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2020. With a new year (and a whole new decade) ahead of us, comes brand new opportunities to 'luxe up' your life - and you'll find plenty of ideas on how to do that within the pages of this jam-packed issue. Whether it's taking up a quirky new hobby, discovering cool, far-off lands, or saying yes to a bit more me-time, our '20 things to do in 2020' guide has you covered. Check it out and start ticking some boxes.

Elsewhere, we're doing lots of fun things to get the new year off to a cracking start. Things like lifting the lid on North Shields' burgeoning foodie scene (it's delicious - trust us), laying our heads in one of the region's most luxurious Shepherds' Huts and whizzing around the beautiful Yorkshire Dales on a Lamborghini road trip. Oh, and we managed to squeeze in a trip to the Maldives, too!

Elsewhere, we're championing the wonder women doing good in the region - chatting female power with foodie champ, Frances Atkins, and a growing fashion empire with Teesside-born, Emma Charles. We're also uncovering the best Mother's Day treats, as well as giving you the low-down on the best new books to read, the best alternative exercise classes to try and the most delicious seasonal recipes to indulge in. All of that, plus a glorious guide to tackling the wonderful world of wedding planning!

Because a brand new year doesn't have to mean cutting back and getting rid. Here at Luxe HQ, we think it's the perfect time to add more. More fun, more flavour and more focus on the fabulous joys life has to offer. Here's to a great 2020.

Remember to check in with us online at luxe-magazine.co.uk See us on social at: Twitter: @TheLuxeMagazine Instagram: @theluxemagazine Facebook: @luxemag

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Dawn McGuigan is a lifelong bookworm from Houghton-le-Spring. She runs her own book club and ioins the Luxe team as our new book columnist. With each new edition, she'll be giving us her top recommendations - a selection of must-buy page-turners that'll have you laughing, weeping and feeling inspired. Her luxe things in life are: a glass of Rioja, travelling to different places in the UK and a good book of course!



Anthony O'Shaughnessy is a twenty-something chef, baker and cookery demonstrator from Newcastle. He made it to the semi-finals of Masterchef UK in 2018 and now spends his working week teaching others how to cook at Leeds Cookery School and Jamie Oliver's Ministry of Food. His luxe things in life are: his kitchen whisk, old cookbooks and ice cream.



Nadia McSheffrey is the founder of The Tranquil Treehouse, which offers yoga, mindfulness and meditation classes for parents and children. Based in South Shields, she also provides coaching workshops for parents, as well as training for schools. Her luxe things in life are: spending quality time with her family, hot baths and being outdoors in all seasons.

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GEOFF MOORE Managing Director

0191 478 9920 geoff.moore@westnautical.com www.westnautical.com @ / E westnautical Q&A with West Nautical Managing Director Geoff Moore on the advantage of luxury yacht charters this summer

WHAT IS A YACHT CHARTER? »

This is probably the question I get asked the most. As a former captain who has worked on board cruise ships, superyachts and other types of commercial ships, I have travelled the world, sailing to some of the most picturesque and remote places, as well as the popular tourist destinations in the Mediterranean Sea, Caribbean and Indian Ocean.

I set up West Nautical in the UK five years ago, and from our office on the banks of the River Tyne, we have been delivering a personalised service to our clients, efficiently and discreetly. So, what is a yacht charter? In a nutshell, it is a holiday on board a luxury yacht, on which a professional captain and crew, including a highly-experienced chef and stewardess team, ensure a truly luxurious experience aboard.

Your charter can be as relaxed or adrenaline-filled as you like. Most yachts are equipped with watersports equipment, while some have a range of 'toys' including inflatable slides, jetskis and even submarines. For those who just want to relax, many vessels have a trained therapist as part of their regular crew, while some larger yachts offer full-service spa facilities.

Unlike a land-based holiday, a yacht charter is inherently flexible, where your five-star accommodation is also your transport. An itinerary can be planned in advance, then changed as you wish. The yacht, at your complete disposal, can go where you please. Realising this possibility is the first step to setting your imagination on fire with the idea of chartering a luxury yacht, and that's where our team at West Nautical come in. We offer a totally bespoke service for you and your family and can help create your perfect trip.

"I was asked by a group of friends if I could organise a week on a private yacht. I knew Geoff through my youngest son so we approached him to assist us. He took our details and requirements and came back with what turned out to be the perfect match. From the moment we stepped on board, it felt like we had known the crew for years. The whole trip was perfect. To sum up West Nautical's attention to detail, it was second to none"

Barry Lloyd

WHAT ARE CHARTER RATES? »

Yacht charter rates are quoted per week for the hire of the yacht. Seven days is generally the minimum yacht charter period accepted by yachts, but some are available for shorter breaks. Charters can be for any duration over seven days.

WHAT IS INCLUDED WITHIN THE CHARTER RATE? »

The charter rate is based on the yacht being provided in full working order with all necessary equipment, properly insured for marine risks and managed by a professional crew. Operating expenses are payable by the charterer and comprise (but are not restricted to) the following items: fuel for the yacht, tenders and motorised water toys, local taxes, pilotage, port, harbour and marina fees, customs clearance, water and electricity, personal laundry, all provisions, wines, beers, spirits, soft drinks and consumables including satellite telecommunication, if any, for the charterer's party.

IS VAT APPLICABLE ON THE CHARTER FEE? »

Due to European Union tax legislation, Value Added Tax applies on the gross charter fee for charters taking place within European Union waters. The VAT varies from 5% to 22% and specific rules apply to different locations, depending on the country and its legal terms. Don't worry, West Nautical will guide you through this process!

	PRICECO	DIVIPARISON	
	30M 4 CABINS 8 GUESTS	40M 5 CABINS 10 GUESTS	50M 6 CABINS 12 GUESTS
	€ 35,000	€ 110,000	€ 200,000
	2 x DOUBLE 2 x TWIN	3 x DOUBLE 2 x TWIN	4 x DOUBLE 2 x TWIN
ION	LEEPING 8 RUISING 10	10 12	12 12
🐣 CREW	4	8	12
	OUTSIDE BAR IS 1 x LOUNGE 2 x DECKS	JACUZZI 2 x LOUNGES 2 x DECKS	GYM, SPA, POO 2 x LOUNGES 3 x DECKS
e∰ Toys	BASIC WATER SPORTS EQUIPMENT	SPEED BOAT JET SKI & SEABOBS	INFLATABLE SLII 2 × SPEED BOAT JETSKIS & SEABO
PRICE PE	€ 625	€ 1,570	€2,380

PRICE COMPARISON

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RESH START

20 things to do in 2020

As we enter a brand new decade, there's never been a better time to try or buy something new...

Get behind the (pottery) wheel ...

A soothing pottery class could be just the ticket for stressed-out creatives on the lookout for a new hobby this year. The team at Muddy Fingers Pottery, in Jarrow, is a go-to spot for relaxed classes, guided by experienced and passionate potters. Time to get your hands dirty! @muddyfingerspot

Get starry-eyed...

Go on an astronomical adventure at Battlesteads Dark Sky Observatory. Nestled in the twinkly depths of Northumberland International Dark Sky Park, it offers stargazers a range of mind-blowing talks, activities and courses, centred around the wonders of our universe. Telescopes, blankets and mugs of hot chocolate included. **battlesteads.com**

Do go chasing waterfalls ...

We're lucky enough to have one of England's most spectacular waterfalls on our doorstep – so why not take advantage? A gentle woodland walk in the heart of the Durham Dales will lead you to High Force, which is said to date back more than 300 million years. A beautiful, bubbling sight all year round, but there's nothing quite like tucking in to a summer picnic while taking in the views. thisidurham com

Turn up the heat ...

We all know how good traditional yoga is for us, but this new year, why not experience the benefits of Hotpod Yoga? Grab your mat and sweat it out in a 20-person inflatable 'pod', which is heated to a whopping 27 degrees to supercharge your practice and make stretching easier. Give it a go in Jesmond and Whitley Bay – it's surprisingly relaxing! hotpodyoga.com

Soar the skies...

Release your inner daredevil and give skydiving a go with the guys at Skydive Academy, Durham. Based at Peterlee Parachute Centre, the experts offer a range of thrilling experiences, including tandem skydives from up to 15,000 feet, alongside static line parachute jumps and one-to-one courses for beginners. skydiveacademy.co.uk

Lend a helping hand ...

Do some good at Ouseburn Farm, Newcastle. The registered charity, which runs a working farmyard and visitor centre in the heart of Ouseburn Valley, is always on the look-out for volunteers to work in various areas of the farm, including livestock, horticulture, arts and crafts, photography and the support of adults with learning difficulties and disabilities. **ouseburnfarm.org.uk**

Go for Classic Blue...

Bring a bit of the 2020 Pantone Colour of the Year into your home. Bringing calmness, confidence and connection, 'Classic Blue' ticks all the boxes when it comes to comfort. With that in mind, we're loving Darlings of Chelsea's plush, sink-in Holland Sofa. darlingsofchelsea.co.uk



Sip away...

Embark on your very own wine-tasting journey, guided by the vino experts at Wine Unearthed. Held at 21, Newcastle, each experience gives everyone, from novices to budding wine connoisseurs, the chance to taste and learn all about the world's best bottles. All topped off with an expertly-paired feast. wineunearthed.co.uk

Enjoy a cute stroll ...

Ever taken an alpaca for a walk? No? Then what are you waiting for? Head to Barnacre Alpacas in Northumberland for a special 'walk and talk' wander with members of their fuzzy herd. Meet them, feed them, stroll with them and fall in love with them. Feel-good vibes guaranteed. barnacre-alpacas.co.uk

arnacre-alpacas.co.uk

Take to the waves...

Head to the coast and get fit the fun way with the guys at Tynemouth Surf Co. The wetsuit-wearing pros offer surfing lessons for all ages and all abilities on the shores of Longsands beach – an award-winning stretch of sand that stages national surfing championships. tynemouthsurf.co.uk





Say yes to a staycation...

You don't have to go far to have a holiday to remember. Why not grab some pals and escape to The Barn and the Cowshed in Slaggyford, Northumberland, for a long weekend? The barn-like pad is blessed with lofty beamed ceilings, exposed stone walls and plush furnishings, nestled in 1,000 acres of rolling countryside. crabtreeandcrabtree.com

Go grand...

Treat a loved one to a drop-dead-gorgeous stay at Grantley Hall. Marvel at the meandering river that flanks the regal property, get lost in the beautiful parkland, enjoy a bit of switch-off time in the spa and get a taste of the Dales in Shaun Rankin's restaurant. A proper, posh Yorkshire getaway! grantleyhall.co.uk

Take a woodland adventure...

Take little ones on a whimsical woodland adventure at Rockliffe Hall's Alice in Wonderland-inspired Mischmasch gardens. A 'wonderland of curiosities' sits in the grounds of Rockliffe - creating an enchanting space for small people to explore. Visit the five-star resort this year and let little ones loose at Mischmasch. rockliffehall.com



Say yes chef...

Be a guest in your own home with La Belle Assiette. A 'sit back and let it all be done for you' service, inviting a chef to take over your kitchen, hosting the perfect dinner party. A local chef with prepare, cook, serve and clear away as if by magic. Restaurant-style dining in your own home. What's not to love? labelleassiette.co.uk

Wanderlust awaits...

Get set for a decade of discovery with Globe-Trotter's swish St. Moritz collection. We're in love with this luxe lilac old-school suitcase. Inspired by the snow-capped peaks at sunrise, it's the perfect kit bag for snowy getaways and sunshine breaks. globe-trotter.com



Dine in style ...

Looking for somewhere to host a special celebration in 2020? As far as private dining goes, The Bay Horse in Hurworth has you covered with two recently-refurbished rooms. Cosy, candlelit spaces with plush, Pinterest-worthy interior design. thebayhorsehurworth.com

Get sketchy...

Unleash your inner artist this year. Here in the North East, we're lucky enough to be surrounded by some of the most spectacular countryside, quaint coastal towns and cool, city centre scenes. Bag yourself a marble-effect leather sketchbook from RE in Corbridge, pick up a pack of pencils and document your days out. **re-foundobjects.com**

Enjoy beach hut bliss...

Summer may seem like a distant memory, but it's not all that far away. Plan ahead for sun-soaked days on the Saltburn coastline - complete with a colourful little beach hut as your base. These canine-friendly coastal gems are perfect for family fun in the sun. marshallsbeachhuts.co.uk



See it, do it, frame it...

Keep your cameras on standby this year, capturing all the fun stuff you do along the way. We're big fans of Lillian Daph's NKUKU hanging garland frames - perfect for those memory-making photographs. **illiandaph.co.uk**

Check in for paradise...

Pack up, leave your worries at home and check in for a week of pure paradise on Tresco Island. Less than 30 miles off the Cornish Coast, go here for white-sand beaches, turquoise waters and time away from the hubbub of day-to-day life. Dreamy! tresco.co.uk



Stay in >> go out >> enjoy

Diary dates for 2020. Katie Baggott gets the new year underway with heaps of cultural fun across the North East



Let Newcastle's Theatre Royal whisk you away to warmer climes as the UK's favourite sunshine musical hits the stage. Mamma Mia! is the smash-hit stage show that's sure to melt away the winter blues. A tale of love, friendship and identity is told through the timeless hits of ABBA. Say 'thank you for the music' and enjoy a night to remember with this must-see musical for all the family. **theatreroyal.co.uk**

FEBRUARY

Toksvig. She arrives on Tyneside with her new, one-women comedy show

'National Trevor'. Expect a night of tantalising stories, fascinating facts,

a quick-fire Q&A and even a quiz.

sagegateshead.com

Head to Sage Gateshead this February for a night of

side-splitting fun with Sandi



1 - 8 FEB

Following the success of the 2019 Festival of Food at Rockliffe Hall, the event returns for its second year - and it's set to be bigger and better than before. Foodies can enjoy an artisan food fair and a series of special lunches and dinners - featuring some of the region's top chefs. Events include 'An Evening with Guest Chef Josh Overington', 'An Evening with Guest chef Terry Laybourne MBE', 'Ladies Night: The Fashion of Food with Frances Atkins and Ellie Richmond'. and a 'Come Dine with Us Black Tie Gala Dinner' to conclude the celebrations. rockliffehall.com

7 & 8 FEBRUARY

Enjoy two days of live entertainment at Beamish Hall's Winter Festival 2020. Visitors will get the chance to sample real ales, ciders and spirits alongside some of the finest musical talent from the North East and beyond. The sixth annual Winter Festival is a great way to wave goodbye to the cooler months. **beamish-hall.co.uk**

11 - 15 FEBRUARY

One of the greatest musicals of all time returns to the stage, stopping by Sunderland Empire for five days this February. Telling the tale of the world-famous, all-singing, all-dancing Von Trapp family, The Sound of Music features some of the most memorable songs ever performed on stage, including: 'My Favourite Things', 'Do-Re-Mi', 'So Long Farewell' and 'The Sound of Music'. **attrickets.com**

13 FEBRUARY

Ed Byrne returns to the North East with a brand-new masterclass in observational comedy. Having appeared on Live at the Apollo, Mock the Week and QI, to name a few, Ed Byrne is proving to be a household name in comedy. A must-see at the Tyne Theatre & Opera House this February. tynetheatreandoperahouse.uk





FEBRUARY Experience The Bowes Museum in all its finery at

Gary Lintern's Night Photography workshop. Photographers of all abilities will get exclusive access to the museum and its grounds, creating the perfect opportunity to capture the night sky, including stars and the Milky Way, over the roof of the museum. This event is part of the annual North Pennines Stargazing Festival and is not one to be missed. thebowesmuseum.org.uk

17 FEBRUARY

James Blunt returns to Newcastle with his 'Once Upon a Mind' tour following the release of his sixth studio album. The English singer-songwriter is sure to return with even more timeless tunes, as well as his best-loved favourites including 'You're Beautiful' which became a global smash hit soon after the release of his first album 'Back to Bedlam' in the autumn of 2004. Don't miss the chance to see the artist live in the North East this February.





Channel 4 hit TV series, Escape to the Chateau, Dick and Angel are coming to Newcastle's City Hall as part of their first ever tour. They will explain how they met, where they came from and why they dared to trade in their two-bedroom apartment in Essex for a 19th century French chateau with a colossal 45 rooms. academymusicgroup.com/ occityhallnewcastle

UNTIL 22 FEBRUARY

Don't miss the chance to see the Laing Art Gallery's The Enchanted Interior exhibition, before it leaves the gallery. The display explores interior design as a 'gilded cage' where women are pictured as nothing more than ornamental objects. The exhibition includes works by Pre-Raphaelite artists such as Edward Burne-Jones and William Holman Hunt alongside works by female artists including Emma Sandys and Evelyn De Morgan. Feast your eyes on the fascinating installation and moving image work by contemporary artists like Mona Hatoum and Fiona Tan.

laingartgallery.org.uk







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2020

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Are all investors perfectly rational?

Patrick McLaughlin FPFS, Senior Partner at St. James's Place Wealth Management



Market movements reflect human decision-making, with all its attendant intellectual limitations and emotional biases. However, when markets are moving quickly - either upwards or down - it's all too tempting to make rash decisions driven by emotion rather than logic. And those decisions may pose a serious threat to your long-term

financial health. During times of rising volatility, investors should be reminded of the benefits of looking beyond such short-term market fluctuations and avoid the temptation to try to time the market. Retaining a long-term perspective is the best protection against impulsive or irrational decision-making. At St. James's Place we state the 'five key rules for personal investment' as:

Rule 1 Hold enough cash to cover your short-term needs Rule 2 Be aware of the damaging effect of inflation

Rule 3 Invest for the longer term

Rule 4 Diversify your investments as widely as you can Rule 5 Select the right fund managers

At St. James's Place Wealth Management Group we take a distinctive approach to investment management in order to select the right fund managers for our clients. St. James's Place recognises that no single investment house has a monopoly on investment expertise, so carefully selects a number of external managers of outstanding ability to manage its funds. The St. James's Place Investment Committee 'manages the fund managers' on your behalf, aiming to achieve the objective of generating superior investment results over the medium to long-term.

I offer a no obligation meeting to anyone wishing to discuss their financial objectives, whether this be around retirement planning, investment planning, life cover, IHT planning or Later Life planning.

The value of an investment with St. James's Place will be directly linked to the performance of the funds you select and the value can therefore go down as well as up. You may get back less than you invested.

If you feel you could benefit from a financial review, please don't hesitate to make an appointment with my office on 0191 548 2830 or email Patrick.mclaughlin@sjpp.co.uk

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23 FEBRUARY

Make a date at Tyneside Cinema this February and settle in for a spectacular screening of Bolshoi Ballet's Swan Lake. Be wowed by Tchaikovsky's much-loved masterpiece as the love story of Prince Siegfried and Princess Odette is played out on screen. A must for vour cultural agendas. tvnesidecinema.co.uk



THROUGHOUT FEBRUARY & MARCH See the fascinating works of Judy Chicago at the BALTIC Centre for Contemporary Art as she celebrates her 8oth birthday. A pioneering feminist artist, author and educator, Judy creates a moving exhibition spanning her 50-year career, which includes a series of detailed drawings and watercolours. Her work entitled 'Purple Poem for Miami' (2019) will be seen for the first time in a commission for the BALTIC in Gateshead. baltic.art



MARCH

Burst into bloom this spring at Swinton Estate. Join Dame Susan Cunliffe-Lister for garden walks and a delicious afternoon tea event at the hotel. You will be greeted on arrival with tea or coffee, before your garden talk and guided tour of the grounds. Guests will finish with a traditional afternoon tea served in the grandeur of one of the hotel's stately rooms. swintonestate.com

MARCH



Spend some time in the beautiful grounds of Middleton Lodge, where you'll learn everything there is to know about camera work and creating

images at a practical workshop hosted by photographer, Charlotte Eve. During the day, you'll learn about composition, lighting and colour - using the stunning Walled Garden and Fig House as the backdrop for your creative masterclass. With a seasonal light lunch served, this session is ideal for those who have attended a 'beginners' or 'introduction to photography' workshop before. middletonlodge.co.uk



28 FEBRUARY

Be blown away by ballet as Ellen Kent's La Bohême takes to the Sunderland Empire stage. Renowned for being one of the most romantic operas ever written, La Bohème tells the tragic tale of the doomed Mimi and her love for a penniless writer. Watch the classic tale of Parisian love and loss unfold with the help of many famous arias including 'They Call Me Mimi' and 'Musetta's Waltz' performed in Italian with English surtitles atgtickets.com

4 - 7 MARCH

Theatre-lovers partial to a thriller must add The Talented Mr Ripley to their 2020 diaries. Telling the story of a con-man, fantasist and soon-to-be murderer, this thrilling production is set in 1950s New York and promises nail-biting entertainment from start to finish. Tom Ripley is despatched to Italy to retrieve millionaire playboy, Dickie Greenleaf, but what nobody realises, is his con-man status. A Northern Stage must for 2020. northernstage.co.uk

4 MARCH

Add a trip to Linnels Farm to your diary this March and take part in an afternoon tea workshop. You will discover how to make light and fluffy scones, French macarons, buttery crumpets and tartlets. Morning coffee, cakes and a two-course lunch is included in the price of the workshop. Book now and secure your place to become an expert baker to create your own personalised afternoon tea! linnelsfarm.com

MARCH

Get lost in the beauty of York's Castle Howard this March as the site's lead curator takes

culture-vultures on a journey across the stately home's monumental landscape - with a rare chance to see inside some of the Follies around the estate. The Monumental Landscape Experience will include a three-hour walking tour and the chance to enjoy a hot lunch next to a roaring fire in the Grecian Hall, plus exclusive access to material from the Castle Howard archive, castlehoward.co.uk

14 MARCH

Celebrate the career of one of Ireland's best-loved writers this March, as Roddy Dovle discusses his work in an entertaining, intimate evening of conversation at Sage Gateshead. Recognised for his rich humour and unique dialogue, Roddy portrays the experiences of everyday Irish life, as well as difficult social and historical issues in a concise, accessible form. sagegateshead.com





A DISTINCTIVE APPROACH TO INVESTMENT MANAGEMENT

We recognise that future performance is unpredictable and that investment success, whether in the form of pension provision, capital creation or income preservation, is critical to your future financial wellbeing. At St. James's Place, we do not employ in-house fund managers; instead, a number of respected external fund managers are carefully selected to manage our wide range of funds; and are then closely monitored by our highly experienced Investment Committee.

This approach offers clients access to a broad range of the leading fund managers from around the world, peace of mind and opportunity to obtain superior investment performance over the long term. Contact us for further information.

The value of an investment with St. James's Place will be directly linked to the performance of the funds you select and the value can therefore go down as well as up. You may get back less than you invested.

PATRICK MCLAUGHLIN FPFS Senior Partner

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Book It Now >>

APRI Local lad Sam Fender is returning to the North East on the final leg of his UK tour, finishing with his epic homecoming concert at the Utilita Arena, Celebrating his critically-acclaimed debut album 'Hypersonic Missiles', which hit number one in the UK album charts. Sam will be partying with the rest of Newcastle this April at the arena. Book your tickets now to secure your place to welcome him home! utilitaarena.co.uk



18-19 APRIL

Bishop Auckland Food Festival is returning this April, bringing together some of the finest local street food traders. With live music and attractions including a cookery theatre, celebrity chef demos and book signings, there's plenty to see and do at one of the region's top foodie events. Last year, the event brought in over 150 traders and attracted more than 29,000 people to the historic market town. It's a great way to celebrate the North East's success in the UK foodie scene. bishopaucklandfestival.co.uk



MAY Joel Dommett is hitting the road again, touring

the UK with his latest live show, Unapologetic (if that's ok?). After numerous TV

appearances and achieving a place on the Sunday Times Bestseller list with his book, It's Not Me It's Them, he's returning to the North East to make us laugh once again. galadurham.co.uk

Loved up >>



Scottish Ballet's The Snow Queen, Theatre Royal 12-15 FEBRUARY

Whisk your Valentine away to a glittering winter world at Newcastle's Theatre Royal, where Scottish Ballet's The Snow Queen takes to the stage. Celebrating 50 years of Scottish Ballet, this glittering new production tells the much-loved Hans Christian Anderson tale, set to the music of Rimsky-Korsakov and performed live by the Scottish Ballet Orchestra. The perfect winter treat for someone special. theatreroyal.co.uk

Valentine's Wine Tasting Masterclass at Harvey Nichols **13 FEBRUARY**

Learn everything there is to know about the wonderful world of wine this Valentine's Day at Harvey Nichols, Edinburgh. Whether you want to discover the perfect tipple to accompany a home-cooked meal, or you fancy getting playful with wine pairings, the team at Harvey Nichols will guide you on your way with a loved one this February. harveynichols.com

Valentine's Stay at Seaham Hall 14 & 15 FEBRUARY

There's nothing more romantic than a food-fuelled spa staycation - and this Valentine's Day, the friendly folk at Seaham Hall have got us covered. Stay on Friday 14 or Saturday 15 February 2020 and enjoy a six-course tasting menu, use of the spa, a stay in a sumptuous sweet and breakfast the following morning. A perfect package for the perfect Valentine's getaway. seaham-hall.co.uk



Valentine's Stargazing Supper with Andy Gray **14 FEBRUARY**

Gaze up at the starry night sky this Valentine's Day with Andy Gray's Stargazing Supper at the Lord Crewe Arms, Blanchland. Take a trip to the bottom of the garden, wrap up in blankets, warm up with a hot drink and look through telescopes. The stargazing session will be followed by a hearty stew and pudding in The Gatehouse. lordcrewearmsblanchland.co.uk



A VIP DAY AT HARROGATE SPRING FLOWER SHOW FOR TWO, WORTH OVER £200

Celebrating a century of Harrogate Flower Shows

Show as the North of England Horticultural Society (NEHS) celebrates a century of

The NEHS supported its first gardening event in 1920 and is marking the occasion by taking show visitors back to the days of Charlie Chaplin, jazz and the Charleston. A major themed display will explore what was hot in 1920, including which plants were being introduced from across the globe and some of the most popular floral flavours -

Staged at the Great Yorkshire Showground, the spring show takes place from 23 – 26 April 2020, featuring the very latest in show garden inspiration, plus great ideas for

creating fabulous displays - many with a roaring zos theme. Harrogate Spring Flower Show also hosts Britain's biggest exhibition of flower arranging

and floristry, with over 150 individual works of art and large-scale floral displays

Tickets: Thurs - Sat £22, Sun £20 on the gate; *£19.50 and *£17.50 when purchased

*A single £1 admin fee applies per order

Luxe Magazine has teamed up with Harrogate Flower Show to offer one reader the chance to win a pair of VIP tickets for the spring event, worth over £200! To enter our prize draw go to www.luxe-magazine.co.uk/win

ns & Condition

- No cash alternatives are available.
 Prizes apply to the 2020 Harrogate Spring Flower Show only and are non-transferable Closing date 19 March 2020



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Sweet charity

Doing good things in the North East, our charity round-up...

FORTY FINE YEARS >> It's time to get your gladrags on! Join The Biscuit Factory in celebrating over 40 years of Ouseburn Farm Charity with a fantastic evening of food, live music and local entertainment. Guests will enjoy a delicious three-course meal showcasing the finest locally-sourced ingredients - some from the Farm's own gardens. The evening is an opportunity to celebrate the work the

Ouseburn Farm Charity does in providing a safe, nurturing space for local families, children and adults with learning difficulties

and disabilities. Held at The Biscuit Factory on 21 February 2020, tickets are available for just £60 per person, either individually

ART FROM THE HEART >>

Award-winning Yorkshire artist, Lucy

Pittaway, has been linking her creativity

with a charity initiative. With the release

of two beautiful new pieces, "Somewhere

Only We Know" and "All You Need Is Love",

Lucy is donating £10 from the sale of every

Scope provides practical information and

emotional support whenever people need

children and parents connect, which allows

parents and carers of disabled people to

meet and learn. Lucy's artwork has been created using ambient shades of purple,

which is Scope's brand colour and has long been associated with the charity.

lucypittaway.co.uk

them most, including sleep services for

print to the disability equality charity, Scope.

or in tables of six or 10. ouseburnfarm.org.uk



FUNDRAISING FEAST >>

On 7 October 2019, foodies gathered at 21 Newcastle for Bobby's Dinner – a fabulous fundraising event, raising funds for mental health charity, MIND. Bobby Smail has been a valued member of the 21 kitchen team since 2013, and after a tough year since losing his brother to suicide in 2017, he wanted to do something positive for others. The five-course feast, celebrating some of 21's best-loved dishes stretching back over the last 30 years, raised a grand total of £11,189.28 for MIND.

uk.virginmoneygiving.com/bobbysmail

10K TARGET FOR 10 YEARS >>

The back end of 2019 saw Rockliffe Hall celebrate its 10th anniversary. To mark the occasion, the five-star resort hosted a 10th Anniversary Ball, hosted by Great North Air Ambulance Service patron, Pam Royle. In May 2019, the GNAAS was announced as Rockliffe Hall's nominated charity, with a fundraising target of £10,000. Following the glitzy anniversary event, the resort has raised £4,826 for the charity – as well as an additional £2,227 raised at a wreath-making workshop hosted by Flowers by Nattrass at Rockliffe Hall. With a total of £7,053 raised for the charity, Rockliffe is well on its way to hitting the £10k target. In July 2020, the team will be hosting a charity golf day, followed by a two-course dinner in The Clubhouse.

Simon Roberts, General Manager at Rockliffe Hall, said: "This is a fabulous start to our fundraising activities for the Great North Air Ambulance Service and we're delighted our guests and members have been so generous. The Rockliffe Hall team and GNAAS still have lots of fundraising plans in the pipeline, so we're hopeful we'll hit, or maybe even beat, our £10,000 target."





FOUNDATION FUNDING >>

A huge congratulations to everyone involved in the Bradley Lowery Foundation's second Annual Gala Ball at the Stadium of Light in December 2019. The event raised vital funds for the Bradley Lowery Foundation to enable the charity to carry on supporting families seeking treatment or equipment not available on the NHS. To date, the foundation has supported over 50 families, either emotionally or financially, helping to get children the treatment and equipment they need. With a three-course dinner, live music and special guests, the night was a great success.

bradleyloweryfoundation.com



CHARITY SPOOKTACULAR >>

Well done to everyone involved in the wonderful Halloween Spectacular at Kingston Park Stadium back in October 2019. Raising funds for the Graham Wylie Foundation, the event brought in £150,000 to help educate and inspire children in the North East. The night was a huge success from start to finish, featuring some of the finest fancy dress we've seen, dazzling entertainment from the team at Boulevard Newcastle and a frightfully-glamorous guestlist.

grahamwyliefoundation.org.uk

Paving the way



When I sat at my kitchen table back in January 2009, I had left the professional safety of an established local practice to set up my own law firm. I envisioned a successful, innovative, niche family law firm and that is precisely what's been achieved.

The last decade saw the creation of Major Family Law from a standing start. Ten years on we're now a 23-strong team, working from our bespoke Family Law offices in Ponteland. In September we expanded into neighbouring premises at 10 West Road, Ponteland, which was of cathartic significance to me as I returned to the office where I began my journey of self-employment 10 years ago. We now have an experienced team of 12 specialist lawyers and another talented

and well-regarded family lawyer shall be joining the team in early spring to bolster our professional armoury.

Over recent years, many boutique family law practices have been established. When Major Family Law was created, niche firms were still in their infancy. We paved the way for a new type of legal practice. The firm punches above its weight at every level and has achieved a supra-regional profile via its high net-worth clientele and its early embracing of social media. We have approached marketing innovatively. understanding the importance of social media and the online world in driving business to the firm.

This time last year, Australian company, Settify, approached us. Settify offers innovative technology, designed to enhance client experience - and to turn an online search into an instruction.

Several London firms who had signed up to the technology recommended that Settify contact us as we were known nationally for being an innovative, dynamic family law firm in the North East, who strived to always be ahead of the game. The product was a perfect fit to help us meet our clients' needs and so I signed up straight away. Until recently Major family Law was the only firm outside London using the technology. Settify's CEO, Max Paterson, has remarked of the firm:

"I am a lawyer who left practice due, in part, to a sense of frustration with the legal profession, due to what I perceive as a lack of innovation, bureaucratic decision making and defensive conservatism. Through my start-up legal tech company, Settify, I now work with 150 family law practices around Australia, New Zealand and the UK, representing more than 1,000 family lawyers. "Of that, Major Family Law, under Joanne's leadership, stands out for having the courage to chart its own course, the ability

to make strategic decisions without oppressive prevarication, a rare sense of 'nimbleness', which is hugely underrated in law, and a genuine desire to work collaboratively with partners of all kinds to advance clients' interests. Joanne Major has rare and outstanding strategic vision." During the last year we refreshed our website - for the fourth time - to ensure our brand stays current, fresh and client-focused. What clients want from their lawyers continues to change; moving with client need is what will keep us ahead. We are never complacent and we're always looking for new opportunities, with ideas aplenty.

There is always another initiative. The last decade was one of much change, challenge and joy both personally and professionally. Many times I reminded myself of the inspiring words of Bishop Seamus Cunningham on Christmas Eve Mass, following the delivery of his Christmas message some years ago in which he shared three central messages: in the face of adversity stand up and have courage; do small things with great love; and, don't put off until tomorrow what you should do today. Those words have resonated with me many times over the past few years and as we enter into a new decade I hope they will give you some comfort for whatever challenges and joys await.



JOANNE MAJOR IS MANAGING DIRECTOR AT MAIOR FAMILY LAW, THE DIVORCE AND FAMILY LAW SPECIALISTS, 12 WEST ROAD, PONTELAND, NEWCASTLE UPON TYNE TEL: 01661 824582 EMAIL: JOANNE@MAJORFAMILYLAW.CO.UK MAJORFAMILYLAW.CO.UK



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LUXE LOVES

Sitting comfortably

If you're planning on hibernating your way through the rest of winter, do it in style. We love this super-soft, super-chic sofa from Sofology. The January blues have never felt or looked so good!

Sofology Cricket 3-seater sofa in Teal Velvet £799, sofology.co.uk

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Luxe reads

Top page-turners to get 2020 off to a cracking start, as recommended by Dawn McGuigan...



Say hello to Dawn McGuigan – a life-long bookworm, based in Houghton-le-Spring, and one of our newest Luxe columnists! She studied English Literature at Northumbria University and has been running her Book and Brew book club since 2015. She has shadow judged at the Women's Prize for Fiction and Man Booker Prize and has appeared on BBC Radio 2's Book Club.



NON-FICTION 'Can You Hear Me? A Paramedic's Encounters with Life and Death'

by Jake Jones Published by Quercus Available from 6 February £16.99, quercusbooks.co.uk lones's memoir is an honest and emotional portraval of life as a paramedic. Each chapter explores the scale of the role, from dealing with vulnerable elderly people, to distressed babies and a frequent caller who dials 999 on a daily basis. His writing is incredibly descriptive - full of visceral recollections of the sights. sounds and smells paramedics deal with every day. You'll be left with no doubt about the realities of what it takes to do this challenging, but fulfilling, job.

- FICTION

rian keyes Marian Keyes Available from 6 February

Published by Michael Joseph £20, penguin.co.uk

Grown Ups explores the lives of the Casey brothers, their wives and children, and the secrets they keep from each other. When Cara, one of the wives, gets concussion and starts spilling those secrets, a can of worms is opened – a one that cannot be closed. Keyes's 14th novel is packed with emotional turmoil, but is light on her trademark wry wit and acerbic humour. It's a slow-burning musing on how to be happy while facing up to the responsibilities of adulthood.

> Cypola Cookbook' by Bethie Hungerford

Out now Published by HarperCollins £12.99, harpercollins.co.uk

Ideal for time-strapped foodies, The Hungerpots Cookbook contains 70 recipes that can be rustled up in just 20 minutes in one pot. The huge array of pasta, rice and noodle dishes combines a tasty mix of Asian and Mediterranean ingredients and there's also a wide choice of meat and fish options, plus a dedicated section for plant and bean-based recipes.

Book events York Literature Festival 19-28 March

yorkliteraturefestival.co.uk At this ten-day festival you can hear from some of the biggest authors and publishers of poetry, prose, drama and comedy. The festival also includes the Big History Weekend and Creative Crime Writing Conference, plus a day of children's events.

Newcastle Centre for the Literary Arts Spring School 30 March - 3 April £300£250 concessions ncl.ac.uk/ncla/courses/item/ ssspringschool2020.html This intensive week-long course explores how auto-biography writers can use objects, bodies and places to tell stories about human lives. It includes writing exercises, research methods workshops, reading groups, and more.

Meet the author at Forum Books

The Chapel, Market Place, Corbridge, NE5 5AW Call 01434 632 931 for tickets Tuesday 18 February, 7pm Deepa Anappara talks about her debut novel, Djinn Patrol on the Purple Line, which focuses on missing children and the tenacious nine-year-old boy who sets out to find them.

Monday 9 March, 7pm Will Dean, author of Dark Pines and Red Snow, will discuss his latest thriller, Black River, a stylish piece of Swedish noir that sees the return of reporter Tuva Moodysonv.



Gallery focus

Elysia Fryer chats to curator, Trevor Read, from The Aviary Gallery, which recently opened its doors in Jesmond...

WHAT CAN YOU TELL US ABOUT THE AVIARY?

A year in the making, The Aviary - part of the Goldfinch Group - was born out of a love of art, photography and visual language. Our objective is to champion the UK arts scene, nurture emerging talent and provide an exciting platform for new and established artists to amplify their visibility and inspire each other in the process.

WHY JESMOND?

As the hometown of our founder, Kirsty Bell, it made perfect sense for our first bricks and mortar home to be in Jesmond. This is where it all started; our foundations are here, so it was an easy decision to make. The arts scene is flourishing in the North East and we have something new to bring to the party, complementing what is already happening here.

WHAT CAN VISITORS EXPECT TO SEE IN 2020?

To kick off 2020, we will be hosting "Calling For Spring" as part of the Chinese New Year celebrations. This is a collection of traditionally-crafted Chinese watercolour stories from renowned artist and author, Keqin Yan. We also have solo collections created exclusively for The Aviary from fine artist and illustrator, Jess Albarn (sister of Damon), group shows, never-before-seen





work from psychedelic artist, David Vaughan, "Make Your Pet Famous" from artist Rose Hill, allowing you to immortalise your very own pet with a bespoke hand-drawn digital portrait - plus a whole host of other pop-ups and exciting exclusives yet to be announced.

WHAT DO YOU DO TO PREPARE FOR AN EXHIBITION?

I have to make sure that what you see tells a story. If we host a solo show, it has to be cohesive and emotive. If I can create an immersive environment for the viewer, so they walk away and feel touched by what they've seen, then we're happy. It all depends on the work and how the artist wants to be understood. Some things you can have a lot of fun with and the concepts allow you to be very playful with smell, touch taste and sound. However, some collections can tackle difficult subject matter and need to be curated respectfully.

I always spend time with the artist during this process to make sure when they walk into their own exhibition, it is what they expected and more.

WHAT ARE YOU HOPING VISITORS TAKE AWAY FROM THE NEW GALLERY? A piece of original art!

EXCITING EVENTS TO PUT IN OUR DIARIES ...

We have a number of exclusive events coming up. Keep your eyes and ears open for announcements in the coming months, but for now, come and visit us at The Aviary Gallery on Brentwood Avenue! aviarvart.co.uk

VINTAGE

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Bags of style

Luxe is about championing local people doing good things. Elysia Fryer catches up with designer Emma Charles on a trip home to the North East coast. Her fashion empire was born out of a love of Cleveland's industrial heritage, with her debut handbag collection taking to the stores of London, Paris, Milan, Tokyo and beyond...



I started my journey into the fashion world ...

at Prior Pursglove College in Guisborough. I fell in love with textiles and instantly knew I wanted to follow that dream. During my time there it was clear that in order to get into a good university I would need to do a one-year Art Foundation course. I did this at CCAD (Cleveland College of Art and Design), which was absolutely amazing. I met some of my closest friends there, who all had the same interest in the arts. CCAD was the first time I was able to experiment - nothing was incorrect. I then went on to my undergrad at the University of Westminster. It was there where I fully crossed over from textiles to fashion design. While at university, I completed three vital internships at Preen by Thornton Bregazzi, Tom Ford and Stella McCartney. Once I graduated, the designers at Preen offered me a job.

It was during my time at Preen when I decided to create my own brand...

I learnt a lot at Preen. I worked on the show pieces, as well as in the press, sales, e-com, social media and production teams. During this time, I was debating going back to university to work on a master's degree, but after speaking with my course leader, Andrew Groves, he encouraged me to think about what it was I wanted to achieve. Ultimately, it was to have my own brand; so I took a chance, found a sales team in Paris and debuted a small 12-look collection for AW16.

My first collection gained interest from Italian Vogue...

naming me as one of their Vogue Talents for the season, which also caught the attention on the BFC (British Fashion Council). Season after season, the ready-to-wear collections continued to grow, and by SS18, I was on the London Fashion Week schedule with solo presentations. This was a huge achievement for me!

Eventually, I turned my focus to handbags... and after gaining recognition from industry experts, Paper Mache Tiger approached me and I decided to streamline my collections to focus mainly on the handbag range. The bag, which has been in every collection since the brand launched, has now become the 'Emma Charles signature piece' and I couldn't be happier with where it's at, as I'm now sat next to the brands I have aimed for since 2016.

My main inspiration for Emma Charles is... 1920s and 1930s menswear-meets-femininity. I loved the little grab bags of that era. Architecture, art and the culture also really sing to me. When choosing new detailing or colourways, I always look to 20s and 30s style. I think this is mainly because it was such a modern movement in history.

Teesside's iconic industrial landscape is evident in my designs...

SS18 was the first solo presentation I had on the London Fashion Week schedule. My brief from the BFC was to create a digital element to showcase the collection. It was a very vague brief, but it gave me the opportunity to present a personal element. I saw it as the chance to show the audience where I am from.

The South Gare is an area of breakwater at the mouth of the River Tees in Redcar – I have always found this place beautiful - and it has always reminded me of home. After moving away from the North East, I've found that when I come back, it's more and more attractive. The steelworks closures in recent years has only drawn me closer to the subject. The blast furnace now sits on the coastline as a ghost overlooking us. It's very powerful – particularly to a local person. It's important for me to showcase the beauty I see in this area – and the industrial landscape is a big part of that. »

The bag, which has been in every collection since the brand launched, has now become the 'Emma Charles signature piece' and I couldn't be happier with where it's at, as I'm now sat next to the brands I have aimed for since 2016





Mini Pocket Without Hardware Bag

luxe

Lady Gwen Bag







After moving away from the North East, I've found that when I come back, it's more and more attractive. The steelworks closures in recent years has only drawn me closer to the subject

Lady Dolores Bag

Lady Gwen Bag

I am very proud to be from the North East ...

Generally, we are very hardworking people, and I think that is evident in what we do. Even though I have moved away from the area, I have a strong work ethic and I fully believe that I have my upbringing to thank for that.

Next season, you'll see ...

more emphasis on embellished variations of my classic.

There's a lot of research that goes into putting together a new collecton...

I always start with a wander around inspiring places – to help trigger my imagination. In the past, I have drawn lots of inspiration from historical houses such as Eltham Palace, The Homewood and Charleston Farmhouse - all buildings from the 20s or 30s.

My mood board comes to life when I try to imagine the parties that would have once been held in such places. I look at the colours, prints, carpets, wall designs and ceramics.

Once I have the inspiration, the development begins

with myself and the factory I work with in Spain, a threehour drive from Malaga up into the mountains. I spend a lot of time here with the artisans to perfect the design. Once the product and look-book is perfected, I then take the collection to Paris for sales during Paris Fashion Week. Here is where I meet with buyers from all over the world.

Last season saw the brand being picked up

by some of the world's best stores... and it still feels a little surreal! Currently in the UK, we're exclusively stocked in Selfridges. They have positioned the brand within the area they call 'the classics' at their Oxford Street store, right as you step through the door. With a footfall of 250,000 people every month, it truly is an amazing opportunity to build brand awareness.

Other locations include Printemps in Paris, Rinascente in Milan, The Webster in Miami and Los Angeles, Lane Crawford in Hong Kong, Stunning Lure in Tokyo, Market in Dallas and Republique in Chengdu.

London is my base at the moment, but the North East will always be home...

My family are still up in the North East and there's nothing I love more than exploring what's new in the area. I love meeting friends for a lovely catch up – one of my favourite spots being The Impeccable Pig in Sedgefield. You can't beat a day out in Whitby. I make sure I visit every time I am home. I'm a massive antiquelover and Whitby is my favourite place to search for treats and trinkets. I also love to walk the dog along the headlands in Marske and along the beach in Saltburn. I also love the independent shops such as LillianDaph, Grasers and Hey Ho Print Co.

My three Luxe things in life ...

Le Labo Santal 33 Eau de parfum, Chanel Rouge Allure Lip Colour and 100% silk dresses.

emmacharles.co.uk Photography by Ben Benoliel benbenoliel.com

CHARLES CLINKARD

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TREND WATCH

with Kate Rose, founder of lifestyle brand, Tutti&Co

Time to succumb to that fresh start feeling ...

I love a new year and all that it brings; new adventures, new challenges and new experiences, plus the chance to visit new places and try new products...



Visiting

I'm always on the lookout for unusual little hideaways and mini breaks and recently I came across Alpin Cocoon in Les Orres – in the French Alps. The cool 'eco cocoons' are nestled into the side of the mountain on stills.

interconde by larch trees, which are green in the summer and snow-covered in the winter.

Each dome has a private panoramic terrace - the perfect place to really appreciate the breathtaking mountain views.

Underfloor heating, luxury bathrooms and bedrooms and a kid's mezzanine (if you choose the family pod) are perfectly formed.

The ideal base for a skiing holiday, if you ask me. You can ski right to the doorstep. Topped off with a fresh continental breakfast, which is brought straight to your pod, afternoon tea and a two-course supper, it really doesn't get much better. alpin-cocon.com



Wearing ...

I'm always on the lookout for a chic pair of sneakers which I can dress up and down. Recently, I came across Filling Pieces, which is an Amsterdam-based fashion label that bridges the gap between casual streetwear and high-end fashion. The collection is based around one unique silhouette - the 'low top'. In other words, the perfect contemporary sneaker.

Handmade in Portugal, using the finest Italian materials, they are the most comfortable shoes I've ever worn. They're also smart enough to wear for a business meeting, say, paired with a dress, trousers or smart jeans, but look just as good with comfy loungewear for a relaxed weekend vibe. Filling Pieces sneakers, £161, fillingpieces.com New challenge...

I joined Apex Pro Fitness in late September and have never looked back. After a four-week trial, I was instantly hooked and now I absolutely love getting up early for my sessions.

The facility is fantastic; perfectly thought out, modern and, most of all, full of positive vibes. The personal training sessions are well structured, with a maximum of four people per group. You get the benefits of one-to-one personal training, but with a social, convivial feel.

During the hour, the focus is on strength training, with a blast of cardio at the end of the session. Hard work, but lots of fun.

After a season of well-deserved indulgence and a promise to yourself to make 2020 your healthiest and fittest year yet, go and give it a try. I guarantee you won't be disappointed. apexprofitness.co.uk



Loving

NEOM Organics' Great Day Wonder Balm. A little supercharged pot of goodness for your skin, packed with almond oil, olive oil, sunflower oil and vitamin-rich shea butter, along with vitamin E and omega 6. Fragranced with the brand's 100% natural Great Day scent, it really uplifts your mood, too. Scoop a little on to your finger and apply to dry skin and lips. NEOM Organics Great Day Wonder Balm, £15, neomorganics.com

Accessorising...

Thanks to the wintery weather this time of year, my wardrobe doesn't really change until we reach the very end of March – sometimes the beginning of April. With this in mind, cosy knitwear, jeans and a pair of boots is my general go-to look right now. However, I do like to add a few new accessories and my current top picks are our Paradise Square Scarf and Reflection Earnings. Simple and elegant, with a lovely spring feel. **Paradise Square Scarf, £26 Reflection Earnings, £32 tuttiandco.com**





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LUXE LOVES

Lady in red

Feel the love with Red Valentino. Putting a starry-eyed spin on knitwear, this cosy jumper can be dressed up with red trousers and heels, or dressed down with a pair of jeans and trainers.

£575, harveynichols.com (and Harvey Nichols Leeds)

A New car treat...

Experience the sanctuary of the Spa at Rockliffe Hall this winter. Winner of Best Spa for Wellness at the Good Spa Guide Awards.













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CHIC PICKS

OLIVIA RUBIN Imogen Striped Sequin Midi Dress, £395, harveynichols.com



OFF WHITE Monochrome Striped Leather Pouch, £440, harveynichols.com



PRADA Logo Stripe iPhone X cover, £170, selfridges.com



Get the LOOK

Make space in your wardrobe for bold stripes and bright colours as we step into spring

OLIVER BONAS Stripe Knitted Midi Skirt £55, oliverbonas.com



ODYSSEE JW ANDERSON Rowland striped Striped Ribbed jersey trousers, £225, Wool-blend matchesfashion.com Turtleneck Sweater, £540, net-a-porter.com KURT GEIGER LONDON Metallic Stripe Leather Kensington Wallet-on-chain £100, selfridges.com



MADELEINE THOMPSON Pricus Striped Cashmere Cardigan £450, net-a-porter.com

I can't quite believe it's 2020! It sounds almost futuristic, or is that just me showing my age?

One thing's for sure, though, hairstyles for 2020 are definitely not looking sci-fi, but rather gorgeous with beautiful, natural and subdued colours coming through that look super classy and elegant.

This beautiful look comes courtesy of the newly-crowned king and queen of colour, Jonathan Turner and Sophie Gibson, who recently won the title of British Colourist of the Year at the prestigious British Hairdressing Awards at London's Grosvenor House on Park Lane. The event

is the hairdressing world's answer to the Oscars and is seen as the biggest event in the industry.

The guys' collection, 'School Yearbook', was inspired by an 1980s American school yearbook, which celebrates individuality and a freedom to be different.

The collection of eight images proved to be the firm favourite with over 90 judges who placed it first, resulting in them bringing the silverware back to the North East. This award win brings the total of British Hairdressing Awards to an amazing 15 for Hooker & Young - and we couldn't be more proud!

Using muted tones of pale and medium blonde, this look is a perfect example of bespoke, hand-painted balayage, which looks absolutely stunning.

Waved out to create gorgeous movement and light-reflecting shine, this style

definitely turns heads. Try it and prepare to be the envy of everyone! Jonathan Turner can be found at Hooker

Jonathan Turner can be found at Hooker & Young Jesmond, while Sophie Gibson is based at Hooker & Young Gosforth.



Michael Young and Gary Hooker run Hooker & Young, with four salons regionwide. hookerandyoung.co.uk



New year, new you?



Dr Steven Land of Novellus Aesthetics can make your New Year wishes come true

It's that time of year again; the time for change and the time to out-do the 2019 you. Forget expensive lotions and potions to make your skin glow; microneedling is the stimulating treatment that's taking over the beauty world.

Suitable for all skin types, micro-needling involves a number of small needles that puncture the skin to the epidermis, stimulating your skin to go into 'repair mode'. I know, it sounds scary, but it's virtually pain-free and the benefits are so worth it. Not only is it one of the most successful ways to prevent the first signs of ageing, it's also been proven to improve the look of scars, sun damage and stretch marks by boosting the collagen in the skin, increasing elastin production and prompting cell turnover.

After the treatment, the skin should start to increase collagen production in 48 to 72 hours and may look a little red, but be patient, better skin will come.

Microneedling's main aim is to create youthful-looking skin and after a couple of sessions, most people notice a significant reduction in fine lines, crow's feet and deep forehead wrinkles. So, it's the perfect boost your skin needs.

Novellus Aesthetics is now offering the brand-new WOW Fusion Facial, which is a stimulating combination of microneedling and mesotherapy. The WOW Fusion serum, which is inserted in the skin using 20 gold-plated, titanium needles, as fine as human hair, improves hydration, texture, tone and structure of the skin, ultimately stimulating elastin and collagen to give the ultimate skin rejuvenation.

Sound like something you need to give your skin a little boost after a long winter? Then contact Novellus Aesthetics today.



Dr Steven Land novellusaesthetics.co.uk 07973204276 1 Benton Terrace, Jesmond, Newcastle Upon Tyne, NE2 1QU O @NovellusAesthetics



5 of the best alternative fitness

Crossfit AT CROSSFIT DARLINGTON

Think CrossFit is just for hardcore, muscly gym fanatics? Then think again! The fun and varied strength and conditioning programme helps people of all abilities break a sweat; making good use of pull-up frames, boxes, medicine balls, gymnastic rings, kettlebells, plates, barbells, jump ropes and more. It's high-intensity stuff, but you go at your own pace and total beginners are absolutely welcome. Try a free taster session at CrossFit Darlington and, if it's for you, then why not say yes to a course or private one-toone sessions?

Hurworth Moor, Darlington, DL2 1DL crossfitdarlington.com

When it comes to new, fun ways to keep fit, Barre is one to watch. You can try it for yourself in Sunderland, where flexible pros will help you nail the moves

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classes





After you've grabbed your gloves, expert trainers will guide you through 50 sweaty minutes of boxing (no experience needed - you'll learn the basic punches)

Booty Barre

AT SUNDERLAND PILATES STUDIO When it comes to new, fun ways to keep fit, Barre is one to watch. You can try it for yourself in Sunderland, where flexible pros will help you nail the moves. A mix of ballet, yoga and pilates, it promises a low-impact work out, but it's a great one to try if you're looking to tone up your lower body (particularly the thighs and bum), strengthen your core or just become a bit more stretchy. Tutus aren't essential, but if you fancy rocking one, then go right ahead. 126 Church Street North, Sunderland, SR6 oDT bootybarre.com

Tabata

AT SOUND MIND AND BODY, BENTON

If HIIT's your thing but the treadmill fills you with dread, then you need to try Tabata. Essentially, it involves 20 seconds of work at maximum effort and 10 seconds of welldeserved rest, repeated for four minutes, Think box jumps, mountain-climbers, burpees, jumping lunges and squats, ball slams and more, all in short bursts 'til your heart's racing and you're pink in the face. Not for the faint-hearted, but a really effective alternative form of cardio. Give it a go at boutique personal training gym, Sound Mind and Body. The Exchange, Front St, Benton, Newcastle, NE7 7XE soundmindandbody.co.uk

Aerial Yoga

AT TEMPEST DANCE AND FITNESS DURHAM

Durham's Tempest Dance and Fitness is a swish studio offering all kinds of cool alternative classes, such as pole dancing, burlesque and, our favourite, aerial yoga. The challenging, but ridiculously fun, workout is performed in mid-air, using a low-hanging fabric swing, similar to a hammock, which supports your weight while you contort your body into a mix of traditional and modern yoga poses. It's tricky at first, but once you master it, it's rather relaxing - and fantastic for toning. You won't even feel like you're working out... until your muscles ache the next day! Units 4, 5 Maynard's Row, Durham, DH1 1QF tempestdancestudio.com

Boxing

AT RIOT BOXING, OUSEBURN Punch your way to a clearer headspace and a fitter bod at Newcastle's best-loved boxing gym. After you've grabbed your gloves, expert trainers will guide you through 50 sweaty minutes of boxing (no experience needed - you'll learn the basic punches), coupled with fast-paced strength and cardio training using free weights. We love the dark and moody studio (the lighting is similar to that of a cool city centre club), topped off with upbeat, motivational tunes to get you in an asskicking kind of mood. Time to release vour inner Rocky! Foundry Lane, Newcastle, NE6 1LH

roundry Lane, Newcastle, NE6 1 riotboxing.com

Glow-getter

The Million Dollar Facial has become a go-to treatment in the world of luxury beauty and celebrity, promising as-good-as-new skin in just a few transformative steps. Jessica Laing tries it for herself...



Now and again, a beauty treatment causes a stir - for all the right reasons. So much so, that even the A-listers take notice. It doesn't happen often, but when it does, it's very exciting indeed.

In recent months, the Million Dollar Facial has done just that, sweeping skincare fanatics off their feet thanks to its pioneering blend of good-for-you massage and state-of-the-art exfoliation. It's one of those bang-for-your-buck treatments. Your skin is deeply cleansed, you bag a detoxifying facial massage and you're treated to an uber-hydrating mask, topped off with a session of dermaplaning and microneedling.

It's where the real magic lies. On their own, the two treatments work wonders on lines, pores, dryness, scarring and irregular texture, but together, they're a force to be reckoned with, leaving your chops clear, glowy and smoother than a baby's behind. After reading beaming reviews from bigtime beauty reporters and casting my eye over some very promising before-and-after photos, I just had to try it for myself and so made my way to see Lucy Adair for my very own Million Dollar experience. With over 20 years' experience in the industry, she's a beauty therapist extraordinaire, who set up her own business

 Novellus Beauty - a year and a half ago in Jesmond. Laying your head in her luxurious, Pinterest-worthy treatment room (complete with its very own, and very beautiful, flower wall) is a real treat. As the lights turn down low, you're ushered to a plush heated bed (kick off your shoes and sink in - it's a joy) and cocooned in velvety, duvet-like towels, before the skin-saving goodness begins. So ridiculously comfortable, less than five minutes in, I could feel myself drifting off. Always a good sign.

THE EXPERIENCE >>

Ordinarily, I'd always attend a facial appointment makeup-free, but on this occasion, I'm glad I didn't. Somehow, Lucy made make-up removal, followed by a double cleanse and a spot of toning, a joy. Really thorough, massage-like in technique and super relaxing.

Next up, a light balm was applied to my entire face, acting as a protective layer and giving my chops some 'slip' ahead of the dermaplaning portion of the treatment. I'll admit, I was a tad apprehensive about this part. For those who aren't familiar with Dermaplaning, in a nutshell, it involves your therapist whipping out a surgical scalpel to shave your face (yes, you read that right), removing all traces of vellus hair. In other words, the barely-there 'peach fuzz' that we all have.

In doing so, the top layer of the skin is gently exfoliated away, taking with it years and years worth of dead skin. The results can vary from person to person, but most are left with soft, baby-like skin that looks and feels as good as new - literally. In reality, as I discovered, having your face 'shaved' is nowhere near as daunting, or

as bizarre, as you might think. It isn't the same as shaving the coarse hair

on your legs; instead, it's a gentle, pain-free brush against the skin, with the tiniest (and safest) of blades.

After 10 minutes or so, I was amazed to see just how much hair and gunk had been





The top layer of the skin is gently exfoliated away, taking with it years and years worth of dead skin. The results can vary from person to person, but most are left with soft, baby-like skin that looks and feels as good as new - literally

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luxe
sloughed off my face, including a build-up of makeup that had been settling deep in my pores for goodness-knows how long. My fresh, fuzz-free face was then treated to a deep lymphatic drainage massage to flush out toxins (this part is brief, but wonderful), followed by some microneedling, which, in my opinion, is the only part of the Million Dollar experience that isn't so relaxing. Think of a mini wheel on a stick, covered in hundreds of teeny-tiny needles that pin-prick the skin. The minuscule wounds encourage the body's natural healing process to kick into gear, speeding up collagen-production and cell turnover. Great if you're concerned with signs of ageing.

Lucy passes the roller over my entire face twice, causing some redness on the cheeks and forehead. The rolling itself stings ever so slightly, but it's definitely not unbearable - and you soon get used to the feeling of it wheeling over your skin.

Once over, I experienced a mild sunburn-like sensation all over the face, but this was quickly remedied by a cooling face mask. Left on the skin for only a few minutes until it begins to bubble in the driest areas - it floods the skin with hyaluronic acid and its wonderful moisturising, line-plumping properties.

It's worth noting that dermaplaning heavily increases the absorption level (by a whopping 80%) of whatever is applied to the skin after it - be it a mask, a serum, a moisturiser and so on - so you can imagine just how hydrated and velvety-soft my 'new' skin felt afterwards.

After a few pats of serum and SPF (absolutely essential after the top layer of your skin has been removed), I was good to go, and walked out of Lucy's luxurious lair with what felt like a whole new face.

THE RESULTS >>

The glow. Oh, the glow. Immediately, my skin was brighter. I couldn't quite believe it. Slightly pink in places from the dermaplaning, but otherwise beaming with health. I was told to expect a little tightness in the face post-treatment - and perhaps some stinging. I did - along with some flaking on the chin and nose - but everything subsided after a day or two, so don't panic if you experience the same In the weeks that followed, things only got better; never before has my skin looked and felt so smooth, supple or clear. The overall condition and texture of my face (pesky acne scars and pigmentation, I'm looking at you) noticeably improved and that was after just one treatment. Oh, and for those wondering about the peach fuzz - don't fear. You won't grow a coarse beard in the days and weeks after your Million Dollar Facial. I couldn't see or feel mine before my treatment (and I'm naturally dark-haired) and I still can't now. It's nothing to fret over.

Go for it, I say. Especially if you're struggling with dullness, fine lines and pores that beg to be purged. The scalpel action - and the price tag - are well worth the youthful bounce and fresh-faced feeling you'll acquire.

The Million Dollar Facial, which lasts one hour, is priced at £125. For more information, or to book, call 0191 695 0450 or visit novellusbeauty.co.uk



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Finding space



So, here we are in that something and nothing part of the year again. The holiday season celebrations have been and gone and spring is yet to show itself

The days are short, dark and perhaps even heavier than we'd like. We can sense that something fresher is coming, but it's not quite here yet and sometimes we're not sure if it will ever arrive. It's very easy for us to wish this time away, running into the lightness of the new season, and in doing that forget to benefit from this unique energetic window – the space between. The 'space between' is often referred to as liminal space - the time between what 'was' and what comes 'next'. Big picture-wise, we experience this at times of significant life transition, movement between stages or the crossing thresholds. In certain cultures and religions, it is acknowledged during rites of passage as individuals shift from one 'status' to the next. It is spoken of in philosophy, anthropology and poetry.

But liminal space isn't just about the big things - it is everywhere in life. Like now, in the time between seasons, where it's not quite one thing, nor is it quite another. Dusk and dawn have liminal qualities to them. Neither day nor night, they are something else: mysterious, difficult to describe, yet very real and very beautiful.

That time when we wake slowly from our sleep and we're gently aware of what's going on around us, yet are somehow still connected to our subconscious is a liminal space – the lucid dream. Even the pause between the exhale and the next inhale is a liminal space: a place of nothing and everything. All of these things are characterised by a sense of ambiguity, which can be disorientating, but can also be deeply affirming if we acknowledge it and let ourselves drop in. Liminal space definitely wants to be lived and experienced. Not controlled or sweated, but surfed and seen.

So, what now at this liminal time?

Liminal space offers an opportunity to connect with our creativity. Einstein is known to have done much of his work via the 'lucid dream'. Thomas Edison induced 'hypnogia' in himself to access his creative capacity. Hypnogogia is the state between wakefulness and sleep, where the brain operates on the threshold of alpha and theta waves – now known to be the bridge between the subconscious and conscious minds. To access this state, Edison would hold heavy balls in his hands as he drifted off to sleep. When his sleep kicked in, the balls would drop from his hands, waking him and enabling him to spend more time in the 'space between' dreaming up ideas and processing abstract thinking.

So, now is a good time to see if you can begin to cultivate a relationship with this liminal state. Activities like Yoga Nidra, meditation and dream journaling can support this. It's also a good time to get creative and dreamy. A time to luxuriate in big ideas. A time to reinvent and redesign. A time to rest your mind and let it wander as you ponder bigger questions. • Who are you and who do you want to be?

What could be possible for your life if you allowed it?
What would you do if you knew you could not fail? Mostly, try not to rush. Stay with this liminal time and enjoy what's on offer in the space between. Take care for now. Laura

You can connect with Laura on Instagram @ @laura.beckingham



Little moments

A 'better-late-than-never' parenting resolution



Being a parent in the modern world is tough. We are time-poor, but data-rich. We feel permanently stressed, worn-out and overwhelmed - and consequently, we often fall short of being the parent we want to be. We think to ourselves, "if we can just get through this week/month/phase, then we'll be back on track," but unfortunately, the world doesn't slow down and before we know it, our children are filling in university application forms and learning to drive.

So, isn't it important to enjoy the time we have with them? To thrive in our parenting rather than just surviving.

Fortunately, there seems to be a mindset shift based on recent neuroscience and child development research, which is contrary to traditional, mainstream parenting. Scientists are telling us that time-outs, the naughty step, crying-it-out and reward charts just don't work long-term and they may even be detrimental to the wellbeing of our children.

As a huge advocate of tranquil parenting, this is music to my ears. Mainstream methods often bring stress, conflict and disconnection to our family lives. But there is a better way! How does parenting with purpose, based on respect, empathy and positivity, sound? Unrealistic, I hear you say. Quite the opposite



in fact; it's achievable and well within our capabilities as a loving parent.

This way can certainly deepen the connection with our children and create an element of calm in our otherwise chaotic lives. It can also prevent that stomach-churning feeling of guilt when we have lost our temper with our children or doled out another punishment before bedtime.

It's never too late to make a resolution. So, let's promise to be more mindful in our parenting, prioritise bringing joy back into our family and building a life we actually love. Nadia x

Nadia McSheffrey is founder of The Tranquil Treehouse. Nadia works with parents to help them be the parent they want to be and find tranquillity in their family lives.

She also works with children and teachers to support their own emotional wellbeing. Find her at thetranquiltreehouse.com and on Facebook and Instagram.

Being a parent in the modern world is tough. We are time-poor, but data-rich. We feel permanently stressed, worn-out and overwhelmed - and consequently, we often fall short of being the parent we want to be

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Spoil her

Give the gift of calm this Mother's Day ...

Sheer Indulgence Spa Retreat

Treat the special woman in your life to a day of bliss at City Retreat, Jesmond's award-winning spa. She'll be treated to a full body massage, a prescription facial and a bit of hand and feet pampering, before heading to the private Spa Suite (complete with sauna and steam room) for afternoon tea and refreshments. £195 per person

city-retreat.com



Chocolate Therapy

Swap a box of chocolates for a chocolate body scrub and more at gorgeous Northumbrian retreat, Walwick Hall. This sweet Mother's Day treat for two includes a hydrating chocolate scrub, a 30-minute facial and a massage, during which you'll be enveloped in warming chocolatey aromas for deep relaxation. You can also add lunch or afternoon tea to the mix. From £290 per couple walwickhall.com

The Serious Detox

Busy, tired and stressed-out mums are invited to Wynyard Hall's luxury lakeside spa for three hours of serious me-time, during which they'll be treated to an invigorating full-body exfoliation experience and a rejuvenating full-body massage for guaranteed feel-good vibes!

£170 per person for three hours wynyardhall.co.uk

Show you care >>

Beauty treats to make her smile ...



NEOM Wonder Balm, £15

This little supercharged pot of goodness works wonders on dry skin, lips, elbows and more. Blending antioxidants, good-for-you oils such as almond, olive and sunflower, vitamins and shea butter, a few pats pack a real punch!

Chanel Eau Tendre Hair Oil, £5

One of Chanel's best-loved fragrances is now available as a luxurious hair oil. A drop of this new floral-fruity elixir, which is packed with jojoba oil, leaves locks soft and shiny, without any greasy residue.

Liz Earle Instant **Brightening Eye** Cream, £22.50

Enriched with the smoothing powers of horse chestnut flower and echinacea, Liz Earle's brand new eve cream helps to brighten, soften fine lines and give life back to tired peepers. Super lightweight in texture, it's ideal for everyday use.

IZ EARL

Age Defy+ Cha Vøhtz Hydra-Glow Sleep Mask, £32

Wake up to glowing, baby-soft chops thanks to Age Defy+ Cha Vøhtz's mighty nighttime mask. Formulated with 91% certified organic ingredients, the silk-textured cream melts into mature skin, locking in moisture and boosting collagen as you snooze.

Sisley Radiance Foaming Cream, £81.50

Good skin starts at the sink! Sisley's new, lighterthan-air cleanser is one to watch as it doubles up as an effective makeup-remover, all the while removing impurities, pollution, excess oil and dead skin cells.





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ON THE HOOF

with Deborah Smith

Spring is just around the corner, and with one eye on the season ahead, and one eye on the cold afternoon outside, I've been browsing the opportunities for training further afield



If you have ever fancied riding in Chile, USA, New Zealand or Portugal, it's easy to combine a sunshine holiday with some top-level dressage, eventing or show iumping tuition, and even get some competition practice in at the same time. Closer to home, March and April is when venues start to open for the 2020 season and despite the ever-increasing costs of staging even grassroots equestrian events, we still have an enviable programme here in the UK. Lots to go for - and I can't wait. For elite riders, the Tokyo summer Olympics and Paralympics are in sight. In the last Tokyo Olympics in 1964, Great Britain picked up a single bronze medal in the show jumping with the late Peter Robeson and Firecrest.

This time, expectations are already high for a much greater medal haul, and with some hugely talented combinations in the squads, competition for both team and individual places will undoubtedly be fierce. With the support of a committed and loyal group of owners, our top riders have been able to buy and bring on some outstanding horses. Thanks to the work of the British Grooms Association - and greater media coverage - there is also rising awareness of

the important role grooms play in rider and horse success; and none more so than the grooms who support the Team GBR riders. So, along with vets, physios, farriers and nutritionists, we have a world-leading support team. Good luck Equestrian Team GBR #TwoHearts!

The #TwoHearts campaign has been capturing hearts around the world since the 2016 Olympic Games. It spreads the spirit of a sport that has been at the core of the Olympic Movement for over a century. My own mini team of 'two hearts' (and eight hooves), Oli and Strider, also have a pretty impressive support team. Although our ambitions are a bit more modest than Tokyo 2020, I still have some first-class help to keep the boys fit and healthy, with plenty of high-quality coaching along the way. In my next column I'll introduce you to some of my own 'support team' and how we work with the boys.

If you can't wait for Tokyo, don't forget, for your diary ...

Dressage Winter Championships 2020 Hartpury University & Hartpury College -8-12 April 2020

Badminton Horse Trials - 6-10 May 2020

Hickstead Derby - 21-26 July 2020



With the support of a committed and loyal group of owners, our top riders have been able to buy and bring on some outstanding horses

SIMON HOGBEN PHOTOGRAPHY >> As the days get longer and spring beckons, now is your time to book a photoshoot with Simon Hogben, who took these super images of Oli and Strider. Simon's diary fills up months ahead so best to get in early! simonhogben.con















POSH POOCHES



with Alfie, helped by Elysia Fryer

Loved up pup

2020 is shaping up to be a good one already! Our furry-friend is throwing himself into February with dog-friendly diary dates and new mates.

Our Luxe canine has the cultural calendar covered with dog shows, festivals and the world's biggest dog walk, leading us from the cooler days, to spring, summer and beyond - all in good style.

Speaking of style, Alfie has all paws on deck, dishing out the goods when it comes to planning a new poochy wardrobe for spring/summer. Whether it's a dazzling dickie bow, a charming new collar, or a coat to keep your canine dry – there's something for every pup to wag their tail at.

So, pop the kettle on, dish out the biscuits and have your diaries at the ready as our Luxe pooch guides you through a glorious 2020 in the North East. Have a good one!

Alfie, your Luxe pooch x



RUFF AND TUMBLE >> Classic Dog Drying Coat, Sandringham Blue £44; ruffandtumbledogcoats.com



LISH >> Bow Wow Dog Bow Tie, Bradbury £22.95; lishlondon.com

K MUNGO & MAUD

Nessie Dog Toy, Blue,

£28.50; mungoandmaud.com



CHARLEY CHAU >> Snuggle Bed Velour in Teal £90; charleychau.com

Doggy diary dates

Dog-friendly dates for your 2020 diary. All paws on deck...

PAWS IN THE PARK YORK 2020 26 APRIL >>

Dog-lovers should make their way to Homestead Park this April, as Paws in the Park 2020 brings heaps of hound-friendly fun to York. With 13 classes to enter, see your dog dazzle in front of the crowds, then head to the food stalls. Little ones can let loose at the face painting stand and get involved in the grand raffle and tombola. thetouristtrail.org

FESTIVAL OF DOGS 8 - 10 MAY >>

Head to North Yorkshire's stunning stately home this May, where family fun awaits, with your furry friend in tow. From 8-10 May, Castle Howard will play host to the Festival of Dogs – bringing a packed-out programme of poochfuelled fun. It's the perfect way to start the summer season with the gang. castlehoward.co.uk



GREAT NORTH DOG WALK 2020 7 JUNE >>

Take your four-legged friend to the world's biggest dog walk this June. The circular route starts and finishes in South Shields, where the Great North Run ends. Expect to see over 180 breeds as your pooch leads the way. A good-for-you stroll and a great way to meet likeminded dog-lovers in the North East. greatnorthdogwalk.co.uk

THE NORTH EAST DOG FESTIVAL 2020 5 SEPTEMBER >>

Every September, the stunning grounds of Kirkley Hall in Northumberland play host to the fantastic North East Dog Festival. Expect charity dog shows, a kid's carnival and plenty of fun for the whole family. northeastdogfestival.com



Luxe Pooch Q&A >>>

Rocket Milbank is a fox red Lab who lives with her family at Barningham Park. She loves nothing more than a run across the Dales before curling up by the fire at The Milbank Arms.

LUXE WALKS >>

LISH >> Hanbury BL16

Blue Dog Collar, £55;

lishlondon.com

I love nothing more than a mooch over the undulating hills of Barningham Moor – sniffing the heather and drinking from the streams. The perfect walk always ends with a pint in The Milbank Arms.

POOCH'S PERFECT DAY OUT >>

My day starts with the daily tasks on Barningham Estate, such as visiting farms and forestry planting projects. At the end of the day, I like to wind down with a hearty supper of biscuits and wild game. The country life suits me!

DOGGY DOWNTIME >>

A snooze on the sofa or the human's dressing room bed.

HOUND HABBITS >>

Parading around proudly with a slipper in my mouth. I also like to shake paws before accepting my food bowl. Manners cost nothing!

PUPPY PAMPER >>

A snoozy afternoon by the fire is the



perfect pamper session for me. Relax, recharge and go again.

luxe

DOG'S BEST FRIEND >>

After my family, my best friends are Jess, Scruffy and Pippin – local pooches I get to walk with.

FONDEST DOGGY MEMORY >>

When my family took me out on to the Moors for the first time. Lots of dogs, wonderful sights and smells – what more could a pooch want? I'm happiest when working with other dogs and their owners on shoot days.

PUPPY A-LISTER >> Definitely Beyoncé, without a doubt!

Don't forget to get in touch and send in pics of your pooch for our next issue via Facebook, Twitter and Instagram...

🕖 facebook.com/luxemag 🛞 @theluxemagazine 🍥 theluxemagazine

LUXE LOVES

Luxe lounging

This slouchy set by Heidi Klein is the perfect cashmere treat. Throw it on for first-class comfort when travelling long-haul, or stay snug by the fire at home. In a dreamy dove grey, it's great for year-round loungewear.

> Fitted-waist Tunic, £275 Wide Leg Trousers, £225 heidiklein.com

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A female FORCE

In the months when we celebrate Rockliffe Hall's Festival of Food and International Women's Day 2020, Elysia Fryer catches up with female food champion, Frances Atkins

A picture-postcard country cruise into the depths of the Dales brings us to The Yorke Arms – leading the way when it comes to Yorkshire's fine dining scene. The Yorke Arms is about as unpretentious as it gets. It's honest, it's humble and it's homely. And what I love most about the place is, it screams Yorkshire. Like The Yorke Arms - a rural restaurant with rooms – Frances Atkins is honest and

a breath of fresh (Yorkshire) air! In the year that Frances didn't retain her Michelin star, which she has had in the bag since 2003, we're catching up to talk lifetime achievements, doing good for young people and why she thinks the female force can drive the food world.

humble. And what I can only describe as

"I was one of six of the first female Michelin star chefs, and I was so very surprised when it happened," says Frances.

"Then it kept happening year after year, and I was delighted. It hasn't happened this time around - which of course is disappointing but in actual fact, it doesn't really make a lot of difference to me.

"I think because of my age I have that status anyway, so it doesn't worry me. "What does worry me is what we put on the plate every day and the reception it receives from our guests. That's the important thing. "People can't take away knowledge and style. It's not going to change at all – it's only going to get better with time. "We're going down a different road at the moment at The Yorke Arms - with the new owners and all - and it's a very exciting time for us."

The restaurant continues to flourish under Frances, with new opportunities opening up in the culinary world.

"We come up with new dishes every day," says Frances.

"And now we've got the flexibility to be able to experiment a little. We're constantly feeding our kitchen garden produce on to the menu, and we're introducing one or two new avant-garde dishes. "We're having fun in the kitchen, but our backbone focuses on texture. flavour and of course, presentation. That is never going to change."

The local, national and global food scene is ever evolving, with chefs taking flight and finding inspiration from all four corners of the world. Being recognised in such an industry can be quite a daunting thing, but for Frances it's about keeping things simple, celebrating what you love most and finding your forte in the foodie world. Luckily for us, Frances's forte is Yorkshire - and boy, she does it well.

"I'm originally from Ilkley, so Yorkshire is my bread and butter, if you like," she smiles.

"I've very much come back to my roots here. It's what I love most, and therefore professionally, it's what I do best. I think it goes hand in hand."

Sitting comfortably with a hot pot of tea by the roaring fire in the lounge, Frances and I rewind a number of years, starting at chapter one - where it all began... "My first job was at The Box Tree in Ilkley paren ware aco. That was my lunch and

many years ago. That was my launch pad, if you like. "I've had five restaurants throughout my

career, moving around several times from Great Missenden, to Buckinghamshire, Scotland and London.

"You have plans in life, but seldom do they come to fruition. It's good to have plans, but sometimes you just have to go with it and see where it takes you. "Luckily for me, my path brought me back to Yorkshire.

"When the time came and the opportunity arose, I was very pleased to be home. "And now here we are at The Yorke Arms. We've recently sold the business and now I'm just cooking and enjoying what I do best.

"I've been here for 23 years now. We lived above the restaurant for some time, but then decided to build a house on the hill in the village, so we're very much ensconced in Ramsgill."

Home is where the heart is - and that is evident in Frances's food offering here. As soon as you kick off your wellies and step through the door, you get the feeling of settling into someone's home. A warm welcome awaits, you're served seasonal food with a smile, and you leave feeling as though you've got a friend in Frances. Frances works closely with suppliers and gardeners behind-the-scenes, but also likes to introduce herself in the restaurant environment, following up with a good bit of guest feedback. That's the difference when it comes to this place. There's no chef hiding away in the background... she's very much involved in the whole process. Top class cooking with proper Yorkshire service. With new menus on the horizon, as well as welcome editions such as the wonderful >>





GIRL POWER

wine cellar in the restaurant's basement, there's lots to get excited about at The Yorke Arms this year.

Again, much of what the place does comes back to Yorkshire heritage, championing local people and produce.

Another success story, Frances tells me, is with Dunesford Wines – part of the restaurant's vibrant new wine offering. "Ian Townsend and his son James have created this amazing English wine in Upper Dunesford, and I've just been completely blown away by it," says Frances.

"English wines aren't always the greatest. There's not always much to shout about, if I'm honest; but when you taste this, you just think, 'oh gosh, this is rather good' – and it's made right here in Yorkshire. Frances is proud of home and is engrossed in what surrounds it. This is evident in everything she does – from sourcing local wine producers, to growing crops in the grounds and getting out and about in the food circuit.

"I'm very pro-Yorkshire and love everything it has to offer. In terms of food, we're so very lucky. York is blossoming with great restaurants. I think it's important to explore and enjoy what our region has to offer." is the perfect example of where passion and determination can take you. "What I have found is that young people today have this sort of pseudo confidence impregnated in them, telling them 'this is what you have to do'. They feel the pressure, say yes to everything, and then can't deliver," she explains. "What I'm trying to tell them is, it's ok to ask questions and to be unsure. For me. it's very, very rewarding helping youngsters work out what they're good at. "It's lovely to be able to give bright young people the opportunities and the practical experience they need to lead them on their way. And with that, we also get new ideas in the kitchen. We are learning from them too. "I'm seeing young people who are just flowering and becoming really confident because they have something to be proud of.

As a role model and foodie figure, Frances

"I mean, let's face it, this is the best part of the country. And I am a huge believer in the honesty that we have up here. We're not trying to kid anybody. We do a good job and we do it well; therefore, the people from here really benefit from having a mentor who can get the best out of them."

The Yorke Arms is about as unpretentious as it gets. It's honest, it's humble and it's homely. And what I love most about the place is, it screams Yorkshire

What strikes me about Frances is, not only does she champion local business and produce, she is also driving the food world forward by encouraging new, local talent, with the work she does at Middlesbrough College.

"I'm working with Middlesbrough College to try and raise the bar for the North East food scene.

"I get a huge buzz out of mentoring budding chefs," she smiles.

"The students are very hungry to succeed. I've got a girl working on pastry at the moment. When she came in, we wondered how we were going to manage because she was very, very nervous. We altered her hours slightly, so she was working longer shifts, four days a week. It gave her the chance to get stuck into it and be creative - and it's worked brilliantly.

"I have high hopes for her, I think she will be a very successful pastry chef. It really is the best thing to see!" There's no doubt about it, the food world is dominated by male chefs. We're seeing more and more female fronted kitchens, but, as we discuss the return of International Women's Day, it's something we can certainly improve, says Frances. "It's a very male-oriented industry at the moment – it always has been. Together with Middlesbrough College, the plan is to get the standard across the board. We're hoping to see a few more female chefs heading up kitchens.

"It is definitely changing, but historically it has been male dominated. Admittedly, it was very tough coming through the kitchens as a young woman, but hopefully I can demonstrate the hunger to succeed. "It's like anything else, if you really want to do something, be confident and do it!" "Also, us women have a better palate,"

she adds. "It has been proven - we certainly have a more sensitive palate. When I'm



>> 1997 - Regina Mihalik, Frances Atkins, Ellie Richmond

tasting things with male chefs, sometimes I may find things over-seasoned or too sweet. It's very interesting. Our style is slightly different."

A female force is always a good thing in the kitchen, and this is something our friends at Rockliffe Hall are celebrating as part of the resort's Festival of Food 2020. Ladies Night: The Fashion of Food will see Frances reunite with her previous protégé, Ellie Richmond, to take foodies on an eight-course journey through the changing fashions of food.

"Ellie was one of my first chefs here at The Yorke Arms," says Frances. "We first met at Judges near Yarm over 26 years ago. She came to us shortly after. We had an all-female team at the time, it was great - we had a load of fun! "So, the Rockliffe Hall dinner is all about 'now and then'. It's a culinary journey looking at the fashion of food over the years. We'll be looking at the dishes that we worked on together when we first started here, and how the dishes are translated today."

2019 was a busy year for Frances – and she shows no signs of slowing down since losing out with Michelin.

We've seen her on BBC One's Saturday Kitchen and she has many more exciting fixtures in the pipeline, we're pleased to hear.

"Watch this space," she smiles. "I can't say what's going on just yet... but what I can say is that it is all very, very exciting!"

Keeping busy both in the background and front of house is what makes this female food hero tick, but it's equally as important to find that balance between work and downtime. "It's lovely to come in here and work – because it really does feel like home – but then to be able to retreat over the road and switch off completely, is just wonderful. It's the healthiest way to work. It's all about jumping into a different frame of mind. "I've been so conscious about it that I've got a cottage that I use as my personal studio - it's where I work from when I'm not in the kitchen.

"I'm writing a book at the moment, so I've got my computer, a workspace and all the rest of it, but then I can put the pen down, shut the door and leave it for next time. The life of a chef is very fast-paced, and I'm learning a lot from Frances as we catch up over tea and treats.

"I'm the type to just jump in with two feet and then have to swim like mad, wondering why I've done it," Frances laughs. "But I think if you've got the right personality and determination, you can succeed in whatever it is you do.

"Food is part of my DNA. It's who I am and what I do... but that doesn't mean to say there are no regrets and difficulties along the way.

"For me, it would be that I didn't have a family. I chose work. And that, later in life, is a sadness for me. But having said that, I've been so focused on work and it's what I enjoy. It's just one of those things. You can't alter who you are and what you are. Food matters to me, and that's the path I've taken.

"I've always been very focused and I remain so, simply because it brings peace and contentment for me.

"I'm rather a restless spirit, and food keeps me grounded."

theyorkearms.co.uk





luxe The KEDDUNG

In the know

Shine bright STAND OUT IN dazzling big day FASHION

Honeymoon hotspot FINDING BLISS in bali

tells all



A decade after opening the doors of her multi awardwinning bridal boutique in Newcastle, Jo Stott is travelling down a new career path as a bridal consultant and modern day celebrant. Jessica Laing catches up with her to find out more...

The last 10 years have been incredibly special. I launched my own business, Y.A.P Bridal Boutique, back in 2010 and since then it's grown into one of the most successful and prestigious bridal retailers in the UK.

I can't describe how proud I am of what it has become. I opened its doors in memory of my beloved parents, who signed off every card, love letter and note to one another with Y.A.P, which stands for 'you are precious'. One of their original letters, alongside their wedding photo, sits pride of place in the boutique today.

Selling the boutique in the spring of last year was a hard decision to make, but it

just felt like the right time for me to move on, both professionally and personally. I'm delighted, though, that it's now in the safe hands of my wonderful manager, and dear friend, Danni. I now spend my working week consulting all over the UK and Europe, training and supporting boutique owners and their staff to help them become even more successful. I also judge at national industry wedding awards, write for regional and national bridal magazines and offer my services at business clinics at world-renowned bridal fairs.

One of my most recent career highlights has been partnering with world-renowned bridal designer, Maggie Sottero, who is an absolute visionary in the industry. Together, we have created a bespoke training programme for bridal retailers. The training covers everything from how to build a successful and sustainable brand, how to create a personalised and unique shopping experience, how to best build designer knowledge, how to overcome obstacles, how to connect with your bride and anticipate her needs, and lots more.

My new line of work involves a lot of travelling - in the last 12 weeks I've visited 48 bridal boutiques in six countries but it's fantastic to be able to help others in the industry reach their potential. Every boutique I visit is so different, but they all have the same goal - to help make brides' wedding dreams come true. Passing on my knowledge and assisting them in achieving their goals fills me with so much satisfaction. And when I'm not on the road or in the air, I love nothing more than being at home, in Birtley, Gateshead, with my wonderful family. Quality time together is so precious.

Alongside consultancy, I also work as a modern day celebrant, which is by far one of the most humbling, satisfying and joyful parts of my job. I qualified last year and now help couples across the region make their wedding, or civil partnership, ceremony as personal and as symbolic to them as possible. Being such a central part of a couple's big day is a total honour. Celebrating people's very own love stories - what could be better?

Catch Jo at The Bridal Retail Success Academy, as part of London Bridal Fashion Week, in March 2020, where she'll be on hand to offer advice to both business owners and brides.

For more information about Jo's consultancy services, email jo@jostottconsultancy.co.uk or search @jostott_consultancy on Instagram.

For celebrant enquiries, email jo@lovejoceremonies.co.uk or visit lovejoceremonies.co.uk

Big day sparkle

When it comes to providing the sparkle for your wedding day, Berry's Jewellers has the whole range. Beautiful wedding rings for bride and groom, gifts for the most important guests and a stunning collection of bridal jewellery to make you shine on your big day



The most important pieces of jewellery for any wedding are, of course, the rings as they will become a part of everyday life. However, your bridal jewellery is just as important.

Paying close attention to the finishing touches will ensure you feel like the most beautiful woman in the world. Whatever your style, make sure that you choose timeless jewellery that not only makes you dazzle on the day, but that you can wear again and again.

Diamonds and pearls will always be the most popular choice for brides and are usually the go-to pieces every wedding season. For brides who can't decide between the two, we ask, why not mix them? They go perfectly together and look stunning with an ivory or off-white wedding gown.

Of course, diamonds will always be a



girl's best friend, especially on her wedding day, simply because of their glamour and

sparkle and the plethora of designs and

styles to choose from. Whatever your

Berry's Jewellers Newcastle, York and Leeds berrysjewellers.co.uk



"DIAMONDS AND PEARLS WILL ALWAYS BE THE MOST POPULAR CHOICE FOR BRIDES AND ARE USUALLY THE GO-TO PIECES EVERY WEDDING SEASON. FOR BRIDES WHO CAN'T DECIDE BETWEEN THE TWO, WE ASK, WHY NOT MIX THEM?"

The diary of a

Middleton Lodge bride

Elysia and Callum Fryer tied the knot in Middleton Tyas before celebrating with loved ones at the estate's whimsical walled garden, The Fig House. The couple share the details of their garden party wedding and how Middleton Lodge made their wedding dreams a reality...



WE CHOSE THE VENUE BECAUSE ...

Our ideal location was something rustic and laid-back with plenty of outside space. I'd spent some time on the estate, dining at The Coach House, but had no idea what was blooming behind those beautiful stone walls. On our first visit, The Fig House was very much still under construction, but the exposed walls, beams and growing garden made us all the more excited. Our lovely wedding planner, Anna, was there to guide us through the whole journey, keeping us up to date with designs and illustrations as the venue grew, in line with our wedding planning

STAND OUT PLANNING MOMENTS WERE ...

Our first visit once The Fig House was up and running. Anna invited us to see the space set up for a celebration - and we were blown away by the beauty. Whimsical wildflowers were taking over the garden, fire pits were flickering on the patio, and the figs were making their mark across the exposed brick walls inside.

SELECTING THE WEDDING BREAKFAST MENU...

Middleton Lodge's locally sourced and hand-picked kitchen garden produce screams Yorkshire and contributes towards an expertly crafted, seasonal menu. Everything from the breakfast and Coach House suppers, to dining events and more recently, the introduction of the Forge tasting menu, takes diners on a delicious journey of discovery. Six months before the day, together with our families, we were hosted in the Main House to sample dishes for our wedding breakfast.

IN THE RUN UP TO THE BIG DAY

Anna could not do enough to ensure everything was in-hand and on-track in the final weeks, which meant we were able to enjoy those final days of prep. All suppliers were handed over, an itinerary was put in place, and the whole process was

incredibly stress-free. Anna became an extension of our wedding party, and we were so grateful for her

help throughout.

ON THE DAY ITSELF ...

It was a lovely thing to see everything we had planned come to life - but on the day, there was very little we had to control. From the decorations and the catering, to the suppliers and taking care of guests, the team worked behind the scenes to ensure our only focus was on our friends, family, and having a great time.

ON REFLECTION ...

As much as we both enjoyed planning our wedding day, the team at Middleton Lodge went above and beyond to support us throughout the journey. A rustic and whimsical chateau-style wedding was our vision – and the arrival of The Fig House allowed us to bring that idea to life here on home soil.





REAL WEDDING:

A glorious garden party

DATE Saturday 7 September 2019

THE COUPLE Elysia and Callum Fryer

A couple of childhood sweethearts who met in the early days of secondary school in Stokesley. A big family wedding was always part of the pair's plans. Throw in a gorgeous garden setting, a whole load of school friends and plenty of champagne – and you've got the perfect party.

THE PROPOSAL

10 years in, Callum dropped to one knee during a picture-postcard picnic at Fawsley Hall in Northamptonshire. A nothing short of magical moment, followed by lots of fun and fizz as they celebrated for three days in a nearby party pad with friends.

THE VENUE

The couple knew exactly what they wanted from a wedding venue... fun, informal and plenty of French chateauinspired foliage. Little did they know, a secret garden was awaiting, just down the road in Middleton Tyas.

THE BRIDE WORE

The Famosa WHITE ONE by Pronovias, which Elysia found at Hummingbird Bridal Studio in Stocksbridge, near Sheffield. An ivory gold, mermaid-style, figure-hugging design with intricate detailing from top to bottom, with a removable lace jacket for the perfect day-to-dancefloor transformation. Makeup was mastered by Kate Pymm, with a perfect pin-up by The Little Hair Parlour team. Bridesmaids wore Gatsby-style SistaGlam gowns in navy and gold.





THE GROOM WORE

The groom and his gang looked dapper in dark navy Moss London suits – complete with bow tie and suave Oliver Sweeney brogues.

THE CAKE

luxe

Sara's Kitchen satisfied the sweet tooth with a tasty three-tier creation. A simple design with glistening gold markings and fresh foliage.

SPECIAL DETAILS

Beautiful, understated blooms by Briar House Flowers brought the church and Fig House to life, while the couple's homemade sloe gin and polaroid prints put smiles on faces at the table. York Pullman's vintage open-top bus whisked guests to and from the church, while Yorkshire Vehicle Hire pulled up with Defender transport for the bridal party. Rock My Reception got guests grooving in the garden, and The Funk Collective saw the dancefloor fill up as day turned to night.

THE HONEYMOON

Elysia and Callum set off on an Indian Ocean adventure, exploring the wild and wonderful Sri Lanka, before finding paradise in the Maldives and topping off the trip with a cultural tour of beautiful Bali.

THE PHOTOGRAPHER

The colourful day was captured effortlessly by the wonderful Charlotte Eve of Eve Photography. Lovely, smiley sunshine shots summed up a special Saturday in September.

Finding bliss in Bali



With Conrad Bali as our base, we escape to Bali for a spiritual, tropical and breathtakingly-romantic honeymoon

balconies or terraces with spectacular vistas

of the pool and gardens. Our suite is

effortlessly stylish, designed with breezy,

beachy interiors in mind. Complete with

its very own kitchen and lounge, as well

as an infinity pool sitting atop the main

the world go by as the sun sinks into the

bright blue waters of Benoa Bay.

Conrad Bali is home to a bounty of

RIN is the resort's answer to exotic

Go here for steaming bowls of ramen

traditional teppanyaki. Suku, meaning

Balinese street food and Southeast Asian

specialities, feeding us 'buffet-style' from

breakfast through to lunch and dinner.

soul seafood, prime cuts of meat and the

Take a seat at the bamboo-style bar or get cocktails delivered to your sun lounger.

It's the place to be for herbal teas, coconut

For beachfront dining, Eight Degrees South is a must-visit, serving good-for-the-

freshest salads in an idyllic, al-fresco

location. Those looking for laid-back, poolside dining, should visit Azure.

cocktails, light lunches, exotic salads

and punchy pizzas.

'Island of the Gods', offers authentic,

noodles, the finest sushi dishes and

restaurants and diverse dining experiences.

Japanese dining with an international twist.

Colourful cuisine

balcony, we're in the perfect spot to watch

Bali is a honeymoon box-ticker for couples looking for the perfect mix of paradise, pristine beaches, wellness and culture.

Whether it's a lazy day on the beach, a hike through the rice paddies, or a rejuvenating yoga experience in the mountains, 'the island of a thousand temples' is a far-away adventure with something for everyone. A short yet incredibly insightful 20-minute taxi ride brings us to our base at Conrad Bali. Sitting on a stunning stretch of beach in Nusa Dua, it's a haven of blue lagoons. luxe suites and creative culinary experiences. A secluded sanctuary set within lush tropical gardens The people are just as colourful as the landscape and on arrival, we find smiling, happy-to-help locals everywhere we turn. When in Bali, it's useful to find yourself a driver - who will also act as your tour guide for the trip. Our Conrad driver is keen to give us both a cultural and creative tour of his beloved Indonesian island. He takes us into quaint villages where we find locals chipping away at wooden sculptures, designing intricate silver jewellery and working on beautiful batik designs.

Suite life

Every room, suite and villa comes complete with all the latest mod-cons, walk-inwardrobes, marble bathrooms and

"A NATURAL PLAYGROUND WITH SO MUCH ON OFFER FOR HONEYMOONERS - WHETHER IT'S A WANDER THROUGH THE RAINFOREST, A TOUR OF THE COFFEE PLANTATIONS, A LOCAL COOKERY CLASS OR A YOGA RETREAT"

Out & about

With Conrad Bali as your base, there's so much to see and do. Our first day-trip takes us to Ubud - Bali's spiritual home. A cultural haven surrounded by mysterious mountains and calming waters. Ubud is packed full of colourful creatures, mischievous monkeys and arty types going about their daily life. It's made up of a cluster of villages, surrounded by rice paddies, waterfalls and the lushest green landscape. A natural playground with so much on offer for honeymooners - whether it's a wander through the rainforest, a tour of the coffee plantations, a local cookery class or a yoga retreat.

Other Bali hotspots include Seminyak a hipster hangout, lined with interior stores, cool cafes and boutique hotels. Further along the coast you'll find Canggu, where Bali's beach club vibes really come into play.

Sitting on the south-western tip of the Bukit Peninsula, you'll fine Uluwatu - a surfer's paradise sitting on a rugged and rocky coastline. Here you'll find surf cafes, clifftop condos and some of the best beaches in Bali.

Those in search of idyllic sunsets should head to Jimbaran Beach where you'll find the island's best sundowner views as you feast in a fish shack while fire dancers and local musicians set the soundtrack. The friendly faces at Conrad Bali are on hand at all times to arrange all of the above experiences; but for honeymooners who prefer to stay put, there are plenty of on-site activities to explore, too. Guests can enjoy cultural Balinese dinners, be thrilled by watersports or just unwind in the tranquility of the resort's lush lagoons, pools and gardens. There's so much more to the beauty than meets the eye on this exotic Indonesian isle, And with Conrad Bali as your home-from-home, honeymooners can expect a romantic retreat with adventure aplenty. conradbali.com



All about you

Enjoy your special day at The Bowes Museum, a unique and breathtaking French château, with stunning rooms and beautiful grounds...





At The Bowes Museum you are the main focus as the venue does not hold more than one wedding per day.

Celebrate in timeless opulence, with sumptuous food and hospitality, and enjoy a truly spectacular experience with the opportunity for stunning wedding photography.

The Bowes Museum welcomes couples, like yourselves, who would like to celebrate all, or any part of their day, and is fullylicensed for civil ceremonies, wedding breakfasts and evening receptions. Because it hosts only one wedding per day, brides and grooms are guaranteed a unique service to make sure your day



is bespoke to you. Your dedicated wedding co-ordinator will guide you through your planning journey and will be there for you throughout your special day. You can also enjoy complimentary admission to the Museum from your date of booking until your first anniversary. So, whether you are looking to hold your ceremony or whole day at The Bowes Museum we can accommodate your wedding party; a number of unique rooms are available - these can hold up to 200 guests.

Photography by Amy Lou Photography and Emily Hannah Photography

"THE BOWES MUSEUM WELCOMES COUPLES WHO WOULD LIKE TO CELEBRATE ALL, OR ANY PART OF THEIR DAY, AND IS FULLY-LICENSED FOR CIVIL CEREMONIES, WEDDING BREAKFASTS AND EVENING RECEPTIONS"

<image><section-header>

The Bowes Museum, Barnard Castle, County Durham, DL12 8NP





DUNE LONDON Blessing Clutch Bag in Silver £190; dunelondon.com



ALESSANDRA RICH Crystal Hoop Earrings £365; selfridges.com



HANCOCKS 18ct White Gold Brilliant Cut Diamond Bangle £8,195; hancocksjewellers.co.uk



Let love sparkle

From sparkling whites to dazzling diamonds, check out our top pieces to have you standing out in style

ALICE + OLIVIA Harmony Drapey Slip Maxi Dress £410; selfridges.com GRACE LOVES LACE Rosa Gown £1,900; graceloveslace.com



ROX Diamond Double Halo Ring 1.55cts £9,995, rox.co.uk



OLIVIA VON HALLE Coco Ivory Silk Pyjama, £420; oliviavonhalle.com MAISON FRANCIS KURKDJIAN Aqua Celestia Forte Eau de Parfum, 70ml £175; harveynichols.com

luxe

Wow vows

Wynyard Hall is a striking four-star hotel that provides an exceptional experience where exquisite charm meets contemporary comfort

Surrounded by 150 acres of historical landscape, it's easy to lose yourself in the sense of tranquillity that encompasses Wynyard Hall.

From the spectacular function rooms and exclusive accommodation, to the two AA Rosette restaurant and lakeside spa, it's easy to see why Wynyard Hall is the destination of choice for weddings in the North East.

RELAX AND ENJOY

Wynyard Hall's offering of luxury accommodation includes 19 bespoke bedrooms, an exquisite master suite overlooking the lake and a number of elegant bridal suites. The grounds are also home to some charming countryside cottages which are the perfect setting for luxury hen parties and bridal get togethers the evening before the wedding.

THE PERFECT HIDEAWAY

Nestled peacefully on the edge of the lake, Wynyard Hall's Spa is a true picture of tranquillity. The extensive treatment list includes a range of bridal beauty rituals from facials to full body exfoliation. The Spa can also be hired for exclusive use or packaged with overnight stays in the cottages for pre-wedding celebrations.

BEAUTIFUL MOMENTS

Wynyard Hall and the surrounding parkland creates an attractive backdrop for wedding photographers to capture precious moments. From drinks receptions to civil partnerships and wedding breakfasts, the opulent and versatile State Rooms create the perfect setting. Those wishing for a religious ceremony can opt to exchange vows in the private Brooks Chapel. The 12th century chapel is encircled by stained glass windows and gorgeous Italian marble.

The Hall can accommodate up to 200 guests, while the Grand Marquee is popular for larger wedding parties of up to 650 guests.

At Wynyard Hall, each couple will be assigned their own dedicated wedding coordinator, who is on hand to assist from the moment of booking until a couple ties the knot. wynyardhall.co.uk/weddings







Tick box time

Control Control

9 - 12 Months

Order your dress.

Select your bridal party.

Book your key suppliers.

- View potential bands or DJs and book your chosen form of entertainment.
- Research/book accommodation for any guests who are travelling from afar. Book your hen party - this is where the serious fun starts!

6 - 9 Months

- Send your 'save the date' invites.
- Organise dress fittings with your bridesmaids and order the dresses.
- Book your honeymoon there's a whole world out there to explore as newlyweds!
- Order your wedding rings.

3 - 6 Months

- Order your groomsmen's suits.
- Begin your hair and makeup trials.
- Order your wedding cake.
- 2 3 Months

Buy your accessories.

Send out your invitations.

- Apply for your marriage license.
- Consider your wedding dress alterations.
- Choose your menu(s).

One Month

- Pull together your final guest list and double-check numbers.
- Plan your seating chart.
- Have your final wedding dress fitting and ensure all bridesmaid dresses and groomsmen's suits fit.
- Print out your order of service, menus/ anything else you may need on the day.



Send your picture list to your photographer.

The Week Before

Finalise your seating chart.

- Confirm details with all of your suppliers.
- Ensure your photographer and band/DJ have all the details they need, including times and venue address.
- Have your wedding rehearsal.

And don't forget to enjoy every minute!



makers.

The wedding planning process is an

exciting time to share with a loved one.

But from the proposal plans and the venue research, to the cake-tasting

tours, the flower-picking fun and the

all-important dress shopping, it can

The 'wedmin' can often take over.

Venues confirmed? Deposits paid?

Seating plan sorted? Not to mention the budget and a contingency fund

Legal issues arising from your marriage

are the less obvious details to consider,

but they can be every bit as important

as your 'something blue'. Take a look at

our wedding planning timeline to keep

Work out how many people you expect

first, however this can often dictate

Draw up a budget, so you know how

much money to have to play with.

View and decide on a wedding venue and date - you can't start without

Begin researching suppliers, including photographers, florists and cake-

Look for your dream dress. Research styles and visit bridal boutiques.

to attend the day and evening of your wedding. Rough numbers are fine at

you in check. Lists at the ready ...

which venue is suitable.

knowing these details!

Immediately

be a little overwhelming.

for any unexpected costs.

Find serenity

From the grandest of society weddings to more intimate affairs, Seaham Hall has provided an enchanting backdrop for some of the finest weddings and ceremonies, including the marriage of the great romantic poet, Lord Byron

With luxury interiors, picture-perfect gardens and indulgent dining, the venue has everything you need to make your special day everything you've dreamed of and more.

Its wedding packages include all you need to make your special day as magical as possible, but if you'd like to create your very own bespoke package, you can. With the help of Seaham Hall's team of dedicated wedding planners, you really can make your wedding dreams a reality. What's more, thanks to its 'exclusive use experience' Seaham Hall can be all yours for the whole day and night, giving you, your friends and family a luxuriously private experience. Relax and take in every moment of your special day, knowing a team of staff are on hand to cater to your every need and ensure that you have the most memorable wedding day.

From traditional to contemporary, Seaham Hall takes great pride in attention to the finest details of your day. Its Ballroom is a stunning space to bring wedding vision to life, helping to create a day that reflects your style and personality. Because, after all, your wedding day is the most important day for you and your partner - and everyone at Seaham Hall will ensure it is perfect.

"FROM TRADITIONAL TO CONTEMPORARY, SEAHAM HALL TAKES GREAT PRIDE IN ATTENTION TO THE FINEST DETAILS OF YOUR DAY. ITS BALLROOM IS A STUNNING SPACE TO BRING YOUR WEDDING VISION TO LIFE"





SEAHAM HALL



From the grandest of society weddings to more intimate affairs, Seaham Hall has provided an enchanting backdrop for weddings and ceremonies, including the marriage of the great romantic poet, Lord Byron. With luxury interiors, picture-perfect gardens and indulgent dining, we have all you need to make your special day everything you've dreamed of and more.



From £125 per person.

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Say yes to Shields

Treat your tastebuds to a tasty tour of North Shields - the up-and-coming coastal town that's making waves in the region's food and drink scene. Jessica Laing lifts the lid on cool culinary happenings, delicious new openings and locally approved hangouts...



Unit 3, Tanners' Bank, NE30 1JH @thewheelhousecoffeebar on Instagram

It hasn't even been open a year, but already Lobo Rojo is making a name for itself as one of the coast's most popular foodie hangouts. The taqueria serves up colourful, mouthwatering plates of Mexican goodness. from tacos, tostadas and guesadillas, to fresh fish and meats, cooked and served the traditional way. Best enjoyed with margaritas a-plenty. 40 Fish Quay, NE30 1HB @loborojoquay on Instagram

North Shields' first micropub, Enigma Tap, continues to draw in the crowds for its stellar line-up of local beers, spirits, organic wines and real cider. You're bound to find a tipple

you know and love, but if you fancy trying something new, just ask. The owners - a local couple - and their team, are passionate about what they pour and are always on hand to make recommendations. 60 Bedford Street, NE29 oAL @enigmatap on Instagram

For grub that's fresh, local and seasonal, pay 31 The Quay a visit. Part of Smith's Dock - North Shields' new, multi-million pound housing and leisure development - the restaurant is perfectly-positioned on the town's tranquil riverside and offers knock-out views. Award-winning North East chef, Andrew Wilkinson, and his team offer a super-chilled dining experience, though the food is fine-dining quality. Ground Floor, Smokehouse, Two Smith's Dock, NE29 6BZ

@31thequay on Instagram

Get your day off to a tasty start at The Salty Sea Dog. Perfect for early-risers and brunch-lovers, it's a go-to for posh fry-ups, eggs every which way, healthier 'hash bowls', mighty pancake stacks and bagels. Make it boozy with a glass of something fizzy, or



settle on pots of strong, locally-brewed coffee. Great for groups of mates or family. 17 Union Quay, NE30 1HJ @thesaltyseadog17 on Instagram

For posh brekkie, brunch and lunchtime bites, check out **TwelveTwentyFive**. The swanky restaurant and bar has recently opened on North Shields' fish quay and we're loving its morning menus. Think crab benedict, brioche French toast with crème fraiche and honey, and to-die-for fish finger sandwiches with a fried egg on top. Yum. **22A Union Quay, NE30 1HJ**

@twelvetwentyfive1225 on Instagram

Fancy a pint? A stone's throw away from North Shields' fish quay, Flash House Brewing Co is a must-visit if you're into your expertly-crafted cask, keg, canned and bottled beers – and ales – from around the world. The clever owners have stuck a bar – The Tap Room – right in the middle of their brewery, meaning you can drink straight from the source. Local food vendors provide perfectly-paired nibbles, too. Unit 1A Flash House Brewing Co, NE30 1DS @flashhousebrewing on Instagram For Sunday lunch with added va-va-voom, look no further than **The Staith House**. The renowned gastropub, which has graced The Good Food and Good Pub Guides, plus the Michelin Guide back in 2016, is famed for its spectacular end-of-the-week feasts, which showcase the likes of aged sirloin and succulent pig belly, catch of the day, and roast leg of lamb with all the trimmings. **57 Low Lights, NE30 1HF @thestaithhouse on Instagram**

When the mood for cocktails and comfort food strikes, head for The Ships Cat. The new and quirky restaurant-and-bar hasn't been open long, but it's gained a loyal fan-base in recent months thanks to its creative tipples and feel-good menu. Think hand-stretched pizzas, mighty homemade burgers, BBQ wings with loaded 'naughty fries' and gourmet pies. Union Road, Tanners' Bank NE30 1JH @theshipscatnorthshields on Instagram

The guys behind Tynemouth-based clothing brand, Longsands Clothing, opened the doors of its café bar, Longsands Après, just a few short months ago. A super-cool

A super-cool hang-out for coffee-drinkers, cake-lovers and shoppers alike (it's a bar and clothing store rolled into one)







hang-out for coffee-drinkers, cake-lovers and shoppers alike (it's a bar and clothing store rolled into one), it's the perfect weekend pit-stop in the heart of North Shields. 4 Albion Road, NE30 2RJ

@longsandsuk on Instagram

Keep an eye out for Salt Market Social, which is set to arrive on North Shields Fish Quay over the coming months. Inspired by



Newcastle's By The River Brew and Boiler Shop Steamer, it'll be the coast's first indoor street food and craft ale market, housed in a huge, industrial-chic warehouse. Planning permission – and a drinks license – have been granted, so foodies shouldn't have long to wait until they can fill their bellies and make a weekend of it. Watch this space! Cosalt Building, 1 Liddell Street, NE30 1HE @saltmarketsocial on Instagram



Perfect for early-risers and brunchlovers, it's a go-to for posh fry-ups, eggs every which way, healthier 'hash bowls', mighty pancake stacks and bagels

FEB/MAR20



FOOD MATTERS

with chef Michael Wignall...

Nostalgic flavours, glittering accolades and seasonal picks for our new culinary columnist

barley ice-cream.

MY WORLD >>

really is nothing better.

in a dessert that combines liquorice

scented salsify, malt loaf (glazed with

Hetton ale and malt) and toasted pearl

Liquorice brings back memories of when

I was a child. Lots of people don't like it,

or at least think they don't, but if you

work with really good ingredients, there

We have now completed the first phase

of our refurbishment work to the bar area

and tea into a bowl and mix until combined.

Add the eggs and mix thoroughly.

little by little until combined.

pour the mix into a piping bag.

with an angled palette knife. Cook at 140C for 15 minutes.

and evenly coat.

and leave to cool.

Poached pears

Fold flour (sieved) into the wet mixture

Add the baking powder and bicarbonate

of soda at the last minute, mix well, then

Pipe into moulds and smooth off the tops

When the malt leaves are out of the oven,

use a pastry brush to brush the glaze on

Turn out the moulds, coat in the glaze

While in the oven, add the malt glaze ingredients into a pan and heat up.

MY FOOD TRAVELS >> At the end of last year, I was lucky enough to have been invited by Nespresso to visit the coffee plantations in Kenya. It was a fantastic experience and incredibly humbling to be able to visit the farmers who produce the brand's

coffee. I was able to see for myself the

processes that coffee has to go through,

before the finished product is made. We

also got to experience authentic Kenyan

people who hosted us.

food, made for us by the wonderful

ON MY PLATE >>

One ingredient that I love to work with is rhubarb - which isn't just a summer ingredient. This time of year, we start to see forced Yorkshire rhubarb, which is beautiful. We poach ours and make our own version of rhubarb crumble – look out for this on the menu soon. Salsify is also a wonderful ingredient this time of year - as is liquorice. We use ours

Keep on a medium speed for 12 minutes.

When finished, transfer to a dehvdrator trav

and dehydrate for a minimum of two days.

Malt loaf and matte glaze

300g mixed, chopped dry fruit (a 50/50

Ingredients

150g hot black tea

175g malt extract

2 eggs, beaten

For the glaze

75g tea

Method

100g malt extract

85g dark muscovado sugar

mix of raisins and dates)

1 teaspoon baking powder

1/2 teaspoon bicarbonate of soda

Add malt extract, sugar, chopped fruit



TRY THIS >> Malt loaf, malt Styrofoam, buckwheat custard, salsify and poached pear Serves 8

Malt styrofoam

Ingredients

500g mighty malt 2.5g hyfoamer 5g xantham gum 50g sugar

Method

Place the mighty malt and hyfoamer into a mixer bowl and set to a medium speed with a whisk attachment.

with a whisk attachment. Mix the sugar and the xantham gum together, then slowly add to the mighty malt mixture.

60 luxe-magazine.co.uk

Ingredients 2 litres of water 66og sugar Zest of 1 lime Zest of 1 lemon 5g citric acid 1/2 cinnamon stick

1/2 vanilla pod 4 x William or Passe Crassane pears

Method

Add all the ingredients, apart from the pears, to a pan and bring to a light simmer. Peel the pears neatly and remove the bottom stalk. Place the pears into the poaching liquor,

then cover with greaseproof paper, so that the pears are fully covered. Cook until soft, then leave in the liquor to cool completely.

Buckwheat custard

Ingredients

200g buckwheat 1kg crème excellence 200g egg yolks 70g sugar 4.5g pectin x58

Method

luxe

Put the buckwheat on a tray and place in a heated oven, at 180C until dark golden in colour. It's important that you roast the buckwheat enough or it will absorb the cream and will alter the recipe. While this is in the oven, add the crème excellence into a pan and start heating it on the stove. and have welcomed the addition of four new beautiful bedrooms.

We've kept all the wonderful old features of the existing building, but added lots of modern elements to it and we're really happy with the outcome. We hope our guests are, too.

We're also delighted to have been included in this year's Top 50 Gastropubs for a second year, which is a considerable accolade.

angelhetton.co.uk

Once warm, add the sugar and pectin x58 mix until fully combined. Bring this to the boil, then add the hot buckwheat, whisking continuously. Pass the mixture through a sieve to get rid of the buckwheat seeds. Cling film the mixture and set in the fridge overnight.

Bitter chocolate crumb

Ingredients

400g dark chocolate callets 20g cocoa powder

Method

Place the chocolate on to a tray with a silicone mat and put into a 180C oven. Cook until the chocolate starts breaking up like a crumb, when moved with a pallet knife. Once the chocolate is ready, cool slightly, then dust with cocoa powder until covered. Break up the whole mix with a palette knife, while the mix is still warm to get a crumb consistency.

Leave to cool completely.

Salisfy in liquorice

Ingredients

250g Long, thin salsify 10g liquorice compound/flavour (if this is not available, one stick of good quality liquorice will be fine)

Method

Working quickly, peel the salsify until white, remove the top and the bottom and peel down to the size of a pen. Cut into equal lengths, place into a vac pac bag with a quarter teaspoon of liquorice. Seal and cook at 96C in a steamer, or in a water bath, for 40 minutes. Refresh in ice water.

To plate

Pipe 3-4 small points of the buckwheat custard on to your plate, in differing sizes. Lightly warm the malt loaf in the oven for 1 minute, then put in the centre of the plate.

Cut the salsify into 5-6 differing sizes and place on the plate liberally. Slice the pear and place by the side of the malt loaf. Lastly, cut the Styrofoam and place on either side of the loaf and serve immediately.

Get fresh Celebrate the start of a new season with a fresh halibut starter

Time to strip things back a little and celebrate the turn of the season with a flavour-packed halibut dish, served with apple, fennel and cider vinegar dressing. Chadwicks Inn Maltby's head chef, Steve Lawford, talks us through the dish, while expert sommelier, Lee Tolley, takes us on a continent-hopping wine journey to complement the dish.



Cured halibut with apple, fennel and cider vinegar dressing >> Serves 8

Cured halibut

Ingredients 1kg halibut, skinned 75g table salt 6og caster sugar Zest of 4 lemons 2 banana shallots, sliced 2 cloves garlic, sliced 50g chopped dill 50g chopped chervil 20g juniper berries 20g black peppercorns

Method

To cure the halibut, mix all ingredients together in a bowl. Put half the mix on the bottom of a tray, place halibut on top and cover with the remaining ingredients. Leave in the fridge for 24 hours. Remove halibut from the cure. It should be firm to touch. Rinse under a cold tap and pat dry.

Apple purée

Ingredients 150ml water luice of 1 lemon 100g caster sugar 70g unsalted butter 8 Granny Smith apples, peeled and diced

> CHADWICKS INN MALTBY chadwicksinnmaltby.co.uk



Sweet pairings »



Method

Add all ingredients to a saucepan. Bring to the boil and simmer until the apples are soft. Place in blender and blitz until smooth. Cool in the fridge.

Pickled fennel

Ingredients 2 fennel bulbs, thinly sliced 150g caster sugar 150g cider vinegar 150g water

Method

Bring sugar, vinegar and water to the boil. Add fennel to the liquor, Remove from the heat and leave.

Dressing

Ingredients 50ml cider vinegar 1tbsp English mustard 1tsp honey 200ml olive oil Pinch of salt

Method

Mix together and finish the dish with dressing.



Sancerre 'Silex' (Domaine Michel Girard), Loire, France 2017

(100% SAUVIGNON BLANC) 13% ABV

This vineyard has vines growing in all three of Sancerre's soil types (pure limestone, clay limestone and flint). The 'Silex' has only grapes grown in flint soils; the flint character being very prominent on the nose with orange and stone fruit. The flint mineral notes, which I love, come through on the palate with an elegant citrus note. A personal favourite of mine.

Talinay Single Vineyard Sauvignon Blanc (Tabalí), Limarí, Chile 2014 (100% SAUVIGNON BLANC)

13.5% ABV

Situated in the Limarí Valley in North Chile, 12km from the Pacific Coast, this wine displays a range of characteristics. Classic mineral notes you can expect from a Sancerre, but also subtle tropical notes which you may expect from Marlborough, New Zealand. A fantastic Sauvignon from Chile with a range of flavours.

Lallier Grand Cru Vintage Brut Champagne, France 2010 (55% PINOT NOIR, 45% CHARDONNAY) 12.5% ABV

Lallier Champagne house was founded in 1906 and ever since has made prestige craft champagne of the highest quality. This exceptional 2010 vintage is still youthful, with its citrus and floral notes, yet its subtle aged characters shine through with flavours of freshly-baked bread and brioche. A top-quality vintage Champagne.

Country pub with award winning dining Michelin Bib Gourmand | 2AA Rosettes



FEB/MAR20

luxe

Chadwicks Inn Maltby, High Lane, Maltby, Middlesbrough, TS8 0BG | 01642 590300



Savouring the seasons

WITH KAREN PHILLIPS



'Chaste snowdrop, venturous harbinger of spring, and pensive monitor of fleeting years' - William Wordsworth



February brings brighter days and the chance to start gardening in the greenhouse again. Spending long hours indoors means we are often unaware that the seasons are changing, but plants detect small changes in day length way before we do, often eventually noticing when the clocks go forward in March catching us off guard and late for work!

Stripy crocus leaves emerge in February and snowdrops have already been brightening the north-facing bank down to the stream for a couple of weeks. The first flowers normally appear in January and continue until March, depending on the species. Common snowdrops, Galanthus nivalis, have a delicate honey scent - not often appreciated unless you crawl on wet ground and emerge with muddy knees. Planting a small number in a pot to grace an outdoor table, or simply picking a few for a bedside vase allows easy, dry appreciation. Galanthus 'S. Arnott' has a strong honey scent and larger flowers, while Galanthus 'Flore pleno' bears double flowers, causing the ground to appear carpeted in snow When we were in the throes of replacing the stone roof on one of the barns at great expense, I searched in vain within the millions of snowdrops hoping to find the rare Northumberland snowdrop with vellow markings. One bulb - about the size of your small fingernail - of a rare yellow marked snowdrop Galanthus woronowii 'Elizabeth Harrison' sold for £758 on eBay a few years ago!

BLOOD ORANGE TART >>

Blood oranges are only in season from December until March. The bright colour is welcome on dull February days, as well as providing a much needed a boost of vitamin C. For this, you'll need a 25cm shallow tart tin.

Pastry

150g plain flour 1 tbsp caster sugar 75g cold, unsalted butter, cubed 2 tbsp fresh orange juice 1 egg yolk Apricot jam to glaze

Filling

75g unsalted butter, softened 100g caster sugar 1 large egg 2 large egg yolks 100g ground almonds 1 tbsp Grand Marnier/orange juice 6 blood oranges

Method

Make the pastry by rubbing the butter into the flour to create fine breadcrumbs – you can also do this in a food processor using the pulse action.

Stir in the sugar, then add the egg yolk and the orange juice and bring together quickly to form a flat disc. Wrap in cling film, or pop in a zip-lock bag, and chill for 30 minutes. Roll out thinly on a floured surface to just over the size of your tart tin. Line with baking paper and fill with baking beans, then bake for 20-25 minutes at 180C.

While the tart case is baking, make the filling by creaming the butter with the sugar until pale and fluffy, add the egg and egg yolks one at a time, beating well after each addition. Fold in the ground almonds and the Grand Marnier.

Remove the tart case from the oven and take out the parchment and beans. Use a small amount of apricot iam to glaze the base of the tart case while still warm, then spread over the filling and bake for another 20 minutes until firm to touch in the centre. Meanwhile, peel the oranges and remove any pith. Slice them thinly and arrange over the cooked tart. Glaze again with apricot jam and serve warm.

RICH PICKINGS FROM THE GARDEN >>

Small pots of Iris reticulata planted in autumn will flower now if brought into the warmth of the house. Harvest super hardy cavolo nero, purple sprouting broccoli and leeks for hearty winter fare and use saved borlotti beans and previously stored onions for sumptuous soups. French onion soup with crunchy gruyere toasts anyone?

JOBS IN THE GARDEN >>

Spread manure over any bare ground in the veg plot and leave for the earthworms to dig in for you. Start sowing seed of early crops; tomatoes, chillies and flower seeds, such as Orlaya, Cleomes and Antirrhinums in the heated greenhouse.

Start chitting potatoes in February by placing in old egg boxes, eyes upwards, in a cool, bright, frost-free place. This year, I'm going to plant the first earlies, Arran Pilot, in large 25-litre tubs to move in and out of the shed when frost is threatened. My potato order is about to be placed with seedpotatoesdirect. co.uk and this year I'm including these: · Arran Pilot · very early traditional potato, bred on the Isle of Arran and the most popular variety in the UK in the 1930s. A longstanding favourite with great flavour. • Arran Victory - also bred on the Isle of Arran and introduced in 1918 to celebrate the end of WW1. It has a pale, purple skin, which changes to creamy yellow once cooked and makes great mash. · Ratte - a heritage French variety with a

 Ratte – a heritage French variety with a waxy texture and a nutty taste.

 Salad Blue – I've harped on about this purple potato in many columns and purple chips are always asked for in this household.
 Red Duke of York – lovely red skin and very tasty.

luxe

UPCOMING COURSES @LINNELS FARM

PRUNING MASTERCLASS » TUES 4 & SAT 8 FEB Whether you've just purchased your first pair of secateurs, or you're an accomplished 'hacker', this half-day class is for you. Learn the tricks of the trade: when to prune, how to keep shrubs restricted, how to renovate old plants and pruning to maximise fruit or flowers. From 10am-1pm. Beginners are very welcome.

MARVELLOUS MARMALADE MAKING >> WED 5 FEB Relish a day of preserving and baking

in a warm farmhouse kitchen with the new season's Seville oranges. Marmalade with whisky or without? You decide! From 10am-3pm.

CHOCOLATE TRUFFLES WITH DREAMWORLD CAKES » MON 10 FEB

In this practical class, chocolatelovers will make fabulous handmade truffles. The super-talented Bernadett from Newcastle's Dreamworld Cakes will show you how to make, dip, decorate and package them to perfection. You'll have a go at making milk chocolate and hazelnut, dark chocolate and raspberny and caramel truffles. From 9.30am-3.30pm.

GLORIOUS GLUTEN-FREE BAKING >> TUES 25 FEB

BAKING >> TUES 25 FEB A great one for coeliacs, or those with a sensitivity to gluten, this hands-on course will help you master the gluten-free loaf, discover cakes and biscuits inspired by countries that don't have a history of wheat growing and revel in a day of naturally gluten-free food. Join Karen and Judy in the kitchen in the morning for a spot of bread-making, enjoy a gluten-free feast for lunch, then have a go at gluten-free baking.

MILLINERY COURSE WITH 'THE NORTHUMBERLAND MILLINER' » FRI 28 FEB

Back by popular demand, milliner, Margaret Woodliff Wright, returns to Linnels Farm for another bespoke workshop. She'll be showing you how to create one of your very own Hellebore or Gardenia headpieces, perfect for any weddings or glamorous events you might have coming up. No previous millinery experience is required. From 9.30am-4pm.

For further details visit: linnelsfarm.com

ANTHONY O'SHAUGHNESSY

Anthony O'Shaughnessy is a chef, baker and cookery demonstrator from Newcastle. In 2018, he made it to the semi-finals of Masterchef UK - a show on which he made Middlesbrough's infamous 'chicken parmo' for judges Greg Wallace, Marcus Wareing and Monica Galetti. A former paramedic, he now spends his working week teaching people how to cook at Leeds Cookery School and Jamie Oliver's Ministry of Food. When he's not teaching, he's baking cakes for independent cafes around Leeds and writing his debut cookbook, which celebrates cult recipes from the north of England.

LUXE PEOPLE >>

The 'luxe' people in your life > My mam is a treasure. I didn't get my cooking skills from her, but she taught me so much about kindness and being a good person. She has stood by every choice I've made in life, encouraged me to make my own decisions - and mistakes too - and find my own way in life. It's the best way for any person to grow, so I'm thankful she afforded me that freedom to choose my own path.

LUXE PLACES >>

For a weekend > I love a seaside weekend at the coast. Whenever I'm back in Newcastle, I'll pay Tynemouth, Whitley Bay or South Shields a visit. I love Brighton, too, if I fancy a buzzy party break. Anglesey, Wales, is a go-to if I fancy something a bit more quiet.

A long weekend > Copenhagen, Nice, Gdansk or Stavanger. They're relatively small cities, which makes them really easy to explore, and offer just enough for a little city break. All accessible via Newcastle International Airport, too-handy!

LUXE RELAX >>

Favourite food > I'm obsessed with ice cream. At one point, I even considered moving to Italy to study at the Gelato University in Bologna. I feel like ice cream is a culinary art of its own - it's all about delivering flavour through cold. Everything tastes slightly different when cold, so you taste a different side to certain flavours. Best restaurant > A café-bistro called Blue Sky Café in Bangor, North Wales, where I went to university. It's basically an attic-space, with creaky wooden floors, mismatched furniture and a gorgeous log fire. They change their menu regularly and offer incredible daily specials so you never know what you're getting when you walk through the door. The food is earthy, rustic and laid-back Perfect.

Perfect weekend > Plenty of sleep, good food and making the most of my time off with the people I love. I work in Leeds all week long, so I like to get out of the city if I can, but if not, I'll stay at home, try out new recipes, crash on the sofa, watch cookery programmes and not get dressed until 4pm. And that's fine by me!

Downtime means > Although I'm teaching and entertaining classes of people each day, I'm actually a massive introvert. When I need some me-time to recharge my batteries, I'll take myself out shopping, treat myself to a nice dinner or a massage, or go for a long walk in the nearby woods. A lot of people might feel awkward doing these things alone, but I find it so refreshing. Best telly > I love fast-paced drama. I have a really short attention span for TV. so it has to grab me right away to get me hooked! There have been some terrific shows lately which have done just that, two of which are Killing Eve and Bodyguard. They had me on the edge of my seat. **Best book >** I have lots of cookbooks. My favourites are old, tattered ones I bought in flea markets in other countries. Some of them are so old they don't have photographs, which I prefer because you can use your imagination in how the recipe will look. I also have loads of travel guides, philosophy books and language-learning books, pretty nerdy stuff!

Best sounds > Music is my favourite way to unwind. Jazz and piano mixes are wonderful for lazing around the house, cleaning or cooking. That said, upbeat trance and house really help my imagination and my creative process - it's like rocket fuel for my brain sometimes!

LUXE SHOP >>

Best shopping city > Both Leeds and Newcastle are great. You can get everywhere by foot and there are plenty of bars and restaurants peppered around the city centre too, so you're never out of an excuse for a mid-shopping cocktail or three! Favourite shop > I'm a shameless charity shopper. I quite like buying things that everybody else isn't wearing - it makes shopping feel like a lucky dip. You never know what treasures you'll find! Luxe retail treat > I've developed a habit for massages. My best friend treated me to one for my birthday last year - the first one I'd ever had - and I'll never forget how incredibly relaxing it was.

LUXE PARTY >>

Perfect party > To me, a perfect party is a one in which everyone can enjoy themselves, without worrying about their obligations. Because life can get so complicated as an adult, it's easy to lose touch with good friends as you grow older. Best dress > I love a crisp shirt, with the sleeves rolled up to show you're ready for anything! I like to go for black, skinny-fit jeans and really clean, sharp shoes. If there were any part of a man's outfit worth going all out on, it's shoes. The way I see it, always treat yourself to good shoes and good bedding, because you'll always be in one or the other.

Dinner date > My perfect dinner date would be somewhere familiar, friendly and informal. I find there's a lot of romance in visiting an old haunt where you know the food is guaranteed to be consistently good and the staff lovely. I find enjoying these cosy rituals with a loved one to be a perfect bonding experience - the perfect dinner date. For me, one of my cosy rituals is getting a really good burger or fish and chips, finding a quiet place to sit down, eat and talk about the deep and meaningful things.

YOUR LUXE THINGS IN LIFE >>

In the kitchen, a whisk. Whenever I'm cooking in somebody's house, I panic when they don't have one. It's the best tool in the kitchen: it gets the lumps out of any sauce, it folds ingredients together so delicately and it slips air and lightness into anything you wave it at. In my bag, my insulated water bottle. I carry water with me everywhere. When I travel, a pair of good of sunglasses.

Feel-good food

Jessica Laing chats food, fun new ventures and fad-free living with nutritional therapist, author and local lass, Amelia Freer...



Whether it's taking up a new hobby, saying yes to more downtime or overhauling your diet, nothing propels people to action like a brand new year. As we settle in to 2020, many of us will have promised ourselves that we are going to eat healthier, but if you're not sure where to start, or how to stay inspired in the kitchen as the months go on, it might be worth picking up a cookbook or two. Amelia Freer's new release, Simply Good For You, is a worthy buy. The nutritionistturned-foodie writer, who lives down south but hails from the North East, has filled it with 100 quick, easy and varied recipes each one as speedy, simple and as nourishing as can be.

"They are entirely geared for real-life; the hectic, everyday, imperfect version of life that I know many of us are very familiar with, but which I feel has sometimes been a little overlooked in our quest for nutritional and culinary perfection," she says. What I love most about Amelia's meals are that they don't shy away from the feel-good and serve up just what your body needs and yet I know some readers will be surprised to discover that carbs, fat, dairy and sweetness all feature. But it's a relief, if you ask me.

Not just to see in print, but to eat, too. As you'll discover, Amelia doesn't advise restricting or cutting when it comes to our grub. She actually wants us to eat more; a big, colourful, tasty mix of everything. You'll find one of my favourite recipes from the book - chocolate raspberry pots - on the next page. A perfect pick-me-up on a cold, dreary January night, or a sweet Valentine's Day treat. Dig out the ramekins and thank me later. Not cutting out sugar tastes so good.

······ Chocolate raspberry pots ······

Makes 4

"Usually, pudding in my house is a simple portion of fresh, seasonal fruit. However, sometimes the occasion calls for an extra course. And this rich chocolate pot is what I would turn to!"

INGREDIENTS

ioog raspberries (fresh ideally, but frozen would also work) 3 large eggs, separated ioog organic 85% dark chocolate, melted and left to cool slightly 3 tbsp honey A pinch of sea salt 2 tsp vanilla extract

e isp vannia extra

50g ground almonds Coconut yoghurt and extra raspberries to serve (optional)

METHOD

Pre-heat your oven to 180C/160C fan. Divide the raspberries between four ramekins and place them in a roasting tray. Whisk the egg yolks with the cooled, melted chocolate, honey, salt, vanilla extract and ground almonds. In a separate bowl, whisk the egg whites until they reach stiff peaks. Fold small amounts of the whisked egg whites at a time into the chocolate mix, until well combined.

Divide the mixture between the ramekins. Carefully pour boiling water around the ramekins, creating a 'bain-marie'. You are aiming for the water to reach about three quarters of the way up the sides of the ramekins.

Bake for 12 minutes. Be careful not to over bake – you want the centre to be very moist.

Serve hot or cold, perhaps with a dollop of coconut yoghurt and a few extra raspberries.

SIMPLY
GOOD

Simply Good For You by Amelia Freer (Michael Joseph, £22) Photography by Susan Bell

workshops and cooking demos at the insanely-gorgeous Lime Wood Hotel in

Hampshire. I'm really excited to run our

first residential retreat there in April 2020

and have recently been busy plotting the

YOU'RE FROM THE NORTH EAST - WHAT

holidays on Holy Island (my daughter's

middle name is Lindis and I can't wait to

take her to see the island one day!) and

Wallington Hall and The Bowes Museum.

I always return to Northumberland whenever

I can - my mum still lives there. It's a pretty

ANY TIPS FOR THOSE LOOKING TO IMPROVE

but it's not something I generally advise. I

see so many people who feel that restricting

their diet is 'healthy', but they forget that our

bodies actually need us to consume quite a

we're reaching our minimal essential nutrient

requirements - things like vitamins, minerals,

lot of food on a daily basis to make sure

essential fatty acids and protein. I try to

advocate a healthy, balanced and widely-

varied diet as much as possible.

I still have fond memories of visiting

THEIR DIET/LIFESTYLE IN 2020? I know that many people do follow diets,

I was born in Hexham and spent my entire childhood in that area. We had summer

DOES THE REGION MEAN TO YOU?

5 minutes with Amelia Freer

content for that.

special place.

HOW DID YOUR JOURNEY INTO THE WORLD OF FOOD AND NUTRITION BEGIN?

After a flat mate suggested that some of the medical symptoms I was experiencing might be influenced by my diet. I went to see a nutritional therapist and as soon as I felt the effects of great nutrition first-hand, it inspired me to return to college as a mature student and train to be one. I suppose the rest is history.

HOW AND WHY DID YOU TURN TO WRITING?

I sort of fell into writing by accident, really. I was busy running my nutrition clinic and after a few more familiar faces shared their stories of working with me, I was approached to see if I would like to share my message in a book. It has all happened quite organically, but I've really loved the writing process so far. Simply Good For You is my fourth book and I hope it's the one people will find most useful and relevant in their day-to-day life.

WHAT DOES A TYPICAL WORKING WEEK LOOK LIKE TO YOU?

Every week looks a little different, but I work from Monday to Thursday and those hours usually consist of various meetings, lots and lots of emails, perhaps some recipe testing and development, checking in with clients and catching up with my team on our various ongoing projects. One of my favourite parts of the job at the moment is hosting

Amelia's health-boosting tips ...

WHEN IT COMES TO FOOD, TRY TO AIM FOR ...

Plenty of colourful vegetables, high-quality protein sources, nuts and seeds, healthy fats and unrefined wholegrains - or other complex carbohydrates.

DON'T UNDERESTIMATE THE BENEFITS OF ...

Enough restorative sleep, appropriate movement, having a sense of purpose and connection, and taking steps to manage stress. I see them as the foundations upon which our sense of wellbeing, energy and health can be built.

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b Arora, Owner

What the critics say:

"Perfect for a quick bite as well as a long night of indulgence, it's not hard to see why has become a popular fixture over the past four decades." Sam Wonfor, The Chronicle

"Sachins has established its place as an iconic curry house in Newcastle, and throughout its history has been awarded many accolades, including Love North East's Top Curry of the Year, Chef of the Year in the English Curry Awards as well as North East Curry Restaurant of the Year." Steph Maguire, ILoveNewcastle.com

"He serves up exotic and creative dishes using the freshest and finest ingredients. No crazy-hot spices or extra colouring make their way into the dishes. The reds come from chillies, the yellows from turmeric. Jane Hall, The Chronicle



Paradise isle

In Alexand

We're swapping busy agendas for blissful, beachy getaways as the Maldives makes its way to the top of our 2020 wanderlust list. Elysia Fryer finds peace in a place where time stands still

AND DO DO DO DO



The Maldives is a magnet for honeymooners and those looking for the most romantic of holidays, but there's plenty on offer for families and those looking for adventure-fuelled fun, too. Think beautiful views, swishy palm trees, turquoise waters and magical memories to last a lifetime. All of the above comes hand in hand with an escape to the Maldives. And what an escape it is. There's no simple way to get to your island hideaway - you'll jump from plane to plane, speedboat to speedboat - but that's all part of the fun, right? What's a paradise isle without a little adventure? The day brings white sand beaches and exploring the rainbow reef, while the evening opens up opportunities for twilight tipples as the sun sinks into the crystal-clear horizon and the stars dance in the sky. As you can imagine, it is oh-so romantic. Perfect for a bit of post-wedding downtime. And that is what we're here for... Our home for the week is Amari's Havodda

island hotel, where we are quite literally plunged into paradise as soon as we step foot off our flight. From our chauffer service at Male airport,

to our internal flight and speedboat ride to the island, the service is as good as it gets. We're greeted by people with paradise written all over their faces and

it is evident in everything they do. The staff are genuinely happy to be here. and they're honoured to be a part of your journey as the island adventure unfolds. Arriving in style by speedboat, it's dark but we can see the palm trees gently swaving in the breeze as we approach the pier. Smiling faces await our arrival and a buggy whisks us away to our ocean villa, sitting on stilts above the blistering blue Indian Ocean. Amari Havodda boasts a sumptuous series of high-spec suites; from beach and pool villas with direct access to the wondrous waters, to overwater villas placed in peaceful pockets above the ocean. As morning breaks, pulling back the curtains, we're greeted with a million shades of blue. Undisturbed views of the Indian Ocean and the fluffiest white sand lapping up the circumference of the island. Dreamy. The suite itself is a high-spec sanctuary, complete with all the latest mod-cons and home comforts, a novelty outdoor bathroom and a private decking area for blissful bathing from sunrise to sunset. A bottle of bubbly awaits as we pop it open and say

THE OTHER PROPERTY AND A DESCRIPTION OF THE OTHER PROPERTY.

cheers to a week in paradise. Outside, the opportunities are endless. Whether it's a dip in the ocean, a quick swim to the shore, or a lazy afternoon by the pool, this is a place to wind down and watch the world go by in all its natural beauty.

Wake up the mind and body with a morning yoga practice on your terrace, enjoy afternoons with the beach to yourself, and explore what swims beneath us on this tropical isle.

You are quite literally at one with nature here.

Whether you're checking in to lap up the luxury and lounge by the pool, beach or on your private deck, or you're looking to explore some more, there's plenty to keep you happy at Havodda.

Those looking for a little adventure will find heaps of it over at the water sports centre – where the experts can help arrange scuba diving sessions, guided snorkeling, jet ski excursions, paddle boarding, water skiing, windsurfing and banana boat rides. Other facilities include the Breeze Spa,



As morning breaks, pulling back the curtains, we're greeted with a million shades of blue. Undisturbed views of the Indian Ocean and the fluffiest white sand lapping up the circumference of the island

luxe



where even more luxury awaits; as well as the FIT centre, tennis courts, beach volleyball and the organic gardens. Those looking for a bit of quiet time away from the striking sunlight can hide away in The Library - where guests can get lost in a book, lounge around and sip away with a good cup of tea.

For those moments where we manage to peel ourselves away from our terrace, we're soaking up the magic of the Maldives – in everything from the food and the scenery, to the people and the tiny details that add up to form this perfect paradise isle. You can lap up the entire island with a zo-minute stroll along the circular, sandy route. Kick off those flip-flops, dip your toes in the water and take in the spectacular views from all angles.

Stop off for a sundowner at Iru, a laid-back beach bar where cocktails and beanbags call your name. We watch on as the orange and pink hues glisten over the water, before swimming back over to our villa, bypassing plenty of exotic fish along the way.

Amaya Food Gallery is the go-to dining destination for culinary creations from all four corners of the globe. This all-day-dining hub serves everything from Asian daily specials, to international favourites from Spanish tapas to barbecued meats. Amaya blows the usual hotel buffet out of the park - bringing vibrant new dishes to the table on a daily basis.

A hearty breakfast in Amaya is the perfect start to a day on the island. Those with a sweet tooth can delve into a colourful display of dainty cakes and pastries, while the cooked brekkie options range from omelettes and pancakes, to cooked meats and curries. After a day or two, the breakfast chef has my eggs waiting, sunny-side-up and served with a smile.



The breakfast stuff of dreams and a piping hot cup of coffee, served up as we settle into the day in this beachy restaurant... it doesn't get better than that.

It's a quick turnaround for the Amaya Food Gallery, also serving up a hearty lunch offering. Again, a far cry from your usual hotel buffet, packing in plenty of unique flavours to ensure guests can try something different on every visit.

For something a little more low-key, get a slice of the action at Pizza Kaage – a rustic snack shack by the infinity pool, rolling into the Indian Ocean.

This chilled-out deck is the place to be for a late-afternoon pizza party. Pick up a glass of prosecco from Thari Bar and sip with a slice in hand as the sun beats down. The Ember Grill – a traditional Japanese barbecue spot – is something of a special treat. Go here and enjoy a unique take on grilled food, from tender meats, to succulent, straight-from-the-ocean seafood. We take a seat on one of the restaurant's romantic al-fresco tables as flickering candles set the scene and the smiley chef guides us through our feast beneath the stars. Life is sweet (and oh-so slow) when lost in this island sanctuary. We get to know the gang who ensure a glorious stay – from breakfast right through to the final nightcap – and we're well and truly whisked away into another world.

When in such a breathtaking location, it doesn't take much to put a smile on our faces, but at Amari Havodda, the people are the difference, and really are what make this island paradise tick. In all its sun-kissed beauty, the Maldives is the ultimate escape to really 'get away from it all', and we leave feeling fully charmed by the island experience.

amari.com/havodda-maldives



Escape to the country

Jessica Laing cosies up at The Hut B&B at Piercebridge...



Mel and Jake Phipps are your hosts at The Hut B&B at Piercebridge. The pair swapped corporate life in London for a calmer, more rural, existence in North Yorkshire a few years back - and they haven't looked back since.

The pair's two charming shepherds' huts, which lie moments away from their family home, were born out of their ambition to take glamping to another level, offering guests all the luxuries you'd find in any posh city centre hotel in rural, rustic surroundings. Things like plush king-size beds, Pinterest-worthy en-suite bathrooms with proper bathtubs, flatscreen TVs, super-fast Wi-Fi, generous dining areas and wood-burning stoves. Creating two luxury B&Bs on wheels was the goal - and if you ask me - it's

definitely been reached. They're some of the best-looking, most sumptuous, shepherds' huts I've ever had the pleasure of calling home.

STYLE >>

They say good things come in small packages - and boy does this ring true when laying your head in one of these hip hideaways. There are two to choose from the Garden Hut and the Field Hut - and they're both mini masterpieces.

Measuring 18 foot by nine foot, from the outside, they look teeny. 'How on earth have they managed to fit a bathtub and a double bed in there?' was my first thought. But looks can be deceiving - and what awaits behind their doors is nothing short of dreamy.

They've been expertly-designed - and it shows. Jake, an award-winning designer who now runs a workshop in Richmond, and Mel, a long-time interiors-lover, have put their skills and passion to good use, optimising the space available to them in the most stylish way possible and filling each one with personality and individuality. My pal and I settled into the Garden Hut, which is tucked away within a walled garden, lush with herbaceous borders and fruit trees, adjacent to Mel and Jake's home. Venture inside and you'll discover it's dark and moody - but in the good way. The tongue and groove panelled walls, painted in deep navy, cocoon you as the sun begins to set, making the whole place feel cosy and oh-so-intimate.

By the time we dropped our bags, the sun had already set - leaving us with nothing



Creating two luxury B&Bs on wheels was the goal - and if you ask me - it's definitely been reached. They're probably the bestlooking, most sumptuous, shepherds huts I've ever had the pleasure of calling home

to do but fire up the wood-burner (there are logs provided) and sit down to a spot of dinner.

Somehow, Mel and Jake have managed to squeeze in a good-sized dining area for two in each hut - and we took full advantage of ours throughout our stay. We brought our own wine and nibbles, but if picnic-style suppers aren't your thing, there's always the local pub, just over a mile away.

Before we hit the hay, some well-needed, end-of-the-week pampering took place in the glorious en-suite bathroom, which is blessed with trendy metro-style tiling and a stunning feature wall.

Do like we did and fill the ample tub with

your favourite bubbles, pop a face mask on and shut the door for an hour or so, while your chum, or other half, takes advantage of the flatscreen TV.

ADDED EXTRAS >>

Chocolate brownies, biscuits, tea, coffee, hot chocolate... they're all included. The perfect supper-time treats. You're also spoiled with a delicious breakfast hamper, which Mel personally delivers to your door. In there, you'll find ice-cold fruit juice, fresh tea and coffee and a bread basket with organic butter, preserves and Yorkshire honey, plus your choice of hot and cold dishes. Things like avocado, poached eggs and smoked salmon on toast, homemade nutty granola with yogurt and full English brekkies. The sausages, bacon, bread, honey and preserves are all local and the eggs come courtesy of Mel and Jake's very own chickens. It's all delicious.

BOOK IT NOW >>

One-night stays for two people start from £135. Hamper breakfast service included. For more information, give Mel a call direct on 07812 837 831, or visit thehutbandb.co.uk

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£645,000

Contact: 0191 384 2277



PROPERTY WATCH

WITH ADRIENNE DOBSON, REGIONAL SALES MANAGER



2020 AT A GLANCE

According to the Royal Institute of Chartered Surveyors, the housing market has perked up since the General Election in December, with sales expectations from its estate agent members improving noticeably. Both enquiries and instructions have increased, as have agreed sales with almost one third (31%) of agents believing that transactions will rise over the next three months.

Sue Rubonsohn, RICS chief economist, said: "The signals provide further evidence that the housing market is seeing some benefit from the greater clarity provided by the decisive election outcome.

"Whether the improvement in sentiment can be sustained remains to be seen, given that there is so much work to be done over the course of this year in determining the nature of the eventual Brexit deal. However, the sales expectations indicators clearly point to the prospect of a more upbeat trend in transactions emerging, with potential purchasers being more comfortable in following through on initial enquiries.

The ongoing lack of stock on the market remains a potential drag on a meaningful uplift in activity, although the very modest increase in new instructions in December is an early hopeful sign."

The RICS monthly surveys contain no figures or hard facts, but are seen as a measure of sentiment among estate agents. There were 442 responses to the latest RICS survey covering 700 branches.

On the whole, sales activity is on the rise, with the rental market still very steady, but property stock is low and the market urgently needs new stock to replenish and make the most of increased interest following the General Election.

Here at Fine & Country, we can provide a service to cover all aspects of the housing market, including conveyancing, financial advice and surveys.

If you are considering a move in 2020, I would invite you to get in touch as this would be the perfect time to move forward with a valuation or to discuss your property requirements.



ADRIENNE DOBSON, REGIONAL SALES MANAGER FINE & COUNTRY, WYNYARD THE WYND, WYNYARD, TS22 SQQ ADRIENNEDOBSON@WYNYARDFINEANDCOUNTRY.CO.UK TEL: 01740 645444



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Elysia Fryer celebrates the arrival of Lamborghini's Leeds showroom with a whistle-stop tour of the Yorkshire Dales

With three new models in the bag, there's never been a better time to get behind the wheel of a Lamborghini. Equally, when you're presented with a supercar road trip through the Yorkshire Dales, you'd be a fool to turn it down. This is the first time three thrilling new models have been introduced to the Lamborghini market and to celebrate, one of the motoring world's finest bloodlines brings its class to Yorkshire.

Sales in Yorkshire have grown significantly in the last three years, and so the Italian brand saw a gap in the market, bringing a brand new, state-of-the-art showroom to the north of England at 2 Aire Valley Drive, Leeds. It's a county with big ideas and big aspirations – an ethos Lamborghini is more than happy to tap into. We arrive at the glass-fronted showroom as a rainbow fleet of supercars roll up. We're here to ride in the Urus SUV, the Huracán and the Aventador – all of which boast unique characteristics in the sportscar world. Of course, it's not a Lamborghini if you're not making a statement with colour. A convoy of bright blue and orange motors set off as we journey up and over the Dales. My first ride is the Huracán Evo - everything you'd expect from a Lamborghini and more, packing in more performance, control and innovation than ever before. Complete with a powerful V10 engine and all the latest technologies to ensure it's at the top of its game, this is a real gamechanger. You can tootle along in automatic as you get to grips with the vehicle and all its gadgets, but this car really comes into its own when you vamp up the paddle gears and enjoy every bump, turn and twist out on the country roads. This car is built for having a bit of fun. It

moves to satisfy the driver's desires and is in perfect harmony with the Lamborghini DNA. Complete with dazzling aerodynamic design, an avant-garde control system and the Lamborghini Integrated Vehicle Dynamics (LDVI) system – a controller adapting the vehicle's behaviour to suit to the driver –



this vehicle 'amplifies your daily routine' and triggers real emotion on the roads. In lively shades like the Arancio Xanto (orange), you might find cars like this parked up in plush postcodes in big cities such as London, but take this beast out on to the winding roads of Yorkshire and you're in for a real treat.

The first pit-stop on our country cruise brings us to Broughton Hall Estate – a stunning 16th century manor house sitting within a sprawling estate alongside Broughton Beck, just down the road from the market town of Skipton.

With motoring pulses racing, it's time to settle down for a bite to eat in the grand drawing room as our machines await the next leg of our journey.

Next up, it's a ride in the Urus, as we head up into the depths of the Dales. If the Lamborghini range wasn't already exciting enough, this Super Sport Utility Vehicle has just opened up a whole new market – and we can't wait to see what it's all about. The UK is consistently in the top three Lamborghini markets worldwide. Automobili Lamborghini delivered a record 4,553 vehicles globally in the first six months of 2019. Growth was largely driven by the Urus. The supercar concept has developed over time, with more and more people seeking a cool combination of class and comfort. Cue the Urus.

It's big, it's bold and it's comfortable. There's no dramatic drop as you settle into a curb-skimming supercar, but you are quite literally behind the wheel of a beast, and its size certainly doesn't outweigh its pace. Blurring the lines between sportscar and comfortable SUV, the Urus is a great vehicle for supercar-lovers looking for something to suit family life. With plenty of space and storage throughout, it's a first-class five-seater.

It's a versatile car suitable for everyday driving, but there's no compromise on those illustrious Lamborghini emotions. The roar of the engine when you start it up will quickly remind you that you're in the hands of a super sports car. Once we're up and out on sweeping roads at sunset, I'm pleasantly surprised by the car's fiery force. It's so not typical of an SUV. It's an SUV with supercar class – and it's a real crowd favourite amongst our road trip riders.

Driving a Lamborghini is something of an experience, and although the majestic nature of the motor's driving dynamics plays a big part, comfort is key – and the Urus ticks all the boxes for us. The Urus has brought in 70% new customers and is targeting both the family and female markets. Speaking to the Andrea Baldi, Automobili Lamborghini's CEO for EMEA region, now is an important time to tap into those markets.

"We're trying to steer away from the stereotypical view of Lamborghini as a masculine brand," he explains.

"It's important to branch out and ensure that our vehicles are accessible for different drivers and experiences," he adds. "Traditionally, our supercars require a lot of physical strength, and can be seen as intimidating for first-time supercar drivers. But what we're trying to get across with the Urus is that you don't have to have the racetrack experience to drive a sports car. "The Urus is a great route in, and a fantastic way to introduce new people to our brand. "We're definitely noticing a change in that first impression, with 6-7% female drivers in the UK, up from less than 1% in recent years.

"And with our first female brand director in place, it's an exciting time. Things are changing and we're certainly adapting to the market and its demands."

The iconic Ribblehead Viaduct linking up Yorkshire and Cumbria, is a dramatic backdrop for our Lamborghini line-up as we swap vehicles for the final route on our road trip.

Our final ride as we make our way up to The Yorke Arms at Ramsgill-in-Nidderdale is in the Aventador S – a futuristic fusion of the finest Italian interiors, innovative technology and power-packed performance. Available in the S, SVJ, S Roadster and SVJ Roadster, the Aventador is an authentic masterpiece and a cutting-edge car to say the least.

It captures the pure essence of Lamborghini – complete with all the drivetime drama you'd expect from a supercar. The S model inherits its beating heart from the iconic Aventador family – a V12 engine with lightning-fast responsiveness and a magnificent roar.

Its dazzling design makes for a real head-turner in the streets, while its sophisticated controls ensure a safe yet exhilarating drive. »

Driving a Lamborghini is something of an experience, and although the majestic nature of the motor's driving dynamics plays a big part, comfort is key – and the Urus ticks all the boxes for us





This one is packed with state-of-the-art technology, innovative Lamborghini Active Vehicle Dynamics (LDVA) and a mighty 740 HP, but it certainly doesn't steer away from its old-school supercar charm.

The Aventador will give you that goose bumps moment behind the wheel – particularly when tackling bumpy, country roads. It's a thing of beauty.

Our luxe Lamborghini outing comes to a close as we cruise into the Nidderdale Area of Natural Beauty, rolling up at The Yorke Arms.

In the company of celebrated chef, Frances Atkins, we're wined, dined and well-rested before heading back over the Dales to the UK's eleventh and newest dealership at Aire Valley Drive, Leeds.

We depart with a word from Automobili Lamborghini's CEO for EMEA region, Andrea Baldi.

"There has never been a more exciting time for the Lamborghini marque and our growing number of owners," he says.

"With an exceptional three-strong model range and Lamborghini's continuing tradition of ground-breaking achievements in design, technology and performance.

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New year drive



Close House's golf pro talks new year goals

My name is Sally Hinton-Lewis, PGA Advanced Teaching Professional at Close House Golf Club.

Whether you're new to the game or just picking up your clubs after a winter break, I'm really looking forward to sharing my golf expertise with you in this column over the next few months.

As we enter 2020, now is the perfect time to set some goals for the upcoming golf season. It's important to look at your game in detail to identify your strengths and weaknesses. For example, counting putts taken, fairways hit or greens in regulation. Maybe you have a handicap goal in mind, you want to improve your putting, drive the ball further or just beat your friends on the course.

It's important to set short and long-term goals which are 'SMART'- specific, measurable, achievable, relevant and time-based. Your goals should be reviewed regularly and adjusted if and when needed.

Taking lessons with a PGA professional is a crucial part of the process to make sure you're practicing the right thing in the right way. Too many people go to the range without a clear plan of what to work on.

Remember, 'practice makes permanent' - so there's risk of ingraining faults. Working with a pro will give you a clear plan of practice, including clear coaching points and drills. Our PGA professionals at Close House have access to top of the range facilities including Top Tracer Range, Flightscope launch monitor, Gasp Lab video analysis and SAM putt lab. These tools allow us to figure out 'where you are now' and set a plan to help you get 'where you want to be'.

Remember, 'practice makes permanent' - so there's risk of ingraining faults. Working with a pro will give you a clear plan of practice including clear coaching points and drills

Make 2020 the year for improving your golf. Get in touch with the PGA Golf Academy today on: 01661 852255 or Sally. hintonlewis@closehouse.co.uk / golf@closehouse.co.uk



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transformed, from low-cost good quality, to high-end luxury at the forefront of technology innovation.

At the Silverlink dealership, customers will be able to see for themselves the fresh face of Hyundai and its capacity to challenge perceptions and reimagine previously unknown possibilities. Although a relative newcomer to the market, Hyundai has been around for just over 50 years. It reflects its founder entrepreneur Chung Ju-Yung's 'can do' spirit and each new model stretches the limits of innovation.

Now, the reality of Hyundai is as a market leader in new car technology, including hydrogen cell technology in its all-new Nexo, which is a car so beautifully-clean it actually purifies the air as it drives! In 2016, Hyundai launched IONIQ, the only car available in hybrid, electric and plug-in hybrid options. 2017 saw it premiere the i30 N, an exciting introduction into the world of high-quality performance vehicles. This was followed by the KONA electric, the first fully-electric subcompact SUV in the European market. Which? voted the Kona EV among its top ten products of 2019 - the only car to make the prestigious list. It was also What Cars Car of the Year Technology Award winner in 2019. Bristol Street Motors Hyundai Silverlink will offer the full range of new Hyundai cars, including its hybrid and fully electric vehicles. Motability customers are also welcomed to the dealership for the first time, with specialists on hand to guide them through the process of choosing the best Hyundai vehicle for their individual requirements.

General Manager, Jeff Aynsley, and his colleagues, will not only showcase the Hyundai range, but continue to sell a wide range of premium used cars, including Audi, BMW, Mercedes, Land Rover, Jaguar and Infiniti models. The team will still offer first-class expertise across service, warranty and repairs on Infiniti cars. Jeff and the team are incredibly excited to introduce Hyundai to Silverlink and are convinced that customers will be astounded by the brand's incredible offering.



Bristol Street Motors Hyundai Silverlink will offer the full range of new Hyundai cars, including its hybrid and fully electric vehicles







AT THE WHEEL

with Bob Arora

High energy



out the new Porsche Taycan, but there's only so many reviews I can fit in a month, so that one will have to wait! The Porsche Taycan is going to be a real competitor to the Tesla. My argument against electric cars has always been if they keep becoming popular, we won't have the ability to produce the energy. The other issues are, by producing the electricity required, we're damaging the planet. And how do we actually dispose of the batteries safely?

The largest market for electric cars is China. Given the number of vehicles on the road there, it's a good idea to try and reduce pollution. The Chinese government have pledged to dramatically increase infrastructure for hydrogen vehicles. Our government has followed suit and has also pledged millions of pounds to improve infrastructure for hydrogen garages. This brings me on to the car I really couldn't wait to drive this month. I believe I'm the only person to drive it in the North East, which is no bad thing, seeing as I am such a motor fanatic!

Due to the lack of hydrogen filling stations, I couldn't keep the car for as long as I'd have liked, but I really enjoyed driving it. Given the chance, I would have loved to have taken the car to our nearest filling station, in Sheffield, to see how easy it is to refuel. The fact that you can drive the car and not damage the environment has to be its biggest selling point. Unlike most electric cars, there is actually

something that looks like an engine under the bonnet. The Nexo also makes no noise - until you turn the engine off. When you do, the car sounds like a coffee machine making all kinds of grumbles.

The Nexo is Hyundai's second attempt at a fuel cell car. Unlike the ix35, it has a bespoke platform, meaning the drivetrain and the car's three hydrogen tanks are all in between the rear axles. They are very well protected, as you'd expect, in case of a crash.

The hydrogen is passed through with oxygen from ambient air. The result is that both air and water come out of the exhaust. I was informed that the water is filtered, making it drinkable. But I didn't fancy trying that, for obvious reasons! The car has been given a five-star Ncap Safety Rating, thanks to its blind spot detectors, autonomous emergency braking and forward collision warning.

The Nexo is very aerodynamic; the door handles retract into the door like the Tesla and the Velar. The underbody of the car is also flat, which helps the car's drag efficiency. In terms of size, the Nexo is about the same size as a Tiguan or a Volvo XC40. Equipped with brand new technology, there is obviously a price to pay and there is only one model available - the premium SE. It's loaded with spec, including heated and ventilated seats, vegan leather, DAB radio, a sunroof, Apple car play and Krell audio system, which all come as standard. Once inside, you're met with a massive array of buttons. The car doesn't have a gear lever, so any gear selections are made via buttons on the dash. The satellite navigation and phone are controlled via the 12.3-inch screen, which is either touchscreen or via a dial.

The car is priced at a whopping £66,000 – very expensive. Hydrogen filling stations are so far and few between, too, so buying one is a very brave choice indeed. I know BMW have been experimenting with hydrogen, and, if a few more manufacturers come on board, not only will the prices come down, hydrogen stations will be a much more common site. It takes five minutes to fill the car and that's much quicker than using a super charger for an electric car.

The cars gets to 60 mph in 9.6 seconds, which sounds terribly slow, but it didn't feel that way at all. While in my hands, it averaged 42 mpg and this should enable you to get around 400 miles out of a tank. A 161 bhp electric motor powers the front wheels, a 1.56kw lithium battery stores energy from braking and it's fed to the electric motor when it's required. Hydrogen cell cars have another advantage over electric cars - they are lighter than electric vehicles. They do lose a bit of boot space, but I think that's a very small price to pay in the long run. If you were the first person to buy the original Marc are a? IV then this car

original iMac or a 8K TV, then this car would be right up your street. After driving this marvellous motor, I really think the future's bright for hydrogen cars. The biggest selling point for Korean cars used to be the fact they had class leading warranties, but Hyundai have upped their game now, meaning they really are a force to be reckoned with!

Car courtesy of Bristol Street Motors Hyundai Silverlink

The Nexo is very aerodynamic; the door handles retract into the door like the Tesla and the Velar. The underbody of the car is also flat, which helps the car's drag efficiency

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