



The latest news about CB1 | Summer 2019



WeWork joins the CB1 central business district

WeWork, the global market leader in shared workspace, has chosen 50/60 Station Road for its first flexible workspace in Cambridge. Expected to open in autumn 2019, WeWork Cambridge will welcome over 1,000 members and provide flexible office space for businesses of any size, from start-ups to large corporations.

It's great news for Cambridge and will provide the flexibility and facilities that fast-growing, innovative companies are looking for. CB1 has already established itself as a major hub for tech innovation, with an international presence attracting leading

companies such as Samsung, Amazon and Microsoft. The arrival of WeWork will bring diversity in the size of companies at CB1, allowing start-ups to operate alongside more established companies and encouraging both collaboration and community.

WeWork currently has co-working spaces in London and Manchester and has recently announced it will soon be opening offices in Edinburgh and Birmingham, as well as Cambridge. The new location at 50/60 Station Road will occupy the office space on the ground, first and second floors of the new building.



feature inside.

WeWork explained

A quick guide to co-working spaces, WeWork, and what it all means for Cambridge.

What is co-working space?

A co-working space is a collection of offices which, instead of housing a single company or organisation, is shared between multiple companies and freelancers. Desks or areas can be rented for very short periods, giving occupants the freedom to expand quickly and experiment. Sitting with people involved in diverse fields of work creates the potential for collaborations and hearing about new ways of working, which can spark innovation. Such is the popularity of these shared workplaces that they are increasingly seen as part of the 'future of work'.

Why is it so popular?

Demand for co-working space is growing worldwide: the number of people working in this type of space set to grow from 1.74 million in 2017 to 5.1 million in 2022 [Emergent Research]. This is a result of various trends, particularly people wanting to work for themselves and work more flexibly, and more people launching start-ups in the bid to be the next Facebook or Google.

So why are large companies putting staff into co-working spaces too?

They have spotted that the mix of people using co-working spaces can spark creativity and innovation, and they want to bring that into their own businesses. It is also a more efficient way to use space, considering most corporate space is underutilised 60 per cent of the time. It's little wonder then, that some 30 per cent of all office space across the board will be flexible, on-demand space by 2030 (Jones Lang LaSalle).

What is WeWork?

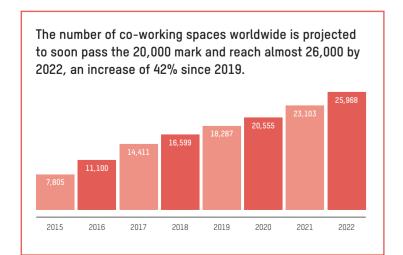
WeWork is a company originally created to provide shared workspaces for freelancers, start-up companies and entrepreneurs. However, large enterprises are now increasingly putting teams into WeWork spaces to provide flexibility and manage their property costs. Headquartered in New York, WeWork was founded in 2010 and operates worldwide, providing a total of around 930,000 sq metres of workspace.

How is WeWork different from any other co-working space?

The great thing about WeWork is their spaces are really well designed and they are also set up to create productive communities. This is supported with a range of useful services for members, including super-fast internet, 24/7 building access and community managers – oh, and micro-roast coffee and fresh fruit!

How will this affect CB1?

A high-quality co-working space is a 'must-have' ingredient for any thriving Central Business District. So the arrival of WeWork at CB1 will help Cambridge maintain and enhance its competitive edge as a centre for innovation and research, attracting both established and potentially emerging world-leading companies



Source: Co-working Resources







Clockwise from top left 50/60 Station Road, an example of a WeWork shared office, Adam Dant's map, the Mill Park picnic, participants of 'The Metaphysical Cyclist' and Wimbledon on the

big screen.









Local and international companies move into 50/60 Station Road

50/60 Station Road is now complete and fully let, testifying to the draw of CB1 for leading employers seeking high-quality office space in central Cambridge.

As the hoardings have now come down, we wanted to give you an insight into who will be occupying the new building that will also soon house a fitness studio and an exciting new restaurant.

The eight-story building will be home to the first WeWork in Cambridge, as reported on our cover, alongside leading businesses in the technology and professional services sectors. Big names include tech giants Amazon, Samsung and Centrica Connected Homes, as well as global law practice, Eversheds Sutherland.

Other tenants include financial consulting firm, Charles River Associates, engineering consultancy Peter Brett Associates, scientific support agency Costello Medical, genome research specialist Genomics, together with two investment management companies, Brewin Dolphin and Cantab Asset Management.

F45, a high-intensity, class-based fitness training studio will soon be opening on the ground floor alongside Tawa Kitchen, an all-day cafe with a modern urban approach to authentic Indian cuisine. Read more about Tawa Kitchen and its opening at CB1 on the back page.

Explore the city by bike this summer

They say if you're from Cambridge you learn to cycle before you walk and summer is the perfect time to get out and enjoy the city by bike.

In the heat of last summer, artist Gavin Turk led a lucky few members of the public on 'art rides' on a fleet of vintage bicycles, customised by the artist with distinctive colourful stripes.

Following an illustrated map, drawn by the Cambridge-born artist, Adam Dant, the riders took to the city streets and college courts on a three-hour tour, stopping off at existing sculptures and public art around the City. The Metaphysical Cyclist project was conceived as an activity to renew our view of Cambridge and to create an artistic spectacle in itself.

If you missed out on last year's fun, don't despair! The legacy of the Metaphysical Cyclist lives on through Adam Dant's map of the sculpture trail. Download your copy on the CB1 website under 'Art', and cycle the city at your leisure and explore the abundant artworks. So dust off your saddle and take to the streets and squares of the city this summer!

www.cblcambridge.co.uk/art/the-metaphysical-cyclist

Community picnics in Mill Park

To welcome in the summer, the CB1 community got together for a picnic on Mill Park. Our get-together was one of many 'Big Lunches' taking place across the UK as part of a nationwide initiative to bring communities together.

Lots of CB1 locals brought their picnics down to the park, which is coming into bloom half a year on from the completion of its redesign. In addition to the spreads on picnic rugs on the green, some of CB1's local eateries brought their wares to the edge of the park: Ling Ling's Steam Kitchen, and Chihuahua's Modern Mexican Street Food served up their signature mains, while Zio Mario was selling traditional Italian gelato.

Sainsbury's contributed cakes, fruit and refreshments, and Host, one of the student accommodation providers in CB1, provided garden games for children to enjoy.

It was brilliant to see so many residents and others who work locally in CB1 come together, and to welcome some people who had come from further afield in Cambridge. We have the CB1 Community team to thank for setting up, and to Ibrahim for the musical accompaniment!

In August we will come together again for 'The Great Get Together' in memory of the late MP Jo Cox. Mill Park is a wonderful space to host organised community events, as well as ad hoc picnics! If you have an idea for a community event, why not put your idea to Sam via Twitter @CB1Community?

Strawberries and Screen

The signature sounds of Wimbledon have been in the air across the country. CB1 hosted a big screen once again, welcoming whoops and applause to chime with tennis fans from all over for the epic summer tournament.

All tennis matches televised by the BBC were broadcast live in CB1 between 1st and 14 July. Deckchairs were laid out between One Station Square and The Tamburlaine, inviting you to kick back over lunch, wind down after work, or stop-off any time in between. Following the popularity of the pop-up space last summer, a boosted total of 100 chairs were available on a first-come-first-served basis. Spectators were welcome to bring their own refreshments or to pick up something from Zio Mario and Sweet Ally Scoops, which were parked up for the fortnight at lunchtimes.

Employees and residents were all invited to join in and feel the atmosphere of the grand slam right here on their doorstep. While CB1's office buildings are helping occupiers attract talent - and the new WeWork location featured in this Newsletter will allow start-ups and growing firms to move in - the space beyond the lobby is also becoming an increasingly important draw-factor.









Word on the street: the independent Indian eatery coming soon to CB1

Vilas Patel is the founder of Tawa Kitchen, a new authentic Indian cuisine concept, which will open on the ground floor of the newly completed 50/60 Station Road later this year. We speak to her ahead of the opening:

What's your connection to Cambridge?

I've been a resident of Cambridge for 26 years now, running the sandwich bar chain, Cambridge Blue. As well as having a shop on the high street, we're quite connected with the University with outlets in the chemistry and law buildings. I'm really excited to be opening Tawa Kitchen in CB1 as it's a chance for me to share some of the Indian food I've grown up with and love to cook at home.

What's the concept behind Tawa Kitchen?

It's a completely new concept; an all-day café taking a modern, urban approach to authentic Indian cuisine. Most of our dishes will be cooked on the traditional Indian 'tawa', flat griddle: that's where the name comes from.

Tawa Kitchen centres around three main areas: the tawa or griddled section, the salad bar and a Chai bar, specialising in teas from across Asia from soothing jasmine to fruity pomegranate, to fiery masala chai. Just like producing wine or coffee, tea blending is a true art form and the result is not only something delicious but also comes with great health benefits attached.

So health is important for you?

At Tawa, what we're trying to promote is wellness inside and out. We take the ayurvedic principle – an ancient Indian healing system based on of concept of balance between body and mind – and apply this to cooking. Tawa Kitchen moves away from the format of traditional Indian restaurants serving heavy dishes concentrating on curry and rice. What we eat at home, and what we will offer at Tawa, is plant-based, nutritious and created to fuel you through your day.

Does Tawa Kitchen have any environmental initiatives?

We're minimising plastic wherever possible, using biodegradable sugar cane packaging which composts within 90 days and recyclable lunch boxes made out of wheat fibre. We'll encourage our locals to bring their boxes with them, especially during the day when we'll be catering for mostly take-away lunches.

How did you come across the space at 50/60 Station Road?

One of my shops is on Hills Road so I often walk down Station Road. It's an up and coming area, so I've kept an eye out for openings. Being an independent company, it was competitive to secure the space, but the CB1 team were supportive and helped us a lot. CB1 is becoming a central spot for business in Cambridge, and a focal point outside of the centre, so I thought it was a prime place to launch the new kitchen concept.

What are your signature dishes?

Our breakfast range will offer classics with a twist including masala omelettes, savoury porridge and sausage 'tak tak'.

For lunch, customers can choose their salad, tawa and bread combinations, for example, our chargrilled cauliflower, chickpea and pomegranate salad, with grilled baby courgettes stuffed with spiced nuts and a hot paratha. This can all be washed down with one of our chais, fresh juices or lassies.

In the evenings, we'll provide a traditional thali of rice, pickles, yoghurt and curry, to enjoy here in the restaurant or to have delivered to your home.

What will the atmosphere be like?

A visit to Tawa Kitchen will be a moment out of your routine to experience something new. Like our food, we aim to be modern and clean yet also warming and inviting and this will be reflected in our sleek décor mixed in with our display of oriental teapots, the traditional tawa stoves themselves and our cosy seating area.

One of the exciting things about Tawa is that as well as the 50-plus covers inside, there will be outdoor seating facing onto Mill Park.

When does it open?

We're fitting-out the space at the moment, and looking to open at the start of September.

Does Tawa kitchen employ local staff?

Yes, we have brought on board a local chef and assistant. I'm also talking to Cambridge Regional College about bringing in catering apprentices.

What's your favourite in CB1 at the moment?

CB1 has a great buzz about it and a very modern, urban feel. Places like The Tamburlaine are very elegant, and I enjoy the laid-back feel to The Old Ticket Office.

What are your other favourite spots in the city?

Other local independents, The Locker Cafe on King Street and Aromi on Bene't Street are my go-to's. I've lived in Cambridge for several years, but I never get bored of the sights. I like driving past The Backs in the mornings, which always look stunning no matter the season.

How do you get around the city?

I live outside of Cambridge, so I drive in, park outside of the city, and walk everywhere in the centre.

What do you hope to see CB1 become over the coming years?

CB1 has already established itself as a hub for new businesses from offices, to gyms, to bars. I'm looking forward to seeing it develop and grow and can't wait for Tawa Kitchen to become a part of it.

Tawa Kitchen will be opening soon on the ground floor of 50/60 Station Road. www.tawakitchen.co.uk

