

THE ELEPHANT

MAGAZINE

Issue 14 / Winter 2018

THIS ISSUE

ST MARY'S CHURCHYARD

New housing and a new theatre complete the transformation of this popular park

THE SECRET'S OUT

Cafe at Jamyang and London College of Communication spill the beans in new recipe book

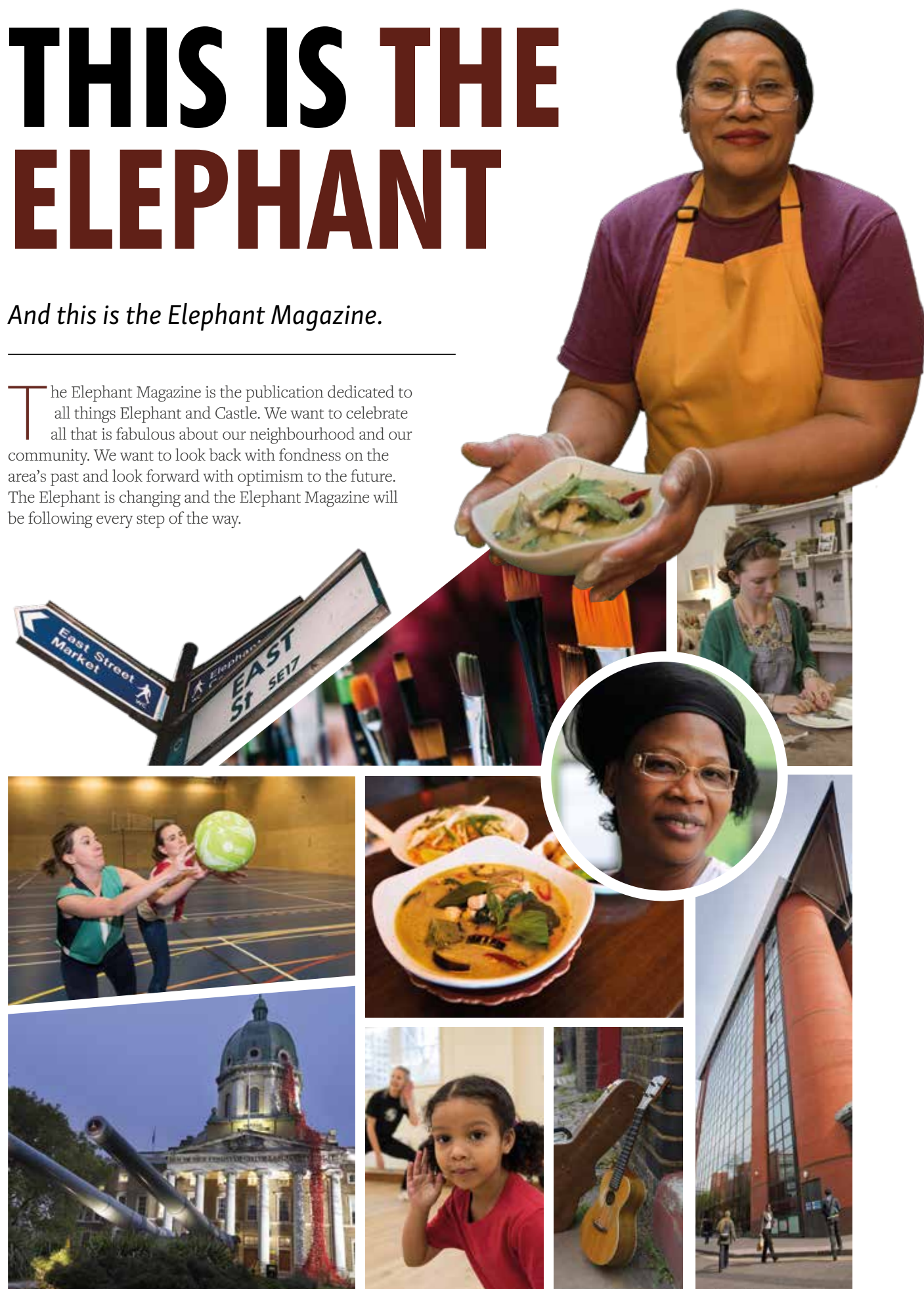
BAYROOT

The restaurant that's bringing a taste of Lebanon to Walworth

THIS IS THE ELEPHANT

And this is the Elephant Magazine.

The Elephant Magazine is the publication dedicated to all things Elephant and Castle. We want to celebrate all that is fabulous about our neighbourhood and our community. We want to look back with fondness on the area's past and look forward with optimism to the future. The Elephant is changing and the Elephant Magazine will be following every step of the way.



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Editor
Richard Wells

Additional copy
Nikki Spencer

Main Photography
Hannah
Maule-ffinch

Cover photo
Yasser Elmoussa,
Bayroot, Hannah
Maule-ffinch

Designer
Nathan Heins,
Westco Creative

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Enquiries
councilnews@
southwark.gov.uk

We welcome your
ideas, comments
and contributions,
so please get
in touch.

**Photography from
left to right:**

Chalor, Mama Thai;
local cafe;
Castle Centre sign;
East Street sign;
paintbrushes, LCC;
Katie Spragg, artist;
Elephant Park;
Jeremy, Hej Coffee;
Kraft beer;
Castle Centre;
thai food;
Lou, former Heygate
estate resident;
local university
buildings;
Ameer Khasru;
Hotel Elephant;
Imperial War
Museum;
young dancer,
Superarts;
ukulele;
university buildings;
bee box;
elephant statue

Farewell Artworks

Artworks Elephant, the temporary business incubator hub at Elephant Park closes at the end of December but there are plenty more shops and restaurants on the way

When Lendlease started work on Elephant Park, many local residents wanted to know how long it would be before they could make use of the new park, shops and facilities.

In particular, people didn't want to see the site closed to the public and shut-off behind a hoarding for many years to come while construction took place. Instead, they wanted something temporary on site; something that would bridge the gap and keep at least part of the site accessible and active while construction continued elsewhere. The result was Artworks Elephant which opened in 2014 as a temporary project, in partnership with Stow Projects and Lendlease.

A shipping container community, Artworks Elephant has provided incubator space for dozens of small and start-up businesses. It has also proved immensely popular with the public and, in just four short years, has played a major role in growing jobs, skills, and enterprise in

Elephant and Castle. Now, as planned from the outset, this temporary business hub will come to a close at the end of December this year as the site is needed for the next phase of the Elephant Park development.

Artworks Elephant had become a regular destination for many locals so it's bound to be missed, but it's certainly not the end for the small businesses that got their first break in one of the brightly-coloured shipping containers. Plus, next year will see the first permanent retail units at Elephant Park open so there will be plenty of new places to grab a bite to eat or go for a drink.



Owner Juan Carcheri



Co-owner Randy Tsang

Sayer Street

Sayer Street is a new, neighbourhood shopping street that will run parallel to Walworth Road from the new, Walworth Square (next to the town hall) all the way to Elephant Park.

The first phase of Sayer Street will open early next year. Most of the shops on Sayer Street will be let at affordable rents to small, local and independent businesses, which makes it the ideal place for some of the Artworks Elephant tenants to relocate.

In fact, the first three retail units are all currently under offer from Artworks Elephant tenants. Lendlease will announce more details on these shortly.

Free2Learn

Free2Learn is a UK training provider that provides free English lessons across London. Wanting a new base in south London they only set-up at Artworks in June this year, but in that short period of time they've grown to accommodate more than 700 students.

"Artworks feels like the centre of Elephant and Castle, it's like Piccadilly Circus. It's a buzzing area where you can meet all kinds of nationalities. In future, we want to establish ourselves absolutely 100 per cent in the Elephant."

Marcel & Sons

Run by Andy and Randy Tsang, Marcel & Sons has been located at Artworks from the very beginning.

During that time they've built up a large, loyal following. Earlier this year, TimeOut readers voted this little gem as the best restaurant in Elephant and Castle / Kennington for the second time.

"We do Mauritian food which leans towards the oriental side. Seeing all the street hawkers in Singapore was a big inspiration for us but, at heart, it's all about family-style Mauritian cooking. Having lived and studied around here (at London College of Communication) for more than ten years, I've come to love the area and I'm excited to play a part in the change that's taking place."

Lendlease and Stow Projects are providing business support to all the Artworks Elephant businesses, whether they're staying in Elephant & Castle or moving elsewhere. And Artworks Elephant still has a full events programme planned between now and the end of the year, so make sure you drop in while you still can. To find out where your favourite Artworks Elephant business is relocating and for full details of their events programme, visit theartworks.london/elephant

Also, since Artworks Elephant was set-up in 2014, Stow Projects have set-up two other Artworks projects nearby, one in London Bridge and another in Deptford so why not check these out as well. Visit theartworks.london to find out more.



The Elephant's Secret Kitchen

When London College of Communication got together with Elephant and Castle's favourite vegetarian café, the result was The Elephant's Secret Kitchen.

On Renfrew Road, hidden behind the high walls of a former prison, you'll find a haven for peace, the Jamyang Buddhist Centre. The Centre's vegetarian and vegan restaurant, Café at Jamyang, has long been a popular lunchtime destination for those in the know, including students and workers from the nearby London College of Communication (LCC). A casual conversation between two of those customers and the Jamyang chef, Ilaria Mezzogori, in 2017, has led to the creation of a beautifully crafted cookbook. In the introduction, Ilaria writes "Like seeds, ideas go searching for the right soil to grow in... As many times before, at a busy lunchtime the same question peered over the café counter – 'when are you making a recipe book?' – for once I forgot to say 'we don't really have the time'. 'Shall we make it together?' I asked. That question came from two regular customers, LCC technical staff, Rahel Zoller and Flo Hawkins, and that seed grew into *The Elephant's Secret Kitchen*. *The Elephant's Secret Kitchen* combines recipes and lyrical

anecdotes from Ilaria with elegant design and illustration from LCC students. The book is clearly a labour of love. Each of its 170 pages is infused with a certain poetry – in the words, the drawings and the photographs – but also in the recipes themselves.

«

Like seeds, ideas go searching for the right soil to grow in.

»

For Rahel and Flo, the book provided an opportunity to engage their students in a real-world design and print project and to give them valuable project management experience. In total, 30 contributors – artists, illustrators, photographers, designers and printers – combined their time and talents to produce an exquisite package; something much more than your average cookbook.

The 108 recipes all come from Ilaria; the artwork is by the students, and the printing was done in-house on LCC's own Heidelberg press. The team was keen to ensure that the book embodied the Jamyang ethos. The paper and all the inks are eco-friendly and the bookmark ribbons (that accompany each copy) were coloured using natural dyes extracted from the Café's own vegetable waste; creating more than 40 unique shades in total. In Ilaria's words "In this one thin piece of fabric, you have our kitchen, its food, the printing room and the many hands behind the book". You can find the *The Elephant's Secret Kitchen* on sale at the Café. However, with only a limited-run of 1,000 produced (so far) they may run out; so here's an exclusive reproduction of one of their favourite recipes.

Find out more at www.cafeatjamyang.co.uk

Leek, celeriac and apple savoury crumble

serves 6, using 6 ramekins of 10 cm diameter

Ingredients

Celeriac, ½ of a big one (or a whole small one)
Leek, 2
Bramley apple, 1
Apple juice, ½ glass
Cream, 1 espresso cup (cow or vegetable)

Seasoning

Dijon mustard, 1 tsp
Herbes de Provence, 1 tbsp
EVO oil, around 6 tbsp
Salt and pepper

Crumble

Muesli, 2 cups
Butter, 70–80 g (cow or vegetable)
Apple juice, ½ glass



Start by taking the butter out of the fridge and leave it in a warm place to soften; also bring a pot of water to the boil.

Chop the celeriac into cubes of roughly 2 cm, salt the boiling water and blanch them for 2–3 minutes. Drain and place in a mixing bowl.

Cut the leeks in half lengthwise and then chop into roughly 1 cm slices, adding to the celeriac.

Next, quarter the apples, discard the core and grate them holding the skin against your palm to grate only the pulp. Add to the rest together with a couple of pinches of salt, the oil, pepper, herbes and ½ glass of apple juice. Mix well, divide among 6 ramekins and bake in a hot oven for 20–25 minutes. You can of course use a single tray, but we prefer these cosy individual portions. They're also much less messy when it comes to serving...

While the ramekins are in the oven prepare the crumble using a food processor or your fingers. Mix the muesli with the other ½ glass of apple juice, butter and a pinch of salt, working it until it stays together in large crumbs. Set aside for a moment.

When the ramekins are done, take them out of the oven and gently press their contents down to make some space at the top. Then, mix mustard and cream in a cup and pour it over the cooked leeks and celeriac. At this point, divide the crumble between the ramekins, pushing it a down little. Return to the oven and bake for a further 20–25 minutes. Serve hot.



NEW COUNCIL HOMES AND A NEW THEATRE FOR ST MARY'S CHURCHYARD



With the arrival of new council housing and a new, purpose-built theatre for Southwark Playhouse, the transformation of St Mary's Churchyard is complete.

St Mary's Churchyard has been at the heart of life in Elephant and Castle for centuries.

Once home to the parish church, St Mary Newington, the Churchyard has been a public park since the Victorian period. It's seen many changes over the decades but none as transformative as in these last few years.

In 2015, Lendlease completed One the Elephant (the tower opposite the shopping centre). This development funded construction of the Castle Centre, the £20m council leisure complex that opened next door in 2016. During this period, the park itself was also remodelled and landscaped. Today, the new play areas, the paving, the ponds and the fountains have all

helped to make St Mary's Churchyard an increasingly popular place to picnic, have fun and hang out with the family.

Now, the two latest additions to this little corner of Newington Butts, complete the transformation. On the opposite side of the park to One the Elephant, Realstar has built more than 450 new homes at Churchyard Row. At the heart of the development lies a 46 storey tower that rivals the Strata in height. At ground level, Realstar has built a new, purpose-built venue for Southwark Playhouse plus more than 75 new homes for council tenants.

Southwark Playhouse is due to move into the new theatre by the end of 2019 on a 125 year lease. This will be the Playhouse's third move and the

first permanent venue it's had in its 25 year history. The theatre's new home includes a 300 seat auditorium and additional, flexible space that opens up new opportunities for youth and community development work. This venue secures the Playhouse's future in Elephant and Castle and ensures a whole new generation of local residents can enjoy the shows that have made the theatre such a success.

As for the housing, the first tenants started to move into their new council homes in the autumn. Southwark Council has committed to building 11,000 council homes over the next 25 years and more than 1600 affordable homes are being built in Elephant and Castle as part of the regeneration.



NEW TENANT, AHMED



Ahmed has just moved into his new, three-bedroom flat at Churchyard Row.

"I moved into my flat in October, so it still feels very new and exciting. Previously, I'd been in temporary accommodation on the Aylesbury estate. It took three years to be rehoused but the wait was worth it and I'm really pleased with my new home."

"I'm a single father to three children and living at Churchyard Row is a big improvement on where we were before. The flat is on the ground floor, which is more convenient, plus it's right next door to the park and the children's playground. It's also handy for the Castle Centre. I'm going to take my children swimming at the centre and I'm also thinking of signing-up for a few classes myself."



New council homes at St Mary's Churchyard

Photo: Sharron Wallace



CHRIS SMYRNIOTIS,
ARTISTIC DIRECTOR,
SOUTHWARK PLAYHOUSE



Artist's impression of the new Southwark Playhouse

« This move means we can continue our good work but also significantly increase the opportunities we can offer to local Southwark residents and new and emerging theatre artists. There's a lot to do but I genuinely can't wait to welcome everyone in from next year - funding pending.

»

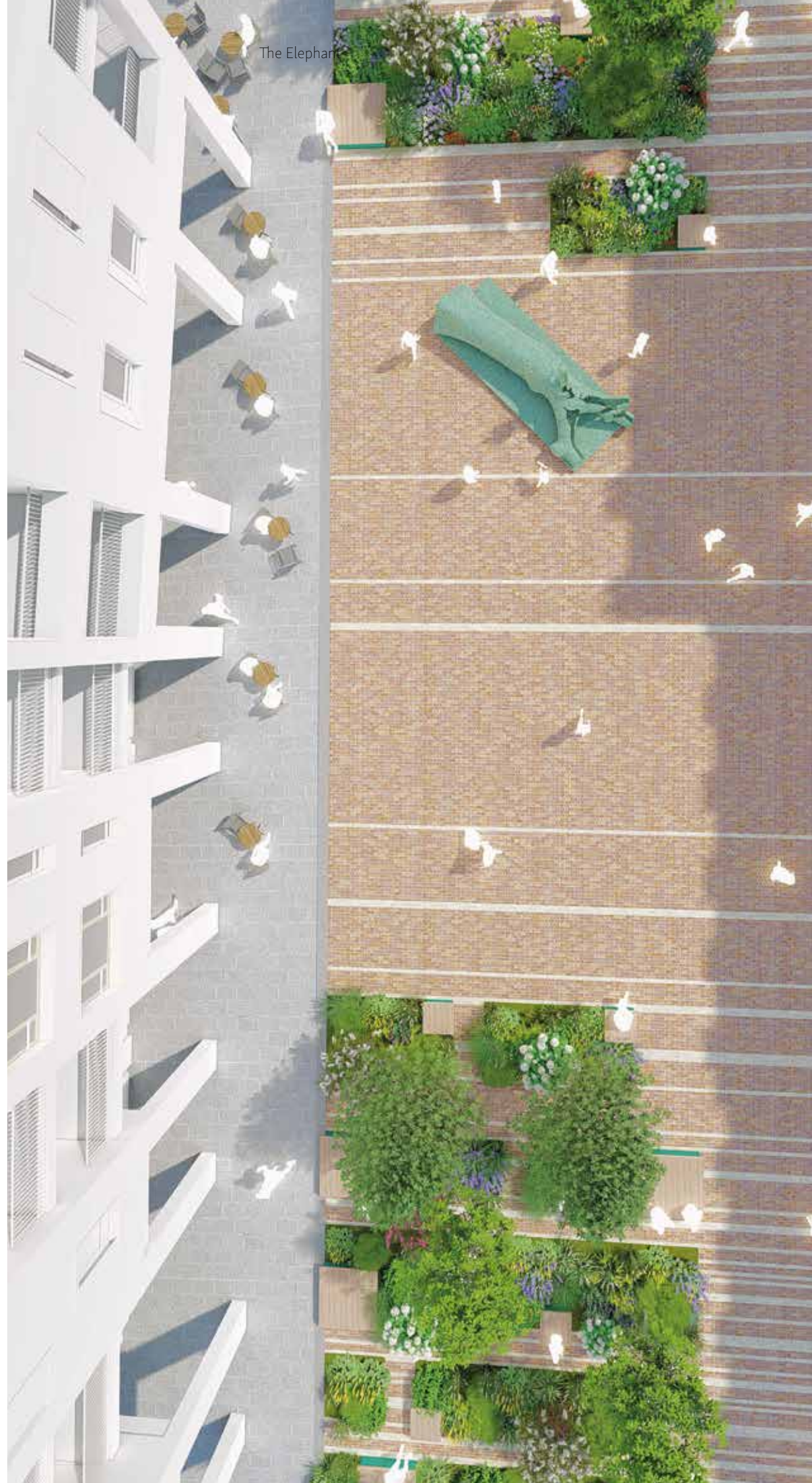
Find out more about St Mary's Churchyard at
www.southwark.gov.uk/parks

Welcome to Walworth Road

From one hundred year old shops to start-up brewers quenching London's thirst for craft beer: if you can't find what you're looking for on Walworth Road it's probably not worth having.



WALWORTH REMEMBERS



A new war memorial has been installed in Walworth in time for the centenary of the First World War armistice.

The Southwark Memorial, designed by Scottish sculptor, Kenny Hunter, takes pride of place in Elephant and Castle's newest public space, Walworth Square.

An imposing, bronze artwork, the memorial not only marks the WW1 centenary but commemorates all the lives that have been affected by war and conflict around the globe; including the lives of those in the armed forces, civilians, refugees and others. Commissioned by Southwark Council, the memorial is a striking, contemporary design that depicts an anonymous, 12-year-old boy standing on a giant fallen ash tree. It bears the inscription "Against the armour of the storm – I'll hold my human barrier" a line taken from a WW2 poem by Hamish Henderson.

The memorial forms the centre-piece of the new Walworth Square and the felled tree – immobile in cast bronze – will be surrounded by a group of real trees, whose leaves and branches will dapple the sculpture with light over the coming months and provide a welcome, shady canopy in the summer.

Sited next to the old town hall, the new Walworth Square provides a much needed open space in this busy part of Elephant and Castle.

The square will be used for community events, celebrations and commemorations (of all kinds) for many years to come. It will also be a space for people to use and enjoy on a day-to-day basis. Whether taking a rest from shopping, pausing to reflect on the ways in which Walworth has changed over the years, or taking a moment for quiet contemplation at the new memorial, the square will provide a little respite from the hubbub of Walworth Road.

The Southwark Memorial will be officially unveiled by the Mayor of Southwark, Cllr Catherine Rose, at a dedication service planned for 27 November. In future, it will be used for the borough's main Remembrance Sunday commemorations.

The historic Walworth Town Hall creates an elegant frame for the new square along its southern edge. Once restored, this Grade II listed building will open directly onto the square. But for the moment it remains behind hoardings (a result of fire damage from 2013). While it awaits a new lease of life, the hoardings protecting the town hall are being given an artistic makeover to create an attractive, bright and lively backdrop to all the activity planned for the square.

The hoardings, designed by graphic artist, Kerry Lemon, celebrate Walworth and its rich and varied history. The 65m design includes a cornucopia of plants and animals: elephants, giraffes and lions invoke the zoological gardens for which Walworth was once famed; peaches, apples and grapes recall the area's 17C market gardens and the Echinacea plant is a nod to nearby Baldwins Apothecary, London's oldest herbalist. There are poppies for remembrance and also a number of architectural landmarks, past and present, including St Peters, the Pullens Estate and the Spare Street arches.

The hoardings are expected to remain in

place for a few years until the work to the town hall is complete.

Southwark Council has been busy recruiting potential partners who can help to bring the town hall complex back into permanent use. In September, three organisations which expressed interest – Castle Forge Partnership, General Projects and Milligan Creative Trade – were invited to submit full proposals for how they would manage the site. All three proposals promise to mix space for creative business start-ups along with public access to arts and culture.

A public consultation is taking place ahead of a council decision to be made in the spring.

For more about Walworth Town Hall and the restoration visit:

www.southwark.gov.uk/walworth



BAYROOT



Bayroot,
8 Camberwell Road SE5 0EN
 Open daily from
 12 noon – 11pm
 020 7998 4030
www.bayrootrestaurant.co.uk

Inspired by his self-taught love of cooking, Yasser Elmoussa decided to bring a taste of Lebanon to Walworth with his hugely popular restaurant, Bayroot.

Bayroot has received glowing reviews on Trip Advisor and has loyal customers who come from far and wide. Yet back in 2014, when Yasser first came up with the idea of converting an empty Walworth internet café into a Lebanese restaurant, people tried to put him off.

“I’d never run a restaurant before and some people weren’t exactly encouraging” he recalls. “They tried to scare me off. They asked me what I thought I was doing – investing my money in this part of town? But I’ve proved them wrong.”

“The first year was tough” he admits “but we now have a loyal following and there’s a lovely community around here and all the local businesses help and support one another.”

Yasser, an established businessman who also owns Adams Travel on Old Kent Road, has lived in the area for 20 years. Although he’s not the restaurant’s chef, Yasser was inspired to start Bayroot after teaching himself to cook by watching YouTube videos. “I wasn’t much good at first but I gradually got better and better” he explains. “And, as I travel a lot, I love discovering new ingredients. So when I decided to open Bayroot, I knew I wanted it to be a restaurant with a twist; one where you can try exotic, fresh ingredients that you don’t usually find over here.”

Customers can take their pick from an extensive menu which includes hot and cold mezze for sharing as well as marinated grilled meat, seafood and vegetable dishes along with vegetable stews, wraps, salads and fresh fruit platters. Everything at Bayroot is prepared daily using ingredients from New Covent Garden Market as well as special herbs and spices imported directly from Lebanon.

“People particularly love our sharing platters and the Bayroot fries are a big hit” says Yasser. “We sprinkle the

fries with Za’atar – a spice mix which includes wild thyme, sesame seed and sumac. We also make all our marinades and sauces ourselves.”

Alongside head chef, Charlie and his assistant, Yusuf, Yasser employs two pasty chefs who make a variety of savoury vegetarian parcels and baklava for dessert. The only thing that isn’t made on the premises is the flatbread, which comes from a specialist Lebanese bakery in North London.

Yasser even designed the restaurant’s interior himself and did much of the building work too. With the help of a restaurateur friend from Soho, he made the tables using reclaimed wood and exposed parts of the restaurant’s brickwork to give Bayroot an industrial feel. “The brickwork by the door is actually a map of Lebanon” Yasser points out.

The pair came up with the name, Bayroot, one evening when they were sitting outside, taking a break from their labours. “It’s a unique name and people really like it” says Yasser. “It hits two birds with one stone as Beirut is the capital of Lebanon but the bay tree is very popular there, too”.

Yassar puts the success of Bayroot down to two things; quality and service.

“I give my customer what I’d like to eat and I have a lovely team of waitresses who make sure that everyone’s looked after. We get a wonderful mixture of people here, from local residents, office workers and students through to tourists. We also get a lot of take-away orders. We recently did a delivery for the Burberry HQ, across the river in Westminster” beams Yasser.

“We’ve also hosted lunch and dinner parties for staff from local schools and hospitals. But what brings me most joy is simply seeing the customers sitting down to a meal and enjoying our cooking, no matter who they are.”

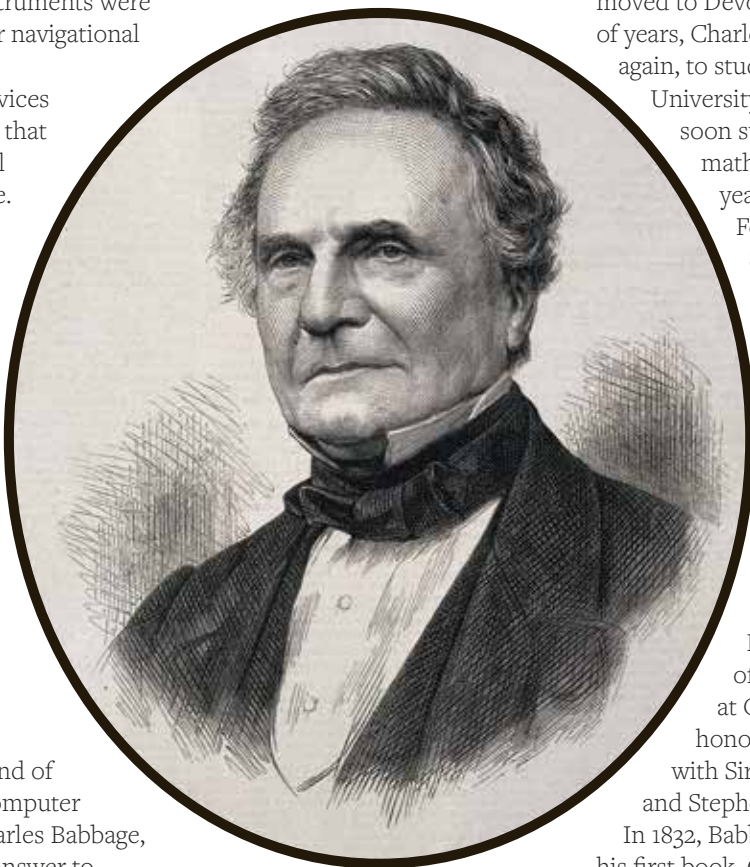
MR BABBAGE AND HIS MATHS MACHINE

*The idea for the first modern computer came from Charles Babbage, Elephant and Castle's celebrated mathematician.
Dr Patricia Dark explains more.*

The first calculating devices, such as the abacus, date back thousands of years. The ancient Greeks used a tool known as the Antikythera mechanism to predict astronomical movements and by the 19C, astrolabes, slide rules and other instruments were commonly used for navigational calculations.

What all these devices have in common is that they are only useful for a single purpose. In contrast, today's computers can be used for a variety of tasks; handling numbers, certainly, but also for making music, drawing pictures or playing games. They can manipulate anything that can be represented by numbers and can be reprogrammed for different tasks. The idea for this kind of general-purpose computer originated with Charles Babbage, the 19th century's answer to Stephen Hawking. Babbage was born in Walworth in 1791 and was baptised at St Mary's Newington. He was one of four children born to Benjamin Babbage and Betsy

Plumleigh Teape. The family lived at 44 Crosby Row, which is now called Larcom Street. You'll see a blue plaque for Babbage at the corner of Larcom Street and Walworth Road.



His father was a banker and one of the founding partners of Praed & Co which would later become part of Lloyds. In 1791, Walworth

was considered a fitting place for a middle class banker's family to live. It was a smart commuter suburb, located away from the noise, grime, and hustle of the City of London, but close enough to be an easy commute. In 1808 the family moved to Devon. Within a couple of years, Charles had moved on again, to study at Cambridge

University where he excelled, soon surpassing the other mathematicians in his year. He became a Fellow of the Royal Society and a founder member of the Royal Astronomical Society; receiving a Gold Medal for his work on astronomical calculations. By the age of 37, Babbage held the position of Lucasian Professor of Mathematics at Cambridge, an honour he shares with Sir Isaac Newton and Stephen Hawking.

In 1832, Babbage published his first book, *On the Economy of Machinery and Manufactures*. This was an early work of management science and it would influence the thinking of Karl Marx, John Stuart Mill and John Ruskin,

amongst others. Babbage was also a key figure in metrology, (the science of measurement). In the early 1830s he began work on a project to compile a list of all physical constants; fundamental, unchanging measurements such as the speed of light. Precise measurement is critical to modern, machine tools, so Babbage is considered to be a pivotal figure in the development of modern engineering and manufacturing.

At this time, calculations were done manually, often using mathematical tables drawn up by hand. Such tables were invaluable to mathematicians but also to astronomers, statisticians, engineers, navigators and other scientists. The trouble was they were prone to human error and often contained mistakes. Babbage's great insight (perhaps because of his abiding interest in measurement and exact values) was that a machine could do this work faster and more accurately than humans. With this in mind, he designed a mechanical calculating machine that he called the Difference Engine. Supported by a large government grant, he partially finished an initial prototype before embarking on a second, improved design, which was never completed. The original prototype can still be seen, today, in the Science Museum.

One reason for abandoning the project, was the realisation that he could actually do much better and build a more sophisticated, more useful machine (in theory, at least). This advanced machine would do more than simply perform calculations – it could be reprogrammed for different tasks – the hallmark of a modern computer. His new, Analytical Engine would use punch-cards to store programs and to input and output data. Such cards were already used by the weaving industry at the time (to operate mechanical looms) but had never been used to manipulate data.

Unlike a modern computer, the Analytical Engine used gears and cogs, but like all modern PCs, it had integrated memory; could

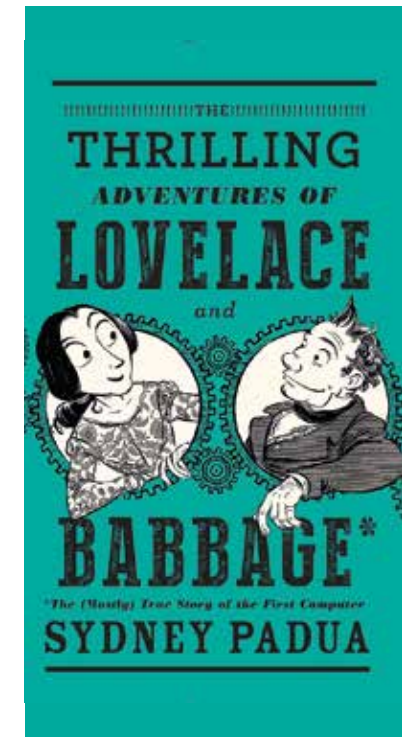
handle branching and looping in programs, and had a unit (called the mill) which could independently act and re-act on data, just as a CPU does today. Unlike the Difference Engine, the new machine was more than just a number cruncher. In fact, it could do more or less anything that could be encoded in numbers. Theoretically, it could be used to compose music or to produce a picture just as a computer can today. This ability is now known as Turing-completeness, and the Analytical Engine was the first design for a Turing-complete computer.

It wasn't Babbage, however, who first realised the power of his new invention; instead, it fell to his friend and collaborator, Ada Lovelace, to make that leap. Lovelace was the only legitimate child of the "mad, bad, and dangerous to know" poet, Lord Byron. Her mother, Lady Annabella Byron was obsessed with the idea that Ada had inherited her father's instability and, to counter any tendency to 'irrationality', she had Ada tutored by some of the most prominent scientists of the day, including Mary Somerville and Augustus de Morgan.

In 1832, Somerville introduced Lovelace to Babbage, whom she impressed with her mathematical and analytical skills. A decade later, she translated an article about Babbage's Analytical Engine, written by the Italian mathematician Luigi Menabrea. She appended her own set of notes (which were three times as long as the original article) to explain how the Analytical Engine worked and how it differed from the Difference Engine. She also included detailed instructions for how the machine could be used to calculate a series of Bernoulli numbers. These instructions were the world's first computer program.

Sadly, the Analytical Engine remained just a concept and would never actually be built.

The Science Museum eventually built a Difference Engine, based on Babbage's specifications, and there is a campaign to finally realise



Lovelace and Babbage's dream by building a real, mechanical Analytical Engine too.

Today, the pair hold an honoured place in scientific history and they are both featured on new British passports. Their story was recently brought back to public attention when a Canadian cartoonist, Sydney Padua, who thought the failure to build the Analytical Engine was a terrible end to a fascinating tale, decided to rewrite history. In a cartoon produced for Ada Lovelace Day (the second Tuesday in October) Padua laid the foundations for an alternate, steampunk history in which Babbage and Lovelace build the Analytical Engine in Southwark and use it to fight crime!

She published her graphic novel as *The Thrilling Adventures of Lovelace and Babbage*, and it went on to win several prizes. It's a great starting point to learning more about the pair's work and you can find it in Southwark libraries.

For more local history visit the Southwark Local History Library and Archive at

211 Borough High St.

www.southwark.gov.uk/libraries

MY ELEPHANT AND CASTLE

Locals tell us what they love about the Elephant



Kate

I like the diversity here. You get lots of different communities from all over the world

living together. It's good to see so many independent shops and businesses too. My husband's family are from Colombia and I love all the Latin American shops and cafes. I like the Lebanese food at Bayroot, too. I'm not a vegetarian but their aubergine stew is so tasty. The charity I work for moved offices from east London about a year ago and it's much nicer here.



Simona

I'm Italian and I go to La Luna on the Walworth Road as they serve traditional Italian food like my grandmother used to cook. I also go to Mama Thai because the food's good and you can bring your own wine. I like the shopping centre, especially the big household goods store. They sell everything you could possibly need: from light bulbs to craft materials to bed linen. The staff are always helpful too.



Kay

I like all the local groups and organisations that contribute so much to the community. I've just been to an art class at InSpire (St Peter's Church). There's such a lovely atmosphere there and the Southwark Pensioners Centre does so many interesting things too. I was born in Southwark and I've lived and worked here all my life, so I do worry about other people not being able to afford to live here anymore.



Kathryn

This is a good area to live in if you have young children. I have an 11-month-old baby and there's so much to do and so many free playgroups you can go to. The Oasis Playspace in Geraldine Mary Harmsworth Park is great and we love playing on the park's swings afterwards. We've been to the under 5's swimming sessions at Darwin Court and we're planning to go to the baby and toddler sessions at the library at Artworks.



Danielle

I've lived around the Walworth Road for ten years and I've always worked locally too. It feels like the area is much improved and it's good to see things being modernised. It used to be quite hostile and intimidating for a woman at times. It feels safer now. I like what they've done in Burgess Park. It's lovely and tranquil to walk through and I love looking at the beautiful flowers.



Safnaz

I love Oli Food Centre across the road. I've been going there ever since it opened. I'm Turkish and they stock all the Mediterranean vegetables I need such as small aubergines and vine leaves, chard and courgettes and I buy yoghurt there too. I've also been going to East Street Market since I was a little girl. It's not what it used to be in its heyday but it's still good for a wander.



Rene

This is a good place to live, as it's so central and it's easy to get everywhere by bus and tube. There's also a good mix of places to eat and shop. I love the coffee at Louie Louie and I've just been for lunch at Dragon Castle. It has the best Chinese food in London and the staff are really nice.



Anjelo

I've lived around here all my life and I love the diversity and the fact that there's always something interesting going on. It's great that things are happening 24 hours a day. Whether you want to go to the gym or go to Bagel King, they're always open.



Tom

I rented a flat here when I first moved to London seven years ago. I liked it so much, I've been here ever since. It's not pretentious or hipsterish; it's just full of lots of different types of people getting on with their lives. It's also got great amenities. It's so near the centre of town (you can quickly get a bus anywhere) and there are lots of places to eat and shop.