



TRIED & TRUE

Exclusively local news, views
& goings on at Tried & True.

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Rob's Ramblings

By Rob Kelly, Founder.

I was recently fortunate to travel to the French Ski resort of Morzine for a bit of R&R at the beginning of March. My first visit, and first serious time skiing, was over 6 years ago. Amanda and I enjoyed ourselves so much that first visit that we vowed to come back every year, develop awesome skiing skills in deep powder and live the good life relaxing in chalets with someone else cooking the meals and basking in the sunshine with a bit of après ski.

As with a lot of things in life, other plans and work got in the way, namely a two-year house renovation, a brand new business and the wonderful blessing of our little Clara.

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Inside – Daniel Lewis Interview

We talk to friend of T&T Daniel Lewis about his recent T&T exhibition of local artists in their studios and life as a professional photographer and artist.



Staff Spotlight Patrick Knight

Giedre Jakutyte catches up with T&T manager Paddy who joined the business back in April 2013. A true hospitality professional, Paddy shares his thoughts on service, working at T&T, cracking tunes and how he likes his coffee & eggs.



. What do you consider most challenging and rewarding working at Tried & True?

Delivering the right level of service to each guest. Trying to balance the lighter touch with a more attentive approach is tricky.

We don't always get it right but I know we've come a long way in my time here and that's its own reward. Happy customers recommending us and making us part of their lives is hard to beat.

What makes perfect service?

I think a lot of guests actually leave with a better impression when mistakes are made but rectified swiftly. We don't rest on our laurels and ensuring that everybody leaves happy is our ultimate goal. I'm amazed by how many places I eat at that never ask how things are? I try to be a good customer though haha!

Your favourite dish at T&T?

I'm an eggs and bacon guy - I love love love our pulled pork benedict (on seven-seeded) but I've far too much access to it and my belly is only getting bigger.

I'm a carnivore for sure but eggs are probably my favourite thing - can't be without eggs.

Coffee?

I drink espresso and black Americanos - 6oz - always a double shot - occasionally I'll get a little saucy and have a piccolo or even a flat white but I like my coffee black in general.

You're in charge of the music at Tried & True, how important is it to the café's character and atmosphere?

Sometimes I feel like a bit of a wannabe DJ at work, but I think we get it right most of the time. I don't subscribe to middle of the road lounge music.

Music can be background level but it doesn't need to be bland! I've been caught out a few times not mixing it up enough but we do get a big amount of positive feedback on what we play and a lot of enquiries about what's playing.

Honestly, I love it when people dig the music as much



"Happy customers making us part of their lives... hard to beat!"

as the rest of their time at T&T. Music can be the soundtrack to a tough day or the fuel to keep the guys up and smiling and killing it on the floor. (cont page 6)

Adorable Pooch of the Month - Hannah

Hannah



Hannah the Cavalier King Charles Spaniel has been visiting T&T with owner Keiko since we opened back in 2012!

Putney-siders sure do love their pets!

We've been proudly dog friendly since day one and have gotten to know some lovely people as a result.

Giedre talks T&T with **Keiko Kaizuka**, owner of Hannah the Cavalier King Charles Spaniel.

GJ How long have you been coming to T&T?

KK We knew about T&T before you opened. I'm Japanese. I used to live St. Margaret's Crescent and walked past often. We moved to Thames Ditton in 2013.

GJ Tell us about Hannah – she's adorable.

KK She is a Cavalier King Charles Spaniel and is nearly 5 years old. She is bit smaller than regular breed so she looks like puppy. She is so

friendly and loves people (especially kids and girls).

GJ What do you love about T&T?

KK We have been coming to the café every weekend since you opened. For us, this is the best café in London. The coffee is amazing, friendly staff and atmosphere, comfortable garden and of course, great food!

We live in Surrey now but still love the café so we often travel over to spend time here.

GJ You must really love the food to travel so far! What's your favourite?

KK I usually order the Creamy Portobello Pesto Mushrooms on seven seeded. Our son's favourite is the pancakes. It's his number one dish in the world! **GJ**

Rafal is back!





Snappy Snaps

Putney resident **Daniel Lewis** recently hosted a popular exhibition of local artists in their studios at T&T. Dan talks photography, community and coffee with **Giedre Jakutyte**.

Talent or technique... what makes a great photographer?

My love of making images came from my formative years in art & design as a student. Personality is certainly a factor that's an important facet to being a professional photographer.

I believe, as a rule of thumb, regular people don't like having their picture taken. They just don't.

The trick is to coax them into believing they look good, make them feel comfortable and get them onside. This is something you often have to do, within ten minutes of meeting them. You could argue there's an element of psychology thrown in to the job.

Being a Pro is a balancing act of having the technical and natural ability as a given - but

to become good is to be able to understand and blend human interaction into the creative process in a way that is sympathetic to the subject you are shooting.

So... 1 % inspiration, 99% perspiration?

I don't really believe that is the case, no. I think that talent needs to be given a bit more credit than that for a

"People don't like having their picture taken. They just don't..."

photographer to progress in the field. Having an eye in the first place is essential in my humble opinion.

You can of course teach many aspects of photography: how a camera works; the physics behind it; the Rule of Thirds; how to

utilise Photoshop to enhance an image on the computer; how to light people & objects effectively, but really a lot of that pales into insignificance compared to having an eye and ability to visualise a scene, bring the camera to the eye, and compose an



outstanding photograph.

The ability to do this is something you can't really teach. Having a natural awareness, almost sixth sense, to compose a beautiful

image in the moment the shutter is released, which includes having awareness of space, composition and flair.

What makes Putney a great place to live?

Putney is a wonderful place to be. I love it. I call it home now. I'm from Southampton originally but have lived here for six years and have no plans to leave any time soon.

I've got to know it even better in the past year with the Putney Artists being so inclusive and welcoming of my project. I was introduced to a lot of new people, off the back of it, and hadn't realised until then how much of a creative hub this place is, and the abundance of talent contained within its region.

Your exhibition on artists and their creative spaces was really popular at T&T. How about your own creative space? Does it express your own personality? Do you have any routines that help you to get creative?

My creative space definitely reflects me - **it's untidy**, a bit like my mind, which is a pretty chaotic place. My thoughts can meander sometimes when I'm creatively charged. I'm often pre-occupied by new ideas and concepts and have recently started methodically putting them down on paper in some kind of order, the old fashioned methods are always best - pen & paper. This helps me to stay on top of tasks in the here and now, but also keep ideas alive for the future.

I have a lovely desk with a glass top - set under the glass I've neatly placed my large photography books (of which I have many) containing work by some of my favourite photographers, which are always on hand for inspiration. To encourage me further I'll put on some up-tempo music.

I'm in the process of starting the next phase of my '**Open House**' portrait series, following on from the Putney Artists. It was about this time last year I started that, and so I begin again with a new group of people in the Hammersmith & Chiswick. My aim is to move around to various boroughs of London and photograph artists of all disciplines, with the hope that the diversity of the people, and their varying styles of work and studios, will create a broadness of character. When it's finished, I can't tell you when exactly, I'd like to publish the series as a book and perhaps even have a central London exhibition if the interest is there.

How do you like your coffee?

I love Tried and True - as you well know. I was a latecomer to the appreciation of coffee - not until my move to London in 2007 did I try it and then see its benefits. Now I'm powered by the stuff! Usually I'll have a latte, though I should be moving over to a skinny latte to keep those pounds off!! **GJ**



Fond farewell to the Chorizo Burger!

Our delicious Chorizo burger will be taking a break from the menu. We've been working hard in the background to come up with some new dishes – all will be revealed soon.



T&L Food and Drink Awards 2015

Voting opens this month for the annual Time & Leisure Food and Drink Awards. Thanks to the support of our loyal guests we scooped two awards last year. Best Family Friendly Restaurant and Best Tea and Coffee House. We hope to repeat the success this year so please

VOTE FOR T&T!

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Despite my enthusiasm for not playing everything you hear everywhere else I do try to remember - know your audience!

What makes Tried & True unique?

I've managed a number of cafes, restaurants and even a couple of pubs and bars. I've come to the conclusion that although great food and coffee are arguably more available now than ever, especially here in London, what I find is missing most of the time is good service.

My favourite places to visit are ones I invest in either due to their food offer or drinks range and after a few visits you feel valued. That's what's missing in a lot of places.

In terms of being different or special - it's different for everyone but I reckon you're far more likely to return to a place with great service that maybe didn't tick all the boxes than somewhere really concept driven or gimmicky with poor service.

We are here for the long haul and how we do what we do is just as important as our food drink and decor.

How is it working with the team at T&T?

We've been very lucky to retain our team in an industry that's famously transient. We've had some real characters here, many of whom drop us a line from time to time and just today I'll be catching up with

an old friend who actually pointed me in the direction of Tried & True way back when.

What do you enjoy doing on your days off?

I try to catch up with a few friends, steal some time with my girlfriend who works long hours and often that all revolves around food and drink!

Like a lot of our guests I enjoy cooking and entertaining at home or visiting friends.

I also love to discover and try the cool new place from time to time too. Living in Clapham Common I'm lucky to have found a few select spots and I've got a lot of friends in the industry who are always able to recommend something. **GJ**

Dish of the month – Portobello Pesto Mushrooms

Here at T&T we keep a close eye on what's what. Recently we were surprised to discover that our creamy mushrooms on toast have been quietly but steadily gaining popularity amongst the breakfast set.

Remarkably, our delicious mushrooms, are now just behind the BBQ Pulled Pork Benedict & pancakes!

It's most probably because we take big flat mushrooms, slice them up and sauté in butter. Seasoned and finished with double cream and balsamic vinegar, they are served atop two slices of toasted sevensseeded with a big dollop of our homemade basil pesto. With a poached egg on the side it's a no-brainer! **RK**



T&T's Creamy Portobello Pesto Mushrooms on Toast – don't forget the poached egg!

Exclusive Offers!

This month we have two offers exclusively for T&T VIPs. Friends of T&T Bebo and Trina have each generously gifted the following savings to T&T guests. Simply pop in with this page to claim.

TW Trina's Wines

Fine Wines, Spirits, Single Malts, Cigars, Craft Lagers & Ales, Tastings

BUY ONE BOTTLE OF WINE & THE SECOND BOTTLE IS HALF PRICE!

Only one voucher per person. No cash Value. Offer expires 30 April 2015



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Save up to £10! Hurry! Offer valid until 30 April 2015



Photo: Jana Lohde

Giedre Jakutyte - Contributor

Giedre, our lovely smiling Lithuanian waitress is studying creative writing at Middlesex University. Naturally this presented an opportunity to write for the T&T newsletter!



Square Mile Red Brick Espresso Blend

It's that time of the year when the South American Arabica beans are in season! This month:

50% LA SERRANIA COLUMBIA grapefruit, toffee, peaches, juicy, citrus.

50% RECREIO ESTATE BRAZIL walnuts, cacao, green grapes, figs, caramel



Pancake Day at Tried & True Tuesday February 17 2015

Shrove Tuesday this year was very popular at T&T with Putney-siders enjoying an excuse (not that one is needed) to enjoy our buttermilk pancakes.

Especially for the occasion we created two new pancakes – Coconut Pancakes with spiced peach compote and mascarpone and Salmon pancakes with cucumber, dill cream. Delicious!

Breakfast excuse this month

Easter!

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So it was a great thrill to finally be in a position to return to brush up on my nascent skiing prowess and introduce Clara to snow while spending some QT with friends and family.

It was a pretty full chalet with our friends James and Leona, their two little ones, Amanda's mum and our nephew Gareth, now 18.

While it was a bit of a mission dressing 3 tiny children every morning for their ski lesson at the top of the mountain at 10am and spending all day between the skiing and nursery slopes and drinking numerous hot chocolates, there was still a bit of time left over for honing my skills with affable and charming

French ski instructor Max.

What I love about learning a new skill, or enhancing an old one through training and practice is the awakening of potential that we all have to grow and learn more about ourselves. Falling down and having to get up again and again allows us to break old patterns and ways of thinking and really challenge ourselves.

After a long cold winter in our lovely part of London, these longer, warmer day and the Easter holiday give us all a little time to reflect, on our journey so far this year and the potential for fun, enjoyment, family and friends that the warmer weather will bring.

Putney is a wonderful spot with amazing spaces and the River Thames right on our doorstep to be enjoyed, especially as things start to warm up.

This month on Saturday April 11th we've got the fabulous spectacle of the historic boat race which for the first time will feature the BNY Mellon Boat Race joined on the Tideway by The Newton Women's Boat Race.

First raced in 1829 and 1927 respectively, The Boat Races are amongst the oldest sporting events in the world.

Let's hope the weather co-operates so we can all get down to the river to show our support – *after breakfast!* **RK**