



Caught short in the Hebrides

A long postcard to *The Archer* from our regular correspondent, Doris

Going on holiday is often a chance to get away from it all but heading for Ultima Thulae (or the back of beyond) as it used to be called by the Romans, is rather further away than most go.

Or perhaps not all. Our cycling holiday in the Hebrides did not prove quite as unique as we had supposed. Margaret's main disappointment was that everywhere we went, the Germans seemed to get there first.

Far away and sparsely populated as they are, there are many signs of the 20th century to be found on these islands. Even the ferries have public telephones. There are at least two traffic wardens.

Stornoway has beaten East Finchley in already having its own A.P.C. (Automatic public convenience) but there are not many others. Only the larger "townships" are blessed with this amenity and usually a much more basic model, known in Gaelic as a "tea-bag" (or something very like this).

Between Stornoway in the North of Lewis and Tarbert at the South of Harris, there are definitely no "tea-bags" and this is 30 miles. In fact, there is not much of anything apart from a few rocks, heather, peat, bogs and Scotch mist. No walls, no trees, shrubs or bushes.

About halfway along the road, we were both beginning to feel extremely inconvenienced. Onwards and upwards through the mist and rain we pedalled, looking desperately for something offering a bit of cover.

At last it got too much: at the appearance of a slight embankment, the bikes were flung down on the side of the road, and we made a scramble for it. "Oh, hell" I cried "this will have to do" and down came the knickers with great relief. Imagine our dismay as almost immediately there appeared a convoy of vehicles along the road. There had been nothing at all for hours. There we were, crouching in the heather like two strange oversized birds on their nests.

Luckily the convoy passed discreetly onwards and our embarrassment was short-lived. In fact, our inhibitions are disappearing fast. If local drivers are shocked, then perhaps they could campaign for more facilities for tourists.

Why don't **you** advertise in *The Archer*?

Memorial match has raised over £1,000 for charity

FOOTBALL by Peter Maslen

A CHARITY match was held at Wingate & Finchley Sports Ground on Sunday 28th August in memory of Sean Williams.

The occasion was friendly. The match was between Sean's father's pub, 'The George,' and the 'Duke of Cambridge'. The game ended in a 2-2 draw with 'The

George' winning on penalties.

About £1,000 was raised for a charity which was chosen by Sean's parents.

PAST AND PRESENT

Are you, or do you know of, a sports personality living in the area? If there are any sports activities you would wish reported, please let us know.

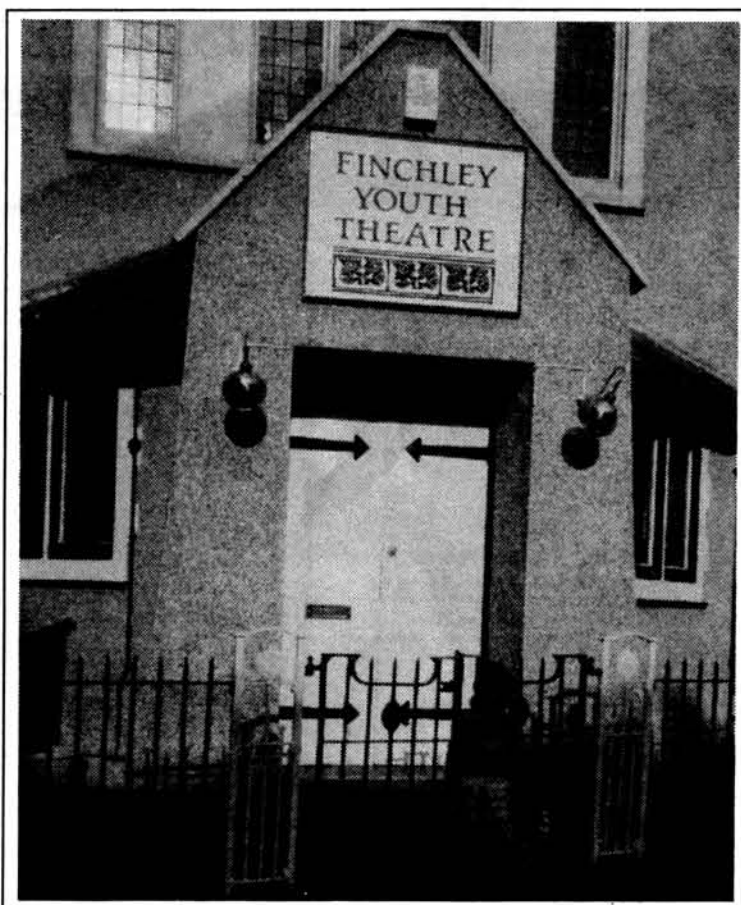


Photo by Malcolm Griffiths

New drama season

by Malcolm Griffiths

You don't have to be a teenager to get involved with drama at Finchley Youth Theatre.

Their new season of events include play rehearsals and 'improvisation' drop in sessions for adults and for young people.

They are good fun and a great

way to socialise. Previous drama experience is not necessary.

There are also daytime 'Parent/Toddler playgroup sessions.

Contact the Theatre group on 081-883 9957 or come along and see for your self at 142 High Road, East Finchley, London N2 9ED.

Art at North Finchley

by Ros Walters

FINCHLEY Art Society is holding its Annual Autumn Exhibition at North Finchley Library from Saturday 18 September for three weeks. Mr Martin Kempson, Controller of Libraries for Barnet, will open the exhibition at 11am on that day.

The exhibition is always very well represented and of a high standard, leaning towards the traditional.

Although it is a North Finchley based society it welcomes new members from all areas who draw, paint or sculpt.

They hold frequent demonstrations and painting sessions offering friendly and helpful advice to any budding artist.

Further information from Mr. H. McMillan, Hon. Sec 081-959 6530.

FOOD AND DRINK

Shopping around

by Trisha Williams

My foray down the High Road confirmed that there are good things in store - and shop! - during September.

At the Continental Stores the season of the fig is upon us - green, black, purple and all shades in between. Delicious with Greek yogurt, or as a first course - cross-cut the tops and stuff with slivers of prosciutto and a dash of cream/creme fraiche/yogurt what-have-you.

The shelves are positively groaning with fresh fruit at present - grapes from all over Europe, late strawberries for those who can never have enough.

By the time *The Archer* is in your hands it will be too late for the precious greengage but plums will be in abundance and the 'President' variety is looking particularly good. Finally, English apples are arriving including Worcester and the famous Cox.

Scott's expect to have a good selection of shellfish as we are

back to an R in the month. Scottish and Welsh mussels are coming in - the cultivated Welsh ones are a boon for those who hate mussel-scrubbing! For fish lovers, mackerel is at its best at this time of year and is very good value for money.

Philip Barretta will have a new range of fresh pasta dishes with unusual fillings (artichoke hearts, asparagus and pumpkin) as well as fresh pizzas and his home-made sauces. (The pesto sauce, alas, will finish at the end of the month as the basil bushes become fawly!). The new season's sun-dried tomatoes will be arriving shortly - an excellent lunch-time snack with ciabatta, available daily.

And if you do not want to cook, this is an excellent time of year to go for the 'cold table' option - a sample selection of the best available goodies served with fresh-baked bread and rolls from Chorak's extensive range.

Oriental Salmon

For this recipe you will need salmon escalopes - which are cut lengthwise - rather than steaks which are cut across the fish.

(Scott's will cut them for you if you explain what you require). Unless you are going to eat the fish immediately, have the skin left on as it will help retain the juices. Do, however, remove the skin before cooking them - you will need to place the fillets on a layer of foil to grill them so that you can lift them off without any breakages.

For 4 people:

- 4 x 6oz Escalope of Salmon
- 2 Spring Onions
- Fresh Ginger
- 1 Lemon
- 1 tablespoon of Five Spice Powder
- 1 tablespoon of Soy Sauce
- Sea Salt

Preheat the grill until it is very hot. Peel the ginger and chop the spring onions and blend in a liquidiser until they become a paste. Zest and juice the lemon and add to the spring onions and ginger mixture, together with the five spice powder and soy sauce; blend again briefly. Salt to taste.

Spread the paste on the escalopes and grill until just cooked. Most people cook fish far too long - for these 2-3 minutes at most.

This is excellent served with new potatoes boiled in their skins and some French beans topped with crispy fried breadcrumbs.

Bon Appetit!

Finchley Showcase

AVENUE HOUSE 1st September - 9th October
September Wednesdays at 2.00pm
Victorian Afternoons in the drawing room.
15th & 19th Sept: Victorian songs & melodrama, by The Guild Players & Old Bull Afternoon Arts Club.
22nd Sept: Come and give your reminiscences of Avenue House. Admission £1.50
QUAKER MEETING HS 58 Alexandra Grove N12. 4th Oct: 8.00pm. Turning Heads Poetry Group present music and movement. FREE.

WOODSIDE PARK CLUB Southover N12. 9th Oct: 8.00pm. Theatre Evening by Drama Groups of the Borough of Barnet (ring 207-2114 for tickets)
N. FINCHLEY LIBRARY:
1st Sept - 15th Oct: Historic Photographs of Finchley and Friern Barnet.
18th Sept to 15th Oct: Finchley Art Society's annual exhibition.
CHURCH END LIBRARY:
20th Sept: 8.00pm. Talk on "Metropolitan Police"
EAST FINCHLEY LIBRARY:
Sept/Oct: Project work by 'The Mix.'
BARNET BOROUGH ARTS COUNCIL (445 8388).

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