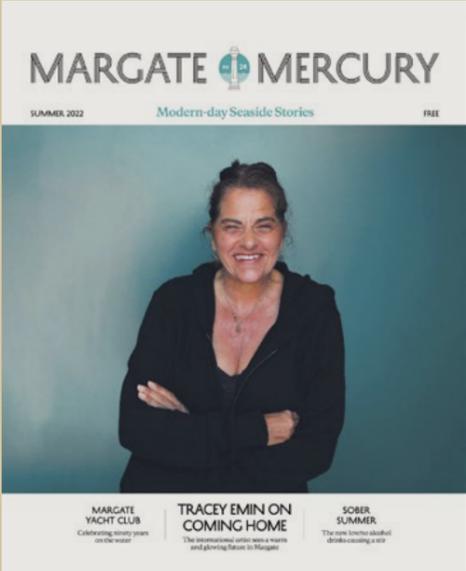
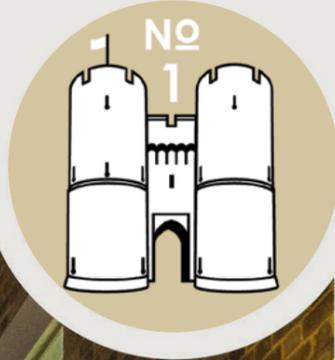


MEDIA
PACK
2024

CANTERBURY COURIER

Summer 2024 • Modern-day Kentish Stories • FREE





We publish free, uplifting print magazines which showcase the bright side of towns and cities in Kent.

Our magazines are packed with features covering art and culture, music, business, food and drink, homes and interiors, local people, community issues and much more. They are also award-winning: in 2022 the *Margate Mercury* was awarded Highly Commended Magazine of the Year in the Kent Press and Broadcast Awards.

Our roots are in Margate where we launched our first magazine, the *Margate Mercury*, in 2016. Since then we have launched five further titles, for Ramsgate, Broadstairs, Whitstable, Deal and Folkestone. Each magazine is led by an editor who lives locally and is passionate about their town, commissioning locals to write about what matters to locals. We also have a core team - including an advertising director, designer, subeditor and editorial director.

Our magazines are completely independent and unbiased in their content. We are also regulated by IMPRESS.



Margate Mercury



Ramsgate Recorder



Broadstairs Beacon



Whitstable Whistler



Deal Despatch



Folkestone Foghorn



Canterbury Courier





The *Canterbury Courier* is a quarterly print magazine about Kent's most popular city. Launching in the summer of 2024, it will feature a range of stories covering art and culture, music, food and drink, local people and much more.



Jules Burke

EDITOR

Jules has a wealth of experience as a journalist and broadcaster writing for publications ranging from the Sunday Express to the Hackney Gazette. She's been a producer for the BBC and ITV, editing a local tv entertainment show, and now has an award winning health and well-being blog for women. She has lived in Canterbury for ten years and loves its history, restaurants and eclectic theatre and arts scene.

jules@brightsidepublishing.com

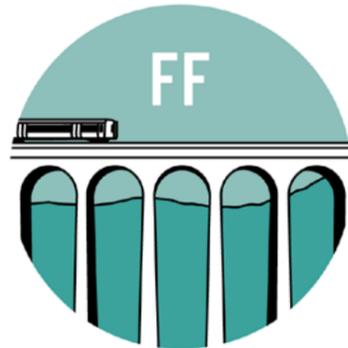


Jen Brammer

CO-FOUNDER & ADVERTISING DIRECTOR

Having led advertising teams in national and local publications for 20 years, Jen joined Clare to work on the Margate Mercury in November 2017, having moved to Margate earlier that year. The natural next step was to expand the brand across Thanet as a team, and now further along the East Kent coast. When not working on the magazines Jen can be found roller-skating her children to school or swimming in the tidal pool.

jen@brightsidepublishing.com



FOLKESTONE FOGHORN FOOD & DRINK

Our food and drink pages feature the latest food news for the town, as well as more in-depth features on local culinary business owners and entrepreneurs, such as Terlingham Vineyard and the best places to find vegan food in Folkestone. We also run news about newly-opened places to eat, drink and shop.



AN ENGLISH CHANNEL WINERY

Writer
Zeren Wilson
Images courtesy of
Terlingham Vineyard

Terlingham Vineyard is a tiny winery in Folkestone with big ambitions: our food and wine writer discovers how they are making waves with grapes grown beside the sea

Sitting in the heart of the vineyard at Terlingham in Hawkinge with co-owner Jackie Wilks, looking out and over the vines, I can see the sparkle and shimmer of the English Channel - it's the kind of stunning vista that makes winemakers around the world go dewy-eyed.

"The amazing warm weather we had this year was perfect for the grapes, they love a bit of sun! We were lucky that our sea breezes protected us from the worst of the heat that built up more inland as well," Jackie tells me.

It's almost hard to believe that you can be sitting in this spot within ten minutes of having stepped off the train at Folkestone Central.

Originally from South Africa, Graham and Lorna Wilks moved to the UK in 2007, with no prior wine-making or farming experience. They purchased Terlingham in 2011 with a vision for the project that would encompass a

low-intervention ethos, eschewing the use of artificial pesticides, fertilisers or herbicides. Graham swiftly enrolled at Plumpton Agricultural College, the top winemaking school in the UK, while Lorna's experience running a landscaping business in South Africa was the perfect background for her love of tending the vines by hand during the growing season. In 2018 their three daughters, Ashleigh, Caroline and Jackie, joined the business, and are the driving force behind the wine tastings at the vineyard and an events business, Naturally Terlingham.

What sets Terlingham apart is that they farm their tiny four acres using organic methods. This involves cultivating and nurturing the natural ecosystem of growth between the vines, such as flowers and grasses, encouraging the natural predators - spiders, millipedes, centipedes and other insects - of potentially damaging vineyard pests,



which may harm the vines. It's this methodology that enables them to avoid using synthetic pesticides, improving biodiversity, soil health, and general vineyard vigour - these "beneficial arthropods" are like a highway patrol protecting the vines.

"We feel very privileged to be able to farm in the way that we do, without the chemicals and as eco-friendly as we can," says Jackie.

While the grapes are grown right where it all started, demand has certainly been outstripping supply, meaning that they will be looking to expand their production by working with fruit from other trusted growers, Jackie tells me. Another sign of their growing ambition is the fact they

now have the wines made at a nearby contract winemaking facility, Defined Wine in the village of Bridge, who also make wine for around thirty wineries.

Outsourcing the significant costs of having a suitable working winery that can cope with the day-to-day demands of making wine - everything from temperature control to bottling, labelling and distribution - means the family can concentrate on the first rule of good wine: you must have great quality grapes to make great wine. All that hard work in the vineyard and working to create the necessary environment for superb fruit to grow, is where it all begins.

The vision for the business has kicked on another level with many national press mentions - their sparkling white 2019 featuring on the BBC's *Saturday Kitchen Live* - and the launch of Terlingham Bacchus Dry Gin, made using locally sourced botanicals including rhubarb and nettle, and their own wine made from the Bacchus varietal, in a collaboration with Rebel Distillers. *Forbes Magazine* recently mentioned it in its list of "World's Best 9 New Gins" - not bad going for a small family winery by the sea.

When we consider that coastal vineyards are sought after in the finest wine-growing regions around the world, from California and Stellenbosch in

South Africa, to sites in Margaret River in Australia, and in Sicily, Terlingham really does have a very special spot for growing fantastic fruit. Grapes enjoy the cooling influence of the sea breezes, helping to retain acidity and give them a rest from the warm days of the growing season as harvest approaches.

The end of September and beginning of October is the crunch time for vineyards in the UK, when the critical decisions of when to start picking begin, choosing the optimum time when the flavours and fruits sugars are "popping" yet enough acidity remains to retain freshness. It's a yestery juggling act that is absolutely dependent on how the growing season has progressed.

"We were very happy with what we took off this year," says Jackie. "We actually just finished our pick this weekend (30 September) with the warm weather meaning that we got to harvest about two weeks earlier than usual. It's always a bit crazy in the lead up to harvest: we test the grapes every day so that we pick just at the right time, when the sugars and acids get to the perfect levels for the types of wine we are looking to make."

Ask Jackie if any other wineries around the world are currently inspiring them. "At the moment, we're really excited by some of the developments in natural, sustainable farming coming out of Spain," she says. "There are over a thousand organic vineyards and wineries in Spain, and one of the most interesting is Menadeo."

As a food writer I'm always thinking about food and wine combinations, and am keen to hear what the Wilks family enjoy eating with their wines. "Our wines are very versatile, particularly the sparkling wines as the high acidity and freshness are a great complement to a wide range of foods," says Jackie. "Cheese is always a winner, and we would recommend some lovely creamy options such as a brie or goats' cheese."

"Our newest release is our 2021 chardonnay, a very lightly oaked, modern 'Chablis-style' Chardonnay. It pairs really well with seafood dishes based on shellfish like crab, lobster, shrimp and mussels. Being so close to the sea, we've always got a lot of lovely choice of fresh fish."

As I gaze across the vines and see the sunshine dappling the vine leaves, a gentle breeze in the air and spot the flutter of a butterfly, it's easy to imagine that owning a winery may well be living the dream, making all the hard work worth the effort.

"It's an amazing lifestyle," says Jackie. "We're so grateful to be able to be active and outdoors. One of the best parts is getting to meet so many lovely local folk through our wine tastings. We've made a lot of very good friends over the years, and we've had so much support from the wonderful Folkestone community."

terlinghamvineyard.co.uk
@terlingham_vineyard





MARGATE MERCURY ART & CULTURE

Margate is home to an internationally-recognised artistic community. We have featured all aspects of the art scene in Margate: from articles exploring grassroots initiatives, to interviews with visiting artists and profiles on Margate-based creatives.



Rip it up and start again

Writer
Twinkle Troughton
Images
Courtesy of the artists

For a small town, Margate has an impressive number of collage artists. We meet the people working with ready-made images and objects to make work that is vibrant, current and experimental



In 2019 Kavel Rafferty won one of five commissions for Dreamland's Mural by the Sea competition, in which she got to fill a billboard with a bold and colourful mural inspired by old postcards of Margate. Born in Brighton, Rafferty lived in Barcelona, Stockholm, Wales and London before making a home for the past five years in Thanet. She works from Resort Studios in Cliftonville.

The full-time artist describes herself as "sort of self-trained". After studying for an HND in textiles, Rafferty could no longer afford to continue in education, so got a job designing textiles while fitting in her own illustration and art when she could.

There is a raw and instinctive edge to Rafferty's work. Her playful approach to putting found images together is accentuated with rough-cut edges and experimental mark-making. Fascinated by colour combinations and exploring a wide variety of materials, Rafferty attributes an artist residency in Mexico City in 2020 with finding her collage style, spending six weeks focusing purely on the practice.

Rafferty makes work from what she describes as "detritus mostly, the things people throw away. I collect stuff, I'm constantly picking up bits of paper, ephemera from the streets." As well as street finds, she relishes trawling car boot sales or rummaging through old boxes at flea markets for inspiration.

Taking care of her mental health has a large part to play in Rafferty's choice of materials, and using as few new materials as possible is paramount:

"At times in my life I've suffered from episodes of depression, and when that happens I can't make art because it feels like I am just producing more 'unnecessary' things. I've overcome this, partly with medication and therapy, and partly by using materials that already exist. It feels less frivolous to reinvent something, to use something old to make something new." She adds, "When it suddenly all fits together it's like magic."

Rafferty has plans for an exhibition of new work entitled *Queer Flowers* which will include both collage and painting. The exhibition will be at Resort Studios and will hopefully take place in May, although the date is yet to be confirmed due to the pandemic.

IG: @kavelrafferty, kavelrafferty.art



COLLAGE TIPS

If you would like to try your hand at collage, then check out @margatecollageparty on Instagram who are hoping to hold collage-based events in Margate, lockdown permitting. In the meantime our artists have also given some tips for anyone wanting to give it a go at home.

CECILIA BONILLA
"Define your source material - think about why you are using it. Establish your boundaries and make sure that you use acid-free glue!"

BEN SANDERS
"My tip would be to purchase a cutting mat, some cheap scalpels, a few Pritt Sticks and just source some imagery that catches your eye, and give it a go. Make yourself laugh."

KAVEL RAFFERTY
"Cut up a bunch of old magazines and play! You don't have to stick anything down until you are totally happy. In fact, you don't ever have to stick anything down, if you don't want to."



CECILIA BONILLA

Originally from Uruguay, Cecilia Bonilla spent her childhood as a refugee in Sweden during the 1970s and '80s. Bonilla moved to Margate four years ago from London, where she had been living on a narrowboat. When she fell pregnant with her second child a family home was needed. Looking to leave London, she wanted to live somewhere with a strong artist community and a good art centre, of which Margate has both.

Bonilla began using collage more than 20 years ago. "I made my first collage when I was a graphic design student in the '90s. I think I was most attracted to the immediacy of the medium, how by 'simply' putting together existing imagery, something completely different could be formed."

Initially inspired by American post-war painter and graphic artist Robert Rauschenberg, Bonilla now looks more at artists who work in a subtler way, such as German artist Raphael Danke, who is inspired by fashion and surrealism, and British artist John Stezaker, who is known for his hybrid portraits using famous faces.

The influence of both is evident in

Bonilla's collages, which are skilful in their simplicity.

Predominantly monotone with an occasional delicate use of colour, a lot of the images Bonilla works with originate in old magazines, books and catalogues. "In the making process itself, I often outline a set of rules that aim to achieve the most complex result by minimal intervention. I really enjoy this challenge," says Bonilla, who feels that collage wrongly has a reputation as "easy art".

Often combining just two images, many of her works are comprised of a female figure juxtaposed with images of insects, flora and landscapes. Themes of domesticity, and the ideals of beauty and lifestyle, run through her work. Social constructs are questioned, corrupted and undermined through the act of subtle modification.

With most galleries closed for the foreseeable future, plans are a little uncertain, but Bonilla is hoping to exhibit at Gordon House on Hawley Square in Margate with a new group project at some stage in 2021.

IG: @ceciliabonilla_studio
ceciliabonilla.com



BEN SANDERS

Ben Sanders likes to keep things coastal. Having grown up in Whitstable, Sanders now lives in Ramsgate and works from his space at St Mary's in Cliftonville.

Sanders's interest in collage has been around for as long as he can remember. "I would have made my first one when I was little, not realising it was called a collage," he says. By the time he was 16, collage artists such as Hannah Hoch began to inspire him. "It was both the process and the medium, the bravery and rebelliousness of it all in such a politically charged and vulnerable period in history. It felt punky, authentic, lawless and available for all to have a go, so I did," says Sanders.

His collages can take anywhere between a week and a month to make. In 2019 he completed a large-scale mixed media piece called *Tarty Failures* that took a year to create. He finds great enjoyment in the process of sourcing imagery, describing it as a "materials loot" as he collects a wide range of materials including donations from friends, eBay purchases, trawling through bric-a-brac shops and old book stores.

His works form repetitive patterns, shapes and colours with kaleidoscopic effect. Some of the works are intricate and detailed, and others uncomplicated and minimal. His eye is naturally drawn to imagery which is pre-2000, but he takes great pleasure in combining old with new, often incorporating images from current mainstream media too. In a recent commission, Sanders used imagery sourced from the 1990 football World Cup to create his own version of a Buddhist mandala (circular geometric symbols used to aid meditation), playing with contrasts and connections between football and spirituality. "It's like dismantling one reality and creating another," he says.

Sanders has works that can be seen locally at Kill Me Now Gallery in Margate and McGillan & Woodell in Ramsgate, and he is also currently working in collaboration with studio pal, screenprinter Charlie Cameron, who runs the new Bardo Studio. The pair are hoping to release a limited-edition print which brings together collage and screenprint in Spring 2021.

IG: @lastnightcollagesavedmylife



DEAL DESPATCH BUSINESS

Deal has a thriving high street full of independent shops. An entrepreneurial spirit runs through the town and we love sharing the many inspiring stories which we hear about almost every day.



THE BERMUDA TRIANGLE OF COINCIDENCES

Words Tom Moggach
Photography Kathryn Reilly

Meet Arno Karsten, the ever-welcoming founder of Arno & Co. Before opening his shop, Arno spent three decades in the restaurant trade. And, like many others in Deal, the strange workings of fate washed him up on this particular shore, as Tom Moggach discovers

Why did you decide to open Arno & Co?

I just knew that I couldn't work in hospitality any more. I loved the adrenaline rush but it has such a big impact on your body. It's a young man's game - the relentless slog of a busy service.

When I decided to open a shop, I didn't know which direction I wanted to follow. But it's all fallen very naturally into place. In fact, when I look at the shop now I see a concentrated version of a restaurant. I still get to interact with customers every day but don't have to serve multiple tables at the same time.

Tell me about some of your suppliers.

What's interesting is how the selection has become more and more local. Take Karly's Kitchen, for example. Years ago, she used to have a stall on Deal Market, but then she started a family and didn't have the time to do that any more. She grows a lot of the produce for her jams and chutneys on her allotment. My friend Rachael has her own little business called Rakookoo in Ramsgate. She specialises in south-east Asian flavours. She makes these beautiful sambals, spice mixes and frozen curries. She's a highly talented chef and has worked all over the world.

The Viking Bakehouse is also in Ramsgate. Russell bakes at home but has quite a big set-up. He supplies some of

the best restaurants along the coast from Deal to Broadstairs. His bread has a loyal local following.

Behind the scenes, who does the cooking for your dell?

My chef Tim Lawton has been with me for a year now. He's from Deal and used to work at the Rose. He makes everything in the fridge, which is a rather ambitious undertaking. Anywhere from 18 to 20 dishes cooked from scratch using absolutely natural ingredients. It takes an enormous amount of planning and guesswork, because Deal is so unpredictable - you never know how busy it will be.

There are certain classic dishes that never come off the menu - like the tramisu, it's a signature dish. We just bought back our blood orange and Campari cheesecake, too. Tim does a brilliant job of it. He's going away for two weeks so right now I am back in the kitchen.

When did you first start working in restaurants?

I grew up in the arid highveld (grasslands) in the north of South Africa. At the time we still had compulsory military service. I had no interest in that so I left before I turned 18. I worked in Europe as an au pair for two years. I became very homesick and returned home, but within weeks realised I had

made a huge mistake and found myself at a loss about what to do next.

So I moved to Cape Town. I had no skills other than making beds, feeding children and doing other people's laundry. The only way I could make a living was working in restaurants - that's how my journey in hospitality started.

I remember my first shift holding down a section on my own. I was absolutely hooked by the thrill and adrenaline rush. That was my introduction to the theatre of restaurants. For me, the busier the better. The more challenging, the more exciting. Once you have the tools it is exhilarating.

I spent another year and a half living in Cape Town then decided to come back to the UK in the mid-1990s.

Who have you worked for?

My first introduction to what real food was all about was when I met Mark Sainsbury who was opening Moro with Sam and Sam Clark. I snapped up the opportunity to work with them and stayed for seven years.

Their restaurant manager came from Joe Allen, a restaurant in Covent Garden that was the stable for restaurant staff with a certain mindset. He taught me the secret codes. You would never write "VIP" on a booking sheet, for example. It was "WKF" - a "well-known face". "PLU" meant "people like us". I loved the idea that we spoke this secret language that other people didn't know. ▶



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1/2

1/4



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Half page	£270	£240	£225	£210	£190	£170	£150
Quarter page	£150	£135	£125	£110	£100	£95	£90

Publishing dates

ISSUES 2024	PUBLICATION DATE	DEADLINE TO BOOK	ARTWORK DEADLINE	DISTRIBUTION
CC Summer	16 May	18 April	25 April	6000
CC Autumn	15 August	18 July	25 July	6000
CC Winter	21 November	24 October	31 October	6000

Testimonials

“Bubble have advertised within all Brightside Publications magazines for over a year now to predominantly increase brand awareness locally.

The publications offer a key target audience for us and in turn have seen an increase in local enquiries and web searches since we started advertising.”

**BEN ROWE,
BUBBLE STUDIOS**

All Brightside publications

“It can usually be difficult to understand how well advertising works, so when clients say they saw my ad in the *Ramsgate Recorder*, it’s great to know it’s working.”

HANNAH RZYSKO

LIFE COACH AND
YOGA THERAPIST

Ramsgate Recorder

“Our first advert in the *Margate Mercury* was in the spring of 2018 and we haven’t looked back. While so many print publications have sadly fallen by the wayside, the *Mercury* continues to be a shining example of what’s possible in terms of editorial, photography and purpose. We have had work through our advert but our main reason for advertising is to show our support for the *Mercury* and the manner in which it draws our local community together.”

**IAN PRISTON,
BOYS & MAUGHAN**

Margate Mercury

A big shout out to @folkestonefoghorn. I have just got a commission from a visitor to Folkestone who picked up a magazine in @chaoscards and was inspired by my plaques on The Old High Street Folkestone article, and wants to mirror it in his North London street. Super excited to be doing this. It will form a history trail walk to talk about the towns heritage and business’s 100 years ago.

**SIMON WARRREN,
HERE BEFORE US**

Folkestone Foghorn

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@folkestonefoghorn