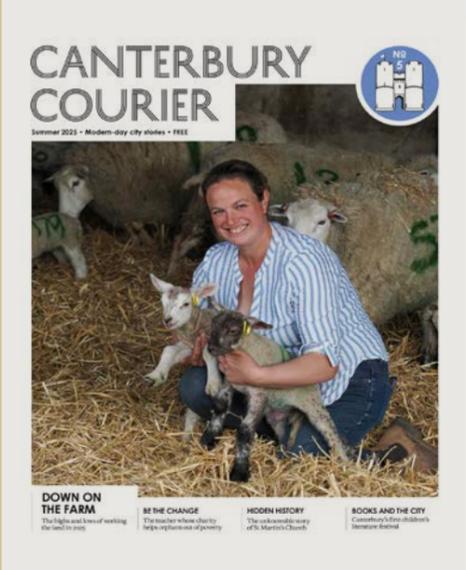
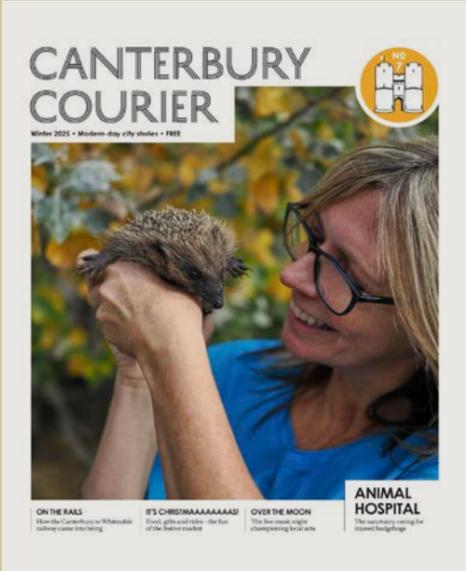


MEDIA
PACK
2026

CANTERBURY COURIER

Autumn 2025 • Modern-day city stories • FREE





Brightside Publishing produce 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 2024 four of Brightside Publishing's magazines were awarded Kent Magazine of the Year at the Kent Press and Broadcast Awards. Brightside Publishing was also awarded the Kent Voices Award for featuring diverse and inclusive content and giving a voice to a wide variety of people and businesses in East Kent.

Our roots are in Margate where we launched our first magazine, the *Margate Mercury*, in 2016. Since then we have launched six further titles, for Ramsgate, Broadstairs, Whitstable, Deal, Folkestone and Canterbury. 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. Our core team are all local, designers, distributors and social media managers.

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



Margate Mercury



Ramsgate Recorder



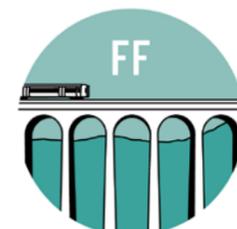
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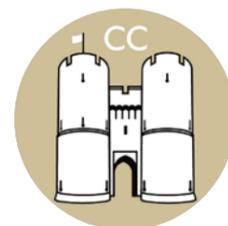
Whitstable Whistler



Deal Despatch



Folkestone Foghorn



Canterbury Courier



Faversham Firework



Rochester Radar



The *Canterbury Courier* is a quarterly print magazine about Kent's most famous city. Our newest publication, the magazine launched in summer 2024 and features a range of stories covering art and culture, music, food and drink, and much more.



Emma Lewer
DISTRIBUTION MANAGER

Emma spent 25 years as a freelance fashion stylist in TV, advertising and music. She moved to Ramsgate from Hackney in 2019 with her son Rudi for fresher air, less stress and more time for the little things... like their one year old massive puppy Babs. Emma loves Ramsgate for the great community, the architecture, the beautiful beaches and the bubbling creative scene.

emma@brightsidepublishing.com



Hannah Attwell
DESIGNER

Hannah has over thirty years experience designing and art-directing magazines for national publishing companies. She moved to Whitstable in 2005 to bring up her children and as well as working as a freelance designer, she enjoys screen printing, gardening and walking her two dachshunds on the beach.

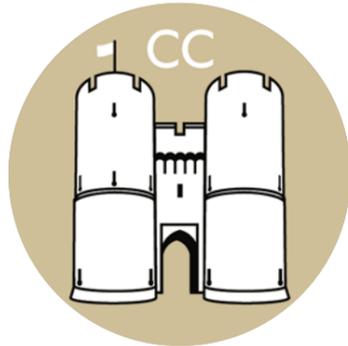
hannah@brightsidepublishing.com

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





FOOD & DRINK

We love to showcase Canterbury's buzzing food and drink scene in the magazine, from the people behind community kitchens to the owners of esteemed vineyards. We also have a review of a cafe in each issue and the latest openings.



COMMUNITY KITCHEN:
Dev Biswal
at The Cook's Tale

Writer
Lorraine Williams
Photographer
Sue Kemp

Dev Biswal, trailblazer of the Kent food scene, talks about his motivation, career path and advice for budding cooks

Dev Biswal has had restaurants in East Kent since 2006, winning multiple accolades - most recently, Best Asian Chef outside of London at the Asian and Oriental Chef Awards, held at the House of Lords this summer.

Since 2022 he has chosen to focus on his Canterbury restaurant and rebranded it as The Cook's Tale, using only ingredients sourced within a half-hour radius of the city.

When he was a teenager in India he learned to cook, he says, simply because he loved to eat. "In India, people express their love through food - there are lots of festivals and social events centred around food." His mother was his inspiration: "She was an imaginative cook, always experimenting." He went to catering college and realised that cooking gave him an opportunity to travel and learn. He then worked in five-star hotels learning classic European cuisine, which he began to fuse with his Indian roots to develop his own style.

He moved from India to Dubai, and then to London, which he describes as "the food capital of the world, where all cuisines can be found. It was the perfect place to learn and be exposed to a wide range of influences." After around 10 years he moved to Margate, lured by the call of the sea (having grown up in a coastal area) and high quality Kentish produce - not realising that there wasn't really much else there at that time, and that it might be a challenging spot in which to run a restaurant. As it turned out, his cooking brought more people to the town and won national press coverage, multiple awards and listings in the top food guides. He opened in Canterbury in 2014.

The biggest challenge in his career, he says, has been managing people across

multiple sites. Although he is quick to praise his staff for their loyalty, talent and enthusiasm, it's clear he is happier working the way he can now, moving between the kitchen and front of house at The Cook's Tale.

On recruiting staff, he says: "I look out for open-minded people, as cooking is about constantly expanding, experimenting and learning. Food is ever evolving and we can't be rigid. I like to have chefs who come from different backgrounds, and I love that there are more women chefs now as well as men."

His newest business, The Cook's Adventures, takes small groups on culinary holidays in the UK and abroad. "Croatia and Morocco are places where people take great pride in their food, offering exceptional cuisine with a range of influences and high quality produce, including lots of spices and seafood." His nine-day culinary tour of East Kent takes in various restaurants, a country house hotel, Chartam Vineyard and the local farm where The Cook's Tale sources a lot of its ingredients, from fruits to rapeseed, heritage wheat, durum wheat semolina and lamb. There's also a Canterbury City Food Tour exploring street food and drinks, taking in The Goods Shed for coffee and a visit to the fishmonger there, local brews at The Foundry, wonderful English wines at Cork on Buggate and fine handmade chocolates from Madame Oiseau.

"The countryside here is glorious: there's great food and wine, and I really wanted to show it to more people. Customers for the East Kent tour mainly come from overseas. When people visit the UK, the first places on their list are usually London, then Scotland. But when they come here they love it. So I think there is a lot more scope to promote Kent as a destination."

THE COOK'S TALE

DOSAI SERVES 4

Dosai is a South Indian crepe and is rich in carbohydrates and protein. It is gluten free, so great for people with coeliac disease and gluten sensitivity. It is an integral part of the diet of the people in southern India. A variety of fillings are used, such as potatoes, spinach, cheese, eggs and chicken

INGREDIENTS
1 cup white rice
1/3 cup white lentils
1/3 cup yellow lentils
1 tsp sugar
Salt to taste

PROCESS
BATTER
Leave the rice and lentils to soak in water for 2 hours. Blend into a thick batter. Add sugar and 1 tsp salt. Leave to ferment for at least 24 hours in a cool, dry place.

MAKING THE DOSAI
Use a non-stick frying pan and place on a medium heat. Pour one ladle of the dosai batter into the centre of the pan and spread in a circular motion. Once batter is evenly spread, drizzle with vegetable oil. Be careful not to make the dosai too thin as this will cause it to burn.



A Cornical dosa. Image courtesy of The Cook's Tale

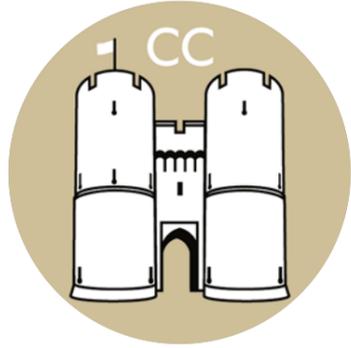
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ART & CULTURE

With its own arts centre as well as two esteemed theatres Canterbury has an abundance of art and culture, including theatre shows, exhibitions, comedy and music gigs. With the Courier's events Hotlist in every issue, as well as more in-depth features and news, you can stay abreast of the latest happenings.



▲ The award-winning saxophonist performing © Sarah Gillingham

The saxophonist has toured with the Temptations, the Eurythmics' Dave Stewart, and Britain's most commercially successful black recording star, Billy Ocean

Even a multihyphenate like Brown can feel pushed to the limit, though. One particularly upsetting story found our graduate performing a show in Islington, London, only for her car to be broken into, the thieves hot-footing it with reams of her research materials. "Back then it was literally printing out surveys and sending them by post. They stole all of the hard copies!" she says, remarkably still with a smile. It would be two more years before she went to her professor, John Mingers, and admitted she would be pursuing music full-time. (In fact, Brown dedicated the first song from her debut album *April Flowers May Showers*, "Dear John", to the then-Business School dean after all the times she'd written those very notes apologising for not making another class.)

But when the MOBOs come knocking, it's a good indication of where your focus should be. In 2009, Brown became the first musician to not only be nominated in the Best Jazz category of the annual British Music Awards in consecutive years but also the first to win the title two years running. Since then, the saxophonist has toured with the Temptations, the Eurythmics' Dave Stewart, and Britain's most commercially successful black recording star, Billy Ocean. Even during a global pandemic, she kept the creative collaborations coming, performing alongside Jools Holland and his Rhythm and Blues Orchestra on an Ernest Ranglin track, "Surfin'". "I still remember sharing a cheese and pickle sandwich with him at a distance talking about music and TV!" she beams.

Holland's *Pianola* album is an impressive body of work showcasing a rising generation of talented multihyphenate musicians - something that Brown is also passionate about championing as the chair of the BPI, the representative voice for UK record labels that organises the Brit Awards and Mercury Prize. As she explains, her experiences as both a recording and performance artist put her in good stead. "You're celebrating the album. It's not about who's signed to or where they're

signed, it's about the music they're putting out." And it's this synergy that she's hoping to bring to her latest role. Earlier this year Brown added the title of the University of Kent's new chancellor to her already ample CV. "I've studied at the university and experienced it, but also been on the ground talking to industry, seeing where those collaborations or partnerships can happen." As the chancellor, Brown will become an official ambassador for the Canterbury-based institution, conferring degrees, chairing the university's court and representing on special occasions - something she's more than comfortable with, given recent visits on her UK tours and her vibrant CBeebies show, *Yolanda's Band Jam*. "I drive my band crazy as soon as we get onto campus pointing out where I used to live," she shares animatedly.

As if the polymath has time to spare, Brown is also about to launch her own music venue and restaurant, Soul Mama. And as with so many of her ongoing projects, all roads lead back to our cathedral city. "We're going to be based in Stratford, which of course has fantastic train links to Canterbury," she says with that natural broadcasting flair. But it's on the race track where she truly unwinds. She recounts a memory of performing her first album on *BBC Breakfast* only to come off set and hear that the former CEO of McLaren, Ron Dennis, had been watching over his Coco Pops; she'd been invited to appear at his birthday party. Fast forward a decade and she's now playing the national anthem at the Formula E rally. "It's something I say on stage every single time, you know: never give up on those dreams. You never know what's going to come around the corner."



▲ Yolanda Brown at her installation ceremony © Matt Wilson ▼ Yolanda in her ceremonial robes © Louise Haywood-Schleifer



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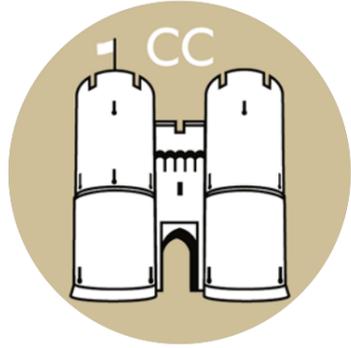
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BUSINESS

Canterbury has a thriving high street, with everything from large department stores to small independent shops. We highlight a range of businesses in the magazine and the people behind them.



THE ART OF STONEMASONRY



CANTERBURY COURIER

Writer
Simon Richmond

Canterbury Cathedral's team of stonemasons are putting the finishing touches to restoring the building's historic West Front to its former glory

For close on a decade, as visitors have entered Canterbury Cathedral's precincts through the magnificent twin-towered Christ Church Gate, their view of the West Front of the building has been mostly blocked by scaffolding. Now, as work on the lower portions of the West Front's North Tower is nearing completion, that scaffolding will be removed to reinstate the awe-inspiring vista of this 1,000-plus-year-old masonry cathedral known as "England in Stone".

"We will have all the scaffold at the front cleared by October," says head stonemason Tony Long, who heads up a current team of 12 masons. Repairs will continue mainly out of sight around the back of the North Tower.

Tony followed his father into the trade and even remembers the exact date he began working at the cathedral: "2 June 1986. I left Frank Hooker School [now Canterbury High School] aged 16 on a Friday and started my apprenticeship on a Monday." During his 38-year career, Tony has worked on around 90 different churches, including Rochester Cathedral, as the Canterbury team of masons are in high demand for their skills.

Canterbury Cathedral continues to take on stonemasonry, carpentry and stained-glass window-making apprentices - all trades that have been in demand in the city for over 1,000 years. Apprentice stonemasons initially do three years' paid work experience with time off for study at the Building Crafts College in Stratford, London to qualify for their City & Guilds or NVQ. For those who wish to continue, there's two more years' full-time study for a foundational degree from the University of Gloucester.

Tony drives me over to the cathedral's Restoration Centre in Broad Oak to view up close the work of his team.

Charlie Finch, a former apprentice, now a qualified stonemason, is carefully chiselling the fine detail of a grotesque beaver, one of the replacement carvings for the cathedral's façade. Some of the original gargoyles had become so decayed that it was difficult to work out their shape, so the cathedral commissioned new designs based on animals that have become extinct in Kent.

"There's a physical toll on the body," Charlie says about the job, which also



▲ Emlyn Harris © Simon Richmond



▲ Tony Long © Canterbury Cathedral



▼ Canterbury Cathedral's West Front © Simon Richmond

involves heavy lifting and working in awkward places. "But there's not much I don't enjoy about it. It's better than sitting at a desk all day."

Tony adds: "It's one of those trades that you need to have more of a passion about. You don't get paid a fortune, but it's nice that people can see your work on a building for hundreds of years."

Canterbury Cathedral is unique among English cathedrals in being mainly constructed of creamy beige-coloured Caen stone, a hard-wearing limestone originally imported to Kent from Normandy. However, with the best quality of that stone mined out, when repairs are needed to the cathedral these days it's two-metre-cubed, seven-tonne blocks of pale Lavoux à Grain limestone from southwest France that the masons work with.

Workshop supervisor Emlyn Harris, another former apprentice who has worked for the cathedral for 21 years, shows me around the restoration centre's

Canterbury Cathedral continues to take on stonemasonry, carpentry and stained-glass window-making apprentices

yard, where neat piles of ancient stones and architectural fixtures are lined up. "This tells the story of why we need stonemasons," he says, pointing to a highly weathered and cracked piece of 15th-century stone that once formed part of the tracery around one of the cathedral's windows. While some original Caen limestone can be reused for repairs, and others have to be kept for the cathedral's historical records, Emlyn tells me there are occasional public sales of surplus pieces.

On the drive back to the cathedral precincts, I ask Tony about memorable moments during his 38-year career. "I met the Queen twice," he tells me referring to Queen Elizabeth II's visits to Canterbury in 1987 and in 2015, when she unveiled new statues of herself and the Duke of Edinburgh that grace niches in the West Front. But the biggest thrill of all is always "when the scaffold is struck and you can see all that lovely work".

David Griffiths, the cathedral's foreman glazier travelling in the van with us, agrees: "You don't relax until the scaffolding is down. You then have a moment, look at it, then crack on with the next job."

▲ Top: Charlie Finch © Simon Richmond
▲ Far left: painstaking restoration work © Canterbury Cathedral
▲ Left: new gargoyles © Simon Richmond

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Quarter page	£150	£135	£125	£110	£100	£95	£90

* A £20 premium will be charged for all summer issues due to a higher distribution

Publishing dates

ISSUES 2026	PUBLICATION DATE	BOOKING DEADLINE	ARTWORK DEADLINE	DISTRIBUTION
CC Spring	19 February	22 January	29 January	7000
CC Summer	7 May	9 April	16 April	8000
CC Autumn	6 August	9 July	16 July	7000
CC Winter	12 November	15 October	22 October	7000

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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