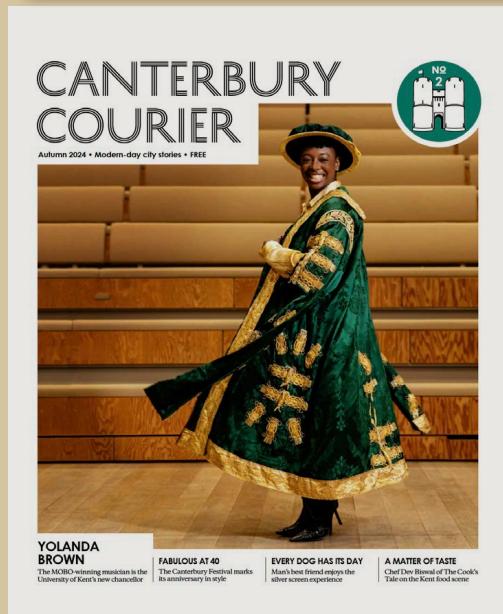
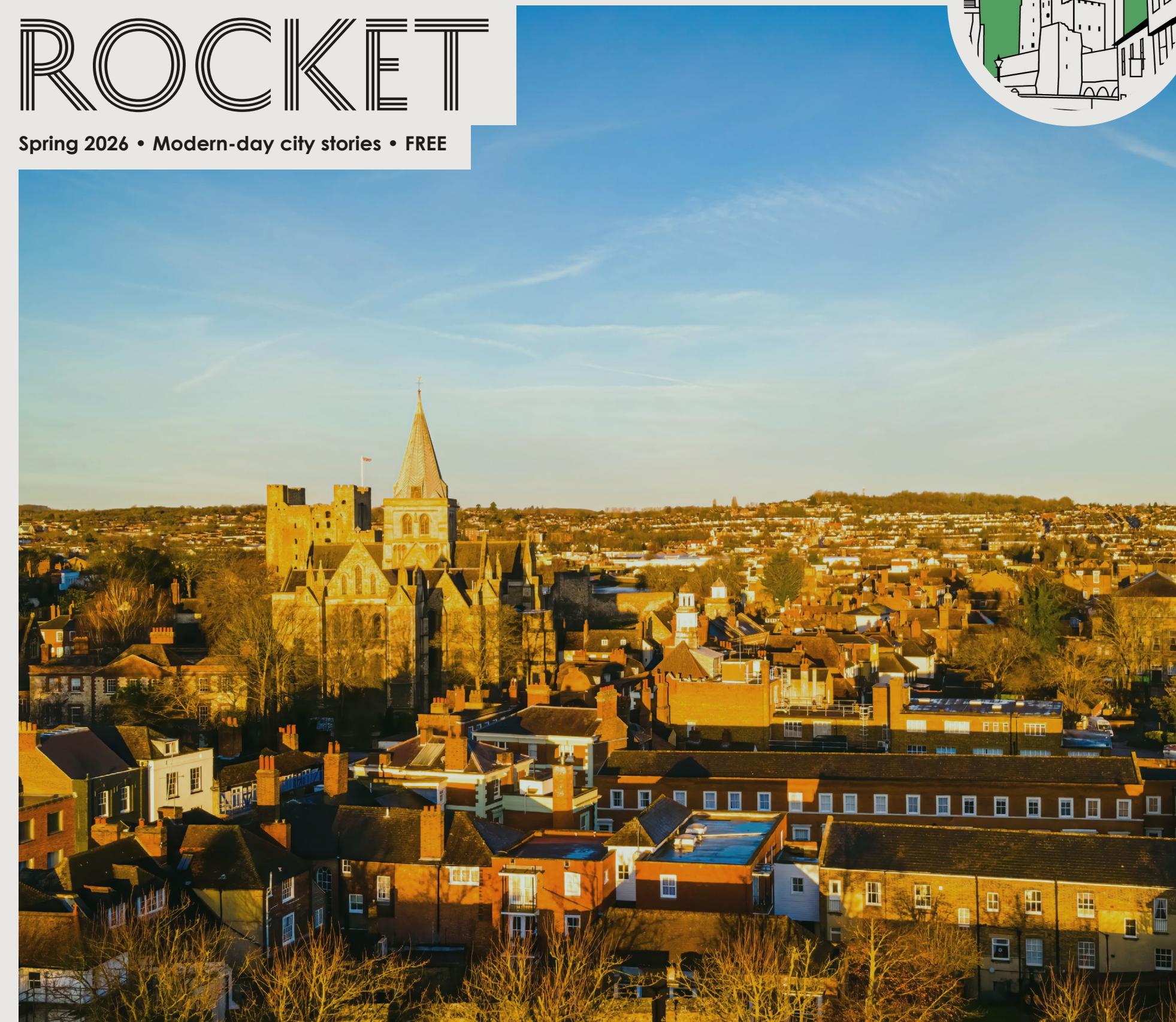


# MEDIA PACK 2026



# ROCHESTER ROCKET

Spring 2026 • 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**



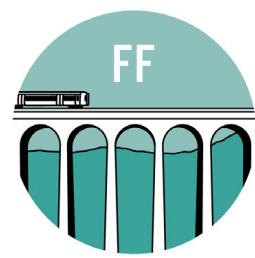
**Broadstairs Beacon**



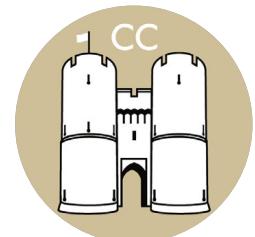
**Whitstable Whistler**



**Deal Despatch**



**Folkestone Foghorn**



**Canterbury Courier**



**Faversham Firework**



**Rochester Rocket**



**The Rochester Rocket** is a triannual print magazine designed to champion the community of Rochester. The magazine will launch in spring 2026 and will feature a range of stories covering art and culture, music, food and drink, and much more.



## **Rachel Woollett** EDITOR

Medway native Rachel has been editing and writing for national and international publications for more than 25 years, in both features and news. She is passionate about shining a spotlight on everything Rochester has to offer - from its fascinating history to its vibrant arts scene and its close-knit sense of community. Rachel also writes and edits fiction and has won prizes for her comedy writing.

[rachel@brightsidepublishing.com](mailto:rachel@brightsidepublishing.com)



## **Lizzy Tweedale** DESIGN DIRECTOR

Lizzy teamed up with founder Clare Freeman to create the first issue of the *Margate Mercury* in 2016 and has been an instrumental member of the team ever since. For her work at Brightside she was awarded Kent Designer of the Year at the Kent Press and Broadcast Awards 2022. She lives in Margate with her dog Olive.

[lizzy@brightsidepublishing.com](mailto:lizzy@brightsidepublishing.com)

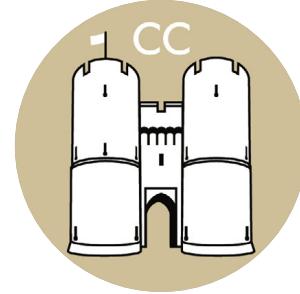


## **Jen Brammer** MANAGING DIRECTOR

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 playing netball with friends or swimming in the tidal pool.

[jen@brightsidepublishing.com](mailto:jen@brightsidepublishing.com)





## CANTERBURY COURIER 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.

18 FOOD & DRINK CANTERBURY COURIER CANTERBURY COURIER

### A Sparkling Dynasty

Imperial Wine Estate is a British wine brand and now is to offer us Kentish success story

**W**hile the Kentish wine industry is still in its infancy, there are some established vineyards that have been making a name for themselves. One such vineyard is Imperial Wine Estate, located in the heart of the Kentish wine region. The vineyard was founded in 2008 by a group of local farmers who saw the potential in the area for growing grapes and producing wine. The vineyard has since expanded and now produces a range of different wines, including sparkling and still varieties. The vineyard is run by a team of experienced and dedicated staff, who are passionate about their work and the quality of their wines. The vineyard is also involved in the local community, supporting local charities and organising events. The vineyard is a great example of how the Kentish wine industry is growing and developing, and is a must-visit for anyone interested in Kentish wine.

**C**atherine Froggatt Garden Design

www.delrenzio.com

del Renzio & del Renzio  
Architects

26 FOOD

CANTERBURY COURIER



### COMMUNITY KITCHEN: Dev Biswal at The Cook's Tale

Writer  
Lorraine Williams  
Photographer  
Sue Kemp

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

**D**ev 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, Charlham 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 Burgate and fine handmade chocolates from Madame Oiseau.

"The countryside here is glorious: there's great food and wine, and I really wanted to share 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."

CANTERBURY COURIER

RECIPE 27

### 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.



▲ Conical dosai. Image courtesy of The Cook's Tale

Autumn BROADSTAIRS FOOD FESTIVAL

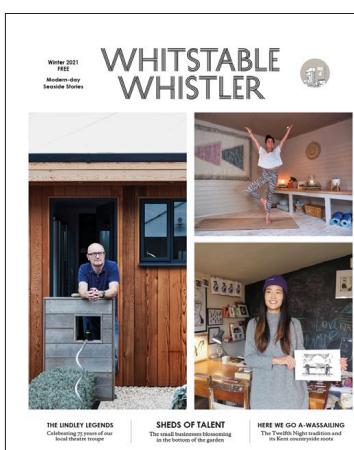
Friday 27 – Sunday 29 September 2024  
Victoria Gardens, Broadstairs CT10 1QS  
Free entry  
Facebook Instagram @broadstairsfoodfestival.org.uk

100 stall holders · Festival Theatre Marquee · Bandstand entertainment · Online draw with fantastic prizes · Festival dinners Friday & Saturday · Assistance dogs only please



## WHITSTABLE WHISTLER ARTS & MUSIC

We love to feature a range of local artists, musicians and makers in the magazine. For instance, in our winter issue, we grabbed a swift one with Whitstable's original foul-mouthed feminists, Profanity Embroidery Group, to hear why swearing makes you smarter and stronger (and you better bloody believe it!).



### WHITSTABLE WHISTLER

### ARTS & CULTURE 13

## A COMMON THREAD

Writer  
Cheri Percy

Photographer  
Jack Eames

Our editor Cheri Percy sits down with Whitstable's original foul-mouthed feminists, the Profanity Embroidery Group, to hear why swearing makes you smarter and stronger (and you better bloody believe it!)

**B**efore I arrive at Alison Fitzgerald's house on Borsal Hill (or PEG Heights, as it's affectionately known in the group), I spot a woman fully clad in yellow. She's entering a driveway behind a towering green hedge and I know I'm almost in the right place. Ahead of our shoot today, co-founder Annie Taylor has rallied the troops together in matching yellow garb (and swearing) to the incoming darker months. For a bunch of artists famed for their colourful language though, it's not the first time that Profanity Embroidery Group has gone bright and bold.

Last year the foul-mouthed flock take part in the Craftivist Collective's climate campaign, Canary Craftivists. Team up with founder Sarah Corbett, the project championed a cleaner and greener world for all. Crafters across the UK were encouraged to send local MPs small handmade canary gifts with thought-provoking reminders of our world's welfare and for the government to push its climate commitments. The PEG productions were mostly made from scrap or foraged materials. But naturally they brought a bit of their own signature sauce to the stitching. "I said to Sarah, 'we'll do it a little bit our way,'" begins Annie, "and she was like, 'That's fine.' Then, of course, she started seeing the photos popping up. One Sunday morning I had this text. Obviously we've not been very gentle and I said to her, 'Well, the thing is, we've literally got shit in the sea!'"

This kind of direct response is precisely what makes Whitstable's Profanity Embroidery Group so refreshing, particularly against a current political backdrop of woolly inaction. In fact, comedienne Kathy Burke commended the group for their punk approach to the (sometimes antiquated) notion of a female-led committee in 2019's *All Women* series on Channel 4. Burke found the south-east sew-and-sews on Twitter as an alternative to the producers' hopes to interview the Women's Institute. Now 25 members strong, PEG meet every two weeks, coming together to craft their latest work, needling naughty words onto quilts, cushion covers and curated pieces that are sold across the UK. And it's in this setting that I next meet up with the blasphemous bunch, huddled around the open fire-side at the Duke with a steady stream of rhubarb gin and tonics.

No longer the docile, voiceless pastime you might associate with Regency-style manor houses, the humble art of embroidery has come to symbolise the strength and power of a woman's private inner sphere. "People say, 'What a waste of beautiful embroidery to ruin it with swear words.' As if it should only be flowers," exclaims PEG member Sarah Jesset. "But swear words are beautiful

on embroidery!" reasons Emily Turner. "That's kind of the expectation, isn't it, that women are gonna sit there and embroider things. We've sat in here loads of times embroidering stuff and the men are over there and they come over. They're like, 'Oh, okay,' 'I love it,' retorts Bridget Carpenter with a wicked laugh.

Speaking of subverting women's roles, the Profanity Embroidery Group's latest team-up sees them participating in Brighton-based artist and lecturer Vanessa Marr's Domestic Dusters Open Call. The collaborative project (much like Burke's series) explores contemporary perspectives on the everyday lives of women, inviting participants to embroider their thoughts, and frustrations as words or images onto a yellow duster. The cleaning cloths will then be strung together like brightly coloured bunting, a familiar festoon if you've already spotted some of PEG's proud works around Whitstable.

For the group's upcoming exhibition,



### 14 ARTS & CULTURE

back into the swing of things after the last few years. As Annie jokes, "Doing something we can stitch quite badly in the pub, it doesn't matter if we get beer on it." But it's not all outraged cries for censorship in response to their work, as Emily recalls: "One woman came in and said, 'Oh, I've come from Seasalter church', and I'm like, 'Okay, you know what this is, right? It's a swear thing.' Yeah, that's why I've come!" she responded. "We've just done a workshop on how to embrace your inner f\*\*k because sometimes you just need to say f\*\*k." Dumbfounded Emily admits, "That'll teach me to judge someone who walks through the door!"

Regardless of creed or colour, there is something liberating about embracing the right expletive. Indeed, researchers at the University of Rochester in New York quizzed 1,000 people about 400 typical behaviours and discovered a strong link between intelligence and swearing. Rather than being the sign of someone with a limited vocabulary, the

word that would express what I wanted to say." But then there's always been a bit of a barometer when it comes to women's rage. Something Emily knows all too well tapping into the levels of our vulgar vocab in her work.

"I made a f\*\*kometer. It was bought by a psychiatrist in Guildford for her waiting room," she admits dryly. "I did a fanny thing too and that was bought by a gynaecologist! Some people find it really easy [but] I'm much weirdier about it than I thought I would be [when it comes to] stitching it down. I've never stitched 'C\*\*t'!" At this point, Sarah leans across the table to quiz Bridget about whether she's upped the ante on her swear words. Legend has it, she was good at stitching and not so good at swearing when she first joined. "That's what they used to say," she smiles. "But that's an urban myth. I grew up with three brothers. Do you think I didn't know about swearing?"

Only now, of course, the idea of swearing is no longer reserved for the loud and lairy elder brothers or the catcallers on the street after a night out.

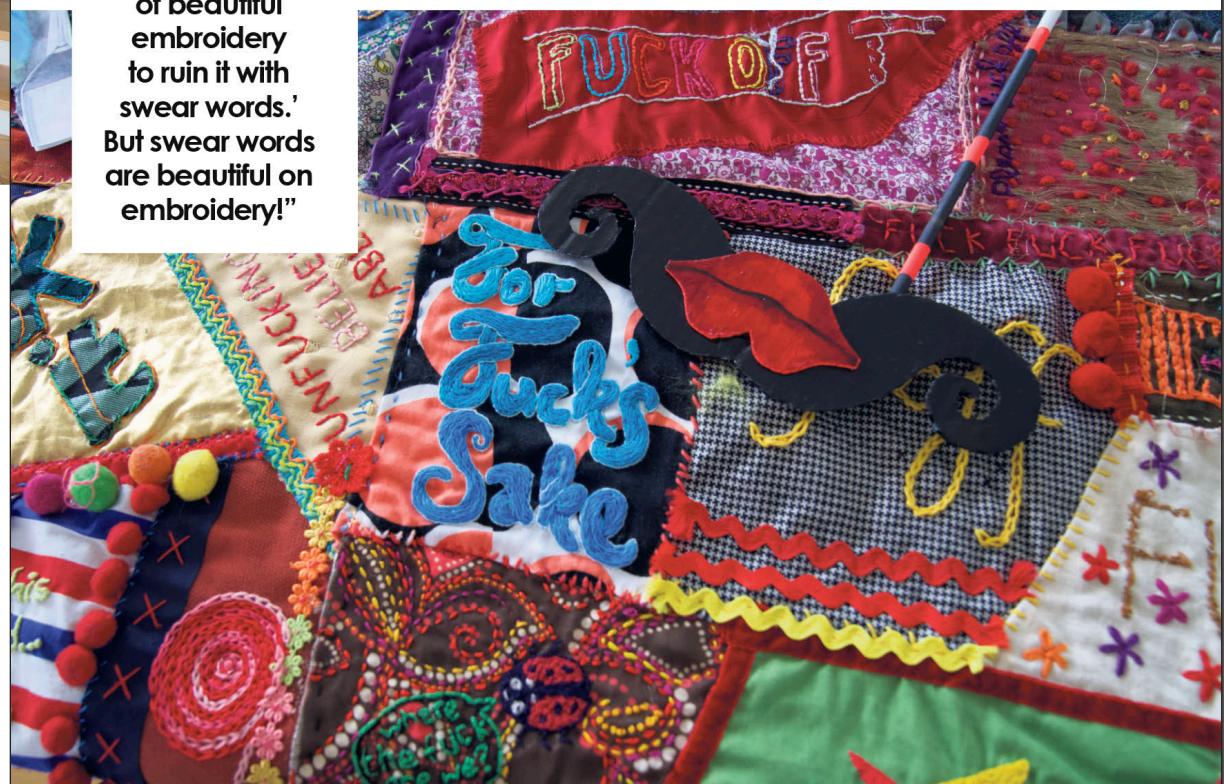
By crafting slapper slippers and adding some poodle plazzz to the idea of being a silly bitch, Profanity Embroidery Group is reclaiming what once were words used against them into the armour for a

new generation, starting with Bridget's own growing grandchildren. "I've got an eight-year-old granddaughter and she looks at my work around the house. I've got one and it says 'Shit happens' and she said, 'I'd like that one for my bedroom.' Because shit does happen. It's about learning to understand when it's appropriate." And even if it wasn't, it's safe to say PEG would call bollocks to that anyway.

**The Profanity Embroidery Group's domestically exhibition launches on 14 February at Fishslab Gallery, 11 Oxford St. Pick up a copy of their bloody brilliant book, F\*\*k Off, I'm Sewing! Sewing and Sewing that Will Have You in Stitches from your local bookshop or via [hive.co.uk](http://hive.co.uk)**

### TRY YOUR HAND

**The deadline for final submissions to Vanessa Marr's domestic dusters must arrive in the post by 30 January 2023. Contact her at [domesticdusters.wordpress.com/contact-us/](mailto:domesticdusters.wordpress.com/contact-us/)**





## MARGATE MERCURY SPACES

When it comes to sourcing items from a local designer or scouring our range of vintage shops for that one off piece, we love to highlight the Margate residents who know how to make the most of what the town has to offer when designing their spaces.

**56 SPACES**

**MARGATE MERCURY**

**From salvage to SOUL**

**Photographer** Emma Jane Palin

**Interior designer and stylist** Anna Collins

**Text** Emma Jane Palin explores how Anna Collins has transformed her Margate home into a space that reflects her love of upcycling and upcycling

**IMAGE** Emma Jane Palin

**SPACES 79**

**Photographer** Emma Jane Palin

## FALLING FOR AUTUMN

Interior designer and stylist Emma Jane Palin explores seasonal interior updates with Margate's local touch

**WARM UP WITH TEXTILES**

**TIME FOR DIY**

**ADD MOOD LIGHTING**

**For more interior inspiration, follow Emma at @emmajanepalin and check out her DIY and decorating store @ourcuratedabode**

**80 SPACES**

**SCENT THE SEASON**

I'm a sucker for scents. There's something that a well made candle or incense stick does to your home, especially when it's miserable outside. My favourite place in town to head for smells is the quaint gift shop On A Whim, which stocks fragranced papers and hard-to-find brands road-tested by owners Will and Anna. Local business The Golden Altar is also stocked in Harbour & Tide where you'll find small pick-me-ups to bring a restorative environment. Choose warming scents that feed into feelings of nostalgia or comfort, most importantly making your home smell like your home.

**MAKE TIME FOR YOU**

It's probably cliché to act as if autumn is a month for pumpkin lattes and a reset, but I always feel better having an afternoon off screen and curled up with a good book. *You Are Home* by Africa Daley-Clarke and *Create* by Emily Henson are both publications by local authors who bring personality to their interiors and writing styles. Further reading with a hot drink, toasty blanket and a couple of phone-free hours is encouraged.

**PRODUCTS FEATURED:**

- Patchwork throw and cushion** @epoch.textiles
- Velvet cushion** @theepochtextilesupholstery
- Margate prawn and seaweed plate** @harbourandtide x @dottieandcloud
- Incense** @thegoldenaltar
- Snake incense holder** @somecreatures
- Lavender stick** @onawhimmargate
- Books** @thebevatinmindproject @lifestyled

**LAYER IN LOCAL ART & CERAMICS**

Sometimes you just need a little dopamine hit to make your home feel fresh, and thankfully, Margate has a thriving creative scene to enable that. Whether it's a single vase from a ceramist found at Margate Ceramics Market (29 to 30 November) or a piece of artwork from local art champions such as The Lido Stores or The Store Collective, choosing local adds authenticity and soul to your space. I often add to my ever-growing plate wall when the need for something new hits, and the seaside-themed collaboration between Harbour & Tide and Dottie & Cloud is surely something that should adorn every Margate home.

## Annual distribution

28,000  
a year



## Available to read for free online:

[brightsidepublishing.com/  
read-online/](http://brightsidepublishing.com/read-online/)



7000  
copies per issue



## Estimated annual readership

67,200

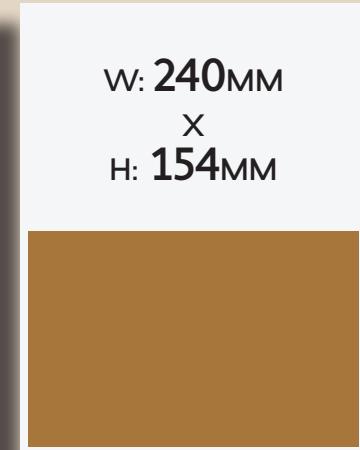
80+  
expected  
stockists

## Advert sizes

FULL



1/2



1/4



Please provide assets in pdf format, CMYK, 300 DPI, no bleed.  
We also offer a design service from £25. Contact us for more details.

## Advertising rates +VAT

AD SIZE	1 AD	2-3	4-6	7-10	11-15	16-20	21+
Full page	£490	£465	£420	£390	£350	£315	£300
Half page	£270	£240	£225	£210	£190	£175	£160
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
Rochester Rocket Summer	14 May	16 April	23 April	7000
Rochester Rocket Autumn	13 August	16 July	23 July	8000
Rochester Rocket Winter	19 November	22 October	29 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 WARREN,  
HERE BEFORE US**  
*Folkestone Foghorn*

## Contact

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