



A Sherlock Holmes mystery that never dies

By John Lawrence

For an actor who spends his evenings playing Sherlock Holmes in a one-man show, Roger Llewellyn is unmoved by the adoration surrounding the world's greatest detective.

"I know a lot of Sherlockians and I play to his fans all around the world but I don't buy into it at all. I read the books, of course, but I don't watch the films. When I'm asked to explain his appeal I struggle to do so," he says.

Dramatic performance

Roger performs *The Death and Life of Sherlock Holmes*, which comes to artsdepot in North Finchley in June. It's a spine-tingling mix of murder, mystery and the occult, based on the concept that Arthur Conan Doyle deliberately killed off his most popular creation but couldn't prevent him coming back to life in the most dramatic fashion.

"It's a one-man show but it's not me sitting in a chair chatting," Roger told *THE ARCHER*. "I play seven characters and it's old-fashioned acting, a big dramatic show. The audience really gets involved and feels part of the action."

Holmes is still a hero

When pressed to explain the mystery of Sherlock's enduring appeal, Roger puts it down to a nostalgic longing for a time when good always triumphed over evil, along with a fascination for old London town in the days of gas lamps and fog. Some of Sherlock's most passionate fans these days are in Japan and the USA.



Roger Llewellyn

Roger has his own nostalgia for East Finchley. He lived in Twyford Avenue for two years in the early 1970s while he trained as an actor at RADA.

"My grant in those days was £11 a week and my rent was £6 a week so I didn't have a lot to live on," he recalls. "I remember the area very well: the blossom on the trees as I walked back from the tube station, and shopping for food at Sainsbury's in Muswell Hill."

Roger has toured the world for almost a decade with a massively successful solo show *Sherlock Holmes in the Last Act* and he's hoping Sherlock's new stage adventures will keep him busy for many years to come.

Tickets for The Death and Life of Sherlock Holmes on Thursday 19 June at 8pm cost £12 (£10 concessions) and are available from the artsdepot box office in person or by telephone on 020 8369 5454.

A spring dish from Cyprus

This recipe comes from Anna Angeli, of Bedford Road, who runs a website giving recipes and tips on Greek cookery.

Anna says: "This is a very popular Cyprus dish and, due to the abundant vine leaves in the summer, it is made regularly. You can easily buy preserved vine leaves, vacuum packed and stored in brine."

Fresh vine leaves need blanching for a few minutes in boiling water until they go darker. Pre-packed leaves need freshening under running hot water.

In a large bowl, mix the rice, minced meat, chopped onion, tomatoes and one spoon of the puree. Add the seasoning, mint, salt and pepper. Open one of the vine leaves vein side up and pinch off any stalk. Place a tablespoonful of the mixture in the bottom stalk end of the vine leaf, then fold the bottom part up, tucking in the sides, and continue rolling

Koubebyia -

also known as Dolmades or Stuffed Vine Leaves

You will need:
40 vine leaves
1 small packet of minced meat (lamb)
1 cup long grain rice
1 can of chopped tomatoes
(or 5 ripe tomatoes peeled and chopped)

into a cigar shape, quite tightly. Place the rolled vine leaves in a medium saucepan, close together and in one direction, with the next layer lying in the opposite direction.

Make a stock from two cups of warm water, the remaining tomato puree and any excess juices from the rice mixture. Drizzle with a little olive oil. There should be enough stock to completely cover the stuffed vine leaves. Add the juice of 1 lemon. Take a plate that fits inside the saucepan, turn it upside down and leave it on top;

A few spoons of tomato puree
1 chopped onion
A handful of chopped fresh mint or 1/2 tsp dried mint
Salt and pepper
A drizzle of olive oil
Juice of 1 lemon
1 cup water to simmer

this will put pressure on the koubebyia so they stay compact and do not float about and undo while cooking. Put the lid on and bring to the boil for 10 minutes on high heat, then simmer on medium heat for 30 minutes. Allow to cool. To serve, place a large serving dish on top of the saucepan, then quickly tip the pan over so the koubebyia comes out moulded in the parallel layers, or take out one by one.

For recipes and regular news, visit Anna's website www.desperategreekhousewives.co.uk.

A much needed Youth Club

By Diana Cormack

Two years ago The Monday Club was launched at the Methodist Church on the High Road. It proved so popular for youngsters aged nine to 15 that last Christmas the membership list had to close, having reached 200. It also had to move to larger premises and is now based in St Mary's RC Church Hall.

Fortunately this is near Martin Primary School, which generously allows use of the playground and field for basketball and football. The club won the first Stanley Road Challenge Cup so football coach Joe Strong deserves praise, as do fellow volunteers from the Methodist Church who run the youth club. These include main organisers Maureen Antoinette and Maureen Clemenson, with Alan Brand, Bianca Ferreira da Silva, Mameh Kabbah and Rita Kerrison supporting wherever needed. Three local lads in their 20s, Charlie Morris, Ricardo Stewart and Vish Patel, give invaluable assistance.

Something for everyone

Hands-on training in nail art from Naomi Bates has persuaded both boys and girls to look after their nails. Art activities such as collage, face painting and hair braiding feature strongly and the children can play indoor games including table tennis and pool.

Funding is always a problem, but visits have been made to Southend, Alexandra Palace ice rink and TV programme *The*



Eyes down at the Monday Club. Photo by Diana Cormack

Slammer. Club members have been involved in street dancing in Reading, youth theatre and a locally made film *The Milkman*.

What the Clubbers say

Mia, aged nine: "I started going to the youth club when I turned nine and I liked it so much I kept going. I like going because I get my nails done and make things."

Kerisha, aged 13: "The Monday youth club is a fun place to come. I like MCing on the mic. All the youth workers are really

nice and lovely."

Tanya, aged nine: "I enjoy Monday Club because you get to do new activities and make new friends."

So concerned are Maureen Antoinette and Maureen Clemenson about the lack of provision for young people locally that they have visited Rudi Vis at the House of Commons to discuss the matter and would like to heighten public awareness about it.

Let *THE ARCHER* know your views on this issue. Our contact details are on page 2.

Seen and Heard On the box

Viewers who watch Dom Joly's *Complainers* may have recognised one of the settings. He often introduces a topic in the Channel 5 programme whilst standing in front of the recycle bins near Martin Primary School, with the Esso garage in the background.

Deliverers wanted

Could you spare 30-45 minutes a month to help us deliver *THE ARCHER*? We're a community newspaper and we rely on volunteers to distribute the paper to more than 9,000 households in the East Finchley area.

We currently have a few delivery rounds that aren't being covered, some short, some a little longer, and we'd like to get *THE ARCHER* to people in those roads again.

Copies of the paper would be brought directly to your door around the start of each month and you can deliver them in your own time.

Here are the rounds that are currently going begging:

- Long Lane, west side only from Church Lane to Brighton Road

- Fallows Close, Simms Gardens and Vanderville Gardens
- Lytton Road (Gurney Drive, Cornwood Close, Greenhalgh Walk, Market Place, Hill Rise)

- The Grange (part)
- Cornwood Avenue
- Twyford Court, Long Ridges and Fortis Green (part).

If you can spare a little time each month to deliver one of these rounds, it would be much appreciated. Please contact us at the-archer@lineone.net or 08717 334465.

Experienced Nanny Available

Do you need an experienced NNEB-trained nanny who lives in East Finchley? Then look no further!!

I am a nanny with 21 years experience with 0-12 year olds. I am looking for a 2/3 day a week job in or around East Finchley. I have 2 daughters who both attend full-time education, at a local school. I am a non-smoker, a driver, I have an up-to-date first-aid certificate, and I am able to be Government approved. I am honest, reliable, hard-working, fun loving and have a sense of humour. I was in my last job for 7 years and left as the children were older and no longer needed me. I have excellent, checkable references, including one from the children I used to care for.

Please contact Sara Sibley on 07951 125 858

East Finchley Baptist Church

Just off the High Road in Creighton Avenue N2

Sunday Mornings at 10.30 am

For more information

please contact the Church Office

Tel: 8883 1544 (Minister: Simon Dyke)

Visitors always welcome