

# CitySolicitor

THE MAGAZINE OF THE CITY OF LONDON SOLICITORS' COMPANY AND THE CITY OF LONDON LAW SOCIETY



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## *(IN)EQUALITY FOR THE SEXES?*

800 YEARS. ONE ROLE.  
AND ONLY TWO  
WOMEN HAVE  
FILLED IT

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## *LEAD US TO TEMPTATION*

A VERY CLEAR  
ROUTE MAP  
TO END ALL  
RESOLUTIONS

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## *THE CHANGING FACE OF THE LAW*

HOW ARE WORLD  
CHANGES IMPACTING  
THE LEGAL PROFESSION?

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## *KNOWLEDGE IS POWER*

LEARN HOW THE  
SHIFT TO GREEN IS  
CHANGING GEAR



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*Nothing stays the same.*

*What is right and apt for one time is not always suited to another.*

*CitySolicitor (as you cannot have failed to notice) has acquired chameleon tendencies and has changed its format and its style - hopefully to match what you want to read these days.*

*Our aim is to provide all City solicitors with thought provoking and informative opinion and discussion on topical and interesting legal matters, entertaining reviews of our activities, and general news. We also aim to give an insider's guide to things going on in our City.*

*We even give you an outlet for your creative side, giving you the opportunity to submit short stories, photographs, illustrations, poetry, recipes - anything goes, providing it stays on the right side of the law.*

*Running through this issue is the whole concept of change - and how it is affecting the law and our lives as City solicitors.*

*We have an article from the Lord Mayor of London, City lawyer, Fiona Woolf - only the second woman to hold the post in 800 years. This scarcity of women in top jobs is something the Rt. Hon. Fiona Woolf is working hard to change.*

*We talk to Sonya Leydecker, joint CEO-elect at Herbert Smith Freehills and newly qualified*

*Herbert Smith Freehills solicitor Tom Wood about how they see changes in the world impacting on the legal profession.*

*We are excited to introduce you to our new privilege club, Ex Parte, which has some very tempting offers.*

*But this is just a smattering of what's inside.*

*We hope you will be informed and entertained, stimulated and inspired. I wish to thank the Court of the City of London Solicitors Company, and the Committee of the City of London Law Society, for allowing us to change and develop in this way. Do let us know what you feel about the new format. One thing has not changed: we continue to be delighted to receive any ideas and contributions for content from you, our readers.*

*The copy date for our next issue is 15 June 2014.*

*We hope you enjoy the magazine and look forward to hearing from you.*

**John Abramson, Editor**

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# THE WORLD IS CHANGING

## THE LORD MAYOR IS A WOMAN.

But she is only the second in 800 years. City lawyer, Fiona Woolf, is working to ensure we don't have to wait so long till the third...

## THE LORD MAYOR'S MESSAGE TO THE LIVERY COMPANIES: THE 686 PLAN HAS GONE OFF LIKE A ROCKET.

Winter is over and I am feeling energised both by the advent of Spring and even more so from my experiences as Lord Mayor so far. It was a pleasure to host the Masters and Clerks at my Address to the Livery in November last year and to introduce everyone to my '686 Plan', named after me being the 686th Lord Mayor. The four programmes which make up the 686 Plan – The Lord Mayor's Appeal, the Power of Diversity breakfasts and conferences, the Charity Leadership Programme, and the Tomorrow's City programme – have all started with a bang.

### THE LORD MAYOR'S APPEAL

With your help, the Appeal hopes to raise £2 million for my four benefiting charities: Beating Bowel Cancer, Princess Alice Hospice, Raleigh International and Working Chance. Fundraising is at the heart of the Appeal programme but there is also a strong commitment to mentor, help raise the profiles of these charities and open up new sources of funding for the future.

The first Appeal event, Une Soirée Chablisienne, was held on the day I took office. Supporters of the Appeal spent the evening tasting the wines of Chablis and later cheered me on as I was installed as an honorary Pillier Chablisienne – a ceremonial process which involved me drinking a chalice full of Chablis while the Piliers sang! The Lord Mayor's Christmas Party was also a great evening of festive fun and Dickensian feasting.

The Académie du Vin de Bordeaux co-hosted a wine tasting and dinner with me at The Mansion House on 12th February.



### THE ONLY TWO FEMALE LORD MAYORS IN 800 YEARS.

And, very soon, on 14th April, Shakespeare's Birthday Party will be taking place in the atmospheric Middle Temple, where Twelfth Night was first performed. We will also be launching a Lord Mayor's Appeal Day in the summer, when the Square Mile will be transformed by events and activities fundraising for the Appeal, including a Human Table Football tournament in Guildhall Yard. This day will recognise and celebrate the good that the City can do and does do for society in an effort to reach a wider audience.

### THE POWER OF DIVERSITY

The Power of Diversity programme has been designed to capture the benefits of diversity for the innovation that City businesses need to seize the opportunities of the "new normal". The first breakfast, Attaining Power, was a huge success as 100 of the programme's sponsors and an array of corporate managers engaged in a discussion about the skills needed to achieve power. The inspirational panel, chaired by Lady Barbara Judge CBE, revealed their key messages on how to progress your career and what you must do to strengthen the team around you at every level in an organisation. There are four more Power of Diversity breakfasts to come, as well as two major conferences taking place this summer.

I am also thrilled to announce that three tfl buses have been wrapped – thanks to our corporate sponsors and Sir Peter Hendy, the Transport Commissioner – to promote the Power of Diversity programme and the Appeal. Look out for the buses which are operating from Westbourne Park, Bow and Shepherd's Bush across London.

### THE CHARITY LEADERSHIP PROGRAMME

The Charity Leadership Programme features two City's Giving Lectures, which together will highlight some of the challenges and opportunities which impact the effectiveness of charities. William Shawcross, Chair of the Charity Commission and keynote speaker at the first lecture in November, said to the 300 attendees that the regulator intends to send clearer messages to those abusing charitable status and take more decisive action against wrongdoing. The second lecture was given on 23rd January by Sir Ronald Cohen, who provoked some new thinking by focusing on philanthropic investing to achieve better social outcomes.



During 2014 there will also be three receptions providing the opportunity for charity Chairs, Chief Executives, funders and leaders to network and share experiences and knowledge. Each of the receptions will have a social focus; the first of which took place on 3rd March at Mazars, and focussed on Social Welfare.

### TOMORROW'S CITY

In keeping with my role as Lord Mayor to promote the business and financial service sectors, the Tomorrow's City programme is setting out how the City can best ensure its future success through long-term value creation. The opening events have focused on forward looking financial services regulation, integrated reporting and new models of long-term finance for infrastructure.

I hope you will join me for some of the evening events at The Mansion House and breakfasts at my home law firm, CMS Cameron McKenna LLP, which will be continuing the dialogue of this programme.

### YOUR SUPPORT

If I have a single objective, it would be inclusiveness and Liverymen have so much to bring to the party. It has been a joy to see so many of your friendly faces over the last two months, and I hope to greet many more of you over the coming year.

Thank you for all you have done to support me as Lord Mayor and The Lord Mayor's Appeal. There is certainly more to come.

**Alderman Fiona Woolf CBE**  
*The Rt. Hon. The Lord Mayor of the City of London*

*For the full list of fundraising events and for more information about The Lord Mayor's Appeal and Power of Diversity programmes please visit the Lord Mayor's Appeal website: [www.thelordmayorsappeal.org](http://www.thelordmayorsappeal.org)*

*You can find out more about the Charity Leadership Programme and Tomorrow's City Programme at [www.cass.city.ac.uk/lmclp](http://www.cass.city.ac.uk/lmclp) and [www.tomorrowscompany.com/city](http://www.tomorrowscompany.com/city) respectively.*



## THE (NOT SO?) CHANGING FACE OF THE LEGAL PROFESSION

Maroulla Paul spoke to two Herbert Smith Freehills solicitors about how the legal profession is adapting to this new world we are living in.

Sitting in the reception of Herbert Smith Freehills seemed like a very fitting place to be writing an article on then and now; located just off Spitalfields, this area of London is truly unrecognisable from how it looked a few decades ago; would the same be true, I wondered, of the vista of the legal world?

I was to interview two solicitors at different ends of the hierarchy in the firm; at one end of the spectrum, the new CEO elect and at the other a young Turk only two years qualified.

One, as you would expect, male, Oxbridge, well spoken.

The other female, Northern, first generation in UK.

Maybe what you would not necessarily expect is which way round they are.

Tom Wood, 29, is, on first impression, precisely what you would imagine a young solicitor in a top London firm to be. He studied at Christchurch,

dabbled with the idea of academia as a lifechoice, is erudite and articulate and definitely destined for stardom.

Dig a little deeper and you find he, less expectedly, studied music not Law, plays in a jazz band and has a pretty wicked sense of humour. He is both passionate and compassionate and had a lot to say about change; both in terms of what he has observed thus far but also in what still needs to be done.

Wood sees his time in the Law as a time linked very heavily to the global recession that meant change was inevitable; a matter of sink or swim.

*"The recession has meant law firms have had to completely rethink how and what they offer their clients. There is a real pressure to be innovative in how services are delivered. Before we delivered advice, now we are expected to offer solutions."*

Obviously, fees are a part of what is under the microscope in these cost cutting, budget driven days.

*"Firms are expected now to look at different fee structures, to take on some of the risk element themselves."*

Wood believes it is not only the recession that has impacted on changes and that most have been *"generated by macro world events"*.

Lehman Bros, Eurozone, Russia and Ukraine; all these issues mean that successful lawyers of today and tomorrow *"need to be on the ball and aware of things way beyond their own particular areas of expertise and comfort zone"*.

Wood talks a lot about how there has been a massive change in how far reaching firms now have become and have to be.

*"Whilst the recession has closed off certain things closer to home, it has opened up opportunities elsewhere. Firms need to offer a joined up and integrated global service to their clients."*

Technology is an area that is obviously impacting each and everyone of us. Wood believes a lot of law firms *"don't really want to think about it, the perception being it doesn't affect them"* but Wood is of the firm belief that the legal profession needs to keep up not to get left behind.

We discussed diversity. Is the legal profession still full of Oxbridge males? Wood told us how at his law school the split was nearing 60/40 in favour of women. He told me how the industry is going to great lengths to encourage people from less privileged backgrounds to consider the Law as a profession. He believes that today it is not *"gender or ethnicity or disability or even socio economic matters that are the barriers"* but rather *"level of exposure"*. Herbert Smith Freehills is one of many firms that runs programmes going into local schools, mentoring, helping with job applications and, generally, encouraging people from less privileged backgrounds to consider the Law as a career option.

Wood wants to see this push to make the profession more diverse continued and followed through.

As our chat drew to a close, it was very very obvious that Wood wasn't where he is just because he is a male Oxford graduate.

As I waited for joint CEO elect, Sonya Leydecker, to join us, I wondered what sort of woman it takes to get to the very top of a profession like this?

I am sure that my expectations are not totally out of line with most people's here but I was certainly proven wrong.

Ms Leydecker speaks softly and with a Northern twang. She is gentle and almost shy. She was (immaculately) dressed in a navy trouser suit - but its cut was quite casual and free flowing. No power dressing here. As we spoke, she apologised several times for not being very articulate (she was, actually, hugely articulate) but explained it was the end of (another) very long and very hard week.

Ms Leydecker confessed to working hard. To working long hours. But she was quick to point out she does it because she loves it and if she didn't, well she wouldn't. That sums her up, really. A very straightforward lady.

Ms Leydecker studied History at Manchester, went to Germany after university (her father is German) and after eighteen months thought perhaps it was time to *"finally grow up and do something sensible"*.

That involved becoming a solicitor and Ms Leydecker's first job was in Leeds. She says they *"had one computer in that firm and I learnt how to do mail merge on it. So, I applied to all the London law firms and Herbert Smith was top of my list. Two weeks later I had a job there"*.

The rest, as they say, is history.

As a leading litigator, she headed up the global dispute resolution practice, working all over the world and on some very high profile cases, for example, for Coopers & Lybrand in Singapore, defending proceedings brought against them as the auditors of Barings Singapore, following Nick Leeson's unauthorised trading and claims in excess of £1 billion.





*"This is my second recession as a lawyer. Recession has a dramatic impact on what we do. And how we do it. Clients now not only expect us to be specialists in our own field but to be experts in their areas also. There is huge pressure on pricing and we constantly are having to be innovative to in order to deliver differently".*

Ms Leydecker describes a successful initiative that dealt with the fact a lot of clients are simply not prepared to pay for their lawyers to be in expensive locations as they don't get any benefit out of it. So, Herbert Smith Freehills set up an office in Belfast and took advantage of a great pool of graduates from the two excellent universities there who were keen to stay in the city but until this point had no real career opportunities. Setting up from scratch the Belfast office has rigorous processes in place and functions as virtually paperless. It has proven to be a great success and the plan is now to venture as far afield as Australia.

Going forward, Ms Leydecker wants to see even more diversification and is encouraging of a push to recruit from deprived areas and internationally from places such as China.

She recognises that technology will increasingly play an important role in law, as it does with all industries.

She sees the biggest challenge to be faced are the in-house teams who are now very sophisticated and smart operations. *"The client has become the competition"*.

Wood and Leydecker are opposites in many respects. What they share is a very grounded and perceptive vision of what is happening in the world, how it impacts on the law and how these challenges can be dealt with.

Do they represent the whole of Herbert Smith Freehills? Are they indicative of the legal profession?

If they are, then we are in a very good place to build a fairer world.

In her time in the profession and at Herbert Smith Freehills, Ms Leydecker has certainly seen some changes.

She sees the biggest change as being sheer volume. She talks of how there has been *"an explosion first of paper, then of e-paper. As a result, the whole process has become much more verbose. With the advent of voice mails, texts, electronic media, there are so many more opportunities to interact - and that means there is so much more material to look at"*

She quotes one of her mentors and a source of inspiration to her, Lawrence Collins, who said *"every case comes down to one lever arch file"*. The talent is obviously to be able to go through everything and pull out the right materials for that one file.

Ms Leydecker recognises that there has been huge expansion both numerically and geographically. She recalls when Herbert Smith Freehills was *"intimate and more immediate"* and compares it with now when *"not*

*even all the partners have met each other. Sometimes it's even difficult to communicate with people who are in the same building. It's hard to achieve any sense of belonging now"*

On the up side, Ms Leydecker likes that globalisation brings with it *"more complexity resulting in more interesting challenges"*.

Ms Leydecker stresses how being a woman has never been an issue at Herbert Smith Freehills. She has never felt held back because of her gender. She became a partner as early as 1991 but recognises that the very *"enlightened"* approach at Herbert Smith Freehills may not be a mirror of the whole profession as very few of the major London firms have women at their helm. She tells of how Herbert Smith Freehills actually set themselves targets to ensure diversity and have a 30% women goal for 2019.

Like Wood she sees recession as a major factor in causing change.

## DATES FOR 2014

### THE CITY OF LONDON SOLICITORS' COMPANY

| MAY  | JUNE   | SEPT  | OCT-NOV  | DEC   |
|--|--|---|--|---|
| <b>15<sup>th</sup></b><br>Inter-Livery Golf - Prince Arthur Cup. Walton Heath.   | <b>16<sup>th</sup></b><br>Court meeting at 4.30 p.m. Annual General Meeting and Champagne Reception at 5.30 p.m. at Tallow Chandlers' Hall, Dowgate Hill, EC4. Liverymen and Freemen | <b>25<sup>th</sup></b><br>General Purposes Committee at the Company's offices at 4 College Hill, E.C.4. at 5.00 p.m.                        | <b>17<sup>th</sup></b><br>Court meeting at 11.00 a.m. followed by Court Lunch at Mansion House. <b>L.</b>                      | <b>1<sup>st</sup></b><br>*Court meeting at 11.00 a.m. followed by luncheon at 1.00 p.m. |
| <b>19<sup>th</sup></b><br>Court meeting at 5.30 p.m. Annual Service at 6.30 p.m. H.M. Tower of London, followed by Reception/Supper at Trinity House. Liverymen, Freemen and Guests. <b>L.</b> | <b>24<sup>th</sup></b><br>Election of Sheriffs, Guildhall, noon. Followed by lunch at venue to be arranged. Liverymen.   | <b>29<sup>th</sup></b><br>Election of Lord Mayor, Guildhall, 11.45 a.m. followed by lunch at Cutlers' Hall, Warwick Lane, E.C.4. Liverymen. | <b>8<sup>th</sup> NOV</b><br>Lord Mayor's Show   | <b>*At Cutlers' Hall, Warwick Lane, EC4.</b>  |
| <b>21<sup>st</sup></b><br>Inter-Livery Clay Shoot, Holland & Holland, Northwood, Middlesex.  |  | <b>30<sup>th</sup></b><br>SOLACCSUR Golf Day. Walton Heath Golf Club. Details available from the Clerk.                                     | <b>13<sup>th</sup></b><br>General Purposes Committee, at the Company's offices at 4 College Hill, E.C.4. at 5.00 p.m.          |   |
|  |  |   | <b>20<sup>th</sup></b><br>Livery Dinner, Stationers' Hall, Ave Maria Lane, E.C.4. at 7.00 p.m. Liverymen and Guests. <b>D.</b> |   |

### THE CITY OF LONDON LAW SOCIETY

| JUNE  | SEPT   | NOV  |
|---|--|--|
| <b>16<sup>th</sup></b><br>Annual General Meeting and Champagne Reception at 6.00 p.m. at Tallow Chandlers' Hall, Dowgate Hill, E.C.4.             | <b>24<sup>th</sup></b><br>Committee of the City of London Law Society at 11.00 a.m. at the offices of Simmons & Simmons LLP, CityPoint, 1 Ropemaker Street, E.C.2. | <b>26<sup>th</sup></b><br>Committee of the City of London Law Society at 11.00 a.m. at the offices of Eversheds LLP, One Wood Street, E.C.2. |
| <b>18<sup>th</sup></b><br>Committee of the City of London Law Society at 11.00 a.m. at the offices of Macfarlanes LLP, 20 Cursitor Street, E.C.4. |  |  |

For the assistance of members, the dress for evening functions is indicated in the programme as follows:  
**D:** Dinner Jacket (black tie) **L:** Lounge suit



# THE CITY OF LONDON SOLICITORS' COMPANY'S BANQUET

## AT THE MANSION HOUSE

Monday 31 March 2014

One of the most enjoyable aspects of being a Liveryman is attending the Company's annual banquet at the Mansion House. What made the event particularly special this year was that the Company's very own Junior Warden, Alderman Fiona Woolf CBE, was present as the 686th Lord Mayor of the City of London.

Hosts and guests alike might have been slightly intimidated by the scale of George Dance the Elder's magnificent neo-Palladian building as they arrived, and might also have been concerned whether their dresses or white ties and waistcoats would pass the doorstep challenge. However, the warm welcome of the Rt. Hon. the Lord Mayor and the Master David McIntosh QC (Hon) – and a glass or two of champagne – soon put all at ease. Trumpeters heralded the start of the festivities as we filed into the Egyptian Hall full of anticipation for what lay ahead.

A witty Grace, pronounced by our Honorary Chaplain the Rev. Canon Roger Hall MBE ushered in three courses, paired as ever with some of the fruits of our Wine Committee's earlier investments. Orange and cumincured sea trout was followed by a morel-stuffed saddle of lamb, with a poached pear, toffee mousse and apple and elderflower sorbet to finish. Music also enriched the evening: the City Grace was sung and the National Anthem played, and on a lighter note two trumpeters from the London Banqueting Ensemble tried to outplay each other in the post horn gallop from opposing galleries. To add to the heady combination of champagne, white

and red wine, port and cognac came the Loving Cup, which contained an even more potent and unidentifiable concoction. While the Loving Cup ceremony harks back to Saxon times, the toasts and speeches reminded us of our Company's important role and responsibilities in the 21st Century.

The first toast was made to Her Majesty the Queen and the Royal Family, and the Master reminded us of the Company's support of the 71st Cadet Detachment of the London Irish Rifles based in Camberwell, members of which had formed an impressive guard of honour as we entered the Mansion House. The presentation of the Wig & Pin Prize to Anna James of Freshfields Bruckhaus Deringer LLP also served to remind us of the admirable pro bono work that our member firms undertake alongside fee-earning work, and of the Company's own significant charitable donations.

The second toast, proposed by the Master, was to the Lord Mayor, the City of London Corporation and the Sheriffs. The Master noted the importance of English law and London-based law firms globally, and of the City of London as the leading global forum for dispute resolution. The Master further spoke of the important role the Company plays in this alongside the City of London Law Society led by Alasdair Douglas and David Hobart, and in also furnishing in recent years so many Lord Mayors that have helped boost trade for the City and country as a whole. The Lord Mayor responded by reflecting

on her own legal career and the encouragement she had received which had led to her standing for office as President of the Law Society, a City Alderman and ultimately Lord Mayor.

The third toast, proposed by our Senior Warden and recently-elected Alderman Vincent Keaveny, was to the guests who included, in no particular order, the President of the Supreme Court of the United Kingdom, the Master of the Rolls, the Chairman of the Solicitors Regulation Authority, the President and the Chief Executive of the Law Society, the Chairman of the Bar Council, the Ambassador of the Republic of Poland and, from closer to home, the Chief Commoner, the Chief Yeoman Warder of the Tower of London, and six Masters and Clerks of fellow Livery Companies. The response by our principal guest Lord Thomas of Cwmgiedd, the Lord Chief Justice of England & Wales, called upon us to work with the judiciary and HM Courts and Tribunals Service in coordinating our investment in information technology, to encourage more solicitors to seek judicial appointment, and to continue our work at improving access to the profession through innovations like 'CV-blind' interviews.

Inspired by such speeches, hosts and guests alike happily made a final toast to the Company before adjourning for the evening. Our thanks to the Lord Mayor for her hospitality, and to all those involved with the organisation of such an enjoyable and fortifying evening.

**Tristan Feunteun, Liveryman**  
*Photography: Gerald Sharp*





PAST MASTER DAVID BIDDLE, LIVERYMAN TELLS OF

# WHAT HAPPENED ON (AND OFF) THE (SLIPPERY) SLOPES

OF THE INTER LIVERY SKI COMPETITION 2014

I returned from the Inter Livery Skiing Competition in Morzine to be faced with undiluted Olympic skiing in all its forms from Sochi. Realisation quickly dawned that the Olympics has about as much in common with Inter Livery Skiing as chalk has with cheese and Inter Livery Skiing is definitely at the cheese end of things. In fact, eating cheese (and other local dishes) was a key part of the trip as Livery Companies are renowned for sniffing



out the best restaurants around. The Vintners managed full scale evening meals on Thursday and Friday as well as lunch after the racing on Saturday and dinner with all competitors on Saturday evening. They also managed to win most of the prizes. The Stationers and Actuaries wore sporting caps over their helmets, the Grocers were quietly confident, and the Tallow Chandlers enjoying their first outing.

Inter Livery Skiing is not as serious as (and considerably safer than) the Olympics and is for those who have not trained for it and spend the bulk of their year earning a living in other areas. This year we raised a team consisting of myself, your editor, John Abramson and Steve Eccles who was an "Honorary Solicitor" for the weekend.

The racing followed last year's format with two slalom races under lights on Friday evening. The races were allegedly starting at 5 pm but by the time they had sorted the piste basher to flatten the new snow and laid the course it was nearer to 6.30 pm. Once the French Ski School got going, one of their instructors, Francois, set the time by which we were all measured.

Each of the 92 competitors got to do the course twice, with the best time of the two runs counting to the aggregate score. Our team were nothing if not consistent with all three of us in the 50s which was the start order for the next race (giant slalom) on Saturday morning.

Saturday was bright and clear and the French Ski School had set a giant slalom course which was slightly faster than last year. Predictably the finishing order on Friday evening was repeated in the performances on the Saturday albeit that Steve managed to pull ahead of both John and me. We then enjoyed an excellent late morning and afternoon's skiing interspersed with a steak tartare lunch where the wine bill was rather more than the food.

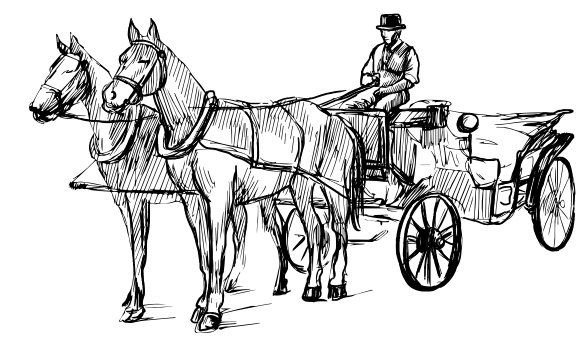
While winning is not the main object of the weekend, it would be great fun to put up a team who might give the Vintners a run for their money. They turn up with a couple of very good skiers plus a ski instructor. Within the City firms there must be a number of assistants or even partners who have either done a season or participated in ski racing of one form or another? We will certainly welcome new talent in January next year!

If you are interested please contact the Clerk on 0207 329 2173

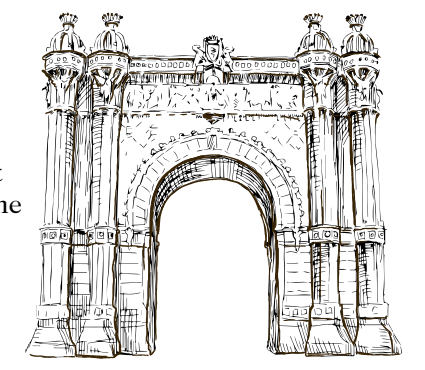
If you find a cab-driver in London not carrying a bale of hay on board he is breaking the law. Every horse-drawn carriage is required to carry hay in order that the horse never goes hungry. Horse-drawn carriages were registered as "Hackney Carriages" which is what our black cabs are still registered as today. Despite the fact they are no longer horse-drawn, the rule has never been changed and, therefore, still applies.



Even though being the sovereign of the United Kingdom, Her Majesty the Queen is legally not allowed to enter the City of London without seeking the permission of its Lord Mayor.



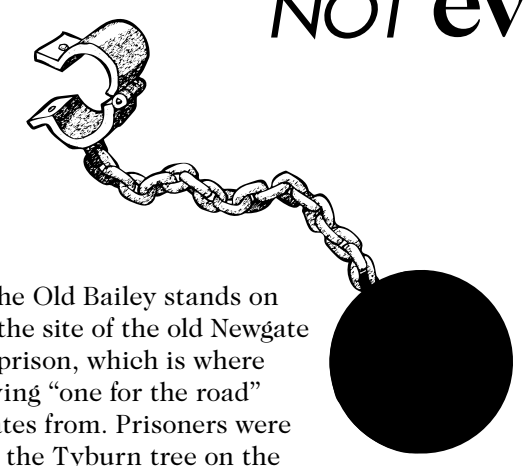
Where can you legally drive on the right hand side of the road in London? The Savoy Courtyard. It is a short street which leads to the Savoy hotel entrance.



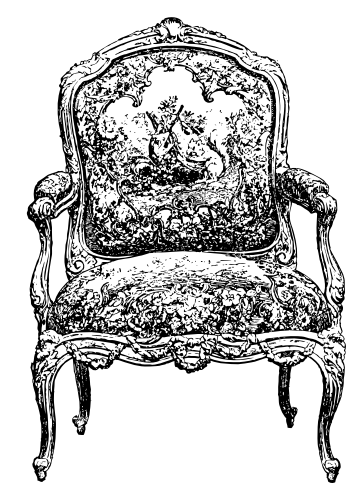
## SOME LEGAL FACTS

about LONDON

### NOT everybody knows...



The Old Bailey stands on the site of the old Newgate prison, which is where the saying "one for the road" originates from. Prisoners were lead to the Tyburn tree on the westen end of Oxford Street, near Marble Arch to be hung. The landlord of a nearby pub would give them one last drink, hence the expression.



Law reformer Jeremy Bentham left his entire estate to London's University College in 1832 on condition that he be stuffed, dressed in his finest clothes and mounted in a chair from where he would continue to attend the annual meeting of the university's board of governors. His figure is still brought out to preside over an annual debate.





# TEMPTATION

*that is irresistible...*



Tentazioni is very different from the current trend in restaurants for big warehouse spaces (think Caravan or Grain Store) crammed full with volume high. It is small and intimate. The walls are darkly and atmospherically burgundy and filled with art, which changes regularly to showcase different artists. The chairs are lush taupe leather. Deep and comfortable. Ideal as I had a feeling we would be there for quite some time.....

The restaurant is on two levels, a ground floor that seats an intimate 35 guests only and a mezzanine which is available for small private parties and can seat 25 for dinner. Ernst & Young were having a party there and looked like they were thoroughly enjoying themselves.

Whilst we sipped our delicious prosecco, head chef and co-owner, 23 year old, Alessandro Cattani, came out of his kitchen to guide us through the choices on offer - he suggested a tasting menu so we could sample a selection of different dishes.

Cattani, originally a protégé of the very talented and very experienced Giacomini, looked his age. Young. Very. He also seemed completely calm, laid back and unflappable. Even though the restaurant was filling up very, very quickly.

This is his first complete menu; born from discussions with his mentor but ultimately his own creation - and responsibility. Could someone so young succeed with such a complex menu?

We began with an amuse bouche served on hot grey slate; a single scallop cooked to perfection; the outside was crisp and slightly caramelised but the inside soft and tender, not rubbery at all. The dish was served with some razor clams and a lobster jus. It looked so beautiful it could have been a painting hanging in the Tate! Each dish was paired with a complementing wine; the scallop was served with another glass of prosecco (Prosecco di Valdobbiadene).

Our first course was a celeriac soup with caramelized walnuts, dried apples, honey and a splash of olive oil. (The restaurant serves 12 different types of olive oils) One of my guests hates celeriac. But she loved this.

*In fact, as we tasted it a unanimous and unprompted "mmm" was heard from all four of us.*

The wine accompaniment was a delicious Divino Cortese di Gavi from Piemonte.

Next came homemade pumpkin ravioli, very al dente, stuffed with roasted pumpkin and amaretti biscuits (really?) with a taleggio veloute.

Sounded a bit odd. But.

I think at this point we all thought we had died and gone to heaven (despite our broken Lent resolutions; yes, there is sugar in those amaretti and, yes, my god daughter was drinking the alcohol without a second thought).

Someone once said *"lead me not into temptation - I can find the way myself"* and indeed our restaurant critic, Maroulla Paul, had no problems finding her way...

As someone who used to own a home in Italy for many years, Italian restaurants in the UK never normally come close to the delights I experienced there. However great the chefs are in London the food just doesn't compare to the delicious treats my neighbour would conjure up, or that even the most simple cafe in my town could offer.

Tentazioni is the Italian word for temptations and, tucked away in quiet Mill Street, a stone's throw literally, yet a million miles atmospherically, from the hustle and bustle of the Butlers Wharf eateries, is the restaurant of that name.

We arrived a week into Lent, full of resolution not to eat sugar (me), or alcohol (my god daughter).

Would our resolve weaken when confronted with the temptations on offer?

*Our escorts came resolution free, willing and eager to try everything. Wise men.*

As we entered the restaurant, we were greeted like old friends by the founder and owner, Riccardo Giacomini and his maitre'd, Daniele who showed us to our table and immediately brought us a chilled glass of prosecco.

Everyone and everything in the restaurant is Italian. Down to the chic Italian suits all the men were wearing!



The wine pairing was a Pinot Grigio called Elaisa from Conte Vistarino in Lombardia.

What could possibly follow?

Pan Fried halibut with chestnut veloute (the chef has a penchant for veloute obviously - and, after tonight, so did we) served with finferli mushrooms, with a rose Negramaro, Il Medaglione from Leone di Castini. All amazing.

A lemon sorbet cleansed our palates between the fish and meat courses. Not too tart, not too sweet; just incredibly cleansing and refreshing.

Just when we thought nothing could be better we were served with the chef's signature dish; veal cheek, slow cooked for a full day in chianti and served on a bed of polenta taragna with a cinnamon sauce. It literally melted in the mouth like butter and as washed down with a Montepulciano d'Abruzzo from Cantina Zaccagnini.

Having been fooled into an intake of sugar that was craftily in the ravioli, I felt in for a penny.....

So when the pre-dessert came (yes, that's what I said, PRE-dessert), I thought there was little point in resisting.

Tentazioni cream (a secret recipe) with berries and flambeed into a brulee top - served with a rich red Recioto della Valpolicella dessert wine from ca la Bionda.

Then came the piece de resistance.

A pear poached in chianti and served with a blueberry sorbet and drizzled with the wine reduction. It looked almost too beautiful to eat as it was dusted with edible gold dust. Almost. But we managed.

At this point Alessandro and Riccardo joined us - to a round of applause from our whole table who couldn't really believe the treats our taste buds had been given. We chatted over coffee, smoked grappa and home made chocolates. (Yes we made room for more.....)

So, how does a 23 year old manage to cook such great food whilst remaining completely unflustered?

Alessandro began cooking at 7; influenced and supervised by his mama, he made a simple homemade

pasta with pomodoro. By 8 he knew he was going to be a chef. At 11 he was working in kitchens in his school holidays and at 20 he flew the roost and came to London and delivered 200 CV's to 200 Italian restaurants.

Riccardo gave him a trial and "immediately spotted his greatness. It was obvious" So, Alessandro began to work under Riccardo who was the head chef then.

In 2013 Riccardo suffered a horrendous accident when a bus literally ran over his head and he was left in a coma, friends and family fearing for his life.

Alessandro stepped up and took over the kitchen, ensuring the restaurant survived.

Miraculously, Riccardo recovered but the accident meant he could not cook commercially again.

So, Alessandro remained as head chef and in gratitude, Riccardo made him a partner in the business.

Their empire isn't limited to the restaurant; they own an eponymous delicatessen just around the corner in Great Elizabeth Street selling their own branded products as well as fresh pasta, truffles, breads, sauces and wines. They also serve simple breakfasts and lunches. And rumour has it that they are opening another restaurant soon. Watch this space!

Cattani is nothing short of a genius and an artist in the kitchen. His mama and Riccardo taught him well.

All of us left saying it was the best Italian meal we had ever eaten.

Tentazioni. Never has a name been more apt and fitting.

**Tentazioni™ Restaurant -**  
2 Mill Street, London SE1 2BD  
0207 237 1100  
0207 394 5248

**Opening Times:**  
Mon - Fri 12.00 - 14.45  
Mon - Sat 18.00 - 22.45  
Sun 12.00 - 9.00

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## THIS SEASON'S OFFERS

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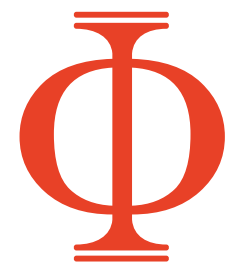
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# WHO IS LARRY?

An interesting story about identity theft -  
but perhaps not as you know it.

I have never known who I really am.  
But I have always assumed that I am the exception  
rather than the rule.  
Therefore presuming that everyone else is firmly anchored,  
rooted, sure of themselves and their place in this world.  
Assumptions, however, are like trying  
to look through closed curtains.  
You can guess what's inside from your own  
experiences, but you can never really know.  
Not until someone decides to draw  
them open and let the light in.  
At which point you might find yourself  
longing for darkness again.

Last year, I had lunch with my friend Larry.  
Normal stuff.  
Chatting about art and film and cities and life in Italy and  
wine and olives and houses but then he said something  
that completely shocked me.  
I can't honestly remember now how, or why,  
the revelation occurred.  
All I know is I really wish it hadn't because that night,  
and for many nights, weeks and even months thereafter,  
his story haunted me, galloping through my mind like a  
herd of buffalo preventing any notion of peaceful slumber.  
Now, each and every time I look at Larry I wonder who  
he really is.

Larry is a twin.  
His brother is called Jay.  
Jay is the elder.  
An entire 17 minutes makes him the number one son,  
the heir.  
The twins were born identical and even their mother  
could not tell them apart.  
There were no distinguishing features to separate them,  
no idiosyncrasies, nothing.  
They may as well have been the same person.

When the peas out of a pod were no more than a few  
weeks old they were both diagnosed with Pyloric Stenosis.  
This condition is a narrowing of the lower part of the  
stomach where food goes through in order to get into  
the small intestine.  
In infants who contract this illness the muscles in their  
pylorus become so inflamed that food cannot escape  
from the stomach.  
So severe vomiting occurs.  
Immediate treatment is crucial.  
Normally, it is eldest child in a family who contracts  
this but Larry and Jay were destined not to be in any  
shape or form different.

So, at four weeks old, not one but  
both twins had to have surgery.

Whilst rushing them into theatre, their name bracelets,  
the only means of telling them apart, were removed and  
no-one thought to note down which child was which.  
The procedure was successful in both children.  
Both had eighteen stitches.  
Both would grow up to have identical scars.  
But as a result of the removal of the identity tags, after the  
operations were over, no one knew which child was which.  
The hospital staff could not differentiate,  
nor could the family.  
Even their blood types were the same.  
No one knew which one was Larry.  
And which one was Jay.  
No one.

So, for one life changing moment, a member of the  
medical team played God and randomly decided  
which child was which.  
Sixty years on it remains thus.  
But the truth is no one really knows.  
The truth is no one really knows the truth.

As Larry told me this story I could feel my own stomach  
muscles shrinking in pain too as I tried to comprehend that  
my dear friend might not be the man I thought he was.  
Instead, he might be his older brother.  
A man I had never even met.  
A man who lived five thousand miles and an entire ocean away.  
I was, or could be, lunching and sharing intimate  
conversation with a complete and utter stranger.  
Admittedly, this other man has the same everything  
as my friend Larry (or is it my friend Jay?).  
The same parents, upbringing, looks, interests, they even  
do the same job so doubtless I would like him as much.  
But would I really?  
He and Larry (well at least that is factually correct)  
have drifted apart.  
They are no longer close.  
They don't even particularly like each other.  
I wonder if they ever did.  
Finally, a difference is revealed.  
Or, is the fact that they both feel such, at best, indifference  
to and, more probably, coldness for the other simply one  
more indication that they are totally the same?  
Maybe they don't even like themselves and, as a result,  
cannot possibly like their mirror image.

I thought about Larry's wife, Sandra.  
How did she feel about the fact that her husband might  
actually not be her husband at all but her husband's brother?  
Larry said Sandra didn't have a problem with any of this.  
Her knowledge of how the stars and planets and moon's  
positions at the time of our birth hugely influence and shape  
our personalities proved to her, after much research,  
that the man she married to was indeed Larry the younger.  
I, personally, am a lot less convinced.

I have tied myself into knots trying to make sense  
of all of this.  
Larry doesn't understand my dilemma.  
He says it's only a name, nothing more. He is still he,  
irrespective of a label put upon him.  
But is it just a label?  
If Sandra is correct and the precise time we enter this  
mad world is so important, how can we dismiss  
a whole 17 minutes?  
Would he feel the same if it were 17 days?  
Or 17 months?  
Would it make a difference if somehow this had  
happened even if they weren't identical?  
Weren't twins?  
Weren't even related?  
Can you swap one life for another and make it all right  
by saying all you are actually swapping is a name?

I have spent a lifetime trying to understand who it is I really  
am and now here is a man who might be his older brother.  
Or might not.  
There is no way of his ever knowing.  
And he simply isn't bothered about it.  
In fact, he barely gives it a second thought.

For the longest time, I just could not accept that it didn't  
seem to worry him who he was.  
Who he might be.

In the country my mother comes from they make coffee by  
cooking it on a stove in a small almost triangular shaped pan  
with a very long handle.  
These vessels are usually blue with white enamel inside.  
The coffee is thick and strong and bitter and is sweetened  
with masses of sugar.  
The trick is to heat and stir and watch and take it off at the  
precise moment that it begins to boil.  
You must then pour it very gently into little cups.  
When made to perfection it has above the black liquid  
a thick almost creamy like topping known as "kaimaki".  
All the sediment rests at the bottom and doesn't mingle  
into the drink.  
This used to be known everywhere as Turkish coffee.  
However, after the Turkish invasion,  
The Greeks renamed it Greek coffee.  
Obviously it continued to be known by its former name  
amongst Turks.  
They are identical.  
They are, in fact, the same thing.  
Except for Greeks it is Greek coffee and for Turks Turkish.

*The writer chose to remain anonymous -  
maybe he wasn't sure exactly who he was.....*



# PLUG INTO A NEW MOTORING PHENOMENON

Some *electrifying insights* from our Motoring Correspondent, *Ronnie Fox*

You would expect me to be keen on electric cars. The stapler, hole punch, letter opener, eraser and pencil sharpener on my desk are all battery powered. (My mechanical teabag dipper, on the other hand, has a clockwork motor.)

At first sight electric cars appear to offer tremendous environmental benefits. Zero emissions are particularly attractive to those of us who spend a significant part of our lives working in the City of London, where it is impossible to avoid breathing in particulates pumped into the air by taxis, buses and other diesel engine vehicles. Research confirms what common sense tells us: there is a clear link between life expectancy and the quality of the air we breathe.

However environmental impact analysis is never straightforward. A high proportion of the electricity consumed in the U.K. is generated by

power stations burning non renewable fossil fuels, polluting the atmosphere and damaging the ozone layer. Our electricity is also generated by nuclear power stations creating dangerous waste products that are difficult to store safely and which currently are impossible to destroy permanently.

Wind farms are both unsightly and lead to unexpected expense if – as has happened – they are installed in areas where there is not enough wind or where storm conditions cause the turbines to generate more power than the national grid can easily accommodate. Moreover both the production of batteries and their eventual disposal give rise to environmental challenges.

Government policy favours the manufacture and sale of electric cars. Every purchase of a new plug in electric car is subsidized to the tune of £5,000. Ignoring the cost of replacing the battery, running costs are low compared with conventional cars because fuel duty on petrol is 58p per litre

expensive to buy than a comparable car with a petrol engine and are unlikely to hold their value. The best pure electric car which I have driven is a Tesla (thanks to a Lotus designed chassis).

The real problem is range anxiety. Existing battery technology is simply not at a stage where anybody could commence a journey of more than 100 miles in an all electric car with confidence. The fact is that the vast majority of households cannot afford more than one car. So sales of pure electric cars will go nowhere.

The future is in hybrid cars able to run in zero emission, electric only mode, or using an internal combustion engine either as a “range extender” or as a parallel power source. Plug in hybrids offer many of the benefits of conventional hybrids, including the £5,000 subsidy. They still cost more to buy than a conventional car but most do really well in urban start stop driving conditions offering zero emission driving at low speeds when the car is driven solely on electric power and recharging the battery during braking. The car on which I hope to report soon is the Porsche Panamera S E Hybrid. It can be powered by the combustion engine alone, by the electric motor alone or by both units working together.



but diddly squat on electricity. Nonetheless pure electric cars have generally not sold well. The G Wiz does not offer much in terms of crash worthiness (it is not actually a “car”).

The Renault Fluence was designed to use a quick change battery system developed with Better Place, a company which provided infrastructure for electric cars but which unfortunately is no longer trading. The Nissan Leaf and the new BMW i3 are probably 50 per cent. more

The advanced ion lithium battery is recharged in around 3.8 hours via direct connection to an electricity socket or whilst driving, through the process of brake energy recovery and via the combustion engine. Watch this space!

