



Hair raising events

By Diana Cormack

Two hairdressing establishments on the High Road took part in Red Nose Day 2005 under the Wella Big Hair and Beyond fund raising scheme.

Staff at 202 came in early as they had offered to prepare pupils from Martin schools suitably for their morning assembly. A stream of excited youngsters and their parents crowded into the salon, where the stylists worked non-stop to create the look chosen by each of the children.

After the latecomers had rushed off to school, regular clients were able to add to the money already in the donation bucket or to purchase products and treatments for which part of the payment went to Comic Relief.

Care bear

There was a raffle for £150 worth of Wella goods. These were in a beautifully prepared basket presented by florist and gift shop Tu Destino at 128 High Road. Tu Destino also supplied balloons to draw attention to TD Hair Designers at 170A High Road, though the sight of a bear on the pavement in front of the salon was probably what alerted most passers by!

On a very cold day, staff took it in turns to stand outside with a collection bucket, so let's hope that the bear outfit kept



202 staff hard at work. Photo by Diana Cormack

them warm. All employees' tips and one-tenth of clients' payments on Red Nose Day were donated to the cause.

An additional source of revenue came courtesy of Sippy Azizollah who, after a visit to 202 High Road for

red hair decoration, collected donations from her wheelchair in Budgen's store.

At the end of the day, TD raised over £150 and 202 raised £350. If all of Wella's 30,000 UK salons did as well, that's quite a total.

Two's company

By Ann Bronkhorst

Have you been tempted this spring by glossy travel brochures and TV travel programmes? Whole towns also get a yen for 'abroad'. A recent BBC2 series followed the search by Sedbergh, in Cumbria, for a compatible overseas 'twin'. Maybe there's a friendly place abroad for East Finchley to link up with.

In fact, twinning's been going on in the borough of Barnet for over forty years. Links exist with eight towns: two in France, two in Germany and the others in Uganda, USA, Cyprus and Israel. The links are there for all residents of the borough, so anyone in East Finchley can get involved.

Old friends

One of the oldest twinings is with Chaville, an ancient town six miles from Paris and not far from Versailles. Since the original link-up with Friern Barnet in 1958, our borough has grown much bigger than Chaville but the contact is lasting well. There are official visits between the two councils; school and youth group exchanges; music, arts and sport activities and a steady growth of friendships between individuals.

The Friends of Chaville Society organise a social programme here as well as trips to France. In mid-May this year a Chaville group will visit Barnet, with English guests invited in September to Alsace. The Society has arranged work experience in Chaville for young people and puts teenagers in touch for cor-

respondence and exchanges.

Last year three young artists from Colindale, Mill Hill and Edgware won €1,000 each in a competition organised by Barnet and Chaville. The winning paintings will be displayed in Chaville's public buildings. This year there are plans for video-conferencing between schools and an international gathering of young musicians in Chaville.

For more information: www.ville-chaville.fr or Friends of Chaville 0208 959 5182 john.hart@virgin.net.

Pen friends

Keith Martin, Secretary of the Friends, adds that Nicolas, a 15-year-old boy from Chaville, wants to correspond and perhaps exchange visits with a boy from the borough of Barnet. He's studying English and Spanish at school, likes fencing and mountain biking, making models and playing video games. To make contact phone Keith Martin on 020 8445 7850.

Another of Barnet's twins, Montclair, sounds French but is an American town near New York. In March it welcomed a group of young people from Barnet, more about that next time.

World War II recipes

Sweet memories

By Diana Cormack

Recently a sweet shop in south London gained the support of some local parents in an unusual way. Inspired by the request of a mother not to sell her son so many sweets, the owners introduced a rationing system.

The idea caught on and their ration books sold like hot cakes! At £5 each, the books were divided into 10p sections for which parents paid in advance, with the amount spent by their children being recorded inside.

In WWII children and parents weren't given any option and sweet rationing was imposed early on in the war. Everybody had to have a ration book full of coupons that had to be used when purchasing the required goods.

Fair shares

Over a period of four weeks, people were allowed to buy just 12oz (350g) of sweets. Sweet rationing did not end until February 1953, almost 14 years after it was introduced. Some said that this was because otherwise, rich people would have bought up all the sweets, leaving ordinary children with nothing!

Cadbury, of Bournville, produced a selection of recipes that formed a leaflet and were sold in aid of the Red Cross. Here is one of them:

Chocolate Squares

Ingredients

3oz/75g margarine or butter
2 tablespoons of syrup
8oz/225g rolled oats
Pinch of salt

Method

1. Melt the margarine in a saucepan with syrup.
2. Mix in the rolled oats and the salt.
3. Blend well and put in a greased, shallow baking tin, flattening the mixture smoothly.
4. Bake in a moderately hot oven for 30-40 minutes.
5. Take out and, while it is still hot, grate over it a tablet of chocolate. The chocolate will melt with the heat and can be spread evenly with a knife.
6. Cut into squares and lift out.

Charlie's place

By Sue Holliday

It is a pleasure to report on an expanding business in East Finchley: The Meze Bar.

The restaurant has expanded into what was Alan's Records, which has now moved. The new area, which is separated by an archway, will be the smoking area, a better arrangement for non-smokers; it is also available for private parties.

Salcuk Ibrahim with his family opened the restaurant in April 2002 and it was soon a great hit, especially because you can enjoy your meal outside when the weather is good. The restaurant opens from 11am to 12pm but the two chefs start earlier as all the dishes are prepared on a daily basis from fresh ingredients.

Salcuk, known to his customers as Charlie, says he is very happy although he works long hours. He, his wife Aysel or his daughter are always at the restaurant to ensure all is working like clockwork. Charlie always puts his customers first. His waiters are well trained, attentive without being intrusive and always make you very welcome. Charlie told me that he always asks a new employee, "Can you smile?" He went on to explain, "I can teach them their job but not how to smile." A nice attitude!



Salcuk Ibrahim and his wife Aysel outside their new premises.

Photo by Sue Holliday

Charlie came from Cyprus in 1975. He started work doing washing up, eventually progressing to become a chef. In 1984 he opened a Kebab style restaurant in Tottenham, then in 1989 another in Islington. In 1999 he sold those to open a Meze in Southgate, and then opened the Meze Bar in East Finchley. So Charlie and his family are proof that hard work

can be rewarding.

If you have not yet eaten at the Meze Bar, then you should try it. There is a good selection of reasonably priced wines to accompany delicious meat or fish dishes, and also a selection of vegetarian dishes. Some very sweet Turkish desserts or a piece of traditional Turkish Delight can complete the meal.