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LONDON EDITION  
Dec 13-19

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We're off for our annual break next week - those chestnuts won't roast themselves over an open fire you know. So we're leaving you with a decidedly home-made issue this week. It's full of markets and fairs where you should be able to pick up presents, eat and drink yourselves stupid and not break the bank. And they're the kind of local, community based places that might actually pay some tax as well. Which is nice.

Is it still the end of the world this week say  
[Chloe](#), [Tom](#), [Josh](#), [Mat](#), [Clare](#), [SJ](#), and [Delaina](#).

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### exhibition Waste of Space

Joe Strummer, Damon Albarn, Annie Lennox, Vivienne Westwood, Robert Louis Stevenson and Richard Branson – all of them have been scumbag squatters at one time or another. And had the government's plans to come in a little earlier, the world of music, fashion and, er, railways, may have been consequently bereft of their talent. Adrian Nettlehip and Lisa Furness have seen this same dilemma at their local squatted art gallery, the in Leytonstone. A community centre run by volunteers, with open access and regular classes for local people, that receives no government funding, its occupants are facing eviction. [Waste of Space](#) is an apt wedge behind the door, and one of the last opportunities for the public to experience arts at 491 - one last chance to visit this vibrant place... / [Vyvian Raoul](#) (see more on the [blog](#)).

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### food/drink BRGR.CO

I used to love Wmpy, the burger joint with questionably sourced produce and moody table service. You'd sit down, peruse a laminated menu (with pictures) and maybe opt the famous bender-in-a-bun. Eventually, your food would arrive on proper crockery. Great. Today, [Brgr.co](#) is the same... no it's not at all actually, but you do get the best parts - plates and waiters - with a whole lot more. The servers at this new Wardour Street spot, are very friendly and helpful when it comes to constructing your burger from the un-laminated menu, which includes a solid selection of meat sourced from the Duke of Buccleuch Estate in Scotland. You've also got your pick of cheeses and delicious gravy-like sauces to pour on your meat and this is all supported by awesome sides. We enjoyed the stack of delicious light onion rings, tasty 6oz Butchers Choice burgers and the amazing chilli cheese fries. All served with smiles, and on plates. / [Oliver Mackereth](#)

**where**  
BRGR.CO, 187 Wardour Street,  
W1F 8ZB  
[Location Map](#)

**when**  
Daily for lunch and dinner

**how much**  
£20 for dinner with a beer

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