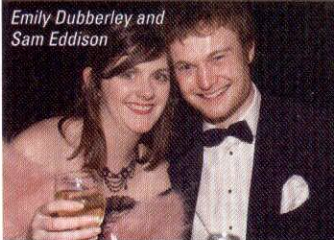


### Burlesque for breast cancer

On Thursday 6 November 2008 at the Old Market Theatre, after six months of preparation, The Burlesque Against Breast Cancer Ball took place. The evening was a huge success and raised funds for Macmillan Cancer Care.

Brainchild of the event, city writer, Emily Dubberley, enlisted the help of partner Sam Eddison and Fiona Fletcher (producer of the acclaimed touring burlesque show *La Scandale*), who all wanted to do something that would stay in people's minds for a long time to come and to this end she did not disappoint. The line-up, compered by London's Mat Fraser, featured New York aerial act Mantryx who performed a silk act suspended from the ceiling. Burlesque bombshell Cherri Shakewell, Desmond O'Connor, cabaret siren Dolores Delight, award-winning magician Eric Walton, Lili La Scala were among the many spectacular performers to appear on the night.



Emily Dubberley and Sam Eddison



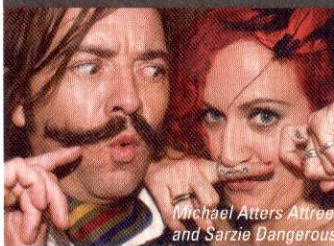
Melissa Marie Wilhelm



Cherri Shakewell



Lili La Scala



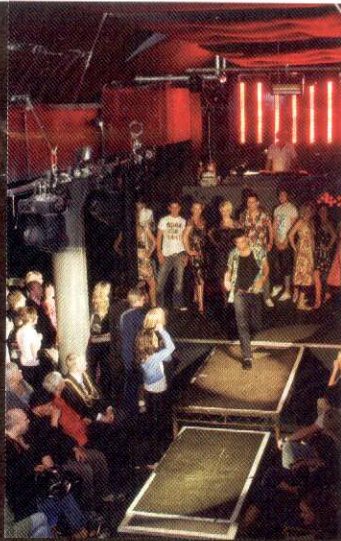
Michael Atters Atiree and Sarzie Dangerous



Peter Jarrette, Tahel (Chilli Chicks) and Martin Freedman

## The Hair Affair

On Sunday 19 October 2008, at Digital Club Brighton, The Usual Suspects Salons – located on Church Road Hove – stunned us with a fun hair and fashion spectacle full to the brim with sights, sounds, tastes and the newest trends. The Hair Affair was also raising money for the MacMillan Cancer Support Charity with a total of £1100 raised on the night. Hot models and a selection of saucy socialites prowled the catwalk, there were divine canapes from Chilli Chick, with music from Mr Haywood and DJ Justin King taking the late shift. The designer creations came from a bevy of fashion-house sponsors including Get Cutie, She Said and Curve Couture. Models for the event included Charita Jones, Julie-Anne Gilbert, Lindsay Fergusson, Leah Lewis and Nigerian model of the year 2008, Sandra Omo. Contributing make-up artist was Zena McCarthy.



Maryam (The Usual Suspects Hair Salon), Mayor Garry Peltzer Dunn, Mrs Vicky (The Usual Suspects Hair Salon), Mrs Chip Peltzer Dunn



Sandra Omo  
Leah Lewis  
Charita Jones



Kasia Wojciechowska



Chrissie Nicholson  
(Wild from  
Curve Couture),  
Julie-Anne Gilbert

Curve  
Couture

# Lessons from ladies

## CHILLI CHICKS

www.chillichicks.co.uk

**F**OR many people, neighbourly behaviour extends to watering plants or the occasional offer of a cup of tea. But when Naraphorn "Bookie" Phromlok moved into the flat above Tahel Barel, the two women saw it as an opportunity to show off their respective Thai and Israeli heritage through cooking elaborate and imaginative meals for each other.

Having impressed with their signature dishes (and swapped recipes), they felt there was a market to pass on their skills and passion to other people. In July they set up business together as the Chilli Chicks. Based in Tahel's elegant, spacious Hove flat, the pair, who both have backgrounds in catering, offer one-on-one and group Thai cookery lessons, as well as a catering service that features both Thai, Israeli and European food.

"We wanted to show people that it's easy to make fresh, wholesome, tasty food from easily-sourced ingredients," says Tahel. "Bookie, who is a fantastic cook, taught me how to make Thai food, so I know what it's like to learn to make these dishes and we can pass on what we've learned to other people."

"We just want people to feel comfortable in the kitchen and happy to experiment with new dishes and techniques."

Bookie adds: "There is no one else in Brighton and Hove, as far as we know, offering Thai cookery classes, yet Thai food is getting more and more popular. It's not necessarily hard to make, but it's much easier when you learn from someone else."

Students can choose what they are taught to cook from an extensive list of starters, salads, main courses and puddings that include popular dishes like satay chicken, Tom Yum soup, Thai Green Curry and Pad Thai, as well as banana fritters and sticky rice in coconut cream. They are later given the recipes to take home. They can also choose where they are taught. Classes generally take place in Tahel's well-equipped kitchen, but the pair will also come to people's homes for an extra charge.

"We've had all sorts of people taking lessons," Tahel says. "From people in their 60s - one of whom was coming to cooking for the first time in his life - to two ten-year-old kids who came with a group of 14 people taking part in a team-building exercise."

"We thought we'd put a movie on for them and leave them to it, but they loved getting involved in the cooking and were soon mashing up spices with a pestle and mortar!"

"We've had so much interest," says Bookie. "We could probably run classes every night of the week if we wanted to.

Nione (centre) with the Kluy Tord she cooked under the guidance of Bookie Phromlok (left) and Tahel Barel



### THE CLASS

I'D DESCRIBE myself as an average cook, with more enthusiasm than genuine skill. I can follow recipes without main

As I admired the three-course Thai meal I'd made, beautifully laid out and looking rather impressive, it was too easy to forget all the help I'd had along the way.

the carrot); the swift and good-humoured clean-up operation when I managed to toss noodles against the cooker splashback. Both women were approachable.