



TRIED & TRUE

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

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Rob's Ramblings

By Rob Kelly, Founder.

In search of perfection – how very boring!

One of the most challenging, and unexpected, realities about starting and building a business from scratch has been the need to balance expectations of myself with the different needs, desires, and tastes of the huge variety of guests that step through the door. Emerging into spring with all of the promise and optimism that a bit of warmth and sunshine brings, has had me reflecting on the last three years journey and what has shaped Tried & True today.

Since we opened on the 16th of January 2012 I've been working

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Inside – Ricky Leaver Interview

We talk to friend of T&T Ricky Leaver about his current popular T&T exhibition of local landscapes – Local Heroes.

Staff Spotlight Anna Lukasicwicz

Giedre Jakutyte catches up with T&T head chef Anna who joined the business in January 2014. A passionate and hard working chef, Anna is responsible for organizing the flow of hot tasty breakfasts to T&T guests. That makes her pretty important!



Anna with (L-R) Martien, Jekan and Mallik

GJ: When and how did you realise cooking is your passion?

A.L: I learned to cook quite late. My mother and grandmother didn't allow me in the kitchen!

At age 19 I moved away from home to study in another city and it was then that I cooked my very first dish.

To my surprise, it was good!

Do you enjoy cooking at home for your family and friends as well? Or do you prefer dining out?

I really like to cook for my friends and family when the opportunity arises and I especially love to present a culinary feast for everyone.

Sharing time with friends and family over good food is such a pleasure especially if you're the cook.

However London offers amazing cuisine from all over

the world, so it would be a shame not to take advantage!

At the moment my friends and I are working our way through London's Japanese restaurants trying to find the best ramen.

What is your favourite dish at Tried & True?

Pulled pork benedict definitely! Slowly roasted pork and homemade jalapeno corn bread with poached eggs - there is no better combination.

How did you start working in Tried & True? What do you enjoy most about it?

There is not that great history behind it - first I liked the ad on Gumtree, and after I liked the place.

(ed. Anna is being very modest here. Her very first day our head chef didn't show up and she and Rob stepped up served up breakfast for over 230 people!).

I started working at Tried & True in January 2014 and I'm really proud to be the Head Chef here.

We have a great team and it has been wonderful to see that we have become more and more popular.



“Creating food that looks and tastes great doesn't have to be difficult and time consuming”

People are coming back regularly and we get great feedback.

My passion in the kitchen
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Adorable Pooch of the Month - Amy

Amy



Amy is a 14 years young Shih Tzu.
Favourite dish – Treacle Bacon!

Putney-siders sure do love their pets! We continue our feature on our regular guests and their pets. This month Giedre speaks to Ana Walker and her 14 year old Shih Tzu Amy.

GJ. Ana, tell us a little bit about yourself:

A. I have lived in Putney for 15 years now. I live pretty close to Tried and True with my husband and 4 dogs.

I come to T&T most mornings for breakfast and usually bring Amy. She is my oldest dog and it is her special treat

What is your favorite dish at *Tried & True* and what do you usually order?

I usually have either poached eggs and spinach or the

excellent toasted muesli.

However I always order a side of bacon: Amy has a couple of rashers at the table with me and then we take the rest home for the other dogs. They love it!

How did you discover Tried & True and what makes you such a loyal customer?

I knew Tried and True was there but for some reason didn't come for a long while.

Then our neighbour said how great it was and we tried it.

Amy and I have been regulars ever since! The food is great, the coffee is great and we always get a friendly welcome.

GJ

Paddy recommends...



The **Devil Makes Three** have that knack of being familiar yet original and inspiring.

Songs you think you know but don't, you end up learning, word-for-word, very quickly. I saw these guys live at a great venue in Kings Cross – The Scala – a fantastic place that held one of the best country or bluegrass bands I've ever seen

live.

Great tunes you wanna share and songs you want to connect with – it's not a hard sell – love these guys and love their style and their effortlessness.

Highly recommend any of their albums but "I'm A Stranger Here" is definitely my recent favourite. Every track a gem!
PK



Local Hero – Ricky Leaver

Ricky Leaver, Putney landscape photographer, is currently hosting a very popular exhibition of local spots at T&T. He spills the beans on getting THE shot over coffee with **Giedre Jakutyte**.

Your Local Heroes exhibition at T&T has been really popular. Is there something that makes Putney special for you?

I've lived in Putney since 1991. I guess I must like it! Putney is special because it is so leafy. A lot of areas in London you can feel crowded and hemmed in.

Not Putney because it is surrounded by so many beautiful open spaces, not least the River Thames. Almost feels like you're out in the country.

Are you implying a certain mood in your photography?

Only a sense of timelessness - especially for my black and white work.

They're all shot in the last ten years but just as easily be mistaken for the 1950s.

How did you get started?

The major turning point in my career was when I got a picture-editing job for Associated Newspapers in the late 1990s. Up until then photography was just an idle hobby.

“two essential ingredients...right time...right place”

I was handling every type of image (news, fashion, sport, portraiture, showbiz, arts) and it taught me composition and which pictures work and which don't.

It inspired it me to start taking my own photographs of London.

Not long afterwards Random House used my one of my pix for a Ruth Rendell book cover and my landscape photography career was well and truly launched!

Landscapes are all I know! I'm friends with photographers who cover all forms of photography and I

envy their versatility. But it's not for me.

Landscape photography is my one passion. Almost an obsession actually!



Nature, architecture, talent, perspective, light and shadows and a good camera – what makes a great photograph?

There are two essential ingredients required for a good landscape photograph - right time, right place.

First choose a spot that really grabs you, then secondly work out what conditions it would look best in - sunlit, dusk, rain, storm clouds, snow, fog, low tide.

Then simply wait until you get your chosen weather. It's a game of patience. I've waited over two years for the right conditions for some pix. Also it helps if you're dogged and painstaking. Take your time, slowly work round the subject until you've got the best view. And if it doesn't work first time, be prepared to go back and try again in slightly different conditions. Persistence does pay off.

Of course, sometimes, a great picture is just staring you in the face. You don't have to wait for the right weather. Make sure you snap it before the magic disappears.

You don't need a massive amount of experience to be a good landscape photographer. Just an eye for a composition and know how

to get the best of out of the natural light.

Objects in a million pictures of London somehow appear from a different perspective in your photographs. What do you do to approach that?

Good question. This really gets to the nub of my photography. All I look for in my compositions are interesting shapes, textures or colours. There's no more to it than that.

Tree silhouettes, the contrast of sunlight and shadow, ripples on the water, colour combinations, misty spectral light ... these all provide great material.

The simpler the picture the better, I often find.

I certainly like to make familiar local spots look unfamiliar. Make the viewer guess where it is. My images are quite playful in that way.

What was the craziest thing you did to get some unique perspective?

Like many photographers I will almost stop at nothing to get the best perspective for a pic. Wading in the Thames seems to be a popular pastime for me. I recently took an unscheduled visit to a brook

in the Yorkshire Dales. Almost full immersion! COLD!

On your website you mention a new Project called *sticks*, tell us more about it.

My next big project is venturing outside the Big Smoke, taking pictures of our glorious English countryside, aka The Sticks.

I'm a country boy at heart, being brought up in the wilds of Essex. It's the perfect antidote to my London work - rugged mountains, rolling hills, jagged coastline, mysterious marshland, meandering rivers, big skies.

What's not to like! I started in October, should keep me busy for the next ten years plus.

What's your favourite dish at Tried & True?

I love Tried and True like the rest of Putney! My favourite dish is the Pulled Pork benedict but I am reserving judgment until I try your Chorizo Burger (*ed. Sorry Ricky too late but you might enjoy the Pulled Firecracker Brisket – new in May!*). GJ

Continued from page 2

is cooking soup. We always have one on that changes regularly. I like to combine dry and sweet flavours. We recently had a sweet potato soup with peanut butter, roasted parsnip, celery & pear.

You have your own cooking blog

(www.prawiewyszlo.pl)

tell us a little about that.

What inspired you to start it and how long have you been doing this?

In the beginning I started the blog as a place where I could keep my recipes and share them with friends.

Over time (it's been running for 2 years now) the blog slowly grew, and then started

getting a bit of an audience with visitors sharing and commenting on the recipes.

It's great that others read and enjoy the recipes and the feedback has been great.

Blogging gives me a lot of joy and really helps to keep me inspired with new ideas and inspiration both for home and work.

Creating food that looks and tastes great doesn't have to be difficult and time consuming. It is a wonderful process to be enjoyed.

Hopefully that comes across on my blog.

What do you enjoy doing on your days off?

I really love to travel. I'm always search for great deals on flights!

I love exploring new places and especially the flavours, sights, sounds and local food cultures.

Before going to bed I read cookbooks. My collection is constantly growing. In my case, I think all roads lead to the kitchen!

What would be the most difficult and rewarding part of being a chef?

Gastronomy is hard work - demanding physically and mentally - to deal with it, you have to just love it and feel that it is a way of life.

GJ

We're lucky to get some great reviews across our comment cards, online and of course in person. Thought we'd share a couple with you here...

Very child friendly place, lots of space. You can tell the owner and staff truly care about their food, customers and experience. Highly recommend for a weekend brunch.

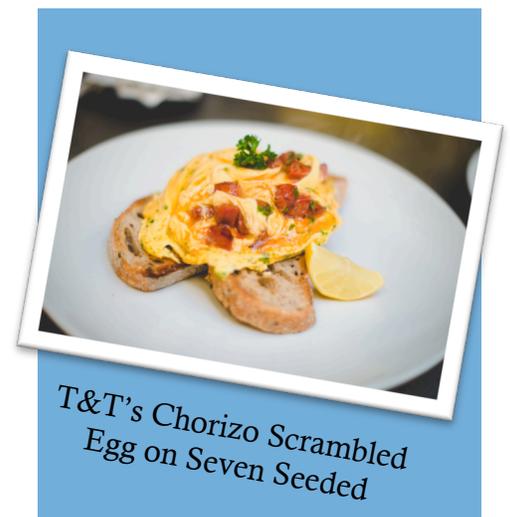
Wei Wang 26 April 2015 on Google

Recent Testimonials

"A bright and shiny little star"

I love this place. Bright and open and away from the centre of Putney, this is a happy, bubbly place for light food and excellent coffee. Give it a try.

Andrew Riddle 16 February 2015 on Tripadvisor



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 31 May 2015



Corner of Dover House Road
385 Upper Richmond Road, Putney.
Phone 020 8876 3576

Monday – Thursday: 10am – 9pm
Friday & Saturday 10am – 10pm
Sunday: 11am – 9pm

PUTNEY DRY CLEANERS

Pop in and see Bebo for all of your dry-cleaning and laundry needs.

Now open seven days
Right next door to T&T



Duvet Cleaning only £11.99!

offer includes any size. Usual price £14 - £22.

Save up to £10! Hurry! Offer valid until 31 May 2015



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



Exciting times in May

Our lovely garden has had a bit of a make-over with help from friend of T&T Mick. Come and relax in the sunshine.

New menu items including the Pulled Firecracker Beef Brisket sandwich from the 5th of May and changing breakfast specials.

Bank Holiday opening hours.

Early May (4th) Bank holiday 8.30am to 4pm

Spring Bank Holiday (25th of May) 8.30am to 4pm

Next month: Giedre visits Square Mile!

(cont. from page 1)

hard on not being a perfectionist. The more I've lightened up on my perfectionism over the years, the more fun I've had and the more effective my actions have become. Here at T&T, Patrick and I have been working together for over two years now to rein it in together and we have found we enjoy the process of growing and improving T&T so much more when we just go with the flow.

Being in business can be quite a humbling experience but can bring such a sense of purpose, achievement and happiness that the hard times are forgotten. Like any process where you've creating something to share with the world it is easy to get sucked into a quest for perfection. To put your product, business or art out there is to invite criticism and to take a bit of flak.

Since the first flat white and Panini (way back in the early days) we've actively invited feedback from our guests. Our comment cards are really popular and it's great to have a constant dialogue. The odd negative one we get (seriously, we do get some ☺) still stings a little but we've learnt to take the feedback at face value and use it to improve. Some comments can get under the skin though:

- *The mushrooms are sliced too thinly!*
- *You microwave the scrambled eggs (we don't).*
- *You can't cook eggs benedict – that's mayonnaise not hollandaise!*
- *Your milk jugs don't work properly.*
- *There are insects in the garden...*
- *I don't care for the photographs / music / décor / Paddy's socks...*

We have learned to laugh. A little.

Over time we have learned to approach the business, and life in general, in a completely different way. It was Buddha who asked the question: "If somebody offers you a gift and you refuse it who does it belong to?" The answer is obviously, "the person who is giving the gift". If someone is having a bad day we try our best to make it better for them. If they want to give us their bad day – we refuse to accept it. We've got other days to brighten!

We concentrate on enjoying our guests' enjoyment of dishes, really looking after people, seeing the smiles, recognising neighbours and regulars, sharing life's journey and being part of the community.

It seems the only times when we seem to do things perfectly is when we're not thinking about doing them perfectly at all! **RK**