

Shop Small

THE WINTER EDIT

Celebrating small business



Winter Trends

Hot right now: alcohol-free drinking, slow fashion, fin to tail, Christmas craft and more

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Editor's Letter



WELCOME TO SHOP SMALL, a magazine brought to you in partnership with American Express.

In The Winter Edit, we help you navigate the festive season with the latest trends and unearth the local businesses to have on your radar. With a spotlight on seven cities across the UK – London, Manchester, Bristol, Birmingham, Brighton, Edinburgh and Glasgow – we round-up some of the best in the business.

Also in this issue, we tackle the challenge of shopping sustainably and meet the people who are innovating and leading by example. It's encouraging to know that we can all make a difference as we shop small this winter for ourselves, friends and loved ones.

Season's greetings.

The Editors
Courier



With such a wide range of small, independent businesses to choose from, there's nothing quite like the feeling of finding that hidden gem on your doorstep. That's why we're so excited to bring you The Winter Edit of our *Shop Small* magazine, in partnership with *Courier*. This special edition is packed full of tips, ideas and features about things you can enjoy on your local high street.

So, whether you're running your own business or looking for the perfect gift, we hope you'll enjoy the magazine and find inspiration to guide you through the season. Also, from 7-22 December 2019, make sure you get involved in the American Express Shop Small offer – more details inside.

If you love where you live, let's help keep the high streets alive by shopping small.

Charlotte Duerden
Managing Director UK, American Express

PHOTOGRAPHY *Giulia Zonza*



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DO YOUR CHRISTMAS SHOPPING ON US!

To celebrate The Winter Edit of Shop Small, we're giving five lucky readers the chance to spend a little more this festive season on us. For your chance to win a £100 shopping voucher, simply follow the link below and tell us what you think about this issue of Shop Small. We'd love to hear from you!

<http://bit.ly/shopsmallwinter>



[Pinkmans Bakery](#)



[Anderson & Hill](#)



[Pollen Bakery](#)



[The Independent](#)



Our top picks of

WINTER TRENDS

From the rise of mainstream gut-health products and alcohol-free aperitifs to the increasing popularity of sustainable fashion and traditional artisan crafts, big businesses often find inspiration for new products and services from the independents. In fact, many mainstream retail trends, if you look closely, begin small – it's a ripple effect that promotes innovation and inspiration for businesses to be increasingly sustainable across all aspects. Here's the ultimate round-up of all the top 10 food, drink and retail trends to shop this festive period.

2019



1

NATURAL WINE

'Tis the season to be merry, so Oli Hudson and Sam Rogg (above) from London-based Natural Born Wine, an independent importer of natural and low-intervention wines from Italy and further afield, share their best sustainably farmed, unfiltered, free-from-nasties natural wines for the winter season.

•naturalbornwine.com

ROSATO 2018, CANTINA FURLANI (Trentino, Italy) £25

A sparkling pinot noir rosé that's as shimmery as a bauble. Born on the alpine slopes of northern Italy, this super dry, cloudy, no-added-sugar natural bubbles has fresh, snowy notes to quench your thirst with a citrus kick to whet your appetite. Fourth generation winemaker Matteo Furlani would also argue there's a little bit of his wife Annalisa's bubbly energy captured in every bottle. Perfect as an aperitif in any party situation.

L'BIANCO 2018, TIBERI (Umbria, Italy) £24

Dry, elegant and extremely approachable, this grechetto and trebbiano blend is the white to convert your friends and family to natural wine this party season. Pour them a glass and pair with cured meats, smoked salmon or grilled root vegetables.

CILIEGIO 2018, CONESTABILE DELLA STAFFA (Umbria, Italy) £22

Made by the 'Yoda of Italian natural wine' Danilo Marcucci, this ciliegio is the red to have with Christmas turkey and all the trimmings. Made from 100 per cent ciliegio grapes (pronounced chil-ee-eh-jo-lo), a little-known grape variety that's named after the Italian word for 'cherry', this medium red is, as you'd expect, very cherry. Layers upon layers of red fruity goodness, but with just enough body and structure to make you feel cosy, too.

NUCLEO 1 2018, DINAMO (Umbria, Italy) £25

A must for heavier dishes, mince pies, large gatherings or if you just need a reliable full-bodied red at the end of a long day's Christmas gift or grocery shopping, this sangiovese and gamay del Trasimeno is the one to give you all the hygge feels. Silky smooth, dark red fruits, gentle tannins, it's a winter warmer which keeps well once opened, despite no added sulphur.

PHOTOGRAPHY The Ox, Andrew Urwin



2

À LA CARTE CHRISTMAS

Fancy a long lunch with all the trimmings around a table buzzing with family or friends this Christmas? Lucky then, that some of the UK's best restaurants are throwing open their doors on the 24 and 25 December so you can venture out of home this festive season.

In London, ex-Duck & Waffle chef Tom Cenci has recently opened Loyal Tavern in Bermondsey. His Christmas Feast menu (with a full vegan option) features a line-up of traditional ingredients – but not as you know them – from grilled flatbreads with parsnip hummus to caramelised Brussels sprouts with soy dressing, and roast turkey with chestnut stuffing. Also in London, Dishoom's Bombay Christmas feast (right) runs from 18 November to 24 December – think chai eggnog and slow-cooked turkey leg prepared Indian raan-style and served with spicy cranberry chutney.

Traditionalists should head to The Ox (above) in Bristol, where the best of British is served in a polished old-world drawing room setting with low lighting and Pre-Raphaelite murals. Christmas lunch may start with duck liver parfait and Yorkshire puddings or a warm salad of grilled winter brassicas with truffle dressing, before the main event of charcoal roasted celeriac for vegetarians or the 75-day dry-aged

beef rump with bordelaise sauce and triple-cooked chips.

In Edinburgh, The Lookout (see p53 for their fermented sprout salad recipe), from the same team behind the Gardener's Cottage, has a locavore four-course Christmas Day menu that features partridge, turbot and Scottish beef served with the best bird's-eye view of the city from Calton Hill.



3

WINTER CHEESE

Scottish cheesemongers I.J. Mellis has been trading for more than 25 years, specialising in artisan farmhouse cheeses from across Europe and the UK. Founder Iain Mellis launched his first shop in Edinburgh's Old Town, before opening an outpost in Glasgow – a site that has an affinage (cheese ripening) room – followed by more sites in Edinburgh, St Andrews and Aberdeen. Today, the business supplies some of the country's best chefs and restaurants, so who better than Iain to lay down the building blocks of the ultimate festive cheeseboard?

VACHERIN MONT D'OR

"This beautiful 'winter brie' is made in the Comté region of France; a creamy, raw cow's milk cheese with subtle hints of hay and meadows. The milk is higher in fat and fruitier in flavour, which makes for a softer, creamier cheese. The cheese is wrapped in spruce bark, which adds a subtle nutty hint and keeps it safely bound and ready for your cheeseboard."

COLSTON BASSETT STILTON

"Also known as the 'king' of blue cheeses, this is a staple for Christmas cheeseboards. Named after the village of Stilton, where it was first made and traded, today it is protected by a certification trademark and Protected Designation of Origin, meaning it can only be made in the three adjacent counties of Nottinghamshire, Derbyshire and Leicestershire. It's creamy and nutty with wonderful biscuit and sea salt flavours. Pair with cranberries or fresh fruit and serve with port."

MANCHEGO

"This Manchego is made by Felix Iniesta, who is committed to producing this Spanish cheese from the region of La Mancha with a single herd of sheep rather than collating milk from a multitude of creameries. While many types of Manchego are considered acidic and tart, we prefer ours to be aged until creamier and nuttier. Traditionally it is paired with membrillo (quince paste) and I recommend you sip a glass of garnacha or rioja and you'll have yourself an excellent pairing."

TRUFFLE BARON BIGOD

"No Christmas cheeseboard would be complete without a touch of truffle, and this brie-style queen with a creamy central layer of mascarpone and truffle made by Dulcie and Jonny Crickmore in Suffolk is one of our bestsellers. They have their own herd of Montbéliarde cows, a breed commonly used in French Brie de Meaux production, and their focus and passion for producing a raw milk brie-style cheese in the heart of Suffolk has resulted in a creamy, subtle and delicate flavoured cheese. Serve as is on a Scottish oatcake or with perhaps just a dollop of fig chutney."

• mellischeese.net



4

ALCOHOL-FREE DRINKING

Claire Warner, along with Ben Branson from Seedlip, has co-founded Æcorn Aperitifs – one of the world's first non-alcoholic aperitifs. Here Claire unpacks the fastest-growing drinks trend of the moment.

Why non-alcoholic vermouth?

Three and a half years ago, Seedlip embarked on a mission to help change the way the world drinks. Today, the non-alcoholic (NA) category is booming as more and more people opt for alcohol-free alternatives. Æcorn Aperitifs is designed to help solve the dilemma of what to drink with food when you're not drinking, equipping restaurants and sommeliers with credible NA alternatives to pair with food.

What are they made from?

The range comprises three varietals, each one based on English sparkling wine grapes; chardonnay, pinot noir and pinot meunier. These are pressed early to create a crisp, refreshing liquid known as verjus. Using this as our base, and adding botanicals from around the world, including the humble acorn, we have created a range of big, bold and complex aperitifs.

How do you serve them?

Æcorn Dry is floral and herbaceous with notes of nettle, clary sage and chamomile. Crisp and refreshing, serve as a spritz topped with sparkling water, or simply enjoy neat and chilled. It pairs well with asparagus, oysters, samphire and shellfish, but will also taste great with salty almonds and green olives if you prefer to go down the snack route. Æcorn Aromatic is complex with notes of smoked



cherrywood, vanilla, kola nut and chinotto. The richest and certainly most indulgent of the range, it pairs well with creamy cheeses, nuts and dried fruit. It's a great match for chocolate and coffee, so is an ideal drink to have after a meal, too.

Æcorn Bitter has refreshing notes of grapefruit, bay leaf and orange. Bittersweet with lingering notes of quassia and gentian, and balanced by honeycomb and English oak for body and a hint of sweetness, it's best enjoyed as a spritz or in our modern twist on a classic, the 'NOgroni', a cocktail made famous by our sister brand, Seedlip. Drink with charcuterie, bold cheeses, green olives and salted almonds.

"The aperitif range comprises three varietals, each one based on English sparkling wine grapes."

Is it only for people who don't drink alcohol?

Not at all! Christmas and the party season can prove tricky for those choosing not to drink or to limit their drinking, but the range is an alternative that can be enjoyed with friends without feeling like you're missing out. The range also makes beautiful gifts.

What's your Christmas pairing?

Dry spritz for a Christmas toast with family and friends and Aromatic with Christmas pudding and mince pies.

• aecornaperitifs.com





5 SLOW FASHION

As the fashion industry turns its attention to reducing waste and being more sustainable across the entire chain, from production to packaging, a new generation of UK businesses is championing ‘slow fashion’. The concept is founded on the principle of creating high-quality, durable garments and accessories that have a lower environmental footprint, using ethical and sustainable production processes. Here we look at two businesses leading the charge: Country of Origin, which specialises in knitwear, and From Belo, which upcycles fabrics and materials into bags.

Country of Origin is a modern knitwear brand founded by Ben Taylor and Alice Liptrot in a railway arch in south London. Five years on, the business has expanded to a new factory in Leicestershire, which is entirely plastic-free. “We are working on a variety of other sustainability projects including recycled yarns, and our aim is to be completely waste-free by 2021,” says Taylor. “We want to bring together the highest standards of ethical working practices, using locally sourced, high-quality materials and a design-led approach to manufacturing.”

A similar ethos led to Charlotte Bingham-Wallis and Maria Costa creating **From Belo**, where design-forward handbags are made from recycled materials (including plastic bottles, seat belts and off-cuts from the fashion industry). “We were looking for something beautiful, versatile enough to keep up with our busy lives, and most importantly environmentally friendly and socially responsible, but nothing fit the bill,” they say. “So, we took matters into our own hands and From Belo was created.” A year after launching, the Red Leka Seatbelt Tote (above left) won greenest handbag of 2019.

•countryoforigin.co.uk; frombelo.com

6 COLD COMFORT

Adele Crombie (pictured below right with Aoife and Gill, who work in the store) was on a mission to help women find their perfect pair of jeans when she launched her boutique ALC and within a few years had expanded into clothing and accessories. “Edinburgh was crying out for an independent shop with a personal and friendly style of service where the product was curated to suit a variety of body shapes, styles and budgets, and the staff had the knowledge to fit a customer into a pair of jeans that made them feel and look amazing,” she says. “Seven years on, we still love the challenges our customers set for us and I am so humbled by what this little dream has become.” Here is Adele’s hat-trick for winter styling.

FLARES are back and they might just be the biggest denim trend of the year. You heard us right, the 1970s revival is real, it’s here at ALC and we’re loving it. This trend comes in all shapes, fabrics and lengths, meaning there’s a pair to suit everyone, whether you prefer a low-key style or want to make a statement. The Genevieve from Paige features a high waist, extreme flare shape, and is made with super soft black velvet. Pair with a camisole and pointed boots for a night out, or a chunky knit cardigan and tee for daytime.

PRINTS have stood the test of time. Think intricate night sky patterns, ditsy florals and bold animal designs. One of our ultimate printed pieces this season comes to us in the form of the Carlotta dress by Dutch brand Fabienne Chapot. This patchy leopard print boasts beautiful vibrant purples, greens and blues. The Carlotta dress features a midi length with ruffled hem, a V-shaped neckline, small shoulder pads for shape, large ring-pull belt and long sleeves with button cuffs. For the perfect daytime look, pair this statement dress with a roll-neck, ankle boots and your favourite leather jacket. To bring the dress from day to night swap out your ankle boots for a pair of heels and add a black clutch.

THE TEDDY COAT is back. Aside from the classics such as trenches and pea coats, it’s unusual to come across a coat trend that has survived multiple seasons. Say hello to Natja in Darkest Blue, your new statement coat by bestseller Samsoe & Samsoe. Finished with wide lapel collars, contrasting single-breasted button fastening and a mid-thigh length for a 1970s edge. Pair with black jeans, boots and a roll-neck for an effortless look.

•alceshop.com

7 FIN TO TAIL

In the same way British chef Fergus Henderson awakened the (modern) world to nose-to-tail cooking, using the whole animal rather than just the primary cuts, chef Josh Niland is rewriting our relationship with seafood, pioneering a global fin-to-tail movement. The trend is playing out at restaurants across the UK, from Flor in London’s Borough Market to Wilsons in Bristol, and Josh recently celebrated the launch of his new book, *The Whole Fish Cookbook*, in London. Josh’s philosophy is that the entire way of how we process fish needs to be overhauled, with far more consideration given to the elements of a fish that would traditionally be considered ‘waste’.

“For example, look at terrine, sausages or the humble bread and butter pudding, all these dishes were born from that thought: ‘What are we going to do with all this?’ I don’t see why fish should be any different.”

“I wanted to demonstrate that there is so much more to a fish than the fillet and that there are far more than just a dozen fish in the sea.”



THE WHOLE FISH COOKBOOK
BY JOSH NILAND
(HARDIE GRANT, £25)



Smoked ocean trout rillettes with almonds and radish

SERVES 2

“I first made this dish in my young days as a chef – it was a way to use up the waste from the trout fillets we were cutting for use as a main course. My apprentice Ollie and I produced 600 portions of this for an event in Shanghai the year before I opened my restaurant Saint Peter. Fair to say, we were both sick of it for a while after that, but luckily diners are not! I enjoy eating it with raw witlof leaves or toasted sourdough. And to make it easier, you can simply buy cold-smoked salmon fillets and skip the first four steps.”

- 80g (2¾ oz or ¼ cup) fine salt
- 2 dill sprigs
- 1 tsp toasted fennel seeds
- 250g (9 oz) skinless, boneless ocean trout or sea trout bellies, tail or trim
- 1 x 14g (½ oz) Applewood smoking puck
- 500ml (17 fl oz or 2 cups) grapeseed oil
- 3 tbs garlic mayonnaise (aioli)
- 1 tsp finely chopped tarragon
- 1 tsp finely chopped flat-leaf parsley
- 1 tsp finely chopped chives
- 2 tbs toasted flaked almonds
- Juice of ½ lemon
- Sea salt flakes and freshly cracked black pepper, to season
- 15 small red breakfast radishes
- 2 slices sourdough, toasted

1. Blitz the salt, dill and fennel seeds together in a spice grinder, then rub this mix over the trout flesh and leave to cure for at least 4 hours, or ideally overnight.
2. The next day, rinse fish under cold water and pat dry with paper towel.
3. Cold smoke the trout in a smoker for 20-30 minutes depending on your preferred degree of smokiness. Alternatively, line the top of a cheap double steamer with foil, add soaked wood chips to the base and use this to cold smoke the fish.
4. Heat the oil in a saucepan until the oil reaches a temperature of 48°C (118°F).
5. Place the trout in the pan and leave in the warm oil for 12-15 minutes until set through. The fish should be just cooked. Drain fish on paper towel, then transfer to a bowl. Cover and leave to cool in the refrigerator.
6. Use a fork to shred the cooled fish into a coarse texture similar to a meat rillettes. Add the mayonnaise, herbs and almonds and season with lemon juice, salt and pepper.
7. Using a sharp mandoline or knife, slice radishes into thin even discs.
8. To assemble, use a large kitchen spoon to scoop a mound of the trout mix into the centre of the plate and cover with the radish slices to resemble fish scales. Serve with toast.



8

HAUTE FOOD COURTS

The renaissance of the food court is playing out in some of the UK’s most iconic buildings. In Manchester, Mackie Mayor (below) brings together independent food vendors and relaxed dining under the roof of a Victorian meat market. Don’t miss their Chrimbo Feast, which includes a mash-up of traditional (roast beef with Yorkshire pudding) and not so traditional (Brussels sprout and chestnut pizza). In central London, Arcade Food Theatre (above left) at the foot of the Centre Point skyscraper is home to restaurant royalty, from Selin Kiazim’s mod-Turkish eatery Oklava to arguably one of the capital’s most famous sandwiches, the katsu sando from Tou (above right).



9

CHRISTMAS SPIRIT

DIY gifts are growing in popularity and businesses are getting on board with festive workshops. Time to roll up your sleeves!



Earl of East in London are hosting beginners’ candle making workshops at their Hackney and King’s Cross stores throughout November and December. Make your own soy-wax candle with your choice of fragrance and bespoke label – perfect for gifting. earlofeast.com



Master the art of twirling winter foliage, twigs and flowers into a handmade Christmas wreath at **Form Lifestyle Store** in Manchester throughout December and with Glasgow’s **Mud Urban Flowers**, who are hosting wreathmaking workshops in both Glasgow and Edinburgh. form-shop.com; mudurbanflowers.com



Fermentation expert Ruth Munro holds monthly kombucha, kimchi and kraut workshops at **The Edinburgh Fermentarium** – the ultimate edible gift for the gut-conscious foodie. edinburghfermentarium.co.uk



10

CULTURE CLUB

Gut health is the latest frontier when it comes to health trends, with the growing awareness of the healing power of ‘good germs’ (probiotics and prebiotics) driving the popularity of fermentation – a key process in everything from beer brewing to the making of cheese, sauerkraut, kombucha, wine and even chocolate. Two London-based businesses are translating the art of fermentation into bottled health drinks that not only offer an alternative to soda or alcohol to sip this winter, but boost gut flora with every round.

Real Kombucha is made by fermenting tea using the same processes as wine or beer, but with the alcohol naturally removed, and founder David Begg says that his ‘booch’ can sub in as an alcohol alternative during the festive season. “We’ve made an alternative to alcohol for every drinking occasion. Our Royal Flush works as a great alternative to Prosecco, our Smoke House is like an amazing scrumpy cider or real ale, and our Dry Dragon is perfect as a sparkling citrus wine.” Kefir is another fizzy, fermented drink that has been revived with kombucha. **The London Fermentary** has pastel-hued seasonal brews such as lemon and juniper, Kent raspberry and peach and verbena, best served over ice, as well as jars of kimchi, kraut and pickles – all great matches for roast turkey, chicken and ham. realkombucha.co.uk; londonfermentary.com

A MORE SUSTAINABLE CHRISTMAS

American Express Shop Small ambassador Sarah Willingham drops in to Manchester's Deadstock General Store to discover how one business owner is getting set for the festive rush by stocking products that are more sustainable and have a lower impact on the environment.



MORE THAN JUST a passing trend, shopping with the environment in mind is set to stay and represents a big opportunity for independent stores, especially during the festive season. A great example is Deadstock General Store in Manchester, where owner Liam Jackson is pursuing a lighter environmental footprint.

"I started this shop four years ago," says Liam as we look around the beautifully curated shelves. "I'm passionate about making changes to our throw-away culture and I wanted to make a difference. I believe that providing people with traditionally made, high-quality products is part of the solution – things that are sustainable and have a lower environmental impact. So I seek out and stock products that not only last but that our customers can treasure for a lifetime."

Vintage razors with recyclable blades have been a particularly big hit with customers at Deadstock General Store. Liam explains: "I've discovered that people are more willing to invest in a product that is superb quality and, in the instance of the razor, actually saves money in the long run as they last a lifetime."

Liam's approach is also having a ripple effect through his supply chain. "We have asked our suppliers to cut down on excess packaging on the products they send to us and they have been happy to work together with us on this." [@deadstockgeneralstore](#)



SARAH'S TOP 3 TIPS

It doesn't matter what you sell, if you want to reduce your environmental impact, here are my top three tips:

1 Listen to your customers
Shoppers are increasingly prepared to invest in products and services that support the environment. By talking to them, you can understand exactly what that might mean for your business and respond to their needs.

2 Work with your suppliers
Encourage your supply chain to support you by asking suppliers to reduce packaging and use sustainable materials where possible. When choosing new suppliers, consider looking for other small businesses that share your environmental values.

3 Quality over quantity
Seek out items that help reduce waste by opting for longer-lasting high-quality options, whether that's for use behind-the-scenes in your business or to sell on to your customers.

Trend Watch

Sarah Willingham

In partnership with American Express



Here is my sustainable gift list from Deadstock General Store:

Telescopic drink-straw keyring
"This reusable drinks straw disguised as a key fob helps you cut down on plastic straws. My kids love them and they're super handy for festivals, or simply on the go. They make a perfect stocking filler!"

Vintage-style safety razor
"Forget disposable plastic razors – this vintage model has a great weight to it, recyclable blades and will give a great shave for decades. A brilliant gift for those who are notoriously tough to buy for."

Re-usable lunch box
"Ditch food packaging with this lunchbox that's perfect all year round, whether for a summer picnic or taking your lunch into work."

AMERICAN EXPRESS MEANS BUSINESS



American Express understands that you can get more out of life and business if you have someone supporting you – whether that's through business financing, providing peace of mind with 24-hour customer service, or just by being a source of helpful advice and inspiration.

Whatever your passion, whether it's stocking products that last a lifetime or simply gearing up for the festive rush, American Express has your back. If there's a problem you need help solving, or to hear more about how Deadstock General Store is reducing its impact on the planet, search: **Shop Small**

SHOP TALK

Two small businesses share the secrets to their success, including bucking the trend and growing an 'octopus business'.

Season's eatings

Meet Birmingham's original organic butcher, which has stood the test of time, plus a butcher's guide to Christmas, from the ultimate turkey tips to new alt-roasts.

How to capitalise on Christmas

How Manchester's Plant Shop has grown new roots by harnessing the power of social media (and a cute four-legged friend) and by developing new seasonal business streams.

PHOTOGRAPHY *Jordan Davis*

Season’s eatings

At Rossiters, Birmingham’s original organic butcher, an artisanal approach and dedication to provenance keeps the customers crowding in well beyond Christmas.



STEPHEN ROSSITER HAS been in the ‘butcher business’ since he was 14, but it took a customer with food intolerances to walk through his Birmingham shop door in 1998 – way before awareness of such dietary requirements was mainstream – for him to realise the truth of the old maxim that we are what we eat.

“A lady came in with intolerances to pork and it was basically down to what the pigs were being fed,” he remembers. “It prompted me to look into where I could guarantee that they were fed on rolled oats and organically, which suited her diet.”

Following personal research and connections made through a local farmer, master butcher Rossiter registered his shop with the Soil Association and 25 years on, the business remains the city’s most popular organic butcher.

This point of difference has worked in favour of Rossiters, which has continued to grow its customer base with the public’s rising interest in food provenance and animal welfare.



Rossiter says: “Because we operate in a niche area, we get a lot of customers travelling from further afield than just the locality. Every Christmas, our business has increased to almost saturation point.” And that’s not such a bad problem to have.

TALKING TURKEY

When it comes to choosing your Christmas turkey, colour counts. Rossiters sells three different turkeys: a traditional white bird; the prized KellyBronze; and another bronze by organic Berkshire producer Walters Turkeys.

“The KellyBronze and organic birds are free-range and slow-growing,” says Rossiter. “And because they’re aged, they’ve got quite a good layer of fat, which helps them cook quicker. So, for example, a 5kg turkey will cook in just two hours.”

For those cooking on a smaller scale, Rossiter recommends buying cuts rather than a whole bird. “You can have breast roast, which is the boneless turkey breast – have it prepared by your local butcher and wrap it in streaky bacon. It cooks quicker and is less fuss. Alternatively, you can barbecue the legs, or spatchcock a turkey and grill it, flattened out on a barbie like a chicken.”

Regardless of the breed, fresh is best, he emphasises, and it also comes down to how you cook it. As a traditionalist, Rossiter favours hot turkey served with different stuffings and sides plus cranberry, bread or apple sauce, or cold with pickles and red cabbage. “You can turn leftovers into a curry or make a filling for Mexican-style burritos,” he adds. “But for me, turkey is best cooked and eaten in its purest form.”

•organicbutchersbirmingham.co.uk



Alt-roasts

Not a fan of the big bird? Here are three alternatives to serve this Christmas Day.

GOOSE
Best for: True traditionalists.
How to cook: In the oven on a rack above a roasting tray to catch the valuable fat.
Serve with: Goose fat roasted potatoes; apple sauce; honey-glazed parsnips; shredded cabbage with kale and rainbow chard.
Butcher’s tip: “Goose goes back in history as the traditional centrepiece of the Christmas table,” says Rossiter. “It’s a stronger flavoured meat, quite rich and fatty, so more forgiving. You’d have to cremate it to spoil it! It won’t yield as much meat as turkey, however – the frame of the bird is different, so there’s not as much carving on it.”

DUCK FILLETS
Best for: A festive meal, cooked on the fly.
How to cook: Sear in a frying pan until the skin is crispy and the flesh is pink, or brown off in the oven to finish, if you prefer.
Serve with: Cranberry sauce; a traybake of sweet potato, swede, celeriac, red onion, garlic and thyme topped with pomegranate.
Butcher’s tip: “I love duck for the dark, succulent meat. The breasts are good if you’re time-poor as the fillets cook very quickly.”

BEEF RIB
Best for: Making a statement.
How to cook: Roast in the oven. Use a meat thermometer in the thickest part of the meat to ensure a perfect rare (50°C), medium-rare (54°C) or medium roast (58°C).
Serve with: Roasted root vegetables with a maple and pomegranate glaze; Christmas greens with smoked bacon lardons, red onion, garlic and Bramley apple.
Butcher’s tip: “Invest in a dry-aged rib with a nice covering of fat and some marbling in it, to keep it moist and flavoursome.”





Cultivating a business

For Emma Nosurak of Manchester’s Plant Shop, diversifying her retail space has been vital for growth.

COULD THE KEY to pulling customers through your door lie in an Insta-worthy pooch? For Emma Nosurak, founder of Plant Shop, a bright, leafy store selling pot plants, candles and eco-friendly products in Stockport, just outside Manchester, it hasn’t hurt. Her black poodle-Bichon Frise, Herbie Hancock, is a regular fixture of her social media accounts and has a starring role on Plant Shop’s website. “You know, it’s great he’s there front and centre – people really want to come into the shop to meet him,” says Nosurak. “But he’s a diva!”

The point here, of course, is the power of social media to drive foot traffic into a brick-and-mortar business. Nosurak, who started her business after being inspired by Fitzroy Nursery in Melbourne on a 2016 trip to Australia,

credits social media platforms, Instagram in particular, with helping drive up to 70 per cent of her customers into her shop. “For me, Instagram has been a fantastic way to be creative and to speak my mind daily to my customers.”

With a background in the music industry, Nosurak had previously spent a decade learning how to use Instagram and Twitter to connect with audiences and to promote gigs and music events. When she switched careers and started Plant Shop with just 100 cacti she’d bought online, the botanical trend was just taking off. Her instincts were good and her timing even better. “The business just snowballed from there,” she says.



DEVELOPING OFFSHOOTS

In Melbourne, Nosurak had taken heed of the plant pop-ups and maker’s markets around the city, and was soon incorporating similar community-building activities into her own business. “When I first opened the shop, I had to have a few little add-ons,” she says. “We’ve got beautiful independent businesses in Stockport, but when I first moved here, a few people were sceptical. I got an alcohol licence added to the lease and we have events with DJs where you can come and buy a plant and have a nice glass of natural wine or a decent beer and mingle with fellow customers.”

There are regular workshops in ceramics, pottery and wreath-making – including festive events in the lead up to Christmas – plus plants and an events space for hire, as well as a new outlet in a reinvigorated shopping centre in Sale. Nosurak has also expanded her product offering. Alongside the greenery, categorised online as ‘Pet Friendly, ‘Air Purifying’ or ‘Hard to Kill’, is the Everyday Range of eco- and vegan-friendly detergents, the result of a collaboration with Fill, a Northamptonshire company specialising in refillable cleaning products.

“I call it an ‘octopus business,’” says Nosurak. “You’ve always got to have different streams of income coming in to keep growing and developing.”

•plantshopmanchester.com

Go green this Christmas

Emma Nosurak is passionate about sustainability. Here are her ideas and tips to make it a greener festive season.

GO LIVE

“We’ve noticed more people asking for potted Christmas trees that they can keep in the garden and use again as opposed to single-use trees. As an alternative, we like to offer *Araucaria heterophylla*, aka Norfolk Island pine. It’s a beautiful living Christmas tree that drops no needles. Central heating is a plant killer, drying plants out, so we tend to stock less leafy styles during the colder months, but Christmas cacti are very popular – they can handle both heating and cold, and flower from October into the new year.”

WORKSHOP IT

“Around Christmas, there’s an appetite for anything crafty, and workshops where people can make their own decorations and wreaths. This year, we’re doing a workshop out of our Stockport store with an organisation called Plastic Shed, teaching how to make decorations out of things like milk bottle lids. Just a donation is asked for, and there’ll be snacks and drinks.”

ALL THE TRIMMINGS

“Paper chains can be great, and this year we’re getting in recycled wrapping paper. Old-school glass baubles are my favourite decorations, sourced from car boot sales and charity shops.”

Shop Talk

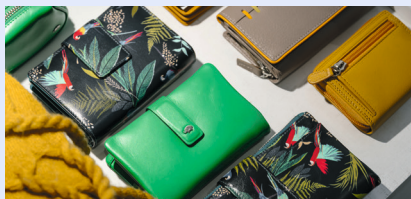
Liquorice Tree

liquoricetree.com

In partnership with
American Express

“PLANNING AND BUYING FOR CHRISTMAS STARTS IN JANUARY!”

With three thriving gift shops across Glasgow and Edinburgh, Pat Davidson, managing director of Liquorice Tree, knows how to maximise the festive sales season, with solid preparation and a personal connection to her customers.



How do you prep for the festive season?

Planning and buying for Christmas starts in January! I know that seems early, but there are three main supplier shows in January and February, and that's when most of our ordering is done. Getting all the barcodes, pictures, prices and descriptions from suppliers takes time, but having it in the system in advance helps when the stock comes in and means we can add it to our website early. We have great working relationships with our suppliers and many of them support us by offering flexibility on forward orders so we can pull stock in if things start to sell out or push back if we aren't quite ready for the next delivery.

What do you do to make the most of the Christmas crowds?

We have a dedicated Christmas shop in our Glasgow store, which becomes a Santa's grotto of all things festive, from candles to napkins and fairy lights. We opened this year on 1 October, but started getting phone calls from customers in September asking if it was open yet! Event and charity nights mean customers can have some fizz



and nibbles and they love the fact that we gift-wrap all their purchases. Our business model is about offering an exceptional shopping experience and my team is key to this.

What kind of business support do you receive at this busy time of year?

We love getting involved in the American Express Shop Small offer in December; it really helps drive additional footfall and our customers are always pleased to earn money back on their spend. We find that once people have shopped in our stores, they come back, so getting them in for the first time is key. It's also important to manage our cash-flow at this time of year, with lots of supplier orders being made in advance.

At the end of it all, how do you thank your staff for working so hard?

Our teams have a Christmas night out budget and get to decide how they spend it. Whether it's a restaurant meal or drinks at the pub, we use our American Express® Business Card to pay for this as it means we earn rewards that can go back into the company. I have great managers and staff who are there day in, day out. I know it's clichéd, but I couldn't do it without them.



AMERICAN EXPRESS MEANS SOLUTIONS

American Express has a range of Cards and payment solutions to meet the needs of a growing business, no matter what size. As a Business Cardmember, you'll be able to manage your cash-flow and grow your business – all while earning rewards. What's more, by accepting American Express, you'll offer your customers more choice in the way they pay and attract loyal, high-spending customers to your business.

American Express has been actively encouraging people to shop small for many years, alongside its role as founder and principal supporter of Small Business Saturday in the UK, which this year will take place on 7 December.

American Express will once again be proudly supporting small businesses with its Shop Small offer; from 7-22 December 2019, when customers spend £10, they get £5 back, once per merchant, up to £50!+ What better way to drive sales this festive season? To find out how you can become an American Express Business customer and get involved, search: **Shop Small**

The Neighbourhood

Northern Quarter + Ancoats *Manchester*

There can be few places where the food, drink and retail scenes are accelerating as fast as in Manchester's adjacent Northern Quarter and Ancoats districts. Awash with independent operators and separated down the middle by a stretch of Great Ancoats Street, the twin neighbourhoods reflect the energy of a city renowned for its music, nightlife and retail vibrancy. While things have been buzzing in the Northern Quarter for a while now, with more and more creative industries and restaurants moving in, Ancoats is catching up fast, with a diverse community of cafés, pizza joints and lifestyle stores clustering around the central hub of Cutting Room Square. Here's some inspiration for enjoying the best of both worlds.

PHOTOGRAPHY *Jordan Davis*



Form Lifestyle Store

● form-shop.com

6 Bradley St, Northern Quarter M1 1EH

Ceramicists, candle-makers, illustrators and alchemists have all been given a home in this leafy, bare-brick haven of creative Zen located in the former servants’ quarters of a Georgian mansion. Elly Amoroso and partner Harry Williams specifically set out their store to support small, independent makers from near and far. “We tend to choose makers favouring traditional craftsmanship, producing considered pieces on a small scale and making a conscious effort to reduce their impact on the planet,” says Amoroso. There’s organic hand soap from East Anglia and mugs from local designer Frida Cooper. Regular workshops and events run here too, everything from botanical – covering terrariums, the Japanese art of kokedama and floristry – to screen printing and silversmithing.



Erst

● erst-mcr.co.uk

9 Murray St, Ancoats M4 6HS

The name means ‘long ago’, but with its minimalist lines, grey-green tones, and focus on small plates, Erst is every inch a contemporary diner. Recently opened, it’s already known for its happy atmosphere and modern European fare – think charcuterie, homemade flatbreads and savoury drink-friendly morsels such as ricotta dumplings. There’s a focus on natural wines, all sourced by the four co-owners, who started their Ancoats operations with the popular Trove bakery and café next door. “As a team, we’d spend our time talking about food, where we’d been on holiday and what we would eat and drink while there,” says co-founder Marcus Saide on the origins of their latest venture. “Erst is about simplicity: sourcing the best natural wine and seasonal ingredients and letting them speak for themselves.”



Just Between Friends

● justbetweenfriendscoffee.com

56 Tib St, Northern Quarter M4 1LG

As the name suggests, this bright, compact, 15-seat café is just the place to pause for a convivial brew while exploring the fashion boutiques, record shops and homewares stores of the Northern Quarter. During the week, the baristas cater to commuters working in the burgeoning number of local creative businesses in the area – serving up house espresso from Brixton-based Assembly Coffee, supplemented with blends from suppliers that might include renowned Berlin roastery The Barn. Mop up your caffeine with one of the toasties, brownies or slices of lemon drizzle cake.



Beaumont Organic

● beaumontorganic.com

49 Hilton St, Northern Quarter M1 2EF

Behind the green façade of Hannah Beaumont’s neighbourly boutique, you’ll find organic cotton jerseys, sweatshirts and yoga kits, plus candles, diffusers and incense – perfect for Christmas gifting. When Beaumont started her business, she knew she wanted to stand out. “I just felt I could create something with fabrics that were well produced, made by people who were paid fairly and with a much more transparent supply chain,” she says. All the clothing is designed in-house and made in Portugal at ethical, family-run factories, while the interior, like the fashion, is pared back, cool and calming. There’s a table at the back for talks and workshops in everything from macramé to Christmas wreath- and card-making, and seating where you can relax with a coffee. “I wanted it to feel like walking into a home,” says Beaumont.



Rudy’s Pizza

● rudyspizza.co.uk

9 Cotton St, Ancoats M4 5BF

Since Jim Morgan and Kate Wilson started up Rudy’s in Ancoats three years ago, the Neapolitan-style pizzeria’s success has gone through the roof, and now has restaurants in Birmingham, Liverpool and, next up, Leeds. Rudy’s first won devotees for its 24-hour double-fermented dough, which carries authentic toppings such as fior di latte and Italy’s coveted San Marzano tomatoes, delivered twice a week from Naples. Fans keep on coming for aperitivo Campari cocktails, great-value pizzas, and the warm, lively vibe created by staff who’ll remember your name. There might be a queue on Saturday night, but get your name down and grab a craft beer around the corner – they’ll call you when your table’s ready.



Ancoats General Store

● ancoatsgs.co.uk

57 Great Ancoats St (corner of Blossom St),
Manchester M4 5AB

Barista-poured coffee, draught beers, DJ sets and street-food pop-ups all jockey for position inside this store among the baked beans, jams, oat milks and olives lining the shelves here. There’s even a post office. Inspired by the likes of Whole Foods and Planet Organic, owner Mital Morar has taken things a step further, shaking up the concept of what a convenience store can be during his 10 years of running similar businesses in Manchester. Since opening in 2016, Ancoats General Store has seen such heavy footfall it has already been refurbished twice, with a third re-gearing imminent. “The purpose,” says Morar, “was to offer an everyday convenience store married with lots of local and premium products with provenance and a talking point – whether vegan, organic or locally sourced – and to curate an experience and sense of theatre around it all.”



Rivet and Hide

● rivetandhide.com

59 Thomas St, Northern Quarter M5 1NA

With its saloon-style lettering out front and Native American artwork on the wall, this menswear store reveals where its heart lies: high-quality, raw denim. Sure, there are leather jackets and boots, checked shirts and canvas trainers to be had, but this is where to come for high-quality jeans by brands utilising fabric from Japan, home to some of the world’s finest denim mills. Rivet and Hide started as an online retailer in 2012, before founder Danny Hodgson followed up with a brick-and-mortar store in London, and then this Manchester iteration earlier this year. Seek out top Japanese denim brands such as Momotaro, made by hand, and take advantage of the in-house hemming service for the perfect fit.



NORTHERN STAR

Nowhere better captures Manchester's colourful character and rich cultural diversity than the city's Northern Quarter and adjacent Ancoats district. Here you'll find everything from old-school vinyl in the record shops of Oldham Street to a great cut of venison at modern-British dining champion, TNQ Restaurant & Bar. This lively part of town really comes into its element when you know you can get rewarded for purchases made on your American Express® Card. Whether that's picking up a Saturday morning coffee and croissant, or indulging in some seasonal shopping, remember you'll get even more for your everyday spending. So, we asked one local Cardmember in Manchester for the lowdown on this special area of town and to share his tips for getting the most out of a day here.



SHOP WITH AMERICAN EXPRESS THIS WINTER

Whether you use your Card in Manchester's Northern Quarter or at the shops near you, American Express can help you get more from your everyday spending.

As a Cardmember, you could earn rewards on your morning coffee, seasonal gifts, evening meal and every other occasion in between.

From 7-22 December 2019, why not take advantage of the American Express Shop Small Offer; when you spend £10 in small independent shops, you get £5 back, once per merchant, up to £50!*

So, let's keep the high streets alive, and help communities thrive, if you love where you live, search: **Shop Small**

Neighbourhood

Northern Quarter & Ancoats

In partnership with American Express



10am

ALL-STAR BRUNCH

"One Saturday each month, I catch up with a group of friends at Moose Coffee Manchester. They do amazing New York-inspired all-day breakfasts with pancake stacks, waffles and an epic hotdog with Cajun ketchup. Today, I'm settling in with a cookie dough shake and a 'New England Moose' – one of eight variations of eggs Benedict they offer."



2pm

IN THE PICTURE

"This year I'm making a start on my Christmas shopping early, so I head up the road to Jane Blease, my favourite local workshop and boutique where they design and make minimalist wooden lighting, homewares and jewellery. I snap up the framed 'Manchester Bee' hand-printed artwork etched on ash wood for my mum. Job done!"



4pm

GREEN LIGHT

"Next up, Northern Flower – right around the corner and with an amazing range of flowers, house plants and gifts in a charming potting-shed setting. It really feels like a boutique store and is my go-to for flowers. This weekend, though, I'm buying for myself; I moved house recently and am buying a terrarium for my living room on my way home."



8pm

GAME ON

"For my birthday, my best friend gifted me a voucher to my favourite local restaurant, TNQ Restaurant & Bar. They do brilliant seasonally changing menus strong on British produce, steak, fish and game. It has the kind of atmosphere you want for a Saturday night out, so I'm heading there for dinner with my girlfriend to round out a great day."

ON OUR RADAR

From artisan cheese to queue-worthy sandwiches, a cult bakery founded by two former bankers and a high-street homewares store reviving the craft of upholstery and much, much more.

01. Bristol

02. London

03. Brighton

04. Edinburgh

05. Birmingham

06. Glasgow

07. Manchester



Recipe for success

● PINKMANS BAKERY
85 Park St, Bristol BS1 5PJ

IT WAS A shortage of good sourdough and croissants in Bristol's city centre that led Steven Whibley to open Pinkmans Bakery, now regarded as one of the UK's finest artisan bakeries. With its modern interior – complete with hanging plants and industrial lighting – and open-plan kitchen, customers can see their brown & rye loaf, seeded ciabatta, or French-style baguettes being kneaded and baked before their eyes, just like an old-fashioned village bakery but on a larger scale. Pinkmans' is the recipe for a freshness seldom seen in contemporary baking.

Whibley opened Pinkmans' doors in October 2015, a time dominated by bakery chains and supermarkets, alongside head baker, Michael Engler, former head chef of two Michelin star-restaurant L'Enclume. He'd been inspired having spent seven years as operations and managing director at Le Pain Quotidien and then three years as operations director at Gail's Bakery. Whibley says: "We wanted to find a model where everything is baked on site, so there is a real connection with the food."

He also carefully selects all his ingredients and prioritises sustainability by sourcing his eggs, dairy and flour locally. "We're blessed here in Somerset,"

says Whibley, who doesn't use any artificial preservatives in his kitchen.

At a time when we're becoming more interested in the story behind our food, the open-kitchen not only emphasises the bakers' craftsmanship but also ensures a better customer experience. "This is a big statement," Whibley adds, "because people are prioritising transparency as to where their food is coming from."

This quality-driven approach also extends to the menu, where Whibley chooses to do a few things really well. Pinkmans specialises in wild yeast baking, meaning the entire selection is 100 per cent sourdough. The country cob, a toasted barley porridge bread, is the most popular loaf, but the seeded sour is no slouch in terms of sales. There's a range of sweets and cakes, which includes Pinkmans' signature doughnuts – 'sourdough-nuts' – which are individually hand-rolled and fried to give a super light texture, then piped with pastry cream and garnished. The flavours include honeycomb mousse, chocolate pecan brownie and vanilla cream & raspberry jam, but there are also seasonal offerings – Whibley's favourite is the lemon brulee shortbread tart.

Pinkmans is also a fully-licensed café, and offers a selection of breakfast, lunch, and dinner plates. The pizzas, cooked in a wood-fired oven, are legendary, as is the V.L.T., a crusty vegan breakfast sandwich made with mushroom, marinated aubergine and crispy coconut; as is the soup of the day, which comes accompanied with a chunk of sourdough bread, of course. The coffee is sourced from Freehand roasters in Cornwall, and there's also a selection of cold-press juices.

As word of Pinkmans' excellence spreads, Whibley is now contemplating expansion – setting up a second site in nearby Bath is an option, as is opening another outpost in Bristol. But he is not rushing into anything, as maintaining their high standards across a larger framework is key. "We won't compromise on what we're already doing," Whibley explains.

Pinkmans has grown the artisan bakery model with an open-kitchen that prioritises service and transparency.



PHOTOGRAPHY Andrew Urwin



A BAKER'S GUIDE TO A WASTE-FREE CHRISTMAS

- CHRISTMAS EVE CANAPES**
Cut sourdough bread into little triangles, or circles with a pastry cutter, drizzle with oil and toast in the oven until crispy. These make great bases for little canapé-sized snacks when topped with smoked salmon and cream cheese, or Stilton and fruit chutney.
- CHRISTMAS DAY LUNCH**
Sourdough breadcrumbs help make a fantastic stuffing for the Christmas turkey. Use a cheese grater on leftover loaves to get the crumbs just right.
- BOXING DAY BREAKFAST**
Keep the feasting going with a Boxing Day brunch of epic proportions. Soak old bread slices (we recommend brioche) in a mixture of eggs, cream and a little sugar whisked together. Slowly fry the soaked bread slices in melted butter in a frying pan until golden and caramelised for a delicious French toast. Serve on its own, with blueberry compote, or, even better, topped with crispy bacon and maple syrup.



Near and far

● THE HACKNEY DRAPER
25 Chatsworth Rd, Lower Clapton, London E5 0LH

THE HACKNEY DRAPER is much more than the name suggests. The independent store, a charming two-storey spot on East London’s popular Chatsworth Road, brims with its coveted range of fabrics and linens, curated and carefully coloured in-house. There are also vintage options, such as Kashmiri crewel work, Kantha and Suzani, which have been sourced from some of the world’s most faraway corners.

In there too you’ll find a selection of household furnishings, from Moroccan baskets and rugs to organic soaps and scented beeswax candles. There’s also the highly popular plump velvet and Vietnamese cushions, and a range of eco-friendly artisan interior emulsion paints. It’s an interiors utopia that’ll absorb the hours if you’re not careful. What ties this vast collection together is that it’s



primarily handmade and has been designed or sourced by Pat Giddens, a fourth-generation curtain and upholstery maker from Lincoln, England. From her workshop in Kensal Green, Giddens makes bespoke curtains and blinds for some of London’s most luxurious homes, but she decided in 2014 that it was time to set up an East London outpost that would encompass a shop where she could sell some of the products that had caught her eye on her travels. The aim is to become a one-stop shop for setting up a new home.

“The offspring of many of my regular clients were starting to buy properties in the fashionable and affordable East London. I would get calls from them or their parents asking me to come and help out because they’d grown up with my curtains, and I started to spend more and more time in the East End,” Giddens explains. “As we looked for properties, the model to provide a whole range of homewares, from clothes pegs and tea towels to bespoke curtains, was born.”

The store also serves as a passion project that allows Giddens to present her style while supporting a handful of artisan manufacturers reach a wider customer base. Some of these are based abroad: India, Turkey, Vietnam, Morocco, Mexico, and Hungary are well represented, but Giddens also buys a lot from upcoming British makers. “As well as carrying the old, we’re introducing the new,” store manager Tolani Moibi says. Giddens works closely with each manufacturer to ensure her stock is ethically sourced. She also tries to avoid plastic, over-packaging and harsh chemicals.

Bespoke design still forms the nucleus of the business. Downstairs, among the linens, velvets and wools, there’s a consultation space where the team works with clients on turning their houses into homes. They’ve also applied their impeccable workmanship to hospitality spaces. Besides window dressings, which are all unique, Giddens and her team can make fabrics and soft furnishings to spec.

“We take a huge amount of inspiration from our surroundings, and we’ll collaborate with our customers to offer what they want,” bespoke project manager Nicole Saba explains. “I like to think that there’s nowhere else like this in London. It’s a totally unique experience.”

Below: The Hackney Draper’s range of globally sourced fabrics and homewares.
Left: Store manager Tolani Moibi.

PHOTOGRAPHY Andrew Urwin



TAKE IT HOME

The Hackney Draper’s top 3 tips for using fabrics and prints at home this winter.

USE CONTRAST TO BE ORIGINAL
Combining contrasting materials often gives a modern and unique look. How about mixing luxurious fabrics with utilitarian fabrics? We like to add ticking lining to our velvet curtains and textured hemp to the backs of our embroidered cushions. Or how about sprucing up your existing curtains by adding a trim, border or fringing? This is a great affordable way to create a completely new look.

UP-CYCLE VINTAGE LACE TO CREATE FEATURE WINDOW PANELS
If you have any vintage lace or linen in your home, don’t throw it away, the textiles can be easily converted into window panels. A channel can be simply sewn into the top of the fabric and then mounted in the window frame on slim rods. This is a great way to display beautiful fabric and will give you a completely unique window dressing. We like to do this with antique lace, Broderie Anglaise, or Indian Chikankari embroidery that we sell in the shop.

CREATE AN EASY DIY FOCAL WALL WITH WRAPPING PAPER
This is the stuff of DIY dreams: using wrapping paper to create a focal wall. Inexpensive, effortless to put up, and just as easy to remove, all you need is wrapping paper, double-sided tape and a box cutter. Want to make it a permanent fixture? Swap out the double-sided tape for wallpaper paste. There are some joyful designs out there that you can change seasonally. We love Cambridge Imprint, which we also stock in store.



Going against the swell

● THE INDEPENDENT

95 Queen's Park Rd, Brighton BN2 0GH

FOUR AND HALF years ago the pub sitting at 95 Queen's Park Road in Brighton's Hanover had changed hands several times and was yet to find its groove. Then, in 2015, Matt Russell and James Tippet-Illes turned around the site when they took over the lease, refurbishing the building and placing a kitchen at the heart of the operation. Four and half years later and The Independent has become a food destination in Brighton, bringing in hoards who are looking for fresh seafood. The choice to keep the pub independent has meant that the beer options can change weekly and the kitchen can champion sustainability. We talk to Jen Simpson – the woman on the frontline – about how it has become a neighbourhood pub and their approach to using fresh, local seafood.

Why do you think people love The Independent?

We're a free house, which is quite rare now in Brighton. It's a labour of love, you are responsible for everything. Tied pubs have their cellar, equipment and practically everything looked after for them. We, on the other hand, are on our own. We started off with a really nice kitchen with loads of great seafood. We've since got into great beer: we have 12 craft beer keg lines and three cast lines for ales. It has become a bit of a destination, with

people coming here from the other side of town just to eat. We focus on customer service and know our customers really well. We've seen them have kids and watched them grow up. It's kind of like a village pub in the city that way. I think that's why we have staff here who have been with us since we opened, which is rare in the service industry. I can honestly say it's the best pub I have ever run.

How has seafood become so central to a local pub?

Our fishmonger is located nearby in Newhaven, and we order what we think we need and they go out on their boats and it comes in the next day, to order. We've had a few occasions where conditions have been too stormy and the fishermen have not been able to deliver because they couldn't get out on the water. When we don't get our supply, we pass that information onto the customer. We think it's important that people know where their fish is coming from and that they know that we don't order frozen fish. Our catch comes straight off the boats and part of that deal is that nature can be unpredictable!

How do you champion seasonality on the menu?

We only put on what's in season. Bass, for example, has a really short season. Mussels are a similar thing. Moules marinière is one of our best-sellers right now. We only have mussels on the menu in season, which is from September to March or April. So, if you're eating outside of those months then you're probably eating frozen. It's the same philosophy for the vegetables. The whole menu really changes with the seasons. In winter, there's more warming food and in summer lighter stuff. We really are committed to sustainability. Our head chef, Sam Ireland, changes the menu so quickly sometimes we can't even update the website. He will never ask for anything over-fished or farmed. He also doesn't like waste, so we order only what we need and everything is organic and free-range.

MENU PICKS FROM HEAD CHEF SAM IRELAND

MOULES MARINIÈRE

It's peak mussel season right now. This dish is mussels cooked in a white wine, parsley, butter and garlic sauce. You can't go wrong.

ALE-BATTERED COLEY

Without fail, every day of the week, people order this dish, even on Sundays. We've had to put it on the menu alongside the roast because people still choose it over the roast.

MULLET

Locally caught grey mullet served with a chorizo jambalaya is my way of using a super sustainable fish that's from the area. It may seem like a summer dish, but the fish has a strong meaty flavour so it's quite hearty and warming for the colder months too.



The Independent is as well-known for its menu of seasonal seafood as it is for its line-up of craft beer on tap. Left: Bar manager Jen Simpson.



PHOTOGRAPHY Monica Goya



Re-writing the script

● GOLDEN HARE BOOKS
68 St Stephen St, Edinburgh EH3 5AQ

PERUSING THE EXPERTLY composed shelves of Golden Hare Books' intimate white space recalls the curated atmosphere of a minimalist art gallery. It's little wonder – owner Mark Jones is a former director of the V&A, originally opening the store in Edinburgh's busy Grassmarket in 2012 before moving it across town to Stockbridge in 2014. The independent bookstore has found a like-minded community in the village-like neighbourhood, where charming backstreets are punctuated with plenty more boutique businesses. "It's about bringing the bookshop out beyond its four walls," says store manager Julie Danskin of the diverse line-up of offerings, from collaborative events held at local venues to their podcast

on recommending contemporary literature. "Whether they're coming in for an event or popping in off the street to peruse the shelves, we want everyone who walks through the door to have a really positive experience. Because we do so many things, we have a true community hub that offers something for everyone."

There's the monthly book club at a cosy wine bar down the road, hosted by one of their booksellers in the basement cellar over cheese platters and glasses of red; panel talks at a nearby chapel between international authors, complete with breakfast pastries; and a gift box for newborns including a copy of a classic children's reads, designed in collaboration with a baby clothing shop on the same street.

The Scottish capital boasts a bounty of independent bookshops, many of them opened over the last year. Danskin says Edinburgh is the perfect city for book lovers, having long been a centre for great writing and named the world's first UNESCO City of Literature. "There's this feeling among booksellers to collaborate; we all love books and want books to thrive here."

When we speak to Danskin, she is busy putting the finishing touches on their first-ever three-day book festival, to be held across four venues during late October, with assistant manager Jonathan Taylor and the team. What's the next innovation set to look like? "Our booksellers are passionate and creative – we're never short of ideas."



Above: Golden Hare Books assistant manager Jonathan Taylor.



PHOTOGRAPHY Murray Orr





PHOTOGRAPHY Jordan Davis

On a roll

● ANDERSON & HILL

7 Great Western Arcade, Colmore Row, Birmingham B2 5HU

LOCATED IN BIRMINGHAM's Victorian Great Western Arcade, Anderson & Hill is in the business of procuring rare and hard-to-find foods from around the globe. Its shelves are bursting with the likes of small-batch Italian olive oils, bottles of unique Marsala wine, as well as lip-smacking conserves; while it's brightly lit counter heaves with more than 100 different cheeses, charcuterie and porcelain dishes of antipasti and fresh pasta.

Each item it stocks is the product of extensive research conducted by deli owner Will Johns. "This shop was born out of a passion for good food. I like to impart my knowledge, and people these days like to know the provenance of what they're eating," says Johns.

Johns took over the shop in 2012 from the eponymous Mr Anderson and Mr Hill. It was only supposed to be a stopgap before starting his own bistro – Johns has 30 years of experience as a chef – but he fell in love with deli life. "The decade before taking over, I worked nine out of 10 Christmases in a row. Now, I look back and think: 'Crikey! What I was doing?' I have four boys back home and the shop has been a lifesaver," explains Johns.

Out of the kitchen and into the frontline of service, Johns also found a love for customer interaction. Anderson & Hill is an opportunity for exploration and discovery and there's nothing Johns enjoys more than a happy customer returning for more after he has recommended them a unique chutney or a brilliant craft ale.

It's this kind of one-on-one interaction and infectious passion that keeps people coming back. It's also what led to a cohort of customers urging Johns to take the produce he loves so much and make sandwiches from it all. The lunch menu is



MENU DU JOUR

Served in floury ciabatta rolls, Anderson & Hill's lunch offering is a sandwich seeker's delight. Owner Will Johns offers a concise menu of eight sandwiches, but he also urges his loyal customers to go off-menu and explore every corner of the deli counter. Want more pickles? Please, go ahead. Fancy a cave-aged cheddar? Just ask. Feeling intrepid? Try the spicy nduja salami paste from Italy. Can't decide? Opt for one of the best-sellers, which include:

THE BAVARIAN	THE IBERIAN	THE NEW YORKER
German salami, smoked cheese, gherkins, mayo	Serrano ham, Manchego cheese, roasted peppers	Pastrami, Napoli salami, pickles

Will Johns behind the counter, where he has carved a niche with globally sourced fare and perfectly made deli sandwiches.



short and sharp, comprising of eight sandwiches, three salads and a daily changing soup option. Their sandwiches have become widely considered some of the best in Birmingham's city centre and on a Friday, an eager queue can be found snaking its way out of the door and down the street.

"We've gone from doing 40 sandwiches on a Friday to 200. We have to take that on board and we are planning on refurbishing in the new year to make the space better equipped for the lunch trade," laughs Johns.





The cheese whisperer

● GEORGE MEWES CHEESE
106 Byres Rd., Glasgow G12 8TB

IF THERE WAS a phrase comparative to the Japanese *omakase* menu (the ultimate expression of trust in a sushi chef’s ability to choose for you) in the world of fine cheeses, it would undoubtedly be used by many of George Mewes’ regulars. He has an uncanny knack for remembering what they like and suggesting new ideas. “The other day I had a customer come in saying that he was going up to another customer’s for dinner and wanted to take a cheese she likes along. I knew straight away what to recommend and I think that kind of knowledge is important,” says Mewes.

His cheesemonger has become a stalwart of Glasgow’s West End food scene. Opened in 2010, it serves a daily selection of 45 artisan cheeses made by world-class independent producers. It also sells a variety of accompaniments, from chilli jams and fruit chutneys to rare salt-encrusted French butter, as well as cheese tools.

Mewes found his passion for cheese after 25 years of travelling the world as a chef. Following a stint as a cheese buyer, he sought the tutelage of the masters at London’s Neal’s Yard Dairy and France’s Hervé Mons. After receiving a serious education from these industry legends, everything

PHOTOGRAPHY Murray Orr



Right: George suggests serving a creamy gorgonzola with a drizzle of honey. Left: Glasgow cheese legends Marc Breslin (far left) and George Mewes.



from learning about the ultimate conditions to make cheese to the proper way to mature a wheel, the Glasgow native opened his shop.

A quick chat to Mewes and the process of eating a simple cheddar or a triangle of creamy brie begins to transform. It’s not just about picking a delicious piece. “An amazing cheese deserves to be treated amazingly well,” he stresses.

Visitors to the shop will learn all about the world of cheese: for example, it should be served at room temperature; its taste changes daily as it matures; and even that cheese ‘breathes’ and will absorb other aromas if kept with other strong-smelling goods. Mewes is a fount of knowledge and he makes sure his team of dedicated cheesemongers are too. “We bend over backwards because we love what we do. The best part of the job is seeing people’s expression when they try a new cheese and love it – I think it’s amazing to see people so happy,” he laughs.

It’s exactly this kind of reverence and passion for his work that has helped Mewes develop a roster of the world’s best cheesemakers, many of whom visit the shop to talk all-things cheese, as well as a hoard of loyal customers who order from as far away as London.

MADE IN SCOTLAND

- LANARK BLUE CHEESE**
Lanark Blue is one of the first blue ewe’s milk cheeses produced in Britain since the Middle Ages. It is handmade on the farm with the *Penicillium Roquefortii* mould, which gives the cheese its characteristic blue-green vein and ivory paste. In spring, the cheese has elements of sweetness, sharpness and fresh cream, while in the winter it takes on a complex full-flavoured blue.
- BONNET HARD-PRESSED GOATS CHEESE**
This cheese takes its name from the locals who used to make bonnets for the Highland Army. Crafted on a small family-run farm in Ayrshire, Bonnet is made from Saanen goat’s milk. Matured for six months, the cheese develops a thin rind and as it ripens the paste gets softer, smoother and creamier. It has a slightly nutty, herbaceous, sometimes smoky finish with a sweet lemony tang.
- ST ANDREWS’ FARMHOUSE CHEDDAR**
The Stewart family have farmed at Falside in the East Neuk of Fife for more than 50 years and have been making cheese by hand from the milk of their own herd of Holstein cows since 2008. This cheddar is bold, rich and creamy, with a lingering earthy finish that needs nothing but an oatcake to serve.



Rising star

● POLLEN BAKERY

Cotton Field Wharf, 8 New Union St,
Manchester M4 6FQ

BANKERS TURNED BAKERS Hannah Calvert and Chris Kelly quietly opened Pollen Bakery in 2016 in a small railway arch underneath Manchester’s Piccadilly Station. Despite their out-of-the-way location, streams of people began happily queuing for hours to get a taste of the bakery’s selection of sourdough loaves and baked goods – their signature ‘cruffin’ becoming a Manchester must-eat. After incredible demand, the pair decided to pack up the archway and head for the cobbled streets of Ancoats, where they have opened a larger bakery with a café. We caught up with them to talk about Manchester’s burgeoning food scene.



You both left banking to start baking, why did you decide to make the switch?

We started baking our own bread on weekends and quickly a hobby became an obsession. At the time, Manchester was very limited on quality bakeries and we realised that the bread we liked to make and eat wasn’t available in the area. We spent some time learning how to scale-up from fellow bakers and ploughed all our savings into opening a tiny bakery in an unknown, unlikely part of the city.

How has the Manchester food scene changed since you opened?

The food community in Manchester has grown exponentially since we started in 2016. We took a big risk opening the bakery; we started in a location on an industrial estate and people came, supported us and loved what we were doing.

Sustainability is at the core of what you do, how does it manifest throughout the business?

We work closely with farms, producers and suppliers to be as sustainable as possible. We use Yorkshire Organic Millers’ flour in all our loaves, which is grown and milled in Yorkshire. All the flour we use in the bakery is organic. Our kitchen works with a majority of UK-grown organic produce and all our packaging is biodegradable. We plan carefully to eliminate waste and any waste we do have is donated to local charities.

Your ‘cruffins’ are famous, they’re usually gone within a few hours of opening. What’s the story behind them?

When we opened, we wanted to try something a bit different so we thought we’d give cruffins a go. Our first attempts were pretty terrible but we worked hard on them. We wanted to be creative so we changed the filling every week to have an outlet for our ideas but also keep it fresh and interesting for our customers. People just can’t resist them and we don’t blame them!



Bankers turned bakers Chris Kelly and Hannah Calvert, who are the duo behind Pollen’s cult cruffins and croissants.

BREAD BASKET

Pollen recommends three loaves for your Christmas table.

POLLEN RYE

This is the staff’s favourite loaf. The Pollen Rye is packed full of flavour – sweet, tart and creamy all at once. It is super moist and soft with a paper thin caramelised crust, and will also easily keep for up to five days (if it sticks around that long!).

28-HOUR SOUR

A classic slow-fermented sourdough named after the original length of time it took to make from start to finish. Today the process takes less than 28 hours but the name has stuck.

CINNAMON MORNING BUN

A fluffy laminated brioche with layers of sweet cinnamon. We coat in cinnamon sugar after baking, so this one is best to serve for a decadent festive brunch or even a cheat’s dessert.



PHOTOGRAPHY Jordan Davis





BY



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Jim Chapman

In partnership with
American Express

"I'VE LOVED GETTING TO KNOW MY NEW AREA."

Content creator, model and writer Jim Chapman talks about his recent house move, his new favourite local shops and how everyone can become a local legend this festive season.



For the seventh year running, American Express is celebrating the small businesses that do big things for their local neighbourhoods, while also rewarding Cardmembers for showing their support for where they live. So, make sure you take advantage of the Shop Small Offer from 7-22 December 2019; spend £10 in small independent shops and get £5 back, once per merchant, up to £50!*

What are your favourite shops in your local area?

I've recently moved to Islington in north London and have loved getting to know my new area; it's such a treasure trove of small, independent shops! I already have so many favourites but if I had to pick, Jolene is an amazing bakery café and restaurant all in one that I head to for my daily caffeine fix. After Noah is an awesome vintage home store, where I've enjoyed searching for some key items for my new pad.

Why do you like shopping in small merchants?

Already, some of the staff in my favourite places are starting to greet me by name. I love that. I'm a sucker for a good story and so many of the owners I've met have brilliant and inspiring stories behind their products and businesses. They're also experts at their craft and stock unique gifts, which makes them really stand out from the crowd, especially at this time of year when the focus is on shopping. When it comes to food, because these places are smaller, they're more responsive and so can stock great produce and alter the menu around it.

What do you think is the best way for people to show their support for their favourite small business?

Shop owners pour their hearts and souls into their businesses and I think it's important to champion this – that's why



I'm encouraging everyone to become a local legend this festive season and give their favourite small business a social media shout out! Whether you've got 25 followers or 2 million, we can all make a difference by posting on our social media channels and tagging our favourite local businesses.



SHOW YOU LOVE WHERE YOU LIVE WITH AMERICAN EXPRESS

There's nothing quite like being welcomed by your name when you pop in for your morning coffee, or having a helping hand finding that special first edition you've been searching for.

That's why American Express has partnered with content creator Jim Chapman to remind us how even small actions can make a real difference to our high streets. We all have a part to play; simply sharing news and photos of purchases on social media has the potential to generate £179** of additional revenue for local small shops.

So, let's keep high streets alive and help communities thrive. If you love where you live and want to get involved, search: **Shop Small**

New Kids on the Block

The Lookout

Edinburgh

Rising above Edinburgh's sandstone landscape atop Calton Hill, The Lookout by the Gardener's Cottage team takes the food philosophy of the founder's first restaurant in a modern direction at a striking new location.

PHOTOGRAPHY *Murray Orr*





Founder: Dale Mailley

Calton Hill, Edinburgh EH7 5AA

SCALING CALTON HILL in the centre of Edinburgh leads to panoramic views of the city’s renowned landmarks – look over the New Town towards Edinburgh Castle and spot Arthur’s Seat, and gaze towards the coastal Firth of Forth to the north. Now, the contemporary, glass-sheathed structure that houses The Lookout – from the same team behind the city’s popular locavore restaurant Gardener’s Cottage – means catching it all from inside a sleek dining room.

“It was a great opportunity to take on a brand new, stunning building and evolve what we’ve been doing at Gardener’s Cottage,” says chef-patron Dale Mailley.

Mailley opened Gardener’s Cottage in 2012 inside a former cottage in the city’s Royal Terrace Gardens where the comfort food menu is driven by a sustainable and home-grown philosophy. The communal dining space is known for its relaxed, seasonal sharing plates, focusing on Scottish produce and what’s on hand from their veggie and herb plots out the back.

The Lookout opened in November 2018 and takes Mailley’s food to new heights. With its floor-to-ceiling windows and industrial-inspired décor, it seems like a



“Sustainability is a massive thing for us. It’s behind the restaurant we’re creating, the jobs we supply, and the people we support.”

departure from his first restaurant, yet the ethos remains the same. “It has all the same bearings in terms of sourcing and provenance, but the food is sharper and more polished,” Mailley says. “Whatever the restaurant, we always choose well-sourced ingredients.”

The produce used is still largely from Scotland, with wild or sustainably-reared fish, meat and game, but the techniques have matured, incorporating sous vide, yakitori grills, fermentation and inspiration from Asian cuisines. “We’re trying to get interesting flavours. From day one, we’ve had a rabbit, grouse and hare yakitori – we make a glaze out of malt extract and fermented barley, so we’re using things we can source locally to take on flavours you might expect to find in a Japanese restaurant.”

Designed by Collective Architecture, The Lookout forms part of a broader redevelopment of Calton Hill’s heritage buildings, including the architecture firm’s new office, an art gallery and refurbished rooms for events. “Collective were keen to have an interesting offering for other things going on in the buildings as well as art – we do events such as gin tastings with a local distillery, and private dining throughout the site,” Mailley says. At The Lookout, groups can book the chef’s table for a meal right by the pass, and this Christmas Day, the restaurant will host festive season experiences with multi-course lunch and dinner menus (see ‘Christmas Feasting’ opposite).

With such a striking setting, there comes high expectations. “The biggest pressure on us is trying to live



up to such an impressive building. We need to keep up the pace, to make sure we’re continually on top of our game,” says Mailley. Holding true to the values established over seven years of service at The Gardener’s Cottage means keeping things approachable – The Lookout doesn’t have a dress code and the kitchen is completely open to welcoming curious diners behind the scenes to see the cooking. In addition, the team will continue to emphasise seasonal, local sourcing. That said, Mailley points out their approach goes well beyond how ingredients are purchased. “We try to build restaurants that last.”



Christmas feasting

Mark the day’s festivities with two special set Christmas menus. For the four-course lunch, there’s trout with hen of the woods, partridge with squash and hasselback potatoes and a dessert of bitter chocolate, coffee and Marsala followed by mince pies; while the six-course dinner adds deer tartare with black garlic and XO tempura oysters to the mix.





Warm salad of fermented Brussels sprouts, kale and pancetta with hazelnut dressing

SERVES 4

Start the fermented sprouts 7 days ahead (you will need a large preserving jar) or you can skip the fermenting and start the recipe at Step 2.

- 1kg Brussels sprouts
- Sea salt
- 80ml hazelnut oil, plus extra to drizzle
- 50g hazelnuts
- 40g grated parmesan, plus extra to serve
- 20g chopped truffle (optional)
- 200g pancetta, cut into lardons
- 200g rainbow or regular kale

1. Trim and thoroughly wash the sprouts and pack tightly into a large sterilised preserving jar. Cover with a brine made by mixing sea salt with water at a ratio of 2.5g to 100ml. Ensure the brine covers the sprouts entirely and use a weight (a fermenting weight or a small plate) to keep them submerged in the liquid. Seal the jar tightly and leave to stand at room temperature to ferment for 7 days.
2. For the hazelnut dressing, preheat the oven to 160°C. Drizzle a little hazelnut oil over the hazelnuts and roast for 4 minutes or until lightly roasted, then cool slightly and chop. Combine the nuts with 80ml hazelnut oil, grated parmesan and chopped truffle, if using. Season to taste and set dressing aside.
3. Drain the sprouts and pat dry on kitchen paper. Gently fry the lardons in a frying pan over a medium-low heat until golden, then remove from the pan, leaving the fat in the pan. Add the sprouts to the pan and cook until golden, then increase heat to high and add the kale. Cook, stirring, until wilted, then reduce the heat to low and return the lardons to the pan with half the hazelnut dressing and toss to gently warm through.
4. To serve, transfer to a serving bowl, dress with the remaining hazelnut dressing and grate over parmesan to garnish.



Chef Dale Mailley on what to eat this winter:
“This time of year is prime for game, which is really exciting for us; we’ll get partridge, duck and deer delivered to the kitchen. It’s an absolute treat to eat them through the wintertime; for me it’s the ultimate in free-range. Shellfish is also great now too, including lobster, razor clams and oysters. Scotland can become sparse in terms of fruit and vegetables, so we get quite inventive with turnips, like salt-baking and fermenting them.”

“The best advice I can give to avoiding food waste at Christmas is to avoid buying too much food in the first place!”





Directory

BIRMINGHAM

EAT

- 1000 Trades** Neighbourhood bar and kitchen *16 Frederick St, Birmingham B1 3HE*
- Boo Boo Coffee** Coffee shop, bistro and bar *27 Lordswood Rd, Birmingham B17 9RP*
- The Wilderness** Modern-British fine dining *27 Warstone Ln, Birmingham B18 6JQ*

DRINK

- Stag Digbeth** Cocktails, beer and coffee *Courtyard Unit 2, Gibb St, Birmingham B9 4AA*
- The Canal House** Try the non-alcoholic kombucha cocktails *12 Bridge St, Birmingham B1 2JR*

SHOP

- Anderson & Hill** Independent delicatessen *7 Colmore Row, Great Western Arcade, Birmingham B2 5HU*
- Honest Skincare** Organic, ethical skincare products *34 Poplar Rd, Birmingham B14 7AD*
- KIN Home** Design-led homewares, gifts and furniture *10 St Mary's Row, Birmingham B13 8JG*
- Minima** Timeless homewares *58 George St, Birmingham B3 1QA*
- Provide** Boutique for menswear and streetwear *Unit 201 Jubilee Trade Centre, 130 Pershore St, Birmingham B5 6ND*

Rossiter's Birmingham's original organic butchers *247 Mary Vale Rd, Birmingham B30 1PN*

BRIGHTON

EAT & DRINK

- Kindling** New restaurant focusing on ethical food *69 East St, Brighton BN1 1HQ*
- Small Batch** Independent coffee roasters *17 Jubilee St, Brighton BN1 1GE*
- Stoney Point** Coffee and food *15 Montpelier Pl, Brighton BN1 3BF*
- The Independent** neighbourhood pub serving local seafood *95 Queen's Park Rd, Brighton BN2 0GH*
- The Salt Room, Brighton** Kombucha cocktails and seafood *106 Kings Rd, Brighton BN1 2FU*
- The Set** Award-winning restaurant *33 Regency Square, Brighton BN1 2GG*

SHOP

- England at Home** Homewares and gifts *59 Ship St, Brighton BN1 1AE*
- Grocer & Grain** Local grocery store and deli *1 Surrey St, Brighton BN1 3PA*
- Peggs & Son** Designer menswear boutique *39 Duke St, Brighton BN1 1AG*
- Tidy Street General Store** Chic womenswear and accessories *102 Gloucester Rd, Brighton BN1 4AP*
- Workshop** Design and lifestyle store *13a Prince Albert St, Brighton BN1 1HE*

BRISTOL

EAT

- Pasta Loco** Fresh pasta *37A Cotham Hill, Bristol BS6 6JY*
- Quay Street Diner** All-day diner and bar *2 Quay St, Bristol BS1 2JL*
- The Ox** High-quality steakhouse, open for Christmas Day lunch *43 Corn St, Bristol BS1 1HT*

DRINK

- Box-E** Serving Real Kombucha cocktails *Unit 10, Cargo, Bristol BS1 6WP*
- Corks at Cargo** Wine bar *Unit 6, Cargo, Bristol BS1 6WP*

SHOP

- Collection & Co** Sustainable concept store *Ground floor, Broadmead Gallery, Bristol BS1 3XB*
- Dreadnought Books** Second-hand bookshop *125 St George's Rd, Bristol BS1 5UW*
- Fox & Feather** Homewares and clothing boutique *43 Gloucester Rd, Bristol BS7 8AD*
- Grape & Grind** Wines, craft beers and spirits *101 Gloucester Rd, Bristol BS7 8AT*
- Rough Trade** Record shop *3 New Bridewell, Nelson St, Bristol BS1 2QD*

EDINBURGH

EAT

- Gardener's Cottage** Sustainable local dishes in a cottage setting *Royal Terrace Gardens, 1 London Rd, Edinburgh EH7 5DX*

The Little Chartroom Seasonal fine dining *30 Albert Pl, Edinburgh EH7 5HN*
The Lookout City views and creative sustainable fare *Calton Hill, Edinburgh EH7 5AA*
Timberyard Local ingredients in a mod warehouse setting *10 Lady Lawson St, Edinburgh EH3 9DS*

DRINK
Panda & Sons Prohibition-style bar *79 Queen St, Edinburgh EH2 4NF*
Wellington Coffee Coffee and cakes *33A George St, Edinburgh EH2 2HN*

SHOP
ALC Womenswear and denim *61 Thistle St, Edinburgh EH2 1DY*
Epitome Designer boutique and concept store *35 Dundas St, Edinburgh EH3 6QQ*
Golden Hare Books Charming independent bookshop *68 St Stephen St, Edinburgh EH3 5AQ*
I.J. Mellis Cheesemongers Artisan cheese, wine and scotch eggs *30 Victoria St, Edinburgh EH1 2JW*
PAD Lifestyle Global fashion, art, furniture and homewares *46 Howe St, Edinburgh EH3 6TH*
Pieute Sustainable men's clothing *19 Candlemaker Row, Edinburgh EH1 2QG*

GLASGOW

EAT & DRINK
Cail Bruich Award-winning Scottish produce *725 Great Western Rd, Glasgow G12 8QX*
Chinaskis Charles Bukowski influenced bar *239 North St, Glasgow G3 7DL*
Kember & Jones Bohemian café *134 Byres Rd, Glasgow G12 8TD*
McCune Smith Hebridean home cooking *3-5 Duke St, Glasgow G4 0UL*
Sarti Family-run Italian trattoria *133 Wellington St, Glasgow G2 2XD*
Ubiquitous Chip Mod brasserie *12 Ashton Ln, Glasgow G12 8SJ*

SHOP
George Mewes Cheese Artisan cheese *106 Byres Rd, Glasgow G12 8TB*

I.J. Mellis Cheesemongers Artisan cheese, wine and scotch eggs *492 Great Western Rd, Glasgow G12 8EW*
Liquorice Tree Stylish gifting *431 Great Western Rd, Glasgow G4 9JA*
Sneaker Laundry Premium trainers and shoe care *73-77 Trongate, Glasgow G1 5HB*
The Shop of Interest Gallery and boutique *1058 Argyle St, Glasgow G3 8LY*

LONDON

EAT
Caravan Share plates, popular brunch spot and great coffee *1-13 Exmouth Market, London EC1R 4QD*
Dishoom Modern Indian flavours *4 Derry St, Kensington, London W8 5SE (and other London locations)*
Kipferl Austrian coffee-house and restaurant *20 Camden Passage, London N1 8ED*
Loyal Tavern Modern cooking and seasonal British produce *171-173 Bermondsey St, Bermondsey, London SE1 3UW*
Market Halls Indoor street-food court *472 Fulham Road, London SW6 1BY*

DRINK
Lyaness Waste-free cocktail bar serving Aecorn Aperitif *20 Upper Ground, South Bank, London SE1 9PD*
Natural Born Wine Pop-up natural wine bar and online shop *7 Canning Cross, London, SE5 8BH*
Three Sheets Intimate bar serving non-alcoholic cocktails *510b Kingsland Rd, Dalston, London E8 4AB*
Vermuteria European-style all-day café and bar specialising in vermouth *38/39 Coal Drops Yard, London N1C 4DQ*

SHOP
Curated Man Menswear store *10 Hill St, Richmond TW9 1TN*
Earl of East Homewares and lifestyle store offering beginners candle-making workshops

5A Gransden Ave, London E8 3QA; 87-88 Coal Drops Yard, London, N1C 4AB
London Fermentary Kraut, kimchi, kefir and more, plus fermentation workshops *5 Voyager Estate South, Spa Rd, London SE16 4RP*
The Hackney Draper Bespoke fabrics and homewares *25 Chatsworth Rd, Lower Clapton, London E5 0LH*

MANCHESTER

EAT
Erst Small plates and organic wine in a mod, stylish setting *9 Murray St, Manchester M4 6HS*
Just Between Friends Speciality coffee and small plates, including toasties *56 Tib St, Manchester M4 1LG*
Mackie Mayor Indoor food hall *1 Eagle St, Manchester M4 5BU*
Pollen Bakery Artisan bakery specialising in sourdough and cruffins *Cotton Field Wharf, 8 New Union St, Manchester M4 6FQ*
Rudy's Pizza Hip pizzeria *9 Cotton St, Manchester M4 5BF*

DRINK
Flok Cosy bar and kitchen *5 Stevenson Square, Manchester M1 1DN*
Seven Brothers Beerhouse Family-run brewery *39 Blossom St, Manchester M4 5AF*

SHOP
Ancoats General Store Reimagined general store with great coffee *57 Great Ancoats St, (corner of Blossom St) Manchester M4 5AB*
Beaumont Organic Organic and ethical clothing *49 Hilton St, Manchester M1 2EF*
Form Lifestyle Store Lifestyle and design store *6 Bradley St, Manchester M1 1EH*
Plant Shop Plants, flowers, events and workshops *8 Mealhouse Brow, Stockport SK1 1JP*
Rivet and Hide Menswear and accessories *59 Thomas St, Manchester M4 1NA*



TELL US WHAT YOU THINK AND YOU COULD WIN £100!

We hope you enjoyed reading *The Winter Edit* as much as we loved creating it. Why not take a cue from our experts and expand your festive shopping to include global homewares from *The Hackney Draper* in London, artisan cheese and wine courtesy of Birmingham's *Anderson & Hill*, or a stack of winter holiday reading from *Golden Hare Books* in Edinburgh. For your chance to win one of five £100 vouchers to spend at any one of the businesses mentioned above or featured in the *On Our Radar* section, please share your feedback at:

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T&Cs: UK entrants aged 18+ only. No purchase necessary. Internet access required. Use the link above to complete the survey and submit your details between 13/11/19 – 03/01/20 for an entry into the prize draw. Prizes: 5 winners will each win 1 x £100 voucher for either: Anderson & Hill, George Mewes Cheese, Golden Hare Books, Pinkmans Bakery, Pollen Bakery, The Hackney Draper, or The Independent. Max 1 entry per person. See the Survey website for full T&Cs and Prize details (www.promoterm.com/Amexshopsmall). Promoter: Courier Holdings Ltd.



[The Hackney Draper](#)



[George Mewes Cheese](#)



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