last weekend of May by doing your bit for charity, whilst having a great time with friends and catching an infectious smile that'll last you the whole day.

MICROBES ARE YOUR FRIENDS: HOW TO BREW YOUR OWN FIZZY DRINKS

GRANT RUNYON

A couple of months ago, I ate too much cheese before bedtime and had a terrifying dream I was living in prohibition-era USA. Luckily, I keep a hipflask of gin under to my pillow for emergencies such as this, so by the time I passed out again I'd stopped fretting about a booze ban in the country parishes.

>>>>>>>>>

>>>>>>>>>>

INSTEAD, I ENDURED A NIGHTMARE IN WHICH MOST OF MY OTHER VICES WERE ALSO VERBOTEN - the ones I'm willing to list in print consisting primarily of fizzy drinks and cheese. I awoke craving a breakfast of baked brie and Cherry Coke, vowed to purchase some cows and begin brewing my own sugary toothrot, or die trying. You'll pry my bottle of Irn Bru from my cold dead hands!

It turns out that brewing your own fizzy drinks isn't even that hard, providing you're happy with something that's more along the lines of the fancier fizzes you get from Waitrose. Posh drinks like Fentiman's tend to be tastier anyway, and I suppose if you really want something that tastes like Panda Pops you could always just slosh in some random e numbers and a shot of drain cleaner. The important thing to understand is that you can easily fiddle around with the timings and turn posh, home-made cocktail mixer into posh, home-made alcopops. It's basically prison hooch for middle-class foodies.



Yeast: the plant of wonders

The key ingredients for the soda homebrewer are yeast, flavourings and a skipload of sugar. I'll go into detail about those shortly, but you'll also need something to brew it in, something to filter out the yeast gunk from the finished product, empty plastic bottles for storage and powdered citric or tartaric acid to provide bite and counteract any chlorine in your water. I use 2 litre kilner jars to brew and jam straining bags to filter out the yeast, although I suppose that a brewer's demijohn might actually work better as it's designed for the job. You can get citric acid from chemists, and tartaric acid is in cream of tartar.

Once you've acquired those, you'll need a yeast of some kind. You can do a perfectly decent job with brewer's yeast or even bread yeast added to warm water, but I'd recommend purchasing a weird oddity named 'ginger beer plant' over the internet. It isn't really a plant, so you'll just receive a sachet with what looks like translucent jelly in it - this is actually a tiny colony of yeasts and other bacteria that likes nothing more than turning sugar water into delicious fizzy drink for you.

You can use any old sugar, although different types of sugar make different tastes. I use caster sugar, brown sugar, honey and molasses depending on what I'm brewing up. If I had more money I'd try agave syrup and maple syrup too, because my ever-expanding colony of yeasts will eat anything sweet. You can use fruit juices too, although not pineapple as it's a buzzkill for yeasts. No bootleg Lilt, I'm afraid.



Caffeine is not actually a flavouring

Now, the most important part is flavour. You should probably start with cloudy lemonade or ginger beer, because these are the easiest, and you'll be so impressed with the results that you'll be emboldened to try new stuff and won't get discouraged when you inevitably muff up trying to make cola. Who knew that cola requires at least seven essential oils? I'd always assumed it was just caffeine, sugar and road tar.

The base of most sodas is something sugary combined with something sharp. You can make a perfectly good one by adding lemon juice and sugar into 2 litres of warmish water until it tastes too sweet to drink. Put in a quarter teaspoon of tartar or citric and then add your yeast. If you're using Ginger Beer Plant, you simply add a few tablespoons of the plant and loosely cover the jar for between three and seven days, tasting periodically to check the yeast hasn't eaten all of the sugar. If it's not sweet, add more. Providing there's enough yeast-food you'll soon notice a fizz begin, which is caused by the yeast pooping out carbon dioxide. This is why you don't seal the jar, unless you want sugary explosions in your house.

Once it tastes slightly too sweet to drink, strain out the yeast to save for another brew and funnel the liquid into an empty plastic

coke bottle leaving two inches clear at the top. Leave this in a slightly colder room until the bottle is hard to the touch. This might take another four days, and means it is carbonated, although you can always let off some pressure, add more sugar and keep brewing. Transfer this to a fridge for another three days to stop the yeast working, and then it's ready to store or drink. At this point, it could be anywhere between 1 and 5% alcohol. Like a North Korean rocket scientist, you'll need to experiment.

Ginger beer, cola and coke

To make the best ginger beer you've ever tasted, juice (or grate and mash through a sieve) three inches of root ginger and add to the above lemony brew with a half teaspoon of cayenne pepper. I also add some cloves, cardamom, lemongrass or lime juice - the possibilities are endless. It also tastes boss if you brew up a mixture of cold sweet tea (of any kind) - you quickly work out that anything that tastes okay sugary and cold will eventually brew into something wonderful.

So, what's in cola? I suggest you google the recipe for 'OpenCola'. This surprisingly Coke-y fizz contains essential oils of lavender, lime, orange, cassia, lemon, nutmeg, coriander and neroli. You can churn that lot up with some gum arabic binder and add it to sugar water to get a basic cola, and then add in whatever you want. In the interests of health and safety, Gallery's lawyers instruct me to add that powdered caffeine is actually highly poisonous, and although Coca-Cola used to contain it, cocaine is illegal, dangerous and may turn you into moustachioed eighties funkster Rick James. My tip is to stick to dark rum and lime juice.

Next month, I'm going to show you how to make your own cheese, yoghurt and other milky treats. Milky Milky.



RELATIVEVALUES

Jamie Racjan and his son Alfie are the second and third generations of the family behind speciality food growers and importers Fungi Delecti. **Want to feature? Email features@gallery.je**

Jamie Racjan *Alfie Racjan*



***Favourite possession***

My dog Parker	My teddy called Daf
---------------	---------------------

Favourite place in the world

Colliure, France	Disneyworld, Florida (Typhoon Lagoon Waterpark)
------------------	--

Favourite colour

Claret and Blue	Claret and Blue
-----------------	-----------------

Favourite animal

Jaguar	Dolphin
--------	---------

Favourite smell

The smell of Jersey fields when the Royals are being harvested	Chocolate
--	-----------

Favourite way to spend a weekend

A long run followed by something old, red, French and full bodied with friends	Playing and watching football
--	-------------------------------

Favourite Jersey beach

At Seymour Tower, there is a hour or so when the tide maroons you on a beach of unspoilt beauty around the tower. It's there without a moment's hesitation	Green Island
--	--------------

Favourite food

Sea Bass or Red Mullet (but I'm always partial to a good old fashioned bean crock)	Hot dogs
--	----------

Favourite ice-cream flavour

Pistachio	Bubblegum
-----------	-----------

Favourite restaurant

My mum's house	El Tico
----------------	---------

Favourite pastime

Distance Running	Football
------------------	----------

Favourite film

The Usual Suspects	Avatar
--------------------	--------

Favourite book

Count of Monte Cristo	Vampirates
-----------------------	------------

Favourite song

Sigh no more - Mumford and Sons	Moves like Jagger - Maroon 5
---------------------------------	------------------------------

Favourite person

Apart from the obvious choice of my wife of 15 years, I have a friend called Darren who went travelling when we were about 18 and is now settled in Spain. I miss him and he makes me smile whenever I talk of him	My brother, Joe
--	-----------------

Favourite celebrity

Stephen Fry	Scott Parker
-------------	--------------

Favourite things to splurge on

Wine	Panini football cards
------	-----------------------

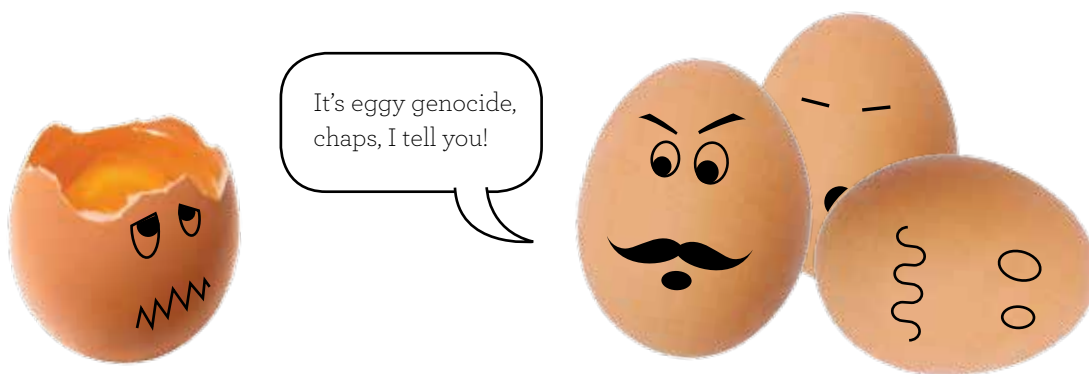
Favourite memory

We were in a hotel in Spain and undeterred by the 'piscine fermée' sign, Alfie & I broke into the pool and spent what seemed like an eternity swimming and mucking about in a deserted pool. I'd hidden a bottle of wine, a couple of cokes and some sweets there earlier as a surprise for him. I'm really touched he remembered it, he was only 5	Midnight swimming with Dad on holiday
---	---------------------------------------



EAT THAT

ROSIE HILL



SO YOU'VE ALL FOUND YOURSELF IN THE WEIRD PART OF YOUTUBE AT SOME STAGE (DON'T LIE), AND THAT'S EXACTLY WHERE I FOUND MYSELF RECENTLY. I was watching a video of someone eating 32 eggs in a minute, and then another of some guys who have made things like a 100,000 calorie burger and a 217,000 calorie 'bacon tree'. But why is this competition eating/speed eating/general over eating considered acceptable or just a 'bit of fun' by so many people (*cough* Americans *cough*)?

Surely it's crazy how we're trying to tell the next generation how important having a healthy diet is, but at the same time broadcasting contests on hugely popular channels such as ESPN and Fox of people stretching their stomachs full of hot dogs to the point of bleeding internally - all for some money?! Gluttony on two levels! And people wonder why the USA fails to provide free health care... Although, is it not equally disturbing that we find enjoyment in watching people shove food inside of themselves? After all, if we (and I use the term 'we' loosely) didn't find this entertaining it wouldn't be such a popular culture to start with, as competition organisers wouldn't gain nearly as much money. Maybe we only have ourselves to blame.

Most people would jump at the chance to eat as their way of earning a living, me included, but I really struggle to get my head around people competition eating as their career and therefore having strong chances of ending up with gastroparesis or stomach ulcers, rather than just working their way up

the career ladder the normal way. Maybe professional speed eaters have aspired since they were a kid to get to where they are. By the by, I don't think the wise words 'make the most of your talents' when it comes to earning a living particularly applies here, unless you want the blame for their consequently soaring cholesterol levels.

On one side of the planet you have 600 hot dogs being made for a single competition - less than half actually being eaten - all in the name of sport (yes, apparently it's a sport), and on another continent you have 200 million people starving to death. Is there not something a bit wrong here?

I don't mean to sound stereotypical, but I'm afraid it's simply the truth that America is the land of the competition eating (with the Japanese closely following suit). The culture started in 1916 by US immigrants who would down hotdogs to prove their patriotism. I personally can think of easier ways to show off my American side, like waving the stars and stripes flag or singing the national anthem but hey-ho.

Here are some of the best (best being most disgusting) records - all of which are held by Americans or Japanese:

- Don Lerman ate over 3 packets of salted butter in 5 minutes.

- Takeru Kobayashi ate 15 cow brains in 15 minutes.

- Eric Booker ate 49 glazed doughnuts in 8 minutes

- Joey Chestnut ate 68 Nathan's Famous Hotdogs in buns in 10 minutes.

I can't imagine any charities that aim to help the lack of food situation in Africa condoning competition eating. On one side of the planet you have 600 hot dogs being made for a single competition - less than half actually being eaten - all in the name of sport (yes, apparently it's a sport), and on another continent you have 200 million people starving to death. Is there not something a bit wrong here?

On another note, as the sport of eating has become more competitive, something a tad ironic has happened. Competitors just aren't fat anymore. Logically, they simply can't eat as fast or as much as normal-sized people, due to their appalling fitness and metabolic rate. I'm thinking not even being able to win at eating (their speciality) has to be an obese overeater's biggest and most effective wake up call.

I realise I haven't exactly outlined any of the pros in favour of competition eating, but to be honest there's not much fun in a balanced argument.

So just a bit of food for thought really... and, er would you like fries with that?

DO YOU ROCK OR

DO YOU ROLL?



KAS BAR
ON THE ROCK



KOKO
Indulgence

A Moroccan themed bar that delivers rustic charm with a touch of palm! Kasbar is suited to those that don't take life too seriously. Come in, choose a level - ground floor or upstairs, and let your hair down with friends over a few beers or maybe a scotch on the rocks. Later on the volume increases enticing you to dance the night away to your favourite tracks from the 60s, 70s, 80s, 90s and the noughties.

A NIGHT FOR NIBBLES

Join us after work every Friday from 5pm 'til 7pm for complimentary Moroccan nibbles.

SHORTS AND SHOTS

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CASUAL STYLE

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60s TO NOUGHTIES

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Indulge yourself in sophisticated surroundings. Order your favourite drink at one of two giant circular bars, the largest in Jersey, or choose from our wide selection of cocktails. Those looking for a more decadent experience should reserve a champagne table and socialise in style. Watch Koko transform in the later hours with the latest tracks pumped out from the world's most revered sound system Funktion One, hearing is believing.

A NIGHT FOR CANAPÉS

Join us after work every Friday from 5pm 'til 7pm for complimentary chic canapés.

CHAMPAGNE TABLES

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GLUTTON FOR PUNISHMENT

LOUISE BRALSFORD

ESTER MONDAY HAS DAWNED, misty and bleak. The rain which hammered throughout the night has eased, but a glance out the window confirms that today is not a day to be heading outside. To the left of the bedroom door is a shiny stack of DVDs crying out to be watched and an F. Scott Fitzgerald novel that has been restarted several times. With no one else awake, the house is comfortably silent - the calm before the storm of thirty relatives congregating in the TV room to battle it out for the remote and spill endless cups of tea.

Hmmm. Tea. Good idea. Oooh. Stomach gurgle... maybe, not a good idea? In fact, severe cramp is increasing its hold on my intestines. Perhaps a more vertical pose will help. Gently... gently... nope. Shooting pains are now ricocheting around the abdominal area. Weird. A couple of blinks and the world begins to come into focus and something is amiss. Both the duvet and the floor are covered in glittery confetti, creating a pretty, if unexpected, effect.

A headache has cautiously emerged from the fog of sleepiness and is now insistently throbbing behind my right eye. Is this a hangover? No... a couple of beers in the afternoon but with a barbecue that hardly counts. And then a glass or two of red - but nothing that warrants this impending invasion of pain. The distraction of a tinsel-

To the left of the bedroom door is a shiny stack of DVDs crying out to be watched and an F. Scott Fitzgerald novel that has been restarted several times.

like snowfall is not sufficient. The bed must be left, the duvet cast aside, and Nurofen (or any other perfectly good and easily available painkiller of that ilk) must be sought.

The struggle to sit up has been won, and after some eye-rubbing and a lengthy yawn, blurs of furniture sharpen into distinct shapes and the scattered golden scraps are revealed for what they are. Shimmering gently, they remind me of a happier time. A time when no thought was given to waistlines and

clear complexions. These discarded shreds are all that remains of Easter Sunday. The cause of the affliction has been identified and it appears that it was rather foolish to think that the consumption of eight Easter eggs and their accompanying treats would be consequence-free. How mistaken it was to proceed under the illusion that hollow chocolate 'doesn't really count does it? I mean, if you melted all these down you probably wouldn't have enough chocolate to make, like, I dunno... a Wispa. Or something.'

No remedy springs to mind, but, with a slow gait verging on a waddle, I reach the kitchen drawer where the drugs live. A preliminary inspection reveals nothing of note - the obligatory Strepsils purchased in 1992, some random sachets and a jar on which is stuck a home-made label with 'Echinacea?' scrawled in blue pen. Unenthused, I try to ascertain what my body actually needs. Something to settle the stomach, certainly. Something quite bland and comforting. Slowly I turn around and spot the bread bin. A couple of pieces of toast? Perfect.



illustration: MATTHEW LE MAISTRE SMITH



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YOUR HOME MAY BE REPOSSESSED IF YOU DO NOT KEEP UP REPAYMENTS ON YOUR MORTGAGE



Helpful Banking

words: **MARC LE GEYT**, *lobstercatcher*

One of many things I love about this tiny island of ours is the fabulous range of restaurants on offer. There's few places so small where you're as spoiled for choice with quality gastropubs, superior greasy spoons and beach cafes that transform under cover of darkness into fragrant Thai bistros.

Well, it turns out that not everybody is impressed. Only last year a national broadsheet dispatched some greasy intern to compose a hatchet job on the gastronomic scene of our island home. Most people have already forgotten about that mean-spirited little piece, and about the journalist in question, who mysteriously vanished from his Camden hovel one night and was last seen being bundled into the back of a J reg Transit van full of white-jacketed men with burned hands and the odour of shallots.

If only he were here to listen (perhaps trussed in a hotel basement and force-fed asparagus risotto through a tube as in zany comedy *Human Centipede*) I'd have a story to tell him about when Jersey wasn't quite as diner-friendly as it is today. A time when the crabstick was king, and the only thing you could feed a vegetarian was salad with the prawns picked off. Imagine that, Mr Journalist - there was a time we didn't even know rocket from aragula. You aren't going anywhere until the cheese board, so open wide as I take you back in time for a tasting menu of Jersey history.



A BRIEF HISTORY OF THYME: JERSEY COOKING THROUGH THE AGES

illustration: **MATTHEW LE MAISTRE SMITH**

10,000 BC

10,000 years BC (before capers)

Until the 1800s, the Jerseyman subsisted on a diet of cow parts, conger eels and woolly mammoth. These were served alongside a bitter mash of nettles and sea lettuce, which provided essential roughage to the swarthy morlocks that roamed Grouville. It was a sad and hungry time for the gourmand, as onions had not yet been caramelised and nary a jus was to be found. When witchcraft was finally banished in 1835, all twenty of our ancestors were subdued by the book learning and soap of the civilised mainlanders. These highbrow interlopers also brought tomes of cookery so their newly-literate Crapaud underlings might prepare the kidney pies and beef wellington that fuelled the fatheaded British ruling class. The Jersey native soon overcame his superstition against fire to develop a taste for these imported delicacies, and within decades England's panini sandwich and premium latte were available on every corner of St Helier town, as it is today. At some point, we also started growing potatoes, although nobody knows when this was because men from St Mary traditionally believe any date further back than last Wednesday to be the work of the devil.

Hitler has only got one melon ball

By 1939, our island was renowned across the globe for the Jersey wonder, a fried doughstuff resembling a breadly intestine infested with powdered sugar. Believing its greasy majesty would grant him eternal life, syphilitic Austrian dwarf Adolf Hitler diverted the resources of his genocidal war machine to concrete our west coast in the hope that he would seize this cholesterol-laden prize for himself. His gambit failed when the plucky Brits and some Americans plotted to blockade supplies of essential lard from Normandy, and so by the simple action of surviving on limpets and dandelions for five years Jersey saved the free world from Nazi tyranny. Our reward from the grateful nations of Europe and Russia was to be a legacy of expensive groceries and the opportunity to purchase croque madame in the walled ghetto of St Malo. Salut!

1940s

A Babycham for the lady?

By the 1970s, Jersey was forced to import acres of polyester from the mills of Denmark to cope with an epidemic of Rothmans-related couch fires in the lounge bars of a changed island. Gone were the balding, overweight tourists of the postwar period, replaced by balding, overweight bank managers who had fled religious persecution in their native Croydon to make Jersey their home.

Closed by Nazis during the occupation, cinemas were at last reopened to screen the Herbie movies and Deep Throat, creating overnight a market for hotdogs made from pig todgers and a venue for that exotic height of cultural sophistication: the Indian restaurant cinema advert. There was also Chinese, but it didn't really catch on because the levels of MSG used at the time made people's mouths so dry that Black Forest gateau became fatal for hundreds.

Thanks to fondue, vegetarians were permitted at dinner parties for the first time in Jersey history, and a revolving restaurant was constructed above the chimney at La Collette. It served only chicken Kiev, and was booked out months in advance.

Rubbish as they were, the 1990s created the Tango-fuelled desire for the culinary paradise found in Jersey today. Without the sophisticated tongues of city gents from the gleaming skyscrapers of Canary Wharf, we'd have little need for pomegranate seed tempura and risotto of carpaccio beef reduction. There would be no goat's cheese fondant, because most of us would be happy swilling cold Vesta Curry from a filthy trough.

NOW

1990s

1980s

1970s

1960s



Prawn cocktail in a pint glass

Perhaps the most significant event in the culinary history of Jersey was the soufflé-like expansion of the post-war tourist trade. Fearful of the exotic paella of the Spanish mainland, English holidaymakers flocked to our shores, and canny locals realised that these hankerchief-headed travellers from Essex and Hull could not survive solely on the Spam and Twiglets they crammed into their bulging suitcases.

Restaurants were needed, and soon the squalid port of St Helier bustled with sailors unloading precious loads of duck à l'orange, Yorkshire pudding and liver with onions. Carveries and scampi buffets sprung up in their hundreds, and the Jerseyman gorged himself on the culinary miracles (Banana Angel Delight / pasta) that abundant tourist wealth brought to both our food shops.

Towards the end of the sixties, a major breakthrough occurred when scientists invented a fourth flavour of ice cream (Neapolitan) and the Plemont Holiday Village was opened with much fanfare and a pineapple hedgehog the size of a bull. Happy times indeed, remembered by everybody who didn't accidentally eat an asbestos sandwich or an uncooked avocado.

Bergerac of lamb

Skipping blithely past the 80s (a lost decade in which an entire island survived on deep pan pizza, Grolsch fliptops and mint Vienetta) our whistle-stop tour reaches the 1990s, an era when fresh fruit juice was finally available in cafes and shops. Brown bread was conclusively proved not to turn you into a nonce, and entire supermarket aisles were devoted to different kinds of pesto - a trend that continues to this day.

Think about that, journalist man, as you choke down an injection of smoked salmon mousse like some terrified Hampstead goose. Think about every beautiful pork loin you tried to destroy, each wondrous variety of crème brûlée poisoned by your hurtful words about our friendly island and its many outstanding eateries. I adore every single way that we've found to serve butternut squash and beetroot. I love every single herb we've ever reduced, and so will you. Swallow them all, you little piggie. Om nom nom nom nom.

Misc page

The page where we share all of the things that we've found this month that don't have a home anywhere else in the magazine

Bad Taste

A woman has been arrested in the US after allegedly breaking into a home and breastfeeding the householder's baby. The baby's mother says she found the intruder feeding her two-month-old infant at about 5am, in Brookings, South Dakota. The mother called 911 and managed to get her baby back from the woman who lay a bed until police arrived to arrest her. The 24-year-old suspect has been charged with unlawful occupancy. Alcohol is believed to have played a part in the incident. You don't say...



It's been a long time since Gallery had a hand written letter, if we're not counting the one with cut out pieces of newsprint and ransom demands. Thanks Gerry for your feedback on March's 'Organic' issue - we thought that issue was pretty special too.

Dear Gallery,
I have just read your March edition and felt compelled to write and congratulate you on ① the June article on the 4 Parkin young ladies and ② for the stunning young model in each of the world.
How nice to see a young lady looking naturally beautiful without the usual warpaint. Congratulations to the photographer.
I always look forward to reading Gallery but thought this edition needed special mention
Yours sincerely
Gerry

Get stuffed.... for money and fame



Excessive Dogging

We couldn't have a Glutton-themed magazine without researching into the I-can't-believe-they-just-did-that world of competitive eating. Japan and the US are the big hitters in the world of get-it-down-your-neck-fast food and with contentant nicknames like the Black Widow, Deep Dish and Jaws, you won't be surprised that they manage to swallow 80 chicken nuggets in 5 minutes or 275 pickled jalapenos in 8 minutes. They're called 'gurgitators', the opposite of regurgitators. Eww...



Video of the Month:

Furious Pete

We all know that breakfast is the most important meal of the day but could you imagine eating a breakfast with over 10,000 calories and almost 650 grams of fat? Furious Pete who prides himself on being a 'food fanatic' manages this by eating three eggy bread loaves stuffed with chocolate chips, peanut butter and lumps of butter. Anyone feel sorry for Pete's insides? Just us then.

www.youtube.com/watch?v=cFA4pgfEfPg

Enjoy even more of the good stuff with JT Rewards

JT Rewards is the new and improved version of Love Wednesdays. There's a host of exciting new partners – from your favourite restaurants to family fun days out. It's our way of saying a big thank you to all our JT customers.

Make a meal of the value at The Halkett

THE HALKETT
 Pub & Eating House

Pub & Eating House with **2 for 1 on main courses** every Wednesday

Dine out in style, for less, at The Halkett Pub & Eating House. The kitchen team have created a simple menu with a nod towards traditional British cooking, whilst still retaining some dishes from further afield, along with a couple of real classic puddings.

A beautiful offer from Les Roches with **2 for 1 on spa treatments** every Wednesday



Recently awarded Thalgo's prestigious 'Excellence in Beauty' Platinum Award for the 5th year running, Les Roches Spa & Beauty is Jersey's premier day spa. The offer is available on selected treatments, including Reflexology, Reiki and a variety of massages.

Enjoy life in the fast lane at Jersey Bowl with **2 for 1 on bowling** every Wednesday



Cut the cost of a great day out for all the family, with this fantastic 2 for 1 offer at Jersey Bowl. With 18 lanes plus an outdoor play area, it's fun for all ages.



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Mr Freddie Moobs

& Rachael Georgina Godfrey

Breed: Moggie/Human

Age: 3/30

Likes: Fresh Jersey crab meat from the lovely people at Louis Jackson's van/Hot summer days on the beach with Olly, friends and family

Hates: Noisy house parties/Buzz Killers

If human/animal would be: Freddie Branson/A spoilt cat called Freddie

Wants: A girlfriend/VW California double back

Most impressive thing ever done: Read Richard Branson's biography/taught Freddie how to read

Interesting facts: Freddie has his own driftwood tree/I talk, way too much and ask a lot of questions!





Are you the odd one out?

Do you fancy spending the night with your family and other animals? You can now wind down in the wild at Durrell Wildlife Camp, a new and exclusive luxury getaway experience.

Home to some of the world's rarest and most amazing animal species, Durrell Wildlife Park is also the setting for magnificent gardens, an orchard, lavender walk, lakes and an organic farm. Set in 32 acres of beautiful parkland, the original 16th century manor house is now the headquarters of Durrell Wildlife Conservation Trust, an international charity working to save species from extinction.

Nestled in an enchanting copse overlooking Lemur Lake, let the sights and sounds of our world-renowned wildlife park transport you to the forests of Madagascar. With twelve spacious camping pods, each equipped with a double bed, wood burning stove, outdoor sun deck, as well as shower and kitchen facilities, you can enjoy the cosy comforts of home. At Lemur Lodge you can relax away from your pod or have a barbeque, and with two

onsite restaurants to choose from, you can do as little or as much as you like – it's up to you.

As well as the opportunity to get close to some of the rarest species on earth, bookings include unlimited access to the park during your stay. To really immerse yourself in your Durrell adventure, why not add a dawn or dusk tour, or a 'behind-the-scenes' animal experience? You can also indulge in some well-deserved spa treatments in our dedicated 'pamper pod'.

Each pod sleeps up to two adults and two children and additional 'teepees' can be arranged for children to sleep separately.

Guests at the camp will help support our conservation efforts as all income helps towards our mission of saving species from extinction.

For more information or to book a stay at Durrell Wildlife Camp, please contact 01534 860090, camp@durrell.org or visit Durrell.org. The camping pods can also be hired for group bookings such as weddings and birthday parties, special interest groups and corporate events.

Animal Watch

Moles

words | Dierdre Shirreffs



Gardeners and farmers regard moles as pests as their molehills ruin lawns and their tunnels may interfere with plant roots, but they actually do good as well as they eat a lot of harmful insect larvae and aerate the soil too.

Moles have velvety black fur which lies both ways so that they can run backwards and forwards through their tunnels. They find their way in the darkness with whiskers and sensors on their nose and tail. They are not blind but their eyes are very small. The males are about 15cm long, slightly larger than the females. The front feet are big and powerful with strong claws for digging, and a mole can move twice its own weight of soil a minute.

Each mole has its own burrow system of tunnels 50mm wide which may be up to 200 metres long. It will aggressively chase other moles out except in the breeding season in February and March. The molehills are not burrow entrances - they are soil from the tunnels pushed up out of the way. It patrols the tunnels to find soil animals which have fallen in. Worms are the main food but are not very nutritious so a mole needs to eat half its body weight each day. It sometimes emerges from its tunnel at night when it may be caught by owls or other predators.

The breeding nest is the size of a football, made from grass and leaves, usually with several exits. One litter of 3 - 4 young is born in April or May. They are independent at a month old but only a third survive for more than a year and it is unusual for a mole to live past 3 years.

They are found in most habitats in Jersey except pure sand. They also occur in Alderney but are not found in Guernsey or Sark.



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THE OLDEST GUILT TRIP IN THE BOOK

RICK JONES

GLUTTONY IS THE FIRST OF THE 'SEVEN DEADLY SINS' - at least as far as the Latin translation of Christianity, and thus Catholicism is concerned. Other translations put it at different levels in the list of things that attract the Devil's pitchfork to your eternal, post earthly backside.

You have to wonder several things if you take this seriously.

Firstly, the Bible has conspicuously ignored 'cavemen'... our shared ancestry with those famously hirsute Neanderthals and other long gone cousins. These guys and gals lived, worked and played long before the advent of the fridge, let alone the chest freezer in the garage. They had to expend a whole lot of effort to procure food in the hunter/gatherer sense, and then there might not be another mammoth or similar along for ages. With the option of wrapping it in tinfoil for later still thousands of years away, they likely ate to bursting.

Secondly, unlike most things that are enjoyable, eating is, by and large, good for you. In a survival sense, it's very good for you. Don't believe me? Try not doing it and you'll either eventually start looking like Paris Hilton or succumb to a feast of epic proportions when your body's instinct for survival squashes your willpower like an ACME brand anvil on a cartoon coyote. It's called food drive, and it's the arguably the strongest motivator in the animal kingdom... 'arguably' because the urge to reproduce can sometimes overcome it. The fact that both of these drives put you on the aforementioned list of sins if you give in to them is pretty ruthless of our loving and benevolent creator. It's quite literally 'the oldest guilt trip in the book'.

Genetic scientists also recently discovered what they call the 'Gluttony Gene'. If God made us unaccountable by nature to what he later decided was to be a 'deadly sin', it's right up there with GST on the 'sodometer' as far as I'm concerned. Please excuse my blasphemy... (Mr Ozouf).



illustration: MATTHEW LE MAISTRE SMITH

It's called food drive, and it's the arguably the strongest motivator in the animal kingdom... 'arguably' because the urge to reproduce can sometimes overcome it.

Let me leave you with the story of a Jerseyman who literally went to hell, and came back with a righteous appetite that even God would overlook. Intrigued? Good;

Harold Le Druillenec (1911-1985) was a Jersey born schoolteacher arrested during WW2 with two other people for refusing to hand over his wireless radio. Through a rather unfortunate catalogue of administrative errors, he wound up on the concentration camp train, rather than the less sinister Rennes Prison route that he was supposed to embark upon.

He ended up in the infamous and horrible Belsen camp, and became the only British person to survive the place. Of his time there he remarked; "(It was) the foulest and vilest spot that ever soiled the surface of this Earth".

He later recounted that he and his fellow detainees endured starvation, thirst, filth and lack of shelter. He witnessed beatings and shootings and, of course, the abject horror of the mass euthanasia program. It's hard to imagine 'hell' beyond this, but unlike most, he came back from the nightmare.

On his return to London, Harold vowed never to take for granted the availability of food, drink and shelter. He expressed this not only in word, but in deed also; recorded testimonies of friends, doctors and nurses who knew him in his later life described him as having 'a gluttonous appetite', and eating or drinking anything and everything that was put in front of him in half the time of anyone else at the table.

He did so without guilt or fear of social disdain, and I bet the wrath of God never entered his mind!



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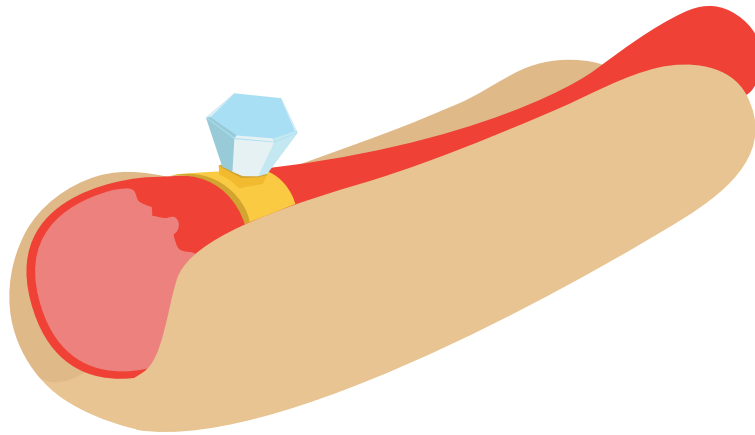
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ALPHA CONSUMERS

LOUISE BRALSFORD



Last month Daily Mail Online - don't knock it 'til you've tried it - reported: 'Supersize mum who dreams of becoming the world's fattest woman reveals she's marrying a CHEF.' A 33-year old woman from Arizona had met a lovely chap over the internet and they hoped to achieve her ultimate goal of 115 stone. Romance indeed.

Often we hear about teenage girls eating next to nothing to shrink themselves down to unhealthy proportions. While Feederism and its variants are not exactly state secrets, it's difficult to understand the sense of achievement someone can gain from reaching the kind of target weight one would associate more with Jabba the Hutt than Cheryl Cole.

Challenges based around food and drink are hardly few and far between. Back in the day, whenever doughnuts were served at school we all tried to finish them without licking our lips to get the sugar off. Other favourites include the Mars bar challenge (5 in one sitting) and the Cream Cracker Contest (how many in 30 seconds - no water allowed). Then you enter the realms of teenagedom and it's all about how many Jägerbombs you can handle. It is rare to turn on the television these days and not to be able to locate old episodes of *Come Dine With Me*. A recent discovery of yours truly is *Man v. Food* - a documentary about an American called Adam Richman who travels to different eateries, pushing his digestive tract to the limit. Richman's quest to win against food as an enemy is entertaining enough. However, for some real food-based battles you need to get on t'internet and YouTube some competitive eating.

Competitive eating is a (dubious) sport. As to the contest itself, the clue is in the title - competitors have to eat one hell of a lot in a limited time frame. The kinds of status afforded by excessive eating is not a novelty confined to our times. The Romans felt that it was so important to eat their bodyweight's worth of food during luxurious banquets that they threw up at regular intervals in order to maximise their intestinal capacity and ensure that they

could sample every morsel placed before them. Please note that these tactics are not recommended or condoned for any lucky individuals to be facing the challenge of the Bohemia Tasting Menu. Flash forward to the 17th century, and Rubens' artwork shows a contemporary appreciation for women with something to hang on to. But with competitive eating it's not such a casual or enjoyable or artwork-inspiring experience.

Usually the individual contest will last about 15 minutes, and in the professional circuits, prize money can go as high as \$10,000 and beyond. Obviously not as impressive as the cult-like status many attain as a result of Jägerbomb-related victories. But still. The most popular countries for competitive eating are the US and Japan, and the 'sport' now comprises events which are quite different from their humble origins of pie-eating contests at a local county fair. The fact that there is a sizeable community who take this seriously is evidenced by the nicknames given to the champion chompers: Arnie 'Chowhound' Chapman, 'Munchin' Mike Longo, Ian 'The Invader' Hickman, Todd 'The Hungry Genius' Greenwald, Joey 'Jaws' Chestnut (currently ranked numero uno by the IFOCE) and Takeru 'The Tsunami' Kobayashi, to name but a few.

Surprisingly, not all of these prizewinning eaters are fatty-boom-booms. No, honestly. Take Natsuko 'Gal' Sone, the Gobbler of Kyoto (not her actual nickname, but one she should perhaps consider) and member of catchily-titled girl group Gyaruru. 'Gal' combines her competitive eating and singing careers by cramming in sushi during instrumental interludes. Somehow I can't imagine the likes of Beyonce (pre-baby obv) taking the opportunity of an

instrumental break to do anything apart from show us that she doesn't think we're ready for this jelly. But back to 'Gal'. She's a skinny minnie but still managed to come runner up in the world-famous Nathan's Hot Dog Eating Contest, a fiercely fought competition which takes place every 4 July at Coney Island.

While obviously a great source (or sauce?) of delight to many, eating contests predictably have their problems. Only last September, an Ukrainian man was victorious in a dumpling eating contest, won a jar of sour cream, but promptly died before he had a chance to sample it. The following month, emergency services in Edinburgh were summoned to a restaurant when contestants in a curry-eating challenge started vomiting and fainting after sampling a dish which in the past had caused nose bleeds and hospitalisation. And there can be all sorts of side effects - not only the obvious obesity and high blood pressure but also water intoxication - which sounds like a contradiction in terms - and gastroparesis. And also, doesn't it seem a bit wrong for people to be having all these eating competitions when there are lots of people in the world with barely enough food to get by?

Food is one of those things pretty much everyone has an opinion on. There are cake cravers and there are carrot crunchers, there are those who prefer pizza and others who survive on salad. As a general rule, a balanced diet with a little of everything is a good one to aim for. But one thing's for sure: in this weird and wonderful world, people's attitudes to food (attifood maybe? No, don't think that'll catch on...) never cease to amaze. Or in some cases, simply repulse.



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year old man charged with affray and possessing an offensive weapon following town disturbance

25

percent potential reduction in HMP La Moye prisoner numbers should foreign prisoners be sent to serve their sentences abroad

22

percent rise in stamp prices is on the way

800

capacity Hotel de France Great Hall to be demolished in favour of flats?

2013

will see the end of wheelclamping in Jersey in favour of fines

40

percent rise in cost of States rent could be on the cards?

12

percent rise in number of local Scouts prompts creation of new groups

EVENTS



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ECLECTIC FASHION SHOW & LAUNCH OF WILD BERRY REKORDERLIG *Mimosa : 04/04/12*



We were invited down to Mimosa to see the launch of the new Rekorderlig Cider Wild Berry Spring flavour and listen to live music whilst watching the latest and new trends available at Eclectic ladies fashion boutique. The fashion show featured brands

such as: Not So Serious, Darling, Bologaro Trevor, Reverse, along with lots of other beautiful pieces too. The night was a big hit with over 250 watching the show. Nicole from Eclectic said 'It was an amazing night, with amazing clothes! Thank you

to everyone that took part, you all looked beautiful!' Whilst it was all fun and games the night managed to raise £437.87 for Headway through the raffle. Thanks for the amazing night and we'll look forward to the next fashion show.

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JERSEY ROUND TABLE ANNUAL DINNER *The Royal Yacht : 13/04/12*



There was reason to celebrate as new Chairman Charlie Gallichan received the Jewel of Office. Charlie is a third generation Chairman, with his father and grandfa-

ther before him holding the position. The evening was enjoyed by over 200 guests, including the Governor of Jersey and the National President of Round Table UK. To

learn more about Round Table please visit www.jerseyroundtable.com

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CIMANDIS CUSTOMER LUNCH *Highlands College : 17/04/12*



Cimandis Hospitality customers enjoyed lunch at The Academy Restaurant, Highlands College, where Cimandis launched their new local and UK produce

range. This was an opportunity for guests to view the extensive range available and learn about where the produce is sourced. Guests were treated to a three course

menu showcasing the produce which was designed and cooked by the students of the College.

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ENHANCE SCHOOLS INVESTMENT COMPETITION *St Helier Town Hall : 27/03/12*



The culmination of six months of monitoring international markets and placing deals took place on Tuesday 27th March at the Town Hall when winners of the School's International

Investment Competition, organised by Enhance, were announced. Prizes totalling over £3,000, kindly donated by the sponsors Quilter, were distributed to the students and the school or

college with the highest return on their nominal £1,000,000.

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SKÅL INTERNATIONAL 59TH NATIONAL ASSEMBLY *Hotel de France: 20/04/12*



The members of Skål Jersey played host to the 59th UK National Skål Assembly at the Hotel De France on Friday the 20th April.

Over eighty delegates attended the National Skål Assembly to discuss the hot topics in tourism and celebrate sixty years of Skål Jersey. The National Assembly

also included a fancy dress dinner on the Saturday and a tour of the island's attractions.

TASSILI AT GRAND JERSEY

Michelin starred dining at Tassili at Grand Jersey

Tassili is Grand Jersey's fine dining experience offering an exquisite modern British menu, with a decadent Jersey twist. This Michelin starred, 3 AA Rosette restaurant represents the ultimate in seduction and luxury.

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HIGHLANDS COLLEGE ANNUAL HAIRDRESSING & BEAUTY COMPETITION *Hautlieu : 26/03/12*



There was a fun Las Vegas theme for this year's competition with categories ranging from Showgirls, Vegas Shows, Casino and The Strip!

With lots of wild and wonderful creations the crowds were wowed as models hit the runway. The high standard of entries made it a really

fantastic show! The students taking part chose Jersey Teenage Cancer Trust as this year's charity.

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HSBC'S GEORGIAN EXPERIENCE EVENING *16 New Street : 15/03/12*



HSBC held an exclusive 'Georgian Experience' evening at The National Trust for Jersey's newly restored building of 16 New Street. A number of HSBC Premier guests had the unique opportunity of

enjoying the house to its full glory through a Georgian-inspired meal and cooking demonstrations by Historian and Georgian housekeeper, Jenny Underwood. Nick Winsor, Chief Executive Officer for the

Channel Islands and Isle of Man said 'It was great to see The Trust's New Street building being used and enjoyed after its intense restoration process. It was certainly a Premier experience to remember'.

NELSON'S EYE RISTORANTE ITALIANO OPENING *Havre des Pas : 05/04/12*

Friends and family turned out in force as the Nelson's Eye Ristorante Italiano at Havre des Pas had its opening night last month.

The seafront eatery is serving all the Italian favourites and is already very popular. New owners Liz, Jane and Anne said 'we're thrilled

to be opening and can't wait to welcome all our new customers to enjoy a taste of Italy by the sea!'

paparazzi
gallery

'TRUST' IAN ROLLS EXHIBITION WITH THE NATIONAL TRUST *16 New Street : 30/03/12*

The Club Room at 16 New Street was packed with art connoisseurs, eager to see the preview of Ian Rolls' new exhibition in association with the National Trust. Ian created special one-off

paintings on driftwood of each of the island's National Trust properties, which hung alongside more traditional Ian Rolls-style watercolours. 'It was great so many people turned up here

tonight' said Ian Rolls. 'I really enjoyed painting this series - I think it comes through in the work. Each one has its own character and it's fitting to see them displayed in such a historic setting'.

Community



Design school

The newsletter-producing team from the Trinity Youth Club dropped into Gallery to get some design tips last month. Gallery's design director Russ Atkinson led a team of young designers through the process of making up a magazine, from page design to Pantone colours.

The Youth Club brought out their newsletter a few months ago, thanks to sponsorship from Rawlinson Hunter, and this year, it'll be delivered to every home in Trinity.

Senior Youth Worker at Trinity Youth Club, Andy Harris said 'Sponsorship from Rawlinson Hunter has made it possible for the Youth Club to really get their message across to the parish community by having the newsletter delivered to every home in the parish. It's a great opportunity for Youth Club members to raise awareness and get support for their fundraising initiatives. This year we're hoping to create a new skateboard area where the kids can come and skate. As well as buying and building a skateboard ramp, we'll also ensuring the area will have the latest in safety equipment so it'll be a safe place for Trinity's young people to be.'



You can leave your hat on

If you've got a collection of hats you never get to wear, then put Friday the 18th in your diary. On one day a year Headway, the brain injury charity, invite you to wear a hat and encourage as many other people as you can to do the same. Make your hat choices as crazy as you like, it'll help people to remember the work Headway does within the island.

Brain injury isn't like wearing a hat, you can't take it off at the end of the day, it's not fashionable and mostly can't be mended and it also affects lives in a most dramatic way.

Suit yourself

Local trust company, Hawksford, is calling on islanders to put their old suits to good use with the launch of a new campaign, 'Suit Amnesty'.

The campaign has been developed to encourage islanders to re-gift outgrown and unwanted suits to disadvantaged and homeless jobseekers, which will in turn help them back into work. Benefitting local charity, The Shelter Trust (www.shelter.org.je), the scheme helps those keen to find work but unable to afford their own professional work wear.

Peter Murley, chief executive, Hawksford, said: 'There must be thousands of unwanted suits gathering dust in wardrobes all over Jersey, and many more people without enough money to be able to afford to buy one. The Suit Amnesty ensures clothing that is no longer needed can be put to good use and help people take their first step onto or indeed get back onto the career ladder.'

The scheme runs throughout May 2012. To donate a suit, please drop it off, making sure you mark on the size and whether it is for a male or female, at Hawksford, 15 Esplanade (opposite the bus station), St Helier, Jersey JE1 1RB between 8am and 6pm, Monday to Friday.



Back on their bikes

Two islanders who are cycling to Asia in support of local HIV charity ACET have now completed 2,000 miles between them, raising £1,500 in the process, and recently stopped off at the Milan office of cycle sponsor Standard Chartered Bank.

Chris Knights and Ryan Cooper's stop-off in Milan caused controversy when Ryan's bike was stolen with thieves cutting through the bike lock in broad daylight. Fortunately, representatives from Standard Chartered's office were able to help Ryan purchase a new bike and negotiate a discount. Richard Ingle, Chief Executive Officer, Standard Chartered, said: "Chris and Ryan have taken on an impressive challenge in their quest to ensure that ACET is able to continue offering services to those living with HIV in Jersey and their families. I am delighted that they were able to enjoy some hospitality at the Bank's office in Milan and that, despite the upset with Ryan's bike being stolen, their spirits have not been dampened."

The cycle is expected to take around one year and will end at Standard Chartered Bangkok, Thailand. They will cycle across Europe, through the Middle East and southern Asia stopping at Standard Chartered offices before reaching their final destination.

You can follow Chris and Ryan's Jersey to Asia Cycle Challenge at Facebook.com/pages/Jersey-To-Asia/168622059874175 and on Youtube at youtube.com/jerseytoasia

It currently costs Headway Jersey £4,800 a week to provide services and support to local people affected by brain injury. A need for more help to support Health and Social Services within the island has seen Headway change direction to provide a range of innovative services from its centre at Springfield.

So on Friday 18th May make sure you put your hat on for Headway, whether it's a fez, a fedora or even a cycle helmet. For more information on Headway's latest events visit the website www.headway.org.je or contact Headway on 505937



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TM Legal Services provide an essential HR role for employers who do not have HR resources or act as an invaluable backup to those organisations that do. Every month Lindsay Edwards-Thatcher, an Employment Law specialist, will bring you insightful employment law advice in an easy to understand format.

A to Z

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

Unfair Dismissal

Since the first article on dismissals I have been inundated for requests for more information on this topic, which features as the majority of claims in the Tribunal.

I recommend the use of a procedure in all companies to enable all parties to know where they stand and **fairness** to reign, the JACS procedure is admissible in a Tribunal as evidence against an employer who does not follow a procedure. A procedure should:

- (a) Be in writing
- (b) Be applied equally and consistently
- (c) Provide for matters to be dealt with quickly
- (d) Indicate the disciplinary actions possible
- (e) Provide for individuals to be informed of the complaints against them and to be given an opportunity to state their case before discussions are reached
- (f) Give individuals the right to be accompanied by a trade union rep or a fellow employee, not a solicitor
- (g) Ensure that disciplinary action is not taken until the case has been carefully investigated. Wherever possible, the person conducting the disciplinary hearing should not also conduct the investigation
- (h) Provide for a right of appeal. Preferably, the appeal should be conducted by someone not involved in the original hearing.

To proceed with an unfair dismissal claim the Plaintiff must be an **employee** and must have been employed for 6 months or more.

In the UK if an employee is dismissed at 51 weeks with 1 week notice that is deemed to comply with the 52 weeks requirement of continuous employment. I would suggest the same would count in Jersey at 25 weeks service with 1 week notice.

If a fixed term contract expires this is a dismissal and must follow procedure thus how the dismissal is done is the key. Employers should consult with employees about whether there is any alternative employment.

Be very careful with fixed term contract employees just because they have not worked 26 weeks does not necessarily mean they have no unfair dismissal protection. They will qualify if they have worked two thirds of the fixed term contract!

Capability or Qualifications - introduction

These are potentially fair reasons to dismiss an employee. However the employer **must** be able to show this was the principal reason and the burden of proof is on the employer. It is then up to the Tribunal to decide whether the dismissal was fair which really brings us back to the procedures.

The principals are straight forward: Investigate, Warn, Wait, Dismiss (if this is the outcome of the hearing).

Capability: Incompetence Skill/Health

If an employer is seeking to dismiss for incompetency the employer must have evidence that the employee was incapable of doing the work.

You must differentiate between genuine incompetence and laziness. Laziness is not capability. It is misconduct.

The key on capability is that the employer must have formed a genuine and reasonably held belief that the employee in question is not meeting a required standard.

To prove reasonable grounds to hold the belief, the employer will have to provide some evidence of the inability to perform. A tribunal would normally expect to see at least one warning letter setting out ways in which the employee is failing to meet standards, e.g. staff appraisals or complaints from customers.

Warnings

A reasonable employer is expected to give the employee at least one opportunity to improve.

The courts view is that it is cheaper to retain and retrain an employee than to recruit and train.

A warning should make it clear that the employer is thinking about dismissal if no improvement. Failing this a tribunal can consider they have not been given a proper opportunity to improve.

A warning is pointless if there is no opportunity to improve. What period of time that should be given depends on each individual employee and items such as length of service should be considered.

Capability: ill health

This can be as a result of an ongoing series of short term absences or a single lengthy episode.

Long term

The key here is has the employer taken reasonable steps to investigate what is likely to happen in the future. For instance an employee absent for many months yet whose return is imminent. An employer who dismisses this employee will not act fairly in dismissing him.

The basic question is "whether in all the circumstances the employer can be expected to wait any longer and, if so, how much longer?" *Spencer v Paragon Wallpapers Ltd (1976)*.

The circumstances will be, the nature of the illness, the likely length of the continuing absence and the need for the employer to have the work done the employee was doing. Even if the dismissal is on ill health the employer must follow the procedures in place.

Enquiries

- 1) Consult the employee: the obligation is upon the employer, they will need to

know the reason and likely timescales.

- 2) Consultation with a doctor: if this is not in your contracts of employment or staff handbook you cannot compel the employee to attend a medical examination nor disclose medical records.

If the medical opinion demonstrates that the employee is unlikely to return to work in the near future and the employer is satisfied that its business interests require dismissal, it will normally be fair.

Persistent short term

- 1) Consult the employees record and reasons for absence.
- 2) Give the employee the opportunity to give their side of the situation and issue appropriate warnings. Explain what attendance level is expected and that failure to meet that level may lead to dismissal.
- 3) Ask the employee to visit a doctor appointed by the company, depending on the diagnosis can the employee be given alternative employment.
- 4) Dismissal. Ensure a consistent approach to all employees.

Conduct

The most common reason relied upon to dismiss. The question then is whether the dismissal was fair or unfair. The key to this is did the employer act reasonably in the circumstances and follow a fair procedure. Each case would be looked at on the particular facts, however the tribunal will follow the "Burchell guidelines" and consider:

- i) Whether the employer genuinely believed that the employee had been guilty of the misconduct when it dismissed him. Two keys to this one, the employee has been dismissed and did the employer believe in the guilt.
- ii) If so were there reasonable grounds for the belief?
- iii) Did the employer carry out as much investigation into the matter as was reasonable in all the circumstances before dismissing.

The key is would a reasonable employer have responded in the same way?

Gross misconduct refers to conduct so serious that it justifies instant dismissal without notice. Violence and dishonesty would normally amount to gross misconduct. If you dismiss for gross misconduct the letter of dismissal must particularise the allegation/s.

The crime must fit the punishment you cannot dismiss someone for gross misconduct for being late to turn up to work.

Call us on 499449 or email contact@tmlegalservices.com



Community



Old bags

Sandwich bags that is.... Mange Tout don't want you to bin your bags once you've got your lunch back to your desk - they run a Bag Return scheme and once you bring back 50, they'll donate £1 to a local charity which this year is Teenage Cancer Trust.

Mange Tout's Bag Return scheme last year raised £650 for The Shelter Trust, and Director John Hodge is pictured here with Lisa and Marcin from Mange Tout taking a look at the bag collections. They'd like your help in getting even more cash this year for Teenage Cancer Trust.

So don't bin those old bags... bring them back!

Ultimate Triathlon Charity Challenge

In September 2011, a group of islanders undertook Trek Iceland across some of the most challenging terrain in the world and raised a staggering amount of over £80,000 for Jersey Cheshire Home. Since returning home, they've been planning a new challenge, and over the weekend of the 19th and 20th May, at least three of the trekkers, namely Paul Coundley, Marc Burton and Dom Bosley and possibly a few more are planning to row, cycle and walk around the island in one continuous 36 hour period. Their ordeal, sorry challenge, starts at 6am on Saturday 19th, when they'll simulate rowing around the island on machines at Weighbridge Place. They'll then jump on bikes and cycle the official round-island route, before walking the established 48 mile course on foot to finish sometime on Sunday afternoon. It's an incredibly demanding physical feat that the intrepid team believe they can manage with support of both the vocal and financial variety. They're aiming to raise at least £25,000 to benefit the Home.

The event has been kindly underwritten by the main sponsors The Garenne Group. For information about further sponsorship opportunities or to find out how to make a donation, contact Paul Coundley on 07797 754645 or Antoinette Craig at the Jersey Cheshire Home on (01534) 285858 ext 1.

Plain sailing for Elana

The 2011 Le Tournoi Sailing Bursary, sponsored by Investec Specialist Bank has been awarded to 12 year old Elana St George, who began sailing two years ago and has since competed in Jersey, the UK and France. She has been selected for the RYA South Zone Squad and the Jersey sailing team at the 2012 Jeux Des Isles to be held in Sardinia in May. 'Travelling to and from the UK to train with the RYA South Zone Squad is costly and having been awarded the bursary I am able to put some of the money towards this,' said Elana.



The bursary was open to youngsters in Jersey with a passion for sailing and aims to provide sports men and women with the chance to further their skills. 'While there are a number of opportunities for sailing in our community, youngsters can still find it tough to realise their ambitions due to a number of factors, be they financial or oth-

erwise. This new bursary aims to identify talent, ambition and needs, and help the winner to achieve their dreams. This is at the very heart of the Le Tournoi ethos,' said Le Tournoi chairman Andy Le Seilleur. 'We are extremely grateful to Investec Bank (Channel Islands) Limited as we would not have had the funds to offer this bursary without their support.'



Greece-d lightning

Ten members of Family Nursing & Home Care have undertaken a virtual race from Athens to Jersey... without leaving Fort Regent! The 1,300 mile distance is being undertaking in 10 weeks and the team 'set off' on 30th March, as the event was launched by Lady McColl.

Family Nursing & Home Care's CEO Pam Massey said 'we've tried to combine something topical, this year's Olympic Theme, with healthy exercise, which will certainly challenge some of the staff taking part. I hope people will generously support us by sponsoring the staff. We're very grateful to Fort Regent Active Gym for very kindly supporting our staff to use their facilities during this event.'



They had fun running...

Richard Ingle, Chief Executive Officer of Standard Chartered in Jersey, was delighted to be invited to join FCJ Primary School for their school assembly, and present the school with a cheque for £200 for winning the 2011 3k Fun Run School Prize.

The initiative, which the Bank introduced in conjunction with Education, Sport and Culture, was set up to encourage more children in the island to get involved in the ever popular race, and encourage an active and healthy lifestyle. The prize was open to all schools in the island and was awarded to the one which saw the most number of entries for the race.

FCJ saw 31 children from Years 5 and 6 battle it out on the 3k Fun Run course, giving it their all. Richard Ingle said: 'I'm delighted this prize went to FCJ School because they put a tremendous effort into encouraging their pupils to get behind the 3k Fun Run.'

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Community

Child of the Year *Your chance to nominate*

Know someone who deserves to win the Variety Club's Child of the Year award? The search is on for some of Jersey's outstanding children as the Variety Club launches its Child of the Year award in conjunction with The Channel Islands Co-operative Society.

Co-ordinator of the Child of the Year, Sandra Auckland said 'Following on from the success last year, we are looking for another set of very special children with different backgrounds or experiences. Some may have overcome, or be going through, an illness; others may help in the community or perhaps help a parent or sibling at home. We want to hear their stories so that they can be deservedly recognised for their efforts.' Closing date for nominations is 10th August, and shortlisted youngsters will be invited to a Gala Celebration Lunch with their families on Saturday, 13th October at the Hotel de France for the awards presentation.

Nomination forms will be available from all the Co-operative food stores, through schools, Youth Clubs and Parish Halls and in the Jersey Evening Post. For more information on sponsorship opportunities, call Sandra Auckland on 731898 or 07797 726096 or see the Variety Club's website www.varietyclubofjersey.org



Durrell's leaps ahead thanks to Grand Jersey

Guests staying at Grand Jersey have pledged a total of £12,154 to Durrell Wildlife Conservation Trust in just 18 months, through the '£1 on bills' scheme, which launched last year. Since October 2010, guests staying at the five-star Grand Jersey have had the option of adding £1 to their final bill to be donated directly to the locally based conservation charity, Durrell. And the hotel can now announce that over the period of 18 months, the hotel has raised a total of £12,154.

Jane Scott, Director of Sales and Marketing, at Grand Jersey said 'Many of our guests took a great interest in the campaign and we encouraged them to go and visit the Wildlife Park, headquarters of the Trust to see the great work that their donations were funding. Jersey is very lucky to have such a wonderful conservation centre, carrying out work that reaches right across the globe.'

Amnesty Freedom Cycle Ride

Fancy getting on your bike for a good cause? Then come and join the Amnesty Freedom Cycle Ride on Sunday 13th May 2012. They say it's a 'fun and friendly day out for both those who want to take in some of Jersey's most breathtaking scenery to those who want an athletic challenge. Everyone is welcome, including families, individual riders and company teams.' There are a variety of routes, from a 10 or 20km family ride to a full island ride, and there's refreshments on the way as well as cakes at the end.

17th Annual Freedom Cycle Ride, 13th May, 10am start at the Maritime Museum. To register, email amnestyride@yahoo.com and for more information see www.amnesty.org.je

familymatters

Taking the pressure off the school holidays

words | **Rose Colley**

Family Law Partner, Viberts Jersey Lawyers



Now Easter is over, I'm sure everyone is looking forward to the fast approaching summer break. However, holidays can be difficult to organise when parents no longer live together.

Nevertheless, if you and your ex-partner have children, you will need to devise a method for dividing the time the children spend with each parent during the holidays, and making the arrangements well in advance can lessen potential disappointment and heated exchanges.

Swapping Holidays

Some parents aim to share holiday time equally between them but this may not always be in the best interests of the children. Cutting down the amount of time the children spend moving from one home to the next is often more beneficial than slavishly adhering to an equal split of the holiday time. For instance, rather than dividing each half term equally, the children are more likely to have quality time with each parent if one parent has them for the spring half term and the other for the summer half term. This can also apply to Christmas, with Christmas and New Year being alternated between parents each year.

To ensure that the holidays are a happy occasion for all, you should take your children's wishes into account. If they want to be with one parent on a particular holiday, it would be good for you to allow it to happen. After all, if you and your spouse have agreed to alternate holidays, you will have them on the next holiday.

Discuss dividing the long summer holidays well ahead of the break as parents may want to book holidays off island with their children. Many people are able to divide the summer holidays broadly equally, with the children getting to spend at least two consecutive weeks with each parent. This also gives the children an opportunity to spend more time with the non resident parent. What is essential is that the consent of the other parent must be obtained, especially if they have parental responsibility.

Dividing the remainder of the summer holiday will then most likely depend upon the time each parent can take off work but it is however, always important to ensure that the children have enough time at their main home toward the end of the holidays to settle down in preparation for the start of term.

Keep it Friendly

It can become difficult to reach an agreement on holidays when the plans of each parent clash. It is therefore vitally important in such circumstance, to understand that neither parent will get 100% of what they want and try to put any ill feeling you have towards the other aside. Maintain a friendly conversation on the logistics and this will increase the likelihood of successfully making a plan that works for the children. After all, we all want to enjoy our holidays and make them as memorable as possible for our children.



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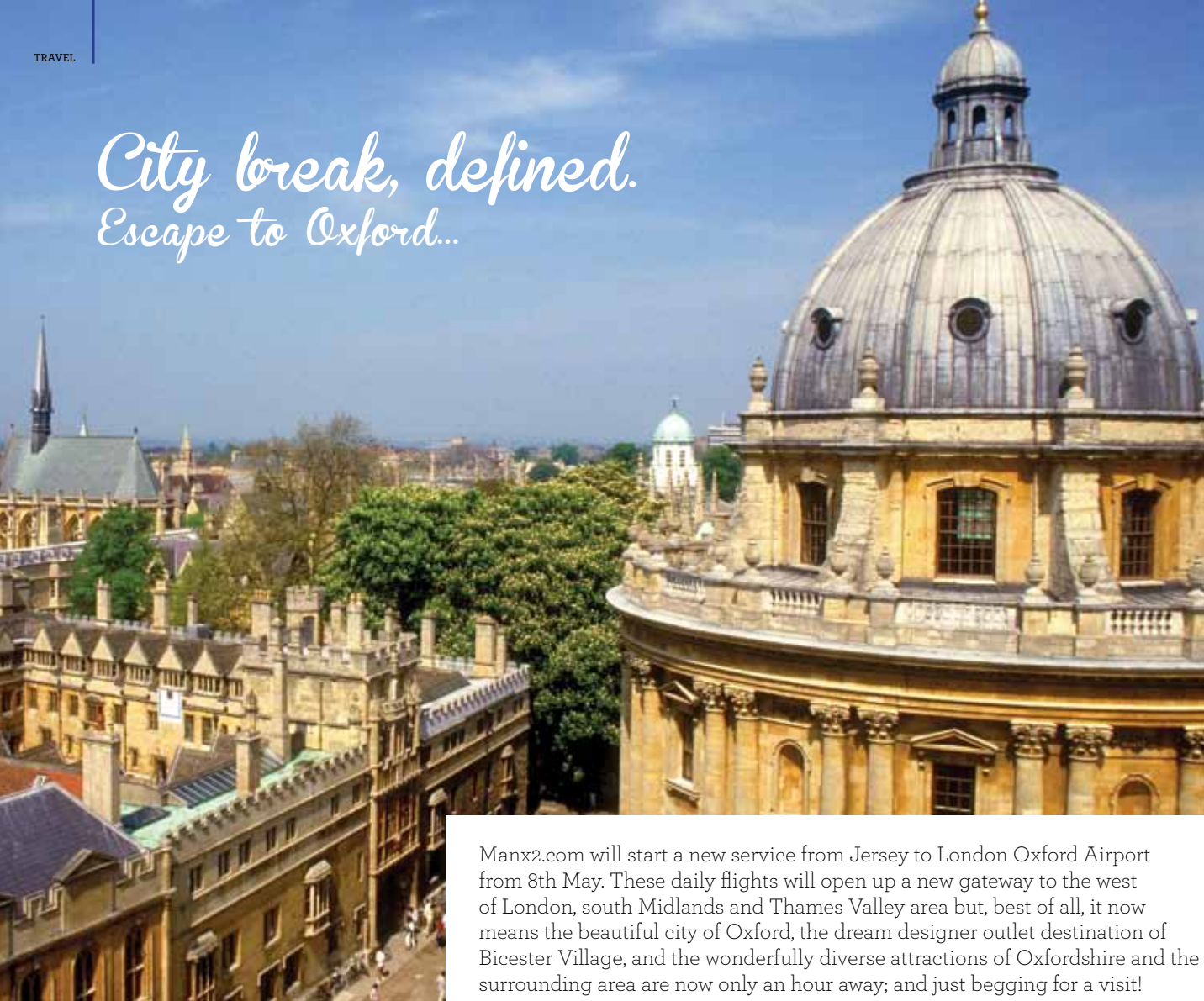
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Escape to Oxford...



Manx2.com will start a new service from Jersey to London Oxford Airport from 8th May. These daily flights will open up a new gateway to the west of London, south Midlands and Thames Valley area but, best of all, it now means the beautiful city of Oxford, the dream designer outlet destination of Bicester Village, and the wonderfully diverse attractions of Oxfordshire and the surrounding area are now only an hour away; and just begging for a visit!

Three reasons why Oxford is the perfect getaway destination:

A world class city

Drawn by the 'dreaming spires', visitors find there's more to Oxford than the stunning architecture, intimate colleges, street entertainers, modern sculptures and famous museums. It's on the doorstep of the beautiful Cotswolds, but there are also glorious parks and gardens (including Britain's first Botanic Garden), fantastic Sunday markets and an abundance of traditional market towns and jaw-droppingly picturesque countryside to explore. Oxford has something for everyone; river trips, open top bus rides, magnificent castles, heritage and history tours, music venues and eateries of every description. The nightlife is lively - pubs, bars, clubs, restaurants and theatres are buzzing into the early hours.

Romance

Get up early and head to the majestic Blenheim Palace, the birthplace of Winston Churchill, and marvel at its stunning grounds, award-winning formal gardens and spectacular water features. Then take a stroll down the river and find a beautiful old pub to have lunch in, or maybe pack

a picnic and go punting along the secret parts of the waterway with lush overgrowing banks perfect for stealing a quick kiss behind. Follow this with a dinner date at the ever cool Crazy Bear in Stadhampton or perhaps you want to go all out and visit quite possibly one of the best Michelin-starred restaurants in the UK, Raymond Blanc's Le Manoir aux Quat'Saisons. This is the recipe for, as Lou Reed would have put it, 'a perfect day'.

Designer Shopping

Only 20 minutes from Oxford, Bicester Village (www.bicester-village.com) adds a new dimension to designer shopping. It's a calm oasis of luxury with over 130 to-die-for outlet boutiques, where shoppers can browse and buy from a bevy of exemplary British brands: Anya Hindmarch, Agent Provocateur, Mulberry, Paul Smith, Pringle of Scotland - all with year-round reductions of up to 60% (yes, we know, it is literally unbelievable!). To add extra cachet, Matthew Williamson, Smythson, Temperley London and Vivienne Westwood are also here, represented by their only outlet stores worldwide. An abundance of international big players completes the fashion landscape: Alexander McQueen, Desigual, Diane von Furstenberg, Missoni and Yves Saint Laurent - to name just a few.

To do over the summer:

Silverstone | Book a track day
www.silverstone.co.uk

Throughout the summer you can book an incredibly unique driving experience, by hiring a car from the Silverstone fleet and lapping the legendary circuit that so many of history's motor racing heroes have hurtled around. With lots of different driving packages to choose from, this would make the ideal present for the petrolhead or adrenalin-junkie in your life!

Henley Royal Regatta
 27th June - 1st July
www.hrr.co.uk

Undoubtedly the best known regatta in the world, Henley is both one of the highlights of the summer sporting calendar and the social season.

Battle Proms at Blenheim Palace
 14th July
www.battleproms.com

The ultimate proms in the park! One of the most distinctive concert programmes in the UK. An exceptional evening that's not to be missed.

Reading Festival
 24th - 26th August
www.readingfestival.co.uk

One of the world's oldest and most popular music festivals, this year's line-up features a glitteringly diverse group of acts ranging from Friday's headliners The Cure, to fellow top-billers Kasabian, Florence and the Machine, Foo Fighters, The Black Keys and Kaiser Chiefs.

Blenheim Palace International Horse Trials
 6th - 9th September
www.blenheim-horse.co.uk

The Fidelity Blenheim Palace International Horse Trials are now firmly established in the eventing calendar with the world's best riders as well as thousands of spectators.

The Independent Woodstock Literary Festival
 12th - 16th September
www.woodstockliteraryfestival.com

Sponsored by The Independent and The Independent on Sunday, Woodstock has become the UK's ultimate boutique literary festival - and the first major event of Britain's autumn literary season. The festival takes place in the most beautiful settings. Venues range from Woodstock's ancient hotels, inns and townhouses to the majestic interiors of Blenheim Palace.



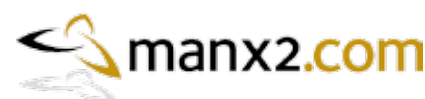
Daily scheduled flights between Jersey and London Oxford Airport commence on 8th May 2012.

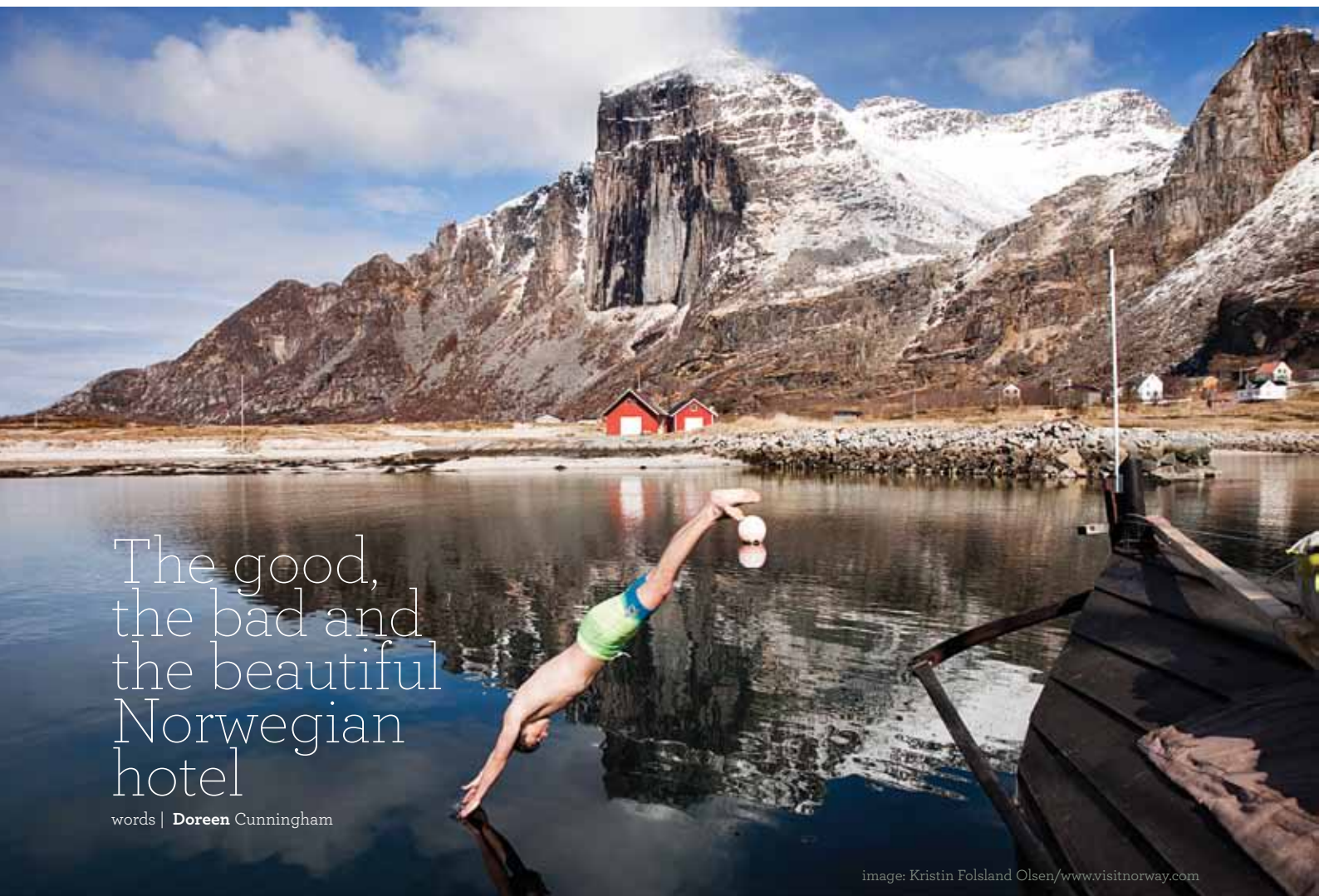


The service is being offered by Manx2.com with daily departures from Jersey leaving at 13:50 hrs (16:55 hrs on Sundays), arriving in London Oxford just one hour later. Return flights from London Oxford are at 12:25 hrs (15:30 hrs on a Sunday).

Oxford's award-winning airport boasts a state-of-the-art new passenger terminal with a taxi and shuttle bus service to Oxford station and the city centre, and excellent road access via the M40 motorway to London's West End, the Midlands and beyond.

Seats are now on sale at www.Manx2.com from as little as £54.95 single, including all taxes and charges.





The good, the bad and the beautiful Norwegian hotel

words | **Doreen** Cunningham

image: Kristin Folsland Olsen/www.visitnorway.com

Ever had a holiday that didn't go to plan? Or, to be more precise, have you ever had a holiday that went wrong in every way you could imagine, and more? Ending up with you wondering why you didn't just stay home, get some wine and chocolate in, and have a nice bath.

We've all been there. For me it was Norway. I love the place. But on this visit, I have one last night to get through before I fly back from Stavanger, and I am counting the hours, minutes and seconds.

But hang on, what's this I've grumpily stumbled into, en route to the airport? Simply put, it's one of the most beautiful places I've ever seen.

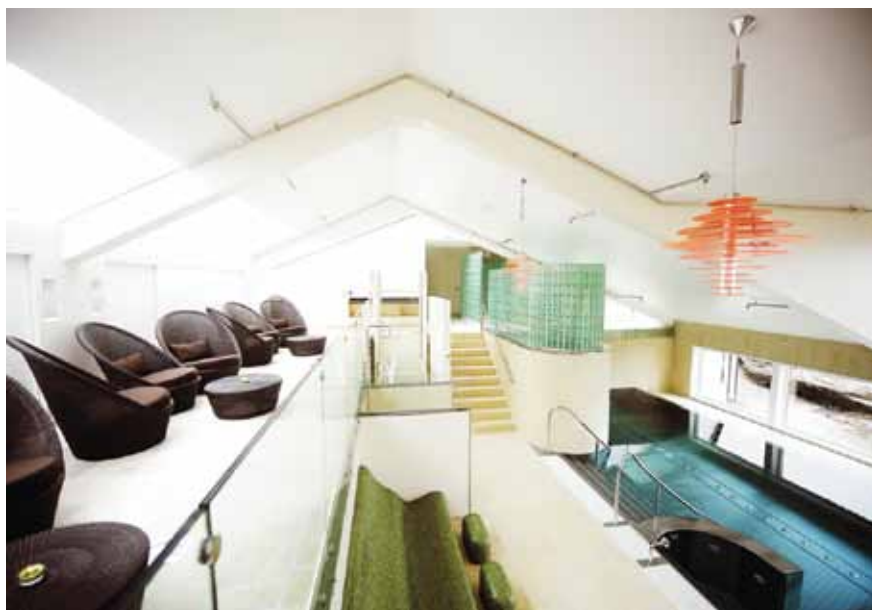
Being on the beach at Sola reminds you how lucky you are to be alive. The sky is open and pours light onto the sea, and the long stretch of sand, and the visitors spotted across the landscape. These visitors include, to my great good fortune and sudden, growing delight, me.

It is a view that heals and calms and invigorates. It wouldn't be Norway if you weren't being invigorated would it? My mood sheds like a skin as I pad through the palest of dunes towards the water.

The whale-grey waves, crashing in from the North Sea, the sky shuddering navy and billowing pillow-white, scarred by orange as the sun sinks, the sighing of the sand as I plough through, the wind breathing, whispering, lifting and cooling my mind. And, there, just peeping over the sand dunes, the secret ingredient in the wellbeing that I now feel spreading from my toes to my ears.



image: Fredrik Schenholm/www.visitnorway.com



Ultimate relaxation after all that fjord-swimming and canoeing exertion...



The Sola Strand hotel is anchored a little back from the sea. Like a shell you discover washed up on the sand, it's wholly different but seems to belong there. Inside, you might think I'd had enough of water after drinking in the beach, but no. The spa pool is something else. Filled to the brim, I find it empty and sink into the warm clear.

I am a different person in that pool. I'm just a pair of eyes floating on the top of the water, playing in the rippled light and pressed against the huge glass wall, towards the ocean and sky. It's difficult to emerge and resume my normal weight and two-legged existence. But if I don't get out of the pool I won't be able to tell you about the rest of this deeply lovely place.

The night I was there, one of the function rooms had just been cleared up after a wedding party. Sabres adorn the walls and an intricate, wooden model ship creates a centrepiece. As I imagined the beaming wedding guests, a few ghostly pirates mingled too.

Two of the halls are practically ships. One is built of polished wood interior taken from a frigate, the Kong Sverre. It's atmospheric to the hilt and this is no surprise when you learn that the Kong Sverre was Norway's largest naval ship, built in 1860, had 52 cannons and was named the 'Horror of Europe'. Another is actually the original smoking lounge from a cruise ship, Montroyal, which sailed between England and Canada in the 1900s.

The bedroom. Wall split by a long window to let the beach panorama in, a sparkling chandelier in case you miss the light playing on the surf when the sun goes down, an adjoining room with a soft bed the size of Jersey that I sink into and ahh. I am sleepy just thinking about it so I'll move onto breakfast, which also made a big impression.

There is a combined menu and buffet breakfast, which is good and bad. Good because no one will stop you from eating until you can't eat any more. Bad because I guarantee that you are going to make a

minimum of four trips and return to your table carrying much more than is elegant or polite. The honey is like toffee and heavenly when spread with butter on the homemade white bread. Be sure you don't miss the vat of organic strawberry milk. And if you have any room left, I recommend the cooked breakfast too.

I know this isn't coming across as particularly balanced. I'm trying to think of a reservation I had about the hotel. It was too short a stay, obviously, and I haven't yet got an excuse to go back. The printed promises of wine tasting, whiskey tasting, CHOCOLATE tasting for God's sake, a concert in the old stone church built in 1150, sandcastle building, tennis, volleyball, ocean fishing, surfing, ocean rafting, fjord sightseeing... have all remained printed promises on the leaflets by the welcome desk. Also, a major complaint, I can't move in and this makes me very angry indeed. Ok I give up. Just go there. You'll see what I mean.

www.en.sola-strandhotel.no

We're going *where?!*



Father's Day, birthdays, Christmas, special occasions, it's never easy thinking up new presents for those that seem to have everything. Chances are you'll have tried a lot of what Jersey has to offer. That means stretching further afield. St Malo's great for a Fruits de Mer but getting out to the go kart track is a minibus-worth of pain. Day trips to London are fantastic but come at a price... So, you guessed it, we've been exploring other options for you closer to home. Over 'there'.

That's right, you may scoff but a slice of Guernsey has never been more exciting. As with Jersey's outdoor pursuits, Guernsey has expanded its offering in recent years and Condor have created 'Blue Ribbon Days' designed to let you give someone 'the gift of fantastic memories'. We're always up for new experiences, so why not.

Try kayaking or coasteering around Guernsey's beautifully rugged coastline. Not only will you explore some of the island's most beautiful places but you'll enjoy a breath-taking day of fun and activity. For those less keen on getting into the water but still a fan of the sea, you can treat them to a trip around Sark or Herm with Island RIB Voyages, looking out for dolphins on the way. There really is

no better way to enjoy some of the Channel Islands' best views and most interesting wildlife than to be out there on the water, sailing from bay to bay.

Before you think that Blue Ribbon Days are all about getting wet, Condor have also teamed up with Karting Guernsey to give you the chance to buy the perfect gift for motor sport enthusiasts. Everyone has great fun whizzing around Karting Guernsey's dedicated race track at speeds of up to 45mph and of course, once the karting's over, you'll have enough time to enjoy a fine meal somewhere new or to get down to some shopping in Guernsey's gorgeous capital, St Peter Port.

Of course, along with your chosen activity, you'll receive a return daytrip to Guernsey and with adult prices starting from £46 for karting, £50 for coasteering and kayaking and £52 for a trip around Herm or Sark, all including the ferry to our sister island and back, you really won't be able to find an excuse for not getting the perfect gift this year.

If you'd like to find out more about Condor's Blue Ribbon Days or would like to buy the vouchers as a gift for a loved one, just visit the Condor Ferries booking office at the Elizabeth Terminal in St Helier.



CULTURE

Visual Feast... A Taste of Jersey

The Harbour Gallery, Le Boulevard, St Aubin JE3 8AB

17th May - 11th June 2012



Open 7 days a week 10.00am - 5.30pm •Tel: 01534 743044

This mouth watering exhibition focuses on the wonderful food grown and cooked in Jersey, harvested from the land or gathered from the sea and coincides with The Jersey Food Festival

My Name is

Anne Frances Le Moine

My Job is.....

A full time office clerk & so rewarding, inspiring and well-paid..... NOT
.....artist evenings, weekends and holidays.....

The best job in the world would be.....

explorer/tomb raider

My worst habit is.....

BEING ANGRY.....

If I could change one thing in my life it would be.....

to have more time.....

If I had to only eat one kind of food for the rest of my life it would be... **LAGER** sorry
that's a drink...hoola HOOPS..... would be better with a lager tho.

This is a self-portrait of myself



In bed I wear.....

2 furry cats

If I could be a celebrity for one day it would be.....

LARA CROFT TOMB RAIDER

The best time of year is.....

PUBLIC HOLIDAYS

All is fair in love and war. True or false?.....

True: morality is suspended

The best advice I've ever been given is.....

GET OVER IT.....

thanks Helen

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

what does it all mean?

The 3 most important things in life are.....

JUSTICE

FREEDOM

TRUTH

This is a picture of my dream house



Grimville Manor Farm

1956 - LOST



MAGIC EYE

For someone that started painting only ten years ago, Theresa Thomas has already built up an extensive body of work, and is just about to have her fifth exhibition at the Five Mile Studio at St Ouen. Moving to new premises on St James Street has given her the opportunity to display her work in a shop space as well as have plenty of workshop space to turn out her large scale paintings.

A mesmerising mix of media and colour, with a Magic Eye-style that draws you in, Theresa's pictures are soothing and hypnotic all at the same time. 'My paintings are all about movement, colour, form and texture, and because they're abstract, they work well in contemporary homes as well as corporate settings'.

Starting out as an artist ten years ago, Theresa quickly realised traditional-styled art wasn't for her and began to develop her own style of mixing colour and texture. 'It took a few years and lots of experiments to get it right. I've always been drawn to colours, and through mixing so many different materials together – everything from acrylics to nail varnish and beads, I finally discovered the perfect combination of materials and blending techniques.'

From jewel-coloured enamelesque paintings to large scale works that border on optical illusions, Theresa's work ranges from decorative pieces right through to statement large scale artwork. And they're all completely unique. 'My concept is to create art so that each painting is a one-off – I don't do prints!'

'State of the Art', an exhibition by Theresa Thomas
Five Mile Studio, St Ouen. May 1st – June 2nd
Open Thurs – Sun, 10am-5pm (closes at 4pm on Sundays)
www.artatat.com | theresathomas@jerseymail.co.uk



Spearpoint New Plays Project 2012



Playing around

Always accused of being dramatic? Well now's your chance to shine. For the past two years the Jersey Arts Trust through the Spearpoint New Plays Project has been selecting and producing new short plays written by emerging Jersey writers. This year they're looking for complete full-length plays with the intention of co-producing one in a full professional production. So if you'd like to have your work developed, professionally produced and performed outside of the island then this is your chance. And if you're more of a performer, they're also looking for local actors to audition.

To find out more and to receive the entry form, email newplays@arts.je. Closing date for entries is 11th June.

Looks good enough to eat



The Harbour Gallery is putting on a mouth-watering exhibition this month, focusing on the wonderful food and seafood Jersey produces. Visual Help... A Taste of Jersey will be opened by Michelin-starred chef Mark Jordan from The Atlantic Hotel and Ocean Restaurant and will feature all our local favourites. The exhibition has been timed to coincide with Jersey's Food Festival, and the work exhibited has been commissioned especially for this exhibition from a group of Jersey's most experienced artists, designers and craftworkers. It's enough to give you an appetite. Good thing there's a café just upstairs....

Visual Help... a Taste Of Jersey
The Harbour Gallery, St Aubin
Opened by Mark Jordan at 7pm on 17th May
Exhibition continues 7 days a week until Monday 11th June.

A CULTURAL FEAST

JERSEY OPERA HOUSE 511115
JERSEY ARTS CENTRE 700444



5

MY BIG GAY ITALIAN WEDDING

Jersey Opera House // 8pm // £16

This hilarious comedy has been playing to sell-out audiences in New York for four years, and now the party's headed our way. Andrew and Anthony are getting married and everyone wants to 'help'. As you can imagine, it all ends in a fiasco as everyone tries to have their way... Catch this music and dance-filled extravaganza as it starts its European premiere run here in Jersey.



12

LIBERATION GALA CONCERT

Jersey Opera House // 8pm // £10-£32, VIP Tickets £75

A glittering Gala concert celebrates the liberation of Jersey. Chopin's virtuosic Second Piano Concerto, Tchaikovsky's wonderful masterpiece and Saint-Saens uplifting Rondo are performed by international soloists Wu Qian, Alexander Sitkovetsky and the European Union Chamber Orchestra in a concert of exquisite music.



9

BBC RADIO 3 "LIBERATION DAY"

Jersey Opera House // 8pm // £16, £25, VIP Tickets £75

Celebrate Liberation with a BBC Radio 3 recording and an all-star line up of award winning artists at the Liberation Music Festival. Michael Collins & celebrated friends perform Mozart's sublime Clarinet Quintet. The stars include BRIT award winner Guy Johnston and Laura Wright whose album The Last Rose is currently No 1 in the Classical Charts.



25

AN INSTINCT FOR KINDNESS

*Jersey Arts Centre
8pm // £17, Students £11 // 14+ years //*

In November 2010, Chris Lerner accompanied his chronically ill ex-wife to Switzerland's Dignitas clinic. He came home with an empty wheelchair and a story to tell. This moving, deep and sometimes comic show reflects on the circumstances of the controversial issue of assisted dying, and is sure to be a touching performance. The show was one of the highlights of last year's Edinburgh Fringe Festival.



18

CANTABILE

*Jersey Arts Centre
8pm // £17, Students £11*

The London quartet Cantabile has been wowing their audiences since 1982 with their ability to sing. They mainly perform a cappella favourites, but are also loved for their witty performances. With 13 solo albums, more than 200 television appearances worldwide and over 2,000 live performances including musicals in London's West End under their belt, they will bring a sparkle to anyone's Friday evening.



29

PAUL LEWIS

*Jersey Arts Centre
8pm // £19, Students £12*

Internationally recognised as one of the best classical pianists of his generation, in 2010 Paul Lewis became the first pianist in the history of the BBC Proms to perform all five Beethoven Concertos in a single Proms season. I think it's fair to say this guy is talented, and is more than worthy of entertaining you on your otherwise glum Tuesday evening.



10

LIBERATION FILM NIGHT: THE PIANIST

Jersey Opera House // 7pm // Tickets: £15/£10 Profits from ticket sales go to the Red Cross

Rub shoulders with Hollywood stars at a special screening of Polanski's Oscar winning film The Pianist. Hosted by legendary producer Timothy Burrill, there's a Q&A with cast members, and Chopin recitals including his Polonaise Brillante performed by international soloist Wu Qian. (in association with Branchage)



31

SET AND RESET / RESET

*Jersey Arts Centre
8pm // £17, Students £11*

Candoco Dance Company is celebrating its 20th anniversary with a stunning performance of dance through time. Presenting different ways of making dance, and building on the diversity of the company through disabled and non-disabled dancers, this is a dance show unique to all others that'll be a visual performance to marvel at.

WHAT COULD YOU MAKE?

TO WIN THE £500 GALLERY PAPIER MASHUP PRIZE

WINNERS AND ENTRANTS WILL BE FEATURED AT DURRELL DAY ON THE 30TH JULY!



At Gallery we're down with recycling but we love art even more. For 18 months we've been collecting our old magazines and, rather than recycle them, we thought it would be fun to see what people could create with them.

We're therefore offering a prize of £500 to the winner of our 2012 papier mashup challenge. All you have to do is come and collect between one and ten boxes of magazines and turn them into something. Maybe some furniture, maybe a sculpture, maybe some masks. It's up to you.

Call 811100 or email mashup@gallery.je to learn more.

gallery
PAPIER
MASHUP
GALLERY.JE/MASHUP

Lady writer

Everyone's got a book in them so the saying goes and for Annalise Hulse, her book is already in circulation, thanks to the power of web publishing. We struck up an email correspondence with the author of *Gifted* last month...

How did you start writing?

I started writing when I was 7 or 8 when my mum tried to encourage me to do something constructive in the school holidays. I'd write stories about discovering I was actually a princess or finding magic slippers. Then I went through a big black eyeliner and tie dye leggings phase in my teens and wrote lots of cringe-worthy stuff about how life generally sucks when you're fifteen and nobody understands you. It's only been in the last eighteen months that I've really come back to it seriously. I needed a project I felt strongly about to get me back into it and when I came up with the idea for the Evangeline Devine series, it was my husband that suggested I stop talking about it and actually do it.

Tell us about the storyline of *Gifted*...

Gifted is the first of part of The Evangeline Devine Series. It's a supernatural quadrilogy based in Jersey which centers around 17 year old Evangeline Devine - Evie - the youngest of six sisters, who nearly dies in a drowning accident. When she recovers she discovers that she has suddenly developed a sixth sense - the ability to communicate with the spirits of the dead. She initially tries to ignore it, but then discovers she has a murder to solve. What happens in *Gifted* is only the beginning of a much bigger story - it all gets quite epic by the end of the series!

Where do you get inspiration from?

A song lyric, something you see on TV or hear people talking about that takes root in your head and grows into something - anything really. But for this particular series, I knew I wanted to write something in the supernatural genre because that's what I like reading myself. And what better place to set a paranormal novel than Jersey, which is steeped with legends of witchcraft and spookiness?

Who are your favourite authors?

I read A LOT. I like to read a lot of different authors, especially ones that I haven't read before, because I think that reading other people's writing teaches you a lot about your own. But my all time favourite has to be Stephen King. I also really love *The Kite Runner* and *A Thousand Splendid Suns* by Khaled Hosseini. They are beautifully written and really moving - the sort of books that you can't stop thinking about even after you've finished them.

If you could be a character in a book who would you be?

Matilda Wormwood in Roald Dahl's *Matilda* - just because she was a reader and a dreamer who triumphed over her oppressors and had a lot of fun doing it. I really warm to strong female characters who have the courage to stand by their convictions in the face of adversity no matter what the cost.

Where is your favourite place to write?

I only ever write in the one place really and that's my couch, usually with the dog on one side and my son on the other. If it gets too raucous, I go and sit on the back doorstep with my laptop!



What's the secret of being a successful writer?

I don't think I am one yet! One day, hopefully.

***Gifted* is currently available on Amazon for Kindle devices, and you can read the first five chapters at www.annahulsebooks.com.**



People used to use these to write before Macbook Pros and iPads... imagine! If you're still into signing cheques then this Mont Blanc is a Rolls Royce of a pen... They sell them in Voisins!



Want to write your own novel? Here are Annalise's top tips for authors

Planning - you have to know where you are going with a story before you even start, otherwise you go off on all kinds of tangents and get lost along the way. I write out a skeleton of the whole book and a plan for each chapter that I can refer back to before I start writing it properly.

Characters - they have to be consistent. You can't tell your reader that your character is a vegan and then slip up and have them eating a cheeseburger three chapters later. Decide how you imagine the character to be and stick to it.

Edit (again and again and again!) - sometimes when you're writing, you get into a really good flow and then read it a week later and realise it was actually total garbage. By the time I finished editing, I'd cut about 30% of what I'd originally written. Above all else, I think you just have to love doing it.

Right click

Feeling like a bit of

culture in your life?

Let's face it Facebookers, your anthropological review of status updates does not constitute a cultural pursuit. However, if you are stuck to a screen and trying to find a way out you can ensure you don't have to miss a thing with Jersey Opera House's brand new website, that gives you comprehensive timetables of upcoming shows, and even lets you select your seats yourself.

With a brand new, clear and easy to use website, whether you're a comedy fan or an opera buff, you'll be able to search according to genre and date to find out what's on. And with added extras like links to video clips of upcoming performances and a blog from Jersey Opera House's Theatre Director, even the most cultural of culture vultures can keep up to date.

www.jerseyoperahouse.co.uk

Looking for a Muse...?

For live music lovers, film buffs, art devotees and comedy followers, this summer is the summer of interactive culture with Jersey Heritage. The Gallery team have joined forces with them to welcome the arrival of MUSE.



Muse is a fantastic programme of Thursday night culture hosted by Jersey Heritage. Kicking off at Jersey Museum then exploding into some of Jersey's most iconic and quirky heritage sites throughout the summer, a programme of local and classic entertainment is guaranteed to convert troops of our next generation of culture lovers into heritage converts.

FIRST THURSDAY OF THE MONTH = MUSIC

Join us for live music infused with the arts at Jersey Museum and Merchant House Brasserie courtyard from 5pm (music starts at 6pm). Open to all, members get VIP free access, privileges and back stage performances.

JUNE 7TH - PIRATE PARTY BRIGADE

The mighty Pirate Party Brigade are our MUSE openers. This original five-piece band are a team of scoundrels who love to party! You'll be bouncing along to their soulful funky tracks and energetic performances before you know it. This local act is set for great things, with the release of their first EP 'Loose Cannon' this year.

Future MUSE gigs & digital artistry include: Rick Jones, Ali Richomme, Stephan Metcalfe, Michele Horwood and the Flower Singer with her Flower Band. Gigs will be supported by exhibitions and projections from Berni Martin, Hedley Le Maistre, Tony Safe, Rob Green, local graffiti artists, Jose Pires and skate videos featuring Steve Harben with live accompaniment from Jack Helm, The Midnight Espresso, Glenn Cowie and Any Given Sunday! Local culture today will be Jersey's heritage in years to come... be a part of it! Check facebook.com/JerseyMuse for latest line-up.

THIRD THURSDAY OF THE MONTH = FILM

Be prepared for a cultural shot in the arm. This exclusive film club will feature critically-acclaimed masterpieces in the Museum's private cinema. Kindly programmed by Fortress Island Films and sponsored by Lloyds TSB, this is for members only with limited seating, so reserve early.

21ST JUNE - SHHHH, IT'S A SECRET!

The nature of their licence means that we can't actually tell you what the film is unless you're a member, but we can give you a hint - This Cyberpunk vision of the future is coming into its 30th year; set in 2019 this 80's classic represents the future of today's movie heritage.

MUSE is best for MEMBERS!

For non-members, you'll get a flavour of what's on offer in the courtyard of Jersey Museum and the Merchant House, with the opportunity to socialise and catch up with friends in this inspiring venue.

But for a full backstage pass, you need to sign up as a member to enjoy access-all-areas entertainment.

With membership from only 85p a month for students and £2.95 a month for adults, you can't afford not to! Once you're a member, the whole MUSE experience is FREE and gives you your keys roam the castles as you please.

**Student Monthly Direct Debit. Adult Monthly Membership £2.95, Senior Monthly Membership £1.70 and Family Monthly Membership £4.60. Minimum 12 month contract.*

JERSEY OPERA HOUSE

COMING UP THIS SUMMER...



Courtney Pine: Europa

Saturday 16th June, 8pm

This world-famous saxophonist takes jazz to another level. Vibrant, innovative and spirited, let Pine take you on a powerful and multicultural journey with his award-winning music.

Tickets: £20

National Theatre Live: Frankenstein

Saturday 7th July, 7pm

Encore Screening

Oscar award-winning Director Danny Boyle's production of Mary Shelley's classic novel has received 5 star reviews in the national media. Benedict Cumberbatch (star of Sherlock Holmes) is Victor Frankenstein and Jonny Lee Miller is the Creature.

Tickets: £12.50



THE ELO Experience

Saturday 14th July, 8pm

A cracking tribute to the world famous 1970s band. The act recreates all the greatest hits including Living Thing, Sweet Talking Woman and their most famous Mr Blue Sky.

Tickets: £20

Kevin Bridges: Work in Progress

Tuesday 24th &

Wednesday 25th July, 8pm

Currently sweeping the nation, this young Scot is the hottest stand-up on the circuit. Famed for his BBC 1 show Kevin Bridges - What's the Story, this comedy prodigy is astutely observant, inventive and sharp. Be the first to witness his new material for his 2012 tour!

Tickets: £17.50



For more details and bookings
call (01534) 511115 or go to
www.jerseyoperahouse.co.uk

[FACEBOOK.COM/JERSEYOPERAHOUSE](http://facebook.com/JERSEYOPERAHOUSE)

@JEROPERAHOUSE

The Monthly *Upload*

Want to win £100? Email your photos (around 4MB) with the subject 'upload' to upload@gallerymagazine.co.uk before the deadline of 15th May and you'll be in with a chance.

Next month's Upload is themed 'Boat Show', so pack your Canons and your Nikons and snap us some maritime action at the bank holiday weekend Barclays Jersey Boat Show. We'll be showing the winners in a special Upload in June's issue.



Sami Raines



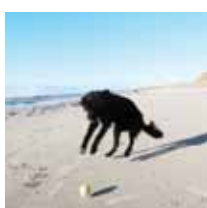
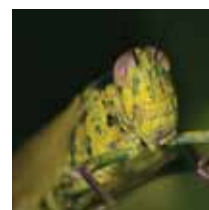
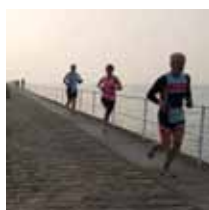
Katie Bolan



Darren Moran



Peggy Pollock



**NEXT
MONTH'S
THEME:
*Boat Show***



Stop! Hammer time

Closet Antiques Roadshow fan? Go on, you can admit it – especially this month when you can see a local collection of art and antiques go under the hammer. There's even an appearance by celebrity auctioneer Charlie Ross of Flog It!, Antiques Roadshow and Antiques Roadtrip fame.

Martel Maides Auctions has been appointed to auction more than 500 lots of fine art, antiques and silver collected by a local family at Priors in Five Oaks. The sale, held at Priors is the first house contents auction in Jersey for many years and features a stunning collection of local and international art and antiques including some rare and unusual pieces. 'We are proud to have received this opportunity especially as it's in line with our on-going plan to develop a fine art auction service for Jersey and further develop the business across the Channel Islands. This particular auction is an ideal opportunity for us to show islanders the professional way we can present a fine antiques sale' said Clive Maides director of Martel Maides Auctions.

Gallery took five minutes out with antiques aficionado Charlie Ross to find out more about this month's sale >>

'I'll be in Jersey for the auction, because I'm a friend of the family and was asked if I could be there for the viewing days and conduct some of the auction. I was pleased to be asked, it's an exciting collection, and so rare to have a house contents sale these days. Usually individual pieces go off to auction and are sold in salerooms, so there's a real excitement around having these items sold somewhere they were actually collected'.

What can people look out for?

'It's a great collection, particularly of Georgian furniture and silver – all exceptional quality. Most of the pieces were bought in the 60s and 70s, at places like Christies and Sothebys, and the owner kept meticulous records. It's fascinating to see how prices of things have changed – some have got more valuable, others are making far less. It's a rare chance to see a collection that hasn't changed hands for the last 50 years.'

Antiques Roadshow is a guilty pleasure for a lot of people. Why are we fascinated by antiques?

'I think people are intrigued to see something with a history attached to it. We also like collecting things – we've become a nation of collectors whether it's vintage toys, milk bottles or antique sewing machines,

people like to find things that are obsolete. And then there's the value element – there's huge excitement when you find something worth a thousand pounds.'

What's the most exciting discovery you've made?

'When we were filming Antiques Road Trip last year (Antiques experts set off on a road trip around the UK searching for treasures and competing to make the most money at auction), I went into one antiques shop and saw an early 19th century Staffordshire figure of an elephant on a table. I looked at the price tag, expecting it to say a couple of hundred pounds, and it said £12. I couldn't resist haggling and got the antiques dealer down to £8 and then it sold at auction for

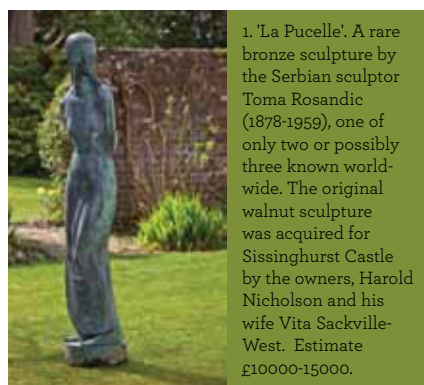


£2,700 to a woman in North Carolina who'd been looking for exactly that item for 25 years.'

Priors, St Saviour. Viewing 16-18 May, 10am-6pm (7pm on Friday 18th) and before the sale from

9am on Saturday 19th May. Viewing and sale are 'entry by catalogue only'. Catalogues are £10 (allows entry for two people).

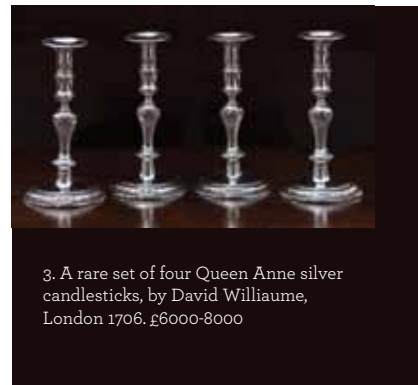
www.martelmaides.co.uk



1. 'La Pucelle'. A rare bronze sculpture by the Serbian sculptor Toma Rosandic (1878-1959), one of only two or possibly three known worldwide. The original walnut sculpture was acquired for Sissinghurst Castle by the owners, Harold Nicholson and his wife Vita Sackville-West. Estimate £10000-15000.



2. 'The Tulip Tree' by the Newlyn School artist, Frank Bramley. Oil on canvas signed and dated 1899. £6000-8000



3. A rare set of four Queen Anne silver candlesticks, by David Willaume, London 1706. £6000-8000

FASHION



BAG SOMETHING BRITISH



Loren Taylor started her label in 2008 after identifying a niche in the women's accessory market for a British label offering quality handbags at an affordable price.

Her luxury leather handbags start from £230 and each item is handmade in limited numbers using the finest materials.

Launching her collection to the Jersey market, Taylor has chosen de Gruchy as an exclusive stockist for Spring/Summer 2012. The store's heritage and traditional values are a true reflection of the Loren Taylor brand. Offering its customer a strong mix of quality brands, de Gruchy is an ideal stockist for Loren Taylor's luxury British design.

This season sees the introduction of several new designs including 'Alice' and the 'Esme' bucket bag. Exclusive to Lorentaylor.co.uk, this season also sees the debut of 'Erin' Taylor's first make up bag. Priced at £45, it is available in five different colour ways. From an early age Taylor was drawn to refined English aesthetics, bohemian British design and traditional craftsmanship. This London based label combines Taylor's African and English heritage all of which is present throughout her collection.

Available at De Gruchy.

CROCS ROCK.

We popped into Jeffs this month and saw all the gorgeous new kids Crocs instore - perfect for your active little rascals. Lightweight, ergonomic, odour resistant and super comfortable. They are guaranteed to please.

We love the cute pink Hello Kitty Crocs as well as the cool new Lego ones. But best of all are the special colour changing Chameleon Crocs which actually change colour in the sunshine! These will surely make protecting little feet a whole lot easier this summer! Plus we couldn't help getting ourselves some whilst we were shopping, their new women's gladiator sandals are stylish and comfortable which will make running around after the kids a whole lot better!

Crocs are available from Jeffs from just £18.99.



£200 OF CLOTHES VOUCHERS WITH AIRTEL VODAFONE.

We love great give-aways! So our ears pricked up when we heard about this fab little competition to win a cool £200 worth of clothing from Roulette or Chi Chi Boutique with Airtel Vodafone's lookbook fashion competition.

All you need to do is simply send a photo of yourself in your chosen outfit with your full name and contact telephone number to lookbook@airtel-vodafone.je to be in with a chance to win.

The competition closes at 12 noon Monday 21st May 2012. Check out the Airtel Vodafone Facebook page for more information.



BLOOMING GORGEOUS

Got a brand new baby bump and want to show it off? Don't hide it in next-size-up baggy clothes, make the most of it with properly designed and styled maternity wear from Boo's Boutique. With gorgeous designs from Séraphine, Crave and JoJo-MamanBébé to suit occasions when you need to look smart and sophisticated as well as stylish summer outfits, Boo's Boutique has an amazing range. And of course, unlike buying online, you can take your time to try everything on and make sure it fits perfectly before you buy.

Got a bump or know someone who has? Pop into Boo's Boutique on The Parade.



OUTDOORSY

A really good high quality all weather jacket is an essential item; high street brands just won't cut it when it comes to this wardrobe staple. South Pier have a vast range of fantastic outdoor jackets, perfect for yachtsmen and land lovers alike! From incredibly high tech Gill jackets to cool streetwear pieces by Henri Lloyd it's well worth popping in when you're next driving into town.

South Pier Marine are stockists of both men's and women's Gill & Henri Lloyd clothing.

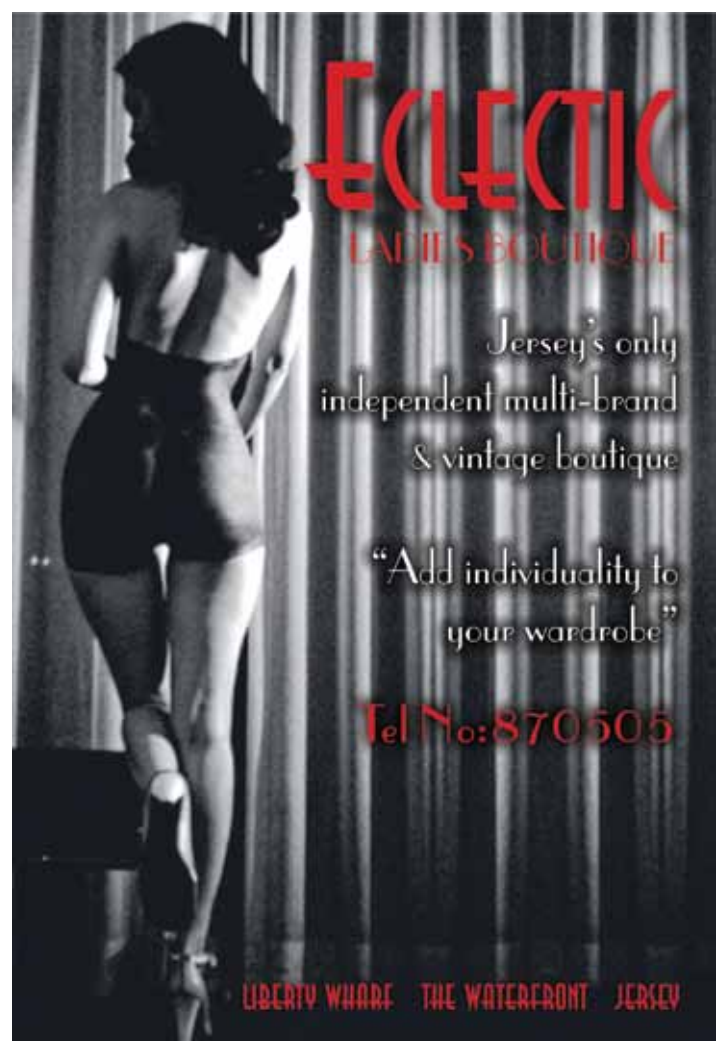


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Loren Taylor's Spring/Summer 2012 collection is available exclusively in Jersey at de Gruchy in the heart of King Street.

For more information Lorentaylor.co.uk

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Bang on trend

who to envy, what to wear and the new season trends to covet



ALICE by Temperley's timeless, feminine designs combine meticulous detail and embellishments with an English eccentricity and personality drawing on everything British; Temperley is the modern day 'Cool Britannia'. ALICE has been worn by a range of fabulous fans including Emma Watson, Jessica Biel, Beyonce and Rihanna.

ALICE by Temperley is exclusive to Renaissance Ladieswear (above the Marc Cain Store)

We just adore Dior!

Their latest sunglasses range is simply beautiful. They have so many great designs it is such a hard decision with which ones to pick. The 'hello sailor' pretty striped red ones will be perfect for out and about having fun in the sun, but then the achingly cool aviators are just ideal for cruising about the town... and don't even get us started on the chic Jackie O style black ones... hmm, choices choices.

Dior Sunglasses are available at Alan Duchemin Options of Gloucester Street.



Totes a trendsetter Millie Mackintosh

Out of all the crazy folk who crop up on addictive pseudo-reality tv shows Miss Mackintosh has really stood out. I mean it would be hard to miss her looking jaw-dropping in her recent FHM lingerie photoshoot, but none the less this girl has the know-how to get noticed. Her wardrobe daily staples are all in a very monochrome muted tones; but always sheer, sexy and very well cut. Then for that wow-factor she is brave with colours, and flaunts her assets. Make sure you check out her VIP collaboration with Lipsy, there are some beautiful evening wear pieces.

Always pretty and often pouty, Millie Mack we salute you!



Trendsetter of the month



It Starts With An Idea

Fashion brand It Starts With An Idea 'ISWAI' is the brainchild of Made in Chelsea star Caggie Dunlop, launched to get young creatives involved in promoting and sharing their talent by designing and creating a range of fashion pieces. The concept will continue to grow as new designers continue to get involved. Currently there are five different styles of designer t-shirt available: Religion - New York - Da Vinci - Rebellion - Universe.

Each cost £42 and are available from the ISWAI website www.iswai.co.uk



Flip reverse it.

Super cool new Australian brand Reverse is now in store at Eclectic, Liberty Wharf. These are the dresses which had all the crowds up on their feet cheering at their latest fashion show!

They're dramatic different and perfect for partying. With edgy cut-outs and pretty tailoring this is a new brand we're keeping a close eye on.

Reverse is exclusive to Eclectic.

Making the Marc



We caught up with Michelle O'Connell from Marc 2 Shoes to find out from the lady in the know about spring and summer trends for 2012.

'One of this season's main trends in footwear is for nudes in different shades and materials, from the softest suedes and nubucks to the supple leathers and patents so the Audley taupe leather and suede smart sandal with pink platform detail £172.50 are perfect for putting your fashion foot forward (they're also cleverly leg lengthening!)

I've also been seeing some great shots of colour, including vibrant pinks and greens. So for those looking to brighten up their outfit these Think! apple green leather casual sandal with pewter button detail £75.00 could be for you.

This year we are growing our range of Orla Kiely bags and accessories, as they are a real winner for Spring / Summer. I love this multicoloured stem print bag, £122.50.

Finally, I'd say that statement jewellery is going to be big again this year. Make sure you pop in store to see our exclusive Ayala Bar jewellery (pictured is a necklace from their Hip Range, £287) and we also have some beautiful Diana Wilson one off pieces which are created by Diana using vintage and contemporary components.'

All products are available from Marc2



Odd Molly collections in store

nautilus

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tel: 61 7976

30th Anniversary

StyleStalker

words | **Anne Winter**

We sent our Style Stalker out into the streets of St Helier, camera in hand, to find some fashionable folk who are ahead of the trends and working their own style.



Eddie. 22, Hairdresser

'I really like unusual t-shirts, this is one of my favourites.'

Style Stalker: It's nice to see someone break away from the crowd. The rolled up trousers and mismatched laces only emphasize this more. Very cool.



Emma. 21, PA

'I'm going skiing soon so will be covered up and I wanted to get my legs out whilst the sun was out!'

Style Stalker: The pastel colours work really well together, and it's nice to see someone enjoying the sun by going bare legged.



Hannah. 16, Student

'When I was in Peru I got this t-shirt printed and I wanted to wear it today since I had a half day at school.'

Style Stalker: The T-shirt is what drew us to Hannah. The top works well with the chinos plus we are seriously jealous of her amazing hair.



Ella. 17, Student

'I have to look smart every day so since the sun was out I thought it was a perfect excuse to not wear tights.'

Style Stalker: Ella looks ever-so elegant in this black wrap around dress, worn with the grey blazer with slightly darker lapels, which suits her perfectly. We love her spotty sunglasses too.



Henry. 23, Banker

'It's dress down day at work, but I wanted to look sharp whilst being dressed down at the same time.'

Style Stalker: There is nothing like a man wearing a bright pink shirt. Henry is totally working the casual cool. Plus this look enables him to take it straight from the office to a bar.



Ellie. 19, Student

'I've literally just got back from uni and wanted something comfy to travel in.'

Style Stalker: We are seriously coveting her big oversized leopard scarf. Very comfy and casual with a pop of colour from her sandals.



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STYLING & PHOTOGRAPHY: DANNY EVANS
[FACEBOOK.COM/DANNYEVANSPHOTOGRAPHY](https://www.facebook.com/dannyevan photography)
MAKE UP & STYLING ASSISTANT: EMMA LONG
HAIR: SAM AT ELMINA
MODEL: TESSA
FAST FOOD: BIG J & ROBIN HOOD

<<<<

Marc Cain Straw
Trilby, Marc Cain, £95
Yellow Vero Moda
Vest, Eclectic, £12
Splattered Green, Red,
Orange and Yellow
Trousers, Stefanel,
Manna, £240
Cream & Brown Bag,
Loren Taylor, De
Gruchy, £310
Baltic Blue, Manila
Suede Brogues, Marc2,
£100.94
Cream and Brown
Blazer, Patrizia Pepe,
Manna, £288

>>>>

Yellow Vero Moda
Vest, Eclectic, £12
Blue & Orange Leop-
ard Shirt, By Malene
Birger, Manna, £175
Pink Leopard Print
Harem Pants, Graham
& Spencer, Manna
£240
Green, Blue, Yellow,
Multi, Orange & Red
Tresor Paris Bracelets,
Thaddeus Jewellers,
£131.25
Orange Suede Belt,
Marc Cain, £189
Blue Shoe Boots,
Ganni, Manna £180
Black and silver and
purple lens Dior
sunglasses, Alan E
Duchemin £188
Double Double Burg-
ers, £4.75 each, Big J



Yellow Skinny Jeans
by Set, Manna, £119
Pink Sheer by
Malene Birger,
Manna, £165
Floral Vintage
Jacket, Eclectic, £45
18ct Gold, Diamond
and multi gemstone
Collier, Aurum of
Jersey
18ct White Gold
Tanzanite & Dia-
mond Dress Ring,
Aurum of Jersey
Ferrai Red, Manila
Suede Brogues,
Marc2, £96.85,
Pizzas from Robin
Hood





Green and Blue Las Vegas Print Dress, Charlotte Sparre, Eclectic, £160
Ice Cream heeled, May Contain Nuts, Irregular Choice Shoes, Eclectic, £89.99
18ct White Gold Brilliant Diamond Cross on a White Gold Necklet, Aurum of Jersey
Brown & Orange Ray Ban Sunglasses, Alan E Duchemin £96
Hot Dog, from £3.25, Big J



Orange Zip Style, Karen
Millen Skirt, De Gruchy,
£97.55
Floral Print T-Shirt,
Karen Millen, De
Gruchy, £46.50
Blue Shoe Boots, Ganni,
Manna £180
Red, Yellow & Orange
Tresor Paris Bracelets,
Thaddeus, £131.25
Burgers, from a selec-
tion at Big J







Fruity Structured
Shorts, Marc Cain,
£145
Hot Pink Espadrilles,
Carmen Saiz, Marc 2,
£76.50
White American Retro
Top, Manna, £39
Yellow Ombre Denim
Jacket, Marc Cain,
£265

Austin Reed Q Hirewear

Austin Reed is synonymous with high quality tailoring and luxurious fabrics, and Q Hirewear is no exception. Perfectly suited for weddings, the beautiful range of classic morning suits, traditional tails, waistcoats and accessories will make you look and feel your best on your 'big day'.

Catering for all members of the wedding party, the collection offers a generous range of sizes, colours and styles to meet your personal needs. Importantly, Q Hirewear involves a high level of personal collaboration with our expert fitters, to ensure your hired garments are exactly as you want them to be.

Q Hirewear offers the perfect solution for gentlemen looking to suit up in something special. So whether it's a black tie dinner, upscale work event, elegant wedding function or even a trip to Ascot, you can always find what you are looking for with our range of suits, tails, tuxes and highland wear.



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Mark Cueto & Alastair Cook*

Our ambassadors represent the superior standard of Q Hirewear. Austin Reed is proud to introduce Alastair Cook, Courtney Lawes and Mark Cueto as the official faces. The cream of England's sporting scene, each high profile star understands the importance of dressing appropriately for the occasion.

Austin Reed Q Hirewear is an ideal solution for formalwear requirements. However, with over 100 years of experience, Austin Reed offers an exceptional blend of heritage and craftsmanship in all their suits - including Bespoke, Made To Measure and Ready To Wear.

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- 3-piece Morningwear from £64 (waistcoat & shirt)
- Free Shirt & Cufflinks for the Groom & Best Man

For further details please enquire in store at 31-33 Halkett Street, St. Helier, JE2 4WJ or contact 01534 629 797.

WWW.AUSTINREED.CO.UK

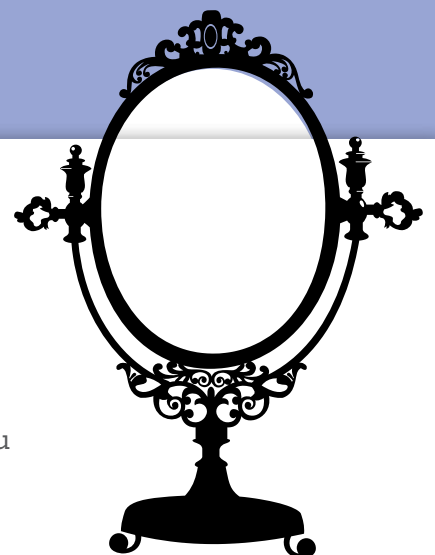
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Beauty news

All the latest from the world of health and beauty, just for you.

Puppy love

The co-founder of Paul Mitchell hair care have released a new line of products especially for your four-legged friends! Keeping your dog's skin and coat in good shape is an important part of boosting its health and well-being. Once your dog has been thoroughly bathed and is clean, you can apply one of John Paul Pet's Conditioning Sprays for a smooth and soft coat.

John Paul Pet is available from RIO Hair & Beauty.



The team at Visage: Jillian James, Anne Banyard, Sarah Hilton

Gallery gets gorgeous

Ever feel that you're fighting a losing battle with your skin? My skin has been stuck in winter mode for weeks - dull and dehydrated with those tell-tale lines appearing around my eyes. I was beginning to wonder if I'd ever lose the wrinkles without having to resort to Botox, and then I met Anne Banyard and her new team of beauty therapists from the brand new Visage salon at the Radisson Blu Waterfront Hotel. Heading up a team of expert facialists, who can tell within seconds exactly which of the bespoke treatments you need, Anne suggested the Elemis Pro-Collagen Quartz Lift facial with a few select additions to de-stress, firm and rejuvenate my tired skin. Heralded as a 'natural facelift', this amazing treatment reduces wrinkles by 94%, and sounds like the perfect anti-ageing solution. I couldn't wait.

If you're looking to feel a bit more zen, you can't do better than to walk into Visage's sea view treatment room with floor to ceiling windows overlooking the whole bay. Calm and tranquil, and looking out to sea, you feel instantly relaxed - and that's before the

treatment starts with a foot massage, and gentle facial massages. Richly-fragranced natural oils (my therapist used rose oil on my face and frangipani on my neck and shoulders) are followed by a super anti-ageing mask, packed full of minerals to rejuvenate and deep cleanse. A scalp massage and hand massage while the mask worked its magic added to the calming effect, and a final treatment with a marine extract serum and eye treatment with a lavender compress smoothed away the last of my worry lines. Just the pampering and time to destress at Visage would be an anti-ageing treatment of its own, but I was so impressed with the combination of Elemis wonder products and the massage and relaxation techniques which left my skin instantly plumped up, fresh, smooth and remarkably line-free. I felt so relaxed, I couldn't resist staying at the Radisson for a latte in the sunshine. Bliss. My skin looks as if it's had a holiday already, and for the first time in months I feel ready for the summer.

Elemis Pro-Collagen Quartz Lift Facial, 1hr 15mins, £75, Visage Face & Body Salon, Radisson Blu Waterfront Hotel. Tel: 671160

Pain killer

We reported on the amazing Atlas Profilax® treatment in our February issue when we went down to Matisse and chatted to a few of the people who've reduced their neck and back pain since trying the groundbreaking treatment from Atlas Profilax® practitioner Marie-Agnès Casalini. Marie-Agnès has been back in Jersey a few times since we caught up with her and reports that her visits are a huge success. 'My patients have been over the moon and are reporting their migraines and neck pain have disappeared since the treatment'. One of Marie-Agnès' local clients says; 'I suffered a whiplash injury in a high speed accident in 2008. My chiropractor recommended an Atlas Profilax® treatment, I came and had the treatment done and from that moment on, my life has changed. I can move my neck again and I'm delighted to say I don't have daily pain anymore. The pain was so severe it prevented me sleeping, and now my life is transformed, it's so much better.'

Marie Agnès Casalini is in Jersey at the Matisse Salon in St Aubin on Wednesday 23rd and Thursday 24th May. For more details tel: 01342 303279 or see her website www.marieatlas.co.uk



You deserve a reward...

The very lovely folk at JT Rewards have teamed up with Les Roches Spa to offer you incredible 2 for 1 deals on massages, facials, reiki and reflexology. How nice is that? You can either opt to have the two treatments for yourself (with the cheapest treatment free) or you can bring a friend along!

Simply text 'rewards' to 241 and get your unique code which you need to quote at time of booking. The treatments are for Wednesdays only.

For more information visit www.jtglobal.com

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Celebrity inspired sexy summer scents!



Jo Malone Mint & White Jasmine

Fit for royalty a la Kate Middleton

This is the perfect daytime smell, with an initial hit of mint, the white jasmine then appears then mellows to become the perfect fresh scent. You'll want to re-apply it all day. £72



Valentino Valentina

Test it out if you love Katherine Jenkins

Valentina is a beautiful light perfume with floral jasmine and with a bergamot-mandarin top note. It's fun, flirty and perfect for the summer! £44.50



L'Occitane Pivoine Delicate

Want to channel Molly King?

L'Occitane have managed to capture the scent of romance and bottle it! This scent is a tender celebration of the peony flower with fresh green notes to accompany it. £35



Bobbi Brown Beach

Try it Kelly Brook fans

Beach captures the atmosphere and attitude of summer with a light blend of jasmine, sea spray and mandarin. Perfect for spritzing on after a day at the beach £36.50.



Tom Ford Violet Blonde

Go for it if your girl-crush is Millie Mackintosh

This glamorous and sophisticated smell oozes confidence and passion and is perfect for a powerful woman. The initial floral scent is perfect for spring. £82.95



Tom Ford Black Orchid

Suited to Rihanna wannabes

Black Orchid is erotic: for all you femme fatale types. It starts with a powerful kick and then eases into a completely sensual smell. £82.95



Guerlain Aqua Allegoria Lys Soleia

We think Miranda Kerr would love this...

Wow, this light and feathery perfume has a strong floral smell with an obvious note of citrus. It creates a very alluring smell, leaving all the boys wanting a little bit more. £31.75



Sisley Eau de Sisley 3

Ideal for free spirits like Vanessa Hudgens

With a fragrance that reminded us of summer garden parties, this is a light and pretty scent perfect for popping in your bag. £86.95

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The all new 'Visage' beauty salon at the Radisson Blu Waterfront Hotel would like to introduce Sarah Hilton to the team! Sarah is looking forward to welcoming clients both new and old and would like to invite you to enjoy a welcoming offer for an 'upgrade' Hot Stone Massage! Treat yourself to an afternoon of pampering and relaxation! For every 45 minute Hot Stone massage booked with Sarah we will upgrade this to 75 minutes! We look forward to seeing you soon

Offer valid until 31st May not available with any other discount

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Radisson Blu Waterfront Hotel
t: 671160
visage@radissonblu.com

The Channel Islands' best kept secret

We were very impressed as we were flicking through this month's Tatler magazine to see that our very own Jersey based Dr Curran was listed in the 'Doctor Who's Who', as a miracle worker, one of the UK's 30 Superstar surgeons, cosmetic doctors and dermatologists.

Under the title 'Best for sun damage' Dr Curran, who practices out of the Aesthetic Skin Clinic at the Lido Medical Centre, was called 'a genius at correcting sun damage' - they went on to say 'he is also very up on the latest technologies, which he rigorously researches, and only cherry-picks machines which are proven to work.'

And this chap is on our doorstep! So we thought we'd catch up with the man of the moment, an honorary Fellow and former president of the British Association of Cosmetic Doctors, Dr John Curran.



So John, tell us about the career path to becoming a cosmetic dermatologist...

There are many ways into cosmetic medicine. I came from a general medical and dermatology background and was part of the group of colleagues who set up the first training schemes for young cosmetic doctors. We now have a post graduate medical Diploma in Cosmetic Medicine. Going forward it is considered essential that those doctors undertaking the more complicated procedures are fully qualified, peer reviewed, GMC registered medics who are members of the British Academy of Cosmetic Medicine.

What would you have been if you hadn't become a cosmetic dermatologist?

It is an honour to practice medicine in any of its forms. I love people and would have been happy in any medical speciality. I couldn't see myself doing anything else.

What's the most important consideration when you're deciding on treatment for someone?

The first thing on my mind is always that I have a duty of care for the patient. Everything that I do has to truly be for their benefit, all else is secondary. In aesthetic terms it is so important to be able to visualize the end result before commencing any treatment. You need to have a very clear plan, which not only matches the patient's expectations but also will ensure that any changes enhance the aesthetics and deliver a natural look.

Most likely to say?

Did Man U win?

Have you had any work done?

That question very nearly made me frown!

Item you always carry with you?

My iPhone.

Favourite place in Jersey?

Up in the air flying over Jersey. It is such a beautiful island that it makes me smile every time I fly in. It seems different every time.

Have you seen fashions change in cosmetic surgery? What are people getting done now compared to 5 years ago?

Patients are looking for a much more subtle look. Big lips and the 'done look' are well and truly out. If you can tell, then it is probably overdone.

Favourite memory?

Being there when my children were born. Nothing comes close but perhaps the first time I saw my wife (who is peering over my shoulder as I write this) would be right up there.

What's your motto?

I'm not clever enough to have my own motto but one of my favourites is by fellow Celt, Oscar Wilde; 'Be yourself; everyone else is already taken'.

How would you like to be remembered?

As a great dad.

What's the latest treatment you are offering?

INTRAcel is the cleverest bit of technology I have seen for 10 years. It can change the quality of skin and tighten in a way we have not seen before. As it has relatively little downtime it will knock laser out of the park!

INTRAcel

*The new generation
'Radiofrequency Facelift'*

Taking face contouring and tightening
to a whole new level of fabulous!

Intuitively combining fractional
radiofrequency with micro needling,
INTRAcel produces results that are
truly stunning, lifting jowls, sculpting jaw
lines and smoothing skin.

*Face lifting without a scalpel in sight! Now,
that's really worth getting excited about!*

To find out more about INTRAcel or any of our
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fantastic new website www.askinclinic.co.uk

Tel: 01534 625090

Dr John Curran FBACD, Mr Nick Percival FRCS
Lido Medical Centre, Hotel De France,
St Saviour's Road, St Helier, Jersey JE2 7LA



British Association of Cosmetic Doctors



The British Association of
Aesthetic Plastic Surgeons



asc
aesthetic skin clinic

www.askinclinic.co.uk



www.skinstation.co.uk

Gallery Guinea Pig

Carita Diamond Facial - A source of youthfulness at Experience The House Of Beauty



I did a little bit of research before I went to try out this facial as I was intrigued. The blurb says:

“This exquisite treatment uses unprecedented products which contain a fusion of plants and Diamond to prolong the youth of your skin. The treatment includes a welcoming foot ritual and a back, shoulder and scalp massage, followed by an in-depth relaxing, targeted face and décolleté massage. Your skin is sculpted and contoured to reveal a more youthful, radiant and even complexion. The final stage of the treatment is where your skin is treated to the Diamond of Beauty ultra firming mask. This unique mask will leave your complexion flawless and visibly firmer.”

Even just one of those things sounds like total bliss! I also found out that this exclusive treatment (only performed at a very select few salons across the country) is loved by Jessie J and Lana del Rey, as well as being one of the must-have facials at the Richard Ward Hair and Beauty Salon in Mayfair where the gorgeous Kate Middleton is a fan. So if those lovely ladies are falling over themselves to have this then there must be something special about it.

I arrived at the beautiful boutique Experience salon just off Hue Street and was ushered into a boudoir-style treatment room by Beauty Therapist and Salon Owner Simoné, she was really excited about this new treatment because she has been having such fab results herself, saying ‘I’d have this everyday if I could!’ If this is the secret treatment which has made her skin look so flawless then I’m definitely in!

Simoné also admitted ‘I did wonder if the whole ‘diamond’ part of the treatment was just a gimmick, but after seeing the brilliant results and understanding how it works as a catalyst to increase the benefits of the Tormaline which boosts micro-circulation and blood flow (blasting away fine lines) I’m much more convinced. It also feels like nothing else we’ve ever used here at the salon, the diamond infused mask feels like the cool smooth surface of the rock itself, all my clients have been commenting on how deeply soothing it feels going on. As well as stimulating collagen it also protects it, helping you stay looking younger for longer.’

I got changed into a huge fluffy white robe and the treatment started with a foot massage, that felt marvellous on my tired-out toes. My feet were then placed in a pretty foot bath with fuchsia pink orchids floating in and warming volcanic hot stones.

Whilst this worked its magic we did some breathing exercises followed by a back, neck, shoulder and scalp massage which left me joyously relaxed. At this stage I remember thinking how fantastic it was that we weren’t even half way through this amazing experience.

After this relaxation ritual we moved on to the facial part of the treatment which Simoné tailored for my skin’s specific needs. Lots of different cleansers and serums were then applied expertly which all smelt and felt divine!

Then came the wrinkle blitzing part. The special ‘magic wand’ device really makes this the Sergeant Major of facials, whipping your skin into perfection. You can have the machine turned up as high as you can tolerate, or you can simply opt to just have it buzz gently on the lowest setting. I of course went for the hard core option as I’ve been getting really worried about my wrinkles recently and so I gleefully welcomed anything which might help! The wand’s rounded metal probes were worked over all my fine lines, it’s sort of a sharp buzz at first, but you get used to it pretty quickly. This wonderful machine also helps with contouring so Simoné worked it over my cheekbones and jaw line as well.

Following this my skin was prepped and ready to take on all the key ingredients of the pièce de résistance; the Carita diamond-infused mask. It felt wonderfully cooling as it was spread on all over my neck and face. Then whilst it got to work infusing my skin with goodness, Simoné gave me a fantastic hand and arm massage. The time flew by and soon she was applying the light, silky and über-luxurious Carita Diamant de Beauté cream.

She then left the room for me to get dressed and as I got up I saw a beautiful ornate tray with a glass of champagne, blueberries and pink mini macarons! It was such a surprise and a truly lovely treat to top off a wonderful experience. I couldn’t believe how smooth my skin looked; it was as if I’d been following a stringent water drinking and beauty-sleeping routine for years!

This is a truly extravagant head to toe treatment, with extraordinary anti-ageing results and it infuses skin with a new lease of life. I’ve never felt so pampered. I left the salon smiling.

This treatment is normally £150, however for the month of May it will be 1/2 price! 1hr 45mins | Call 507859 to book.



The Carita Diamant de Beauté cream, £358.50 is available in salon



APPETITE



SUPERMARKETS | MARKETS | FARM SHOPS | RESTAURANTS | RETAILERS

Eating in. Eating out.

Whether it's reared, grown, caught or made in Jersey, Genuine Jersey is the guarantee of local provenance. In a nutshell, the Mark allows you to make an informed choice to support the local economy, embrace seasonality and reduce your carbon footprint. www.genuinejersey.com



**Look for the
Mark before
you buy**



Food News

Everyone's going to be a bit of a glutton this month as Jersey's Food Festival turns us all into feasting gourmands. As well as the festival's main event, the food fair held at Elizabeth Marina, there'll be tours and tastings galore as you get to go behind the scenes with Jersey's local growers, fishermen and chefs to find out what we're all eating. Turn overleaf for all the details, but in the meantime, here are some more foodie happenings to get your teeth into.

**NELSON'S EYE-TALIAN**

Havre des Pas residents are in for a treat as the Nelson's Eye reopens as a Ristorante Italiano with a brand new Italian menu. 'We love Italy' said one of the new owners Anne Elliott of next-door Drifters, 'and we wanted to create a menu that would feature all our favourite Italian dishes'. The restaurant's kept the relaxed booth-style seating and has even more tables outside. If you're looking for laid-back Italian food with a sea view, or a relaxed place to have a party then give them a call and book yourself a spot!

Nelson's Eye Ristorante Italiano, Havre des Pas, 875176

**BURGER OFF**

We do love a good burger, and when an email from Plemont Café dropped into our inbox telling us about their new burger range, we couldn't keep it to ourselves. The 'El Cedo' (pork, chorizo, herbs), burger, Cajun Chicken burger and the Halloumi burger all join the insanely tasty Genuine Jersey beef burger on the menu, and they're all made on the premises. Get there before everyone else does...

Plemont Café, tel: 482005

**DECISIONS DECISIONS...**

Which of the Danny's restaurants is your favourite? If you haven't been able to make the decision yet then JT Rewards is here to help. Simply text "Rewards" to 241 to receive a unique pin then visit either Danny's St Aubins or Danny's Gorey on any Wednesday to receive a tasty 2 for 1 main course (cheapest main course free).

To make your decision extra tricky we recommend trying the Squidling starter (salt and pepper chilli squid with smoked paprika aioli) and Quack main (confit Gressingham duck leg over black pudding mash with plum & chorizo glaze) from the new Danny's in Gorey; and then if you're venturing out to Danny's St Aubins the Warmer V starter (spicy caramelized sweet potato and coconut soup) followed by the Southern Comfort main (king prawn and baby chorizo gumbo with pilaf rice & parsnip crisps) is a winning combo!

For more information visit www.jtglobal.com

**ALREADY HAVE SOME OF THAT**

It's a marketing match made in heaven (or in a brewery to be precise...) HMS IRON DUKE and the chance to brew a special beer. See what they did there? Liberation Brewery will be serving their special Iron Brew during the Barclays Jersey Boat Show, to celebrate the Island's association with the Type 23 Frigate which is based in Portsmouth. The malty Iron Brew is hoppy and tawny in colour and has a tot of Pussers rum added to each cask.

You'll be able to taste Iron Brew for yourself at the Barclays Jersey Boat Show, when Liberation Brewery will be donating 10p from every pint sold to Holidays 4 Heroes Jersey.

**THE DORCHESTER GOES BOHEMIAN**

Michelin starred Bohemia chef Shaun Rankin is taking a taste of Jersey to The Grill at The Dorchester in London this month. Shaun's been invited to give the famous menu a Channel Island twist for a week, and he'll be serving new season Jersey asparagus and potatoes, local scallops and lobster as well as lamb from Sark and Guernsey Fort Grey cheese. The Grill's Head Chef Brian Hughson said 'The provenance of ingredients is a passion and the British Isles have exceptional produce. This will be a great opportunity to showcase produce from Jersey for the week'.

**JERSEY'S GOT GOOD FOOD**

We've got two restaurants in the running for the prestigious Good Food Guide Readers' Restaurant of the Year Award 2013. Ocean Restaurant at The Atlantic Hotel and the Green Olive in St Helier are both shortlisted as two of only five restaurants in the whole of the South West region as frontrunners. Stay tuned for the 28th May when we find out the winners. Fingers crossed!

Martin Flageul introduces...

Lesser known grape varieties can surprise us!

words | Martin Flageul : Victor Hugo Wines

It is often the case that when ordering wine that we tend to take the safe option and choose something we recognise and very often this will be a grape varietal.

Such names as Chardonnay and Sauvignon Blanc for white wines and Merlot, Pinot Noir and Cabernet-Sauvignon are popular choices for reds.

Maybe now is the time to experiment and look for some lesser known grape names that appear on the label and you do not have to spend a fortune to discover some very interesting alternatives.

Picpoul de Pinet, Coteaux de Languedoc, Cave de L'Ormarine, France - Vintage 2011

Per Bottle £6.75

Bright pale colour with tinges of green - Delicate nose of exotic fruit, crisp, clean and mineral and ideal with all shellfish particularly oysters.



Verdejo, Palacio de Bornos, Rueda, Spain Vintage 2010

Per Bottle £8.25

Vibrant lemon colour follows into the first impression on taste with its citrus character, grassy note reminiscent of Sauvignon Blanc and pear-skin finish – excellent with tapas!



Primitivo, Piluna, Castello Monaci, Puglia, Italy – Vintage 2009

Price per Bottle £6.95

A rich ruby colour invites aromas of blackberries and toast. The lush mouth-feel full of black fruit flavours with some delicate black pepper and liquorice on the finish. This wine pairs very well with Spaghetti alla Carbonara.



Carignan, Single Vineyard, Pircun, San Javier, Anakena, Chile – Vintage 2010

Price per Bottle £7.75

Deep red with purple tinges, beautiful cherry and blackberry aromas, medium body with soft tannins and an elegant finish. Beef and game dishes are good accompaniments and also strong cheeses go well with this wine.



Victor Hugo Wines.
Longueville Road
St Saviour
Tel 764044

www.victor-hugo-wines.com



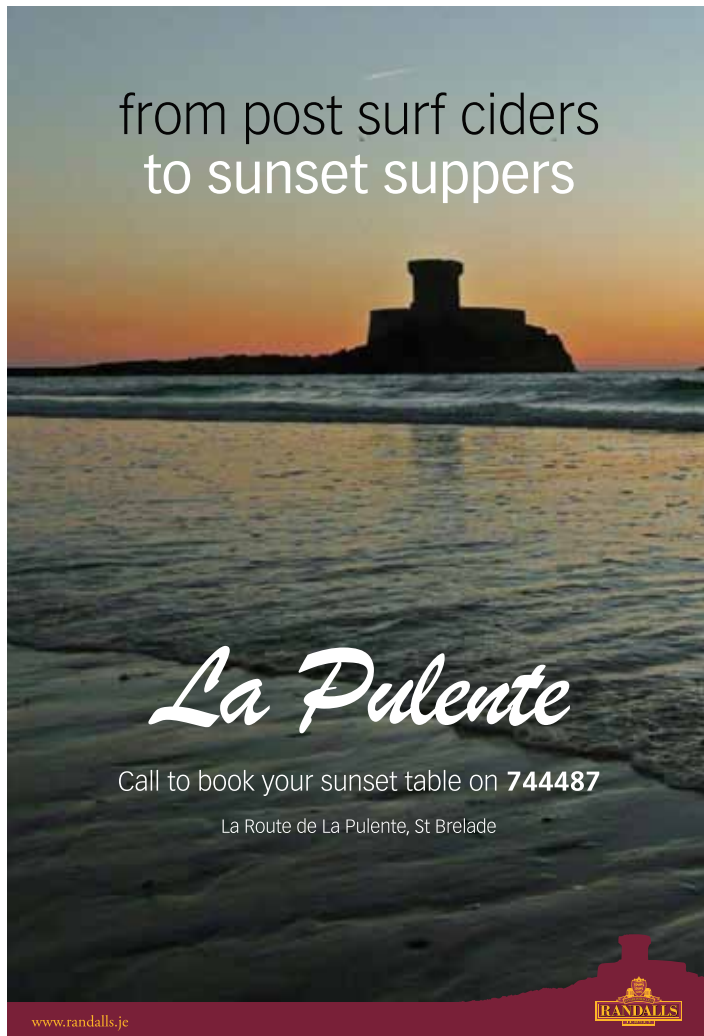
IT'S NOT JUST ABOUT PEARLS...

Relaxed food out west - from Sunday lunches to afternoon teas or a meal with the family, it's all at Jersey Pearl's brand new refurbished café. Looking for somewhere to stop and eat out west? Whether it's a big breakfast before a day on the beach or a light lunch after a coastal walk or lunch with all the family, the Jersey Pearl Café has exactly what you need. There's a play area for the kids and a large patio where you can sit and soak up the views of St Ouen's beach while you enjoy a traditional afternoon tea.

Dishes on the menu include a daily hot roast sandwich (£5.85) or a Jersey Pearl Club Sandwich for £6.95, and if the sea air's given you an appetite you can tuck into the BLT Doorstep or the Jersey Pearl Mega Breakfast (£7.60). The famous Sunday Lunch at the Jersey Pearl Café is a firm favourite with locals - served from 12-3pm with three courses for just £15.95 it's perfect for treating the family. Make sure you book in advance though as it's often a full house every week!

Jersey Pearl Cafe, tel: 862137

from post surf ciders
to sunset suppers



La Pulente

Call to book your sunset table on **744487**

La Route de La Pulente, St Brelade

www.randalls.je





Food Festival

*Jersey's going all gastronomic for the second year running as the Jersey Food Festival arrives this month. The week-long celebration of all things foodie begins with an alfresco food fair at the waterfront on Saturday 19th and Sunday 20th May and continues with a packed menu of events, activities, tours and tastings until the 27th May. **Here's a taster...***

SAT 19	SUN 20	MON 21	TUE 22	WED 23
Farm & Craft Market at St Aubin 09:00 – 13:00 hrs Smallholders' Session at Field Farm 09:00 – 13:00 hrs	Jersey Ormer Farm tour and tasting 10:00 – 10:45 hrs 	 	Visit to Jersey Dairy and Trinity Manor Farm 09:30 – 11:30 hrs (max 20) Grève to Grantez ~ With a L'Etacq Limpet & Sea Vegetable Lunch 09:30 – 15:00 hrs	Jersey Ormer Farm tour and tasting 10:00 – 10:45 hrs Behind the Scenes Tour of CI Bakery 11:00 – 13:00 hrs Atlantic Producer Tour with Mark Jordan - Classic Herd 11:00 – 14:30 hrs (max 12) Liberation Ale Brewery Tour 12 Noon
Atlantic Producer Tour with Mark Jordan and Stephen Labey 11:00 – 14:30 hrs (max 12) 		Oyster Trail and tasting 14:00 – 16:00hrs Behind the Scenes Tour, Wine and Chocolate tasting at La Mare Wine Estate 15:30 – 17:00hrs Coffee Masterclass with Cooper's Coffee 17:00 – 19:00hrs Liberation Ale Brewery Tour 19:00 hrs	Wild Vegetables of the Ocean - Edible Seaweed walk with Jersey Walk Adventures 14:30 – 17:30 hrs Behind the Scenes Tour, Wine and Chocolate tasting at La Mare Wine Estate 15:30 – 17:00hrs Jersey Produce Dinner at Castle Green Gastropub 19:00 hrs	Jersey Royal Tour of Albert Bartlett 14:00 – 15:30 hrs (max 24) Jersey Sustainable Fish Supper at The Crab Shack 19:00 hrs Cider & Sausages at The Elms 19:00 hrs
Jersey Food Fair at Elizabeth Marina 11:00 – 20:00 hrs	Jersey Food Fair at Elizabeth Marina	Hens Have Never Been Happier Food Trail 10:00 – 17:00 hrs 		Water, Water Everywhere Food Trail 10:00 – 17:00 hrs 

HIGHLIGHTS

GETTING BAKED

Bit of a freeloader? Make sure you're at Jersey's Food Festival where La Cantina's Marcus Calvani will be taking to the stage with a meal focused on foraged, wild and free foods. If it's in the hedges or on the beaches, Marcus is going to demonstrate how to turn into into a first class Italian-inspired meal. And on Sunday, don't miss the Genuine Jersey clambake where Marcus teams his expertise and experience of this New England style of cooking with a selection of the finest seafood, sausages, corn and potatoes Jersey has to offer. Sounds familiar? *Gallery featured the first Genuine Jersey clambake last August, now it's your chance to experience it for yourself.*

HOPPING MAD

Beer fan? See how Jersey's brew is made with tours of Liberation Ale brewery as part of Jersey's Food Festival. As well as plenty of malty, hoppy brewing action, you'll be able to taste the iconic local beer. Could there be a better way of spending an hour or two?

Liberation Ale Brewery Tour
19:00 hrs 19th May, and 12 noon 23rd May

WALK IT OFF

Jersey Walk Adventures have planned a few food-themed walks to tie in with the Food Festival. On Monday 21st, you can walk out to the oyster and mussel beds in the Royal Bay of Grouville, and try a few oysters. On Tuesday 22nd, there'll be a chance to learn about local seaweed, and then enjoy a sea-inspired supper at Danny's in Gorey.

21st, 'The Oyster Trail', £12.50 5pm-7pm. 22nd Wild Vegetables of the Ocean, £29.50 including light dinner, 1.30-4pm walk, 5pm dinner. Tel: 07797 853033 or www.jerseywalkadventures.co.uk

DIG IN

Have you heard that our lovely Jersey Royals are at their best just after they've come out of the ground? Well now you'll get a chance to see if it's true – Grand Jersey, Saffrons at Hotel de France, Ocean at The Atlantic Hotel and Bohemia are running a 'Field to Fork' campaign during Jersey Food Festival serving special dishes using Jersey Royals that have been dug only an hour before. **Contact the hotels for more information, or to reserve a table to try these super tasty spuds.**

**THU
24**

Visit to Jersey Dairy and Trinity Manor Farm
09:30 – 11:30 hrs

Georgian Event at 16 New Street
11:00 – 16:00hrs

Atlantic Master class and Lunch with Mark Jordan
11:00 -14:30 hrs (max 30 persons)

An Audience with Andrew Baird, Longueville Manor Hotel
11:00 – 13:00 hrs followed by lunch.

Open Day with the Chilli Kitchen
12:00 – 19:00 hrs

Cooking up A Storm with Jamie Oliver's Fifteen and the students from Highlands College
18:30 hrs

Super Stylish Wine and Cheese Tasting at Bohemia
18:30 hrs

A Seafood Supper with the Local Fishermen at Wheatlands
19:00 hrs



**FRI
25**

Royal rewards at RJA&HS
11:00 – 13:00

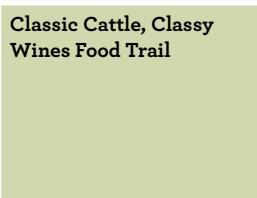
Georgian Event at 16 New Street
11:00 – 16:00hrs



Atlantic Master Class in Chocolate and Afternoon tea
14:00 – 17:00 (max 30)

Jersey Royal Tour Albert Bartlett
14:00 – 15:30 hrs (max 24)

Champagne and Jersey Royal Oysters on the Roof Terrace at Bohemia
16:00 hrs 'til late



**SAT
26**

Farm & Craft Market at St Aubin
09:00 – 13:00 hrs

Jersey Ormer Farm tour and tasting
10:00 – 10:45 hrs

Grand Jersey Hotel Afternoon Tea
14:00 – 17:00

Jersey Seafood Paella Night at Radisson Blu
From 18:30 hrs



Hotel de France Producer Tour & Dinner in Saffron's Restaurant
15 :00 – 22 :00 hrs

**SUN
27**



Vintage afternoon tea at Coronation Park
from 15:00 hrs

Food at the Flicks
Jersey Arts Centre

For information about these and more of the Jersey Food Festival events, see jersey.com



Bohemian RHAPSODY



As someone who likes to eat and drink – and often combine both of those activities into an evening out, it's always surprised me that it's almost impossible to find a cool drinking spot that does incredible food. Think back (if you can...) to most of your nights out. Either you end up somewhere with amazing cocktails and craic where the food is an after-thought or you go for an top notch dinner out, but miss out on a laid back atmosphere and imaginative drinks. It's the eternal problem for us gluttons who just can't help wanting it all.

But actually the solution is simple. What you need is a top class restaurant that'll put their top chef to work on creating an ultimate list of perfect relaxed classics to eat at the bar or your table, accompanied by a few well-mixed drinks and some good friends. But like most things that sound simple, when it comes to actually finding a restaurant like that, it's anything but. That's probably why the new bar food menu at Bohemia is so exciting.

Think of a list of your favourite foods to eat while you're drinking – steaks, oysters, scallops, the best burgers or even a Massaman curry – then imagine it given a Michelin star touch and served at tables in Bohemia's sleek bar with luxury leather chairs to sink back into. You won't want to leave. We certainly didn't when we got a preview of the new bar food menu that launches this month.

A perfect steak tartare – Scottish and fillet of course – comes beautifully presented on a board with chopped onion, sea salt, capers and cornichons and slices of soda bread to make your own delicious tartare bruschetta. Jersey scallops in their shell arrive lined up on a salt-sprinkled slate board and are served Mornay-style with a melting grilled cheese topping and zesty ceviche vegetables on the side. We tried forkfuls of the homemade fish pie which is a warm comforting hug of a dish, and fought over who got to finish the 'piggy burger' delivered in a cloud of heady truffle aromas and served with slices of apple and a mini champagne bucket of skinny fries. It's genius gastronomy, and guess what – it tastes amazing with drinks. Not so hungry? Bohemia have kept the lighter side to their menu going with a whole selection of 'light bites' from open sandwiches, salt beef and gherkins on granary and toasted ciabatta sandwiches to the incredible ale-y Welsh rarebit with



boudin noir and cured bacon. Now if that doesn't put hairs on your chest, I don't know what will.

The desserts haven't missed the Bohemia treatment, and you can tell Shaun Rankin's got a bit of a sweet tooth when you try the strawberry and white chocolate trifle... it's divine. Neither my tasting partner nor I could be described as regular triflers, but we'd make an exception for this light and luscious lovely, with its sweet strawberries melting into the white chocolate.

By the time you're reading this magazine, the brand new bar menu will be available every day for lunch and in the evenings from 6pm. And with the bar menu prices veering closer to casual dining than fine dining, it looks set to be a popular after work, have-a-few-drinks-and-stay-for-dinner destination. You can soak up some boutique hotel style at the weekend too, with their three-course Sunday lunch menu, and then spend all afternoon chilling out with a cognac or two in their boutique bespoke leather chairs.

The Bohemia bar menu was a big hit with us. Traditional gutsy drinking food given a twist by a Michelin-starred chef, and served in a chic bar? It's a winner. Now we just have to work out a way to move Gallery Towers closer...

information

Bohemia Bar Food
Served every day from 12-
2.30pm, and 6-10pm

Bohemia
Green Street
St Helier
Tel: 876500
www.theclubjersey.com



Breakfast Bohemia-style

Hotel breakfasts are the best. Long and luxurious, whether you're sitting with the papers, croissants and a cafetière of coffee, or going for a full English smorgasbord, there's nothing like them to get you in a holiday mood. And now you can get that feeling every day if you like, as Bohemia opens up their luxury hotel breakfasts to non-residents. You can drop in for a breakfast meeting over coffee and croissants or stay for the morning and have American-style pancakes with sausages, bacon and maple syrup or a superb big breakfast. Bloody Marys all round? We won't tell...

Breakfast at Bohemia, from £9.50 for continental breakfast, £11.95 for the American, £13.95 for The Bigger English Breakfast. Tel: 876500

Eye, eye Nelson - you've gone Italian!

Open for lunch and dinner 6 days a week
(closed on Tuesdays)

Decorative flourish

Nelson's Eye Ristorante Italiano
Havre des Pas
St Helier
Tel: 875176

spicing things up out east

Just great alfresco dining

Open from
Tuesday - Sunday nights
Tuesday - Sunday lunch

Decorative flourish

passionate about blending flavours

Danny's • Gorey Pier • St Martin
Tel : 840678 for bookings

For more information visit our website
www.dannys.je

RED WHITE AND BLUE MINIS, AN ITALIAN JOB
INSPIRED CHASE AROUND THE ISLAND TO COLLECT
LOCAL PRODUCE, AND AN EPIC GENUINE JERSEY FRY
UP COOKED BY AN ITALIAN, ALL AGAINST THE CLOCK.
COULD WE DO IT? YOU BET...



FIVE
FOUR
THREE
TWO
ONE
GO!



GALLERY PICTURES PRESENTS:
AN OBSERVATORY PRODUCTION

MINIS FROM JACKSONS, MARCUS CALVANI, JON

HACKETT, JAMIE RACJAN,

MARTINHO FROM THREE OAKS VINERY

THE ITALIAN JOB

ALSO STARRING: TOM, BEN, RUSS & SARAH AS THE SIDEKICKS

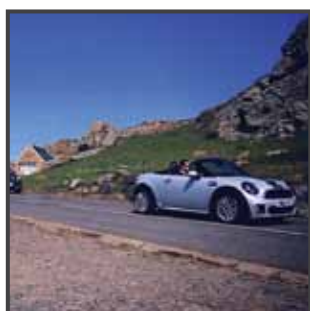
FILMED IN GLORIOUS TECHNICOLOUR BY JAMES O'GARRA

Right lads. They're all talking about
this 'Full English' on the mainland
and I've had enough. It's time we
show them who's boss. Your challenge
is to make a Jersey breakfast that's
100% local and so tasty, it'll knock
the socks off anything else.

Think you're up to the job?

Motors revving, clutches screaming, three minis had their own Mini Italian Job adventure last month as they raced around the island, sourcing breakfast ingredients at speed from bemused local suppliers and then cooking it up, Epic Meal Time-style.

Our feisty heist took us round the island to get the freshest breakfast ingredients around, including eggs straight from the hen house, all in the tight-corners, super speedy new Minis from Jacksons Garage. It was one test drive to remember.



THE 'FULL JERSEY' FRY UP

What you'll need...

Jon Hackett's breakfast sausages
Brooklands Farm local bacon
Local free range eggs
Locally-grown tomatoes
Log-grown shitake mushrooms from Fungi Delecti
Home-made day old bread
Oil for frying
A couple of good frying pans
Volunteers to wash up

Start by cooking your sausages, then put in a warm oven to keep them toasty. Wack up the heat, add bacon and mushrooms and sauté until the desired crispy level then put them with the sausages to keep warm. Chop the tomatoes in half, season with salt, and fry them cut-side down. In the same pan as the bacon and sausages, slice and fry your bread for 2-3 minutes each side until it's golden, then break the eggs into the pan and fry till set. Once everything's cooked, serve straight away.



MARCUS' GENUINE 'FULL JERSEY' CARBONARA

What you'll need...

Chopped onions
Two local sausages
Four rashers of bacon
The yolks of four eggs
Two diced local tomatoes
Local mushrooms
100ml Jersey cream
Finely chopped local parsley
Genuine Jersey pasta (fettuccine or spaghetti)
Parmesan

Squeeze sausages out of their skins, and form them into small meatballs. Throw into a frying pan with the chopped onions and sauté. Chop the bacon and mushrooms and fry them up together. Beat the yolks with the cream & parsley in a bowl and put aside. Cook your pasta, and then when it's done, drain it (saving 100ml of the water) and put to one side. Heat the pan back up, tip the pasta and the saved pasta water into the pan, toss and add the egg mix, blending until creamy. Plate and serve topped with parmesan.



Suits and skinny ties were de rigeur as the team, led by La Cantina's Marcus Calvani went all Michael Caine around Jersey's twistiest roads to come up with ingredients for a Genuine Jersey breakfast in the nick of time. And we managed it all without blowing any bloody doors off.

If you missed us, then catch the short online now on Gallery's Vimeo channel ([vimeo/gallerymag](https://vimeo.com/gallerymag)), or scan the QR code to zip straight to it.



BREAKFAST PIZZA

Fan of fry-ups? You can order a Colazione Inglese (English Breakfast) pizza at La Cantina, for the ultimate in all-day-breakfast eating. Take-away also available.



BACON & SAUSAGES

ME AND THE FARMER

What started out as a hobby for farmer Jon Hackett has turned into quite an enterprise, with everything from cows and rare bred saddleback pigs to Jacob's sheep roaming his St Brelade fields. Pork pies, sausages and burgers are all made on the farm in the specially built butchery to ensure the journey from field to fork is as short as possible.

TOMATOES

THREE OAKS VINERIES

People with glass houses... don't normally have one the size of David Blake's at Three Oaks Vineries. Full of an incredibly tasty range of tomatoes, peppers, cucumbers and courgettes, this glass house turns out juicy local produce which you can buy at local Co-op stores.

MUSHROOMS & EGGS

FUNGI DELECTI

Growers of top quality shitake mushrooms, this farm run by the Racjan family based on Jersey's north coast is also home to free ranging hens, a sizeable collection of herbs and salad leaves, and also sources speciality foods from around the world for the island's chefs and cooks.

HOMEMADE BREAD

LA CANTINA

The first local restaurant to produce a Genuine Jersey product, the team at La Cantina make a range of fresh Genuine Jersey pasta and gnocchi every day to feed their hungry customers. Local free-range eggs go into their pasta, and their gnocchi features local potatoes and occasionally foraged stinging nettles!

Port. The drink designed to be poured by a gentleman's gentleman and served with cigars and Stilton has come out of the sideboards and onto super cool supper tables everywhere. Smoking slippers and whimsical hats at the ready, Gallery tacked the trend the only way we know how. Head on.

Gallery turned gentlemen's club for the evening, with an assortment of intrepid chaps lounging in our Chesterfield, passing port to the left, cigar-smoking and toasting at every opportunity as port master extraordinaire Tony Blyth gave us all a lesson in port etiquette...



Port out, *stumbled home*

Important knowledge

Port is made by adding brandy to fermenting grape juice. The high alcohol content of brandy kills the yeast, stopping fermentation but leaving plenty of sugar behind, giving you a drink that's all tough guy on the outside, and sweet on the inside.

Ruby ports are often the cheapest, and are blends of wine from different vintages. They're named for their colour - deep ruby, and will normally spend 2-3 years in casks.

Tawny ports have aged longer and are a more amber colour. They're smoother and softer than a Ruby port, with a few nutty flavours in there too.

Vintage port - these are the babies you'll need a decanter for. In years when the quality of the grapes is exceptional, grapes are set aside to make a vintage. To reach their peak, vintage ports often require many years of aging.

LBV (late-bottled vintage) ports are produced from a single good year, but not necessarily an exceptional one. They've spent longer in the cask and are ready to drink when they reach the market and don't need ageing.

White ports are made with white rather than red grapes, and turn golden after years of ageing in wooden casks. They can be super sweet or dry, and are best served chilled.



Twice as nice

They may not be a traditional port accompaniment, but when we were sent tasters of Big J's Double Double burgers for our Glutton issue, we couldn't resist. Double of everything in Cheese, Breakfast or Bacon varieties - were they amazing? They say a picture tells a thousand words....

Double Double burger range, from £4.75, Big J, Sand Street, St Helier










Port *etiquette*

Treat port reverently. Decant vintages and allow them an hour or two to breathe before pouring.

Port is passed to the left (leaving your sword hand free of course) and shouldn't stop its clockwise progress round the table. It's bad form to ask for the decanter, and if your neighbour forgets to pass the port, the gentleman's way of dealing with it is to ask him 'Do you know the Bishop of Winchester?', to which the response is 'He's a damn fine fellow, but always forgets to pass the port'.

When you're drinking port, don't just swallow it. Swill it around over your tongue, and right to the back of the throat and you'll get the flavour in your cheeks. When you swallow, note the flavour that lingers. The better the port, the better the flavour or 'finish'.



PORT		WAITROSE LATE BOTTLED VINTAGE PORT	£9.67, Waitrose	'Rich festive and delicious'	Bandy legs	The Daddy long legs	'A tangerine dream. Fabulous.'
		WAITROSE SPECIAL RESERVE PORT	£8.70, Waitrose	'Full flavour and a warming finish'	On its last legs	'The 'little brother' to the Vintage Port'	'Dry and structured in a concentrated, intense package'
		GRAHAM'S FINE TAWNY PORT	£11.49, Victor Hugo	'Graham's individual reflection of what is a fine, wood-matured tawny port'	Leg it	'One of the best dry white ports going'	'A handsome morning filled with sunshine'
		GRAHAM'S SIX GRAPES RESERVE PORT	£15.25, Victor Hugo	'Ripe plums, cherries and dark chocolate'	Frogs' legs	'Delicate on the palate yet with a crisp and lively finish'	'Caramac toffee chews back in the day. And bananas. It's basically banoffee pie in a glass.'
		GRAHAM'S LATE BOTTLED VINTAGE PORT	£14.39, Victor Hugo	'Great rich fruit concentration with spicy complexity and depth'	Leg over	£14.50 during May (normally £17.80), Gallies World of Wines	'Like Hasselhoff without Hasselhoff. This is everything you wanted Baywatch to be, but wasn't.'
WHERE		COCKBURN'S 10 YEAR TAWNY PORT	£11.95, Dunell's		Break a leg		'This is easily the best. Oak, toffee and chocolate. Ah yes, this is the one.'
		NIEPOORT DRY WHITE PORT			Skinny legs and all		'Long and lush. It goes on and on and on'
THE SMOELL		NIEPOORT LATE BOTTLED VINTAGE 2007 PORT	£14.95, Dunell's		Legs Eleven		'It's got the aroma, the body and the legs. It's got it all...'
		NIEPOORT VINTAGE 10 YEAR OLD TAWNY PORT	£27.95, Dunell's				
THE TASTE							
THE FINISH							
THE SAVOUR							
RATING							

Chefspeak

GLUTTON

Having to deal with the finest food the island can produce every day, all day? That's enough to turn you into a glutton. But what if our local gourmet gastronomes had to choose just one type of food to eat for the rest of their life? Tough one...

Abbie Hosegood, *Mange Tout*

I'm a girl who likes her oats! Mange Tout's summer porridge made with apples and honey or a steaming bowl of the hot stuff with toasted granola will keep you going all day!



Tony Dorris, *Jersey Pottery*

My favourite food at the moment is Asian fish curry using local fresh fish, so it would either have to be that or chocolate.



Paul Baxter, *Plemont Café*

A tough decision, but it would have to be shellfish.



Peter Brewer, *Randalls*

Sausages. Chambers are doing a Great British Bangers sharing board where you get three giant butchers sausages with fresh onion rings and a hot fondue filled with a molten cheesy dip. Heaven.



Richard Allen, *Grand Jersey*

Curry definitely because it has such a vast range of amazing flavours and there are so many different types to choose from.



Georgie Cottini, *La Bastille*

Sashimi. It's fresh and healthy with lots of different choices. Yum.



Marcus Calvani, *La Cantina*

I simply couldn't! There's nothing that would satisfy my needs enough, whether it be oysters, sea urchin, lamb, snails, pasta, soft cheese or wine for that matter... It's too hard.



Danny Moisan, *Danny's*

If I could eat only one food it would be any fresh seafood cooked simply with good company and good music



Steve Walker, *Royal Yacht*

I'd have to choose a dish that was made for me, as it always tastes better when someone else has cooked it! Asian's a favourite with me, so it would be Café Zephyr's chilli squid (my mum's chilli pasta pie would be a close second).



Inaka Weerasinghe, *Royal Yacht*

Lamb Biryani or curry and rice.



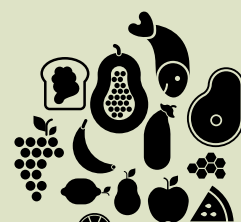
Shaun Rankin, *Bohemia*

You can't beat freshly dug Jersey Royals with mint washed down with a cold glass of white wine but as that isn't always available a decent club sandwich and chips is the next best thing!



Damon Duffy, *El Tico & Salty Dog*

It's got to be Asian food. I don't think I could go without chilli or the clean, fresh flavours of ginger, lemongrass, kaffir lime leaves, fish sauce, coriander or Thai holy basil. Try a Sri Lankan curry at El Tico or a Thai beef salad at the Salty Dog and you'll know what I mean.



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all quality agents at
www.places.je

This edition:

We've found a selection of hot Properties with kitchens to dine for.

Featured: Greenfields a beautiful large new-build family home in the country.



Jersey's most comprehensive property platform for home buyers and sellers. Use one of these brands and get your property advertised in the right Places, in print and online.

ST HELIER



£650,000



- 1930s Style House
- Totally Refurbished
- Garage & Parking
- Top Class Finish
- Stunning Views Over the Bay



FREEHOLD A-J

ST HELIER



£695,000

- Victorian Residence
- Double Garage
- Rear Garden
- 2 Generation
- Freehold A-J



FREEHOLD A-J

ST LAWRENCE



£725,000

- Wonderful property
- Close to St Aubin's bay
- Garden with rural views
- Spacious accommodation
- Immaculate throughout



FREEHOLD A-J

TRINITY



£267,000

- Ground Floor Apartment
- Located in Rural Trinity
- Gardens & Swimming Pool
- Allocated Parking
- Ample Visitor Parking



FLYING FREEHOLD A-J

ST CLEMENT



£665,000

- Semi Detached Property
- Balcony with Sea Views
- Spacious Bright Lounge
- Enclosed Patio Garden
- Parking for 3 Cars



FREEHOLD A - J

St Peter

£630,000



3

2

✓

CAT A-J

Charming Cottage

- A charming 3 bedroom cottage dating back to 1740
- Set in approximately 4 1/2 verges of woodland cotil
- 3 Double bedrooms and 2 bathrooms
- Twin carports

- Workshop, greenhouse and vegetable garden
- Idyllic valley setting

St Lawrence

£595,000



3/4

2

✓

CAT A-J

Family Home

- Detached 3/4 bedroom family home
- Quiet, popular residential close
- Prime location
- Spacious accommodation in good condition

- Garage and ample parking
- Good sized gardens

featuredselection

Glutton: Properties with kitchens to dine for

St Clement

£1,695,000



4
 4

 CAT A-J

- Contemporary residence
- Immaculate condition throughout
- Al fresco dining
- Lawned garden
- HD TV to all rooms & Apple TV
- Garaging and ample guest parking

01534 877977

 EDGE
COX
PEEL
&
WILSON

St Brelade

£1,750,000



4
 3

 CAT A-K

- Floor To Ceiling Glass
- Panoramic Sea Views
- Contemporary Living
- Secluded Location
- High Specification
- Viewing An Absolute Must

01534 766689

 E GALLAIS
ESTATE AGENTS

St Peter

£860,000



4
 3

 CAT A-J

- Stunning 'New build' house
- Four bedrooms
- Three bathrooms
- Luxurious fitted kitchen
- Near to shops and schools
- Garage and parking

01534 710710

 red
properties.je

St Helier

£2,250,000



5
 4

 CAT A-J

- Spectacular family home
- Stylishly presented
- Stunning conservatory
- Swimming pool
- Paved pool side terraces
- Lawned gardens

01534 877977

 EDGE
COX
PEEL
&
WILSON

St Ouen

£395,000



1
 1

 CAT A-J

- Large open plan living room
- Fabulous modern kitchen area
- Beautiful enclosed garden
- Paved parking and storage hut
- Lots of up to date gadgets
- Lovely country location

01534 710710

 red
properties.je

St Mary

£830,000



4
 3

 CAT A-J

- High Quality Spacious Home
- Located in the Beautiful Parish of St Mary
- Stunning Family Kitchen
- Spacious Reception Rooms
- Total Refurbishment
- Ample Parking

01534 766689

 E GALLAIS
ESTATE AGENTS

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**Join us for a drink to
celebrate the launch of The
Loving Chair Company**

*Exquisite is proud to launch TLC,
dedicated to designing fabrics and
transforming antique and vintage
furniture into unique contemporary
statement pieces that are made in Jersey*

*Mix, mingle and register with us during
the exhibition for your chance to win a
free signature chair*

INVITATION:

Where..... *Exquisite - the final touch.*
11a Liberty Wharf Shopping Centre
When..... *Sunday 6th & Monday 7th May 2012*
Time..... *Anytime between 10am and 6pm*
What to bring..... *A friend or two*

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Monday - Saturday 10am - 5pm
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Neil Renouf, Interior Designer



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HARLEQUIN

ROMO

DESIGNERS GUILD





ST LAWRENCE - 'MODERN BUNGALOW'

Occupying a most convenient location close to all local amenities and shops, an attractive modern bungalow offering beautifully presented spacious accommodation including 2 reception rooms and 4 bedrooms. This fine property enjoys the benefit of delightful mature communal gardens and is a short walk from the beach at St Aubin's Bay.



Asking
£845,000



ST LAWRENCE - 'DETACHED BUNGALOW'

Situated in this favoured country parish overlooking open countryside a most attractive dormer bungalow offering unusually spacious centrally heated and double glazed accommodation. This fine luxuriously appointed property overlooks a delightful mature south facing garden and owns a 1 vergee field to the south.



Asking
£1,385,000

SALES

KEYS PROPERTIES



ST HELIER **NON-QUALIFIED**

This non-qualified property benefits from being a very flexible accommodation. The exterior of the property contains a tarmac drive with a low maintenance garden and parking for 4/5 cars.

£2,250 PCM



ST HELIER **A-H**

This studio is a short walk into the town centre with allocated parking and visitor parking. The studio comes unfurnished and is all mains except for gas. It is ideally suited for a single professional, no smokers, no children and no pets.

£750 PCM



ST OUEN - 'CHARMING PERIOD COTTAGE'

Charming period cottage dating back to the 18th century with many original features including large functional granite fireplaces. In truly walk in condition this versatile spacious detached property lends itself to being a large 5 bedroom family home, 2 generation or home with income. Externally is an idyllic enclosed south facing garden mainly lawned with mature borders and paved patio area. Large garage with additional parking. Internal viewing essential.



Asking
£825,000

EDGE
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RENTALS

736090

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WE URGENTLY REQUIRE THE FOLLOWING PROPERTIES FOR REGISTERED APPLICANTS:



Mr D requires (A – J) four/five bedroom property, any area considered but must be situated close to a good bus service route.
Rental up to a maximum of £60,000.00 per annum



Local family require three/four bedroom property on the outskirts of town or east of the island. Rental up to a maximum of £20,000.00 per annum



Miss T requires a non-qualified apartment on the town outskirts.
Rental up to a maximum of £1,000.00 pcm

Due to the constant high demand for rental properties we are continuously requiring all types of rental properties for waiting applicants

***FOR FURTHER INFORMATION PLEASE TELEPHONE US ON
736090***

admin@keys.je



House proud

We were looking for a house with a kitchen to feed all the family for this month's Glutton issue, and boy did we find one. Classic country styling, a top-of-the-range French range and a handcrafted Paul Haslam kitchen out front and a larder-packed pantry out back. Serious cooks, you've found your kitchen.

A luxury family home with all the charm of an old country farmhouse – except it's brand new. Greenfields has the idyllic location, the contemporary country styling and the family-sized proportions to be your perfect home in the countryside and it's only a few minutes away from town.

Built using local granite, with a splash of cherry red for the front door, the first thing you notice as you turn into the drive at Greenfields is the size of the house. Taking up around 4,700 square feet of living space, this house is certainly large enough for all the family.

It's set just off a quiet one-way lane leading down from Queens Road and although

you're still in St Helier, you feel like you're in the heart of the country. Your daily commute takes you through the gorgeous Valley de Vaux and past Waitrose (handy) with a route that'll mean you miss the worst of the traffic. And when you get home, it's back to tranquility – birdsong and the faint buzz of a tractor in the distance. Greenfields was finished just a few months ago, and now it's ready for its new owners. 'There's no such thing as 'it'll do' with this developer' says Steve Toudic, property agent at Le Gallais Estates. 'Everything is finished to the highest quality – the exterior as well as everything you can't see. It's a house you'll want to stay in, not just keep for a while'.

A wide hallway with natural stone flooring and American oak staircase is the focal point as you walk through the front door. To the right is a self-contained study or home office, and on the left, the living room, a large, light room with windows at both sides and a Neutron lighting system for one touch lighting control.

The living room leads into the orangery, a conservatory-styled glass room with sofas for soaking up the afternoon sun and a tv for snug evenings watching films under the stars.

The house is contemporary country chic with beautiful Farrow & Ball sage and cream colours giving the property a cool vintage style that sits perfectly with its green fields location. It's all about the kitchen in this property though, and if you're a serious cook – or you just dream of being one, then you've found your perfect spot. It's a farmhouse kitchen with all the extras, a top-of-the-range French range and a handcrafted Paul Haslam kitchen out front and a larder-packed pantry in the garage-adjoining utility room. There are double Miele ovens to supplement the gorgeous Lachange range and not one, but two dishwashers. People can gather around the kitchen island with its wine fridge while you're cooking and then move to the dining room with its swimming pool views later. Entertaining? It'll be simple.



information

Greenfields

Les Cotils, St Helier

Paul Haslam kitchen
Swimming pool
Double garage & parking for 12+ cars
Five bedrooms
Media room
Orangery
£2,250,000 A-J & K

Viewing is by appointment:
Contact Steve Toudic at
Le Gallais Estates to book a viewing.
Tel: 766689

Upstairs are the property's five bedrooms. The first floor is home to the spacious master suite with its large ensuite bath and shower room. The attention to detail in this room is second to none, from the clever proportions of the bedroom to the beautifully lit granite-lined alcoves in the bathroom. Also on the first floor are two double bedrooms that share a large ensuite bathroom, and a media/games room above the garage that could be turned into a gym or a self-contained bedroom suite, with the house bathroom next door.

On the top floor are two bedrooms that would be ideal childrens' rooms, with pretty windows looking out over the treetops and an ensuite shower room that both bedrooms share. Outside is an easily maintained garden and the swimming

pool with natural stone terrace. It's a beautifully secluded spot that catches plenty of sunshine, and forms a focal point for the rear of the house. Double doors from the kitchen and the dining room open out onto the terrace to create an easy flow from poolside to tableside for relaxed summer days.

Greenfields is ideal for a family who want the country life without having to restore an old wreck. It's got the proportions of a historic farmhouse, but all the finish of a brand new build. And when we say there's nothing to do, we mean it. Just move your furniture in, roll the cover back from the pool and put a few good bottles of Sancerre in the wine fridge. It's that simple.

loveseat

The Loving Chair Company : Handcrafted in Jersey

Driven by the talent and vision of a three generation family team - grandma Celeste, mum Alex and daughter Brontey design fabrics and transform vintage pieces of furniture into modern, statement pieces.

The days of homes looking like they've come straight from a catalogue page are long gone. Every room needs a focal point to lift it out of the ordinary and add personality.

In typical cottage-industry style, their farmhouse barn is the workshop. Outside there may be stunning countryside views and the odd Jersey cow or two, but inside you'll find the team busying beneath a dust cloud!

Celeste started working as a milliner at the age of 13; and has now been in the industry for over 5 decades. She is at the heart of TLC, bringing their ideas and collections to life with her master sewing skills and incredible eye for detail. Celeste is also the keeper of the peace! **Alex** grew up in this creative environment and was immersed in the family business, which Celeste went on to set up. She picked up her Mum's craft at an early age, regularly helping out with a needle and thread. Alex is the innovator, kicking off the 'handcraft' revolution; 'Here to change the world, one chair at a time.' She is also a dab hand with the sandblaster. **Brontey** has been developing her artistic talent for fabric and textile design from the year dot. She is the creative genius who sparks beautiful ideas for TLC fabric collections and makes them come to life in record time.

Often customers have an idea, and go to them with a vision of what they'd like their chair to look like and the team work with them through the creative process to deliver something truly bespoke. All of their pieces are one-offs, with their own charming character and individuality that develops and emerges as they bring them back to life. We met up with Alex to find out a bit more:



Pictured from Left: Brontey, Alex and Celeste

What currently inspires you?

Colour, the world is full of grey! Vibrant colours lift your mood and add a bit of *joie de vivre* to any room scheme.....when we need a bit of va va voom with our creations we listen to James Brown it seems to do the trick!

Who would you most like to make a chair for (dead or alive)?

Coco Chanel, I admire her vision for timeless casual elegance

What do you love most about this job?

The creative side. We get a huge buzz from seeing our fabric designs converted into usable furnishings which themselves become art pieces.

What's next for The Loving Chair Company?

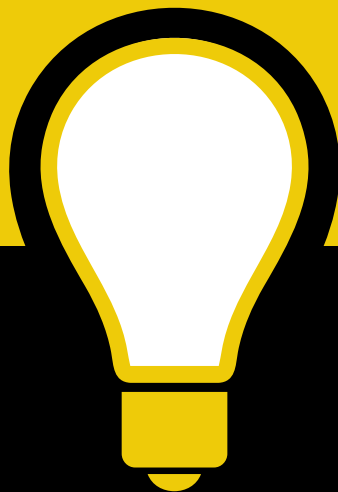
As well as working on our next fabric collection, we are developing our curtain making service for the local market, this month we will be launching the Jersey Bean bag, which we are very excited about and hope that it will help us with promoting the business in the UK.



WIN

A FREE BESPOKE CHAIR!

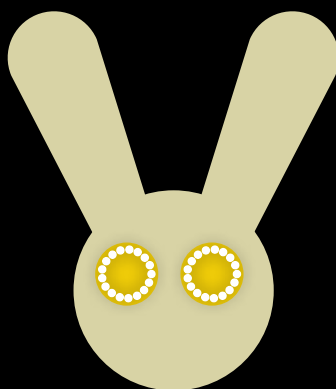
The Loving Chair Company are having a special launch event at Exquisite on **Sunday 6th Monday 7th between 10am - 6pm at 11a Liberty Wharf Shopping Centre**. Mix, mingle and register during the exhibition for your chance to win a free signature chair!



how's this for a bright idea...

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Outdoor living

It's most people's dream to be able to sit outside enjoying the good weather after work, or have friends over to relax and have a BBQ in the garden; that's when Jersey is really at its best.

A key element to turning your garden into the perfect place to entertain or just kick back and relax, is durable, beautiful outdoor furniture. It's a good idea to think of your garden as another room, and one which deserves a proper budget dedicated to it.

We've hunted high and low for pieces which are heavy duty enough to endure everything Mother Nature throws at them, but can look great at the same time. So on a recent trip to Morton & Morton it was excellent to discover Gloster, who are the Mercedes of outdoor furniture. Worldwide leaders in teak, woven, aluminium and stainless steel outdoor lounge furniture, their designs will last the test of time. Pictured are products from their Linea and Roma ranges - you can see more in store.

Gloster is exclusive to Morton & Morton.



Softer side

Romerils Department re-launch.

Romerils have re-organised their Soft Furnishings Department to make room for some fantastic new brands which they've taken on this year. When we popped down to check it all out we were delighted to find lots of gorgeous new displays full of beauti-

ful fabric swatches and home furnishings which are ideal for adding those finishing touches to your home. It really is a treasure trove of goodies! We were also happy to see that they have carefully selected new brands which will give them a greater section of price points so there's something for everyone; from their bespoke luxury brands all the way to inexpensive essentials for your home.

We caught up with their Sales Consultant & Designer Neil Renouf who has been working in the interior design industry for 23 years to find out what are his top three picks of products from the world of interiors:



Bronte rugs

This is a new range for us and it is going really well. A great British company with a heritage stretching back to 1837! Their stunning throws are ideal for adding a softening and pretty touch to any room. Plus they're such brilliant quality they'll be in your family forever.



Andrew Martin fabrics

This is one brand I've loved for years. There are just so many strong collections year after year. The only problem with Andrew Martin is having to choose just one or two pieces out of so many incredible options!



Sanderson Cushions

We've been carrying the Sanderson range for years but we have recently been able to stock their fantastic cushion line. There are so many beautiful designs to choose from; cushions are such an easy way to revive the look of a room on a budget!

BUSINESS

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Jersey Entrepreneurs on the sofa

Charlie Northedge

Chordz



'Chordz' is a contemporary music school that offers tuition in electric/acoustic guitar, drums, vocals, keyboard, piano and bass. We teach many different styles of music ranging from pop/rock right through to jazz or classical.

What inspired you to get it off the ground?

I was very fortunate to be able to study where I did as it meant I was able to learn from some great players. My teachers had a huge influence on me and my playing. I can remember sitting in class thinking how lucky I was to be learning from musicians as talented as them and I hoped that one day it could be the other way around.... I'm still hoping!

So what makes Chordz different to other local music schools?

Our team! Each teacher has been carefully selected and for a good reason. I didn't want to take the easy route of getting together any old group of musicians and then just turn them into teachers overnight. Instead I put a lot of time into sourcing experienced players and teachers that really know what they're talking about.

We hold a collection of degrees from some of the world's top music colleges ranging from The Paul McCartney School in Liverpool right the way through to Musicians' Institute in Hollywood, California. We are fortunate enough to have teachers like Jonny Aves (drums) who has toured with the lead singer of 'Groove Armada' - Mehdi Padidar (guitar) who currently plays and records with the Lloyd Yates band and Jesse Day, a graduate of both the ACM in Guildford and Brighton Institute of Modern Music to name just a few! This is the level of experience you would expect from teachers at an established music school in the UK or US, so why should islanders have to settle for anything less over here?

What did you do prior to this?

I left Los Angeles in 2007 after completing my degree in guitar and returned to Jersey with the idea of setting up a teaching business. I began by driving out to people's houses and teaching one to one lessons but as I got busier it became less practical being mobile. So, I decided to open a studio at the Parade in town and it was around this time that my guitar teaching really took off. The studio soon became two studios and they soon became three. This was what led me to start Chordz.

Did that teach you any lessons you needed to succeed?

Yes, building it up bit by bit allowed me to learn how to cope with the risks and responsibilities involved with running a business in bite-size chunks.

What is the hardest thing you have learnt since starting the business?

That not everything goes to plan, in fact, a lot of it doesn't. Always have a back up!

Any funny stories about the business starting out?

Hmm, probably none that I should mention in a magazine but if you want to see a video of the business starting up check out our Chordz Facebook page and view 'the Making of Chordz'.

What are your plans for the future?

I always have a plan up my sleeve but if there's one thing I have learnt lately, it is to never give them away! What I will mention though, is that we have a very special guest arriving this summer to do a one off guitar master class and evening show. Blues/ rock virtuoso Pete Friesen from Alice Cooper is coming to Chordz to teach us all a lesson in how to rock and talk about his experiences playing with Alice Cooper and Bruce Dickinson. It is not to be missed! Contact us for details.

What advice would you give to would be entrepreneurs?

I am no master of the business world in fact, I'm just a novice but my advice to anyone thinking of starting a business (especially in this current climate) is to plan it so carefully and choose your team wisely, after all you are only as strong as your weakest link.

Charlie Northedge

Born	Jersey
School	Black's Academy
Born	1986
First job	Saturday job in a cafe aged 9
Car	Truck
Book	Damage Done
Music	Rock, blues, funk, pop, jazz, metal, reggae..... Anything with a real band!
Film	Ace Ventura
Gadget	Loop station
Last holiday	Track day at Le Mans
Enjoys	Guitars, motorbikes and my two awesome dogs
Marital Status	Not married



Julie Harrigan

Legal Assistant on the Wills and Probate Team | Collas Crill

Who needs a will?

Who needs a will?

Every adult should have a will. A will isn't just about money, it's about ensuring your affairs are properly in order and choosing who you want to look after them once you're gone. If you don't leave a will then the law will decide who administers your estate and who will inherit your assets. In some cases that may turn out not to be the people you think.

I don't own property, do I need a will?

The simple answer is yes. While you may not own a property you could have other assets that have value, or perhaps a treasured possession you would like to leave to someone in particular. It's important that you leave instructions about how you would like these assets to be passed on.

Do I need a separate will from my spouse?

Joint wills are popular in some countries, but not in Jersey because of the problems they can cause when the first spouse dies. For married couples, it is advisable to have separate wills drawn up.

I have nothing valuable to leave

Your will is about much more than transferring your assets. For many it is their way of having the final word. Your will allows you to choose your executor, express your funeral wishes, state whether you want your organs to be donated and leave specific bequests to your loved ones.

How can I get a will?

Contact your lawyer. They will take you through the process and, I assure you, it's easy and painless! Your lawyer will tell you about the various aspects of making a will and advise you if there are any provisions that are contrary to Jersey law. They will prepare a draft will and send it to you for review. If you are happy with the content you then pop back into the office and sign the original document.

I have seen off-the-shelf wills, can I get one to save money?

We strongly advise you not to. Under Jersey law there are certain formalities that must be adhered to, for a will to be legally valid. You may think you are saving money now, but in the long term it could prove very expensive and stressful for your family and beneficiaries.



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Business *news*

Top table at ICSA Awards

Royal Bank of Canada Wealth Management trust professionals won a number of awards across multiple categories at the Institute of Chartered Secretaries and Administrators Jersey Gala Dinner in March. John Dillon, Manager of Private Client Fiduciary Services won the prize for overall best completion of the ICSA Professional Course in Jersey. Private Client Supervisor Clare Stotesbury won three national awards; the ICSA Best Paper Awards for diploma level exams in Governance & Reporting, Business Management in Practice, and Portfolio Management. Clare also won a trophy for the best completion of the ICSA Diploma in Offshore Finance and Administration 2011. Graduate Trainee Eliana Zammataro won the joint national prize for highest mark in the Diploma in Offshore Finance and Administration paper for Portfolio Management – July 2011 and the Trident Trust Award for Excellence. ICSA has over 36,000 members in the UK and Jersey is home to about 300 members and 500 students. It represents the highest standards of corporate governance, organisation and professionalism.



Sark strikes gold for eco build

La Moinerie Hotel on the Isle of Sark has scooped gold at the world's biggest event for sustainable design and construction – the fifth eco-achievement in six months for hotels owned by Sark Estate Management.

The Natural Stone Sustainability Awards – held at the EcoBuild 2012 expo – praised Sark Estate Management and Channel Island-based stone mason Granite Le Pelley for the efforts taken to carefully restore one of the oldest hotels in the Channel Islands. In the 'Re-use of Materials' category, La Moinerie – built on the site of an old farm and medieval monastery – picked up gold for reclaiming and cleaning original stone from its surrounding derelict buildings.

Kevin Delaney, managing director of Sark Estate Management, said 'The remit for the teams was tough – Sark Estate Management requested a unique design but one that also suited the skills of the labour we had available on our small island. The result is one the most sustainable hotels in the Channel Islands and we are delighted to be recognised for this work with a gold award from the Stone Federation Great Britain.'



Employment seminar series

Carey Olsen opened its 2012 Employment Seminar series with To Begin: An HR Guide to Recruitment Law late last month. The five-part series of breakfast seminars for human resources (HR) professionals will run through to November. The Jersey series is chaired by Carey Olsen partner Siobhan Riley, who said 'Making good recruitment decisions is very important even in a normal economic climate; in current conditions, sound recruitment decisions are essential.' The speakers who included senior associate Huw Thomas and associate Sarah Townsend, advised HR professionals to be aware of potential legal issues from the start of the recruitment process. 'Being aware of the employment law context will enable employers to manage the recruitment process in a way that minimises risk and increases the chances of a positive outcome' said Huw Thomas.

The Employment Seminar Series will continue on 25 May in Jersey with a seminar titled Managing Absence and Stress in the Workplace. For more information, contact Maria Perree in Jersey at maria.perree@careyolsen.com



Accolade for local law firm

Sinels Advocates is celebrating after learning it has been named 'Commercial Litigation Law Firm of the Year in Jersey' in the Corporate INTL Legal Awards 2012. The annual Awards recognise expertise amongst advisers and financiers in a range of jurisdictions globally and commemorate finance and legal professionals who have demonstrated excellence in their specialist area over the past twelve months.

Senior Partner of Sinels Advocates, Philip Sinel, said 'To be named the leading firm for commercial litigation work in Jersey is fantastic news, particularly as we gear up to mark our 25th anniversary this year. This latest recognition comes hot on the heels of endorsements by Legal 500, Chambers and Citywealth, and is a reflection of the knowledge, expertise and hard work of the team of quality lawyers we have at Sinels.'

Philip Sinel was also recently identified as a leading lawyer and prominent figure for contentious trusts work in the CityWealth Offshore Leaders list.

Anti-fraud procedures vital for Channel Islands businesses

The financial services sector remains a hugely attractive target for fraudsters according to the latest PwC Global Economic Crime Survey, one of the most comprehensive studies of economic crime in the business world, and local security specialist Matthew Parker, a manager at PwC Channel Islands, believes this is particularly significant for businesses in the Channel Islands.



Matthew said: 'Fraud is clearly still targeted at the financial services industry, making the results of this survey particularly pertinent to the Channel Islands. With the finance industries in Guernsey and Jersey forming such a major part of the local economies, it is absolutely vital that firms in both jurisdictions are up to speed with their anti-fraud procedures and training.'

Matthew added: 'It is significant that cybercrime, a crime performed using a computer, has become the second most common type of economic crime reported. It highlights a significant weak spot for many businesses: we were surprised that only 18% of financial services respondents globally said that they had in place all five measures specified in our survey to manage cybercrime, including a media and PR plan and access to forensic technology investigators.'

Jersey contributes to UN conference on disability and development in Bangkok

Jim Hopley, Deputy Chairman of the Jersey Cheshire Home joined top policy makers and activists from around the world recently at a major international conference, to help create a future where people with disabilities are at the heart of education, employment, and international development programmes.

In almost every country surveyed, unemployment rates for persons with disabilities are higher than for those without disabilities. Of the 67 million children now out of school worldwide, a third have disabilities. Despite these shocking statistics, there was no mention of persons with disabilities in the UN's blueprint for international development, the Millennium Development Goals (MDGs) when they were first launched in 2000. This was only rectified ten years later.

Mr Hopley joined delegates from over 50 countries at the Disability-Inclusive MDGs and Aid Effectiveness Conference held in Bangkok, Thailand from 14-16 March 2012. The Jersey Cheshire

Home is also a member of the Leonard Cheshire Disability Global Alliance, a network of disability organisations in 54 countries.

For three days high-level representatives of the UN and World Bank came together with campaigners and organisations such as the Jersey Cheshire Home, and discussed how to make disability central to international development. Crucially, they explored 'what next' when the UN's Millennium Development Goals come to an end in 2015.

Jim Hopley said: 'In every country in the world, people with disabilities are likely to be the poorest members of society, yet they are also the most likely to be forgotten in education, employment and aid programmes. I am delighted to have taken part in this conference that will lead to real actions and real future change. The opportunity to learn from top policymakers and campaigners from around the world has been invaluable.'

The conference was co-organised by the United Nations Economic and Social Commission for Asia and the Pacific (UNESCAP) and Leonard Cheshire Disability.

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Happy birthday R&H!

Rawlinson & Hunter are celebrating their 40th anniversary in Jersey this year. Set up in Jersey in 1972, the firm - which offers trust company and fund administration services - has grown from just two members of staff in 1972 to over 120, the majority of whom are qualified as accountants, trust practitioners and chartered secretaries and have been with R&H for many years. Staff turnover is amongst the lowest in the finance industry and has enabled the development of excellent, long-term business partnerships with clients, resulting in relationships which span generations.

Graeme Ross, Senior Partner of Rawlinson & Hunter said: 'We are delighted to be celebrating our 40th anniversary in the beautiful island of Jersey. As a firm, we pride ourselves on the quality of service we offer our clients, from the small family trust to the large fund management group and this continuity is only possible through our dedicated and hard-working staff and the support of our local service providers such as our bankers, lawyers and other local businesses'.



The Merton's a big hit with families

Families love the Merton. And they've been telling Tripadvisor all about it. The Merton Hotel has been voted the best family hotel in the Channel Islands and fifth in Britain by the top travel website, Tripadvisor, in the 2012 Travellers' Choice® Hotels for Families award. Award-winners were determined based on the most highly rated hotels by those who travelled with family. Unlike any other honours, TripAdvisor Travellers' Choice winners are based on millions of valuable reviews and opinions from travellers around the world.

Michael McInerney, The Merton Hotel's General Manager, commented 'This accolade is a great endorsement of the investment that Seymour Hotels has made in providing the very best facilities including a range of family bedrooms and suites, The Aquadome leisure centre with the unique FlowRider surf machine, Kids Clubs and crèche, and many varied dining options.'



Silver lining for local business

Jersey Silver Plating are celebrating after the news that their silver plated shell jewellery is now a Genuine Jersey product. The shell jewellery has been a primary product for the business since it started in 2011, and uses shells from Jersey beaches and local suppliers which are silver plated in their workshop at Jersey Pearl and retail in Jersey as well as Guernsey and the UK.

'Being a local product is very important to us, and to have the support of Genuine Jersey Association is such great news. We are proud to stand alongside other great Genuine Jersey Products' says Tamsin Ostle, Manager of Jersey Silver Plating.



Gem of an idea

Rivoli Jewellers has invested in new software that will allow customers to become their own jewellery designer, and create bespoke designs in store.

The 3D software, from global providers Gemvision, is the result of significant investment from the jewellers who see this type of in store design technology becoming increasingly popular in the future. Customers will be able to design jewellery to their own specification and receive the finished piece within 14 working days.

David Speed, Rivoli's Managing Director said: 'The Gemvision software represents the most advanced and intuitive method for designing jewellery ever developed and the system has become the hot new trend in custom jewellery across the UK and Europe. More and more customers are looking to put their own mark on the jewellery that they are buying and are looking to create pieces which are unique to them.'



Not quite what he had in mind when he ordered The Ring on Netflix

Sven's the man

The Radisson Blu Waterfront Hotel is delighted to welcome Sven Wiltink to its St Helier hotel as the new Food and Beverage Manager.

Sven, originally from the Netherlands, takes up his role after relocating to Jersey from the Radisson Blu Hotel at Manchester Airport where he worked as Weekend Duty Manager. At just 30 years of age, Sven has over 10 years of industry experience and an impressive track record. Welcoming Sven to the hotel, Thomas Stene, General Manager said 'We're delighted that Sven has joined the team here at the Radisson Blu Waterfront Hotel. With his wealth of knowledge and experience, as well as his passion for pleasing the customers, Sven will be a wonderful asset to the team in Jersey'.

Sven has settled into island life well and particularly loves the stunning beaches and views over to Elizabeth Castle from the hotel. He is passionate about football and looks forward to supporting his beloved Dutch national team during the Euro 2012 tournament this summer.



Asia's best brand uses Jersey creative

Matt Crane, Partner and Creative Strategy Director at MalletCrane, based in Jersey, was the lead creative consultant behind this two-year, top-to-tail financial branding project to launch Emirates NBD, following a merger of Emirates Bank and National Bank of Dubai. Following the launch, Emirates NBD was voted number one banking brand in the Middle East by The Banker magazine in 2010, and in the space of two short years is now the largest financial services provider in the UAE - worth an estimated \$1.2 billion and has just won Asia's Best Brand at the latest CMO Asia Awards for Excellence in Branding and Marketing. Matt Crane said 'This project was a fantastic challenge. We were involved in all aspects of the brand development, from creating the new identity to the subsequent roll-out and brand launch campaign. I'm so pleased that a brand creatively developed in Jersey has helped play a part in winning this award, and absolutely delighted that Emirates NBD has been recognised in this way.'



Head of CICRA to step down

Chief Executive of the Channel Islands Competition and Regulatory Authorities, John Curran, has announced he will be stepping down from his position. John Curran, who heads up both the Office of Utility Regulation in Guernsey and the Jersey Competition Regulatory Authority has been working in regulation in the islands for nine years. Mr Curran's contract with the States of Guernsey expires in January 2013 and he believes the time is right to appoint someone else to the role. 'I have been working in regulation for nine years in the Channel Islands. In that time we have achieved a significant amount for consumers and I think the benefits of the two islands working closer together will allow us to do even more for consumers. I have been very fortunate to work with an exceptionally capable team across the two islands and I have every confidence that the progress we have made in protecting consumers and promoting competition will continue'.

Coining it

Rare stamp and prestige collectibles company, The Stanley Gibbons Group plc, has expanded its offering of premium stamps and signatures to include rare coins and medals; combining these alternative assets to offer a 'Collectibles Growth Plan' for investors seeking security through diversification.

'Due to the development of the rare stamp and rare coin markets over decades as both trophy collectibles and stable investment vehicles, the track record of these tangible asset classes is unparalleled in terms of their stability and steady growth' said Investment Director, Keith Heddle.

Price data for the rare stamp market has been published by the Group since 1880, providing a transparency unrivalled by other alternative asset classes. This data has been available to investors on Bloomberg Professional service since 2008 and has shown steady, unrelenting growth. The Group aims to publish further indices this year to aid investors.



Potter around

A ceramic artist who takes her inspiration from the island's coastal landscape has transformed a town shop into a working studio gallery to showcase local talent. Jane James, who moved to the island from her home county Essex, in 2007, specialises in unique hand-made coastal ceramics that capture the charm and character of sea. What began as a hobby quickly became a successful 'kitchen business' run from her home in St Clement and selling at markets and through local craft outlets. Her work is also on sale in the other islands, the UK and Nevis, in West Indies.

This Genuine Jersey member has now branched out and opened a working studio gallery on the corner of Burrard Street and Rue du Funchal. She currently employs three local staff and hopes to take on more. Jane said with the closure of the Glaze Craze part of the Jersey Pottery in Gorey leaving a gap in the market, and finding herself in a position to be able to open a public studio, when the shop became available to rent she decided to take the plunge. 'I want to create an atmosphere that is inspiring and where local artists and Genuine Jersey members can sell their work,' she said. 'I also want it to be a place where all budding artists can have a go at painting their own ceramics.'



movers&shakers



Ian Cornish connects with CWC

Ian Cornish MEng has joined Cable & Wireless Communications (CWC) as a Pre-Sales Network Consultant. In his new role, Ian will provide expert advice to CWC's global connectivity clients across the Channel Islands and Isle of Man.

For nearly a decade, since completing his master degree in engineering, specialising in avionics, Ian has worked as a technical consultant for a number of companies, including global consulting firm, Accenture. In 2009, he started his own consulting company providing business and technology consulting services to a variety of clients.

"Ian's appointment is fantastic news for CWC and our clients. We will all benefit from his exceptional expertise, gained from working as a technical consultant with companies in a number of sectors, including finance and telecoms," said Graham Hughes, Chief Executive of Cable and Wireless Jersey.



Grand Jersey Chef is cream of the crop

Richard Allen, executive head chef at Grand Jersey's Michelin starred restaurant, Tassili, has been included in the prestigious Debrett's People of Today list.

Debrett's People of Today is the definitive guide to Britain's meritocracy, featuring biographical entries of the UK's most influential and successful people. It recognises the achievements of over 25,000 people drawn from every sector of society, including around 300 new entrants each year. 'This year, Richard Allen came to our attention after Tassili at Grand Jersey was awarded its first Michelin star. His achievements as the executive head chef at this restaurant clearly place him among the best chefs in the UK, and therefore his place in Debrett's People of Today 2013 is well deserved,' said Laura Winter, editor of Debrett's People of Today.



Local architects build on success

Architecture Barnes Collie Fischer (aBCF) is delighted to announce the appointment of Dale Fischer as a director of the 20-year old local business.

Dale Fischer joins founding directors Jeremy Barnes and Harris Collie at the helm of a practice that first opened its doors over 20 years ago and has an impressive portfolio of private and public work in the island, as well as some influential London-based clients.

Jeremy Barnes and Harris Collie said: 'We are delighted to welcome Dale into his new role as a director at aBCF and see his appointment as the beginning of an exciting new era for the business. We are extremely proud of everything we have achieved to date and see the company gaining even more momentum under its augmented management team.'



Cherish strengthens the team at Delta

Cherish Chapman becomes the latest recruit to join the Delta Production Services team, taking up the newly created position as Hire Desk Coordinator as the Jersey based company continues to develop and grow its pan island and UK business. Simon Gasston, Managing Director of Delta Production Services said "We're delighted that Cherish has joined the team here at Delta. Her CV clearly demonstrates her customer focused attitude and this combined with her attention to detail and keen work ethic make her the perfect fit for the position."



Atlantic Welcomes New Hotel Manager

The Atlantic Hotel is delighted to welcome new Hotel Manager, Elizabeth Ballinger, to join its award-winning team. Elizabeth began her career in her home town of Bath at The Bath Spa Hotel before moving on to the prestigious Royal Crescent Hotel where she rose to the position of Deputy General Manager.

Atlantic Hotel Owner and Managing Director Patrick Burke said, 'Elizabeth has worked at a number of highly regarded establishments and brings with her a wealth of knowledge and experience that will be invaluable in her new role.'



New Peake for Deutsche Bank

Deutsche Bank International is bolstering its risk team with the appointment of Jonathan Peake to the position of Head of Operational Risk Management for Private Wealth Management in the Channel Islands and Cayman Islands. A keen sportsman in his spare time, with a London Marathon run time of less than three hours under his belt, Jonathan will be managing all aspects of risk monitoring and reporting for Deutsche Bank's Private Wealth Management businesses across the Channel Islands and Cayman Islands.



Island hotelier on International Board of Small Luxury Hotels of the World

Patrick Burke, Owner and Managing Director of The Atlantic Hotel, rejoined the International Board of Small Luxury Hotels of the World (SLH) at the March board meeting held recently in London. Patrick was elected for a three year term by industry associates and peers in the Europe, Middle East and Africa region in a closely contested election.

An exclusive collection of the very best independent hotels around the world, SLH features over 500 award winning properties in more than 70 countries. Commenting on the appointment Patrick Burke said; 'I consider it a great honour to represent the members of SLH. As the consortium continues to grow, I feel strongly that it is important to maintain good lines of communication within the SLH family. My particular focus continues to be on working to ensure that the strict quality standards of SLH are adhered to.'



New arrival bolsters CICRA

The Channel Islands Competition and Regulatory Authorities (CICRA) are pleased to announce the appointment of Peter Neville as a non-executive director. He will initially formally join the board of the Jersey Competition Regulation Authority (JCRA). This board is currently acting as a 'shadow board' for Guernsey's Office of Utility Regulation (OUR) and it is planned that when the OUR adopts a board structure later this summer the two regulators will share the same board.

Mr Neville is the former director general of the Guernsey Financial Services Commission having headed the financial watchdog for over eight years. He is currently chairman of Kleinwort Benson in Guernsey.



More award nominations for Liquid PR

Following her recent success at the Wessex and Channel Islands PRide Awards, where she won the Outstanding Young Communicator category, Liquid PR Director Lisa Gutscher, has been shortlisted for the national Chartered Institute of Public Relations (CIPR) Excellence Award and is one of only six finalists.

Liquid managing director, Jason MacKenzie, said to be shortlisted for this national award is a fantastic achievement. 'To be recognised in this way by the PR profession's Chartered body is an honour. The Outstanding Young Communicator category recognises the achievements, performance and excellent work of young PR professionals who make a valuable contribution to the organisations and companies they work for and the clients they represent' he said.



Appleby adds Daniel McKeon to the team

Appleby, the world's largest provider of offshore legal, fiduciary and administration services, is pleased to announce a senior appointment within Appleby Trust (Jersey) Limited. Daniel McKeon has joined as Client Director of Corporate & Funds, an area Appleby has seen significant in over the last 18 months. In this role, Daniel will lead a team in the establishment and administration of offshore corporate and fund structures.

Farah Ballands, Appleby Partner and Group Head of Fiduciary and Administration Services commented: "On behalf of the firm, I am delighted to welcome Daniel to Appleby. He has a wealth of experience and is a significant addition to our strong fiduciary and administration group. Dan has already made a positive impact and will help enhance our offering to clients."

Fresh new role at Waitrose

Waitrose has appointed Gary Grace as buying adviser of fresh produce in the Channel Islands. Mr Grace will be working across Guernsey and Jersey, supporting the local branches and island producers.

Mr Grace will bring with him 27 years' experience of working in retail and buying produce for Waitrose in the UK. Most recently he worked within the supermarket's meat, fish and poultry departments.

Working closely with local producers of meat, poultry, fish, dairy and vegetables to help grow their businesses, Gary Grace will look at a whole range of opportunities, including making the most of seasonal flushes of produce.

Gary said: 'I'm thrilled to be taking on this new role and to be working even more closely with our five branches across Guernsey and Jersey. The Channel Islands are renowned for yielding high quality produce and I'm looking forward to developing successful long-standing relationships with a vast array of local traders.'

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Our corporate client is seeking to recruit an experienced administrator to provide administration of EBT's, Pensions, Trust and Companies. If you have previous experience in Trust and Company or EBT administration and are ICSA qualified contact us today.

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Senior Trust Administrator – Private Clients

A vacancy has become available for a Senior Trust Administrator with one of our most respected clients. This new and privately owned trust company requires a senior administrator to carry out day to day administration on a portfolio of trusts and companies. The ideal applicant must be able to hit the ground running and hold or be studying towards a relevant professional qualification.



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Compliance Assistant | Ref: 30386

Responsibilities include reviewing new business take-on forms, client due diligence profiles, risk assessments, client identification documents. Experience in Trust/Company compliance environment or funds compliance environment will also be useful. AML and CDD knowledge is desired.

Fund Accountant | Ref: 30194

Expected to perform client financial reporting and accounts preparation within deadlines, private equity fund administration, liaise with clients, business planning. ACA qualification, two years PQE, preparing statements for Private Equity under IFRS and UK GAAP

Head of Employee Benefits, SPV and Pension Administration | Ref: 30521

The Head of EBT's will develop, maintain and enhance corporate client relationships and deliver a quality administration service to clients. A minimum of five years managing a team providing trust and company administration services is required.

Treasury Officer/Banking Specialist Ref: 30505

Within this expanding organisation the Treasury Officer/Banking specialist will have a trading background and will respond to complex banking queries from other areas of the business and manage the daily group payments amongst other duties.

Senior Corporate Administrator | Ref: 30498

This Trust Company has a vacancy for an individual with good corporate experience.

Administration of a fund would be ideal, however, those with experience in administering a varied worldwide corporate portfolio would equally be of interest.



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Banking Specialist

Do you wish to join a vibrant dynamic non fiduciary organisation? If so our client is looking for a Banking Specialist who will be a senior member of the banking team, supporting the treasurer in facilitating day to day banking requirements within the group.

Compliance Officer

Our client is seeking a Compliance Officer for a new role which has been created in their Compliance department within their Jersey Office. The ideal candidate will be good at managing upstream risk and willing to undertake monitoring and other core compliance activities.

This full time and permanent position offers a competitive salary and benefits package.

Senior Project Manager

Do you have 5 years project experience, either in a change management or operations role within the funds or financial industry? If so our client is seeking a professional to drive through strategic and tactical change to agreed plans.

Senior Trust Officers

Senior Trust Officers required to fill a number of vacant positions with leading island Trust Companies. Desired candidates should be qualified or studying towards a professional qualification.



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SPORTSPERSON OF THE MONTH

Grace Hoy [Dancer]



Age: 23

When did you start dancing?

When I was 2 ½

What is your favourite type of dancing?
Ballet

Not many people know...
that I once danced for Mika dressed as a cow in pointe shoes!

Favourite dancing moment?
Relaxing in my dressing room and being given 5 minutes warning that I was needed on stage at the Royal Opera House during a performance of the Royal Ballet's Romeo and Juliet. A dancer had suffered an injury and although I did not know her part I was thrown on stage anyway! A favourite, but stressful moment!

Favourite dance moves?
Anything vaguely involving a high kick.

Pet hate?

Pointe shoes that give me blisters!

Guilty Pleasure:

BBC Three's 'Don't Tell the Bride'.

Secret to being good at dancing:

To always enjoy yourself when you are dancing. If you aren't, the audience won't enjoy watching you either!

What's your favourite dancing phrase?

It has to be the classic; 'Good toes, naughty toes!'



How can people get into dance in Jersey?

There are lots of fantastic dance schools for both children and adults in Jersey, catering for a wide variety of dance styles. I offer classes for children and adults in ballet, jazz, dance fitness and Pilates at a variety of locations across the island.

Upcoming Performances: I will be dancing a classical ballet solo for Strictly Come Dancing's 'The Anton and Erin Show', coming to Fort Regent on 13th May.

How are you preparing for it? Cross training ballet with yoga and Pilates to improve my strength and flexibility, and having lots of fun designing my costume!

Want to know more about how to get into dancing in Jersey? Find more information on dance and how to contact Grace via her website www.dancefusionjersey.com



Medals and pedals

For the second year running the Moore Jersey Cycling Association Youth Academy (JCAYA) took a team to the British Schools Cycling Association's MTB National Championships which had over 120 entries. The team improved their overall performance on last year and came back with 4 medals which included one first; two second and a third in the National Championship classes. The medal winners were:- Ollie Lowthorpe who won the U15 boys with Michael Milner 3rd; Emma McGinley was 2nd in the U13 Girls and Malo Mon Petit Le Brun was 2nd in the U11 boys.

The Moore JCA Youth Academy plan to enter and support teams of riders in two other BSCA National championship - Hill Climb and Track race (23rd and 24th June) and British Cycling South Region and National Mountain Bike Championships (13th May and 22nd July).



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Ever fancied conducting business meetings whilst working out? "Oh you've just caught me working during a two hour run"....

Life Fitness are a leader in fitness machines worldwide, and are constantly developing innovative equipment. The most recent addition to their product range is their cardio equipment featuring the new Interactive Track Console engineered with features which will encourage everyone to reach their goals, regardless of their fitness level.

The sleekly designed Track console adds the best in entertainment and motivation to your workouts, helping you get the most from your machine, leading to better results quicker; which is the aim of the game with summer just around the corner!

One of the best features of this new console is the iPod/iPhone docking station which allows you to easily skip tracks and change the volume whilst you work out; and we love the idea that if you are one of those high-energy pow-pow entrepreneurs you can "do business" during your workouts.

This gadget also links to a Virtual Trainer Website where you can load unlimited custom programs and transfer your workout results between the website and console via the USB port or the free app available for your iPhone or iPod Touch. It's also great that you can have up to four customised user profiles for quicker set-up, individual workout statistics and save three custom workouts per person; so if you're sharing the machine with others you can still have a bespoke workout.



Life Fitness Equipment is available from The Fitness Agency at Good Health, Harbour Reach.



Sports Guinea Pig

This month we sent our intrepid writer to try out a machine pilates with Mirna Thomas at Be Pilates in the Lido Medical Centre.

I had always assumed that Pilates was a gentle version of yoga - and this viewpoint could not have been proven more wrong. Having battled with the St Helier traffic for a good thirty minutes I was looking forward to a bit of a lie down, preferably with some incense burning and some chime-y music in the background. However, it was clear from the beginning that this was not to be the case. I was ushered into a well-lit airy space and faced with three contraptions which I would have readily believed to be instruments of torture.

Again, a misapprehension. These machines were no instruments of torture - quite the opposite - and Mirna, my instructor, told me that they were called the bed, the chair and the barrel. Before I had registered what was happening, I was using these three structures to stretch into all sorts of unexpected positions. I was upside down, then horizontal, then upside down again; all the while working my muscles in ways they had never been used before. The hardest thing is probably remembering to focus on your core at all times as this is key to a successful Pilates session, but nevertheless it was amazing to see my own body manage to achieve so much.

Exercise has never been high up on my to-do list, but I was truly amazed by how much I enjoyed Pilates. Mirna was so supportive (both physically and mentally) and at every stage explained exactly what we were trying to do and tailoring each exercise to my body's particular quirks. It's not like one of those classes where you leap about and get sweaty, but you really do work your entire body in an efficient and effective manner. I ended up feeling revived and a good couple of inches taller, and I'll definitely be heading back.

Mirna Thomas Owner of BePilates on why Pilates is so important to her...

'I first tried Pilates when I was living in California in 1998. At the time I had a personal trainer who started mixing weight training and Pilates together when she realised that my core was weak and from that moment I became hooked. I could feel the benefits straight away. As a physiotherapist my knowledge in movement made me really intrigued about how this type of exercise could be so effective. For me, my core strength improved dramatically, and as a result of that so did my posture, my muscle tone and the whole look of my body. When I moved back to Brazil in 2001 I had an opportunity to start studying Pilates and became a certified instructor. It quickly became a passion and is now something I cannot live without. My aim now is to help as many people as possible to get their core stronger to ensure they lead healthier and better lives.'



Visit BePilates.co.uk for more information.

HARDWARE

Discover the new iPad at iQ.

It's brilliant. In every sense of the word.

The new iPad features the stunning Retina display, the A5X chip with quad-core graphics, a 5-megapixel iSight camera and incredibly fast network connections. So you can do even more than you ever imagined.



iQ, your local Apple experts.





>> evolution

It's a not particularly sunny day in April, I've got my sunglasses on and am driving a convertible Mini, a roadster (that's with just two seats for the motoring heathens amongst you), and it's surprisingly nice.

Being the first of the new generation of Minis to be built on a '3 box' chassis, much like the Minis of old from way back when Minis were just that, girls' hair doubled up as a device for keeping honey-producing insects and skirts were worn short, I was concerned that the nothing short of excellent handling of the hatchback version could have been compromised. Fortunately, within minutes I'd managed to calm down, tuck my emergency paper bag back into my pocket and enjoy the

ride. The precisely stiff and yet comfortable ride, no less.

If you fancy a spot of touring, have a disdain for backseat drivers, only keep small pets that would happily sit snugly in the area fore of those chrome roll-hoops or are planning to kidnap someone of considerable size but not look suspicious then the brand new Mini Roadster is definitely for you. The boot is voluminous thanks to the absence of rear seats and the miniscule hood.

Outside, the roadster has been graced with some more aggressive styling cues such as chrome and black sill vents and retains the signature bonnet scoop of the previous generation Mini Cooper S, whilst inside the perfect balance of chrome bezels, glossy features and tactile leather coverings is retained, as are a host of styling so that you can put your own touch onto your new car from before day one. It's a Mini after all, what did you expect? Unique to the Mini Roadster and Coupé is the first ever 'active' boot spoiler on any marque under the BMW Group umbrella which can be raised at the rock of a chrome-dipped switch or automatically at around 50mph

as the name would suggest. Not that I had the opportunity to test this automation out, Mr Officer sir. Not even once. The electronically assisted roof is a breeze to operate; just unclip, then let your finger take the strain as you press the button. No heaving, twisting or tugging required when you're away from the warmest place in the British Isles*.

The digital speedometer readout inside the tachometer as ever provides no excuses for not seeing the gargantuan and oh so retro hark back to Sir Alec's original dashboard design. A speed of 149mph is attainable in John Cooper Works trim, the highest top





speed of any Mini model to date. Stick that in your twin, chrome exhaust pipes and smoke it!

Speaking of which, when you do get around to smoking it, don't be alarmed at the occasional pops and bangs from the exhaust, which are just excellent in the absence of the aural delight that was the supercharger whine of the previous generation Mini - I wouldn't be surprised if a few owners put into practise their likely long forgotten three-point turning

technique to head back to the dealership upon hearing these noises but it's okay, it's supposed to do that. I tested one fitted with an automatic transmission featuring a paddleshift option which worked well, although amongst a host of other manufacturers of far more costly machinery I'm confused as to how there seems to be a struggle to get the operation of these systems 'right'. Pull the right paddle to shift up through the gearbox and the left to shift down. Surely it's not just me that sees this as logical?

Porsche have seen the error of their ways in recent years, so quite why you have to push the paddles with your thumbs to shift down in the Mini is beyond me. Having said that, you soon become accustomed to this and at least you can rest safe in the knowledge that you haven't just spent a few hundred thousand pounds on a Lamborghini Gallardo only to realise that the paddles don't move with the steering wheel. Shame on them.

The turbocharged powerplant is as smooth as you'd expect with no noticeable lag and a great dollop of torque right where you need it with plenty of oomph for overtaking and the ride is precise and stiff, without being uncomfortable meaning it'll be matched to both short hops to the shops and Channel hopping journeys alike.

The contemporary Mini range is growing rapidly in size and diversity with six going on seven available bodystyles and they're also growing on me. I scoffed at the Clubman when it was released but my opinions have turned 180 degrees, so if like me you're not convinced at first when it comes to the Roadster I'd say wait a while and see how your perceptions change. Over a quarter of a million Mini owners per year since 2001 can't be wrong, surely?

*According to a recent television advertisement.



The Mini Roadster is available at Jacksons, starting at £16,821.40 on the road
Contact Ross Sawyer at Jacksons St Peter on 497777 to book a test drive

Gallery gadgets

Go on, eat them all up - you know you want to... Nom nom!

Pancake party

No, not the thin, cupboard essentials eliminating type often enjoyed on Shrove Tuesday, but the thick, fluffy American take on pancakes that are often drowned in maple syrup, knobs of butter, cream, peanut butter - you know the drill, anything that is almost guaranteed to slash the productivity of your arteries in the lick of a spoon, and this contraption from US (where else?!) manufacturer ChefStack plops them out in a mere 45 seconds at a rate of 200 per hour.

If you're planning a competitive eating contest in the near future then one of these is surely a pre-requisite but allow a couple of weeks for delivery from the other side of the pond and a few spare pennies to cover the whopping, yet almost entirely justifiable \$3,500 price tag.

www.chefstack.com



Dieting specs

Believe it or not, and I've a feeling that like me you'll be inclined to sway toward the 'not' end of the spectrum, scientists in Japan have developed special specs (not the ones pictured, incidentally) that magnify your food but not your hands in

an effort to fool your brain into thinking you've actually eaten more than in reality than you have. Tests have backed this up, although I can't help but think that those taking part probably had a genetic headstart on us Westerners.



Here comes the science part

If you've shaved your head and purchased a pair of novelty glasses recently this piece of kit might not look out of place in your kitchen.

It's a Heidolph VV Micro Rotary Evaporator and can be re-appropriated to distill flavours from any foodstuff imaginable, allowing you to add flavour to dishes without altering the texture or look of the other ingredients.

It's the kind of thing that you just *know* that Heston Blumenthal has one or two of, ticking over at The Fat Duck at all times. That mango and raspberry parfait? Think again - it's actually Beef Wellington.

Better than slicing bread...

Israeli designer Tal Zur has invented a clever device that takes the knife out of the bread-slicing equation. It's a ceramic and silicone device that you wrap around your loaf prior to baking, only to tug both ends (no, that's not a bizarre sexual act) which slices the bread up for you. They're called Hallah Handles and you don't have to be of Jewish faith to enjoy them or appreciate her ingenuity.

Too lazy to slice your own bread? Rather concentrate on stuffing your face? You need Hallah Handles.



Technogluttony in numbers...

206 Million computer products and 140 million phones are discarded in the US every year. Worldwide, annual electronic waste is **50 million tons**

70% of the heavy metals in U.S. landfills come from our outdated electronics and include toxins like lead and mercury. Only **15% to 20%** of our gadgets are recycled

Those pesky Deceptacons were no match for Ramòn and his souped-up mobility scooter... That'll teach them not to give way at zebra crossings.



**MOTORING
SNIPPET!**

Jersey Figaro Rally

Nissan Figaro owners from abroad are all set to descend upon our little isle between the 14th and 18th of May. If you're a fan of the marque or an owner yourself then why not get involved?

For further information on the rally and to get involved visit:
www.figarownersclub.co.uk



Do you smell burning? I think I left the oven on...

The Sky's The Limit

Quite literally, for now at least. If you're a glutton for adventure then space tourism seems a logical if not hugely realistic thing to have waiting to be crossed from your 'things to do before I die' list.

Whilst Sir Branson continues to prepare the Virgin Galactic Northstar for full-on space tourism departing from North Mexico you can take advantage of the next best thing: a trip to the stratosphere departing from Russia.

For 15,500€ (whilst stocks last) those crazy Russians will strap you into a MiG-29 Fulcrum Soviet fighter jet converted to seat an additional passenger, travel at twice the speed of sound pulling up to a gut-wrenching 7G over 45 minutes, culminating in a trip to the edge of space around 25km from Earth (over twice the flight ceiling height of a trans-atlantic passenger jet) where you'll be able to see the stars clearer than ever before, discover that the world really is a sphere (imagine; if only Chris Columbus would have discovered the USSR instead of the Americas - those Incas had nothing on the Soviets when it came to warm machines) and note the separation between our atmosphere and space. Just don't forget your sickbag and a change of trousers.

For a comparatively miniscule 600€ extra you can take home a DVD of your day's activities, and if you slip them a further 300€ (soon available on eBay as a novelty memento of an ancient currency experiment) they'll even embroider your name into your flight suit. A cutesy cherry on the cake of your ultimate adventure.

www.flymigsokol.com

BEST VALUE

Elan 35 2008

- 4 Berths in 2 Cabins
 - Twin Volvo D4 260hp
- Every optional extra fitted and representing excellent value for money.

£149,000



BEST FOR STARTER BOAT

Falcon 23

- 1990
- 4 Berths in Cabin and Saloon
- Volvo V6 250hp

Exceptional build quality with all the toys and functional cockpit layout of a much larger boat.

£9500



BEST FOR GOING TO FRANCE

Scorpion 8.1m Rib

- 2001
- Retubed in 2010
- Evinrude FICHT 250hp

With 6 Seats and a top speed of 45kt you and your mates can go to St Malo and back for lunch!

£20,000



BEST FOR WATER SKIING

Centurion Avalanche

- 2004
 - Seating Capacity 10
 - Mercruiser 350MPI 315hp
- Competition standard wakeboard boat. Stereo and lots of comfy seats make for fun in the sun.

£16,950



BEST FOR FISHING

Beneteau Ombrine 700

- 2002
- 2 Berths
- Volvo Penta 4.3GL

Fast fisher @28kts. Large open deck fitted with a reliable Volvo inboard and lots electronics inc GPS, Fishfinder, Radar & Cd Player

£19,000



BEST FOR LUXURY

Hardy 42

- 2003
- Sleeps Six in 3 Cabins
- Twin Yanmar 420hp Diesels

Hand built in England. This vessel is for the discerning customer to go anywhere any time in comfort.

£299,000



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Phone Home

HTC One X

The new HTC One X- Offering power and more possibilities. The outstanding HTC One X is available free from Airtel-Vodafone on selected mobile plans.

Its clean-cut design makes it the essential product for those who like their gadgets sleek and minimalistic yet robust and durable. Although the One X could be deemed a little large, with a scratch resistant 4.7 inch screen, it's also surprisingly lightweight, making it a very pocket-friendly device.

With a 8MP camera, it's perfect for capturing every moment, producing sharp images with the option to edit them easily. Featuring Dr Dre Beats Audio software and hardware, the smartphone speaker has a deep authentic sound, an excellent choice for music fanatics.

The HTC One X features the latest version of Android 4.0 Ice Cream Sandwich, making it one of the fastest smartphones on the market, improving web browsing and app usage. Thanks to all these fantastic features, It is rumoured to be the best Android smartphone around, so why not take a trip to Airtel-Vodafone for a closer look.



Sony Xperia S

The new Sony Xperia S - Where function and form perform. Now available free at Airtel-Vodafone on selected plans.

With a large 4.3 inch HD screen, the Sony Xperia S is the perfect size for movies, games and internet browsing. The 1.5GHz dual core processor also provides quick and easy internet usage without page errors or slow loading time, making it great for those on the move.

The built in 12-megapixel camera can be activated in less than a few seconds thanks to a customised fast shutter button, enabling its user to capture real time footage within a flash.

With a smooth curved back the Sony Xperia S sports an elegant finish, unique to many of its smart phone competitors. The model is also available in white, for those who prefer a more minimalistic look and feel.

The Sony Xperia S is fast and slick and has many features to challenge its android

alternatives and the excellent battery life will be a breath of fresh air for frustrated smartphone users.

With the gap between Apple and android closing, the Sony Xperia S is rumoured to be one of the best Android handsets out there, but don't just take our word for it, come into our store and try it for yourself.



Motorola Gleam +

Handset Only - £69.00. Free On Pink 24 Month from JT

Not to be confused with the older Motorola Gleam, this is the Gleam+ and at first glance you could be forgiven for mistaking it for Guy-Manuel of Daft Punk fame's stage face.

It sports a good sized keypad for ease of use and a stated 417 hour battery life, which is nothing short of staggering when compared to the smartphones that almost saturate the handset market these days. With almost nothing that could be classed as superfluous on-board, this phone is ideal for those of you who don't feel the need to be constantly updated and inundated with celebrity gossip on Twitter, photos of your friend's dog/child/cat doing something on Flickr or who has just broken up with who on Facebook. Simple, functional and easy to use. A telecommunicative breath of fresh air.

The Multimedia Mobile

Videos, music, photos, every day we experience media in a multitude of ways with new and exciting clips being sent to us through a variety of social media platforms. As your friends and contacts share their experiences and the things they find interesting, you need a phone that can cope with the huge amount of media that is sent its way.

The Sony Xperia U is that phone. Built with the hugely popular Android operating system, it is designed to be the media player you need. The 3.5" Reality Display powered by Sony's famous Mobile Bravia engine, plays videos with incredible resolution and gives your photos, taken with the 5 megapixel camera, the high quality reproduction they deserve. The camera doesn't just take high resolution pictures, it does so quickly as it switches from sleep mode to taking the photo in less than a second, so you don't have to miss a moment.

As for music, you can plug the Xperia U into speakers and let the xLOUD loudness enhancement do justice to your favourite tracks or if you're watching a movie, just plug in the headphones and let surround sound take over.

The Xperia U is a phone for mobile living, you can download tracks via the pre-loaded Music Unlimited app from the Sony Entertainment Network and enjoy the changing colours on the base of the phone as it synchronises with the shades of sound you're listening to.

The 1Ghz dual-core processor means that the Xperia U is never short of processing power to run your favourite apps, stream your videos or play your music. **Just pop into the Sure store to pick one up for free on the £25 per month Smart200 price plan.**





HTC One V

Retail £254. Free – Green 24 Month from JT

HTC's One V features a lightweight unibody aluminium body, weighing in at an almost featherlight 115g. With a 3.7 inch screen it's not too big, not too small, but just right. Goldilocks would love it. The contemporary industry standard 5MP camera with LED flash is present, also featuring an f/2.0 lens for great low light performance when you need it on nights out.

A great compromise between the very high end versions of the new HTC One series and the entry-level handsets, the screen can apparently be adjusted to be almost insanely bright whilst at the same time not over-saturating the colours. It's the perfect choice for anybody looking to jump into the world of smartphones.

Samsung Galaxy Note

Available free on selected plans from Airtel-Vodafone.

The hybrid between a tablet and a Smartphone.

If you want a tablet and a Smartphone but can't decide which one to go for, the Galaxy note is the perfect choice for you!

It's safe to say the Galaxy note is one of a kind, with the screen size measuring up at a whopping 5.3 inches, it's more like a mini tablet. Although this product is somewhat larger than conventional Android phones, it's also surprisingly thin, making it very user friendly and popular with those fashion forward.

With a HD 8- megapixel camera, this product comes complete with gadgets such as panorama shot, smile shot and the multi input advanced smart pen makes photo editing fun and easy. The super AMOLED display is great for use outdoors as it produces up to 80% less reflected light making it a good choice for happy snappers.

Running on Android 2.3 gingerbre Note has an integrated TouchWiz interface supporting Facebook and Twitter apps that are simply incorporated into the contact and messaging system making this hy popular with social media buffs.

Not only does the phone have a dual-core 1.4Ghz processor, it comes fitted with tones of memo: space. There's the choice of 16GE or 32GB and if your music and photo collection is expanding even more then you can insert an extra 32GB of memory into the microSD card slot. So, what are you waiting for? Pop into the store and try it out for yourself.



Beyond Computers Gadget of the month



A tablet that is child's play to use

Arnova's ChildPad is a low cost, Android-based 7" touchscreen Internet Tablet aimed directly at children, via their parents, who presumably control the purse strings when it comes to things like this.

With a 1GHz processor, 1GB RAM and running Android 4.0 Ice Cream Sandwich operating system, it packs a specification that would be at home in many more expensive tablets currently available.

As it has been created specifically for children, it has parental controls and safe web browsing thanks to Editions Profil's "Mobile Parental Filter" which should come as a relief to all parents out there considering one of these for their litt'uns.

Bright, robust and with a child-friendly interface as well as access to the AppsLib Kids App Store, it provides access to over 10,000 apps including Games, Multimedia, Books and Comics, and Sports. Think of it as a powerful, low-cost learning tool.

Arnova Childpad
£84.99



Jersey Electricity Powerhouse : 505460
Don Street : 510010



Bounce!

Introducing, The Jersey Bounce! Jersey's jazziest, swingiest and most upbeat band of performers, led by Mark Willmet. The Jersey Bounce has a line up of musicians who together amass years and years of musical of experience. Their sound is reminiscent of The Rat Pack, and their performances are so energetic, so fun that audiences have been known to fling knickers - that's how good they are. So, we caught up with Marky Mark Willmet and his gaggle of performers and this is what they had to say...

Who are The Jersey Bounce?

The freshest band in town!

Growing up, who or what inspired you musically?

I fell in love with big band era and swing music at a very early age and have been playing ever since. Francis Albert Sinatra was the Don and would give anyone dead or alive a masterclass in class articulation and delivery of a song... He was unique. In recent years I take my hat off to Michael Bublé who has reinvented this genre of music and taken it to a whole new level, to a broader, worldwide audience of this era.

Which new artists have caught your eye recently?

Bruno Mars caught my eye, (no not in that way!) when he sung 'Runaway Baby' with his full band last year on the X Factor. OMG! For those who you who didn't see it... You Tube it - you won't be disappointed!

If you had to compare your music to anyone, who would it be?

I don't do comparisons, I like to think we're different from the pack though and take inspiration from the likes of Frank Sinatra - we bring a feel and an energy not dissimilar to his, but with our own twist and stamp.

What are your thoughts on the local music scene?

I think the music scene in Jersey is in a really healthy place, there's plenty of variety and most of it is of a really good standard. Of course the Warrens have helped the local scene enormously in recent years with Jersey Live. They have done an incredible job and helped to put Jersey on the map and give something for local acts to aspire to and want to perform at. Local acts are often crossing the water and making a decent name for themselves and I think Ryan Morrison at BBC Introducing Jersey is a great champion of local sounds...

Where is your favourite place to play in Jersey, or where would it be if you've yet to play there?

I always love playing at the Opera House, it's a stunning venue. My only niggle is that in order for local acts to showcase their talent to the Jersey public, they have to pay a huge fee to the Opera House in order to be able to perform there, it's a shame - as a local venue, more local performers should be encouraged to play there as opposed to the other way around.

If you could play alongside anyone, alive or dead, who would that be?

If I could, I would jump in a time machine and go back to the 1960s, to the Sands Hotel, Las Vegas, then join the Legends, 'The Rat Pack' on stage. Wow! Now that would be something! I'd love to join them in the bar after too!

Who is on your most played list on your iPod?

My favourite track at the moment is 'Spiderman' - junk remix - by Michael Bublé. It's amazing!

Who would you most like to see at Jersey Live?

MB and BM... Michael Bublé and Bruno Mars.

Where and when can the Jersey public catch you playing?

You might have just seen us at the Decadence night on 28th April at the Grand, but if you didn't then our next public gig is for The Jubilee Celebrations at the St John's street party on Sunday 3rd June. Most of our bookings so far are private ones.

All their forthcoming gigs can be found on

www.markwillmet.com

Coming Soon...

MUSE

Jersey Museum

Starting this June

Music & Film

First Thursday of the Month - Music
Live music infused with the arts at Jersey Museum and Merchant House Brasserie courtyard from 5pm (music from 6pm). Open to all, members get VIP free access, privileges and back stage performances.

Third Thursday of the Month - Film Sponsored by Lloyds TSB
Members only with limited seating, so reserve early. This exclusive film club showcases a series of critically-acclaimed masterpieces in Jersey Museum's private cinema. Kindly programmed by Fortress Island Films and sponsored by Lloyds TSB.

MUSE is best for MEMBERS!
Get VIP and backstage access to all Muse and Jersey Heritage events, exhibitions and historical sites when you become a Jersey Heritage member, now available from just 85p a month for students or £2.95 a month for adults.*

www.facebook.com/JerseyMuse @loveheritage www.jerseyheritage.org

*Student Monthly Direct Debit. Adult Monthly Membership £2.95, Senior Monthly Membership £1.70 and Family Monthly Membership £4.60. Minimum 12 month contract.

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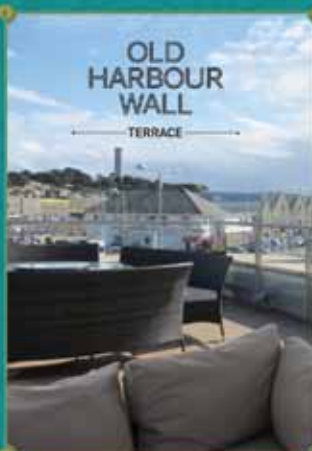
As the Jersey sun begins to linger for longer, Libertys gets ready to launch its first sumptuous summer season! Whether you're looking for an events location, party venue or something special for the weekend, look no further than the Libertys collection..



✦ 'A ROOM WITH A VIEW'



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L I B E R T Y S

The short list: May's nightlife

words | Chris Bell

Saturday 26th May

Amplify Jersey presents Get Cape. Wear Cape.

One of the UK's finest folk troubadours of the 21st Century, GCWCF aka Sam Duckworth returns to Jersey this month to perform as part of a nationwide tour promoting his new album Maps. Six years on from his debut album, Duckworth's career has taken him around the world, collaborating with many an illustrious artist (amongst them Baba Maal, Flea and Billy Bragg), and his new material is amongst his edgiest and best yet. We caught up with Mr Wear Cape Fly for a natter ahead of the show.



This'll be your second time playing for a Jersey audience (after Jersey Live 2006) - what are your memories of the last visit?

We have been fortunate enough to play many great festivals over the history of this band, but Jersey Live has to rank up there with the very best. My experience of Jersey music fans is that they are passionate and lively. Fingers crossed we can recreate some of that energy when we come over in May. We've all gotten a little older since then, so we best prove it to ourselves that we still have the energy in us! We're really pleased to get invited over again.

You have a new album out due out this month - how has your sound progressed, and how have your influences changed over the years?

I have no idea how my sound has progressed to be honest. I'm a little to close to it. It's certainly a more electric guitar-driven sound than on previous records. I think there must have been some frustration I needed to get out and the electric guitar is usually my weapon of choice for this. I'm thankful to be making music and be influenced and inspired daily. I'm glad that people have stuck by me through the twists and turns this has brought.

You've been involved in some high profile demonstrations for various causes, as well as taking part in numerous charitable projects. What do you say to those that say politics and musicians shouldn't mix?

Politics is everywhere we turn, sometimes it's called economics, other times it's called being skint, but either way it's inescapable. I'm not a politician and am glad to have people putting me right or

challenging me daily. I've had a great opportunity to learn and to meet inspiring people who believe in social change. If a song could change the world, then maybe mixing pop and politics would be far more worrying, however music is about honesty and heart. Political songs have inspired me to believe in myself and others. Why's that such a bad thing?

What are your long term plans? Do you anticipate yourself sticking with GCWCF for the rest of your days, or do you have any intention of moving in a totally different direction?

One of the joys of making music is the uncertainty. It's also one of its major curses. The ability to learn and to make different types of music is always something that has excited me, so there will no doubt be tangents and experiments along the way. I really like the idea of producing for other people, working with Jason Perry on this album, showed me how much fun being a producer could be. I flirt with the idea of hanging up the cape, but on each dalliance, I talk myself out of it. GCWCF is huge part of who I was, who I am and ultimately who I'm going to be. The albums tell a big story of my adult life and I would not want to step away from that without a fight.

What are you most looking forward to this year?

I broke my guitar filled with sand that I bought in Jersey last time, so hopefully finding a good souvenir shop and putting a Jersey sand guitar back on the mantle along with my five-a-side football trophies and wrestling figures.

**Havana Nightclub, 7.30pm - late
Tickets £15 from White Label Records
SUPPORT FROM LLOYD YATES BAND + BRAVE YESTERDAY + RICK JONES**

Sunday May 6th

Theology presents Porter Robinson / Zane Lowe

Jersey Live 2011 Dance Arena headliner and Radio One tastemaker Zane Lowe returns to the island for this huge double headline Bank Holiday event. Expect a whirlwind of breaks, d&b, hip hop and rock from Zane, and electro-house and dubstep aplenty from the precocious young talent, LA's Porter Robinson, tipped by many as 'the new Skrillex'.

**THE WATERSPLASH, 9.30PM - 2AM | TICKETS £17.50 FROM WHITE LABEL RECORDS
SUPPORT FROM WARREN LE SUEUR + FUZZBOX INC + BRAVE YESTERDAY**

Saturday May 12th

Revolution Records presents English Frank

After their recent packed show headlined by Blizzard, Revolution Records return with a line up headlined by super-talented wordsmith English Frank, hailed in these very pages by MOBO-winner Akala last month as one of the UK's finest MCs. He's turning heads left, right and centre currently, so definitely one to watch.

**HAVANA NIGHTCLUB, 7PM - 2AM | TICKETS £6 FROM WHITE LABEL RECORDS
SUPPORT FROM CAMERON UG JOHNSON + TEEKO + ANY GIVEN SUNDAY**

Saturday May 19th

Phonetic Freefall & Rocksteady present Joe Driscoll / Saytek (Fabric)

Two of Jersey's finest promoters team up for a double headline show across two floors. On the middle floor, multi-instrumentalist loop-pedal wizard Joe Driscoll, a man about whom Cee-Lo Green says 'Gangsta's got an iron lung!' and on the ground floor, Saytek with an improvised hardware live set - harking back to the original Detroit and Chicago house and techno sounds. One of the most adventurous line-ups of the year, and potentially one of the most rewarding.

**THE LIVE LOUNGE, 10PM - 2AM | TICKETS £6 FROM WHITE LABEL RECORDS
SUPPORT FROM HIP HOPERATION + BEAU & JAMES + BEN NEWMAN**

The cocktail column...



Castaway

White rum, Galliano, passion fruit liqueur, orange juice, pineapple juice, sweet and sour and grenadine



Yoda

Mango, passion fruit, sweet and sour, and blue curacao



Passionista
Vanilla, passion fruit, pineapple and sugar free



Blue Peach Long Island
Vodka, peach liqueur, rum, passion fruit, curacao, sweet and sour and grenadine



Mango Cosmo
Absolut Citron, mango, curacao, sweet and sour

THE ROYAL YACHT
HOTEL AND RESTAURANT



get ready to take *Libertys* this summer

As the Jersey sun begins to linger for longer, Libertys gets ready to launch its first sumptuous summer season. Whether you're looking for an events location, party venue or something special for the weekend, look no further than the Libertys collection....

Quayside Bar & Bistro - 'A room with a view' Quayside Bistro & Grill is located on the first floor and enjoys panoramic views of St. Helier Marina. The restaurant spills out onto an extensive private terrace, which is the first under-floor heated terrace in Europe. Whether your appetite is for business or pleasure, lunch or dinner, you will find dishes to suit every palate. Try the 'Stanley Gold Irish Fillet with Truffle Mash', don't miss the 'Jersey Chancre Crab' and sample the new vegetarian favourite 'Butternut Squash Risotto with melting Jersey Brie'.

Mimosa - 'A sensory seduction' Mimosa Champagne & Cocktail Bar is an impressive venue with extreme versatility. This boutique bar and lounge destination is a great place to sit, network, dance and sip the night away. Enjoy the private booths with concierge table service, indulge in the new cocktail menu, strut the night away on the dancefloor, and socialise in the beautiful lantern courtyard.

Fox & Firkin - 'Perfectly formed and feverishly fun' In contrast to the sensuality of Mimosa the adjoining Fox & Firkin is a smart traditional bar offering real ales and an excellent selection of beers. This venue is perfect for watching all those important sporting events on the new BIG screen.

Old Harbour Wall Terrace - 'Where classic meets contemporary' Elevated above Mimosa's lantern courtyard and enjoying panoramic views of St. Helier is the Old Harbour Wall Terrace. The alfresco location is a popular choice for private hire and is ideal for impressing clients, colleagues, family and friends. The venue includes stylish gazebos, candlelit tables and a BBQ station with private chef.



The Gossip...

Liberty's has been a hive of activity since opening in 2011. It's hosted an array of private and corporate parties, welcomed international talent from DJs to fire performers, transformed the venue for unique functions and even attracted the odd celebrity through the doors! Sign up online for the newsletter.

Coming Up...

Mimosa Ibiza Sundays - The essence of chilled out Ibiza comes to Mimosa and the lantern courtyard. From 12noon - 2am every Sunday enjoy acoustic vibes, a cracking BBQ and funky DJs into the early hours.

The Old Harbour Wall Terrace is open for the summer: enjoy panoramic views, delicious BBQ fayre and Pimms o'clock!

New Mimosa Executive Booths Arriving

Olympics/Wimbledon/Euros/Cricket - All the major sporting events will be shown on the large HD Projector TV screen

Live entertainment - keep an eye on the website for special events

Quayside Bistro & Grill bookings: 01534 877004

Mimosa Enquiries: 01534 877003

Events: events@libertysjersey.co.uk

Website: www.libertysjersey.co.uk

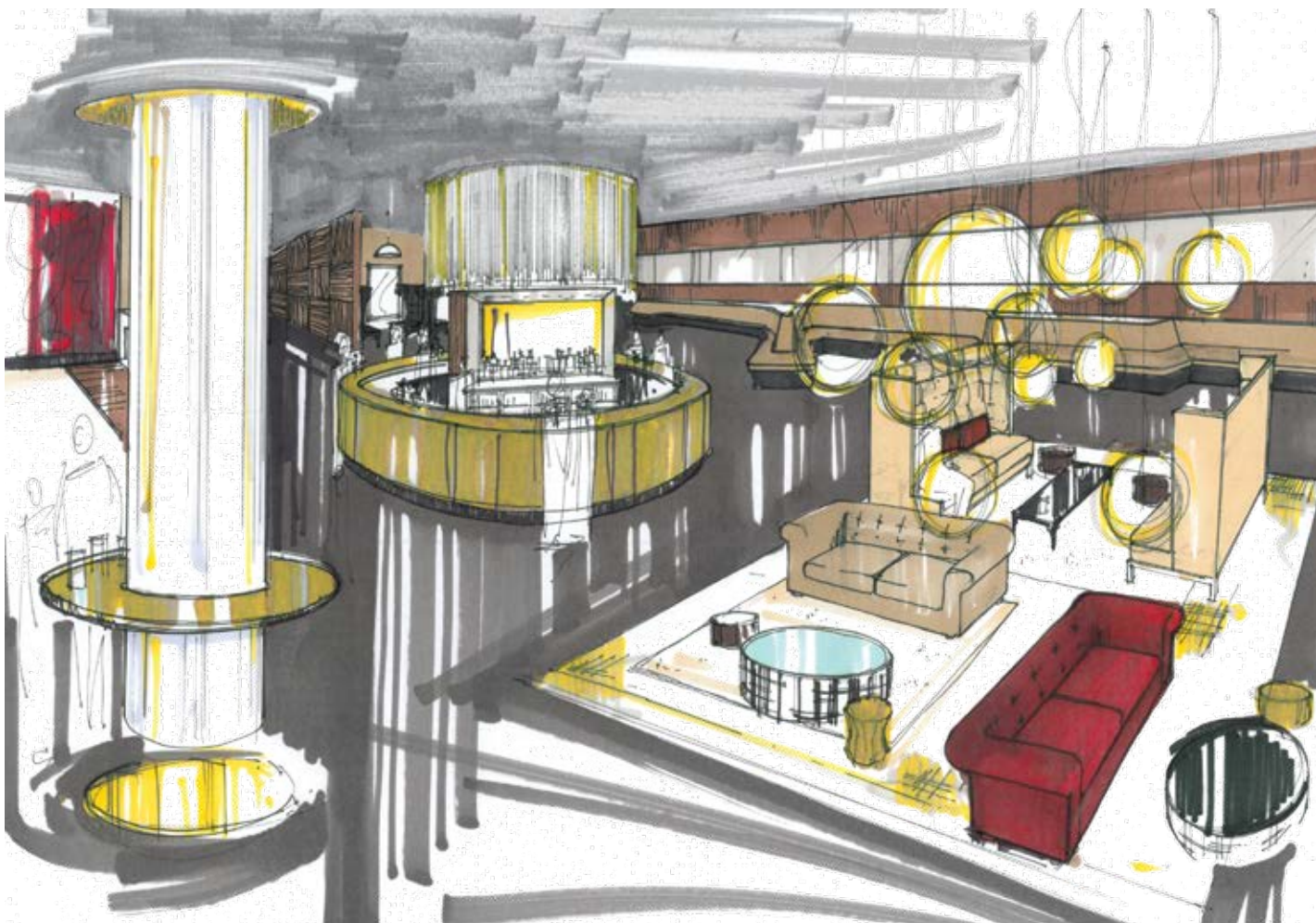




I SHOULD **KOKO**

*If you've wondered what's been going on behind the scaffolding at Mint and Platinum, you're about to find out. Hotel and nightclub owner Spencer Bourne is raising the bar with his latest undertaking, converting his Esplanade clubs to a new duo of drinking and partying destinations – **Kasbar and Koko**. Gallery took a tour to see what's in the mix for Jersey's two newest addresses.*





Concept artwork and inspirations reproduced with the kind permission of Elliott Design Partnership.

It's taken just over nine weeks to give the place a complete facelift, turning it from old style club to two brand new venues, each with their own individual atmosphere. Walk through the main door and you can turn left into Kasbar or walk straight through into Koko. No door charges, no club style, it's a new look, new atmosphere and a whole new concept.

KASBAR

Spiced-up Moroccan chic décor with souk-style lighting, low lounging and rich colours that promises to give Kasbar a contemporary laid back look. There's an eclectic music mix spanning the 70s to the 00s, which will give a relaxed easy feel to the new place, and a choice of bars, from the ground floor bar to the top floor lounge.

KOKO

The interior space of what used to be Platinum has been completely revamped to make way for two huge statement circular bars with shimmering chandeliers hanging overhead. It's a given you're not going to get lost heading to the bar at Koko. But why bother, when your table has a built-in

ice bucket ready for your champagne, and a slick bar team will mix you up chic cocktails from apple martinis to mojitos in no time. Low-slung Chesterfields and banquette seating will sort the lounging element, and all you'll have to do is sit back and people watch. As well as looking impressive, Koko promises to sound pretty special too. There's a weekly residency from a UK DJ plus plenty of local DJ talent playing the finest current and classic tracks in dance, chart and R&B.

Open from 5pm, Koko and Kasbar are in a good post work drinks location, and the complimentary homemade canapés served every Friday from 5pm will help. There's nothing like a few complimentary canapés with your cocktails. There are even plans for alfresco tables outside the bars, making it even easier to drop in for a drink. Koko's already the location for several corporate events in the next few weeks, and looks likely to be playing host to many more, with its range of bars and function areas making it a useful multi-purpose venue.

Have a look for yourself, Koko and Kasbar are open from 5pm, Wednesdays to Sundays from the 4th May onwards.

No door charges, no club style, it's a new look, new atmosphere and a whole new concept.



information

**Shaken or stirred?
Rock or roll?
One door. Two choices.**

Jersey's two newest venues Koko and Kasbar are open from 4th May.



- Table service
- UK resident and local DJs
- No door charges
- Complimentary homemade canapés served on Fridays from 5pm
- Open from 5pm until late

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  More info? > thedriftjersey.com

the Drift

FRIDAY 4TH MAY / INSIDE JOB
THURSDAY 17TH MAY / GUNS'2'ROSES
FRIDAY 25TH MAY / RIHANNA



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PURE
MAY '12
EVENT LISTINGS

- Fri 4 Maison with Sean Madden and guests @Pure
- Sat 5 Hustle With a welcome return for Suze Rosser @Pure
- Sun 6 Re -Stricted 1st Birthday with special guest JAYTECH @Pure
- Fri 11 Formula with Rory Neill and Ross Shakeshaft @Pure
- Sat 12 Philosophy of House with Ross Hunter & Del McKeown @Pure



did you get shot?



Fri 18 Maison with Keith Robinson and Ray Grant @Pure

Sat 19 Boogaloo with Special guest Mark Doyle
head honcho of Fierce Angel @Pure

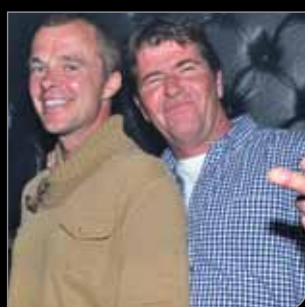
Fri 25 Vanguard @Pure

Sat 26 Boogaloo presents Ant Brooks with Keith Robinson and Paul Shoer @Pure

AT PURE NIGHTCLUB.

10.00pm-02.00am.

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THE WEIGHBRIDGE, ST HELIER, JERSEY, C.I.



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81100

paparazzi
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directory



fashion

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MANNA



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home&interiors

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Open Tues to Sat 9:30am to 5:00pm



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AVALON



Weddings

Ivory Pictures

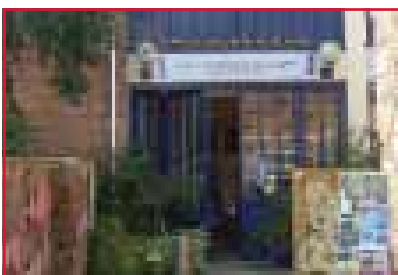
Ivory Pictures offers a passionate, professional and tailor-made wedding photography service. We aim to capture those honest and perfect moments that encompass your special day. For an informal chat and free consultation, please contact us.

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culture

Harbour Gallery

The largest contemporary art and craft gallery in the Channel Islands: exhibiting and selling work of over 800 local exhibitors. Stockists of art and craft materials, textile materials in the shop "Sew and Sew" and knitting yarns and accessories in "Knit Wits". The Harbour Gallery is home to "Evolve" showcasing one off fashion designs from Jersey.

Harbour Gallery
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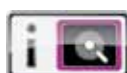
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Don't forget to tell them you saw them in Gallery! They may give you something extra...



Jersey's
annual
foodie
directory



Appetite began when we couldn't find a local restaurant guide that would tell us when all our favourite places were open, and what was on the menu. So we decided to write one ourselves.

The fourth edition of Appetite is out now and has all the key features you love about your food annual – easy to navigate sections, sample menus and clear contact details as well as a few extra tasty tidbits like interviews, features and special offers and giveaways for Appetite readers.

Fancy winning a meal for two at a restaurant of your choice? Just join the foodie list at www.appetite.je

places
Estate Agent Directory



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f 620620
www.choicejersey.com



Crespel Properties
f 625569
www.crespel.co.uk



Dandara
f 789900
www.dandara.com



Edge Cox Peel & Wilson
f 877977
www.ecpw.co.uk



Le Gallais
f 766689
www.legallais.co.uk



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f 730341
www.gaudin.je



Indigo Estates
f 639955
www.indigo.je



ND Estates
f 629009
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www.redproperties.je



Savills
f 722227
www.savills.je



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NEXT MONTH....

gallery

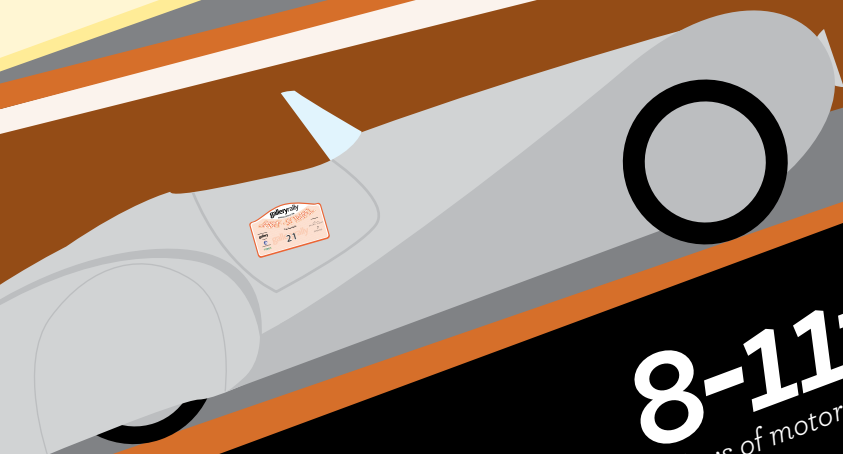
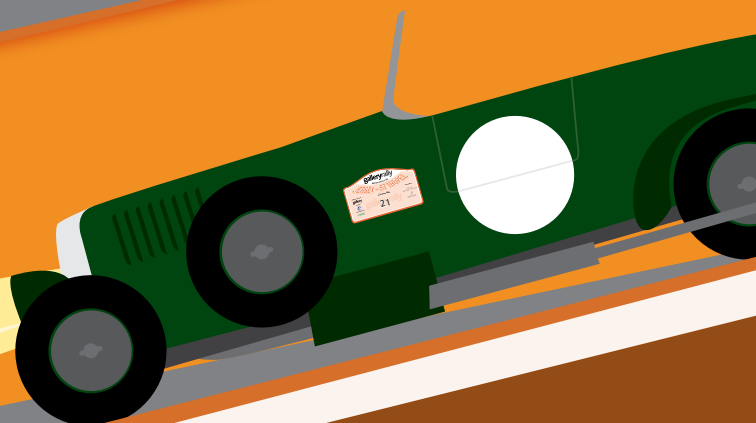
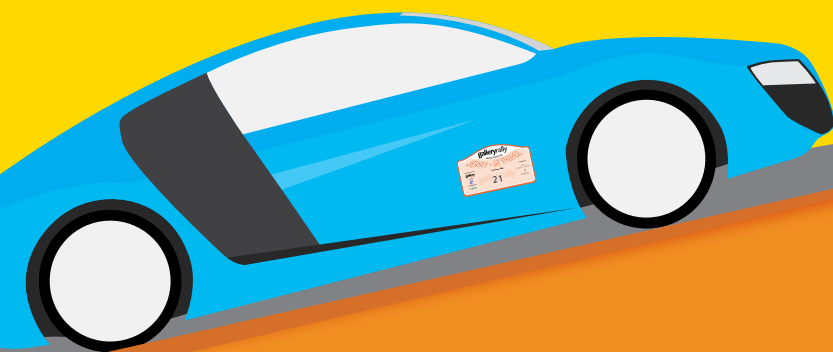


"I hear next month is Gallery's 'miniature' issue...."

"Yeah... apparently they're not making a big thing out of it... By the way, nice stance."

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WOULD IT BE?



Felix / 19 / Student



Emma / 20 / Trainee Accountant



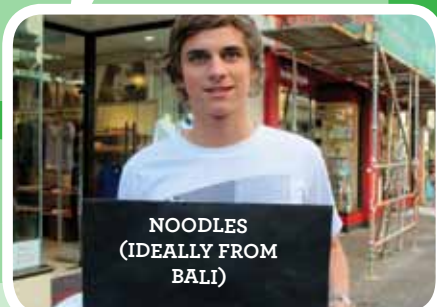
Jonny / 19 / Student



Emma / 19 / Trainee Trust Administrator



Luke / 22 / Life Guard



Dean / 20 / Banker



Ben / 22 / Banker



Alex / 18 / Accountant



Rob / 24 / Accountant

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