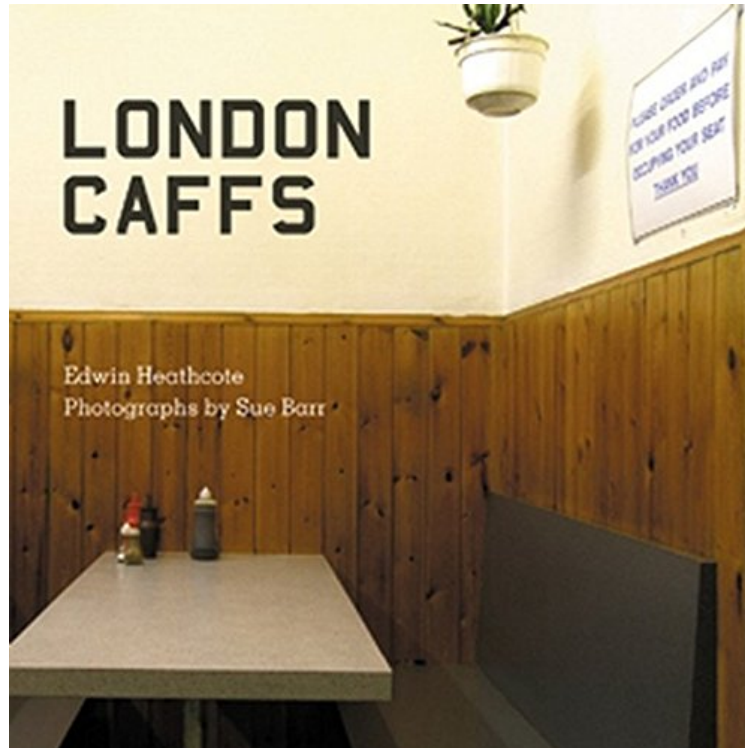


(Get free) London Caffs

## London Caffs

*Edwin Heathcote*

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**Edwin Heathcote : London Caffs** before purchasing it in order to gage whether or not it would be worth my time, and all praised London Caffs:

1 of 1 people found the following review helpful. A little Gem...By S. Hebbbron...if you are in the market for a book that gives you something of London that the usual, "Madame Tussaud is a must" guides don't then you must buy this! It speaks of more than it's simple title suggests, for behind the facade of the greasy spoons, iconic British naffness and family run workhorses it describes is a fast dissapearing aspect of British culture, slowly being munched away by Burger dominance and Chain Gastro Pubs. These places have an honest history and integrity that speak so much of how Brits once supped and communicated. I would recommend a stay in London should include a fact finding walk and munch around some these cultural and architectural survivors. Before we know it these places will be mocked up in Museums when we realise their significance too late. Visitors wishing to discover "real, workaday London" couldn't do much better. A bonus is delightfully poetic writing style and stunning Photography.

Where would we be without the traditional London caff? Milk bars, ice-cream parlours and espresso bars are all a feature of the London landscape that were borne out of the 1940s to 1960s. It is a time when floods of immigrants set up their businesses providing frothy coffee to the city's workers. Today, many of these establishments still function as caffs and have their original elaborate and shiny machines that continue to dispense no end of steam and cups of tea, and still feature vinyl and tiled floors and walls. This book provides an affectionate look at one of London's

endangered species', featuring 28 caffs throughout the capital. Each example is accompanied by anecdotal captions which evoke the atmosphere and context of each place, as well as addresses and nearest tube stations, so that anyone wanting a fix of old-style London can go and find it.

“...goes beyond the Formica to show the greasy spoon as an architectural marvel...” (Esquire, October 04) “...this book celebrates their survival and urges you to visit while you may...” (Delicious, November 04) “...forget skinny mochas – what we really want is double egg and chips...” (Olive, November 2004) “... fine and long overdue book. With lovingly framed photos and reverential descriptions ...” (Sportladsmag.com, November 04) “...Buy this wonderful book featuring some of the UK’s oldest, most famous and salubrious greasy spoons...”(The Big Issue No 614, 25 October 04) “...a sympathetic and affectionate survey...Sue Barr’s excellent photography captures the decaying sadness of these establishments...” (Blueprint, November 04) “...a handy, pocket-size guide and shameless ode to the fading Formica world of the great metropolis...” (Instant; Café Culture Lifestyle – Edinburgh, November, December 2004) “Owl staff love this feast of stylish, down-at-heel but always authentic, greasy spoons.” Independent on Sunday ‘Box Office Hit List’ top ten as provided by The Owl Bookshop in Kentish Town. 24th April 2005

From the Back Cover  
From the 1940s to the 1960s, London catering was taken over by waves of (often Italian) immigrants. The boom coincided with the first wave of interest in modern design in Britain, inspired by the Festival of Britain. New materials including vinyl and formica, found their way into the new workers' caffs along with gleaming chrome machinery to produce 'frothy coffee' and huge quantities of tea. London Caffs is a document of a fast-disappearing London archetype, the workers' caff, or greasy spoon. It features over thirty establishments with original contemporary fittings, which are still functioning today. The book is lavishly illustrated with evocative photography, specially commissioned from architectural photographer Sue Barr. Each caff is accompanied by anecdotal texts, which pick up on atmosphere and context, as well as design details. Under each entry, the address and nearest tube of the caff is listed, providing an essential guide to the best caffs in London. The scene is set by Edwin Heathcote in the introduction, where he examines the phenomenon of the caff and why it has constituted such a pivotal space in London life.

About the Author  
Edwin Heathcote is an architect and writer living and working in London. He writes on architecture for the Financial Times as well as other specialist architectural and design journals, and is the author of several books. During his collaboration with Wiley-Academy, he has published *Cinema Builders* and guest-edited *Furniture and Architecture*, an issue of *Architectural Design*. He is also a founder and director of design company *izé*. Sue Barr is a photographer and tutor at the Architectural Association in London. Her work has been featured in numerous international journals and publications, including *Icon* and *Architectural Design*. A regular collaborator of Wiley-Academy, Sue Barr's photography appears in *Barbican: Penthouse over the City* and in the forthcoming *70s House*, both by David Heathcote.