



First glass: Mel and Helen's new window featuring Archie. Photo Mel Glass.

Archie moves into new home way out west

Former Fortismere School headteacher Helen Glass and her husband Mel, a cycling instructor, may have moved to Gloucestershire but they haven't left East Finchley behind completely.

After both realising they missed seeing Archie on the skyline every day, Mel designed a reminder of the tube station statue as a present for Helen, as part of some new double glazing windows supplied by a firm close to their new home, called Corwyn. "Everyone here loves it. And every morning, as before, we walk past the Archer!" said Mel.

Nuts about nut roast

Anyone inspired by Veguary to carry on eating meat-free for the rest of the year will enjoy this delicious recipe for Nut Roast, thanks to food writer Felicity Cloake. Vegans can make their own version with substitutes for the butter, cheese and egg. Serves 6.

Ingredients:

- 2 large parsnips
- oil, to grease
- 1 small savoy cabbage, 4-6 outer leaves only;
- 150g hazelnuts
- 40g butter (or vegan alternative)
- 1 red onion, finely chopped
- 150g chestnut mushrooms, finely chopped
- 100g cooked chestnuts, roughly chopped
- 100g Stilton, crumbled (or vegan-friendly cheese of your choice)
- 100g brown breadcrumbs
- 2 tbsp chopped fresh sage
- 1 free-range egg, beaten (or vegan egg alternative).

Method:

- Pre-heat oven to 180C. Peel and quarter parsnips, boil in salted water until tender, drain and mash.
- Grease a loaf tin approx 20cm x 10cm x 7cm, line with foil, and grease foil generously. Blanch 6 cabbage leaves in boiling, salted water for 2 minutes: ensure you have enough to line tin with overlapping leaves before you tip away water. Plunge leaves into iced water.
- Toast hazelnuts in a frying pan over high heat until starting to colour, then set aside. Turn heat down to medium, add butter and chopped onion and cook for 5 minutes. Add mushrooms and cook for another 7 minutes until softened.
- Roughly chop hazelnuts and place in large bowl with chopped chestnuts, crumbled Stilton, breadcrumbs and sage. Add mashed parsnip, softened onions and mushrooms followed by beaten egg. Season and stir together.
- Line prepared tin with overlapping cabbage leaves, leaving excess hanging over sides, then spoon in the mixture, pressing down well, and fold any overhanging cabbage leaves back over top. Cover tightly with foil and bake for 45 minutes. (You can keep in the fridge for 24 hours before baking.)
- Remove foil from top and put loaf back in oven for another 15 minutes, then remove and put large serving plate over top of tin. Holding tin with oven gloves, turn plate over so loaf inverts onto plate. Carefully peel off foil and cut into slices to serve.

Letters

Box clever

Dear Editor,

In the December edition of *The Archer*, there was an article regarding the making of woven paper boxes with instructions. It inspired us to assemble our own paper box, involving three nations - Scotland, Australia and England (pictured). We had fun, lots of discussion and accomplished our joint mission. Thank you to *The Archer*.

Yours faithfully,
Helen Barry, Agnes and Kate,
Address supplied.



Hold all: Helen's recycled paper basket.

Buses and trains

Dear Editor,

That long bus queue for the 263 at the station pictured in your November edition says it all. People dependent on that bus have my sympathy. It's about time we had a better service up towards North Finchley.

And why hasn't that stop at the station got a bus shelter, when the other stop there has? Also, even though there is only one service from that stop, why is there no indicator of when the next bus is coming? Maybe someone thinks it would be too depressing.

Everyone thinks we have such a good transport service here, but even the Tube station wants looking at. Why can't we have a lift? It's not much good living near the station if you can't get up or down the stairs.

I know you had some letters about this a little while ago, and I really think something should be done about it.

Yours faithfully,
S. Skidmore,
High Road, N2.

Wait at the lights

Dear Editor,

In spite of the recent terrible accidents to pedestrians on East Finchley's roads, people are still persisting in crossing against the traffic lights.

In the last month I have seen two groups of teenage schoolchildren very nearly knocked down when crossing the High Road at the Bald Faced Stag junction on the red light. In neither case was the driver to blame, and the youngsters seemed completely oblivious to the narrowness of their escape.

Can people not realise that their lives and their futures are worth a wait of a couple of minutes at the most?

Yours faithfully,
K. Stevenson,
Address supplied.

Send your correspondence to: "Letters Page" The Archer, PO Box 3699, London N2 2DE or e-mail the-archer@lineone.net.

Letters without verifiable contact addresses will not be printed. Contact details can be withheld on request at publication. We reserve the right to abridge letters for reasons of space.

Shear effrontery

Dear Editor,

I wonder how many other readers are angry at the lack of care shown by householders who fail to keep the bushes and trees in their gardens under control.

There are parts of East Finchley where the pavements are obstructed by overgrown plants, sometimes spreading as much as half way across the footway.

Not only is your way impeded but pedestrians' clothing could be damaged by these, and there are also many overhanging branches which could damage the eyes of passers-by.

I suggest that people whose gardens border public footways take a look and, if need be, take secateurs to the offending foliage. Otherwise a band of secret shearers might take to the streets!

Yours faithfully,
L.C Ward,
Address supplied.

Send for Greta

Dear Editor,

I wonder how swiftly we can crowdfund for Greta Thunberg to travel to the UK and educate the London Borough of Barnet what climate change is truly about? As most readers are aware, LBB is in significant breach of EU and national minimum standards for recycling.

Specifically they removed the four giant bins outside East Finchley station, followed by many street refuse bins certainly in N2. More recently the green garden bin collection ceased in November, suspended till February.

As an elderly resident unable to heave mega sacks to the Summers Lane Recycling Centre as recommended, I have to resort to disposing of my garden waste in the grey garbage bin to join other landfill.

Whilst appreciating Barnet's cost cutting may placate some residents, they are now suggesting adopting Haringey's previous idea of having an extra paid collection service. Excellent idea if landfill is reduced and 100% service guaranteed.

Clearly mere N2 residents cannot easily influence large complex geopolitical governments but wouldn't it improve this new decade for Barnet to accept their environmental responsibility?

Yours faithfully,
Evan McStreens,
Fortis Green, N2.

Archer online

Did you know you can catch up with past issues of *The Archer* online?

Every edition since the start of 2000 is available on our website www.the-archer.co.uk. The site also gives information on advertising in our pages and how you can contribute to the paper.

All Saints' Church, Durham Road, East Finchley Church of England

Sunday mass at 10.00 a.m.
Weekday masses as advertised on the website
(Coffee served after mass on Sunday and Thursday)

Join us on
Sunday 23rd February 2020
at 5.00 p.m.
for the Induction and Collation of
Fr Ian Chandler
as the new Parish Priest
of All Saints'

Prayer requests are gladly accepted.

The Parish has a *flourishing* social life.

All Saints' also has a strong musical tradition and an enthusiastic choir.

New singers are always welcome.

<http://www.allsaints-eastfinchley.org.uk>

For more information: Please email: saintsabounding@gmail.com

Holy Trinity Church Church Lane, East Finchley Church of England

We're a warm and friendly congregation who look forward to welcoming you

Sunday Parish Communion at 10.00 am

Children's Sunday Club ♦ Meet over coffee after church
Fr. Marius Mirt is happy to answer any enquiries:
email: marius.mirt@htef.org.uk tel: 020 3565 4430
www.holytrinityeastfinchley.org.uk