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The newsletter from Angel Business Improvement District

NEWS 59/19 - March 2019

angel.london

Welcome to the March 2019 angel london newsletter

Welcome to our latest newsletter.

With the spring equinox having recently taken place, we are now starting to enjoy longer and brighter days.

We here at angel.london are working to give the Angel a good 'spring clean' and over the next few weeks we'll be inspecting the whole of the BID area, identifying areas and aspects that need attention, and arranging for these to be addressed. We hope you all notice the difference.



In this newsletter we highlight new regulations - from the ULEZ to tenant fees - that are coming into force in the coming months. Forwarned is forearmed as they say!

On a brighter note, we're delighted to see that the Angel and our businesses continue to receive positive media coverage, as shown in the TimeOut story below.

Finally, with spring being the season of new beginnings, I'm truly delighted to welcome all the new businesses to the Angel that have opened their doors since the start of the year and wish them every success.

With best wishes for the month ahead.

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Christine, Chief Executive, angel.london

SAFER – Angel Police Team's 'Operation Wing' takes flight

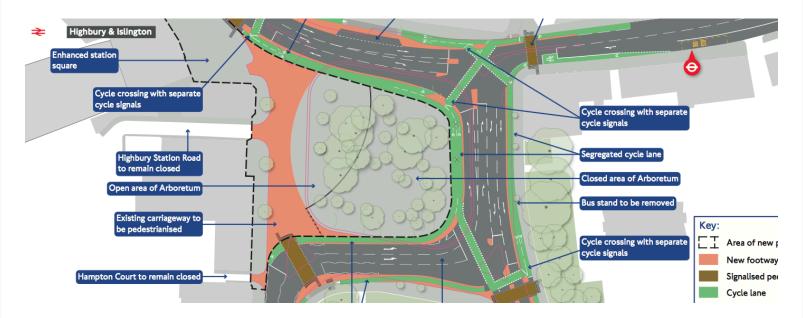


Over the last couple of months the Angel Police Team, which is funded by angel.london, has launched 'Operation Wing'.

The proactive theft operation targets suspects operating in specific areas of the BID and includes three aspects...

Read More

SAFER - Highbury Corner overnight road closures and switch to two-directional traffic in April



As part of the Highbury Corner improvement works, sections of Upper Street and Holloway Road will be closed overnight in the coming weeks.

A series of staged overnight closures will take place each night from Friday 5 April to Thursday 11 April between 8pm and 5am. Further, from 10pm on Saturday 20 April to 8am on Sunday 21 April closures will take place to enable a switch to two way traffic from this date...

Find out more

BE AWARE: Rogue cooking oil collectors in operation in the Angel



We have been made aware that potentially illegal collections of used cooking oil are taking place in the Angel.

'Rogue' collectors have been visiting businesses 'posing' as authorised collectors and then invoicing the business for an unauthorised service. If your business involves the use of cooking oils and you have a collection and disposal service, please ensure that relevant staff are aware of your preferred supplier and check their identity / certification when your waste oil is being collected.

If you have concerns relating to his matter, please contact <u>Islington Trading Standards</u>

BRIGHTER – Chapel Market and 12:51 star in TimeOut London



We're delighted that Angel's very own Chapel Market was recently featured in TimeOut London as one of the capital's best street markets.

Chapel Market was praised for it's unpretentious atmosphere and range of low-priced household essentials on offer. Meanwhile, 12:51 on Upper Street received a full-page, 4 star, review as the 'Restaurant of the Week'. The restaurant was lauded for the quality of the food, that the reviewers quoted as being "near-flawless"...

Read the full 12:51 review here

STRONGER – Seminar on new legislation for landlords and letting agents



On Wednesday 12 June Islington Trading Standards Service will be holding a seminar aimed at letting agents and landlords.

The seminar, held at Islington Assembly Hall, will give an opportunity to find out first-hand more about two new pieces of legislation coming into force in April and June this year...

Read More

CLEANER – Don't forget! ULEZ starts on the 8th April.



To help improve air quality, an Ultra Low Emission Zone (ULEZ) will be in place in central London from 8 April 2019.

ULEZ will replace the current T-Charge. It will operate 24 hours a day, 7 days a week, every day of the year, within the same area as the current Congestion Charging Zone (CCZ). Most vehicles including cars and vans will need to meet new, tighter exhaust emission standards (ULEZ standards) or pay a daily

charge to travel within the area of the ULEZ...

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BRIGHTER - Shows and performances in the Angel: April 2019



The arts and cultural venues in the Angel will be hosting a wide range of shows over the coming month.

Check out what's coming up in April including the English National Ballet at Sadler's Wells and HMS Pinafore at the Kings Head Theatre...

Find out what's on here

STRONGER - Business Design Centre exhibitions and conferences: April 2019



At angel.london we want to ensure that you are aware of what's going on in the BID area and which events will be bringing customers to your business.

Here's some details of the conferences and exhibitions taking place at the <u>Business Design Centre</u> throughout April...

Find out what's on here



From an artisanal sausage eatery on Upper Street to a bespoke bubble tea emporium in Camden Passage, here's what's new in the Angel...



Barrecore 90 - 92 Upper Street

www.barrecore.co.uk

The new boutique Barre fitness studio uses the 'Barrecore' method. Barrecore is a toning, fat burning, muscle-sculpting full body exercise that focusses on strength, posture and mobility.



X-UPPER 88 Upper Street

www.x-upper.com

Sausage is the new burger, only better!

Located on Upper Street, just north of Screen on the Green, X-UPPER is the vision to celebrate one of the world's most loved street foods and make it an everyday delicacy.

Travelling across Europe, X-UPPER has selected the finest artisanal sausages and created some delicious recipes, all curated by top chefs.



Lily Jasmine 25 Camden Passage

The latest edition to Camden Passage's international dining scene is a new boutique 'bubble tea' emporium serving a range of delicious beverages and a selection of snacks and food too!



SLAW
149 Upper Street
www.slawfood.com

SLAW is a brand new plant-based 'pop-up' restaurant on Upper Street. Their ethos is to produce delicious healthy food in a sustainable and ethical way. To do this they follow a 'root-to-stem' culture in the restaurant.







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