

BUSINESS NEWS

Stratforward Newsletter

Issue 37 - 21 September 2016

FOOD FESTIVAL FANTASIA!

"Thousands of foodies are expected to descend on Stratford this weekend for the Stratford Town Centre Food Festival. Good luck to all our members who are taking part with stalls, food demos, workshops, as well as the Taste and Ale Trails. This is a fantastic opportunity for everyone to showcase their food and drink offerings and prove what a foodie heaven Stratford is! - Joseph Baconnet, Stratforward Director"



Master Butcher To Prove He Is A Cut Above Rest

Ever wondered just how your Sunday roast gets on your plate? You could get your chance this weekend if you head down to the Stratford Town Centre Food Festival.

Local master butcher Adam Lucock, from Stratford's own Barry the Butcher, will be teaching crowds 'How to Prepare a Whole Lamb' as he takes to the stage at the Festival's Waterside Cookery Theatre.

Mr Lucock's demonstration is just one of the highlights of the

three-day festival, which returns to Stratford-upon-Avon on Friday, running until Sunday.

The event, organised by the award-winning events team at Stratforward Business Improvement District (BID), attracts thousands of visitors to the town and showcases Stratford as **one of the region's premier food and leisure destinations.**

This year's food-filled extravaganza features top-flight chef Jean-Christophe Novelli who will take to the stage on the **final day of the festival, as well as a whole host of Stratford's** own culinary talent showing off their skills from fudge-making to gin-tasting.

Adam Lucock's demonstration at midday on Saturday will see him show how to transform a whole lamb into 14 cuts of meat suitable for roasts, barbecues, grills and casseroles.

(Continued on page 2)

In This Issue

- Town Centre Food Festival
- Marie Corelli Statue
- Stratford Music Festival
- Stratford Cancer and Eye Hospital Appeal
- Crowne Plaza Hotel
- Diary Dates
- Business Spotlight

(Continued from page 1)

Adam, who set up Barry the Butcher 32 years ago with his late father Barry, said: "We're a traditional butchers with a modern view of meat preparation. We pride ourselves on the quality and the increasingly different cuts of meat we offer to our customers both in the shop and the many pubs, restaurants and hotels we supply.

"We're fortunate enough to have excellent meat right on our doorstep, from local Cotswold lamb, prime Hereford beef and free range pork. Our team of highly-skilled butchers ensure we continue to provide the very best quality and service that our customers have come to expect".

"The town centre food festival is a great opportunity to let people see what goes on behind the scenes in preparing their lamb chops or Sunday roast."

As well as a range of demonstrations and workshops across the town, visitors can take part in **the festival's popular Taste and Ale Trails, which allow 200 daily ticketholders to sample tasty** treats from more than 30 restaurants, cafes, bars and pubs across the town and get a flavour of what Stratford has to offer.

The festival will see the town centre packed with at least 100 stalls showcasing the best of local food and produce, as well as live music and al fresco dining.

New for this year, there will also be a Local Producers Area on Waterside on Friday and Saturday.

The festival is organised in association with Geraud Markets and sponsored again by local restaurant Loxleys.

Stratforward Events Manager Ruth Wood said: "Tickets are selling fast for all of our events, from the Taste and Ale Trails to Jean-Christophe Novelli's workshops on Sunday, so if you're interested, sign up now.

"The town centre food festival is always a highlight of our calendar and popular with foodies from across the country.

"Months of preparation have gone into the event - the chefs are warmed up, the knives are sharpened, the produce is prepared and the weather forecast is looking good so it's going to be a fabulous weekend all round!"

For more information and to reserve places on any of the workshops or to get Taste and Ale Trail tickets, please visit the Stratford Town Centre Food Festival website at <http://www.stratforward.co.uk/events/stratford-town-centre-food-festival/>

Cheers as Frankenstein Heads to Festival

'Frankenstein' and a 'Mighty Moose' will be among the guests at this weekend's festival. The two are in fact special new "Guest Ales" exclusively on offer at the Dirty Duck on Waterside this weekend for the festival. Sam Jackson, landlord at the Dirty Duck - famed as a haunt for many of the actors who have trod the boards at the RSC - said brewery Greene King has supplied the brand new beers



(Continued from page 2)

ready to try this weekend.

Mighty Moose IPA is a 5.6%ABV craft beer that is great with food, while Frankenstein is a 4.2%ABV wheat beer with hints of coriander and orange peel that is being trialled ahead of Halloween.

Visitors to the 2016 Stratford Town Centre Food Festival will be able to try the beers at the Dirty Duck - **which is also part of the festival's popular Ale Trail, which allows ticket holders to visit a range of Stratford's watering holes and try samples.**

Mr Jackson said they'll also be giving the beers, which aren't available anywhere else in Stratford at the moment, to some of the RSC's actors when they visit on Friday and Saturday to sample them.

Sam, who has been landlord of the Dirty Duck for 20 years, said: "You never know who is going to walk through the door, from Ian McKellen to Judi Dench to a humble Stratfordian." He said the town centre is a "great event: "It encourages people to come back into town when lots of seasonal visitors are leaving Stratford.

"It's great that Stratford do things like this because it does increase footfall in the town."

Let's Demo This Weekend

Sushi skills, gin-tasting, and fudge-making are all part of a **packed timetable of demonstrations and workshops at this year's festival.**

As well as popular chef Jean-Christophe Novelli, who will be showcasing his skills at The Waterside Cookery Theatre on the **final day, chefs from Stratford's own eateries will take to the stage with an array of demonstrations.**

They include Elio Alonso, head chef at Bamboodle, who will perform a sushi demonstration, as well as Andy Irvine, owner of **Roly's Fudge Pantry, will be demonstrating how to make fudge at the Waterside Cookery Theatre, as well as appearing at the Rother Street Food Festival Workshop on the Sunday.**

Elio said: "We are privileged to be invited to the food festival. I will be demonstrating our Thai cuisine with my homemade sushi only served at Bamboodle Bar N Grill."

And it's not just food on offer. James Richards, owner of Vin Neuf, will be taking visitors on a gin-tasting adventure at the Rother Street Workshop, as well as having a stall at the festival for the three days.

Other local businesses taking to the stage include popular eateries like Carluccio's, The Falcon Hotel, Church Street Townhouse and Boston Tea Party. See the full timetable on page 5.

Taste and Ale Trails Tickets All Reserved

The **festival's popular Food and Ale Trails are proving to be as popular as ever. The Trails, which give visitors the chance to visit some of Stratford's popular eateries and watering**



(Continued on page 4)

(Continued from page 3)

holes and try a tasty sample, are always a hit.

The Food Trail, which allows lucky ticketholders to get free samples from selected businesses across the town, includes BID members: Arden Hotel, Boston Tea Party, Carluccios, Church Street Town House, El Greco, Halls Croft Café, Huffkins, La Marina Café, Marco's New York Italian Restaurant, Vigour Café (was McKechnies), Nuts In Ya Mouth, The Pantry, Paxton & Whitfield, Rolys Fudge, The Stratford Hotel, The Golden Broomstick at the Creaky Cauldron, The Other Place; Susie's Bar, Union Bar, White Swan Hotel, Wildwood Kitchen.

There will be two different Taste Trails on both Friday and Saturday (12pm - 4pm). Each trail includes a minimum of seven venues. Uncollected tickets (£3) will be available from noon on the day.

As well as the Taste Trail, thirsty visitors descend on some of Stratford's popular pubs and watering holes as part of the Ale Trail, which takes place from 2-8pm on Saturday and Sunday.

The trails differ slightly on both days. Participants are: The Bear Freehouse, Church Street Townhouse, The Dirty Duck, The Garrick Inn, The Golden Bee, The Keys and Kitchen, The Keys & Kitchen. The Lamplighter, The One Elm, The Pen & Parchment, The Rose & Crown, Stratford Ale House, and The White Swan Hotel.

Tickets are £5 a ticket and visitors will get a commemorative Festival Ale Trail $\frac{1}{3}$ pint glass as well as a map of the Real Ale Trail with a list of beers and descriptions. They'll also be able to vote for their People's Choice Festival Ale of the Year.

Tickets for the Ale Trails can be reserved by filling in the form on the Stratforward website (<http://www.stratforward.co.uk/events/stratford-town-centre-food-festival>) then will be available for collection and cash only payment between 12pm and 2pm from the Stratforward Site Office on Waterside on Friday, Saturday and Sunday.

Unreserved and uncollected tickets will be on sale at 2pm on Saturday and Sunday and sold on a first come first served basis.

Beat The Traffic - Park & Stride

Don't get delayed getting to all this amazing food and drink on offer in town this weekend - Park & Stride.

On the Saturday and Sunday, visitors will be able to 'Park and Stride' to the festival - parking for free just out of town and walking a short walk along the canal to enjoy the food-filled festivities.

The free parking is kindly being donated by Denys Shortt of DCS and will help visitors avoid queues and reduce congestion into Stratford on the weekend of the festival.

To take advantage of Park & Stride, visitors will park at the DCS carpark on Timothy's Bridge Road for free then walk along the Stratford canal into town. They can either take a 15-minute walk, arriving by McDonald's on the Birmingham Road onto Henley Street, or stay on the towpath for five minutes and come out at the Bancroft Gardens. All routes will be sign-posted.

The postcode for a Sat Nav is CV37 9YL (Timothy's Bridge Road, Stratford on Avon) and Park & Stride is only in place on Saturday and Sunday - not Friday.



FRIDAY 23rd SEPTEMBER – Waterside Cookery Theatre

TIME	WHAT	WHO	COST
11am-11:30	Wild Mushrooms and Truffles – <i>just turn up!</i> Cooking with mushrooms is the best! Add depth and body to your cooking. Pick up simple recipe ideas from Carluccios	Libby Andreopoulos - Deli Specialist	FREE
1pm-1:30	Fudge Glorious Fudge! Learn how to make the creamiest, crumbliest fudge from real ingredients with Roly's Fudge . Taste sticky toffee pudding fudge too!	Andy Irvine - Proprietor	FREE
2pm-2:40	Fresh Pasta and Sauces - <i>just turn up!</i> Make tasty meals in minutes with Stratford College	Stratford College	FREE
4pm-4:40	Kids Hands On Class: Eat Your Art Out – <i>book in advance</i> Help recreate a famous artwork in the medium of food! Involves icing biscuits, creating the image and finally eating the results. Suitable for children age 2-14. By Escape Arts	Escape Team	FREE
5pm-5:40	Kids Hands on Class: Fairy Fun with The Falcon Hotel – <i>book in advance</i> Decorate some fabulous fairy cakes to take home – if they last that long!	Brad French-Chef	FREE

SATURDAY 24th SEPTEMBER – Waterside Cookery Theatre – *just turn up!*

11am-11:30	Wild Mushrooms and Truffles Cooking with mushrooms is the best! Add depth and body to your cooking. Pick up simple recipe ideas from Carluccios	Dwight Clayton - Head Chef	FREE
12pm-12:40	How to Prepare a Whole Lamb Under the guidance from Barry The Butchers' master butcher learn how to create 14 cuts of meat suitable for roasts, BBQs, grills and casseroles.	Adam Lucock - Master Butcher	FREE
1pm-1:40	Luscious Lamb Pan roast cannon of lamb with warm Jerusalem artichoke salad, radish & swiss chard and pomegranate jus by The Falcon Hotel's award winning head chef.	Phil Bailey - Head Chef	FREE
2pm-2:40	Tips n Party Tricks with Local Produce Roast rump of Lighthorne lamb with a confit shoulder hash, fried quails egg and garlic pistou. Blueberry Soufflé Omelette for a bit of fun by Church Street Townhouse	Matthew Hiscoe - Area Head Chef	FREE
3pm – 3:40	Hashtag Sweet! Learn how to make Boston Tea Party's infamous Sweetcorn Hash – one of the most popular brunch dishes out	Arty Shaw - Sous chef	FREE
4pm – 4:40	All Things Sushi Learn how to make sushi & enjoy the wonderful flavours and ingredients of this delicious Japanese cuisine by Bamboodle – the only place in town for Sushi	Elio Alonso - Head Chef	FREE
6pm – 6:40	Cocktail Masterdemo Learn how to make delicious cocktails with Union Bar. You might already be an expert in drinking cocktails... but wouldn't it be great if you could craft some fine concoctions of your own? Then enjoy Union Bar's 2 for 1 happy hour!	Union Bar Team	FREE

SUNDAY 25th SEPTEMBER – Waterside Cookery Theatre – *limited tickets still available*

11am – 11:40	Jean-Christophe Novelli - See French celebrity chef in action and enjoy	JCN	£10
1 – 1:40	Jean-Christophe Novelli - learning some tricks of the trade at these	JCN	£10
3 - 3:40	Jean-Christophe Novelli - culinary experiences.	JCN	£10
4:15 – 5	Deliciously Decadent Afternoon Tea Dean & George will take you through some sweet and savoury choices featuring on The Stratford Q Hotel's new Afternoon Tea Menu	Chefs Dean & George	FREE

SUNDAY 25th SEPTEMBER – Rother Street Food Festival Workshop – *book in advance*

11:30am – 12:10	Bread Making Hands On Class – open to adults and children - shape & mould bread with Blackmans Bakery! Learn how to make sour dough.	Craig Blackman, Master Baker of Blackmans Bakery	FREE
12:30 – 1:10	Kids Hands On Class - Canapes & Bite Sized Sweet Treats Impress the family and create bite sized savoury and sweet treats that always hit the spot with Stratford College.	Stratford College	FREE
1:30 – 2:10	Fudge Glorious Fudge - Learn how to make the creamiest, crumbliest fudge from real ingredients with Roly's Fudge . Plenty to taste too including sticky toffee pudding fudge and the new gin fudge launched this weekend!	Andy Irvine - Proprietor	FREE
2:30 – 3pm	Come on a Gin Tasting Adventure! Your local wine shop Vin Neuf of Union Street, will be your guide.	James Richards - Proprietor	FREE
3:30 – 4:10	Kids Hands On Class with Boston Tea Party: Watch your food grow in front of your eyes. Have Tzatziki fun!	Boston Tea Party Team	FREE

Road Closures for Stratford Town Centre Food Festival

Thank you in advance for your patience with the road closures:

- Bridge Street & Henley Street: closed 7pm on Thursday until Sunday midnight.
- Waterside: closed from the corner of Bridge Street to Sheep Street, from 7pm Thursday until Sunday midnight.
- Sheep Street: closed only on Sunday from 7am until 8pm latest – dependant on the weather. There will be access from the top of Sheep Street to the service bay at the back of **The Golden Bee, and to The Shakespeare Hotel's car park.**

Staff parking - Staff who need off road parking within the road closure area, should email us in advance at events@stratforward.co.uk and then show a staff pass or the letter, emailed to all member businesses, to the road marshal.

Deliveries - All deliveries and access requests during the road closures need to be booked in advance. Email details to events@stratforward.co.uk For urgent access issues, please speak to Geraud staff on the day or call them on 07749 089737.

BID Members Behind Marie Corelli Statue Facelift

A memorial to Stratford author Marie Corelli is finally being restored thanks to the efforts of two BID members.

A project to restore the statue, which was left damaged by vandals several years ago, is being led by Nick Birch, from Avon Boating, with the help of funding from the Town Trust. It will see the memorial transported to London to be restored by students at the City and Guild School of Art before being returned to its rightful place at Stratford's Evesham Road cemetery.

Stratford member Mr Birch, who also runs a website on Marie Corelli, said: "I had been thinking for a while, how can we do this?"

"I came up with the idea that somewhere they must teach people how to restore statues and works of art, sculptures and I thought if I can find it surely they would be willing to take something which isn't priceless, not exactly a Michelangelo, and work on it.

"That's how I ended up down at the City and Guilds in London. They were fortunately very keen to do it."

The restoration will be undertaken by students as part of a final year project, and Mr Birch said the biggest cost is actually getting the statue to London and back.

Fortunately, fellow Stratford member the Stratford Town Trust has stepped in and agreed to pay just over £4,000 for the transportation and reinstatement costs.

"I thought if I don't try and get this restored, it will never get done," said Mr Birch.

"I'm pleased that the people who are helping have come together to enable it. It wouldn't have been done without that.

"We're hoping to get additional support for a small booklet about Marie Corelli and the places in the town associated with her.

"Probably her greatest legacy in the town is conservation - without her the cottages that the Birthplace Trust use for the shop and the bookshop next to the Birthplace Trust would have been knocked down."

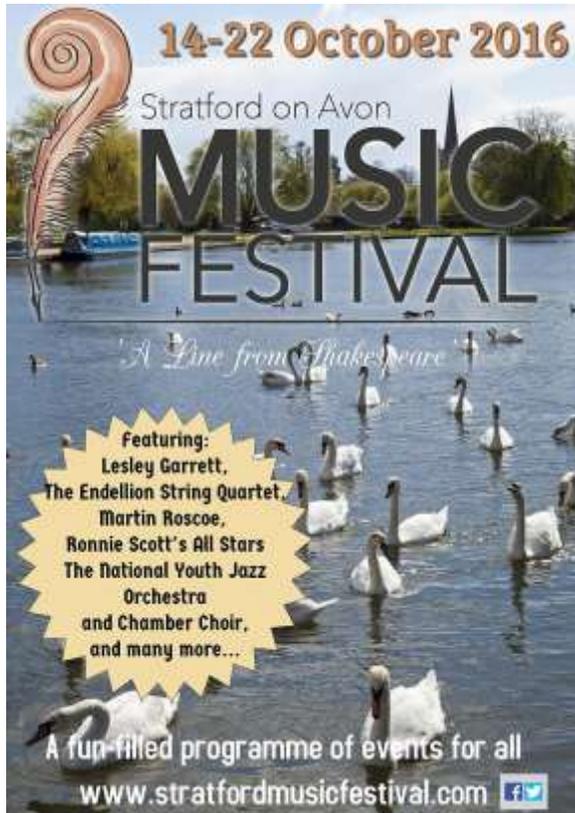
Work on the statue is set to be completed by mid-2017.

Marie Corelli, who lived from 1855 to 1924, wrote 30 bestselling books and at the height of her success was the bestselling and most highly-paid author in England.

For more information, visit mariecorelli.org.uk



Shakespearean Theme For 21st Stratford Music Festival



Top musicians including opera star Lesley Garrett are descending on Stratford next month for the 21st Stratford-on-Avon Music Festival. The world-famous soprano is among a host of world-class acts performing in the festival, which attracts thousands of people to the town each year. The festival, which takes place from October 14 to 22, features internationally-renowned names from classical, jazz, folk and world music including The **Ronnie Scott's All Stars** and pianist **Martin Roscoe**, as well as music from the RSC Music Department and the National Youth Jazz Orchestra. **This year's festival theme is 'A Line from Shakespeare'** to coincide with the 400th anniversary of Shakespeare's death.

Artistic Director Ambrose Miller said: "In this Shakespeare anniversary year we're very happy to pay our own Shakespearean tribute with some special concerts, both ancient and modern.

"The RSC Music Department will present its own programme of music for the Tempest from present day performances back to the days of the first production, Fontanella will play music from Shakespeare's time on instruments familiar to the bard

himself and to end, a really up to date view on Shakespeare from the National Youth Jazz Orchestra and Chamber Choir to round off the Festival.

"We welcome back ever popular soprano Lesley Garrett as well concerts by the world famous Endellion Quartet and pianist Martin Roscoe, some prize-winning young musicians in our lunchtime concerts and the Ronnie Scotts All Stars.

"A joyous programme with something for everyone."

Started in 1995, the music festival has grown each year and is now established as a charity. Each year it showcases musicians with a diverse programme of more than 20 concerts across the town that attract more than 2,500 people to Stratford.

Alongside the general concert programme, there is also a range of outreach activities involving education organisations and community groups, as well as a series of free events.

The festival takes place from October 14-22 at venues across the town. Visit

www.stratfordmusicfestival.com for more information.

Photo courtesy Eric Richmaon



Calling All Adrenaline Junkies

Are you a business with a taste for danger? If so, you can experience a once-in-a-lifetime adrenaline-fuelled flying challenge whilst raising money for a great local cause.

The Stratford Cancer and Eye Hospital Appeal has teamed up with Take Flight Aviation to give people an exciting opportunity for thrillseekers to take to the skies over Warwickshire.

During the weekend of November 12 and 13, participants will have a private flying lesson, with demonstrations of a loop, all under the watchful eye of a camera to immortalise your experience. To take part all you have to do is raise a minimum of £300 sponsorship. For more information or book a space email ali.gray@swft.nhs.uk. The minimum age requirement is 16 years old.

Ali Gray, Fundraising Manager, said: **"This is a really exciting opportunity for someone to help fundraise for the appeal, as well as taking part in an adrenaline fuelled challenge.**

"I did the 'loop the loop' myself and whilst I am not a big fan of heights, I thoroughly enjoyed the experience and loved seeing Stratford from a birds eye view.

"You will be supporting a cause that will make a big impact to the local community, with every penny you raise helping to make Stratford Hospital the best it can be."

View more at www.youtube.com/watch?v=gdZKWkm-3Us

:: Night At The Big Top

The Stratford Hospital Appeal has already raised £806,000 and is on course to reach the target of £1million by Christmas.

Last year's Masquerade Ball raised £42,000 and it is hoped this year's Night At The Big Top on October 22 will raise even more.

The event, which is being attended by 320 people, sold out in day one but there are still opportunities for BID members to sponsor a table.

For £200, the sponsorship includes your company name on a special recognition board which is being designed to go in the new hospital; one of the tables named after your company, to be seen by all 320 guests plus staff and volunteers; and your logo in the programme.

Sponsors will also be thanked in speeches during the evening and recognised on social media, as well as listed as a corporate supporter on the website www.stratfordhospital.co.uk

The flyer is for the 'Loop-the-Loop Challenge' held on Saturday 12 November. It is a joint effort between the Stratford Cancer & Eye Hospital Appeal and Take Flight Aviation. The event takes place at Take Flight Aviation in Wellesbourne. Participants will receive a private flying lesson in an aerobatic aircraft, demonstrations of loops and rolls, and a Go-Pro camera will record their flight for photo and video keepsakes. To participate, a minimum of £300 sponsorship is required. Spaces are limited, and participants should email ali.gray@swft.nhs.uk to reserve their place. A note indicates that November 13 is a reserve date in case of bad weather. The flyer features a photograph of two pilots in a cockpit against a blue sky with birds.

Stratford Cancer & Eye Hospital Appeal
Registered Charity 1054024

South Warwickshire NHS Foundation Trust

Take Flight AVIATION . com

Loop-the-Loop Challenge

Saturday 12 November

(please keep 13 November free too, this is our reserve date if bad weather occurs)

Venue: Take Flight Aviation - Wellesbourne

- Private flying lesson in an aerobatic aircraft
- Demonstrations of loops and rolls
- Go-Pro camera will record your flight for photo and video keepsakes

To take part all you have to do is raise a minimum of £300 sponsorship

Spaces are limited. To reserve your place, please email: ali.gray@swft.nhs.uk

Goodbye Holiday Inn, Welcome Crowne Plaza - New Identity for Iconic Stratford Hotel

Stratford's Holiday Inn has a brand new look - and new identity - after an extensive revamp to turn it into a Crowne Plaza Hotel.

The hotel on Bridgefoot, has had all 259 bedrooms at the hotel upgraded and enhanced and its refurbishment is now complete, giving it a whole new look that is hoped to appeal to business travellers visiting Stratford, as well as tourists and locals.

The team from the Holiday Inn will be staying on board under the new Crowne Plaza model.

General manager Denis McEvoy said: "This is a really exciting time for our hotel and we're looking forward to delivering a new Crowne Plaza hotel experience to Stratford upon Avon, not just for visitors to the area but for local people too.

"The style and philosophy of the Crowne Plaza brand will appeal to business travellers looking for somewhere well connected where they can work productively from and leave feeling rested and restored.

"However as well as its business facilities, the hotel is also perfectly set up for family func- tions, work Christmas parties or a mid-week meal at our restaurant."

The hotel's leisure club, Club Motivation, includes a gym, heated indoor pool and sauna facili- ties. There will be no joining fee for people who sign up to a 12-month membership before the 30th September.

Health and wellbeing will play a major role at the rebranded hotel with a new 'fast and fresh' menu available, as well as complimentary water and fruit to keep guests hydrated and energised.

"Whether our guests are here for business, a weekend break or just looking to unwind after a busy day in our beautiful riverside setting, delivering the best service possible will still be our main priority," added Denis.

Brian McCarthy, managing director of Valor Hospitality Europe, which manages the hotel, **said: "We felt that bringing the Crowne Plaza brand to Stratford upon Avon would be the** best way to enhance our offering to our customers in this region.

"The hotel is in an easy to reach location for business use and already has excellent meeting and conference facilities including 15 meeting and event rooms which can hold up to 550. This is a key offering for Crowne Plaza hotels and it will now focus on connectivity, wellness and business needs to ensure we're meeting the demands of our customers."



The Coventry & Warwickshire Tourism & Cultural Awards.

A huge good luck to BID members who are representing Stratford in the Coventry & Warwickshire Tourism & Cultural Awards.

The Arden Hotel, the MAD Museum, The Old Slaughterhouse, and Shakespeare Birthplace Trust-run Mary Arden's Farm and Shakespeare's Tavern have all been shortlisted in the awards, which celebrate culture and tourism in the area.

They have been organised by the Coventry and Warwickshire Chamber of Commerce and Quidem, which owns Touch FM, and culminate in a glittering evening at Coventry's Ricoh Arena tomorrow night (Thursday).

Good luck to all our members!



Performance Data

Elephant Wi-Fi has been in town upgrading the footfall counters.

We hope data will be published in next weeks newsletter.



Christmas Brochure

Please send in your high resolution images, prices and descriptions over for the Christmas Brochure

Many thanks, Ruth & Tor

Dates for your diary!

18th to 25th September - Stratford Poetry Festival

22nd September - Coventry and Warwickshire Tourism and Culture Awards

23rd until 25th September - Stratford Town Food Festival

25 September - Chef Demo Jean-Christophe Novelli 11am, 1pm or 3pm tickets £10 on sale [HERE](#)

28th September - Stratford Business Show

29th September - Stratford Community Forum (SDC)

30th September - Macmillan Coffee Morning

1st to 31st October - Halloween Festival

6th October - National Poetry Day

8th to 22nd October - Stratford Music Festival

11th & 12th October - Mop Fair

14th to 22nd October - Stratford Music Festival

15th October - Stratford Races

18th October - Stratforward AGM noon - 2pm Falcon Hotel. Please confirm your attendance.

20th October - Deadline for advertising in the Christmas Brochure.

20th & 21st October - Runaway Mop Fair

21st October - Breast Cancer Charity Wear Pink Day

27th October - Stratford Races

27th October - Music Medley in memory of Dr Terry Gasper at Stratford Arts House

22nd to 30th October - Warwickshire half term

24th to 28th October - Autumn Literary Festival

4th November - Shakespeare Hospice Fire & Ice Challenge

24th November - Christmas light switch on

15th December - Lions Christmas Carol Service in Bridge Street

17th December to 2nd January 2017 - Warwickshire Christmas holiday

Contact Us - Give us a call for more information about our services and products

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Visit us on the web at
www.stratforward.co.uk



BID Member Spotlight

The Stratford Clinic Friendly, Professional Medical Care



The Stratford Clinic is a unique private consulting and day surgery clinic located near to Stratford train station, next to Rother House Medical Centre. Our experienced specialist Consultant Surgeons provide consultation, treatment and surgery for a range of conditions and are supported by our dedicated specialist nurse team.

Specialists in:

Cosmetics: Eye lifts, mini face lifts, mole removal

Dermatology: Skin cancer, Psoriasis, Eczema, Skin lesions, Mole checks

Ophthalmology: Cataracts, Glaucoma, Age Related Macular Degeneration,

Orthopaedics: **Carpal tunnel decompression, Trigger finger, Dupuytren's**

Podiatry: Nail surgery for ingrown toe nails, surgical needling for verrucae, orthotics

Varicose Veins: Removal of varicose and thread veins.

Why choose The Stratford Clinic?

100% of our patients would recommend us to friends and family

"The staff were marvellous - professional and reassuring at every step. Each step was explained carefully so I knew exactly what was happening" Anon

"Top marks for patient comfort!" Joan Smith, Warwick

Personal and friendly professional medical care: At The Stratford Clinic you will find a warm welcome from our highly trained nursing staff and we will do all we can to make you feel at home in a relaxed and friendly environment.

Specialist Consultant Surgeons: You will always be treated by the same consultant throughout each stage of your diagnosis and treatment.

State-of-the-art facilities: The clinic is a modern healthcare facility with fully equipped consulting rooms and a state-of-the-art surgical operating theatre, yet it is small and intimate to provide personal and friendly professional medical care.

Appointments at a time to suit you: Whether you require a consultation or a surgical procedure you can choose when is most convenient for you.

(Continued from page 13)



Reinvesting in your community: We are a Social Enterprise company and any profits generated are re-invested into healthcare services. In 2016, we made a charitable donation of £80,000 to the

League of Friends at Stratford Hospital. So by choosing The Stratford Clinic you are supporting a good cause.

Choosing private healthcare enables you to arrange the treatment you require with the Consultant of your choice, who will personally manage your care from diagnosis to recovery. The Stratford Clinic is recognised by most UK insurance providers, we also welcome patients who wish to pay for themselves.

For more information or to book a consultation contact The Stratford Clinic on:

T: 01789 412 994

E: enquiry@thestratfordclinic.co.uk

