

**PROOF OF EVIDENCE OF LARA ANGELICA BOGLIONE**

on behalf of

**PETERSHAM NURSERIES LIMITED**

APPEAL UNDER SECTION 174 OF THE TOWN AND COUNTRY PLANNING ACT 1990 IN RESPECT  
OF AN ENFORCEMENT NOTICE ISSUED IN RELATION TO LAND AT PETERSHAM NURSERIES,  
PETERSHAM ROAD, PETERSHAM, RICHMOND TW10 7AB

APP/L5810/C/24/3339372

I, Lara Angelica Boglione, of Petersham House, 141-143 Petersham Road, Richmond, Surrey TW10 7AA will say as follows:

## **1. Introduction**

- 1.1. I am the family representative and Managing Director of Petersham Nurseries Limited. In this proof of evidence I talk about the evolution of Petersham Nurseries Limited, how much it means to me and my family and most importantly, the local community.
- 1.2. My formal engagement with the business began in 2011. After finishing my degree I decided that I wanted to dedicate myself full time to growing the Nurseries, utilising my many years of knowledge of the business together with my learnings from University and travels. After an initial period learning and absorbing myself into the business, I took on the role of Managing Director, overseeing the entire operation.
- 1.3. In my capacity as Managing Director, I am responsible for building and maintaining an effective management team, overseeing the financial management of the company, working with the chefs to develop concept and sign off, developing and initiating revenue growth strategies, leading the marketing team, managing stakeholder relations including lawyers, banks and other external professionals, developing the company strategy, working with the executive team to execute the company vision, making sure that the brand identity is upheld and that our company continues to represent the ethos and DNA that it was founded on.
- 1.4. The Nurseries has been a key part of my life for many years. I spent lots of time in the business as a child, even before my parents bought it. I was always drawn to its charm, seamless integration with nature and sense of tranquillity that I and customers felt within it.
- 1.5. References within my proof of evidence to "LB" are to appendices to this document. A list of appendices follow this document.

## **2. Petersham Nurseries Limited**

### *Origin of Petersham Nurseries*

- 2.1. My parents bought Petersham House in 1995 (it had been on the market for 4 years) and they and my 2 sisters, brother and I all moved to Petersham from central London in February 1997. Petersham Nurseries was bought by my parents from the previous owners Bob and Annette Collette when they were ready for retirement in 2000. My parents had never considered buying the Nurseries or having a commercial enterprise which would involve plants, food and retail. They also hadn't considered buying the Nurseries until Bob approached them to do so. My father thought it would be positive to reconnect this part of land which was originally part of the house that we live in, Petersham House. He was also worried about developers submitting planning applications to build properties entirely out of keeping with the area (planning applications can be found on the

Richmond Council planning portal 97/0569/FUL), that would not be coherent with the history of the property or area.

- 2.2. Once my parents had acquired the Nurseries, they weren't sure what to do with it. Bob and Collette stayed on running the place until they retired in 2002 and my parents decided to restore the greenhouses, remove all the concrete floors and keep it running as a garden centre. My parents wanted the nurseries to reflect their beliefs and the way we lived, to nurture and celebrate the environment and to make people feel welcome and inspired. The decision to keep it running as a commercial enterprise was also one that came from seeing that, even in the days before us, the Nurseries were part of the local community, a place to potter down on the weekends to buy plants; in fact, my brother Harry spent a lot of time in there after school helping with the watering and spending his pocket money. Once the renovations were complete Petersham Nurseries reopened in the Spring of 2004.

*Ethos of Petersham Nurseries*

- 2.3. As a family, we have always lived in a way that has naturally been woven into our brand (the essence of our brand can be seen in the extracts from our Petersham Nurseries book ("LB1")). We source organic products and work with small scale suppliers and farmers, including my brother's farm Hays Farm in Devon. We grow many smaller herbs and edible flowers including zucchini flowers in the garden to avoid the plastic packaging they often come in to protect their delicate nature, we compost all our food waste in our 'ORCA' and we have zero waste to land fill recycling and waste management systems in place.
- 2.4. Thanks to all the plants and flowers at the Nurseries, we have a rich biodiversity, especially for birds and insects, including the bees from our 7 hives we keep in the garden to pollinate the surrounding areas and make the honey that we use in the kitchens.
- 2.5. We have a similar ethos in how we look after our team and the atmosphere we try to create in the Nurseries. We have a lot of young university students who the senior team (most of whom have been with us for years) train and mentor. Most of the people who work with us will say that Petersham changed them for the positive. We currently employ 162 people – 73% of whom live within a 5-mile radius, and 10.5% come from TW10.
- 2.6. We also like to give back and do a lot of initiatives with local communities, such as the "Vineyard", where we raise money through adding a pound to individuals bills or opening our garden to the public. We invite children to come and do cooking courses and collect the vegetables from the gardens, we gave work to Ukrainian refugees through a scheme when the war broke out, and many more things that we do because this is the nature of running a family business and using the resource we have to generate funding for causes that contribute to the wider community. For example, we hold a monthly coffee morning for Ham SOS (an organisation which helps the elderly and disabled residents of Ham and Petersham); we donate to schools, charities and local

businesses to help fundraising efforts; we support students from Harrow, Richmond and Uxbridge Colleges with apprenticeships; and give jobs to local students from Grey Court school. Our outreach into the community is something I am particularly proud of. Residents of TW10 receive a discount in the shop and we have a neighbour programme that gives our closest neighbours priority booking and invitations to special events.

- 2.7. We are proud that the efforts that we go to and the commitment we make to our ethos and to contributing positively to our community have been recognised over the years with the following accreditations:
- i Michelin Green Stars in 4 consecutive years (2021, 2022, 2023, 2024)
  - ii Winner of the Richmond Business Award for Best Achievement in Social Responsibility 2018
  - iii Winner Richmond Business Awards Best Achievement in Social Responsibility 2019
  - iv Winner Richmond Business Award for Best Business 2020
  - v Winner of Richmond Chamber of Commerce Award for Best Business for Environmental Sustainability 2023.
- 2.8. In handing over the last award Greg Dyke (former Chair of the BBC) said: “The winner of the green and sustainability award – with trailblazing credentials – is Petersham Nurseries”.

*Evolution of Petersham Nurseries*

- 2.9. Petersham Nurseries has grown organically over the years. I am exceptionally proud that we and the team have created something unique – that people travel far and wide to visit. Our supper clubs (held since 2006) always sold out quickly, with tables much in demand. We have been holding Supper events at Petersham Nurseries for 18 years. Obviously we are a predominantly a garden centre and seasonality means that we do not open on a wet Monday in January – but, in all that time, there have to my knowledge only been 5 complaints – all of which have only come to my attention during this enforcement process and which appear to have been dismissed with no action taken (no inquiries by Council officers and no communication at the time of the complaints). We take any complaint very seriously and have over the years changed our operation to accommodate our neighbours – for example, we don’t open on Sundays until 11am to allow the congregation of St Peter’s to park in Church Lane; we didn’t open at all on Christmas Eve 2023 as it was a Sunday to allow the Church parishioners to park in the lane; and in 2016 we created a gate some 75m away from Rose Bank so customers access the Nurseries even further away from that residence.
- 2.10. We have no intention to increase the number of covers for supper (we don’t turn tables in the evenings) or the number of dinners. We want to sustain the ethos that my parents envisaged all those years ago, as a sustainable family business created with love and care. We have always been respectful of our neighbours. Customers have been reminded to use sustainable methods of

transport to and from the site, and all evening guests are provided with information of alternative ways to get to the site. The results of this are clearly reflected in the various Travel Plans and the Evening Management Plans that have been submitted over the years to the Council. In 2022 we were granted a premises licence by Richmond Council and all we request is that we are given planning to match our licensing permission. We have shown that we do no harm and we will continue to be respectful and responsible custodians of this very special corner of Petersham.

*The Petersham brand*

- 2.11. Our brand has global recognition and we receive huge amounts of press every month. Our press story can be found at LB2 and international press book at LB3. Over the past few months, Petersham Nurseries has told the local community, website visitors and social media followers about the appeal. A summary of the feedback we have received is at LB4. 7,143 people have written in support of Petersham Nurseries since the appeal was lodged. A spreadsheet containing the letters and postcards of support is found at LB5 and examples of these letters of support are at LB6. This is in addition to 6,500 people who wrote to Richmond Council to support the Nurseries' licensing and CLUED applications in 2022 (a summary of the supportive letters we received at that time is at LB7). In total 11,835 individuals have written to support Petersham Nurseries since 2022.
- 2.12. Petersham Nurseries is run in a way that I am extremely proud of, and I will continue to run in my safe hands I hope for many years to come.

**3. Ground A**

- 3.1. We are responsible operators of the site and the surrounding land, but to lose the evening trade would be hugely damaging to us, to the staff (many of whom are local), to our suppliers and to the many people who love Petersham Nurseries for so many reasons.

*Management of evening operations.*

- 3.2. The horticulture, retail, teahouse and restaurant make up the ethereal and unique experience that is Petersham Nurseries. The synergy between these different elements might be compared to the successful operation of a theatre. The theatre company, like a restaurant, includes a team of front of house and back of house staff; the service of food and drink is akin to a performance by a highly practiced team; the setting is designed and curated with great care. Using the same analogy, it makes perfect economic sense that evening performances in a theatre, or dinners in a restaurant, are an essential adjunct to matinees, or lunches, during the day.
- 3.3. Between May 2017 and April 2024 (despite 2 Covid breaks) we served over 40,000 evening customers. Evidence was submitted with our statement of case showing a calendar of events held since April 2010.
- 3.4. We have always put a lot of thought and care into the process by which we manage our evening openings. We open our bookings from 6:30pm which allows us to fill up the early slots and make

sure that there are very few guests seated after 8pm – in fact, most of our dinners are finished by 10pm since we find that our customers like to eat earlier rather than later. We don't allow walk-ins for dinner, we only have guests who have booked so we know exactly how many numbers and have control of the number of people attending as well as the number of cars we expect at any one time. We have parking attendants on duty in Church Lane, who guide guests through the side gate and into the shop entrance (13 metres). Guests are taken straight to their tables where they are given their menus and their experience begins – there is no loitering or drinks area to spend time in before the meal. Once the bill is paid, we ask our customers to leave through the side gate (which was made especially so as to avoid customers leaving the business by the main gate that has a closer proximity to the nearest property on Church Lane) and we escort them out to be sure that they are leaving quietly. We order electric cars for people who have come by public transport or by foot and ask the drivers to turn their engines off while they wait so as not to cause any disturbance.

- 3.5. Our staff leave through the private gate of the house onto Church Lane to make sure that they exit to Petersham Road without the chance of being heard by any neighbours. Of course while our guests are dining, they are being looked after our senior team who make sure that no one drinks too much or gets too rowdy (this isn't something that happens anyway given the nature of our guests).
- 3.6. The internal lighting in the restaurant is all low lighting (akin to Christmas tree lights) and candlelight to keep the low lighting and warm ambience that the guests know us for and that creates the magic as you dine among the plants and the flowers. The remainder of the nursery is not lit apart from the shop, since it is housed in the same greenhouse, and the bathrooms. The other two greenhouses have their lights turned off since we also don't want to waste energy without reason.
- 3.7. Over the years we have done many noise surveys and traffic surveys, always to find that the amount of cars sit at an average of about 7 per night and the noise levels stay much below anything that would be considered disruptive.

#### *Relationship with the Council*

- 3.8. In 2022 we were granted an extended licence to serve alcohol in the evening, although we were still not permitted to serve food beyond 5pm. This shows that Petersham Nurseries causes no harm to the neighbourhood.
- 3.9. Since 2006 we have been working with officers of Richmond Council trying to vary our current opening hours in order to offer dinner services to our customers on a more frequent and regular basis, in the same way as any other restaurant. Unfortunately 18 years later, we remain no closer to this goal. Our negotiations have been an unusual, protracted and expensive process.
- 3.10. We have been hosting Supper Clubs for more than ten years under temporary licences (TENS), and the handful of complaints that have been made to the Council (that have only emerged in this

enforcement action process) were never investigated by the Council or reported to us. As suggested and agreed by Richmond Council several years ago, a thorough Evening Management Plan (CD10.1) was put into place to ensure that there is no disturbance to our neighbours.

- 3.11. We have also conducted professional noise and traffic impact assessments since 2008. The first 2 travel surveys (2008 and 2010) informed the Petersham Nurseries Travel Plan. As per the conditions of permission reference 08/4312/FUL noise and travel surveys were regularly conducted.

*Business Implications*

3.12. Summary

- 3.12.1 A core and vital point to be considered in this appeal is that the loss of evenings is not about our business making less profit, it's the difference between a viable business model and unviable business model. A snapshot of where we are today:

- i Business model today: We have a finely balanced commercial model that delivers moderate profits whilst running a community-based, responsible business that we are very proud of, re-enforced by the overwhelming support shown by our customers and the community during this process. This model is wholly reliant on the 3 nights a week of evening trade which deliver a highly disproportionate amount of profit per visitor for reasons explained later.
- ii This business model enables: A significant range of socio-economic benefits detailed later and in Simon Ward's evidence. Examples include over 150 jobs for local people, over-indexed investment in the floristry and aesthetics to make the Nurseries the community sanctuary it is, significant contributions to the local community as well as investing in our core sustainability beliefs.
- iii We are under significant pressure: We are still repaying significant government debt (see below) which more than wipes out any profit. At a macro level, hospitality is under unprecedented pressure driven by people having less discretionary money to spend eating out, combined with significant inflation increasing costs as well as the impact of BREXIT (see further below).

- 3.12.2 Whilst the business model is carefully balanced, cash is not. Once maintenance capital expenditure is taken into account (required to keep the site clean, safe and legal), the cash generation is minimal. This is then eroded further by significant government debt repayments. We are repaying a £700k CBILS (coronavirus business interruption loan scheme) debt to the government as well as a historic repayment plan for Q4 2023 VAT and 2021 Corporation tax. Whilst this will one day be repaid, it represents a significant burden today.

- 3.12.3 To emphasise the cash situation, we live much of the year using our Barclays overdraft, our cashflow forecast for the next three months shows us exceeding that. After long discussions and diligence with Barclays, that has been extended by £100k until 30th September. The financial

consequences of this means the loss of evenings would force us to urgently pursue one of two options:

- 3.12.4 **Option One:** Attempt to adapt the business model to keep a viable business, including:
- i. Cost cutting: Immediate job losses, significant dilution of the aesthetics of the site and reevaluation of whether loss making channels such as horticulture could remain and, finally, a reduction or cessation of much of the community investment.
  - ii. Leverage our current evening planning (Class E status) to maximise revenue in whatever form necessary to support the day trade (see later under Ground G).
- 3.12.5 With reference to cost cutting, it is very important to highlight how intrinsically linked the day and evening operations are to the viability of the business and the difficulty of lowering costs in isolation. The main example is labour, where attempts to reduce the hours of our team members has much wider implications to the business.
- 3.12.6 The high evening profitability is due to our ability to give team members an additional number of hours per week, adding only a small, incremental cost to the P&L. There is however a very important second benefit that evenings bring – the ability to offer full time contracts.
- 3.12.7 The quality and level of our offering means we need a high standard of employee with a focus on long term career hospitality personnel (for their skillset, time it takes to immerse and understand the brand as well as form relationships with the team and customer). This calibre of employee almost always requires full time hours. Their positions are more than jobs, they are careers that provide income but also key social infrastructure to their lives. The evenings enable the business to maintain a larger overall pool of people which can be drawn on to flex and leverage through the week in both lunch and dinner. It also gives us the calibre of staff needed in this market.
- 3.12.8 The majority of our team couldn't tolerate a reduction in shifts and sadly would leave. This would be a huge loss of talent which has taken years to build, who intrinsically love the brand and deliver the guest experience valued so highly by our customers. Whilst we could attempt to replace them with people who are looking for less hours per week, this pool of people would be very small and exclude access to much of the top talent we need to deliver the Petersham experience.
- 3.12.9 Therefore, the only option would be to reduce the overall number of team members so those who remain can keep the number of hours needed. The key additional business impact is that daytimes would be materially impacted as we would likely need to cap the number of covers on peak lunch shifts due to a smaller workforce as well as dilute the offering as we wouldn't have the skillset to deliver the current offering.
- 3.12.10 **Option Two:** Close/sell the business.



3.12.11 The cumulation of the above means we are sceptical about our ability to find a commercial model that works and would therefore be faced with option 2 which is closure or sale. See Case G below.

### 3.13. Evenings – high profitability from low footfall

3.13.1 Evening trade represents only 3 nights per week (or c.10% of footfall). However, it delivers a significant proportion of profit due to:

- i Much of the structure, floristry, kitchen prep, reservations, back office etc are already in place for the day trade and fixed.
- ii High average spend per visitor due to higher menu price, as well as increased spend on sales mix (wine etc).
- iii The low incremental costs to service the evenings and ability to do so very efficiently (for example: purchase food and beverage with our existing daily delivery and prep as part of the lunch trade and leverage our existing team by adding 1-2 shifts to the evening).

### 3.14. Evolution

3.14.1 The evolution to supper clubs and trading in the evenings was initially driven by demand from our customers and us seeing it as a natural extension and opportunity to grow the business. As discussed in paragraph 3.12 above, we used the opportunity to invest in the look, feel and aesthetics of the Nurseries, the enhanced socio-economic benefits as well as growing a business in a sustainable and responsible way. The evenings have therefore become an intrinsic and necessary engine to deliver these benefits.

3.14.2 As also discussed in those paragraphs, it also unlocked our ability to offer competitive shift numbers to employees and therefore enable us to attract and retain talent for the day shifts that we had previously struggled to.

### 3.15. Daily fight to keep business alive given headwinds

3.15.1 The events of the past few years and significant headwinds affecting hospitality have meant that the evening trade has become an absolute necessity to offsetting the profit erosion caused and protecting the viability of the business. Examples include:

- i COVID and the subsequent debt repayments that continue to burden us (we borrowed £700,000 from the Coronavirus Business Interruption Loan Scheme (CBILS) which is to be repaid over a 5-year period).
- ii Sales pressure due to the cost of living crisis and people reducing discretionary spend.

- iii. Significant inflationary pressure, especially in food and beverage prices which are c20% (CPI) higher over the last two years alone and wages (Living Wage has increased from £8.72 in 2020 to £11.44 2024, a 29% Increase).
- iv. The reduction in the available pool of workers, initiated by BREXIT and accelerated by COVID meaning its increasingly hard to attract people.
- v. Additional duty (and bureaucracy) of importing goods from outside the UK, especially hurting retail & horticulture from Europe.

3.16. Conclusion on Ground A

3.16.1 We have worked incredibly hard over the years to get the business to a position of profitability. Evenings have been vital in this. Whilst profitable, we have always operated at a lower profit to sales ratio, a key reason being the investments growing a business in a way we believe in. Whilst the goal was always to be profitable, we've never wanted to achieve that at the expense of growing the type of community business we believe in. As we grew and invested, the evenings became more and more interwoven into the business model.

3.16.2 The moderate profitability we have created over the years has constantly been eaten away at by the significant macro-economic factors affecting both sales and costs. The post-COVID addition of CBILS repayment and interest (significantly higher than expected due to interest rates) and accelerated impact of inflation and customer discretionary spend continually being squeezed means the evenings are now an essential to the business model. Even with the evenings, it's a daily battle to maintain a profit.

3.16.3 Over the past 7 years we have served over 40,000 dinners and demonstrated I think without question, our ability to do it responsibly and with no harm. As part of discovery in this process, we have seen the council has received only 5 complaints, a miniscule number in context of the 40,000 customers. None of these complaints were ever investigated or passed on by the council, if they were, we would have taken them very seriously. In contrast, we have received over 10,500 individual representations of support for both our certificate of lawfulness application in 2022 and this planning appeal (with over 7,200 representations and letters of support for this appeal alone).

3.16.4 The comprehensive licensing process in 2022 and further controls implemented re-enforced the strict conditions on our evening trading. This granting of the license further validated our belief that the many years of trading without harm.

3.16.5 Whether it be a restructured version of the business or a full closure, the impacts would be felt well beyond the four walls of the business:

- i Job losses: This is the area that plays on me the most as we have a loyal workforce of over 150 people, many who have been with us for many years. We offer jobs to many who would struggle

elsewhere whether it be due to geography of Petersham, our ability to offer entry level jobs and train or our flexibility on hours (mainly in the non-restaurant workforce).

- ii Impact on our suppliers, especially the smaller ones for whom we make up a significant part of their business.
- iii Ability to repay government debt, most notably CBILS but also VAT and Corporation tax plans. We have never defaulted on these but would almost certainly do so without evenings.

#### **4. Ground G**

4.1. We request a minimum six-month window for compliance to try and mitigate the fundamental impact of losing evenings to the business for the following reasons:

##### 4.2. Cashflow To Pay Employees, Suppliers and Government

4.2.1 We run on tight cash throughout the year, spending much of it using our overdraft. We are very seasonal with the second half of the year (summer and Christmas) funding the first part of the year. Cash today is incredibly tight and the business is using the majority of its overdraft. The low cash today is due to the already low marginal profit being intensified by:

- i Us being at a seasonal low having incurred the first half of the year low trading and not benefitted from the high second half.
- ii Incurring essential refurbishment costs in the kitchen in January 2024 to keep us clean, safe and legal (including a closure).
- iii The ongoing liability of the government debt discussed earlier (CBILS plus repayment plans on historic VAT and corporation tax liabilities).
- iv The substantial costs of this appeal process.

4.2.2 Our cashflow forecast showed us being unable to live within our overdraft in the coming months, therefore after long discussions and diligence with Barclays, they have increased our facility by £100k until 30th September.

4.2.3 The above means that the loss of evening trade, going into the peak second half of the year trading, would mean the cash simply wouldn't be available to pay our liabilities, which importantly include:

- i Employees – possible salary owed and any exit costs of a restructure.
- ii Suppliers – Who we have notable amounts owing to due to our terms being payment the month after the date of invoice (so between 30-60 days).
- iii Government debt.

4.2.4 Six months will at least allow us to honour our contractual liabilities to employees and suppliers as well as repay an additional six months of government debt.

4.3. Allow key partners to get their affairs in order

4.3.1 The majority of our employees are on one month notice with more senior members being on three months. Six months of evening trade will allow us to give them an extended period of time of employment to get their affairs in order and restructure their lives. The same applies to suppliers who will have the time to restructure their business responsibly without being forced to make panicked decisions.

4.4. Government Debt

4.4.1 We have always repaid this debt on time without exception. Six months trade will firstly allow an extended period of repayment but also the time to speak to and renegotiate with the government agencies.

4.5. Customer Impact

4.5.1 We have various key, milestone dinners booked from now through to Christmas. Any that fall after the enforcement window would need to be cancelled.

4.5.2 The summer is the time when many of the community come to enjoy the horticulture and sanctuary of the Nursery, the financial impact of losing evenings would likely mean a significant dilution to this.

4.6. Time to mitigate impact

4.6.1 We would want to fully explore all options to mitigate the impacts outlined above including restructuring the daytime business and exploring how to utilise the planning we do have in the evening. Six months is the minimum time we would need, especially as it would need to be run concurrently with negotiations on areas such as government debt.

4.7. Fallback

4.7.1 In terms of the fallback position or utilisation of current planning in the evening, we recognise that the loss of evenings would leave us with two options:

- i **Utilise the evening planning (Class E permissions) to try and supplement the day trading.** As a family, we have discussed various concepts but haven't landed on one that we are aligned on (or inspires us in the same way the food and beverage offering does). We are still unclear as to whether we have the appetite to do so as a family. The business reality is that to achieve a reasonable replacement profit comparable to the evening restaurant trade, we would need to transact with a significantly increased number of customers due to 1) lower average spend per

head 2) lower profitability per pound sold, as we will not be leveraging the current food and beverage structure we do now. Therefore, we would likely need to look at utilising as many days and hours as possible. We would hate to go down this route and would much rather be providing a quiet evening supper in hospitality which is our passion.

- ii **Look to sell the business to an operator who is able to form a successful business model within the planning permission.**

## **5. Conclusion**

- 5.1. I am so proud of the business my family has created and it's an honour for me to be managing director of something so special and so well loved and recognised by our community, Londoners and globally. All the letters of support that we have received have made us reflect on how iconic this little business that started at the end of our garden has become. The dinner services that we run help us to keep the whole thing going, the incremental revenue on the structure that is already in place allows us to keep Petersham Nurseries the way that we do and to continue to work with our community. As I have demonstrated throughout this statement, it would be devastating for Petersham Nurseries to lose these evenings with every area of the business being affected. I sincerely hope that we will be able to continue to offer our customers, the community and our staff an unchanged Petersham Nurseries given that it means – and gives – so much to so many, and that we as a family may continue to be sensitive custodians of this special place.
- 5.2. I believe that the facts and matters contained in this statement are true to the best of my knowledge, information and belief.

**Lara Angelica Boglione**

**4 June 2024**

**Appendices to Proof of Evidence of Lara Angelica Boglione**

<b>No.</b>	<b>Description</b>
LB1	Extracts from Petersham Nurseries Book
LB2	Petersham Nurseries Press Story
LB3	Petersham Nurseries International Press
LB4	2024 Letters of Support Feedback Summary
LB5	Postcards and letters of support (Excel)
LB6	2024 Support Letters Appendix
LB7	2022 Supporter Letters Feedback Summary