

ISSUE 21 | 2023

PORTFOLIO

NORTH

NORTH EAST EDITION

www.portfolionorth.co.uk

We are no ordinary Architects and Engineers

Sunderland | Ulverston



BuildingDesignNorthern

bdnltd.com



Grey-Smith
Legal



Bringing Speed and Efficiency to Residential and Commercial Conveyancing.

Grey-Smith Legal helps clients from across England and Wales with quick and efficient property conveyancing services for both residential and commercial property.

Skelton

97 High Street,
Skelton-in-Cleveland,
Saltburn-by-the-Sea,
TS12 2DY

Tel: 01287 653990

Spennymoor

Suite 7 Enterprise House,
Meadowfield Avenue,
Spennymoor,
DL16 6JF,

Tel: 01388 217844

Billingham

67 Queensway,
Billingham,
TS23 2LU,

Tel: 01642 366800

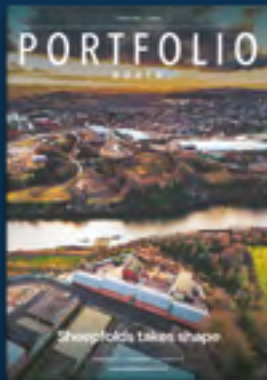
Stockton

8 Silver Street,
Stockton-on-Tees,
TS18 1SX,

Tel: 01642 672529

Direct to your Door

Enjoy your copy
of Portfolio North
magazine delivered
directly to your
door with our new
subscription service.



portfolionorth.co.uk

Luxury Lifestyle | Prestigious Properties | Business News

PORTFOLIO
NORTH



SCAN ME

Credibility, relevance, readability, sustainability and aspiration

Editors notes from Cassie Moyse

It's been a busy couple of months since my last Editor's Notes.

Since the start of the year I've given a lot of thought to the evolution of Portfolio North, thinking about what we have come to stand for and our 'why'. Following the growth of the publication, it was important for me to gain a hold on the impact we could have, what our goals are and how to eloquently depict our ethos to our audience and growing team. This is why, along with my trusted brand consultancy partner We Are Ken, we developed our brand guidelines and carefully considered our key pillars.

Our purpose always was and still is 'to celebrate North East business' - but we had to dig a little deeper. Credibility, relevance, readability, sustainability and aspiration. That sums up Portfolio North in five words. The five words that showcase our values, our mission and who we stand for. We want to be different, provide a solution to our partners and advertisers and create a great publication for our readers.

My priority is to ensure that Portfolio North is a trustworthy, expert and first-choice source of news, thought leadership and features - all of which are delivered with authority. That means our independently written articles are well-researched and considered, sharing topics and news updates on important matters which impact our region.

As a publisher of both print and online content, it's important for us to run our business ethically and responsibly, with sustainability at our core. We choose to carbon offset our printing, and use paper which is certified to be from sustainable European sources created with a system which reduces environmental impact. We don't waste a single copy, strategically targeting our demographic and carefully planning our distribution to avoid unnecessary carbon emissions. The magazine is recyclable when the cover is removed, too.

We also strive to understand our audience and create interesting, educational, timely and relevant articles for our readers. We develop a detailed understanding of our readers via digital data, perception surveys and analysing our distribution list. We are confident in our reader's intelligence and

understanding of topics such as the local business landscape and politics, which is why we publish thought leadership articles which share perspectives and commentary on such topics.

Our 'readability' is key, and this pillar covers everything from the content to design, ensuring that our content is engaging, our headlines are clear and intriguing, our print layout is clean and our website is well structured. This will also cover our new app when launched, ensuring that each element of our communications has good 'readability'.

Circling back to our understanding of our readers - we know that our readers are accomplished, ambitious and aspirational. Our content feeds that, we share inspirational success stories from businesses, luxury lifestyle articles, investment opportunities and beautiful homes. We know that our readers are professionals - 88% being management level and above. The age of our readers generally sits between 23-45 indicating that our readers have career longevity and opportunity for long-term relationships ahead.

Other facts we know about our readers include geographical location - and we know that we cover the entire North East region. We also know the size of the organisations they work for, in which industries, what their preferred platform is for consumption and what sources of news they like. I find it all so interesting and important to analyse this regularly to ensure we're delivering the best magazine possible for everyone with an interest.

All of the above have played a key part in our new brand profile and new media pack which will be launched alongside this new edition. I can't wait for everyone to see what we've been working on.

As well as the above we have also launched the Portfolio North Newcastle Business Lunch and the Portfolio North Tees Valley Property Lunch. Our Newcastle event will be held at Jesmond Dene House in partnership with JAM Prints and Marketing, Jesmond Dene House and SDDE Smith Group, while our Tees Valley Event will be held at Acklam Hall and

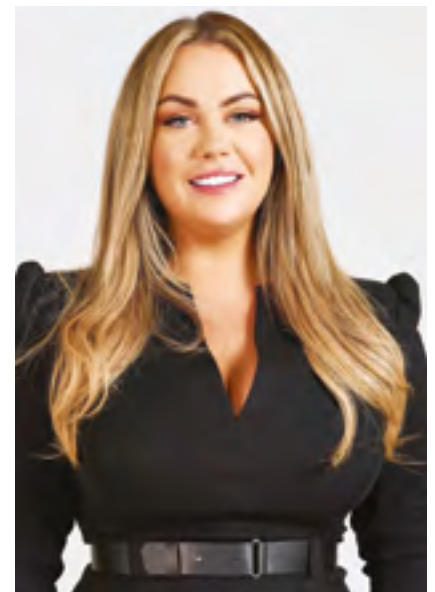
include a dinner catered for by Tomahawk Steakhouse with sponsors Bradley Hall, Kirtley Co. and SDDE Smith Group. The events will include speakers from SDDE Smith Group, Bradley Hall and Mayor Ben Houchen.

The success of the ticket sales for these events has spurred me on to create more events across the region, so keep an eye out for updates on future events and how to sign up to hear more.

Another important milestone over the last couple of months has been welcoming our new content and marketing executive, Anna Robinson, to the team - and I'm looking forward to growing the team further this year as demand for our services continues to grow.

And last but not least, our news app has been in development and is now testing. We're looking forward to launching that in the next few weeks. The app will include exclusive content and provide an even more mobile friendly platform to read our news.

Thank you for reading and I hope you all enjoy Issue 21.



Cassie Moyse
Director
Portfolio North

PORTFOLIO

NORTH

MEDIA ENQUIRIES

Cassie Moyse
0191 232 8080
cassie.moyse@bradleyhall.co.uk

HEAD OFFICE

1 Hood Street,
Newcastle upon Tyne
NE1 6JQ.
0191 232 8080.

CANCELLATIONS

If an advert is cancelled by the booker within a fourteen-day period prior to our print deadline, the advert will be charged in full, with additional VAT.

EDITORIAL

All editorials must be received by the editorial deadline stated upon agreement. Portfolio North is not responsible for any errors after this period or sign-off. The opinions expressed in this issue are not necessarily the views held by Portfolio North.

ADVERTISEMENT

Although the upmost care, time and detailed processes are in place to ensure accuracy, the publishers regret that they cannot accept responsibility for the loss or damage caused by an error in the printing or damage to, loss of artwork, transparencies of photos or logos.

COMPLAINTS

Regarding advertisement will only be considered for up to a week after publication. No responsibility is accepted for error.

CARING FOR THE ENVIRONMENT

This magazine is printed by Manson Group in St Albans, UK on paper certified to be from sustainable European sources. The Manson Group operate a system to manage and reduce their environmental impact. Find out more visit tmgp.uk/enviro and www.mansongroup.co.uk/environment

IN ASSOCIATION WITH



PARTNERS



SUPPORTED BY



SUPPORTING



DIRECTOR OF PORTFOLIO NORTH

Cassie Moyse

CONSULTANT

Steven Parker

CONTENT AND MARKETING EXECUTIVE

Anna Emmerson Robinson

DESIGN

WeAreKen

PRINT

The Manson Group



Please remove the front cover to recycle.

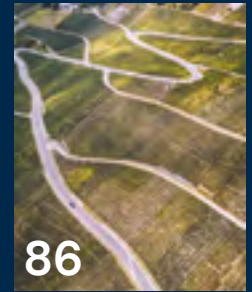
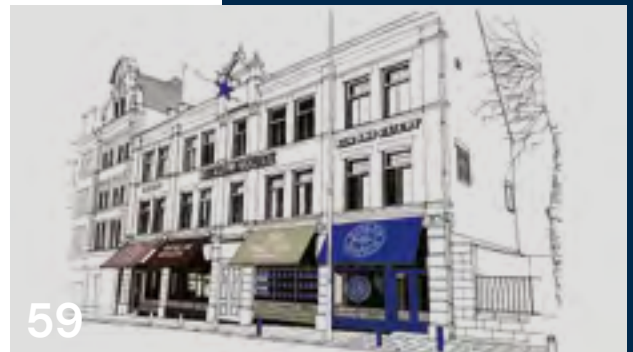
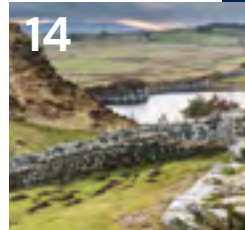
Contents

Business

- 8 - 9 Top chef joins Sheepfolds Stables line-up
- 10 - 11 Esports and Creative Hub too accompany brand new destination for Esports teams in multi-million-pound investment
- 12 - 13 Resi for take off
- 14 - 15 Informa PLC and Land Digital join forces to unleash the power of data to achieve 3-year goals for a new product launch
- 16 UK's top dealmakers announced

Lifestyle

- 59 Bealim House welcomes new vendors as it enters a new era
- 66 - 67 Grown your own spring menu, with Dobbies
- 68 The region's new build specialists
- 74 - 75 Luxury yachting: mor affordable than you might think?
- 86 - 87 A geographical wine journey
- 94 Lookers, one of the UK's largest car dealers, has opened a very special dealership here in the North East





Top chef joins Sheepfolds Stables line-up

A skilled chef who has worked in some of the world's best restaurants has signed up to Sunderland's Sheepfolds Stables.



Tamer Hassan, whose family relocated to Sunderland after running a successful London restaurant for more than 40 years, has signed on the dotted line to take a large space in the transforming Grade II listed development.

The 36-year-old, who has worked alongside world-renowned chefs Gordon Ramsay, Mark Sargent and Angela Harnett, is the second-generation restaurateur in his family. His father ran Reubens of Baker Street, before retiring and moving to Sunderland, where Tamer's mother was born and raised. Now Tamer, who won Series One of Gordon Ramsay's F Word, is set to open Hidden Lotus - an Asian-inspired restaurant - based in a former Cart Shed building that will face out to the River Wear.

Tamer, who graduated from Le Corden Bleu at 18 - the youngest to do so at the time, has worked in top restaurant Claridge's and is currently head chef at Gino's in Newcastle. Hidden Lotus, which will allow him to unleash his passion for Asian cuisine, promises 'elegant plating with punchy flavours'. Influenced by trendy London restaurants Nobu and Hakkasan, but with a friendly feel and an accessible price point, the restaurant will serve stunning small and large plates by evening, with a sushi and light offering for lunchtimes and match days. Asian inspired cocktails and sake will also be served, as well as a carefully selected wine list.

Tam said: "When I came and saw Sheepfolds Stables, I was like 'wow, this is really, really special'.

"When you step into the place, there's just a magic to it and the vision for the venue is absolutely fantastic. There's such a clear focus on quality, on delivering a place that raises the bar and provides an amazing dining experience."

The development is being delivered by Sunderland based BDN, which is led by Richard Marsden who was born and raised in the city. BDN's architectural team and interior designers are working with Tamer to shape designs for a warm, inviting space that he describes as 'Victorian glamour meets downtown Tokyo'.

"We would like to deliver a venue that Sunderland can be proud of. We have ambitions of securing a Michelin Bib Gourmand Award. We really are aiming high, which is befitting of the quality of this development and of the ambition of the city itself."

Tamer - who has three children - said the move to Sunderland has already been life-changing for his young family.

"I cannot think of a better place to raise my family than Sunderland. It's a beautiful city. Our beaches and parks, the friendliness of the people here. When you live in London and then move to somewhere like this, you see just how generous people are here. How welcoming and warm they are. We want to reflect that with Hidden Lotus."

Sheepfolds Stables is expected to open its doors later this year, with a huge programme of restoration currently gathering pace. Hidden Lotus will be one of eight distinct spaces within the hotly-anticipated new leisure venue, with a whisky lounge, Speyside Snug, and a new eatery from TV chef Si King, who will serve up hearty dishes inspired by his travels around the world.

Richard Marsden, who is managing director at BDN, said: "I'm from Sunderland, and I think the city deserves the best. I am delighted that Tam is joining us at Sheepfolds Stables, with a distinct offer that will complement the other fantastic businesses we've been able to attract to the city."

Planning permission was granted for the building's transformation in May last year, paving the way for the stables and surrounding courtyards to be transformed into a vibrant new destination for food, drinks, events and entertainment. BDN has been supported with its plans for the building by Sunderland City Council.

Councillor Graeme Miller, leader of Sunderland City Council, said: "One after the next, the announcements of stunning new operators in Sheepfolds Stables have been made and the combined effect is a venue that I hope - and am sure - the whole city will get behind. The Stables really is going to be a unique place, delivering the highest quality offer. I can't wait to see it open."

The Sheepfolds area will be connected to the city centre by a new footbridge, providing a pedestrian and cyclist crossing, with the wider area being transformed as part of Sunderland City Council's Riverside Sunderland plan.

To find out more, visit www.riversidesunderland.co.uk or for opportunities within the stables development at Sheepfolds, contact hello@bdnltd.com or follow @thesheepfolds on Instagram and Stables at Sheepfolds on LinkedIn.

Esports and Creative Hub to Accompany Brand New Destination for Esports Teams in Multi-Million-Pound Investment

National Esports Federation to open a multi-site venue in Sunderland later this year to help accelerate the growth of the UK esports ecosystem.

British Esports, established in 2016 as the UK's national esports federation, is thrilled to announce its plans for increased investment in the state-of-the-art National Esports Performance Campus (NEPC), the UK's most advanced esports and education performance and training centre.

To complement the globally-recognised esports facilities, capable of attracting and developing the UK's very best esports and creative talent, British Esports has announced it's now acquired a multi-purpose entertainment venue, as well as brand new esports and gaming accommodation.

Combined with the multi-functional sporting, creative and educational facility, the National Esports Performance Campus, now a multi-site venue, represents a multi million-pound

investment in the city of Sunderland and takes the total footprint to over 30,000 sq.ft.

Located within easy reach of the NEPC, the hub and the Grade II listed townhouses are situated in a conservation area, first established in the 17th century. Split over four floors and currently undergoing extensive renovation and internal refurbishment to restore them to separate residential dwellings, the esports and gaming houses are scheduled to open in late Spring 2023.

Providing accommodation for up to 25 people, the fully self-contained properties will feature separate living and leisure areas, plus a cutting edge digital performance and gaming room, kitted out with the very latest in gaming and creative technology.

Designed to stimulate team and



player performance as well as a healthy, balanced lifestyle, the fully managed accommodation alongside the National Esports Performance Campus will seek to deliver greater success on the international esports stage.

The National Esports Performance Campus, scheduled to open in late 2023, is an 11,000 sq.ft, 1:1 acre esports training and educational complex, split across two floors, featuring state-of-the-art creative, educational, coaching and training facilities, with provision for over 150 students.

The venue will feature the very latest in digital and computing technology, a 100 seater esports arena, dedicated esports stage, classrooms, performance and training rooms, broadcast and content production facilities, sim racing and much more.



As a founding member of the Global Esports Federation, British Esports will be the first amongst its 120 members to have its own dedicated esports campus, ensuring that the UK is continuing to lead the development of esports education, infrastructure, and opportunity.

"We are proud to be making a significant investment in Sunderland and the North East with a new multi-site venue capable of attracting and developing the digital forward society of tomorrow," said Andy Payne OBE, Chair, British Esports. "We are excited to be developing infrastructure for the UK esports ecosystem, but, as part of the UK's national levelling up campaign, we are equally thrilled that the people of the North East will have an incredible facility on their doorstep."

"Sunderland is a hugely ambitious city, and one that fully embraces the

transformative power of digital to bring communities together, so it is fitting that a sport that is built on digital and technology is investing so significantly here," said Councillor Graeme Miller, leader of Sunderland City Council. "British Esports' investment in Riverside Sunderland with its Performance Campus and in Sunnyside with the gaming accommodation, fits perfectly with our regeneration programme, which is transforming both of these parts of the city centre, and we're delighted to be working closely with them to support them with their plans."

British Esports is committed to delivering on its vision of establishing Great Britain as one of the leading esports nations globally, within the next 10 years. We are focused on promoting esports throughout the UK by increasing the levels of awareness, diversity,

engagement and involvement, improving esports standards, by driving investment in education, business innovation, accessibility and infrastructure as well as inspiring its communities and showcasing British esports talent by providing clear career pathways, opportunities, specialist training, world-class education, coaching and support.

To help realise its long-term vision, British Esports will continue to collaborate with partners, sponsors and brands across education, esports, technology, sports, and safeguarding in pursuit of its goals.

For more information on the National Esports Performance Campus (NEPC), the Esports and Gaming accommodation, or British Esports, please contact press@britishesports.org or visit www.britishesports.org.

Resilient for take off



Manage the controls of an entire building in one place?

Sounds out of this world... but resicentral® has created just that, and it's set to be at the centre of the universe for property developers.

Resicentral®, innovators in smart technologies, have launched a bespoke platform for property owners, management teams, and tenants.

Yorkshire born business resicentral®, part of The SDDE Smith Group, has launched a first of its kind smart building platform. A feature rich cloud-based software and products, designed to create safer, smarter buildings, enhance the tenant experience, and drive improved tenant retention across residential and commercial property portfolios.

The resicentral® apps can be tailored for a single specific function, such as video entry, or expanded to control all elements of the building, including, but not limited to, heating controls, air quality monitoring, access control, leak detection and in-room automation. The possibilities are almost endless; customisation for individual residents and specific building management requirements, results in building owners only paying for the functionality they require.

MD James Baird says, "resicentral® has been designed to help property developers and asset owners boost the IQ of their residential and commercial property portfolios and to further enhance the resident experience supporting tenant retention."

"Other smart building technologies require users to download and install individual apps to control individual functions, such as music, TV, lighting or access. Resicentral® brings everything together in a single system, controlled by bespoke apps or an in-room tablet, streamlining automation controls and making for a seamless experience."

Reflecting on the current climate he adds, "You can't shy away from the energy crisis in the UK at the moment and we are seeing a surge in demand for our ResiAIR™ technology to help create energy efficient buildings that are safer and smarter."

As the energy crisis continues into Spring, resicentral® is helping property managers to get ahead of the curve by monitoring, managing, and optimising their buildings' energy usage. The system includes an ESG Portal with real-time granular data of the building's energy consumptions, allowing asset owners, property managers as well as tenants to make informed decisions about their energy use. Property managers can also benchmark and implement a fair usage policy using other resicentral® technologies, which offer the ability to set thresholds and even provide accurate bills for excess and under usage.

Already enjoying the benefits of resicentral® is the prestigious Live Oasis Manchester St James development, managed by the YPP Group. The installation included lighting and TV

controls, blind automation, integrated video entry and access control, room temperature monitoring, air quality sensors and occupancy monitoring installed throughout the 60-apartment scheme, all accessible for residents through the mobile apps and in room tablets.

YPP Group managing director Omar Al-Nujaifi says: "The benefits this product range brings to the Live Oasis in Manchester are unparalleled with any other smart building technologies we have seen. Manchester is a vibrant, creative and innovative city, and our latest development offers apartments for a modern generation of tenants who are not only looking for a stylish abode but something that is technology rich, sustainable and a connected place to live. These products and platform create an enhanced lifestyle that fits our residents' needs."

At each stage of a developments lifecycle, resicentral® can be added to existing building infrastructures, current hardware or buildings at any design stage. Successful partnerships have been forged with Assa Abloy and Comelit; where resicentral® integrates with these applications or with retrofit schemes where these systems have already been deployed.

Dale Smith, CEO of The SDDE Smith Group, is excited to see the continued growth with resicentral®: "I'm hugely excited to welcome the resicentral® brand, technology, and team to The SDDE Smith Group."

"We are always looking for best in class solutions for our asset owners and the resicentral® technology will allow us to deliver the very best in property smart controls as well as drive improvements in both sustainability and user experience."

Dale adds: "What James and his team have developed in the last two years is truly unique in the marketplace and I'm certain that it will become a 'must have' for property owners across multiple use classes."

The SDDE Smith Group has long been a leader in the property industry; their all-encompassing approach with WOODSmith Construction, Host & Stay, Grey-Smith Legal, Manhattan Property and now resicentral® gives potential investors an end-to-end solution for all property matters.

Resicentral® offers its clients an all-encompassing approach to energy efficiency, tenant safety and building management. Looking to work with resicentral™? Or want to know more about streamlining your property with smart technologies?

Visit www.resicentral.co.uk or contact hello@resicentral.co.uk today.

Informa PLC and Land Digital join forces to unleash the power of data to achieve 3-year goals for a new product launch

Streamly, a leading video platform powered by Informa PLC, and Land Digital, a digital agency based in Sunderland, have joined forces to unlock the power of data towards achieving ambitious goals over the next three years.

The partnership will leverage Streamly's cutting-edge technology and content know-how together with Land Digital's expertise in digital strategy to drive growth, innovation, and customer engagement.

Together, Streamly and Land Digital aim to revolutionise the video-on-demand industry and deliver exceptional experiences to audiences worldwide.

"We are thrilled to have partnered with Streamly to support them in their ambitious goals over the next three years. This partnership allows us to combine our strengths in data and digital strategy with Streamly's innovative technology to create exceptional experiences for customers. We're excited to see what we can achieve together and look forward to a bright future" said Jon Leighton, Managing Director of Land Digital.

A product of Informa PLC, a FTSE 100 company, Streamly is an exciting new video platform showcasing expert-led content from across businesses and industries, all of which are free to browse.

Whether it's a quick primer on something new, advice on best practices or expert insight on the latest trends, Streamly has got it covered.

Catherine Dogra, Head of Digital Marketing at Streamly said "Land Digital has been an essential 'outside-in lens' on Streamly, helping us fast-track digital and data decisions. Streamly is a new product and Land has helped us set benchmarks and targets to drive our growth. This helps us stay laser-sharp, driving audience and engagement in a fast-moving video content market. Easy to work with, agile and with an impressive solution-focussed mindset, Land Digital has been a vital partner for Streamly."

Streamly's specialised pages on HR, marketing, sustainability, and leadership have established them as a go-to resource for professionals. In partnership with Land Digital, Streamly is set to further expand its offerings, making them an indispensable partner for growth and skill development.





UK's top dealmakers announced



A bumper year for the UK's commercial property market saw some of the nation's top dealmakers close dozens of transactions last year.

Topping the regional rankings, according to the 2022 EG Radius report, was Neil Hart, Group CEO of Newcastle-headquartered Bradley Hall.

Completing 163 deals, Hart was ranked as the North East's top dealmaker during the period, with Edward Siddall-Jones of Siddall Jones in the West Midlands finishing second on 99 deals and Michael Moody of Fenn Wright, in the South East, rounding off the top three with 94 deals.

EG's top dealmakers listings rank the best performing dealmakers across England, Scotland and Wales, taking into account disposals and acquisitions across all sectors and deal type between 1 January and 31 December.

Neil Hart said: "I am incredibly grateful for the fantastic recognition of the team's hard work and dedication throughout the year.

"While it has been a fantastic year for the firm, this success is testament to the commitment shown every day by our team to provide clients with the most exceptional service, which underpins absolutely everything we do."

Bradley Hall, which predominantly operates across the North of England, saw demand for its services soar last year, with completed sales rising by 106%.

"The heightened activity by our firm not only highlight the hard work and dedication of our team, but also a healthy and active property market. Despite the clouds of economic uncertainty lingering over the sector, activity across each of our key markets hit a new high last year and it is showing no sign of slowing down," Hart added.

"During the first three months of 2023, we've continued on the same trajectory. From our offices in rural Northumberland to our city centre offices in Newcastle and Manchester, we're seeing interest continue to grow.

"Central to this has been the billions of pounds being pumped into regenerating areas such as Durham, Leeds, Manchester, Newcastle Sunderland and the Tees Valley and with so many high-profile developments set to come to fruition this year, there's absolutely no reason why 2023 can't be

an even greater year for the business."

Hart is also confident that the opening of new offices and the expansion of Bradley Hall's core services will see the company continue to invest in the north over the next 12 months, with plans in the pipeline to double its headcount to 120 staff and significantly increase turnover.

He added: "It is an incredibly exciting time for everyone associated with Bradley Hall and I expect the business to continue to expand through an organic, and sustainable manner, as we look ahead to 2023.

"We have already expanded our team in Leeds, with further plans to grow all of our services across Yorkshire, and Greater Manchester. In Tees Valley we are hoping to expand our team and our services across the region, while also looking for other areas where we can offer our property services, while becoming the first choice for both member of the public, organisations of all sizes and local authorities."



SPONSORED CONTENT

So you need storage

Have you considered using a Removal Company ?

Most people at some point in their lives, need to use a storage facility. There are many reasons for this, you could be decluttering before selling your house, doing a large renovation, moving home and you need to move before taking occupancy of your new home, moving abroad, downsizing or simply have too many possessions for the size of your home.

When choosing a storage facility these days, most people automatically opt for a self-storage company because they simply don't know that most reputable removal companies offer flexible and cost effective storage facilities and that you can use these whether you are moving house or just need storage.

David Robson, branch manager of Newcastle based removal company Doree Bonner International, offers some advice on why choosing a removal company with storage facilities could save you both time and money.

'At Doree Bonner, like many other professional removal companies, we have modern purpose built containerised storage centres and our storage containers follow the recommendations of the British Association of Removers. Security is paramount and our warehouses benefit from 24-hour surveillance, alarm systems and CCTV so you can be sure that your items are safe and protected during the storage period.

What is different about using a removal company for storage is that you only pay for what is needed. Unlike self-storage units, prices are based only on the volume you require, which means you won't pay unnecessary charges for any unused storage space in the containers.

If you are moving home and using a removals company, storing your items with the same company that you are moving with can be a convenient and cost-effective option, as the removal company can not only pack your items therefore reducing the risk of damage, but with many removal companies like Doree Bonner the storage container can be brought to your home and your effects can be packed on site.

If you use self-storage remember you have the hassle factor of packing yourself plus the cost of packing materials and the transport to move your items. Many removal companies also offer discounts when you use them for both your move and storage needs, and this can help you save money on your storage costs.

If you just want storage, there is total flexibility when using a removals company. You can choose to deliver your effects straight to the warehouse yourself, or you can get the company to pack the items for you or they can just collect your items. Any size home can be stored, from a few cartons to an entire mansion.

And remember most removal companies can handle very large and unusual items such as cars, motorbikes, garden equipment - with the added benefit of total flexibility on how long you need storage for. Remember you only pay for the volume of your items.

And not forgetting insurance, with the advantage of using a removals company that offers a comprehensive insurance policy from start to finish, whereas with self-store the insurance element is split between the move and storage element.

You will find that most removal companies offer very competitive storage prices, with additional discounts for large volumes or long-term storage, so next time you have storage needs or are currently in store somewhere else why not contact your local removal company for a quote, you may be pleasantly surprised at how much you could save.'

Doree Bonner International would like to offer all Portfolio readers a 10% discount off any storage quote using the following code DBIPORT23 - to contact them please email newcastle@dbonner.co.uk or call 0191 268 6383. You can also get an online quote at www.doreebonner.co.uk

News in Brief

Award-winning 'Future Homes' begin to take shape at Riverside Sunderland

The first of 1,000 new homes - that will form one of the UK's most ambitious residential developments - are rising from the ground, part of Sunderland's transforming city centre skyline. The Vaux housing scheme - which comprises the first of 1,000 homes that will eventually stand across the Riverside Sunderland site - will see 132 ultra-modern, eco-friendly homes brought to market. Vaux is the first of four new residential communities being delivered by the council at Riverside Sunderland, that will eventually provide city centre housing for up to 2,500 residents. Included in the scheme will be a cluster of award-winning homes, that were selected as the best in the national Homes of 2030 Design Competition - which explored how homes will look and function in the future. The development will comprise apartments, townhouses, and maisonettes, using modern methods of construction, renewable energy systems and smart technology to reduce the carbon footprint of the development, while producing high quality, energy efficient properties in the beating heart of the city.



Successful Online Homeware Retailer Rowen Homes To Open At Metrocentre



Hugely popular online homeware and interior retailer Rowen Homes is set to open its first ever store in Metrocentre Gateshead this April after the phenomenal growth of its online interior haven. The new store is expected to open its doors this Spring, moving into the former Laura Ashley unit located in upper Platinum Mall. The shop will feature the brand's iconic luxury furniture and homeware, with plans to also include an experiential space, allowing customers to fully immerse themselves in the brand and also for the team to share their expertise through workshops, talks and events. Founded in Aug 2020 by Forbes 30 under 30 entrepreneur Alice Hall and her husband Andrew, Rowen Homes has taken the homeware market by storm, driven by their unique approach to homeware and the team's passion for all things interiors. Up until now Rowen has traded purely through e-commerce but feel now is the right time to move into physical stores, and believe the Metrocentre is an ideal location for their very first flagship.



Northumberland's latest hospitality offering is making tracks

Northumberland Coffee, a micro-coffee roastery and a hospitality business featuring a renovated Defender turned mobile coffee van, is proving popular at events in some of the most remote locations in the North East. The vision of local entrepreneur, Amy Cook, Northumberland Coffee was inspired by her love of coffee and a love of exploring Northumberland and the outdoors. Amy's

converted Defender is self-contained. It requires no generators and does not disturb Northumberland with any noise or fumes. She is able to access some of the wildest parts of Northumberland that generated food vans may not be able to access, bringing fresh coffee to the most picturesque locations in the region. Using LPG gas, rechargeable leisure batteries and a 90 litre tank of water, Amy can make

coffee anywhere. Amy uses a single origin Colombian coffee that she roasts herself before using it to make delicious coffees in the Defender. She also sells her coffee as beans for customers to brew at home at events and at stockists such as Local in Jesmond. Her aim is to celebrate the local food scene and support the economy whilst bringing freshly roasted coffee to customers.

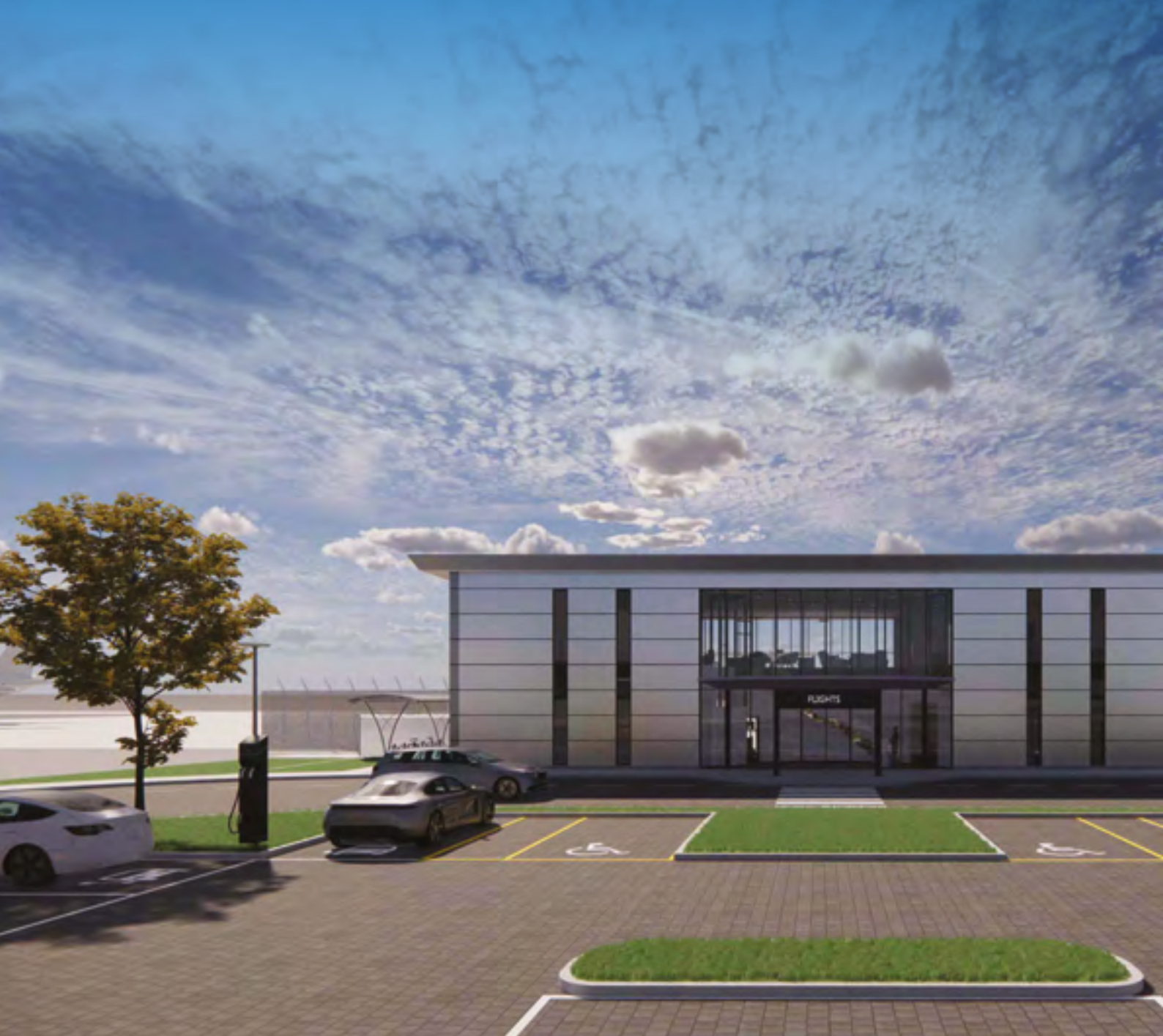


Miller Homes To Build Over 450 North East Homes In 2023

Miller Homes is set to continue investing in the North East in 2023, with a move to a new, larger regional head office and construction of over 450 homes. The move to its new 7,500sq ft office at Cobalt Business Park coincides with the firm's plans to start construction at a number of sought-after sites across County Durham this year. The exclusive Seaham

Garden Village development is just one of the housebuilders ambitious projects for 2023, with Miller Homes delivering 375 new-build homes to market as part of the scheme. Work will also begin on Bishops Walk, on the outskirts of Durham city centre, with both developments offering a range of two to five bedroom homes aimed at customers from all

walks of life, from first time buyers to second steppers and those looking to downsize. Construction has also begun on phase two of its popular Stephenson Meadows development, on the outskirts of Newcastle, with phase two of the Longridge Farm scheme in Bedlington to get underway in early Spring.



Willis' investment in Teesside Airport approved

A new, cutting-edge aircraft maintenance facility has been approved at Teesside International Airport, with the promise of hundreds of jobs for the local area.





Darlington Borough Council Planning Committee supported the plans for a state-of-the-art Jet Centre and Aviation Village. The facility will be led by Willis Lease Finance Corporation (WLFC) and its wholly-owned subsidiary, Willis Aviation Services Limited (WASL) at a meeting in March.

Willis have invested £25million into the facility, which has the potential to bring 250 to 300 jobs to the region, with the Aviation Village plans providing five hangars for aircraft Maintenance, Repair and Overhaul (MRO), painting operation and a Fixed Base Operation (FBO) -the Jet Centre- created for Business Aviation.

The Jet Centre will provide a full range of ground handling services for businesses, private aviation, military and cargo flights.

As part of the 2019 airport deal, the 49-acre stretch of land west of the main terminal building was bought for £5million, leading to a 5:1 return on the investment of the project for Willis, a US based provider of aviation services, which began over 45 years ago. Founder Charles Willis continues to front the company, which began as a jet engine leasing company for commercial airlines.

The land, which was previously earmarked for 350 homes before the airport was brought back into public control, forms part of the Teesside Freeport, the UK's largest and first operational Freeport.

WASL currently leases Hangar 2 at the airport as its base for aircraft maintenance, storage and disassembly, with the new project providing them more space for increased business.

In December of 2021, Mayor Ben Houchen flew to the US to negotiate the investment face-to-face with the WLFC executive team, including Charles Willis, his son Austin C. Willis and Chief Technical Officer, Garry A. Failler. With the planning application now

accepted, work can begin on the new facilities.

WLFC agreed to the investment in part due to the Freeport status of the region, increasing transport links not just by boat, but by air to Europe and beyond- increasing the import and export rates of the Tees Valley.

Tees Valley Mayor, Ben Houchen, who saved the airport from closure in 2019, said: "Our routes and summer holiday flights are obviously hugely important to the success of our airport, but for any airport to really thrive it has to be about more than just holiday flights. It's multimillion-pound private sector investments that will truly secure our airport's future - and this is potentially the largest we've seen in years."

He went on to say: "When we launched the UK's first and largest Freeport, we did so on the promise it would create well paid jobs for local people and that is exactly what this investment will do.

"Because of all our efforts to save Teesside Airport, we will have high-quality, well-paid engineering and aviation jobs close to home for local people.

"I will never lose sight of the importance of securing new holiday flights and routes. But this new facility shows just how serious we are about making our airport a success firing on all cylinders. This new aviation village, our £200million Southside Business Park, our freight hub and our Freeport will truly serve our growth ambitions for decades to come."

Cllr Jonathan Dulston, Leader of Darlington Borough Council, said: "I'm thrilled with the decision and what it will mean for our borough and our airport.

"This is a fantastic investment for Darlington which is sure to bring many good quality jobs and exciting careers for many years to come."

Property firm raise £300,000 for local charities

Full-service property specialists Bradley Hall has raised and donated £300,000 for local charities including: Marie Curie Newcastle's Hospice, Heel & Toe Children's Charity, and NE Youth.



The firm has raised and donated £300,000 to local charities, community action projects, and grassroots sports clubs while supporting over 30 different regional charities and sporting groups including Daft as a Brush, Bright Red, Morpeth Rugby Club, ABF The Soldier's Charity, Glendale Agricultural Society, as well as local food and toy banks across the region.

Bradley Hall hosted its first festive fundraiser in 2016 where the firm raised £2,400 for local charities. Since then, the business' annual festive fundraisers have contributed to the company's overall charitable total, having raised £75,000 at last year's 700-guest BH Festive Fundraiser Bingo Bonanza, held at The Fed, Gateshead.

Neil Hart, Bradley Hall's group CEO said: "I would like to thank everyone that has attended and donated at each of our events to help us raise and donate £300,000 so far to local charities. We're looking forward to continuing our support of deserving local organisations, charities,

and our communities across the North. Our vision is to work together with key organisations and people to make the North a consistently better place to live, work, and socialise- which is at the heart of our community efforts.

"As a company that was founded in the North East, we are very proud to be able to support the charities and their service users who need it most. Most of the charities and community organisations that we work with aren't supported by Government and rely solely on donations and fundraising activity, so it's very important for us to do all we can to ensure their services continue."

Kelly Knighting-Wykes, head of fundraising North England for Marie Curie said: "Our Marie Curie Hospice Newcastle and North East Nursing Teams care for and support hundreds of people with a terminal illness and their families each year. All of our services are free to patients and their families, and we rely on donations and gifts such as this from Bradley Hall to make this possible.

"We have been lucky enough to have received generous donations from Bradley Hall since its first fundraiser in 2016, and it is something we are incredibly grateful for."

Douglas Long, chief executive of Heel & Toe Children's Charity said: "Heel & Toe receives no government funding and needs over £1 million each year to provide the vital therapy services so over 200 children across our region each week. We are very grateful for all of the large donations we have received over the years - we cannot thank Peter and the team at Bradley Hall enough."

Jon Niblo, chief executive of NE Youth, leading North East youth development charity, said: "Thanks to the generous donations and fundraising efforts of Bradley Hall we have been able to continue to provide a high quality, diverse, and positive youth offer in the North East through our own services to help young people across the region. Thank you, Bradley Hall."



Sunderland BID – a driving force in the city's future

It's been an incredible nine years since businesses across Sunderland voted for the first time to create a Business Improvement District in the city.

At that point a BID was an unknown quantity, fuelled only by its aspirations and its commitment. Fast forward and – as the end of its second term comes close – the achievements it has made are little short of remarkable. While term one was mainly about finding its feet and building strong foundations, by 2019 – after a successful “yes” vote for the BID to be retained – the organisation had literally rolled up its sleeves and showed its worth.

Since that date the BID has generated in excess of £10m for the local economy and has increased city centre footfall by an estimated 440,000. And the numbers continue. The BID has engaged with around 19 million people on social media during that period and last year alone its PR activity reached a potential audience of more than 400m.

Now around 900 businesses across the city centre work with the BID, taking advantage of a wide range of opportunities, events and services that in turn help them operate in a positive and supportive environment.

Sharon Appleby, Chief Executive of Sunderland BID, believes the level of engagement with the organisation has never been higher.

“We believe the success that we’ve had is because we set ourselves three very clear priorities and everything we have done over the past five years has fallen under one of those priorities,” said Sharon.

“It ranges from events which drive footfall to lobbying on behalf of businesses to ensure their voices are heard, not just locally but regionally and nationally.”

City Pride is – not surprisingly – one of the priorities and one which is relevant now as it was in 2019. The BID employed its own SR1 Street Ranger who has become the city’s very own superhero – tackling everything from litter to graffiti and being a very visible presence to support businesses.

Problems with anti-social behaviour were also high on the BID’s agenda and it has now worked successfully with Northumbria Police and Sunderland City Council to tackle this, notably with some zero tolerance campaigns across the city centre. That includes these three organisations teaming up to create SAIL – Sunderland Altogether Improving Lives – to tackle anti-social behaviour generally. “Working in partnership has been highly effective and it has put out the message that we are not going to tolerate anti-social behaviour,” said Sharon.

“It’s for that reason that we have also played an integral part in schemes such as Shopwatch, Pubwatch and City Watch.” Making Sunderland a more welcoming place is also on the Pride agenda and that can certainly be seen by anyone who cares to look.

Benches with unique artwork, the giant #SUN letters which change their imagery with the seasons and other street furniture give the centre a friendly feel – and some great talking points. Promotion has also been a high priority – with some astonishing results. The BID has delivered events through every season – from the Christmas ice rink to Halloween extravaganzas, from an outdoor roller rink to food markets in Sunnyside.

The annual Sunderland Food and Drink Festival goes from strength to strength, as does Restaurant Week which recently achieved its best response to date – bringing in around £480,000 to the local economy.

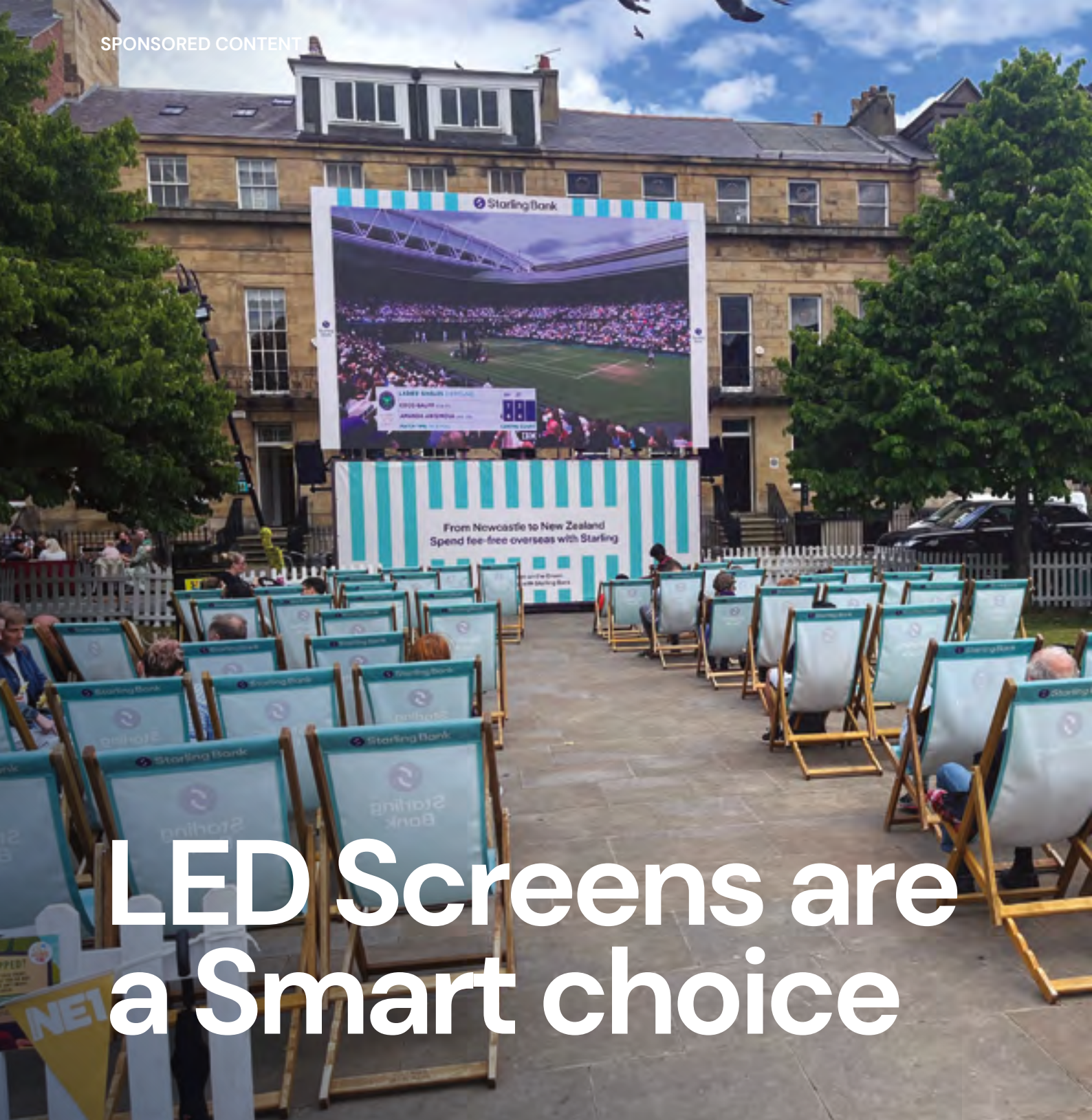
And it’s not just about the events the BID delivers. The organisation is a great supporter of other city centre activities, such as Sunderland Pride or Chinese New Year. Under its commitment to Voice, the BID is able to provide a collective front to influence positive change in the city centre.

It not only represents businesses’ needs regionally and nationally and lobbies the Government on pertinent issues but organises events such as its regular Professionals Lunch where business can come together and network.

The value of Sunderland BID has never been more evident than during the pandemic, where it led the way in forming a taskforce which met virtually on a regular basis to deal with issues and provide support and advice. It was held up nationally as an example of excellence in the face of unprecedented adversity and was a blueprint that many other areas then tried to follow. The dedication, imagination, commitment and positivity that Sunderland BID has demonstrated from day one continues – and there’s much more to come.

“We have so many exciting plans going forward,” said Sharon. “We can’t wait to share them with both the businesses and the residents of Sunderland.”

For more information visit www.sunderlandbid.co.uk



LED Screens are a Smart choice

Smart Vision, an LED Screens business based in the North East, has found success in venues around the UK.





Smart Vision supply and install screens into a variety of industries and buildings, from bars, restaurants, container parks, hotels, to sporting venues, shopping centres and as roadside advertising boards. With full design and specialist electrical teams, Smart Vision can create any LED screen to suit a variety of surfaces and structures.

Part of the Smart Media Group, Smart Vision was created last year to service the increasing need for LED screens that Smart Media customers were requesting. Clients of the business include STACK Seaburn, Newcastle Eagles Basketball, Hartlepool United and Sunderland City Council, to name a few. Using the screens across hospitality, sporting venues and leisure spaces, companies and their customers across the UK benefit from the screens in different capacities.

Smart Vision create large format custom screens, perimeter boards for sporting events, indoor screens for bars and weather-proof outdoor screens. They also own a Digivan, a mobile screen ideal for an advertising campaign or for transporting to an event.

Screens are available for hire for events such as festivals, conferences or golf days to enhance the event, attract footfall and drive an increase in spectator participation. Screens can also provide great advertising for event sponsors and create subsequent revenue for clients.

The team at Smart Vision have an exclusive deal with one of the only LED manufacturers in Europe, ensuring clients receive a consistency of product, delivery and aftersales care.

There are no middlemen involved as Smart Vision has its own in-house fabrication and install staff, meaning there is a high quality experience for the customer throughout, with a recognisable team of engineers from start to finish on each project.

Smart Vision use LED (light-emitting diodes) as they believe it provides the best picture, durability and overall user experience.

LED cabinets are flexible and can be installed in areas that might be difficult for other screens, such as creating a stair-like screen or a long, slim board. They also have a life expectancy of over 100,000 hours which equates to over 11 years. This provides a greater return on investment as they will always outlast standard TV or video walls.

The team at Smart Vision design bespoke sized screens for some of the most popular entertainment venues in the UK including at the Riverside Stadium, home to Durham County Cricket Club, where they installed a 70sqm P5 screen.

A business installation was also created using a bespoke 90sqm screen at Tees Works Business Park in Teesside. Once a site visit and analysis has been completed, the team can provide a recommendation of the screen size required for a venue and can incorporate specific shape requests into the plans.

The Smart Vision experience is not just about design and installation. Included in their work is a site visit, report and recommendation; a trained LED Engineer Install; hardware and spare parts held both on and off site; training and module replacement training for a senior member of staff; a screen warranty for two years; structural sign-off for peace of mind; content management software to provide a user friendly solution for updating screen content; screen health checks; and a scoring software for sporting venues looking to project the scores of events on the screens.

With so much included in the Smart Vision experience, it is no surprise so many companies choose the business for their LED screens.

Across the retail, sport, hospitality and out of home sectors, Smart Vision has cemented itself as a reliable and high-quality firm.

From watching live sport in bars to receiving the latest match information at sporting events or watching a film outdoors in Old Eldon Square, the screens are adaptable for use and are consistently good quality.

LED screens are durable and long-lasting and the Smart Vision team has over 30 years of experience in design and installation. The firm work with many businesses across a range of sectors and are constantly expanding their reach.

With the ability to create custom builds for any size space and an exclusive partnership with a key manufacturer, Smart Vision are quickly becoming a key industry leader.

To find out more, visit www.smartvisionscreens.co.uk

The Social Co., shareholders in Diamond Whites, supports £27m merger with Impress

Durham based social media agency The Social Co. who invested in Diamond Whites in 2020 has supported them in the run-up to its £27m merger with orthodontics company Impress.

Barcelona-based orthodontics company Impress has announced its acquisition of Diamond Whites, a UK invisible aligner brand which has grown exponentially with the support of The Social Co.

The digitally-led orthodontics company will now offer oral care, whitening products and cosmetic dental treatments to clients across the UK. By coming together, Impress and Diamond Whites will provide the largest network of orthodontic clinics globally as well as providing cutting-edge dental technology in flagship clinics across the UK.

Diamond Whites was founded in 2012 with the aim of providing affordable but effective teeth whitening products to the UK public. Stocked in significant retailers such as Tesco and Superdrug, they have transformed the smiles of thousands of customers.

The company has over 300,000 followers across their

social media platforms and are partnered with leading UK marketing agency The Social Co. to boost their reach. The Social Co. will continue to help grow the brand and will also work with Impress to introduce their skill-set to the UK market.

As strategic partners of Diamond Whites, the team at The Social Co. have supported Diamond Whites through a mixture of paid, organic and content driven social media marketing strategies. The team were with Diamond Whites from the launch of their Invisible Aligner treatment, which placed them firmly in the dental cosmetics market.

James Ogilvie, director of The Social Co., said: "Diamond Whites was the first investment The Social Co. made as a company and it is something we are incredibly proud of.

"Since working with them through brand building and organic and paid content, the

firm achieved a turnover of £10million within two years.

"As Diamond Whites head into their next stage of growth through their merger with Impress, we at The Social Co. are very much looking forward to continuing to work with the company throughout this expansion."

While Diamond Whites will continue to focus on whitening and oral care products, the clinics will offer a hybrid model, combining Impress' experienced orthodontic care with Diamond White's reputation as a leading oral care brand. Impress' clinics and skilled orthodontists will ensure that complex cases can be treated with the latest dental technology to provide the best results.

The Social Co. will continue to support the firm's marketing throughout the merger, as Impress' acquisition and the appointment of new UK CEO, Ben Reed, gets underway.







Protecting your digital assets after death

Lydia McCaslin, Head of Wills, Trusts and Probate at Mincoffs Solicitors advises how to account for your digital assets in your Will.

It's probably no surprise that properties, family heirlooms and arrangements for children and pets are usually high on the agenda when preparing a Will.

After all, these are often the assets with the most financial or sentimental value and it's imperative that we have the reassurance that the family members left behind are looked after following our death.

However, there is another type of asset which is frequently overlooked when it comes to putting your affairs in order.

We are, of course, referencing digital assets which nearly everyone has in their lives in some capacity.

With a Which? survey finding that 77% of its members have digital assets of sentimental value and 35% have assets of financial value, it's clearly not something to brush under the carpet.

So whether you have a high net cryptocurrency or NFT wallet, or are just signed up to a social media site, it is increasingly important to consider what happens to your online presence after your death.

If you do not stipulate how you would like these assets to be divided in your Will then it is likely that any with monetary value will be distributed according to intestacy rules, which may mean it does not go to the recipient you intended.

Additionally, as assets are often spread across various platforms with their own specific terms and conditions, it can be a complex and time consuming process for loved ones to navigate if preparations aren't in place.

It may be that you would like those close to you to have access to music or photo sharing websites so they can connect with your interests after your death, but unless this is stipulated in a Will then confidentiality clauses may restrict a platform from facilitating this.

Many social media accounts contain decades of memories and therefore you may wish to consider which of these organisations allow users to memorialise pages, so family and friends can continue to visit them.

On the other hand, there may be some files saved in the digital sphere that

you would prefer to keep private or be destroyed and outlining this clearly as part of the estate planning process can minimise further distress in what is already a very difficult time for those close to you.

While we have outlined the pressing need to account for digital assets in your Will, the process can be complicated and it is worth noting that not all digital assets can be gifted.

It is therefore important to discuss your options with a solicitor so they can talk you through the process in depth.

This will ensure that your wishes are clearly outlined in a legally binding document so you have the peace of mind that your assets are accounted for and your loved ones are looked after.

For friendly, trusted advice on leaving digital assets or making a Will, contact Lydia McCaslin, Head of Wills, Trusts and Probate at Mincoffs Solicitors, on probate@mincoffs.co.uk or visit www.mincoffs.co.uk/services/wills-probate-trusts.

Straight talking,
hard working and forward thinking.
Since 1948.

Mincoffs

SOLICITORS



Newcastle Falcons looks to the future

Newcastle Falcons is building towards a bright future with a mixture of player signings and sponsorship announcements continuing to roll in at the North East's only professional rugby union club.



In addition, the Gallagher Premiership outfit has welcomed on board a number of new sponsors, most recently Loganair as their official airline partner, and occasion which was marked with a joint photoshoot at Newcastle International Airport.

The sponsorship deal is part of Loganair's plans to further expand its presence in Newcastle, with an additional Embraer ERJ-145 aircraft creating a further 16 jobs at the base.

The UK's largest regional airline is offering customers in the region almost 200,000 seats to seven destinations, representing a 40% increase in capacity compared to the prior year.

On the field the Falcons is also looking to take a similarly skyward trajectory, with a host of key contract renewals for players including flying winger Adam Radwan, homegrown hooker Jamie Blamire and game-breaking runner Ben Stevenson, to name just a few.

As well as tying down its most promising talent the Falcons are actively adding to their player pool, with a number of new signings already secured.

South African hooker Corbin Thunder arrived on Tyneside in mid-March looking to make a positive impact, as did Irish prop Oisin Heffernan, who has joined from Northampton Saints.

England Under-18s star Ben Redshaw - rated as one of the brightest young prospects in the country - has also committed to a two-year deal, with the Falcons' head of academy James Ponton expecting big things from the Sedbergh Schoolboy.

"Ben is really well thought of and is known as one of the top England players at Under-18s level," said Ponton.

"He's very quick, very strong in the tackle and to be honest has a complete skill set. His attitude on top of that is absolutely spot-on. He's a really diligent and hard-working lad, and he fits every one of the criteria we look for in a player."

When pre-season starts in the summer the Falcons will have at least another three signings on board, with Murray McCallum, Kiran McDonald and Tim Cardall boosting its forward stocks.

McCallum, who recently turned 27, is a prop-forward who has been capped three times for Scotland and can play on both sides of the scrum, with the new addition playing out the rest of this season with Edinburgh.

Lock-forward McDonald, 28, is a former Glasgow and Wasps player who has also spent time playing for Irish province Munster, and will add considerable size and physicality to the Falcons' pack when he arrives on a two-year deal.

Another former Wasp, Tim Cardall, completes the trio of announced senior signings, with the ex-Nottingham man currently playing Super Rugby with Australian franchise Melbourne Rebels.

The ongoing squad-building continues the feeling of excitement around Kingston Park as the club lays firm foundations for the future, with season tickets already on sale for the 2023-24 campaign.

With Rugby World Cup 2023 being played in France over the late summer months it promises to be a huge year for the sport, and supporters wishing to see a game in the flesh have some great offers to enjoy as Newcastle Falcons strive to continue to grow their supporter base.

Season tickets start from just £120 for the 12-game package, with under-11s going FREE (one per full paying adult).

Single-game entry starts from just £15 for adults and £7 for juniors, with all the details available by visiting www.newcastlefalcons.co.uk or calling 0191 214 5588 (option 1).



Shaping future talent

By Louise Bradford,
Managing Director at Creo Comms

Skills. Talk to the business community and one of the issues that comes up again and again as an inhibitor to growth is attracting the skills they need to power their development.

As a service-based business that relies on the expertise of our team to keep our clients happy, we know that having talented people is the only way we can continue to thrive and serve our clients effectively. So, developing future skills is paramount to ensure the sustainability of our business and our clients' organisations too.

I'm proud to have grown my career in my home-city of Sunderland - born, raised and studying here, I want to be part of a buoyant business community that affords future generations attractive and rewarding jobs in Sunderland.

As vice chair of Education Partnership North East - a significant provider of Further and Higher Education in England and the largest Further Education College Group in the North East with over 14,000 students enrolled on full or part time programmes - I meet with dozens of students developing the skills they need to enter workplaces in this region, and with the right input from industry, they have the innovation, work ethic and talent to really drive the economy.... But it's not just down to colleges. Businesses have a key role to play in supporting education providers to shape the training that's relevant and responsive to its needs now

and in the future.

That's why we're doing our bit to ensure we shape future talent at Creo Comms. Thanks to a unique partnership with the University of Sunderland, we not only play a role in addressing skills challenges for creative businesses, we also support ambitious North East firms and organisations to grow too.

Last year, in collaboration with the University of Sunderland - where I studied for my own degree nearly 20 years ago - we launched Sunderland Creatives Agency. Tapping into a skilled student base, we are now offering a range of creative services - from design to videography and social media to photography - powered by the fresh, raw talent of undergraduates studying a range of courses.

We work with clients to support them in defining a clear brief for work, that we then share with our student cohort to identify the best placed person to take on the project. From there, we "hold their hand", with Creo's in-house team - made up of experts in each respective discipline - working with the students to develop creative outputs that meet the brief.

In the short time we've been running Sunderland Creatives Agency, we have

developed a brilliant client base including Stack Seaburn, Red Sky Foundation, South Tyneside and Sunderland Foundation Trust and Sunderland Business Improvement District (BID), engaging more than 50 students in the process. They have undertaken everything from photoshoots to video production and campaign designs to brand development briefs.

What has been most exciting about the project is to see the growth in the confidence of the student team engaged on projects. Many come into the office for the first time feeling very apprehensive, but under the guidance of the Creo team, they hone their skills, working to real client briefs and getting a taste of life in a busy creative agency environment. This - in tandem with their studies at the university - absolutely readies them for work, ensuring they gain the practical and life skills they need to succeed.

So, for businesses looking to play their part in growing the skills of creatives in the North East, one easy way to support is by engaging our fantastic student-led agency. Only by proactively playing a part, can we ensure that this region remains skills-rich and able to sustain the brilliant businesses that call it home.



CREO COMMS

Strategic Communications

Communications > Creative > Content

creocomms.co.uk



Accounting Services
Audit & Assurance
Corporate Finance
Tax

Think all accountants are the same?

UNW's clients and people
think differently.

Find out more at unw.co.uk



Major apartment scheme planned for Ouseburn

Businessman and former Northumbria University student George Jenkins is spearheading an ambitious £25m residential development overlooking the Ouseburn, in Newcastle.

George Jenkins, MD of Modo Bloc, is planning to redevelop an old, brownfield site in the Ouseburn. He has submitted plans to Newcastle City Council to redevelop the almost one-acre site that comprises the existing Grieveson's commercial yard on Leighton Street and Byker Bank.

The proposals seek full planning permission for the demolition of the existing buildings on site and redevelopment to build 84 one, two and three-bedroom apartments.

A range of smaller flexible business units designed to accommodate small-scale retail and commercial operators to complement the existing range of outlets in the area is also proposed.

For George, this Ouseburn project is the largest scheme he has embarked on since setting up his Newcastle business, after leaving Northumbria University in the mid to late Noughties after qualifying in estate management.

Modo Bloc has a strong social responsibility agenda, collaborating closely with communities where its developments are located. The company is also supporting several local charities through its development work including the homelessness charity, Oasis Community Housing - supporting and housing a homeless person for every new house or two flats it sells this year.

George said: "This exciting high-end development will regenerate an under-used, derelict site in the fabulous Ouseburn area. We're aiming to provide a diverse range of new, high-quality homes that will bring this site back to life to make it a living, lively environment.

"The delivery of a small number of new, flexible commercial businesses will increase and complement the current

offer within the Ouseburn. The two-year build programme will support direct full-time employment in construction and indirect jobs in the local supply chain." The plans and proposed design have been developed in response to the unique cultural, historic and environmental characteristics of the Ouseburn Valley. Special attention has been given to the landscaping.

George said: "We recognise the unique landscape and ecology of the Ouseburn. Careful consideration has been given to the overall design and materials used to ensure our scheme enhances the local distinctiveness and individuality of the area. We have worked closely with the city council on the design within the constraints of the site.

"The scheme will be a contemporary, high-quality design that will complement the essential character of the conservation area. High quality build and location will be the big selling points for this development."

Modo Bloc has worked hard to keep local businesses and residents informed with a series of one-to-one meetings along with a public consultation exercise undertaken by planning specialists at Newcastle-based Lichfields.

Apartments have been arranged to create an acoustic barrier blocking sound from the nearby Cumberland Arms, with internal layouts designed to provide residents with an outlook over a new landscaped public courtyard.

The scheme will feature a range of one, two and three-bedroom flats and several spectacular three-bedroom penthouses that will include roof gardens. Balconies and/or terraces will be a feature of all properties. Many of the flats will enjoy great views over the Ouseburn.




The development will provide limited parking spaces. Given the highly sustainable location of the site, priority will be given to support travel by cycling, walking and public transport.

The Newcastle-based professional team working and advising on the development including specialist planning consultants Lichfields, award-winning Ouseburn-based Miller Partnership Architects, and acoustics consultants Apex Acoustics.

The North's leading full service property firm

- Award Winning Commercial Agency
- Expert Estate Agents
- Land, Development & New Homes
- Red Book Valuation Services
- Property Management
- Building Surveying
- Mortgages
- Lease Renewals & Rent Reviews

Bradley Hall

- 
- Alnwick
 - Morpeth
 - Newcastle & Gosforth
 - Sunderland
 - Durham
 - Tees Valley

 - Leeds

 - Manchester

The North East's most active agent.



Contact your nearest office



www.bradleyhall.co.uk

Property chief hails Investment Zone potential

A leading North East property agency has welcomed the UK Government's plan to establish two new Investment Zones in the region.



Bradley Hall, which has seven branches from Alnwick to Tees Valley, believes the developments - should they come to fruition - could create 'a virtuous circle of growth that will benefit the entire North East region. The establishing of 12 new Investment Zones was one of the statement 'economic boosting' initiatives unveiled by the Chancellor of the Exchequer, Jeremy Hunt MP, during the Spring 2023 budget on Wednesday (15 March).

Backed by £80million of Government funding and benefiting from 'generous tax incentives', eight areas in England have been shortlisted to host Investment Zones, two of which are in the North East and Tees Valley. Each of the Zones will receive a total of £80m over five years, with the funding able to be used to improve skills, provide specialist business support, improve the planning system or local infrastructure.

Neil Hart, Group CEO of Bradley Hall, said: "Should they come off, the two Innovation Zones would be fantastic news for the region, creating thousands of jobs and transforming the economic landscape of the area for generations to come.

"For far too long, the North East of England has been an overlooked part of the country. We have suffered from a lack of investment and a shortage of opportunities for businesses and residents alike.

"But this announcement could well herald the beginning of a new dawn. The creation of the Investment Zones would attract new businesses, investment and jobs and would help to stimulate economic activity, creating a virtuous circle of growth that will benefit the entire region.

"It would also prove a major boon for the region's commercial property industry. Demand for commercial property in the North East is already on the up, but this would lead to even more investment and development, from Berwick all of the way down to Boulby. It'll create new opportunities for investors, developers and landlords, proving a huge lift to the entire industry."

Hart is also confident that the establishing of Investment Zones could be felt across other sectors as well as the property industry.

"The potential benefits of the Investment Zones would stretch far beyond the property sector too," he added.

"By attracting new businesses to the region, we will naturally see increased demand for a wide range of services, from hospitality, to retail, professional services and logistics.

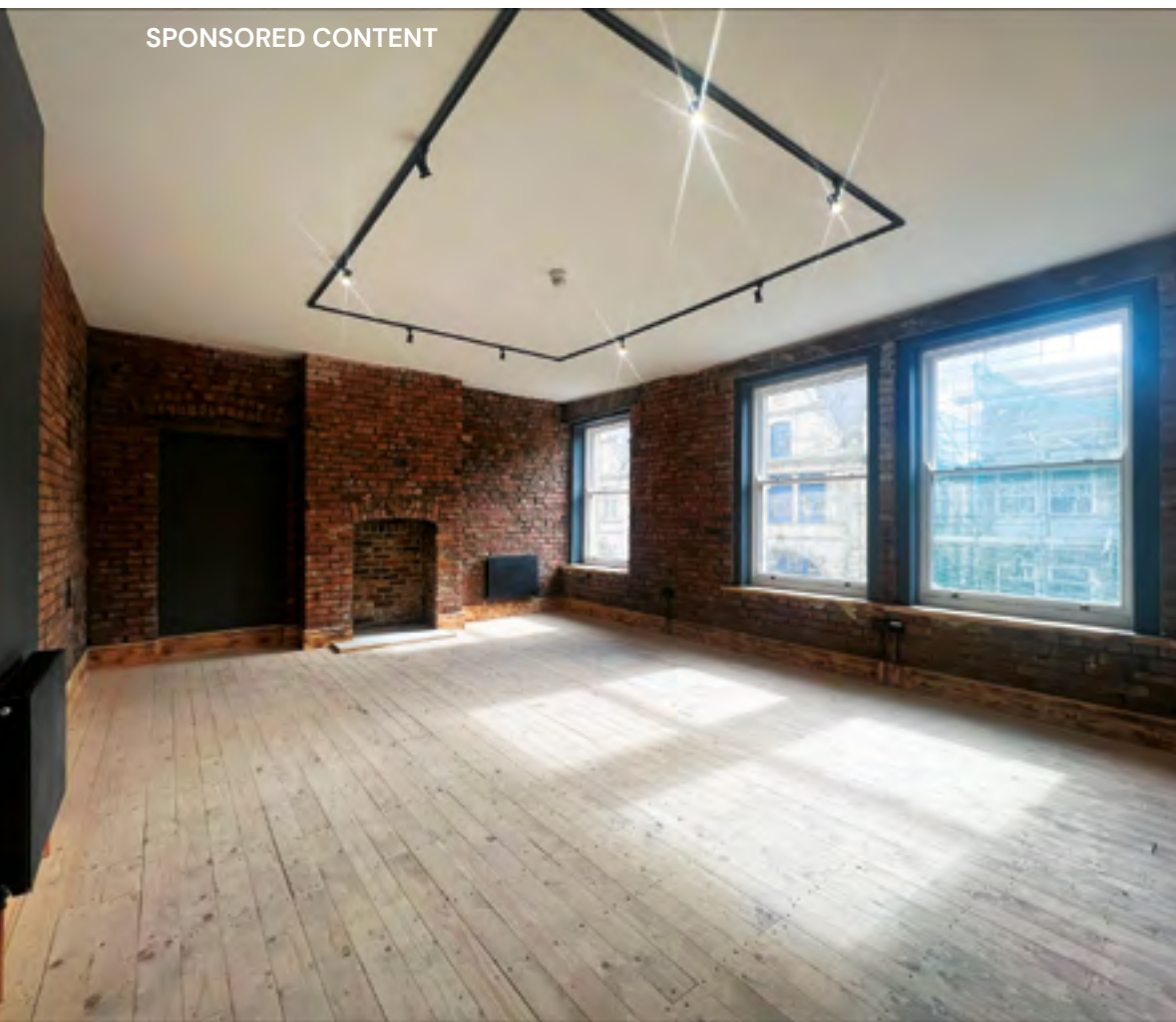
"This will create new job opportunities across the jobs market and provide a huge boost to local businesses.

"What's more, it will help attract new talent to the North East. With new businesses setting up, we will see more high-skilled jobs made available, creating new opportunities for residents and help reverse the brain drain that has plagued our region for so long.

"Of course, the establishing of the Investment Zones will not be a silver bullet for the region's economic woes. It will require a sustained effort from the public and private sectors to invest in our region, promote our assets and create the conditions for growth.

"But these announcements - along with more powers set to be unlocked by further devolution for the North East - is a significant step in the right direction. It's now up to us to capitalise on the opportunity presented to us and really make the most of it."

For more information on Bradley Hall, visit: www.bradleyhall.co.uk



Mackies Corner upper floors near completion

Kirtley Co., the owner and landlords of iconic Sunderland based building Mackie's Corner, has announced that its highly anticipated new commercial space is nearing completion.

The family-owned and Sunderland based property experts have renovated the upper floors of the building to create commercial workspaces to let. The upper floors are set to be ideal for SME businesses looking for a vibrant city centre location, with workspaces ranging from 90sq ft to 5900sq ft.

The brand-new flexible workspace on the upper floors will offer 24 hour secure access, lift access, high-speed internet, period features, stunning décor and breakout spaces within a highly recognisable city centre space.

Alex Kirtley, managing director, said: "We are looking for creative independent businesses who will bring a different experience to Sunderland, including businesses which offer dry décor, wellness studios, bridal-wear, media agencies and design just to name a few.

"Our priority is to support the region's economy by being more than just a landlord and providing a supporting role to dozens of businesses which all create jobs for the people who live in our communities."

Mackie's Corner has long been a recognisable location in Sunderland's city centre and is cementing itself further as a place to shop, work, drink, dine and pamper.

Since purchasing the property in 2017, Kirtley Co. has been dedicated to ensuring that Mackie's Corner is a high-quality destination and workspace, creating an iconic business hub which had previously been left derelict since the early 2000s.

The regeneration began with the transformation of the lower floors in 2021. Businesses such as menswear specialists



Master Debonair, delicatessen Fat Unicorn, women's fashion company Bou-chique and salon The Black Door Hairdressing all call Mackie's Corner home. Café 1851 and bakery The Sweet Petite round off the businesses making use of the lower floor spaces.

Amanda Martin, owner of delicatessen Fat Unicorn Kitchen & Stores, started her business in the midst of COVID as her and her partner, originally from Washington, returned to the UK from Switzerland and fell in love with their unit at Mackie's Corner. With a deli that specialises in artisan cheese and a focus on British and European charcuterie, wines and beers, there is plenty on offer in their shop and kitchen.

Amanda said: "Our location is brilliant. We are right in the middle of the regeneration and investment in Sunderland while also being inside a business hub surrounded by other successful independent operators. We see a lot of footfall from surrounding businesses which is only set to grow thanks to the new businesses which Sunderland is attracting.

"When I first saw the building it was still under renovation, which can be difficult when you're trying to imagine what a space will look like at the end. Alex was really passionate and helped to create an image of what our space could look like. She delivered on all of her ideas and promises and it's been such an exciting journey for us. We're looking forward to what else we can achieve at

Mackie's Corner.

"We're really looking forward to meeting the new businesses which will be occupying the workspaces upstairs. We couldn't recommend Mackie's Corner and Kirtley Co. enough."

Sunderland is undergoing significant change. As businesses, infrastructure and the skyline itself adapts to the modern needs of the city, one building remains a constant.

Mackie's Corner is one of the flagship projects involved in the ongoing transformation of Sunderland and Kirtley Co. has invested in the redevelopment of the building to ensure its status retention as an iconic building in the heart of the city. Dating back from the 1840s, Ralph Hutchinson built the Hutchinson's Buildings as a destination for some of Sunderland's first fashion shops. As a space in the heart of Sunderland for over 180 years, locals are very familiar with the building.

The site later became known as Mackie's Corner due to hat-maker Robert Mackie's shop. His staff could be seen inside making the latest designs of the era, and passers-by would often stop to watch. It became a popular meeting place from which to go shopping into town, as its prime location on High Street West made for a recognisable spot to meet up with friends.

As a modern business space that has retained its heritage, Mackie's Corner joins an increasing list of new or regenerated buildings that are improving

Sunderland as a place to live, work and shop. Nearby, Keel Tavern- owned by the team behind Barluga- and The Botanist will provide two destination venues near the new Holiday Inn at Keel Square, just a short walk from Mackie's Corner.

Spaces such as the Sunderland Fire Station are also proving popular and have increased visitors through their cultural and artistic events, as well as through their restaurant. While offices such as The Beam and Maker & Faber are also adding to Sunderland's skyline and will house larger organisations.

Further sites such as City Hall and Sheepfolds are only yards away from Mackie's Corner, which has found itself in a prime location alongside the regeneration of Sunderland's Riverside area. Collectively, the regeneration of the city, wider investment in its infrastructure and built environment and subsequent new tenants will create a strong central and vibrant hub of business.

As Sunderland's economy continues to grow exponentially, and national companies choose Sunderland as bases for their businesses, Kirtley Co.'s Mackie's Corner is in an ideal location surrounded by new and improved offices, homes and leisure spaces. As their upper floors become available for tenants, there is no better time to visit the iconic Sunderland building and see what is has to offer. For more information on the workspaces at Mackie's Corner, please visit www.kirtleyco.uk



KIRTLEY
CO. TO LET

MIDDLESBROUGH

1550 SQ FT SPACE

£1900 p/m + VAT

- Previous doctors surgery
- Gas central heating included, electric not included
- 2 city centre parking spaces
- 7 large treatment rooms with sinks in each
- Reception and waiting area
- 2 WCs
- Kitchen/Staff room
- Suitable for dentist, aesthetics, business HQ or estate agent



New Build Retail Units To Let

Thinford Lane, Thinford, Durham, DH6 5JQ

Rent on application

- 5 New ground floor retail units to let
- Units from 1,529 ft² to 2,400 ft² or potential to create 9,967 ft²
- Completion late 2023
- Excellent location on Thinford retail park
- Nearby occupiers include BK, Costa Coffee & KFC
- Suitable for a variety of uses within Use Class E

Durham

0191 383 9999

durham@bradleyhall.co.uk

Restaurant/Bar For Sale

Langham Tower, Mowbray Road, Sunderland

Guide Price £1,100,000

- Building size 1,385m² (14,908ft²)
- Superb location in desirable residential area
- Scope for further development STPP
- Grade II listed building
- Site extends to 0.674 acres

Sunderland

0191 563 4242

sunderland@bradleyhall.co.uk





Top 5 developments in Tees Valley

As the regeneration of Tees Valley continues, we take a look at five upcoming and completed flagship developments which are changing Tees Valley's infrastructure and transport links – totalling almost £200m in investment

Darlington Train Station

The aim of the redevelopment of Darlington train station is to improve the region's local and national transport links, to tie it even more closely to the town and significantly upgrade its infrastructure.

The Government recently confirmed a commitment of £93million to redevelop the station – and the scheme has been backed by £33million from the Tees Valley Combined Authority. This, combined with other commitments, takes the total funding for the project to almost £140million to date.

Buildings are currently being cleared to make way for an extension to the station, with the old and new sites linked by a bridge joining the historic train shed with the modern facility.

The station redevelopment includes a multi-storey car park for 600 cars, transport interchange and gateway entrance connected to Central Park. Two new platforms will be created on the station's Eastern side to accommodate current services and future services, to improve the frequency and reliability of services, and improve connectivity along the East Coast Main Line and across the region.

It is expected the project work will be complete in time for the 2025 Stockton and Darlington Railway bicentennial celebrations. This significant improvement works will create jobs and business opportunities and will ensure that the Tees Valley area remains accessible.



Hartlepool Train Station

As Tees Valley's third busiest rail station, with a footfall of around 650,000 passengers each year, Hartlepool Train Station is another significant redevelopment work. With a direct service connection to London through the Grand Central service to and from Sunderland and as a key interchange on the strategic Durham Coast rail line which links a number of key economic centres in the Tees Valley and the wider North East, the station is popular.

However, capacity for new services is constrained by the infrastructure at Hartlepool Station. Despite the station having two through lines, only one is operational. The station is not fit for purpose for a rail hub of its size and use and the current lack of platform capacity is an existing performance and operational risk for Northern and Grand Central and is impacting on future passenger and freight growth aspirations on the line.

Analysis has concluded that to achieve the capacity required for fast and efficient rail services there needs to be multiple platforms. Having two functioning through platforms at Hartlepool resolves the existing capacity constraint at the station and adjoining junctions. Works have begun to improve the station at a cost of £12m and is expected to be completed in time for the Tall Ships Festival in July 2023.

Net Zero Industry Innovation Centre

The construction of a new and innovative Research and Development facility in the heart of the Tees Valley, located at TeesAMP in Middlesbrough, with a secondary linked site located at the Materials Processing Institute (MPI) at the gateway of Teesworks will create a multi-site innovation centre for the Net Zero Industry.

Teesside University, Tees Valley Combined Authority and partners MPI aim to create an internationally recognised Net Zero Technology in the region.

The proposed campus will consist of two distinct, but linked innovation centres comprising offices, laboratories and fully serviced "grow on" space for larger demonstrators. The campuses will also act as the hub for the region's industrial decarbonisation activities, providing space for underpinning research, demonstrators and SME support activities.

Northern School of Art further Education Relocation

The newly completed campus in the BoHo zone of Middlesbrough houses over 750 students from school leavers to postgraduates. The Northern School of Art is the only specialist provider of creative courses in the North East and provides a range of courses across creative disciplines, including: Art & Design, Costume, Acting,

Film, TV & Theatre, Sound, Lighting & Camera amongst many others.

In partnership with, and with support from Middlesbrough Council, and the Combined Authority, the School relocated to a new purpose built £14.5m campus.

The location of the new campus will also encourage use of public transport with its convenient location adjacent to Middlesbrough Bus and Rail Stations. The new campus is also located alongside the Creative and Digital Industry cluster in the BoHo zone.

Boho X- Digital Sector Expansion

The Boho expansion plans for Middlesbrough will provide one of the best locations in the UK to design, enable, create, and grow new digital opportunities. Boho will act as a catalyst for social, economic and environmental change within the region with a focus on sustainability. It will nurture the freshest new talent and skills within the digital sector and act as a base of new businesses and industry start-ups. This will ensure that Tees Valley becomes a recognised centre for digital media investment both nationally and internationally.

The £30m investment is due for handover this Spring and will provide jobs and opportunities for thousands of people in the creative industries.

Office Premises For Sale

Unit 4 Britannia House, Hadrian Road, Wallsend

Asking price of £125,000

- Self-contained modern office premises
- Total size of 122.9m² (1,323ft²)
- Popular business location
- Ground and first floor
- EPC Rating C66
- On site car parking facilities for 4 cars

Newcastle upon Tyne
0191 232 8080
newcastle@bradleyhall.co.uk



Industrial Investment For Sale

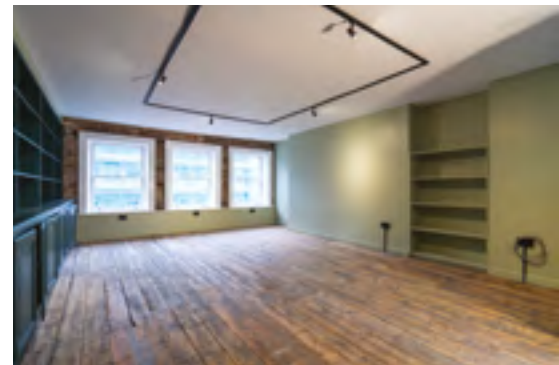
383J Jedburgh Court, Team Valley Trading Estate, Gateshead

Guide Price £100,000

- Industrial investment
- Total size of 94.3m² (1,015ft²)
- Awaiting EPC Rating
- Car parking facilities
- Popular Team Valley Trading Estate location
- Let to Eves Emporium at £7,500 per annum
- NIY of 7.37%

Newcastle upon Tyne
0191 232 8080
newcastle@bradleyhall.co.uk





KIRTLEY CO. WORKING SPACES IN

SUNDERLAND

MACKIE'S CORNER HIGH STREET WEST, SR1 1TX

Flexible workspace to let From 90 sq ft to 600 sq ft

Mackie's Corner High street West has been transformed, renovated and refurbished. To offer flexible workspaces like no other in the city centre. Allowing businesses to be surrounded by like-minded independents. Renovated to high standard individually deigned. From exposed brick to traditional Burlington bathrooms nothing else in Sunderland like it.

THE COLLECTIVE 90 sqft – 600 sqft

16 individually designed workspaces for small businesses who want that unique feel. From exposed brick to Burlington bathrooms.

THE DOME 2530 sqft

Consists of 6 large office spaces & the impressive Mackie's clocktower is included in this let.

CHAMBERS 6000 sqft

The famous nightclub hosted some of the world's top DJ's, it's the perfect place for company HQ, Restaurant or events space.



Could your property be a film location?

As film and TV production increases in the region alongside a commitment by all 12 local authorities to be filming friendly, North East Screen, the region's screen agency, are looking for a variety of locations that could be featured on the next big TV drama or feature film.

Work is underway to significantly increase the amount of TV and films produced in the region and with the recent opening of The Northern Studios in Hartlepool and the announcement of the Crown Works Studios in Sunderland, more North East locations and properties will be needed to provide the backdrop to a multitude of productions.

Gayle Woodruffe, Operations Director at North East Screen has been involved in many of the feature films filming in the area over the past 20 years from Harry Potter in Durham and Alnwick to the latest Indiana Jones instalment filming at Bamburgh Castle and explains the requirement;

"Many film and TV productions film at real locations rather than sets, as it is better value for money and can look more authentic on screen. We are frequently asked to recommend specific types of location, which we find through

our database and local contacts. Our database ensures that we can respond quickly to the enquiries we receive and encourage productions to shoot in the North East and we now need to expand this list."

Gayle, who has also provided location support to TV drama productions such as Vera, George Gently and The Dumping Ground, commercials and a whole host of factual filming across the North East region continued;

"We can be asked to find anything from modest homes to grand mansions, castles to coastlines, offices to large factories, as well as a variety of landscapes. It is private properties that are the most difficult to find. Properties can be registered with us as potential film locations, free of charge.

"When a production films on location they should expect to pay the property owners a hire fee for filming at their

property. This fee is dependent on the type of property, how disruptive filming will be and how long the production will take. If your house has exceptional or unusual features, such as period details, stained glass windows or a bomb shelter, you can expect a higher fee. We never know what we will be asked for next, so details of a wide range of properties is vital. North East Screen's film office is here throughout to answer questions and offer guidance to ensure that filming is a good experience for everyone involved."

If you think you have a property, location or estate that could be used for filming, please contact North East Screen's Film Office at filloffice@northeastscreen.org

For details of the industry in general you can engage with North East Screen by visiting www.northeastscreen.org



Do you have a property or location you'd like featured on film and TV?

We're looking for private estates, stately homes, residential properties and local attractions.

As TV and film production in the North East is increasing find out more about how your business can be involved. North East Screen is the region's screen agency and we're working closely with businesses to get them ready for major productions coming to the region.

Contact us now to find out more
filmoffice@northeastscreen.org



Bradley Hall

Prime Leisure Opportunity For Sale

Eldon Chambers, 23 Quayside, Newcastle upon Tyne, NE1 3DE

Price on application

- Hotel and restaurant opportunity
- Planning consent for a 26 bedroom hotel
- Attractive Grade II listed building
- Prominent Quayside location
- On site car parking

Newcastle upon Tyne
0191 232 8080
newcastle@bradleyhall.co.uk

We are...

Designers, Creatives, Illustrators and Doers. Sketchers, Developers and Fans of Chicken on Skewers. Listeners, Talkers, and Daydreamers. Writers, Planners, and Free Coffee Redeemers. Pie Eaters, Cockapoo Walkers and Craft Beer Drinkers. Shorts Wearers, Lego Builders and Email Winkers. Problem Solvers, Excel Wizards and Typical Dad Dancers. Countdown Fans, Slightly Podgy and Always Looking for Answers. Netflix Streaming, Analytical Thinking and Shit Scared to Fly. Non-fiction Readers, Mams not Mums and Constantly Asking Why? Forty Years In, Forever Thinking and Fans of The North Sea. Winging It Daily, Being Nice and Is This Meant To Be In RGB? Courageous Brand Builders, Trainer Collectors and Two of the Wise Men. Bad Musicians, Big Beards and Doing Great Work for Great People in Our Agency called Ken.

;))



Holiday Home Makers

North Yorkshire is known for its stunning scenery and idyllic countryside, making it a popular destination for holidaymakers.

With the rise of the sharing economy, more and more people are turning to holiday lets as a more personal and authentic way to experience the area. But with so many options available, how can property owners make their holiday let stand out from the crowd? That's where one North Yorkshire interior design company is making a big impact.

Styld Interior Design has earned a reputation for creating stunning, bespoke interiors that perfectly complement

the unique character of each property. Whether it's a cosy cottage in Staithes or a luxurious townhouse in Harrogate, their team of talented designers know how to make every space look and feel amazing.

Holidaymakers want more than just a beautiful space - they want a home away from home. That's why Styld work closely with property owners to create interiors that are not only stylish but also practical and functional, with all the little touches that make a stay truly memorable.

Toffee Crackle House Staithes

Located on the high street in the old fishing town of Staithes, Styled converted a derelict four bedroom cottage into a luxury holiday home. The Styled team worked with WOODSmith Construction Group to deliver the impressive renovations.

Styled Interior Design were focused on encapsulating the history of the property into the design. The name Toffee Crackle House originates from the previous owner selling toffee to locals through a door in the wall. Throughout the property there is a warm, sweet and nostalgic colour palette used. The property tempts you to stay in and settle down, no outdoor exploring necessary!



Parkside Villa Harrogate

What was once a property housing an old accounting firm is now a high-end seven bedroomed holiday home.

Styled completed the renovation alongside WOODSmith Construction Group.

The property was designed with a group focus in mind, it's a place to gather and enjoy with friends and family. It includes dressing rooms for large parties to get ready together, after all getting ready is the best part of a night out!

Both Parkside Villa and Toffee Crackle House are available to book via Host & Stay.

Their attention to detail, and end-to-end solution keeps Styled ahead of competitors and property owners carefree.

From concept to completion Styled Interior Design can have your holiday home ready. They project manage procurement and consolidated delivery to their warehouse, decorating and furniture staging, all down to linen and cutlery for your first guest, property owners needent lift a finger.

It's this holistic approach that's earning them a loyal following in the holiday let industry. Property owners know that by working with Styled Interior Design, they can create a truly exceptional holiday let that stands out from the competition. Guests know that when they book a property designed by Styled, they're in for a treat - a beautiful space that will stay with them long after their holiday is over.

To start maximising the potential of your property or to find out more about Styled Interior Design's services visit www.styledinteriors.co.uk or contact info@styledinteriors.co.uk.



City's striking living walls begin to bloom

Two giant living walls constructed with over 50,000 plants have been unveiled in Sunderland city centre.

Sprawling across the north and south sides of the soon to open 650-space Farringdon Row multi-storey car park, the impressive walls span a staggering 6,000 sq ft.

Designed to drive down carbon emissions and mitigate pollution, the walls were designed by ANS Group and will provide a stunning new gateway to Riverside Sunderland.

Overlooking Galley's Gill and the soon to be developed Eye Hospital, the walls feature over 51,000 plants in total, including Carex Pendula (for habitat and insects), Ulex Europass (for pollination) and Cotoneaster sue (for berries and birds), some of which are native to Britain and were carefully selected for their ability to thrive in the local climate.

Steve McIntyre, Urban Environmental Consultant at ANS said: "We are incredibly proud to have played a part in the design of this project, which will not only see Riverside

Sunderland bloom, but also play a huge role in helping the city achieve its ambitious low carbon ambitions.

"It is a perfect example of how development can be both aesthetically pleasing and sustainable and we have been blown away by the reception from the public so far. The project has been a real joy to be involved in."

The new multi-storey car park is part of the transforming Riverside Sunderland development which, when complete, will see over 1 million sq ft of office space brought to market, a world-leading eye hospital and the construction of thousands of homes, significantly increasing the city centre population.

It is expected the car park, which will officially open to the public over the coming months, will operate outside of normal working hours to support the evening economy in the city centre and will operate through a combination of

pre-paid permits and paid parking.

Cllr Graeme Miller, leader of Sunderland City Council, said: "The living wall is yet another stunning addition to our city centre and we are absolutely thrilled to see it finally take shape.

"Standing atop Galley's Gill, it will help the new car park blend perfectly into its natural surroundings while reducing emissions by, literally, breathing new life into the atmosphere.

"It will also serve as a gateway to Riverside Sunderland, showcasing our commitment to sustainability and green living, while reinforcing the message to residents and visitors alike that Sunderland really is a city fixated on becoming a city of the future."

For more information on Riverside Sunderland, visit: www.riversidesunderland.com





Station transformation remains on track

Work on the next phase of the £26 million transformation of Sunderland train station is now underway.

The installation of the new roof and its wrap-around glass façade has paved the way for the interior fit-out of the new entrance and final engineering works.

Delivering a light, bright and airy welcome to Sunderland, the £26 million project - which also includes a new multi-storey car park at Holmeside - is part of a wider £100 million plan to transform the city's key transport hub.

The glazed statement entrance, which overlooks Market Square, features a large glass wrap around design, and will include a new ticket office and reception, public toilets, retail space and cafes, comfortable waiting areas, as well as a new mezzanine level that will have office space reserved for rail industry staff.

The redevelopment of the train station has been a priority for the council for some time and city chiefs are delighted to see progress being made towards the completion of the project, which they believe will 'show the world that Sunderland is open for business.'

Cllr Graeme Miller, leader of Sunderland City Council, said: "This is fantastic news for Sunderland and the entire North East.

"The redevelopment of Sunderland station is a key part of our plans to regenerate the city and improve transport links for residents and visitors and will send a clear message that Sunderland is a city that is open for business.

"Combined with the ongoing transformation of Riverside Sunderland,

the completion of the glazing and roof works is yet another major step forward for us as a city and we are thrilled that we are now moving towards the final stages of development."

The redevelopment of the station includes a new, modern entrance that will provide improved access to the station for passengers. It will also see the station benefit from new facilities, including a café and retail space, as well as improved waiting areas and ticket facilities.

Driven by Sunderland City Council, in partnership with Network Rail, Nexus, Grand Central and Northern Rail, the Council is now drumming up support for an entire station makeover over the coming years, with a vision to revamp the northern entrance of the station, as well as platform-level works to increase the capacity of the station, with four tracks and four platforms to separate Nexus and Metro from mainline services.

Martin Kearney, managing director at Nexus, said: "It is great to see this £26m project making such amazing progress. Sunderland station is a major regional gateway which is being transformed.

"The new-look station is really starting to take shape. We're excited to see the completed development and our new Metro trains taking customers there."

Leading construction company BAM Nuttall has been leading the development since demolition work concluded in October.

Completion of the southern entrance

works is scheduled for the end of 2023. The improvements have been part-funded by the Government's Transforming Cities Fund (TCF). The overall TCF package for Sunderland Station improvements and associated works is £16.3m.

Sean English, chief operating officer at Grand Central, added: "The completion of the glazing represents a significant milestone in the redevelopment of Sunderland station, and it is exciting to see the new concourse building taking shape. The new station will bring an improvement in facilities and station experience for passengers and Grand Central is looking forward to these significant benefits being fully realised later this year."

John Williamson, chairman of Vextrix, which provides project and programme management, quantity surveying, contract administration and principal designer services to Northern Trains, said: "The proposed station will be a modern steel and glass construction paying tribute to Sunderland's proud industrial heritage. It will replace a tired and gloomy station concourse with a bright and welcoming gateway to the city of which Northern Trains and their partners are proud to help deliver."

For more information on business and investment in Sunderland, visit: www.mysunderland.co.uk/business-and-investment or follow @InvestSundUK



Spring inn to delicious flavours as new menus launch across The Inn Collection Group.

Spring has sprung at The Inn Collection Group as it proudly unveils new spring menus across its network of in-model pubs with rooms across the north of England.

Packed with pub classics the new look bill of fare aims to reflect the mood of the season, making use of great quality ingredients and cooking them simply to create delicious dishes bursting with flavour.

There has been a keen focus that all menus offer excellent value for money too, allowing people to continue enjoying the conviviality of their local inn despite the ongoing squeeze on household budgets.

Starters and deserts across Northumberland, Tyne & Wear, Durham, North Yorkshire and the Lake District have



been heavily revisited, with exciting new dishes joining regular crowd-pleasers like loaded potato skins.

These include a game terrine served with crusty bread and pickles, beer-battered King Prawns with a wild garlic mayonnaise and steamed mussels in a fragrant Thai broth. The main event sees the addition of up to ten new dishes sitting alongside pub favourites such as traditional fish and chips, burgers and ham, egg and chips and includes a range of vegetarian and meat-free alternatives, including a superfood salad and Miso-glazed Aubergine with sesame Udon noodles.

A new harissa spiced Lamb burger, Sea Trout with gravadlax sauce and samphire and a game cottage pie, topped with Parmesan & thyme mashed potato and served with spring greens are amongst the core menu highlights, while each inn has areas of specific foodie focus to retain their own individual stamp.

Embracing its location overlooking the bustling harbour at Seahouses, The Bamburgh Castle Inn has a whole new, From the Fryer section to its menu expanding on its Fish and Chip shop style offering,

with Battered King Prawns, Cauliflower Fritters and Saveloy sausages alongside the expected staples.

Elsewhere in Northumberland, Alnwick's The Hogs Head Inn, Amble's The Amble Inn and Blyth's The Commissioners Quay Inn have a focus on the grill, with the sites making use of their Broilers to serve an array of steaks, chops and mixed grills.

Delivering temperatures between 1,600- and 1,800-degrees Fahrenheit, the equipment allows chefs to perfectly sear meat seasoned to a unique The Inn Collection Group recipe whilst keeping the inside tender and juicy.

Other sites with offerings demanding a special visit include Durham's The Kingslodge Inn and Black Swan at Helmsley, with extra-special dishes available including a seared venison salad, cheddar cheese and spinach souffle, spring vegetable risotto and pan-seared rump of lamb.

In the Lake District, Ambleside's The Temperance Inn keeps to its style of offering something a little different to its sister sites, with an extensive range of bar snacks featuring on its menu, alongside a wide-ranging pizza offering.

Alongside the new look main menu and embracing the freshness associated with Spring, there is also the addition of a new light bites menu between 11am and 5pm offering great value on delights such as roast meat baguettes, smoked haddock rarebit and delicious fish and chips.

Rolling out at sites this week, head of food at The Inn Collection Group Tom Adlam is pleased with the new range of dishes set to be offered. He said: "We're excited about the new spring menu at The Inn Collection Group. It's still full of pub classics but we have tried to add a lighter touch for spring.

"There has been a real focus on improving our staples, with a new version of our burger, a new batter mix for our fish and chips and Ham and poached duck eggs with chips, while the new light bites menu offers a wide range of delicious options at a great value.

"I'm confident the new menus will delight visitors to our in-model venues alongside the current individual offerings at The Midland in Morecambe, Grasmere's The Wordsworth Hotel and The Bull's Head Inn at Beaumaris."



Lowes Financial Management: How we help clients

At Lowes Financial Management, one of our key roles as Independent Financial Advisers is to help clients plan their finances for their retirement.

We do this through effective investment and savings strategies, and our technical know-how around the complex tax landscape we have in the UK.

Our aim, over time, is to help our clients invest and save to accumulate a retirement pot of sufficient size (or more) to give them the lifestyle they want in retirement. But life is a moving feast and sometimes our best-laid plans go awry or we simply change our mind about when we want to retire. When this happens it can have a profound impact on our finances and so needs careful assessment, calculation and management.

So what is the financial cost if your plan of retiring at 65 changes to wishing to retire and access your pension at 60?

Pensions are a very tax efficient means to save for your future. A key benefit is that based on what you contribute, the government effectively tops up your pension by 25% or more, depending on your tax bracket. Over time, this money accumulates and can grow through compounding of investment returns. Often towards the end of our career, when we may be earning more money, we are able to contribute more into our pension.

Standard Life recently calculated the value a pension saver would miss out on by retiring five years earlier. According to the group's figures, an individual who began working on a salary of £23,000 per year and paid the standard monthly auto-enrolment contributions (employer and employee contributions of 8%) from the age of 22, would build up a total retirement fund of £263,000 by the age of 65. However, if the individual retired five years earlier at the age of 60, this would result in a total pot of £203,000, a loss of £60,000. By contrast, if they chose to work up until the age of 68, they would see their pot increase to £304,000.

We can extrapolate this calculation to any size pot and any contribution level. But this simple calculation serves to illustrate the power of contributions and returns compounding over time. Lowes clients will have benefited from their years of advice to help enable them to retire at the time they want. Sometimes it is possible or we need to retire earlier than planned and Lowes Advisers can work through the calculations to show the financial effect of doing so.

A useful tool we use in such

calculations is cashflow planning software. This allows us to map your various assets - pensions, investments, savings etc. - along a timeline to show how much income you are likely to have at any point in time during your retirement. Of course, none of us know how long we will live for, and we don't want to run out of money, so we plan to a default date, usually 100 years. Cashflow planning is a snapshot of our finances at a certain point in time, so we do need to review this on a regular basis, particularly where there are changes such as inheritance or a need/desire to retire earlier than planned, being among them.

The value of pensions and the income they produce can fall as well as rise. You may get back less than you invested.

Our Financial Advisers are here to help and guide you through tougher times. If you have your sights set on retirement in the next year and you have concerns, please talk to us.

Call us on 0191 281 8811 and we will arrange for a member of the team to contact you.



Tyne Tunnels makes electric move to cut carbon

Tyne Tunnels operator, TT2, is switching its diesel fleet to electric vehicles (EV) to make the river crossing more sustainable, improve air quality and reduce emissions.

Following a successful trial of their first EV, the firm has replaced its diesel-powered vehicles with Vauxhall Vivaro-E Elite vans - which will reduce its yearly carbon emissions by approximately 20 tonnes.

The EVs will be operational vehicles, which are used for escorting tankers and abnormal loads, general operations and security on the Tyne Tunnels site. To celebrate the launch of its all-new EV fleet, local school children are being offered the chance to name the three TT2 EV vehicles.

This follows the tunnels' switch to open-road-tolling which has seen CO₂ emissions slashed by a staggering 90 percent, which is equivalent to eliminating

the carbon created by over 31,200 return passenger flights from Newcastle to New York, every year.

Chief Operating Officer, Shaun Simmons said: "The operations team travel around 60,000 miles a year carrying out escorts and general operational movements, so the switch to electric will make a significant impact on our mission to reduce emissions in the local area."

TT2 was certified as carbon neutral by the Carbon Trust by ensuring its emissions from owned or controlled sources are off-set and has introduced a raft of sustainability initiatives. These include on-site composting for its 150 employees; three beehives in the TT2 team garden;

as well as beginning a project with local charities to restore 45,000 square metres of forest that sits directly above the Northbound tunnel, in Wallsend.

Shaun Simmons added: "Reducing emissions has a positive effect on air quality for those who live and work near the tunnels and we are determined to do everything we possibly can to increase sustainability."

TT2 has installed LED lighting in the tunnels and all of its electricity is generated from certifiable renewable sources.

For Tyne Tunnels information visit www.tt2.co.uk

EST 1896
BEALIM HOUSE
DISTILLERY • BAR • EATERY

**NEWCASTLE'S FIRST AUTHENTIC GIN
DISTILLERY, BAR AND EATERY.**

OPENING HOURS

SUNDAY - THURSDAY - 4PM - LATE

FRIDAY - 4PM - LATE

SATURDAY - 12NOON - LATE

VIEW OUR MENU HERE



THALI TRAY

INDIAN STREET FOOD

**AUTHENTIC INDIAN
STREET FOOD**

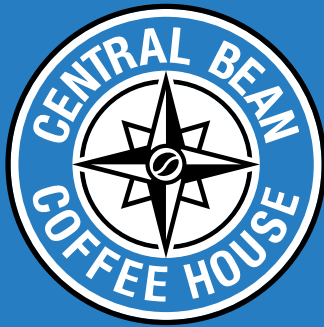
OPENING HOURS

SUNDAY - THURSDAY - 5PM - 9PM

FRIDAY - 5PM - 9:30PM

SATURDAY - 12NOON - 9:30PM

VIEW OUR MENU HERE



**CLASSIC BRAZILIAN, MEXICAN
AND INDONESIAN COFFEE**

OPENING HOURS

MONDAY – FRIDAY: OPEN FROM 7.30AM

SATURDAY: OPEN FROM 9AM

VIEW OUR MENU HERE



**GOLD MEDAL
AWARD WINNING GIN.**

**AVAILABLE TO BUY AT
BARLUGA, BEALIM HOUSE**

OR HERE



WWW.BEALIMHOUSE.CO.UK



Bealim House welcomes new vendors as it enters a new era

Bealim House enters a new era – welcoming Indian Street food restaurant Thali Tray, Central Bean, Bealim House bar and Newcastle Gin under one eclectic roof.

We explored the journey which has created Newcastle's latest hospitality hub conveniently offering everything from coffee to wine, housing Newcastle's only gin distillery and an Indian street food destination.

Based in the central area for business in Newcastle City Centre amongst some of the region's most modern office blocks and just a stone's throw from the home of Newcastle United at St James Park, sits Bealim House - a hospitality destination which has recently undergone a significant transformation.

Bealim House has an interesting history, having been a printworks set up in the 1800's by John Beall Jnr and his son Percy Beall - with the basement operating as an air raid shelter during the war. Fast forward to 2000 and the Vaulkhard Group, known then as Fluid Group, acquired the building to create Fluid Bar and Kitchen and going on to rename the venue to Bealim House in a nod to its heritage.

Bealim House developed into one of the city's most popular destinations for coffee meetings, afterwork drinks, casual dining and matchday pints. It also became home to The Newcastle Gin Company -

the city's only working in-house Gin still, creating a venue unlike anything else in the area. The bar's interior design pays homage to the history of the building honouring its industrial feel with wooden flooring, antique leather seating, vintage tiles and varnished brick walls.

2023 has marked a new era for Bealim House, as it becomes a vibrant mix of hospitality outlets all in one destination. The Vaulkhard Group has introduced its coffee house, Central Bean, to the building - which was formerly based just across the street on Gallowgate. Its move to just yards away has ensured its regular customers are still able to grab a coffee to take away on their commute or meeting colleagues and clients.

Thali Tray is now located on the building's first floor, offering a selection of freshly prepared Indian street food. The business, ran by owner Josh Roberts, relocated to Bealim House from Ouseburn, where he grew a cult following thanks to the authentic tastes and techniques which Josh picked up first hand during a working trip across India.

The flow throughout the building remains, ensuring it's a comfortable and

welcoming destination to enjoy a coffee, a gin, a casual lunch, dinner or all. Another aspect of this success story is that the evolution of Bealim House has ensured that the team from Central Bean have all maintained their roles, with over 20 team members working throughout the venue.

After two decades of success for Bealim House the world was turned upside down by Covid-19. Working habits changed from being office based to working from home and the challenges for the hospitality sector became immeasurable. It was time for Bealim House to evolve to meet the needs of its clientele.

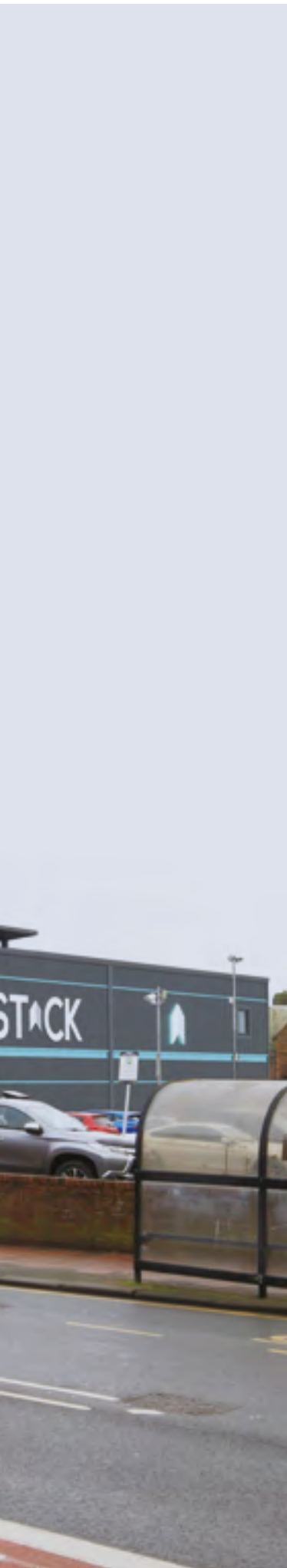
The Vaulkhard Group has shown how to adapt to a challenging market with its new concept. Its ability to reflect on the culture change around hospitality and the wants of its clients, while attracting new visitors has resulted not only in maintaining the popularity of this iconic Newcastle venue, but in growing its appeal.

Find out more please visit www.bealimhouse.co.uk

Triple announcements for STACK

The highly successful hospitality and leisure company, The Danieli Group, has announced a further three of their hugely popular STACK sites across the North.





STACK Bishop Auckland, Middlesbrough and Carlisle are set to take shape in the coming months as planning permission is approved and building works get underway.

All three sites have been welcomed by local councillors and businesses as they aim to boost the local economy and drive up visitor numbers.

The Bishop Auckland proposal has recently been approved by local councillors as part of a commitment to make the town a top visitor destination. While STACK Seaburn in Sunderland and the previous STACK in Newcastle were created out of shipping containers, the site at Bishop Auckland will be a purpose-built building but will retain the signature elements the brand is known for.

Danieli Group was appointed as development partner by Durham County Council to bring the new entertainment, hospitality and shopping venue to fruition and was created out of feedback from the 2019 Town Centre Masterplan which highlighted the need for more leisure outlets in the town.

CLLr Elizabeth Scott, Durham County Council's Cabinet member for economy and partnerships, said: "We are very much looking forward to welcoming STACK to Bishop Auckland as part of our ambitious plans to regenerate the town.

"This will provide a significant boost to the local economy and help to shine a spotlight on the town as a vibrant visitor destination, with its food and leisure offer helping to attract people from across the county and beyond."

The Middlesbrough site, which was recently granted planning permission, will be located at the undercroft where the A66 flyover meets Exchange Square. This central location will provide much-needed space for street food, bars and live entertainment.

The scheme will be in place for three years and will use 25 shipping containers to create a central plaza the brand is recognised for.

Danieli Group also own The Muddler in Middlesbrough, and this expansion of their leisure offerings in the town has been welcomed by Mayor Andy Preston.

Andy said: "STACK has attracted hundreds of thousands of visitors to its other North East sites and we can look forward to more of the same in Middlesbrough.

"People are really excited to try this out. This latest investment in our food and drink offer shows once again that we're punching above our weight and turning our town centre around bit by bit."

The Carlisle site will be home to 50 shipping containers across two floors, with a glass framed roof, five bars, 10 street food outlets, a central plaza with balcony and stage. CGI images have been

released which show the renovation of the site which once housed Her Majesty's Theatre in the Cumbrian town. Daniel Johnston (1982) Limited, who own the site, have welcomed the presence of the leisure company in Carlisle.

Max Connon, of Daniel Johnston, noted: "The city has identified the desperate need to reinvent the high street, encourage leisure and to lift the night time economy.

"Subject to the council's approval, we can bring the UK's leading container park operator to Lowther Street, supporting all three objectives.

"Since making the application, we have seen that STACK has listened to the council and adapted the design to meet its surroundings."

All three sites will be home to local businesses such as shops, street food vendors and cafes. This will provide a significant boost to the local economies and will encourage visitors to visit the sites, which have proved hugely popular in Seaburn and at the original Newcastle site which closed in 2022 to make way for the Pilgrim Place development works. The three STACKs will also create 100s of jobs in each town, for both full and part-time roles.

With all three sites due to be open by early 2024, the future is looking prosperous for The Danieli Group and CEO Neill Winch.

Speaking on the approval of STACK Bishop Auckland, Neill said: "Bringing together independent food traders, an outlet for musicians and a venue for special events will provide a huge boost for the local economy.

"STACK has been a huge success story wherever we have opened and we are looking forward to creating that same excitement - and level of prosperity - in Bishop Auckland.

"STACK Bishop Auckland will not only create jobs but will help the town in so many different ways, from providing an outlet for local food traders to being a place that both locals and visitors can enjoy.

Additional site, STACK Lincoln is due to open this summer, whilst the replacement STACK Newcastle is due to open later this year.

Plans have also been submitted for a site in Durham city centre which would include a games room for competitive socialising that would offer a range of gaming experiences such as shuffleboard and darts.

Danieli Group's position as the leading container park operator has been affirmed by the three recent site announcements, and with up to 7 sites completing by early 2024 across the UK, STACK will continue to be a successful scheme for the company.

The region's leading new homes experts.

Newcastle | Leeds | Sunderland | Northumberland | Durham | Tees Valley

www.bradleyhall.co.uk

Bradley Hall



Lifestyle

The latest luxury lifestyle news
including travel, fine dining,
interiors and automotive







Berry's
JEWELLERS

Purveyors of luxury watches
and fine jewellery

www.berrysjewellers.co.uk



Grow your own spring menu, with Dobbies

When it comes to growing your own, there's nothing more rewarding than cooking a delicious meal with the fruits of your labour, and what better way to enjoy it than with family and friends?

Growing your own is a great value way to get nutritious food on your dinner table that's packed full of flavour and is good for both you and the environment. The UK's leading garden centre, Dobbies, has put together a menu of tasty spring dishes to inject some freshness into your mealtimes.

Whether you've grown some delicious heirloom tomatoes, vibrant carrots, or fragrant herbs, check out these mouth watering recipes that are perfect for outdoor entertaining and get creative with your crop.

For more grow your own inspiration or gardening advice, visit www.dobbies.com

Heirloom tomato, herb and chicken salad Serves 4 (Prep time 10 minutes, cook time 10 minutes)

The perfect accompaniment to spring and summer BBQs, this light and fresh salad is a crowd pleaser and will make your heirloom tomatoes the star of the dish. Combined with a creamy, fragrant dressing and crunchy sourdough croutons, this salad comes together in just a few short steps and can be prepped in advance of your get together.

What you'll need

For the salad

- 3 tbsp extra virgin olive oil
- 2 chicken breasts
- 2 tbsp dried oregano
- 500g selection of mixed heirloom tomatoes
- 2 slices sourdough bread, cubed
- 1 small red onion, thinly sliced
- 1 tbsp small capers
- 10g fresh dill, chopped

For the dressing

- 100g Greek yoghurt
- 4 tbsp mayonnaise
- 1 clove garlic, crushed
- 2 tbsp white wine vinegar
- 10g fresh chives, finely chopped

Method

1. Preheat oven to 200c/180c fan assisted. On a baking tray, mix the sourdough with 2 tbsp of olive oil and season well. Bake for 7 minutes or until golden. Remove and let cool.
2. Slice the chicken into two pieces lengthways. Drizzle with olive oil, season and then add the oregano. BBQ for 4 minutes on an outdoor grill, or use your oven grill, then let cool and slice into pieces.
3. In a small bowl combine the dressing ingredients and season to taste.
4. Use a large platter to arrange the tomatoes, sourdough croutons, red onion, capers and chicken. When close to serving, pour over the dressing and sprinkle with the dill and any leftover chopped chives.



Barbecued carrot, ricotta and almond salad with sultana dressing

Serves 4 (Prep time 15 minutes, cook time 20 minutes)

Versatile and sweet, carrots are easy to grow in both containers and the ground, making them perfect for those with limited outdoor space. This tasty side dish is great for al fresco dining and makes for a fantastic alternative for BBQ skewers.

What you'll need

For the salad

- 500g multi-coloured carrots, scrubbed and trimmed
- 1 tbsp extra virgin olive oil
- 2 tbsp ground cumin
- 3 tbsp toasted almonds, skin on
- 250g ricotta
- Handful of baby spinach (optional)

For the sultana dressing

- 1 garlic clove, sliced
- 1 thumb-sized red chilli, sliced
- 2 tbsp extra virgin olive oil
- 2 tbsp white wine vinegar
- 2 tbsp sultanas
- 2 tspn castor sugar

Method

1. Blanch the carrots in boiling water for 4 minutes then drain and rinse in cold water and dry on a tea towel. Place in a bowl and mix in the cumin, olive oil and a pinch of sea salt.
2. For the dressing, heat the olive oil in a small frying pan over low heat. Add the garlic and sauté until golden, about 1 minute. Add the chilli, white wine vinegar, sultanas and castor sugar and cook for 2 to 3 minutes until syrupy. Set aside.
3. Slice the carrots into batons and thread onto metal skewers. BBQ for 5 to 8 minutes on an outdoor BBQ, or use your oven grill.
4. Spread the ricotta on a large platter. Arrange the carrots and almonds over and then pour over the dressing. To bulk this out more, you can also add baby spinach leaves.



Smoked salmon, cream cheese and watercress filo tart

Serves 4 (Prep time 30 minutes, cook time 30 minutes)

If you're looking for a showstopping lunch dish that packs a punch and will shine a light on your fresh spring herbs, Dobbies' delicious smoked salmon, cream cheese and watercress filo tart is the perfect choice. Impress your family with this seasonal delight and watch it become a firm favourite.

What you'll need

For the tart

- 2 red onions, thinly sliced
- 2 tbsp extra virgin olive oil
- 4 long sheets of filo pastry (approx. half of a 270g pack)
- 100g butter, melted
- 100g pack smoked salmon ripped into chunky pieces
- 150g chopped watercress with large stalks removed

For the custard

- 3 eggs
- 100g cream cheese
- 200g double cream
- zest of 1 lemon
- 20g fresh dill, stems removed and leaves chopped

1. Preheat the oven to 180c/160c fan assisted and place a flat baking tray in the oven to heat. In a large frying pan, heat the olive oil and then add the onions and some seasoning. Sauté on a medium low heat until caramelised, about 10 minutes.
2. Brush the sheets of filo with melted butter and drape over a tart tin, leaving the excess to overhang. Continue until you use all the sheets and press the pastry down gently into the tin. Then add in the salmon, onions and watercress.
3. In a large bowl whisk the custard ingredients with some seasoning and pour the mixture over the tart. Roll up the excess pastry to form a crust around the tart and brush with additional butter. Bake on the hot baking tray for 35 minutes or until golden and set. Remove and let cool and then serve with additional watercress on top.

The region's new build specialists

Take a browse through some of the impressive new-build developments and properties which are currently available through Bradley Hall's established North East residential branch network.



FINAL PLOT REMAINING

Adey Court, Newbottle

The Adey Court development consists of 23 homes, comprising of three detached and 20 semi-detached houses, in the popular village of Newbottle. The development offers homes with a range of three and four bedrooms and will feature open plan kitchen/dining rooms and master ensembles. The Magna Homes development of Adey Court will benefit from the Help to Buy scheme available on selected plots.

Price upon enquiry.

durham@bradleyhall.co.uk | 0191 383 9999



FINAL PLOT REMAINING

Crookwell Hill, Burnopfield

Crookwell Hill is a development of two luxury houses with one remaining in the popular location of Burnopfield. The development offers homes with a range of four and five bedrooms and features four bathrooms, as well as two living spaces. Each development is detached with extensive gardens to the side and rear, each with ample parking to the front with an asphalt drive.

Price from £795,000

durham@bradleyhall.co.uk | 0191 383 9999



FIVE PLOTS REMAINING

Green Lane, Yarm

Green Lane is a stunning executive six property development set in the highly sought after location of Yarm, popular owing to the outstanding education facilities at Yarm School, recently ranked as top school in Teesside. Each property will offer everything you need for modern day living with a 38ft open plan kitchen/diner with bi-fold doors opening on to the rear garden, perfect for those summer nights and alfresco dining, a separate formal lounge, cloak room and that all important utility room.

Price from £795,000

wynyard@bradleyhall.co.uk | 01642 265 300



TWO PLOTS LEFT

Mulberry Lane, Longframlington

Bradley Hall is delighted to welcome to the residential property market this exclusive development comprising of two five bedroom detached stone houses and two detached stone bungalows.

Prices start from £675,000

morpeth@bradleyhall.co.uk | 01670 518 518



TWO PLOTS LEFT

Priest Moor Close, Northumberland

Homes at Priest Moor Close have been specifically designed to be spacious and welcoming on generously sized plots. The interior of each home has been created to meticulous standards offering our quality guarantee for the latest in kitchen design and décor as well as luxury fittings, contemporary bathrooms of which purchasers will have an array of choices from selected suppliers to finish the property to their own personal preference resulting in gorgeous individual properties.

Prices from £555,000

alnwick@bradleyhall.co.uk | 01665 605 605



FOUR PLOTS REMAINING

Town Foot Rise, Shilbottle

Town Foot Rise is an exclusive development of seven detached homes situated on a breath-taking elevated position a short distance from the village of Shilbottle. Each property is perfectly positioned and individual, cleverly designed to combine the very best in striking architectural features and extensive glazing externally. Internally, clever use of space provides a perfect place to live, work and enjoy all there is to living in such a fabulous rural location.

Prices from £575,000

alnwick@bradleyhall.co.uk | 01665 605 605



THREE PLOTS REMAINING

Backworth

Backworth enjoys ready access to Newcastle Upon Tyne via road and Metro network links, which makes it ideal for commuters and those who enjoy the restaurants and amenities of the nearby city. Whitley Bay and the coastline are just a short journey away also, with golden beaches and further opportunities for dining/drinking. This exclusive development of just 7 units is due for build completion later this year and is likely to prove popular with prospective purchasers.

Prices from £290,000

gosforth@bradleyhall.co.uk | 0191 284 2255



TWO PLOTS REMAININGS

Ottermead, Ponteland

The listed at Ottermead are a collection of Grade II listed buildings that have been sympathetically restored and redeveloped to create beautiful family homes in Ponteland. Located on the former northumbria police headquarters site, these houses enjoy a high-quality specification and contemporary fixtures, while retaining some historical internal features and their original elevations. Ponteland is ideally situated for access to Newcastle International Airport and within close commuting distance to Newcastle Upon Tyne.

Prices from £300,000

gosforth@bradleyhall.co.uk | 0191 284 2255



THE LORD CREWE
BAMBURGH
BAR ♦ RESTAURANT ♦ ROOMS

The Ultimate Getaway

“A STAYCATION
LIKE NO OTHER”



*Enjoy luxurious food and boutique
accommodation in the heart of Bamburgh.*

Just a stone's throw away from Bamburgh's award-winning beach and Bamburgh Castle, The Lord Crewe is the perfect place for your next staycation.

Scan here to sign up
to our mailing list.



www.lord-crewe.co.uk

The Lord Crewe, Front Street, Bamburgh, Northumberland, NE69 7BL
info@lord-crewe.co.uk | 01668 214 243

Win with Barker and Stonehouse

To celebrate the launch of its brand-new Gateshead store, we've teamed up with North East-founded furniture retailer Barker and Stonehouse to offer one lucky winner the chance to win a Stressless Tokyo Recliner Chair in Black, worth £2,199.



This spring, Gateshead will become home to Barker and Stonehouse's brand-new flagship store. Inside its impressive 50,000sq ft space, it will deliver the high-quality, must-have furniture, lighting and accessories for which it's become known alongside offerings from Great British designers such as Orla Kiely, Ercol and Timothy Oulton. Moving throughout the store, customers will also find interiors inspiration aplenty through its seasonally styled studios and living spaces that will constantly evolve to showcase the latest décor trends.

In an exciting first for the brand, the Gateshead store will also feature a lifestyle area designed as a free co-working space. With complimentary Wi-Fi, the space is perfect for those who want a relaxing spot to plug-in and work or gather with colleagues for informal meetings. As well as this, it will play host to an ongoing series of events, activities and workshops from a range of leading interiors specialists from around the UK.

And for when hunger inevitably strikes, ascend the stairs to the Stores' roof terrace bistro run by Northeast

restaurateur, Daryl Chadwick. His popular menu, already on offer at Chadwick & Co at the retailer's Teesside store, will be recreated with a Mediterranean twist to offer customers delicious brunch, lunch, early dinner or simply a slice of homemade cake and a pot of tea.

To continue the excitement of the store's grand opening on Good Friday, with special guest Joanna Lumley, we wanted to offer you the chance to win a Stressless Tokyo Recliner Chair, worth £2,199. Crafted in black leather, the modern silhouette of the recliner has been enhanced with Stressless features for maximum comfort and stylish support all day long.

For your chance to win, scan the QR code and sign up to Portfolio North's e-newsletter.

The winner will be drawn on May 19th 2023.



**BARKER AND
STONEHOUSE**



Danny Parker's delicious banana cake recipe

Celebrated chef Danny Parker heads up the kitchen at Jesmond Dene House, a luxury boutique hotel in Newcastle.

With a long career at award-winning restaurants, the Masterchef: The Professionals finalist, shares his popular banana cake recipe with Portfolio North.

Ingredients

- 500g banana (frozen)
- 500g sugar
- 4 eggs
- 50g black treacle
- 50g coconut desiccated
- 500g strong flour
- pinch of salt
- 25g baking powder
- 100g milk
- 50g grapeseed oil
- 200g dark choc chips

Method

1. Peel and thoroughly mash the banana with the sugar for 15-20 minutes until well combined (it may be best to use an electric mixer for this)
2. Carefully crack the eggs into the mixture one at a time, beating well after each addition for 5-10 minutes until light and fluffy.
3. Add black treacle, desiccated coconut, flour, baking powder, and a pinch of salt. Mix well until just combined, being careful not to overmix.
4. In a separate bowl, whisk the oil and milk together. Gently fold the liquid into the cake batter using a spatula.
5. Gently fold in the chocolate chips, distributing them evenly throughout the batter.
6. Pour the batter into a greased loaf tin and bake in a preheated oven at 165°C for 45 minutes, until a toothpick inserted into the centre comes out clean.
7. Allow the cake to cool completely before slicing and serving it with the sauce.

Toffee Sauce

- 175g light soft brown sugar
 - 300ml double cream
 - 50g butter
 - ½ tsp salt
1. Bring all ingredients together to a boil.
 2. Stir frequently over low heat until the sugar has dissolved.
 3. Increase the heat and boil rapidly for about 5 minutes until the sauce has thickened.
 4. Remove from the heat and allow to cool slightly before serving warm or chilled.

leading sustainable resin driveways

RECYCLE BOUND®

*made with recycled plastic**



oltco

For your FREE sample or instant quote:

Call Gareth on - 0191 3592908

Or email at - garath.archer@oltco.co.uk



www.oltco.co.uk

leading sustainable resin driveways

#JoinTheRevolution

* Innovated by, and exclusive to Oltco, Recycle Bound is a resin bound solution that is made using a mix of stone and recycled waste plastic

Luxury Yachting: More Affordable Than You Might Think?



For many, the world of luxury yachting is seen from the outside looking in, as an aspirational lifestyle reserved for the rich and famous – but don't let the celebrities of Instagram fool you, as you might be surprised to learn that a yachting holiday is more affordable than you might think and superyacht specialists, West Nautical, are here to debunk this myth.





When a cabin on a luxury cruise liner for two people can cost upwards of £10,000 per person, plus expenses and activities, a luxury yachting holiday starts to become much more cost effective, particularly when shared with a group of eight to 12 friends or Family.

Mike Rouse, Senior Client Manager said: "With the added benefits of complete privacy, a totally unrestricted itinerary is custom tailored to you and your party, including your own personal chef and dedicated crew to create special memories that will last a lifetime. There is a reason why, once experienced, people return to yacht charter year after year."

Take a look at a selection of comparisons below based on a week-long yachting holiday in a variety of popular locations:

A CATAMARAN IN CROATIA

Up to 8 guests
Base charter fee: £20,000
Plus the VAT (13%) and APA (30%) is a total of £29,200. This would work out at £3,650 per person for one week including expenses.

A MOTOR YACHT IN THE BALEARICS

Up to 8 guests
Base charter fee: £30,000
Plus the VAT (21%) and APA (30%) is a total of £45,300. This would work out at £5,662 per person for one week.

A MOTOR YACHT IN THE CYCLADES, GREECE

Up to 8 guests
Base charter fee: £60,000
Plus the VAT (12%) and the APA (30%) is £85,200. This would work out at £10,650 per person for one week.

A MOTOR YACHT IN CROATIA FOR BIG GROUPS

Up to 32 guests
Base charter fee: £61,140
Plus the VAT (13%) and APA (35%) is £111,886. This would work out at £3,496 per person for one week.

So, while we completely understand that these prices are still high, we hope we've managed to show that for those already interested in and partaking in luxury travel and excursions, a yacht charter can often be well within budget.

Yachting Terminology explained

Charter Yacht VAT:

Within certain European countries and Caribbean islands, VAT applies if you disembark in their territorial waters. The rate of VAT changes from country to country varying from 0-22% of the contractual charter fee. Some specific itineraries will allow for reductions to be applied to the level of VAT that must be paid.

APA (Advanced Provisional Allowance):

The APA enables charterers to manage their expenses through a clear and traceable arrangement by depositing the estimated expense of fuel, food and dockage fees. Typically, the APA accrues to around 25-35% of the base charter fee. Clients can request an estimated APA amount in advance of the charter. Any unspent APA will be returned at the end of the charter but is usually given to the crew as a gratuity tip.

The Base Charter Fee

The base charter fee covers the cost of hiring the yacht, including the cost of any equipment on board. This fee also covers the cost of wages and food for the yacht's crew. The age, size and make of the yacht will all impact the base charter fee, and this can vary widely. Yachts of the same size and make may also differ in price depending on their onboard amenities.

Base charter fees vary between seasons and are typically lower during the low season and higher at peak times. Charter fees are generally higher during special events such as the Monaco Grand Prix, the Cannes Film Festival or New Year's Eve so early planning is advised.



WEST NAUTICAL

Get in touch today

charter@westnautical.com
+441914789920
www.westnautical.com
IG/FB @westnautical

Meet the 21-year-old business-woman taking the ski wear world by storm

At 21 years old, Reneé Fraser-Shepherd is a young entrepreneur with a rapidly successful ski wear business. While studying for a degree in Entrepreneurial Business Management, Reneé set up Sloobie Skiwear and has seen rapid growth since launching her first range in November of 2022.





How did Sloobie Skiwear come to fruition?

I have always loved going skiing and go frequently, but the outfits were not very modern or flattering and I didn't want to dress like it was the 80s. The options weren't both fashionable and warm and so I started researching the best products and materials that I could use to create fashionable, comfortable base layers. I conducted market research and drew all of the designs myself. I then sent the designs to our manufacturer who helped me decide which ones would work best.

The shapewear technology is created with a technical fabric that uses compression at its core. We've done this by creating a hybrid fabric which is designed to complement the body whilst also allowing for a 360 degree stretch, and this means that our products can range from a size 6 to 16 all in a size S, M and L, whilst also shaping the wearer.

We now have three different sets of base layers and they are proving very popular. Since our launch in December, we have been selling rapidly, including now delivering internationally to countries with ski resorts.

You're currently still at university. How has your course helped you to run your business?

My course is designed for people with businesses and was a programme that really appealed to me when I was applying to uni as I always knew I wanted to work for myself. The support from Northumbria has been fantastic. I'm part of the NEBS project and they give you an office space which you can use whenever you like, all the way up to five years post graduating, which has been so helpful in setting up and has been a great location to meet other young people running businesses.

All of the modules that we do help to develop a part of your business. I was also lucky enough to receive two grants

from the university which I don't have to pay back, and I am so grateful that these grants were there at the start of me setting up my business, as I would really have struggled to set up without that financial support. They allow you to meet and pitch to a group of investors and I have received £3500 from those pitches.

You have had mentoring support from businesswoman Julie Blackie of Pink Boutique, how important was that support?

Julie is so lovely and has been a great help, providing advice and support and sending me messages all the time. She has so much experience and is much further along in her career, so it is useful to have someone I can ask questions to. It's also really nice just to have someone in your corner supporting you and being on your side as setting up a business can be quite overwhelming at times. It's also lovely to have Julie as a female mentor as women in business is something I am passionate about and Julie has been so welcoming and insightful as I enter the business world.

Have you found there to be any challenges along the way?

Not too many challenges, but I think some people do see my age as a disadvantage. In my opinion, there's a lot more to me besides my age. I am passionate and confident and I have put my all into my business, which is the most important thing. I have noticed that nobody knows your vision like you do, or will see it the way you do, so it's important to believe in yourself and your product.

I have found that everything is a learning process and I am enjoying learning as I go. From the website design to the social media campaigns, I find it best to keep moving forward and learning all the time rather than waiting for things to go wrong.



You have always lived in Newcastle, do you have any plans for moving away?

No, I really love Newcastle and all my contacts and friends are here. I studied Textiles at Newcastle High School for Girls and learning about patterns and design really helped me when creating my products. I didn't move away for university and have worked in Newcastle, at Fenwick, for a number of years. Everything I need is up here and the people are so friendly. I couldn't see myself moving away anytime soon. People in the North East are passionate and there is a great network of business people and new businesses popping up all the time.

What are your plans for the future for Sloobie?

I would like to create a few more ranges and expand my reach even further. I would also like to expand my global deliveries to even more countries. Many of my customers from other countries saw our social media content and then got in touch asking if we could deliver to them. I am looking to expand our social media coverage and go viral on TikTok again as this really boosted our business the first time. We are now in Fenwick but I would love to get into more stockists. We have also been featured in multiple fashion magazines, which has been fantastic for reaching more people, and I would love to be featured in a few more. Currently, it is just me on the team with some help from my friends, so hiring more people in the future would also be fantastic. As we continue to grow, I know I will need more hands on deck.

Building works begin on luxury homes in Yarm

Construction work has begun at Acland Homes new exclusive development, Green Lane situated in the popular location of Yarm.

The exclusive and luxury development of five new homes in the sought-after village of Yarm is making significant progress with completion due for October.

North East developers Acland Homes will work with Bradley Hall's Tees Valley office to bring the four-bedroom, detached homes to market once completed.

The detached properties on Green Lane, Yarm, will have a contemporary design, high specification, luxury homes in the heart of the sought after area of Yarm. The development comprises five executive four bedroom detached homes and will be completed in one phase.

Lesley Parry, branch manager at Bradley Hall's Tees Valley operation said: "It is brilliant to be able to work with an established residential developer such as Acland Homes

and I am very much looking forward to bringing these beautiful, exclusive homes to market.

"Yarm is not only a desirable place to live, but there is also a huge variety of amenities such as outstanding education, provides accessible transport links and a bustling high street on offer. Bringing these homes to market in such an attractive area to live, work and socialise is brilliant for our branch in Tees Valley and I'm sure they will be hugely popular."

The Green Lane development offers a contemporary feel owing to it's mixed use of modern materials including glass and aluminium to create bright open spaces, while encourages modernity and luxury throughout.

Each property incorporates everything necessary for concise, modern living.

With a 38ft open plan kitchen and diner space with bi-fold doors opening

on to the rear garden, the homes are perfect for the warm, summer nights and alfresco dining.

At Green Lane, each property is complete with a formal lounge, kitchen with dining space, cloak room, utility room, master bedroom with ensuite and dressing room, double bedroom with ensuite, two more double bedrooms, and a family bathroom.

Externally, each property has a generous sized driveway for several cars and an integral double garage. There is also a fenced boundary to the front of the property, as well as a lawned boundary to the rear of each property.

To avoid disappointment, and to receive updates about the progress of Green Lane, contact Bradley Hall today via 01642 265 300 or wynyard@bradleyhall.co.uk as this development is highly sought after.





5 Plots For Sale

Green Lane, Yarm, TS15 9EH

Price from £795,000

Bradley Hall is delighted to bring to the market this stunning executive development in Yarm.

Yarm is a highly sought after location owing to the outstanding education facilities at Yarm School, recently ranked as top school in Teesside. The local high street offers a good selection of boutique shops, convenience stores, eateries, and pubs. Transport needs are catered for by local buses and Yarm Train Station. The A67 road provides direct access to the A19 for the wider Tees Valley region, Sunderland and Newcastle.

Set on Green Lane in Yarm, this development is ideally placed within walking distance to Yarm Train Station as well as, Conyers School located opposite

providing secondary and sixth form education facilities. The wow factor is certainly provided owing to the modern glass and aluminium auditorium with ceiling height glass panels allowing an abundance of light to fill the area.

Each property will offer everything you need for modern day living with a 38ft open plan kitchen/diner with bi-fold doors opening on to the rear garden, perfect for those summer nights and alfresco dining, a separate formal lounge, cloak room and that all important utility room.

Oak and iron spindled staircase will provide access to the first floor, comprising of the master bedroom with full length panoramic window, featuring ensuite facilities and a dedicated dressing

area, the second bedroom also providing ensuite facilities and views of the rear garden, a further two double bedrooms and family bathroom.

Externally a generous sized driveway provides ample parking for several cars and leads to the integral double garage, with subtle fenced boundaries to the front and small lawned area, as well as a boundary fenced rear garden.

With the build well underway on this development, each stage will bring with it excitement of what is to come, and we foresee a high demand for what these properties have to offer.

We would highly recommend early reservation on this site to avoid disappointment.

Contact Bradley Hall's Tees Valley via 01642 265 300 or wynyard@bradleyhall.co.uk

An Insight into Marie Curie

with Kelly Knighting-Wykes, Head of Fundraising North England

The Marie Curie International Memorial was formally established in 1948, and shortly afterwards it became the Marie Curie Foundation.

This was the beginning of the charity that is now known as Marie Curie.

The Charity's priorities were:

- Establishing special residential homes to care for cancer patients.
- Providing home nursing.
- Providing help with practical needs such as bed linen, furniture and medical equipment.
- Giving the public advice about cancer and the help available for patients.

2023 marks 75 years since the Marie Curie Foundation was founded. We caught up with Kelly Knighting-Wykes to see how the donations the charity receives help people, how the last few years have tested the charity, and what they have in the pipeline for 75 years of Marie Curie.

How do the donations you receive help and what do they go towards?

"We spend where the need is greatest and provide care and support through a variety of services. It costs £20 for an hour of nursing care so any donations we receive always go to what is in need most at that time.

"We provide nursing support for in-patients and out-patients who are both receiving end of life care, we offer respite care, we handle when people are discharged and want to receive their end of life care at home so we handle their medication for them - we do all sorts.

"We give pre-bereavement support and bereavement support and help families of those who

have lost someone come to terms with what has happened, while also helping them understand what happens at a funeral and the best ways to have those difficult conversations. We assist in the writing of letters of celebration for the families that are left behind, as well as having a lot of online tools, helplines, bereavement lines and a whole host of other services for those in need of end of life care, and for their families.

"The donations we receive make what we do possible and mean that we can continue to be readily available for people when they need us most. From £2 to pay for someone to have their favourite tippie from the drinks trolley when they are an in-patient, to £160 for a days' worth of nursing - every donation, no matter the size makes a massive difference to how we are able to support people and their end of life care."

How have the last few years affected you? What have been your biggest challenges?

"March is usually one of our busiest months with The Great Daffodil Appeal where we typically raise £200,000. For the last three March's we haven't been able to run the full campaign and we have lost thousands of pounds of potential fundraising. Because of this, we have had to get creative with how we raise money for those who need it most and although it has been a challenge, it has been fantastic to see how creative and inventive people can be when they are passionate about something.

"Naturally due to Covid, not being able to bring people together has come at a cost for our fundraising. Similarly, as the world reopened and weddings and parties were rescheduled,

often people have been prioritising these events over volunteering and giving the time to fundraising that they often would.

"Throughout this period, we have gained a lot of new passionate people and we are starting to rebuild after a difficult few years. We are trying things we haven't done before, we are organising our first Solitaire Ball for our 75th birthday and lots of other exciting things in the pipeline to get our fundraising back to where it was pre-covid."

What is the best thing about working for Marie Curie?

"My position means that I cover from Berwick down to the top of Staffordshire. I work at hubs in Newcastle, Manchester and Liverpool and have an amazing team of community fundraisers throughout these areas.

"I've worked for other charities but have never experienced such a positive and warm environment as the one that is part of daily life at Marie Curie. Working with people towards ensuring that people's end of life care is treated with respect, affection and support is at the heart of what we do, and I feel very lucky to be part of something so special.

"Being able to create candlelit dinners for couples to have a special last meal together, and 50th birthday parties that once seemed unreachable due to setbacks in health and treatments being able to actually happen is a privilege to be part of. No one should face end of life care alone and our amazing team at Marie Curie make sure that we do what we can to make the experience that little bit easier."

To find out more about how to support Marie Curie head over to www.mariecurie.org.uk





Top 5 Hidden beaches to explore on the North East coast

As better weather and lighter nights creep up on us, it is the perfect time to take to the coast.

The North East's coastlines are some of the most picturesque and dramatic in the UK. Millions of people flock to Tynemouth and Bamburgh every year, but there are plenty of more secluded beaches to enjoy without the crowds. We take a look at five of the best hidden beaches to explore on your next coastal adventure.

Nose's Point in Seaham is situated on the opposite end of the town to the popular Seaham Beach. Once the site of Dawdon Colliery, the area is now a beach and wildlife reserve, with wildflower meadows, unique artwork and uninterrupted views out to the North Sea. In 2014 a fossil tree, believed to have been found by local miners was returned to the site and forms part of a seat giving great views along the coastline. The car park at the top of the hill is a great spot to look for the dolphins that travel up and down the coast daily. As a gateway to Durham's Heritage Coast, it is the perfect place to begin or end a

walk down England's Coast Path.

Ross Back Sands Beach in Northumberland is a remote and beautiful stretch of beach. Located near to Bamburgh, parking is at Ross Farm with a half a mile walk to the beach. Managed by Lindisfarne National Nature Reserve, the beach is a haven for birds and is an ideal spot for bird-watching as terns and ringed plovers nest in the dunes. With views across the Holy Island and with very few other people on the beach, it is ideal for a peaceful walk away from the hustle and bustle of Bamburgh's main beach.

Marske Sands in Cleveland is the ideal dog-walking beach, with six miles of vast sandy stretches between Redcar and Saltburn to enjoy. A row of shops and beach huts welcome you to Marske before reaching the beach. With ample parking and views that are breathtaking even on a stormy day, this is the perfect place for a quiet beach trip on the Cleveland Heritage Coast.

Gordon's Bay in South Shields is a tiny beach on the coastal path from South Shields to Marsden. With a small path down to the sea and benches to dolphin watch, this is the perfect place to stop at on a walk and is not accessible by car. The remote path has multiple coves and bays for a family trip to a secluded beach or to simply sit and relax.

Goswick Sands on the North Northumberland Coast is a vast stretch of beach, favourable at low tide. The beach was once used as a weapons range during the second world war but is now a calm oasis with few visitors. It is accessed from the Holy Island causeway road or from the small hamlet of Goswick and it is recommended not to visit when the tides are coming in, as the beach is subject to the same tides as Holy Island. The beach is wild and remote and is an ideal location for a spring-time walk with family and dogs.





Berwick

135 Main Street, Spittal,
Berwick-upon-Tweed. TD15 1RP
01289 306 784

Newcastle

Unit 4C, Airport Ind. Est., Kingston Park,
Newcastle. NE3 2EF
0191 286 0514



Designing Interiors & Creating Lifestyles Since 1982

Two design-led studios displaying a range of living spaces created to inspire you. Our friendly designers are here to offer their wealth of experience, knowledge and design intelligence to your project. With a history of quality products, prestigious service and boundless design, trust us to help you find your perfect kitchen, bedroom & living space.



DESIGNER FLOORING

LUXURY CARPETS & FLOORING

SUPER SPRING SAVINGS

amtico

WOODPECKER
NATURALLY INSPIRED FLOORING

CORMAR
CARPET C9

CRUCIAL TRADING
Where Inspiration Begins



HUGH MACKAY
carpets

THE NORTH EAST'S LARGEST
PREMIUM FLOORING SHOWROOM

EXCLUSIVE
amtico
SPECIALIST
PARTNER

UNIT 8A - KINGSTON PARK - 0191 271 6576
SHOWROOM ALSO AT KARPET MILLS HEXHAM

www.yourdesignerflooring.co.uk





The rising popularity of apricot wine

Apricot wine is a type of fruit wine that is a refreshing and fruity beverage with a unique taste and aroma.

Apricot wine has gained popularity in recent years due to its many health benefits and the versatility it offers in terms of pairing with food.

Apricot wine has a long history dating back to ancient times. The fruit is believed to have originated in China and was later introduced to the Mediterranean region by Alexander the Great. The ancient Greeks and Romans were known to make apricot wine, and it was highly prized for its medicinal properties.

In modern times, apricot wine is most commonly produced in regions where apricots are abundant, such as France, Spain, and the United States. It is often made using traditional winemaking methods and can be aged in oak barrels to enhance its flavour and complexity.

The benefits of Apricot wine are wide-ranging.

Rich in Antioxidants

Apricot wine is rich in antioxidants that protect the body from harmful free radicals. These antioxidants also help to reduce inflammation in the body, which can help to prevent chronic diseases such as cancer, heart disease, and diabetes.

Boosts Immunity

It contains vitamins and minerals that help to boost the immune system. This can help to prevent infections and illnesses and keep the body healthy.

Promotes Digestion

Apricot wine contains digestive enzymes that help to break down food and aid in digestion. This can help to prevent digestive issues and improve bowel health.

Lowers Cholesterol

Apricot wine contains compounds that help to lower cholesterol levels in the body. This can help to prevent heart disease and other related health problems.

Relaxation

It contains a compound called melatonin, which helps to promote relaxation and sleep. This can be particularly helpful for people who struggle with insomnia or other sleep-related issues.

Popular apricot wines include Lyme Bay's offering which is ideal for pairing with desserts or cheeses and Celteg Wines'

Welsh apricot wine, ideal for summer evenings.

Lynfred Winery, an American wine company, create many fruit wines with fresh fruit grown locally. Their staff refer to apricot wine as 'bottled happiness' owing to its delicious taste and fresh apricot additions.

Apricot wine pairs well with a variety of foods, including light salads, fish, and poultry dishes. It also pairs well with spicy foods, as the sweetness of the wine can help to balance out the heat.

Many wineries recommend apricot wine to be served with cheeseboards or desserts such as cheesecakes, as the fruit complements the savoury element of the cheese.

With retailers beginning to pick up on the trend of apricot wine, it has boosted in popularity as customers opt for the unique and unusual wine. Much like orange wine, apricot is quickly becoming as favourite amongst sweet wine fans as the summer months draw nearer and wine drinkers move from wintry reds to fruity whites and rosés.

An aerial photograph of a wine region at sunset. The landscape is a mix of green vineyards and brown, rocky hills. In the foreground, there are several stone buildings with red-tiled roofs. The sky is filled with soft, orange and pink clouds, with the sun low on the horizon.

A geographical wine journey

Wine is one of the most celebrated beverages in the world, enjoyed by millions of people for centuries.



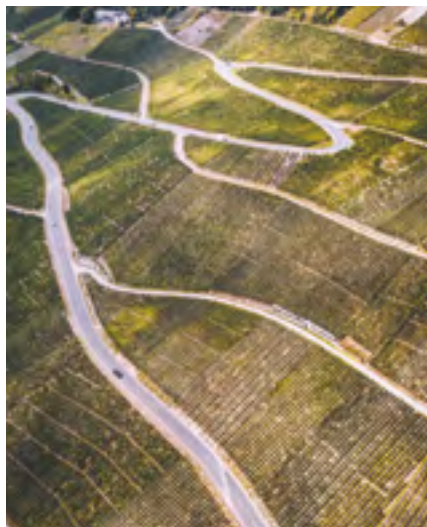
The wine industry is a vital part of many regions' economies and cultures, and each region produces unique wines that have their own distinct flavour and character.

We've researched the best wine regions across the world to share exclusively our recommendations with Portfolio readers. The regions we have chosen create wines that are widely recognized as some of the best in the world. In this article, we will take a closer look at some of the wines these regions have to offer.

Bordeaux, in France, is one of the most famous wine regions in the world and is home to some of the most expensive and sought-after wines globally, such as Chateau Lafite Rothschild and Chateau Margaux. The moderate

maritime climate and very gentle slopes provide an ideal location for vineyards. The region extends around the rivers Gironde, Garonne and Dordogne which create natural sub-regions where different grapes thrive in different soils.

Many of the regions have their own appellation and are governed by appellation d'origine contrôlée laws which dictate the permissible grape varieties, alcohol levels and further rules to ensure the Bordeaux wines are of the best quality. Bordeaux produces primarily red wines, which are made from a blend of different grape varieties, including Cabernet Sauvignon, Merlot, and Cabernet Franc. These wines are known for their complex flavours, including blackcurrant, plum, and tobacco, and their ability to age for decades. Tuscany is another region



known for producing some of the world's most exquisite wines, such as Chianti Classico, Brunello di Montalcino, and Vino Nobile di Montepulciano. Tuscany is home to several grape varieties, including Sangiovese, Cabernet Sauvignon, and Merlot, and produces primarily red wines.

The Chianti zone is Tuscany's largest classified wine region, with a production rate of over eight million cases a year. The Ligurian coast stretches the length of the Tuscan wine region and has picturesque views to enjoy as you travel from between the vineyards. With optimal geological and climatic conditions, barren limestone soul and plenty of sun and rain, Tuscan wines are high-quality and delicious. These wines are recognised by their bold, fruity notes, such as cherry, raspberry, and blackberry, and their robust tannins.

California's Napa Valley is one of the most famous wine regions in the United States and is known for producing world-class Cabernet Sauvignon, Chardonnay, and Pinot Noir. Napa Valley's climate, soil, and terrain are ideal for wine production, and its wines are known for their rich, fruity flavours and smooth finish. Located in Northern California, 50 miles

northeast of San Francisco, this area enjoys the benefits of Californian sunshine and but also the volcanic, maritime and alluvial soils as the region stretches from river and coastal areas to mountain vineyards at over 2000 feet.

Mendoza is the largest wine-producing region in Argentina and is known for its Malbec wines. Malbec is a red grape variety that originated in France but is now primarily grown in Argentina. Mendoza's high altitude, dry climate, and irrigation system create ideal conditions for Malbec production, and its wines are known for their dark, fruity undertones, such as plum, blackberry, and black cherry, and their soft tannins.

At the foothills of the Andes, within central western Argentina, the Mendoza region has over 150,000 hectares of vineyards and over 800 wineries. Overlooked by the beautiful Mount Aconcagua, the vineyards of Mendoza are planted at some of the highest altitudes in the world, with some as high as 36,000 feet above sea level.

Mosel is a wine region located in Germany, famous for producing some of the world's most exquisite Riesling

wines. Mosel's steep, terraced vineyards, and cool climate create ideal conditions for Riesling production, and its wines are known for their vibrant acidity and fruity flavours, such as green apple, lemon, and peach.

Located along the Moselle river at Germany's borders with Belgium and Luxembourg, its steep south-facing riverside vineyards receive the benefit of red and blue slate soils. The blue slate's mineral notes add to the region's fruity white wines. Production in the area is largely made up of Riesling producers, which makes up 60% of vineyard space.

The world of wine is vast and diverse, with many regions producing excellent wines that are unique and distinctive. While the regions mentioned in this article are well-known for their wine production, there are many other regions worldwide producing excellent wines worth exploring, including Cornwall where the warm climates have produced stunning wines. With so many regions to choose from, there is something to suit every taste, and with wine regions all over the world, there is also much to explore.



First Look – an evening at St Vincent

By Cassie Moyse, editor of Portfolio North



After a three-year hiatus the sorely missed St Vincent, operated by celebrated North East restaurateur Terry Laybourne, is back.

The popular Newcastle Quayside restaurant held its first evening service – and we were delighted to be one of the first invited along to sample its menu. The well-known Newcastle chef and business owner, who leads the 21 Hospitality Group, was forced to close the venue in March 2020 as the Covid-19 pandemic struck. Terry successfully managed to reopen many of the venues within the group after lockdown – including the iconic 21, Broad Chare, and Café 21, Porterhouse Butcher & Grill and Saltwater Fish Company in Fenwick – but St Vincent remained closed until now.

The restaurant, based within the same building as The Live Theatre, has relaunched with a revitalised new menu, while also reintroducing some popular wine and food favourites. He's also brought back some of his loyal and trusted team, which is great to hear. Unfortunately, due to long closures forced by the pandemic, many hospitality venues have been forced to hire completely new staff which sometimes leads to service issues, but this wasn't the case at St Vincent.

We arrived at the venue to see a range of happy diners enjoying the ambiance, food and wines. The guests included a mix of families, couples, friends and colleagues who all seemed relaxed while the welcoming sounds of laughter and conversation, combined with just the right level of music. This reassuring positive and warm atmosphere ensured that we were able to embrace a comfortable and relaxed feel as soon as we walked through the door.

We were greeted at the door by one of the lovely team, and given a delicious glass of prosecco, which was crisp and refreshing. It was the finest prosecco I've tasted in this country, reminding me of an organic and

authentic Italian prosecco I had enjoyed in Lake Como many years ago.

We were seated at our table for two which was snug but comfortable, and we didn't feel on top of our neighbours as you do in some restaurants. The lighting was just right, dimmed but not dark enough to send you to sleep. While we browsed the menu, my guest and I then enjoyed a lovely German Riesling, Nachschia 'Bright side of Life', which she described as light, tangy and fresh. I ordered the Snou, Vi Negre, a Spanish Merlot, a very soft and smooth red wine which was incredibly drinkable.

We decided to share the charcuterie selection to start, which included salame molinari, mortadella, prosciutto san di danielle and rabbit rillettes. I do think that with a charcuterie selection that occasionally the meats can have a very similar taste and texture, but this definitely wasn't the case. You can tell time and experience had gone into selecting a range of items which while were complimentary of one another, also each offered a different experience. The rabbit rilette was light, fluffy and seasoned to perfection. We also ordered the focaccia and arbequina olive oil – which was just enough to get us started for the evening.

The team were incredibly attentive and we were given enough time to finish our snacks and charcuterie without feeling hassled. We were offered more wine, and were recommended the ALT Sparkling Rose, an alcohol free Spanish sparkling rose wine. Our server had brilliant knowledge of the wines, offering us an insight into how this alcohol-free rose was made to taste almost identical to its alcoholic counterpart.

There was just the right amount of time between finishing our starter to being served

our main courses, or large plates. I ordered the fricassee of barn-reared chicken and morel mushrooms, which usually comes with a riz pilaf. I asked that my main come with mixed greens instead and the team were more than happy to accommodate my dietary requirements. I'm not usually a fan of chicken on the bone, but I did thoroughly enjoy the meal. The sauce was moreish and creamy and was a lovely accompaniment to the meat and vegetables. I can't say I've had morel mushrooms before, I did enjoy them, but possibly would have preferred a more traditional mushroom with this dish – just my own personal preference.

My guest ordered the roasted squash, ricotta, sage and chilli, which she thoroughly enjoyed. The perfectly cooked and well-seasoned veggie dish offered a range of flavours and textures and, as with the chicken, the portion was generous and both meals were certainly filling and satisfying. She also added the garlic and rosemary roast potatoes which she said were 'perfectly crispy on the outside and fluffy on the inside' – none were wasted.

We were there just over two hours, which I think is a lovely amount of time to spend drinking, dining and chatting. It's often disappointing when your dining experience is shorter than expected, so I enjoyed spending an ample amount of time at St Vincent. By this point, we were both full, so didn't get the chance to sample the desserts – although I'm now longing for the early season gariguetto strawberries and Amalfi lemon cream.

In summary, we were both impressed and had a fantastic evening. St Vincent provides the perfect venue for a variety of occasions; date night, dinner with colleagues and clients or family. We will be returning.



Simply stunning, the new Ophelia

It is hard to know where to start when it comes to writing about Ophelia...It is simply stunning.

Ophelia opened not so long ago in the former M Steel Cycles shop, elevating Gosforth's dining scene in an instant. It is warm, inviting, elegant, comfortable and just a tiny bit edgy with a tremendous cocktail bar serving knock-out cocktails.

This is the second of Nick Grieves' restaurants in the suburbs of Newcastle. The first, The Patricia, is sited next to the eclectic Punchbowl on Jesmond Road and it has always been innovative and magical. It is hard to say exactly what makes it so magical, but it is the type of place you can go amidst chaos and anguish and settle comfortably into an evening where your jaw is less clenched and your shoulders are where they are meant to be, rather than around your ears.

The food was always second to none. A small dish of the slenderest spaghetti with a take on cacio e pepe sauce is a particular stand-out, even from some years ago. We also have fond memories of sampling 'The Patricia at Home' during lockdown, collecting small pots of carefully selected ingredients from the restaurant to cook and serve-up at home.

The Patricia is now described as 'taking a break' on its website with a new venture, an enticing New York City inspired Italian Bistro called Vinny's, taking up the pass. We can't wait to try it.

Chef Grieves has carried the same sense of magic through to Ophelia, there is just something charming about it that lifts the spirits and wraps its arms around you. We started with olive oil laced martinis with a real kick, it's a great way to start a meal, before moving on to a series of dishes inspired by French cuisine. We would usually choose some of the more unusual dishes on a menu; why not have something that you have never come across before? On this occasion, we took the opportunity to try really, really good French food, but still with plenty of personality.

Oeuf à l'anchois, chicken liver pâté

and steak tartare were exceptional, followed by a beautiful piece of plaise and separately, rich morteau sausage with lentils. I won't labour the particular dishes too much as the menu changes regularly, and I don't want to ruin the surprise, you just have to try it.

The menu is small but perfectly formed with some stalwarts including fillet au poivre and French fries. It is as easy to pop in to Ophelia for steak, chips and a great glass of wine, as it is to go 'all out' with cocktails, snacks, three courses, and more cocktails. The bar has somewhat of a neighbourhood style and is open to visitors as much as diners, though it is very elegant and not at all rowdy. Once you are in, I would hazard that you will want to stay, if you can get a table. Booking is very much advised as this place gathers more and more popularity. You only have to look at the reviews on Instagram to see that Ophelia has landed beautifully.

Ophelia is a dream, and it's a must visit if you love classic cuisine and want to support this elevation of standards in the heart of the North East. The restaurant is a short walk from Gosforth High Street, and surprisingly, right next door The Branding Villa, The Punchbowl's sister venue. We love the pairing of Grieves' beautiful restaurants and Frank & Bird's creative and colourful pubs for a night out.

Ophelia is now also serving up Sunday roasts at a really reasonable price, with their signature Gallic starters and desserts. We also understand that there will soon be an Ophelia café upstairs with smart, hearty breakfast on the cards.

It is heartening to see restaurateurs continue to open new establishments outside of the city centre, breathing much needed life into High Streets. Low Fell, Jesmond, Gosforth and Heaton have all benefited of late. Here's hoping it's the beginning of the next culinary revolution in the North East.





The Ancient Unicorn

The Ancient Unicorn Hotel in the pretty village of Bowes is the ideal place for walkers to relax after a day of exploring County Durham and North Yorkshire.

Conveniently located near to the A66, the hotel is the perfect base to enter the Lakes or to visit towns such as Richmond and Barnard Castle. Portfolio North were kindly invited to visit and stay at this historic and beautiful location.

With 14 cosy bedrooms, a pub and coffee shop on site, there are plenty of places to relax and unwind. Many walks start or pass through the village of Bowes, with plenty of walking routes for hikers of every ability.

God's Bridge is a 7.5 mile walk starting in Bowes that takes you through the River Greta valley on parts of the Pennine Way to a natural limestone bridge across the river. Walking across heather moors and wildflower meadows, this walk takes in the beauty of County Durham and is ideal for those on a walking holiday and wanting to explore the local area. A 3.5 mile walk into Barnard Castle is an easier option and takes in the quaint market town, ruined castle and calming river.

The Hotel- and Bowes itself- is steeped in history. With a horse mount outside and original features as well as listed properties on the site, it was lovely to stay somewhere so connected with the past. Even some of the locks on the doors were listed- an interesting fact that the welcoming owner Terry told us about.

Terry also told us that it is allowed to be called 'ancient' as it has only changed owners twice, and that it is the only hotel in the UK called The Ancient Unicorn. Charles Dickens visited the nearby Bowes Academy, a private school for 200 boys, and was outraged by its disgraceful conditions. In his novel, Nicholas Nickleby, he exposes the academy and its headmaster. It caused a public outcry that forced many similar schools to close down. The owner told us that Dickens stayed at The Ancient Unicorn and wrote much of the novel there. With hundreds of years of heritage surrounding us, it was great to learn about the history of the hotel and the area.

The close by Bowes Museum is a large French Chateau full of artefacts collected by the Bowes family and includes exhibitions on fashion, art and culture.

There are activities for all ages and stunning parks and gardens to explore. Nearby, High and Low Force are two of the most impressive waterfalls in England and a visit to Upper Teesdale is a must. There are walks around both waterfalls and plenty of idyllic spots for a picnic or to take in the views.

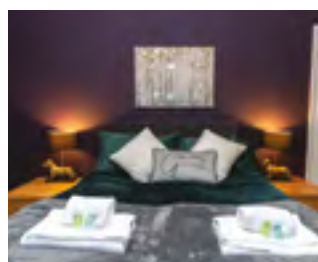
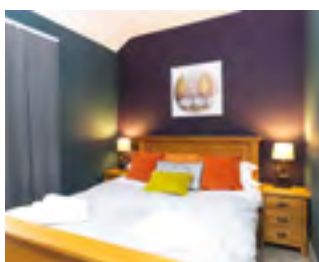
The room itself was comfortable and was a lovely place to unwind after our exploration of County Durham.

The hotel has an apartment suitable for eight people and is great for groups on walking holidays. We headed down to the restaurant for dinner and really enjoyed the atmosphere and pleasantness of the staff. We had prawns and salmon and a halloumi dish for starters, both of which were delicious and the seafood was really fresh. We both had fillet steaks which were delicious and the perfect portion size. The wine was also lovely and complemented the steaks.

After a peaceful night of sleep in a cosy bed, we had a full cooked breakfast which set us up for another day of exploring before we headed home.

In beautiful surroundings and with so much heritage and history surrounding the hotel and County Durham itself, our stay was full of exploration and education as we took in all that the hotel and Bowes had to offer. The perfect place from which to relax on a walking holiday, the rooms and restaurant were lovely and Terry and his staff were fantastic throughout.

To book your own stay, visit www.ancientunicorn.com/ or follow @the_ancientunicorn on Instagram and Facebook for the latest updates.



HARDWICK FESTIVAL

18/19/20 AUGUST 2023

MAIN STAGE

Friday 18th August

**Hacienda
Classical**

**CRAIG CHARLES
FUNK & SOUL**



The Owl

Keith Martin

Saturday 19th August

THE KOOKS

THE VACCINES

FREYA RIDINGS

MELANIE C

NIEVE ELLA

The Pale White

Tom A Smith

The Redroom

Sunday 20th August

**NOEL GALLAGHER'S
HIGH FLYING BIRDS**

**Johnny
Marr**

THE CRIBS

ANDREW CUSHIN

LOTTERY WINNERS

Megan McKenna

Liam Fender

Lizzie Esau

TREEHOUSE ARENA

Friday 18th August

**SHOOVE
& TURKEY**

Luke Una

Pete Wharrier

Saturday 19th August

**SCOUTING
FOR GIRLS**

FROM THE JAM

Riding The Low / The Native

Girlband / Dirty Laces

Chilli Jesson / Beth Macari

Sunday 20th August

TEN CITY

DYS

SKINNER BROTHERS

CORELLA

Aflecks Palace / The Voluntears

The Kairos / Baltic

Saturday 19th August

DENNIS FERRER

SORLEY

LOËC

HiFi Sean / Angel / DJ Pippi / Clara Da Costa / Jeremy Healy / Linden C

Ryan McDermott / Tony Hutchinson / Bob Jeffries / Mike Johnson

Mark Hutchinson / Stevie Pattinson / Simon Gibb / James Parker / Kev Cannon

BOOGIE WONDERLAND STAGE with DJ Murray Mint & Guests

6 Stages/Silent Disco/Comedy Tent/Cocktail & Pimms Bar/Champagne Bar/Real Ale Tent/Rhum Emporium

Themed Bars/World Street Food/BBQ Fire Pit/Fun Fair Rides/Children's Arena/Variety Shows/Magic Shows/Drop In Workshops

Punch & Judy/Pop up Spa/Walkabout Acts/Morning Yoga/Afternoon Tea Tent/Fishburn Brass Band/Camping/Glamping

Book Tickets @ www.Hardwickfestival.co.uk

Sunday 20th August

A-Z

LOW STEPPA

Sam Divine

ARIELLE FREE

TICKETLINE

6 STAGES

WORLD FOOD

THEMED
BARS

Hardwick Hall, Sedgfield, Co Durham, TS21 2EH


KIDS CORNER

GLAMPING

SILENT DISCO

COMEDY TENT





Hydrating the skin with new skin boosters at Studio Aesthete

In a world of drying cosmetics and skincare products, air conditioning and heating units in offices and high UV exposure, many of us can suffer from dehydrated skin or feeling like we've lost our glow. Dry skin can also be a catalyst for wrinkles, uneven skin tone and redness.

A busy lifestyle can mean a comprehensive twice-daily skincare routine just isn't possible, but there are new treatments which are revolutionising skincare, providing treatments with long lasting results of up to 12 months. Skin-boosters are the new solutions making waves in the beauty industry. The quick-but-carefully-applied treatments leave skin hydrated, boosting collagen and elastin which in turn improves the look of the skin and provides a youthful glow.

Worlds apart from the traditional botox-style treatments which freeze the muscles, or fillers that add volume, skin boosters provide a more natural solution, working from the inside out to create beautiful results.

Seventy Hyal 2000 is a bio-stimulating skin booster that improves hydration levels within the skin, injecting a radiant glow and hydrating the layers of the skin which create a more youthful appearance by removing wrinkles and fine lines.

The skin booster contains hyaluronic acid, a natural vegan substance that is already created in the body where moisture is stored. Increasing the amount of hyaluronic acid to dehydrated areas of skin- such as the face, hands or neck- stimulates the skin to create a glowy complexion and encourages the skin to naturally relieve wrinkles.

The skin booster is thinner in consistency than a dermal filler, creating a greater spread across the skin. Skin boosters can soften fine lines and hydrate and improve the texture and condition of the skin. The formula is suitable for all skin types, including those with sensitive skin and can be used as an individual treatment or as part of a skincare routine.

One of the benefits of Seventy Hyal 2000 is that results are visible from the first treatment and can last for up to

12 months. The skin will look and feel hydrated and refreshed and with a more youthful and glowing appearance. Seventy Hyal 2000 has been introduced to fill a gap in the market for younger skin, following the success of Prophilu which is more suited to those aged 50 and over. With many more young people working in offices under air conditioning or heating units or simply not having time for a complex skincare routine, Seventy Hyal 2000 can provide a quick long-term solution to ensure the skin remains youthful. Younger skin requires different levels of hyaluronic acid compared to those over 50 and Seventy Hyal 2000 has taken this into account when creating their product.

Studio Aesthete, a holistic, private clinic based in Sunderland and Newcastle has recently added Seventy Hyal 2000 to their menu of treatments in order to hydrate and revitalise the often-overlooked skin on the face, hands and neck.

The next generation skin booster is proving popular with clients and has been featured in beauty magazines such as Vogue and Cosmopolitan. The team at Studio Aesthete know that this product will be popular with their clients and for those looking to improve the look and feel of the skin by rehydrating sensitive skin that can often be subject to sun damage or drying.

Whether you are looking to reduce the appearance of lines and wrinkles on the face, or to provide a hydration boost into your skin, Seventy Hyal 2000 is the perfect solution.

With Seventy Hyal 2000 skin boosters available at Studio Aesthete, contact the team to book your appointment via www.studioaesthete.co.uk



Lookers...one of the UK's largest car dealers... has opened a very special dealership here in the North East.

Lookers premium general manager and creator of the lookers premium site, Rikki Ledger, explains what the new dealership can offer its customers.

"Lookers represent 33 manufacturers and have over 150 dealership sites, which means we have thousands of cars being bought and sold by the company over the course of 12 months, many of these will be from volume manufacturers like Ford, Nissan, Vauxhall, Volkswagen etc, but a decent percentage come from the premium brands such as BMW, Jaguar, Audi and Mercedes and a surprising number from top-end marques like Bentley, Porsche, Land Rover, McLaren, Ferrari and Rolls Royce. Consequently, we decided to bring all of these prestige luxury, sport and, in some cases, rare cars together under one roof, Lookers Premium and it's based at our new dealership in Jesmond, Newcastle."

Customer service is at the forefront of the Lookers ethos and buyers of premium cars expect premium service, and that's exactly what you'll get at Lookers Premium. Customers are welcome to call into the dealership on Portland Road where the expert team are waiting to meet and greet offering as much or as little help as needed. Browse the stock on

display or take a seat and enjoy a coffee while browsing the full stock options online, with the team on hand to support with any questions and offer guidance.

Or if you can't visit the stylish dealership, you can simply go online and explore the entire range of what Lookers Premium has to offer. If there is a car of interest, you can either click for further details or if the car is exactly what you're looking for, you can reserve or buy the car there and then.

"We offer a concierge service," adds Rikki. "Every car has a full video walk-through. Customers can view the video and make a decision purely from what they see. If they love the car, we'll take it to them anywhere in the UK there's no need for them to travel to Newcastle. We can also help with organising finance. Every car we sell has been meticulously prepared. It has undergone a thorough 115 point check to ensure that everything is in order. We don't do anything 'off the peg' each customer will receive a bespoke service."

Lookers Premium has some very

special cars on offer which you are unlikely to find at other dealers and that includes manufacturer main dealers. Such is the buying power of Lookers that they can be ahead of the game.

And if they don't happen to have in stock exactly what you're looking for, they'll find it for you. Just give them your exact model specification wishes and they'll put wheels in motion. It's all part of the Lookers Premium bespoke service.

If you are thinking of selling your prestige car, take advantage of the sale or return option. A no hassle way of selling your car to a target audience.

For those who already have a premium or prestige car, why not get the expert technicians at Lookers Premium to look after it for you? Your car will be in good hands.

To find out more on Lookers Premium visit lookers.co.uk/premium

Lookers Premium, premium brands, premium service.



Lookers Premium

PRESTIGE USED CARS

Visit our showroom or browse online:

Portland Road,
Newcastle upon Tyne, NE2 1AR

[Lookers.co.uk/Premium](https://www.lookers.co.uk/Premium)

0191 287 8321

Follow our socials @LookersPremium



 x 6

 x 6

 x 4

Durham Highgate House

£2,250,000

It's not often that a house of this calibre is offered to the market especially one which enjoys a city centre location whilst still being completely private and set within its own grounds. Highgate House sits on outstanding 0.7-acre plot with the added benefit of owning the adjoining woodland and is access from a private road. The property is accessed through electric security gates down to a sweeping block paved driveway, providing parking for several cars, leading to the main entrance of the home and the integral double garage. On entering the property, you can see the attention to detail that has been put into the creation of this stunning home from the feature polished concrete wall to the marble flooring throughout the ground floor. The property benefits from underfloor heating on all floors in addition to smart lighting and automatic blinds.

Durham
0191 383 9999
durham@bradleyhall.co.uk



Longframlington

St Laurence Court

£725,000

Constructed from natural stone to a high standard by Dacre Street Developments this fantastic home offers a mix of traditional architecture and modern day conveniences. The spacious welcoming reception hall with oak panel doors boasts a 'Porcelanosa' tiled floor with underfloor heating giving access to the well planned contemporary accommodation. To the rear is an open plan kitchen/dining room fitted with a generous range of 'Pol Kefton' German design units at base and wall levels, Silestone worktops and upstands along with mirrored splash back, inset sink with monobloc tap, a central isle incorporating a breakfast bar. 'Siemens' Integrated appliances include a four ring induction hob and extractor above, oven/grill unit, fridge/freezer, dishwasher, and microwave. The dining area has ample space for a dining table and features 'Porcelanosa' tiled floor with underfloor heating and bi-fold patio doors to two sides creating open area into the rear garden. There is also a fitted utility room.

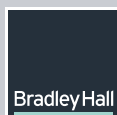
Morpeth
01670 518 518
morpeth@bradleyhall.co.uk



 x 3

 x 2

 x 2





Ponteland Runnymede Road

£2,750,000

Astonishing, six bedroomed modern mansion nestled within one of the most prestigious roads in the North East of England. Occupying an impressive plot of around 1.2 Acres, this incredible property takes full advantage of the views over the river Pont and the open countryside. The accommodation briefly comprises the ground floor; entrance vestibule which leads into the imposing marble floored reception hall with an elegant oak staircase to the first floor landing and a secondary staircase down to the ground floor leisure suite, large storage cupboard, cloaks/WC, formal dining room, morning room, study, and inner hall way accessing the drawing room with views over the River Pont, family dining room, luxury kitchen and laundry room. From the reception hall, stairs lead down to the lower ground floor with marble floored hallway, cloaks/WC, gymnasium with hot tub, shower room, cinema room, large shelved storage room, 25' music room, snooker room with mahogany drinks bar, air circulation system and access to the rear gardens, plant room housing the boiler and hot water cylinder, and access to the two integral garages. To the first floor is an elegant galleried landing with central Cupola, master suite with fitted dressing room and luxury en-suite bathroom and five further luxury guest suites four with fitted walk in wardrobes.

Gosforth
0191 284 2255
gosforth@bradleyhall.co.uk



 x 6

 x 6

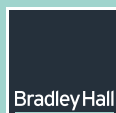
 x 9

Sunderland Cavalier Way, Silksworth

Offers in the region of £364,950

Bradley Hall are delighted to market this modern and uniquely designed split level 4/5 bedroom detached family residence situated in Cavalier Way. The property occupies an extremely private position on this exclusive cul de sac development, which contains six individually designed properties. The property briefly comprises ground floor, entrance hall, two double bedrooms, sitting room/bedroom five, family bathroom/wc, first floor, landing, master bedroom and en suite shower room, additional bedroom, separate wc, large fully fitted kitchen/breakfast room providing excellent family living space, separate lounge with vaulted ceiling and French doors leading to a balcony. There is an integral garage, patio style split level gardens and extensive lawned gardens to the side with trees. Early inspection of this unique family home is highly recommended. The property is ideally suited for easy access to a wide range of shopping and recreational facilities including Doxford International Business Park and Sunderland City Centre with commuting links through to Durham City, Newcastle and the A1M.

Sunderland
0191 563 4242
sunderland@bradleyhall.co.uk



 x 4

 x 2

 x 2





Independent Bookshops in the North East

As we enter the lighter months and brighter weekends, there is no better time to take a trip to some of the best-loved bookshops the North East has to offer.

Everyone knows of Waterstones and WH Smith's, but what else is out there? We take a look at the best independent shops for readers of all ages.

In Stockton on Tees, there is a cosy little bookshop called **Drake**. Running local book groups, author events and a children's podcast, this is much more than just a standard bookshop. With reading nooks and welcoming staff full of literary knowledge, this is a great visit for book lovers in Teesside.

Helen Stanton owns three independent bookshops across the North East. **Forum Books** in Corbridge was shortlisted for Best Independent Bookshop in the British Book Awards 2021 and is popular with local residents and visitors alike. Situated in a listed chapel, the high ceilings and natural light create a welcoming and open space and the original pulpit provides the perfect place for events and children's reading groups.

Helen's second bookshop in Whitley Bay is **the bound**, located on one of the UK's busiest high streets. With eclectic book choices, the shop stocks a hand-selected and eye-catching collection of tomes with something for everyone. The staff are very knowledgeable and are really keen readers, happy to recommend a new read to customers.

The newest addition to Helen's collection is the **Accidental Bookshop** in Alnwick. Featuring the highest bookshelf in a UK bookshop, the shop is already proving very popular and is located in a prime spot for visitors to the historic market town of Alnwick.

While Helen's shops sell new releases, **Barter Books** in Alnwick has a vast collection of second-hand books set in an old railway station in the heart of the town. Beloved by many, this unique building boasts multiple rooms and a miniature railway on the ceiling.

In Saltburn, **Book Corner** specialise in contemporary fiction for adults and children but are confident they have something for everyone, from non-fiction to sci-fi. Located near to Saltburn's historic pier and funicular railway, the shop is a haven for new releases and anticipated reads.

Cogito Books in Hexham is a small local bookshop that hosts four monthly events for fiction, crime, young adult and children as well as pre-school storytelling sessions. The bookshop has been a staple in Hexham for 22 years and with its location next to Hexham Abbey, is the ideal shop to pop into when visiting the ancient town.



Riverside Sunderland

A vibrant new city centre district where the region's most ambitious businesses will locate; where families will enjoy a healthy life, with the riverside and city centre on their doorstep; and where residents and visitors will play.

A new Urban Quarter for Sunderland.



Think we just build websites?



Our team provided digital consultancy and data visualisation services to a streaming platform, enabling them to exceed their seven-figure revenue target.

Contact us today to unlock your business's full potential with our tailored digital solutions.

landdigital.agency

0191 511 1014

hello@landdigital.agency