



Positive signs that community centre could open soon

By Janet Maitland

The doors to the new community hub on Tarling Road may be opening very soon. City YMCA have signed a contract with Barnet Council to run the centre and appointed Jon Woolfson, formerly of the area's Grange Big Local regeneration project, as the manager.

"Our vision is that the hub becomes the heart of the community," said Mr Woolfson. "I will work to ensure it is a vibrant well-managed facility that operates within a sustainable framework for the benefit of local residents and organisations."



The Tarling Road Centre: ready and waiting. Photo Jon Woolfson

The contract between the council and City YMCA was about to be signed in February, after 18 months of negotiation, but then lockdown struck, and now the pandemic is surging again. "All activities at the hub will be Covid-compliant, including limiting numbers," said Mr Woolfson. "This is likely to impact on what is possible and we will follow developments closely."

Costs and café still unresolved

A key issue is how to make the centre self-sustaining because the council, who own

the building, cannot fund the running costs. But if rents and service charges are too high, community groups hiring space will find it difficult to offer affordable activities to local people.

We asked what progress had been made to resolve this dilemma. Mr Woolfson said there will be a 'community rate' for space hired out for community use and a 'business rate' for local businesses needing office accommodation. An introductory room hire offer will be available until the end of March 2021.

The council signed direct leases with a nursery and the Somali Bravanese Welfare Association to use space in the hub a few months ago, but all future leases will be between City YMCA and the lessees.

The council's building plans for the centre included a small space for a café. We asked if this was still on the cards. "I have ambition to find a provider of a service that will be suitable for the area but whether this is a café has yet to be established," said Mr Woolfson.

To enquire about hiring space or for more information, call 020 7018 6560, visit www.cityymca.london/tarlingroad or email tarlingroad@cityymca.org

Business network zooms into focus

By Charles Haydn

N2United's 'Business Matters' meeting in October took on a different style, since Covid-19 had put paid to the usual popular physical gathering. With the highest attendance for some time, members joined via video with many new businesses showcasing their products and services and a welcome extended to the new shops.

Chairman Nick Allan opened by thanking all who fed, kept us healthy, entertained or informed during the lockdown, with special thoughts for those who were ill with the virus or had sadly died. There are plans for a wider community thank you in due course.

Traffic lanes and parking

This meeting addressed issues affecting many High Road shops resulting from the new cycle and bus lanes along with changes to parking. Paresh Shah, of CW Andrew Pharmacy, firmly but politely expressed a collective frustration to East Finchley's Councillor Alison Moore, at the lack of planning and consultation with local businesses, saying that lost custom would put further

strain on businesses during an already difficult time.

Cllr Moore expressed sympathy with the challenges, taking time to explain how decisions are reached but acknowledged it perhaps fell short in the design and execution phase as it was pushed through as an "emergency" measure. Barnet Council and TFL intend to work with local communities to ensure plans work for the benefit of everyone.

Other issues

Jon Woolfson, centre manager for the new Tarling Road Community Hub, shared plans to promote its potential as a vibrant and sustainable facility for local residents. Andrew Niewiarowski, of No2PlasticsN2, introduced his group's



Cooking tonight: Sarah with some of her kitchen goodies.

Sarah comes out of the kitchen

By Emma Magnus

Three years after recovering from thyroid cancer, 23-year-old Sarah Berlingieri has launched her own pasta business. Deliziosa, which launched in October, is selling Sarah's homemade pasta and sauces locally.

It showcases traditional Italian shapes like pappardelle and orecchiette, as well as products like Sarah's star spinach and ricotta sauce, which contains her homegrown basil.

Sarah says: "Pasta is something different when it's made from scratch." Whereas most fresh pasta is egg-based, Deliziosa also has a wide range of vegan options, inspired by

Sarah's vegan sister. With a focus on health and sustainability, all packaging is recyclable, reusable and plastic-free.

Deliziosa, Sarah says, is "bringing two of my passions together: sustainability and Italian food." Her products are available for collection from her home on Durham Road, N2, or for local delivery by bicycle.

of food waste, was stronger than ever.

When lockdown hit, Sarah began experimenting with fresh pasta, growing her own herbs and vegetables and drawing on her Italian heritage. Pasta was a big part of her father's childhood. Now, Deliziosa is a means of "connecting to my dad's side of the family."

Sarah has brought together a close-knit, all-female team to work with her on Deliziosa, consisting of Visual Designer Jasmine Samuels and Illustrator Hannah Haine. "I'm really enjoying it", says Sarah. "It's made me feel really happy about what I do day-to-day."

As Deliziosa gets started, Sarah says that her primary aim is for customers to enjoy her products. Longer-term, she hopes to become a regular alternative to dry or store-bought pasta and to expand her brand, maintaining her local, independent and sustainable ethos. "I'm really excited", Sarah says. "I would love to show people more that I can do." For more information visit www.sarahinthekitchen.co.uk



Pasta sauce: Some of the products from Sarah Berlingieri's kitchen

Italian heritage

After graduating and interning with online cooking platform Mob Kitchen, Sarah's desire to work with food, specifically in ways that prioritise independence, connection with the ingredients and avoidance

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