



## Noise levels at takeaway are finally tackled

By Ruth Anders

Last month, residents in Huntingdon Road were still fed up with the KFC takeaway on the corner of their street. Despite the removal of the horizontal extraction vent at the end of June, as reported in our August edition, the unwelcome noise had continued and, according to one neighbour, had become particularly noticeable at night and during weekends.

Individual residents had further complained to Barnet Council and in late August James Preston, Barnet's Scientific Officer, had promised that the KFC manager was investigating further.

One individual added: "The noise can be heard as far down the road as number 25, and certainly in my bedroom particularly on a Sunday. The constant loud hum carries on into the night and has prevented me getting to sleep at 11pm. In fact I was woken by it still running at 5.10am this past Sunday."

### Response from KFC

*The Archer* wrote to the KFC press team for a third time to ask for a comment. No response was received until the second week of September, when KFC Regional Coach, Darren Smith, contacted *The Archer* to apologise and clarify the situation.

He told us: "The horizontal extractor was only ever installed as a temporary measure while



'Noise reduction': KFC on the High Road

a fault on the vertical vent was corrected." He reported that, following a recent visit from KFC's engineer, the speed of the remaining vent fan had been reduced by 50%, and should now be appreciably quieter. He added: "The last thing we want is to upset our neighbours."

Those same neighbours confirm that, since this news, the noise has indeed reduced. Any new developments are awaited with bated breath.

## How about an ice cream to warm you up?

By John Lawrence

Winter may be coming but it's never too cold for ice cream, especially when it's deep fried and hot on the outside. This is the new business idea that Natasha Rajput is hoping will make our mouths water.

Natasha has started her venture at home on the Thomas More estate in East Finchley after converting her garden shed into a kitchen and prepping unit with a five-star hygiene rating from Barnet Council.

She makes seasonal flavours of ice cream served in a tub, frozen on the inside with a hot crust round the outside. So far, business is booming at her regular weekend stall in the Truman Brewery Upmarket in Brick Lane, E1.

### Taking that risk

Natasha has always enjoyed the food industry. Her first job was with a start-up making healthy crisps, then she worked for a cookie dough company before deciding she wasn't meant for sitting at a laptop and working for someone else.



Ice cream maker: Natasha Rajput with her deep-fried treat

"My boyfriend advised me to go and do what I wanted to do," she says. "After discovering a Mexican version of 'fried' ice-cream, I took the risk of setting up my own version.

"I had no partners, but my family and boyfriend gave amazing help with prep, finances and my very first day in the market. I'm still learning and I've really valued all the feedback I've received since I began. After starting trading in July, my

feedback has been wonderful."

Natasha has plenty of plans to make sure her T's Fried Scoop ice cream continues to sell through the autumn and winter. "I'm doing black coconut flavour as a Halloween special and because everything I sell is hot and cold it's an all-year-round dessert."

Find more details at [www.tsfriedscoop.com](http://www.tsfriedscoop.com) and follow Natasha on Instagram and Twitter @Tsfriedscoop



## Student sets up somewhere safe to dispose of disposable gloves

By Diana Cormack

For a while during the summer a box appeared on a garden wall in Baronsmere Road, N2, in which people were invited to put their disposable gloves. Such a good idea when many were to be seen scattered about our streets and parkland.

*The Archer* wondered who had thought of arranging this collection and a resident of the house concerned pointed us in the direction of Leora Marcus of Hampstead Garden Suburb. Twenty-year-old Leora is a medical student who had been researching the recycling of Personal

Protective Equipment when the idea came to her.

Posters about it on social media such as Facebook received a good response and friends offered to support it in their area. So a network of volunteers built up in Barnet



Drop-off: The collection box in Baronsmere Road

and the surrounding district.

To keep the carbon footprint low, boxes were not collected on specific journeys but integrated into other activities. Their final destination was TerraCycle, a company which specialises in recycling hard-to-recycle

materials.

Leora's collection scheme ended in mid-September when the use of such gloves had diminished, resulting in fewer for disposal. It also coincided with the approach of her return to Nottingham University.

She told *The Archer* that her collection had resulted in 25 kilos of disposable gloves being sent to TerraCycle. Well done, Leora, and all your helpers, on such an amazing achievement and good luck with your future studies.

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## East Finchley Baptist Church

**We have restarted our Sunday services in the church building and meet at our normal time of 10.30 am. If you would like to join us please go to our website for further details.**

**All welcome.**

For more information please contact the Church Office

Email: [office@eastfinchleybc.org.uk](mailto:office@eastfinchleybc.org.uk)

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