

home

habitat

hope



home
habitat
hope

Artist Book by Charli Clark and Sylvia Rimat,
developed in collaboration with members of the
Bonnington Walk community

© 2026

Welcome

Welcome to Bonnington Walk

You will find yourself amongst many new neighbours,
the human ones and the more than humans, the
Starlings and the Pipistrelle, the Oxeye Daisies
and the Carder Bees, the Salad
Burnet, the Hawthorn

and the Brambles.

You are all welcome.

Let

us

take

you

on

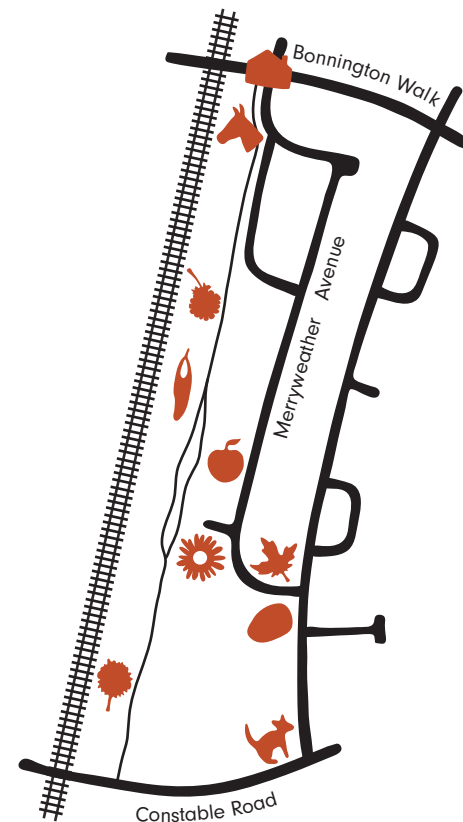
a

little

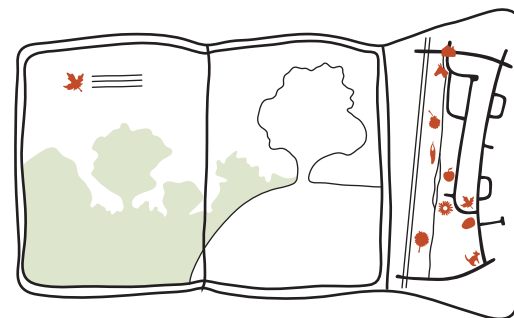
journey,

please

come with us on a Bonnington walk



Please fold out the flap from the back sleeve of the book so you can see this map. You can keep the map sticking out on the right-hand side whilst navigating your walk and turning the pages. **Use the symbols** to find your position on the map and to help guide you to each location.





Let's start our stroll on Merryweather Avenue off Landseer Avenue. As you enter 'Merryweather', **you will see** a large tree to your right.

When Sue was a little girl in the 1960s, there was a pigsty and she used to hide there with her friends.

"It was all overgrown trees and bushes. And every time we went out to play, my mum was one of those that if she could see you doing nothing:

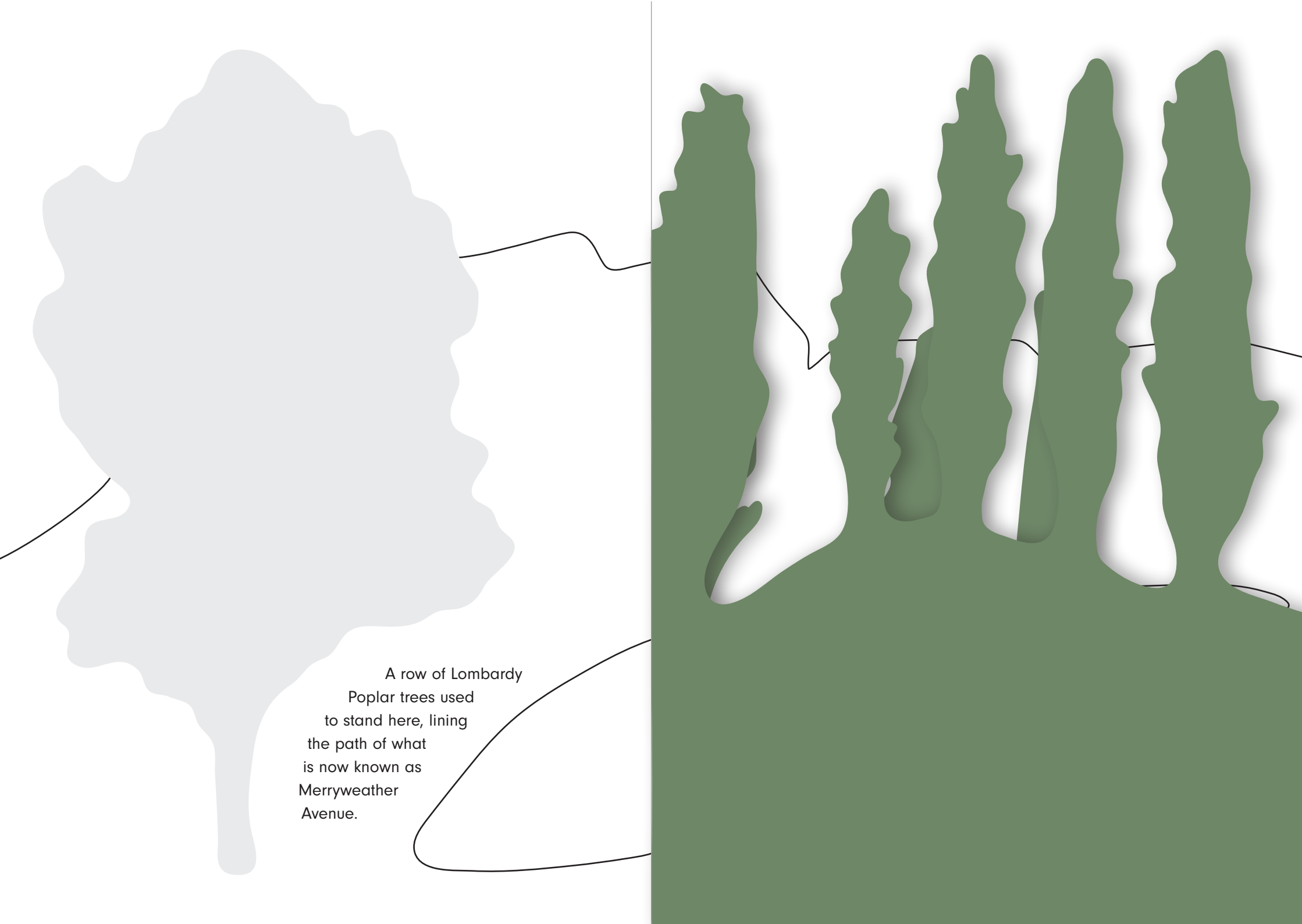
"You could go to the shop for me,"

or "You could come and clean".

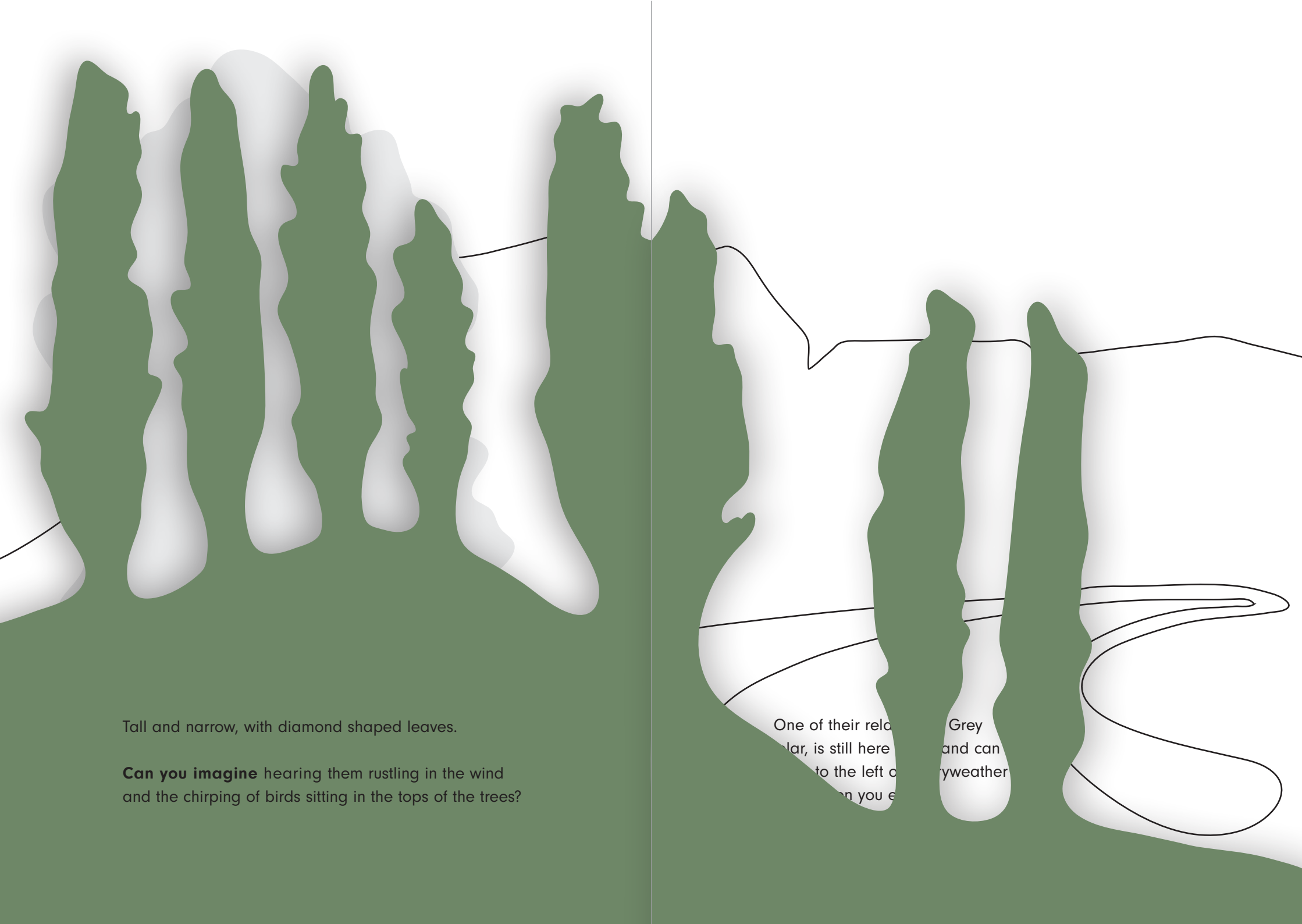
A Field Maple, covered in Ivy. This tree will have experienced change over time.

So we used to go out and we'd go
"Where can we play" and forget the garages
on Flaxman's Close, if we'd go up there and
play, she'd call us, and we'd know that if we
don't go back we're in trouble.

But when she can't see us, she won't know. So we'd find
an old bit of cardboard and a bit of metal or something
like that and then we'd go sit in amongst all those
bushes and hide in the pigsty. I don't even remember if
the pigs were still there, they probably were."



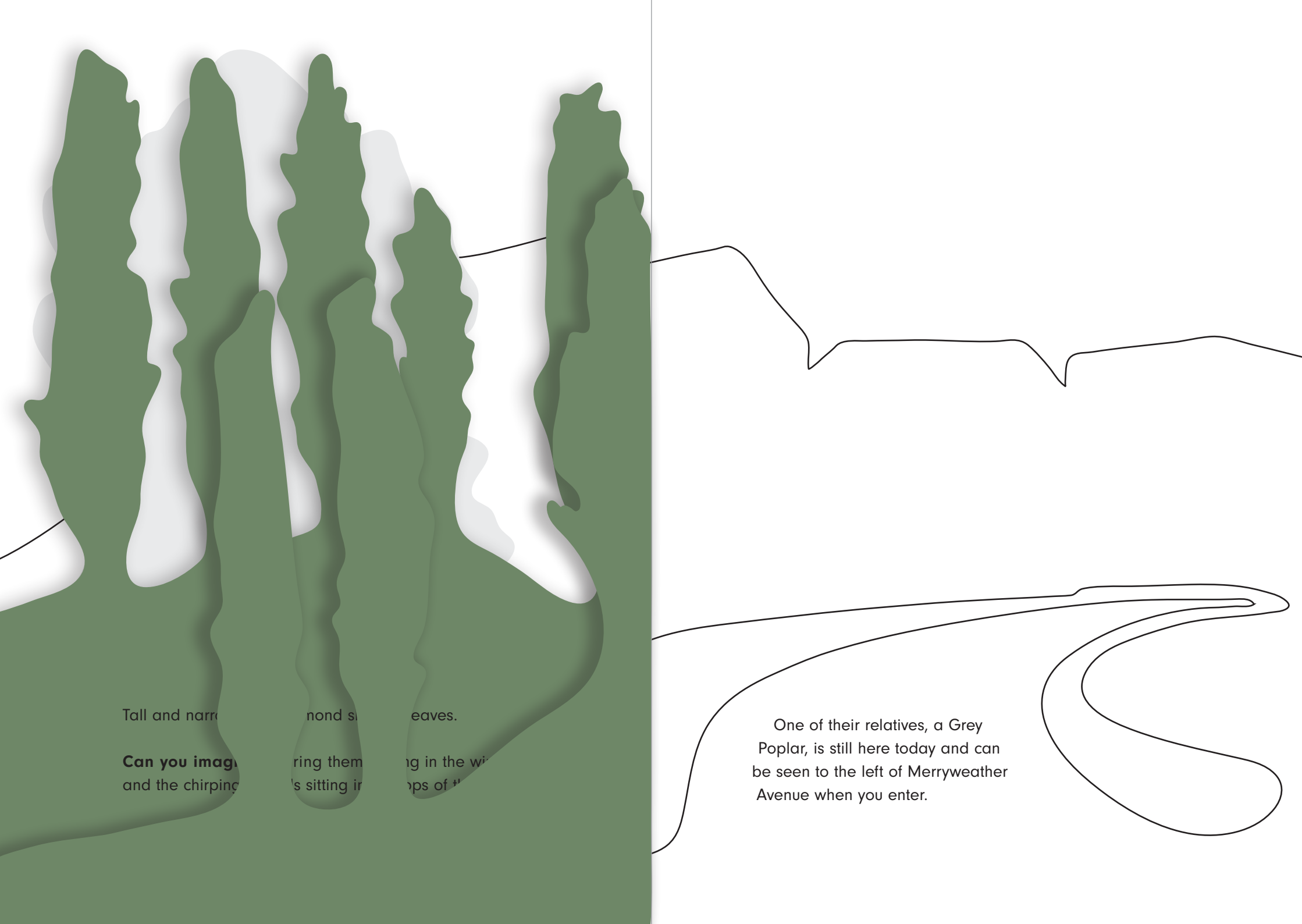
A row of Lombardy
Poplar trees used
to stand here, lining
the path of what
is now known as
Merryweather
Avenue.



Tall and narrow, with diamond shaped leaves.

Can you imagine hearing them rustling in the wind
and the chirping of birds sitting in the tops of the trees?

One of their relatives, the Grey
Sparrow, is still here and can
be found to the left of the
forest. Can you find it?



Tall and narrow, with pointed leaves.

Can you imagine seeing them growing in the wild? The birds are sitting in the tops of the trees.

One of their relatives, a Grey Poplar, is still here today and can be seen to the left of Merryweather Avenue when you enter.



Let's walk along Greengage Close to the Bonnington Walk community building and into the garden behind.

Stand there for a moment and let your eyes wander. **What can you see?** From spring to autumn, you will find lots of beautiful wildflowers and wildlife here.



We found:

Bird's Foot Trefoil
Brambles
Bristly Oxtongue
Common Carder Bees
Common Field Grasshoppers
Common Knapweed
Common Toadflax
Common Yarrow
Creeping Thistle
Hedge Bedstraw
Knot Grass Caterpillars
Oxeye Daisy
Salad Burnet
Square-stalked St. John's Wort
Rusty Tussock Caterpillars
Wild Marjoram
Wild Teasel
Willow

Take a moment to listen. What can you hear?

chattering, whirring, wheezing,
rattling, clicking, rambling,
clattering, gurgling, warbling,
whistling, chrubbing, chittering

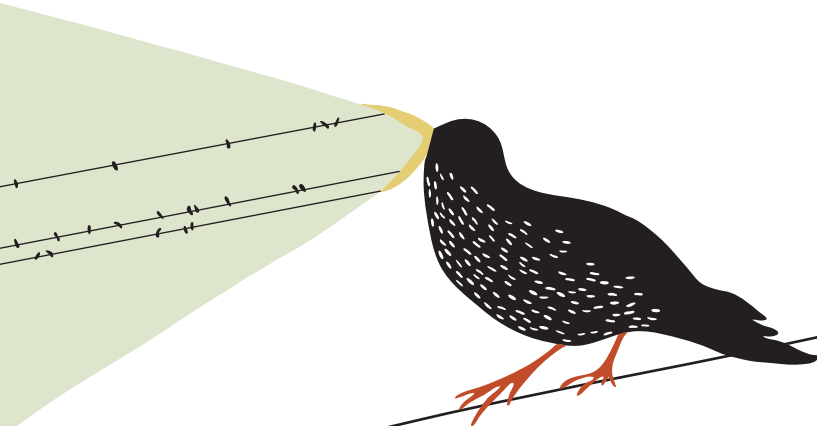
Starlings like to sit on the pylons,

can

you

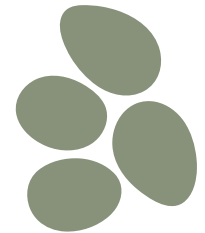
spot

any?



The first residents of Bonnington
Walk new build who moved in
right on the top of a yellow crane:

Russell & Sheryl



Crow's nest

The site developer Legal & General stopped using the crane for
about two months, until the chicks had hatched and fully left the nest.

[illegible]

for a delicious Sauerkraut that we made here with the community:

Add (homegrown if available) grated carrot, beetroot and/or apple. Add chilli and grated ginger.

Add foraged nettle seeds (optional).

Weigh and add 2% of weight in salt (fine sea salt) and massage in for about 5 min until liquid starts to come out of the cabbage and vegetables.

Ensure the Sauerkraut is covered in liquid.

Leave for 5 days at room temperature;
bubbles should build up.

'Burp' daily by opening the lid to let air out.

After 5 days it can go into the fridge and is ready to be eaten.

Enjoy!


Follow the cycle and footpath in the direction of Constable Road until you can see the Apple and Pear trees and the vegetable patches to your right. They belong to the Community Orchard and are cultivated by their members.

Can you recognise these wild plants?

Wild Mustard

Brambles

Cleavers

Ribwort Plantain

Crow Garlic

Mugwort

You can forage these wild plants:

You can eat **Wild Mustard**, both the flowers and leaves. It tastes just like mustard. In spring, the fresh leaves of the Butterweed can be mistaken for Wild Mustard, so watch out as Butterweed is toxic for humans.

Wild Mustard Mayo

Sprinkle the flowers and ripped leaves of the foraged Wild Mustard and stir into mayonnaise - it's ready to eat. Pairs well with smoked Mackerel.

Blackberry Coulis

Drain blackberries through a sieve and mix well with icing sugar (to taste).
Can be enjoyed warm or chilled and drizzled over desserts.

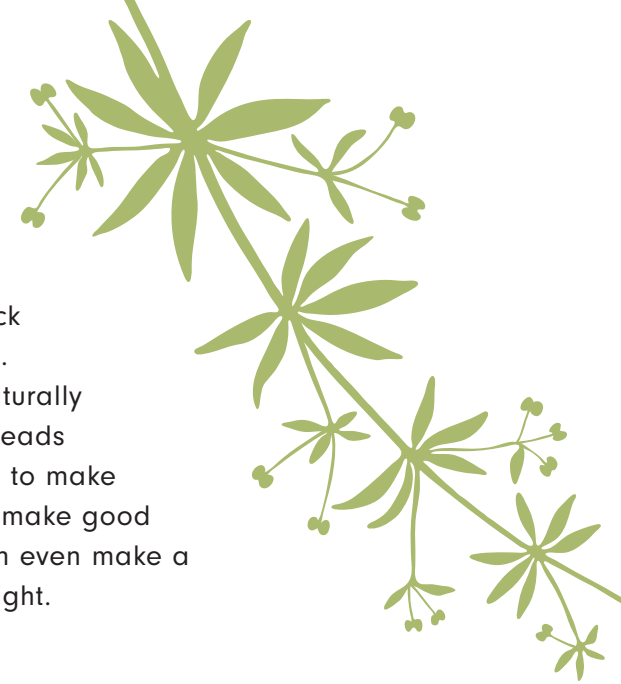
Enjoy your freshly picked blackberries in a crumble, in vodka or as a coulis. The leaves can be used for teas and can settle upset tummies. You can harvest **Bramble** stems in early summer when the spikes are still soft. You can peel them and put them in a salad. They retain a lot of water and have a floral aftertaste. You can pickle the thick stems. Bend the Bramble stems and cut them off where they are bendy.



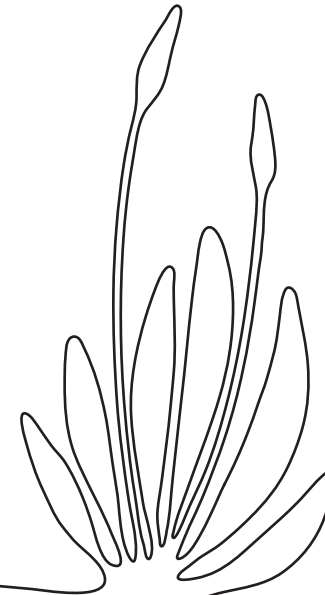
Please only take as much as you need, and check carefully before picking anything, as eating the wrong plants can be poisonous and therefore deadly

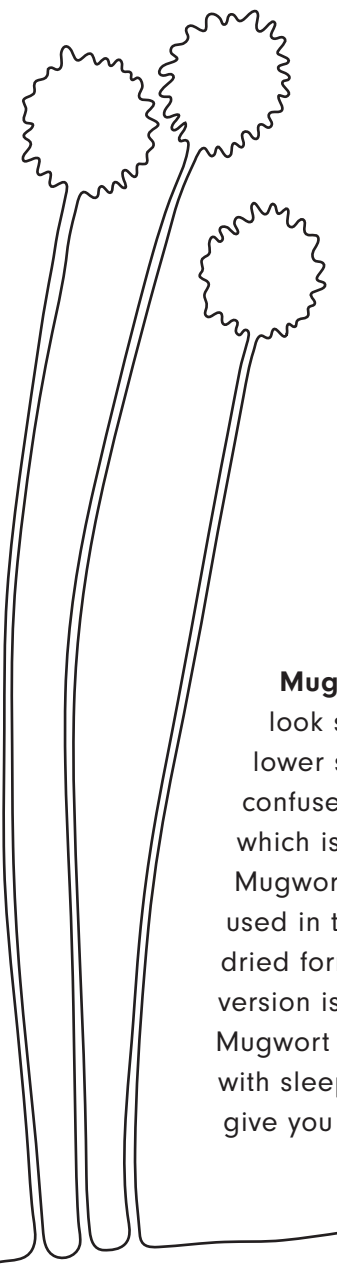


Cleavers are also known as Goosegrass or Sticky Weed as they cling to clothing and fur. Children love to secretly stick them on each others' backs. Cleavers are edible and naturally contain caffeine. The seedheads can be roasted and ground to make coffee. When dry, Cleavers make good kindling for fire and you can even make a rope that can hold your weight.



The stalks and heads of **Ribwort Plantains** are edible and taste surprisingly like mushrooms. They can be gathered and used for dipping into food.



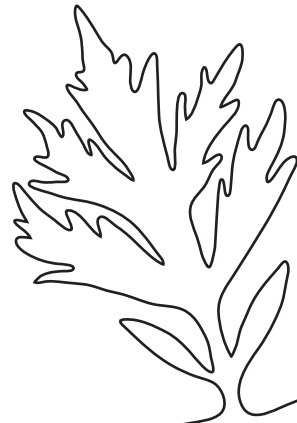


Crow Garlic looks a bit like pops on a stick. It's a bulb-forming species of wild onion. You can pickle the bulbs in a jar with white wine vinegar, sugar and a pinch of salt and pepper

Crow Garlic Soft Cheese

The tiny bulbs that compose the flower heads can be gathered, picked apart and then stirred in cream cheese. It has a lovely taste somewhere between onion, garlic and chives. Can be enjoyed on bread.

Mugwort leaves look silver on the lower side. Not to be confused with ragwort, which is poisonous. Mugwort leaves can be used in tea (fresh or in dried form, the dried version is stronger). Mugwort tea can help with sleep. It can also give you lucid dreams.





Between late spring and September, you can spot bats here when dusk is falling. They are flying up and down the pylons. We found a Pipistrelle bat buzzing around! Common Pipistrelle are the ones you're most likely to see flying around the street lights and gardens. You may also be able to see a Noctule or a Serotine bat.

The Community Orchard is a perfect foraging site for bats because there are lots of trees, hedgerows, wildflowers and long grass where moths can hide during the day. Moths are nocturnal and at dusk they fly up and the bats will hunt them. The bats use the whole stretch up to Lockleaze Sports Centre and beyond as a foraging site.

Bats are the only flying mammal and a Pipistrelle only weighs about as much as a 2p coin. Bats need to be light as flying burns an enormous amount of energy. They will only come out of their roosting sites if it's not too cold, wet or windy, because moths won't be flying around in such conditions.

The best way we can help bats is to plant native flowering trees, shrubs, flowers and grasses that release their scent in the evening to attract moths and to provide food plants for caterpillars.





Exiting the Community Orchard onto Constable Road, **please turn left** and walk up until you arrive at the corner to Landseer Avenue. Stop for a moment. Here on the corner used to be the Golden Bottle pub.

Sue remembers this story of a man who lived nearby in the 1960s:

“I was a young kid at that time and he was in his 40s but he seemed in his 60s sort of thing. And he had a girl in school at Romney Avenue. Tiny little thing and he used to pick her up every single day and take the dog. When I got about 10, this man stopped going and the dog used to go instead.

Me and my sister, we followed the dog one day and this is on my life, the dog used to go to the corner where the Golden Bottle pub was, it would sit and wait till the traffic was clear, cross over, walk all the way to Romney Avenue and hold on to the girl's coat coming all the way home.”



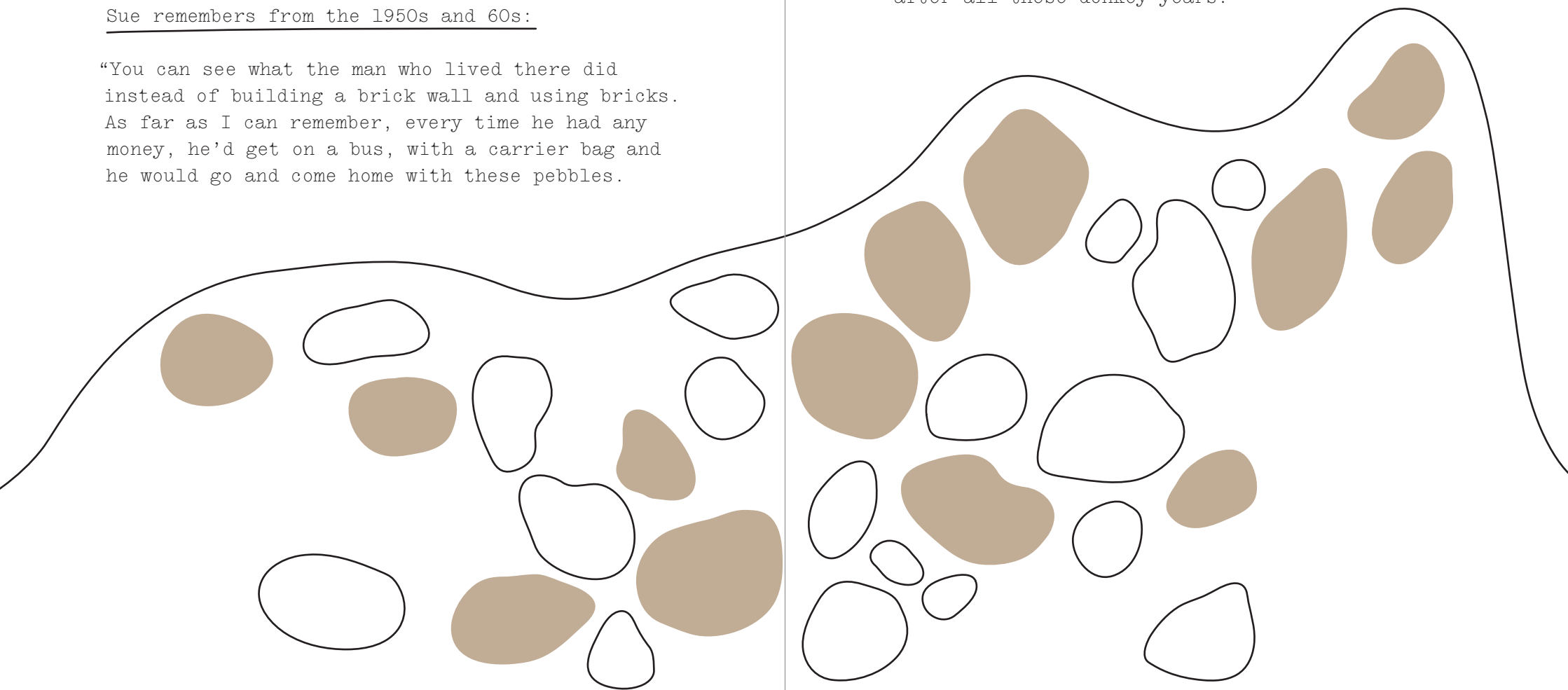


Turn into Landseer Avenue and walk in the direction of Bonnington Walk, until you arrive at the house just before the corner to Merryweather Avenue. **Have a look** at the pebble wall to your left. If you like you can run your fingers along the pebbles. **Can you spot** the picture of a hedgehog or the one of the squirrel with an acorn on the wall?

Sue remembers from the 1950s and 60s:

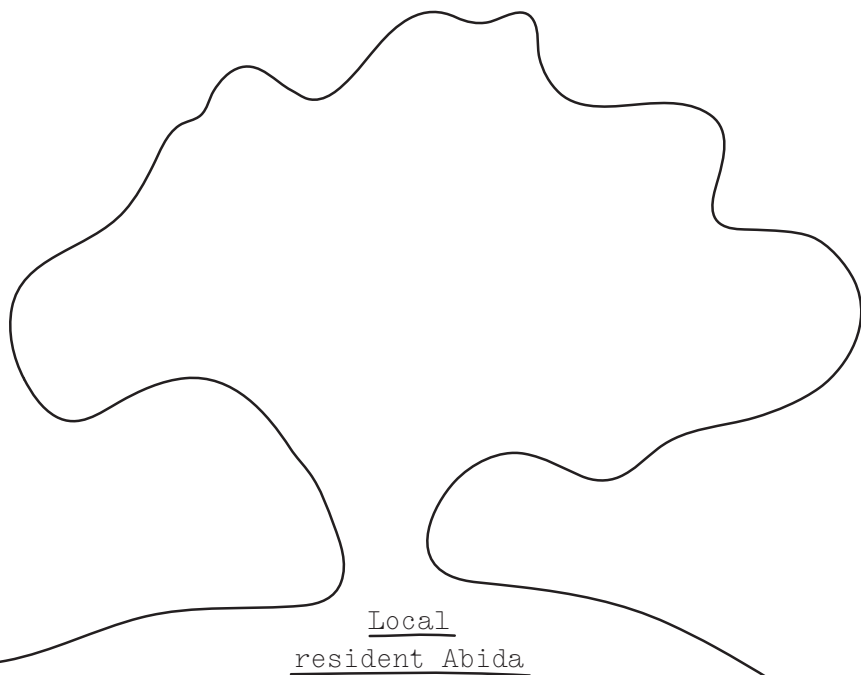
“You can see what the man who lived there did instead of building a brick wall and using bricks. As far as I can remember, every time he had any money, he’d get on a bus, with a carrier bag and he would go and come home with these pebbles.

Obviously he couldn’t carry many as he was on the bus. But he would go there and bring maybe 10 or 20 stones. It’s crazy. Look at the size of the stones. I don’t know where he’s got these from, obviously from the beach of Weston. But I don’t even know where at Weston, because it’s all sand. My son says he took some from Clevedon as well. It’s still here after all these donkey years.”





Please turn back into Merryweather Avenue. This time follow the avenue beyond Greengage Close, until you can see an Apple tree to your left, growing between Sage House and Fennel House. It's one of the trees that were left when the Bonnington Walk new development began. In late summer this tree offers an abundance of delicious apples, perfect for making our Bonnington Pickle.



Local
resident Abida
recalls her mother making pickles
in Pakistan when she was a child:

"Chutneys were always home-made and my mum would choose a pickle with the raw mangoes when they are green and there were a few other bits, I don't know their English names and they are used for a pickle. My mum would make a pickle of maybe 10kg, there were a few families which did not have enough to eat, so that was for them as well, keeping them in mind."

The Bonnington Pickle!

Ingredients

800g finely diced beetroot ← 700g
800g finely diced carrot ← 78g
360g finely diced yellow onion 459g
3× tart apple 445g
600g dark brown sugar ~~(250g date optional might not need)~~
~~711ml malt vinegar~~ 568g malt vinegar
90ml lemon juice 100g Red Wine vinegar
~~180ml other vinegar~~ 100g Apple Cider vinegar
100g white wine vinegar
40g ~~54g~~ Henderson's relish
30g concentrated tomato paste
~~21g black treacle or molasses~~ maple tablespoon (syrup)
15g ~~27g~~ sea salt
~~2.25g garlic powder~~ 2 garlic cloves
1.5g ground mustard
1.5g ground coriander
1g ~~0.75g~~ allspice
1g ~~0.75g~~ ground ginger
0.5g ~~0.75g~~ ground cloves

Put all the ingredients bar the carrot, onion, apple and beetroot (and dates if using) in a saucepan and bring to boil.

Add the vegetables and cook for 1 to 1½ hrs to a thick consistency.

Add up to 30g cornstarch to bind and hand blend (optional).



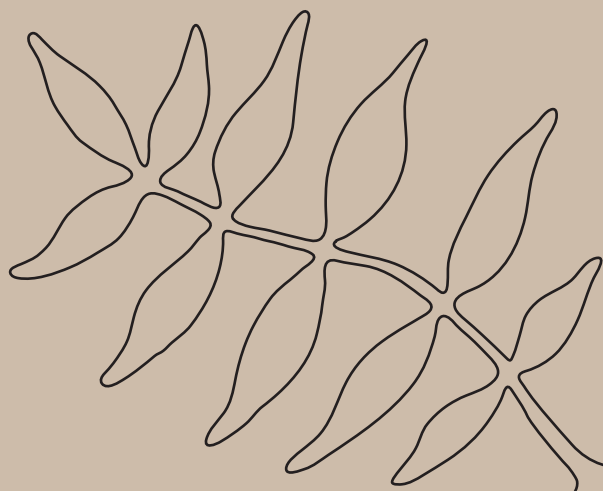
Follow the path beside the Apple tree until you reach the Concorde Way cycle and footpath.

Have a look at the trees and bushes. There are lots of Hawthorns, there are Wild Roses and a few Ash trees there. **Can you spot** any?

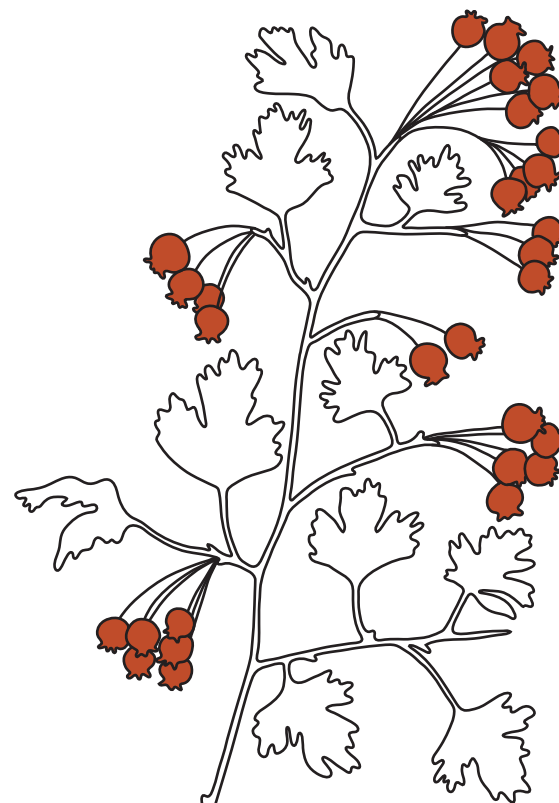
The leaves of Ash trees are feather shaped with a central stem and smaller leaflets on either side. They grow purplish flowers in spring and one-winged keys in autumn. In winter you can recognise them by their purple-black leaf buds.



The keys (winged seeds) of the **Ash tree** can be pickled in spring when they are very young and green. Boil the keys for 5 min in water to start with and then pickle with sugar, cider vinegar, salt and pepper, and other spices of your choice.



You can recognize Hawthorns by their 3 to 7 lobed leaves on thorny twigs, with white blossoms in spring and red berries in autumn.



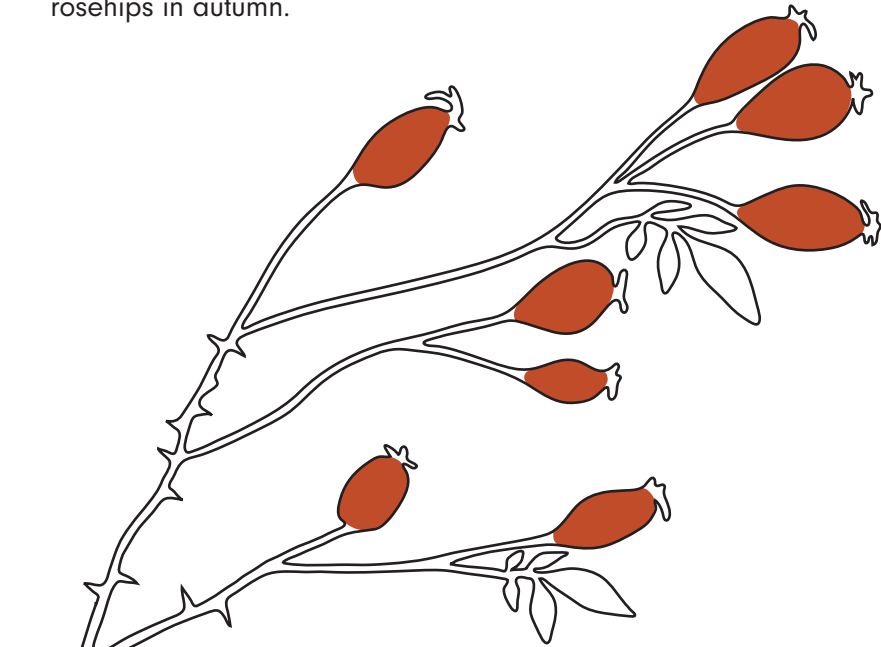
Young **Hawthorn** leaves are edible during spring and can be foraged. They have a nutty flavour and taste nice with chopped up beetroot.

Hawthorn berries can be eaten raw in autumn or made into hawberry vodka or ketchup.

You can make ketchup with foraged hawberries, cider vinegar, water, soft brown sugar, salt and pepper, and dried herbs.

we
added a
few rosehips
to our hawberry
ketchup

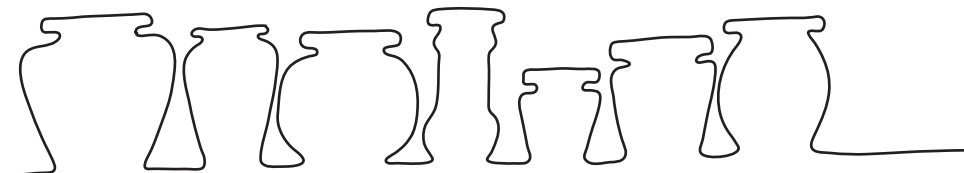
Look out for the thorny stems of the Wild Rose bushes, with fragrant white to pink flowers in summer and red rosehips in autumn.



Local neighbour Hannah shares:

“Every year, we go to forage rosehips and elderflower berries. Elderflower berries are washed and dried for a medicinal tea during winter months. The rosehips are cleaned and boiled with ginger, then strained to remove the rosehip hairs before cooling and then honey is added to make a cold and flu syrup.”

“Having an abundance of home-grown veg, opens the door to learning how to preserve things. I have just learnt canning and have cooked up our excess tomatoes into delicious sauces. We have also pickled some cucumbers. The ability to forage, grow and preserve, connects me to my Polish heritage and makes me feel closer to my grandmother and childhood memories shared with her.”

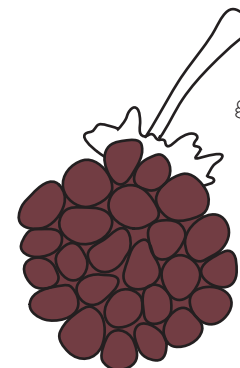




Please walk along the Concorde Way footpath in the direction of Bonnington Walk. **Can you spot** any Brambles to your left? There used to be lots of Brambles along this path.

Abida
remembers:

“It’s mostly the
wild blackberries that
I used to pick. That
was my old route for
15 years. I used to
pick them whenever
the season is. I just
can’t resist eating
them. My walk usually
takes 20 to 30 minutes, but in
berry season ... (laughs) every
single step I tell myself: ‘No more
stopping, no more breaks, I’m going
to walk normal.’ And when I come back
home I tell my family: ‘It wasn’t
me, the berries were calling
me. It wasn’t
my fault.’”



“How are we
going to fall in
love with the
world if we don’t
pick berries.”

- Robin Wall
Kimmerer





Follow the footpath further up until you reach the corner of Butterball Crescent and Merryweather Avenue to your right. Pause here for a moment.

In the 90s, the land here was divided into fields and was used for grazing horses. **Can you imagine** Paddy the big Shire, all black with white feet, standing right here, and Benji, a brown New Forest Pony, walking across, and Ricky, a little Shetland Pony, stretching over there to reach some of the leaves from one of the Hawthorns?

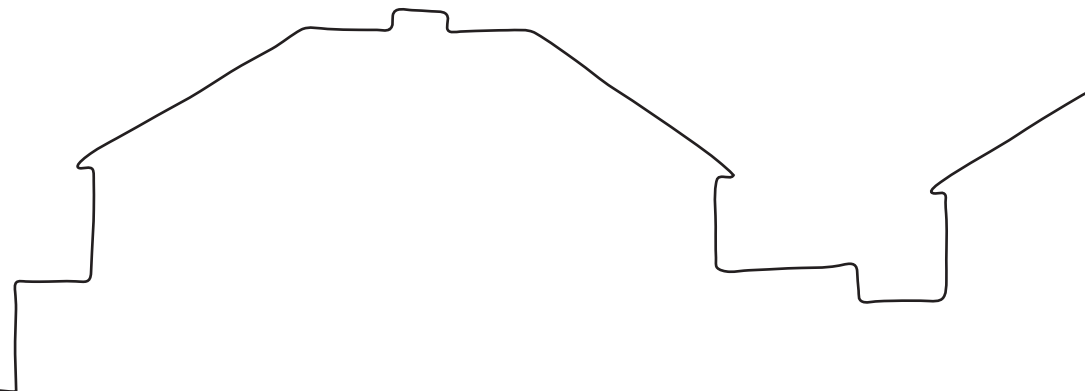
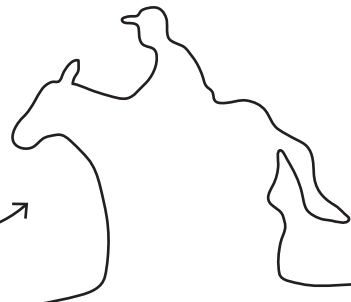
Have a look to your right.

Can you see the backs of the houses on Landseer Avenue?

Local neighbour Maureen used to live in one of those houses, about 40 years ago.

“One of my children, Wendy, had a little horse. Toby it was. I used to live in Landseer Avenue and she brought it down home once, got it up, cause I had steps going up to the garden, steep steps. Well he got up there himself and we had an awful job to get him back down. It was quite funny actually. My sister in law was there then. She said: ‘I think you’ll phone the fire brigade.’”

Sue's
daughter
and her pony
Benji





Follow the footpath until you reach Bonnington Walk, the final destination of our journey. Stop here for a moment.

Please have a look to your right. If you carried on walking this way in the direction of Gainsborough Square, you'd pass by where the former Lockleaze Farm used to be. However, today there are no visual traces left.

The name Lock Leaze comes from the Anglo-Saxon for 'a fold in a field' or pasture. This is how Lockleaze started, with a farm in a field before being built upon in the 1950s.

The name 'Bonnington' can be associated with Romantic painter Richard Parkes Bonington (1802–1828). However, the word 'Bonnington' is believed to have originated from the Old English words 'Buna', a male given name, connected using 'ing' to 'tūn', meaning 'farm village'.

Welcome to the farm village.



Bonnington Colours

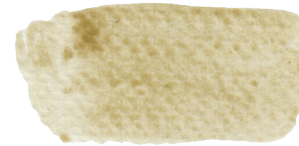
These natural watercolours were created with soil and small pieces of rock foraged at Bonnington Walk community garden. The samples were crushed into coloured powder by using a hammer and a pestle and mortar. The pigments were then mixed with a binder made of honey and gum arabic.



Chesil Cream



Murmuration Mist



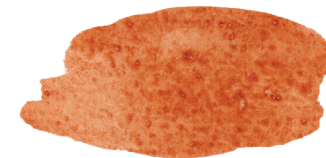
Landseer Pebble



Ash Key Brown



Catsear Yellow



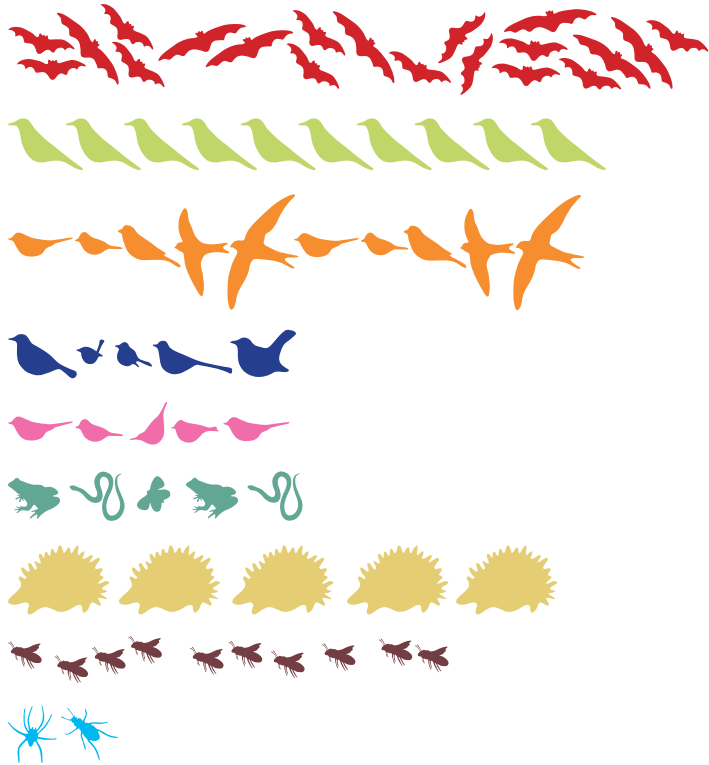
Hawberry Flesh



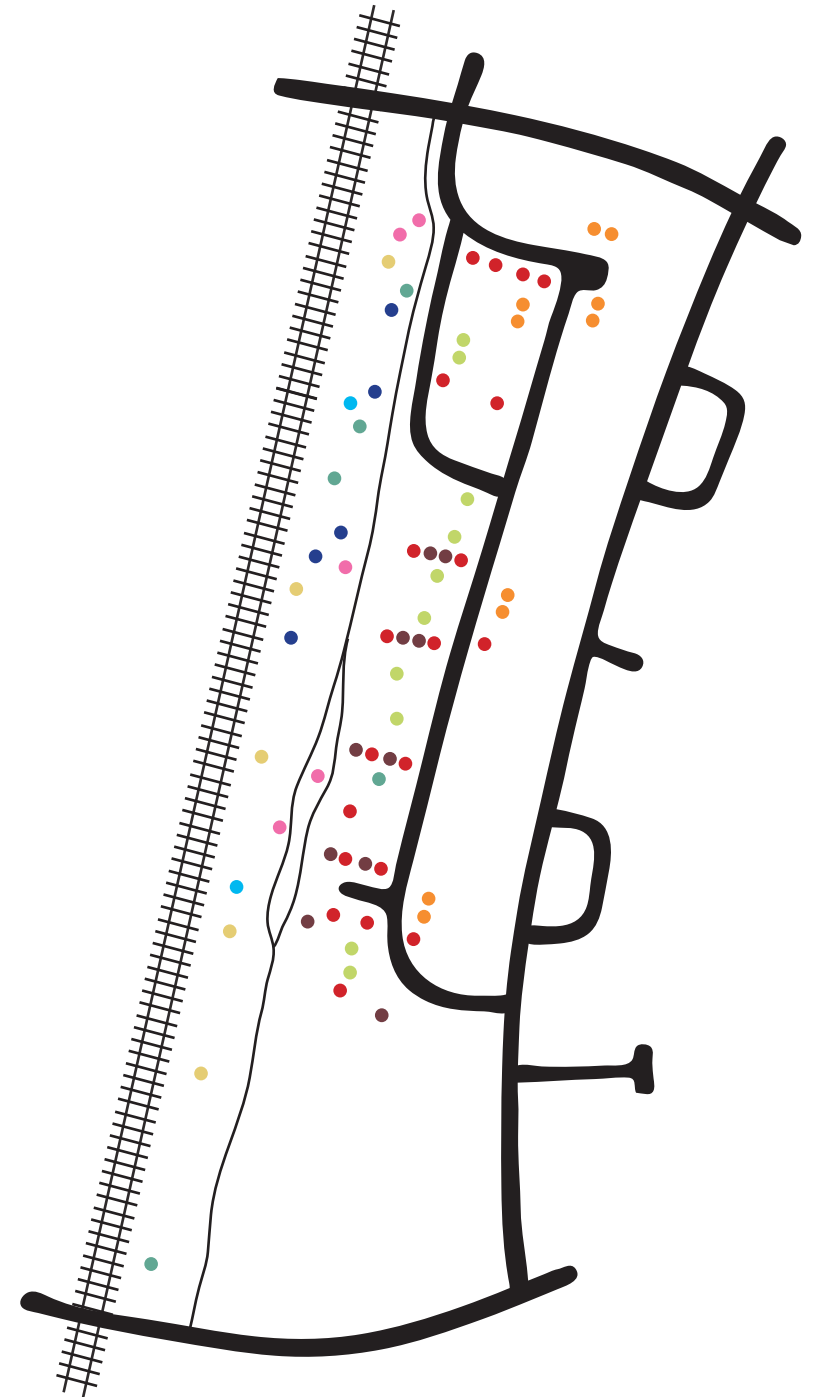
Bonnington Pickle

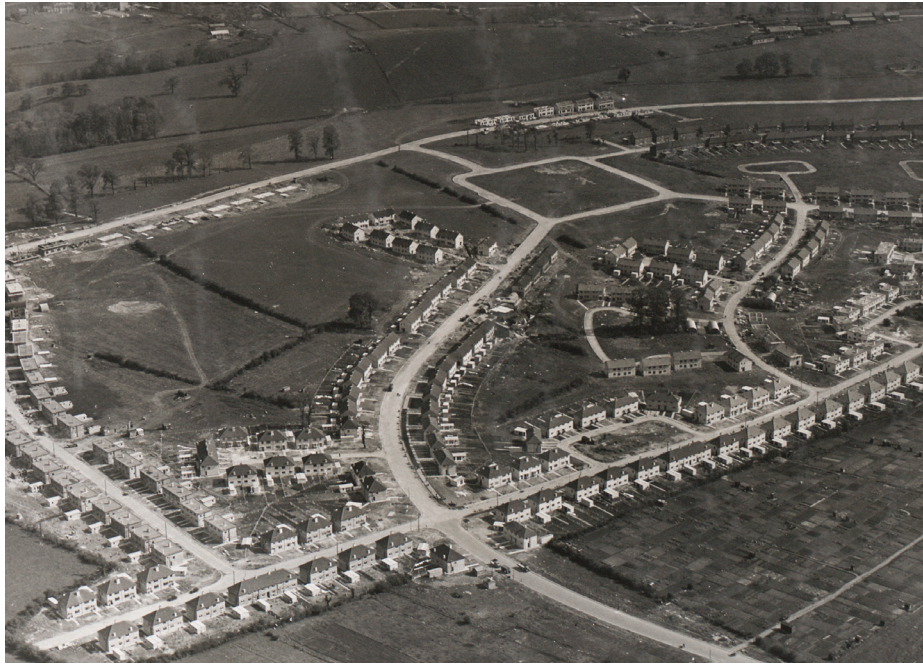
Can you spot any of the new wildlife homes?

Watch out for nest boxes, bird bricks, bat tubes, hedgehog homes, reptile hibernacula and butterfly banks, bee bricks and bug houses.



Your new neighbours are the Wrens, Robins, Flycatchers, Wagtails (Pied & Grey), Song Thrushes and Blackbirds, Blue Tits, Coal Tits, Nuthatches and Great Tits, Swifts, House Sparrows and House Martins, Starlings, Bats, Hedgehogs, Butterflies, Slow Worms, Bees and other insects. We just don't know their exact moving-in dates yet.





Aerial view of Lockleaze Estate and Landseer Avenue around 1950.



Sue's daughter and her pony Benji in the 1990s, behind Landseer Avenue.



Our foraged feast, in July 2025.



Sauerkraut Making at the Bonnington Walk community garden, October 2025.



Foraging workshop at the Community Orchard, July 2025.

Acknowledgements

Thanks to the Community Orchard for generously opening their orchard to us. Their friendly members meet monthly to grow fruit and vegetables and are always on the lookout for new members. Everyone's welcome!

Lockleaze forager and outdoor educator Steve England identified and gave advice on the foraged plants at the Community Orchard. He provided the wild food recipes and guided us in locating bats with the help of his bat detectors and knowledge.

Ecologist Eric Swithinbank led us on a BioBlitz with members from the community to identify and record local wildlife. He also taught us how to scythe wildflower meadows – so much fun!

Martin Bailey from Bristol-based GoForaging guided us and members from the community in making the sauerkraut and hawberry ketchup.

We're grateful to our wonderful Making Space and workshop participants who shared their personal memories, photos and foraging advice.

Thank you to Lionel Fear (Legal & General), Sophie Scott (Ginkgo), Melissa Blackburn, Maria Perrett, Eleanor Fairbaird and Laura Tarlo-Ross (Lockleaze Neighbourhood Trust) for all their support.

Robin Wall Kimmerer is a Professor of Environmental Biology (Syracuse, New York), enrolled member of the Citizen of Potawatomi Nation and award-winning author. Her books 'Braiding Sweetgrass: Indigenous Wisdom, Scientific Knowledge, and the Teachings of Plants' and 'The Serviceberry: An Economy of Gifts and Abundance' have provided inspiration for this project.

We are artists Charli Clark and Sylvia Rimat, commissioned by Ginkgo, funded by Legal & General and supported by Lockleaze Neighbourhood Trust, for the 'Made in Bonnington' art project.

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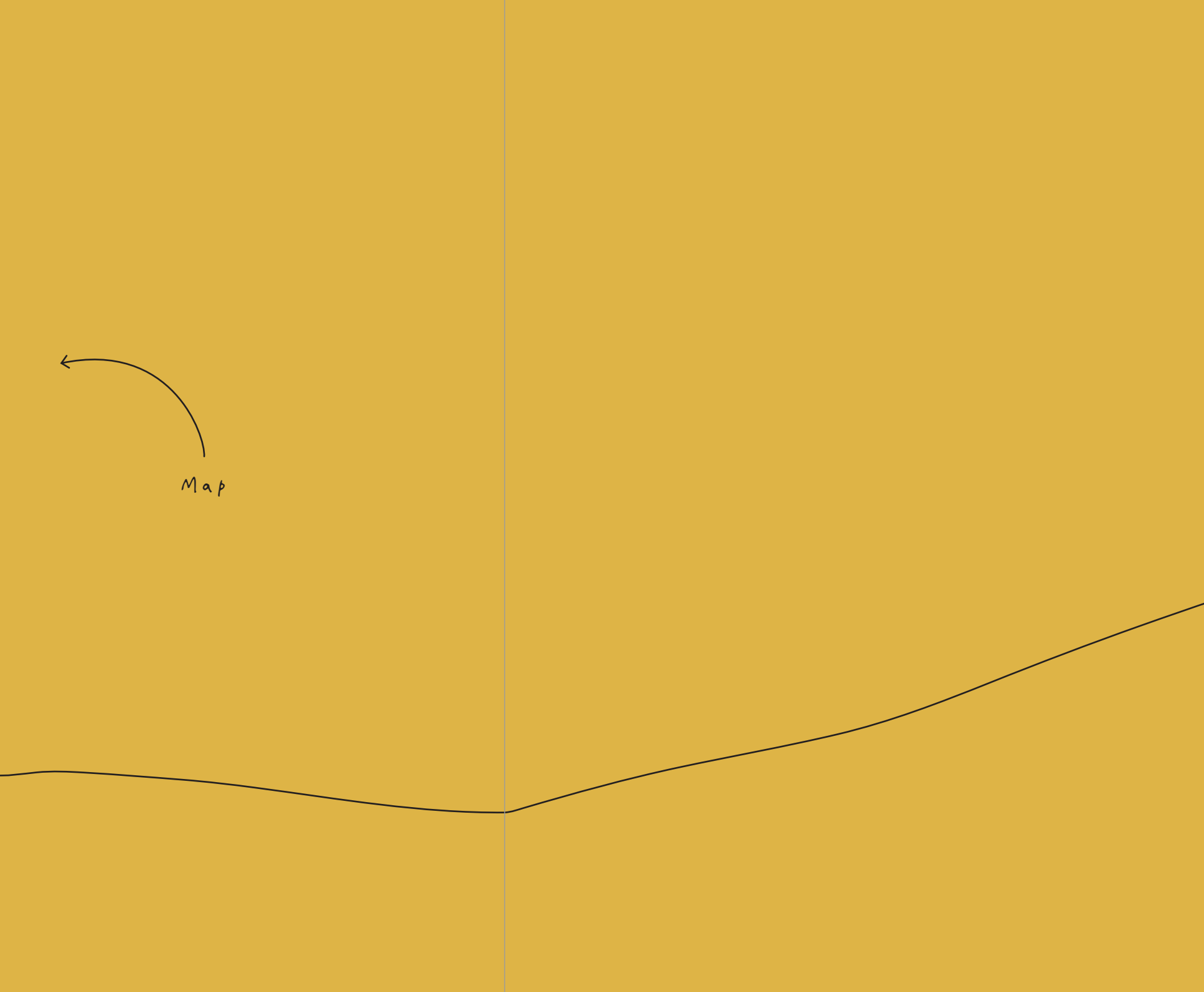
Bound in Bristol by Taylor Brothers Ltd



Locations

-  1 Start of Merryweather Avenue
-  2 Community Garden
-  3 Community Orchard
-  4 Corner of Landseer Avenue
-  5 Corner of Merryweather Avenue
-  6 Apple Tree
-  7 Concorde Way cycle and footpath
-  8 Concorde Way cycle and footpath
-  9 Butterball Crescent
-  10 Corner of Bonnington Walk





Map