



From The Archer archives...

10 years ago:
November 2012

Another local pub was lost this month to residential development. The Dick Turpin in Long Lane was finally demolished after standing empty for two years, following the same fate of The George in Market Place, The Duke of Cambridge in Park Road and The Red Lion in Red Lion Hill.

15 years ago:
November 2007

We reported on the launch of a campaign to turn East Finchley into a plastic bag free zone under the banner "plastic's not fantastic, it's time to sack the bag". Since then plastic pollution has become an even more urgent issue and the baton passed to No2PlasticsN2 and then, very recently, to the newly formed East Finchley Town Team.

23 years ago:
November 1999

The shortage of secondary school places for local youngsters, especially girls, was highlighted by news that 17 children were being educated privately in a church hall because their parents said they had not been offered places at suitable schools. Several protested that Whitefield School in Cricklewood should not be considered a local school for East Finchley children. There were concerns that the situation would be exacerbated by the influx of 3,000 people expected to move into new housing being built on the old Friern Hospital site in Friern Barnet.

Be our eyes and ears

The Archer is your newspaper, and we rely on you to tell us what's going on in and around East Finchley.

If you have a story please get in touch. You can send your stories, letters, and photos by email to news@the-archer.co.uk. Find us on Twitter, Facebook and Instagram @TheArcherN2. You can also find out more about contributing and advertising at www.the-archer.co.uk. Thank you.



Cake and eat it: Councillor Arjun Mittra

Questions & answers

For the first in a new occasional series of Q&A conversations with well-known faces in N2, Ruth Anders meets Arjun Mittra, a councillor for East Finchley Ward for ten years, for coffee and cake.

Arjun, how long have you lived in East Finchley?

32 years. My mum grew up in the tea gardens of Assam and moved to England in 1984. I was born at the Whittington Hospital in Highgate, and spent my early years in Friern Barnet, going to Coppetts Wood Primary School, where I'm now a governor.

What do you like best about the area?

No question, the community spirit. There's so much social capital here, and lots of willing volunteers. I'm often stopped by people wanting to talk about initiatives such as Market Place playground and Cherry Tree Wood.

What do you like least?

There's too much traffic throughout the ward, and I really want to see more people using their feet to get about.

What's your favourite part of N2?

I only have to visit Strawberry Vale to raise my spirits. Although there's a degree of

need within the community, they really support each other.

What is your proudest achievement within the N2 community?

Right now, it's saving some of our green spaces. Lockdown demonstrated the importance of preserving these and stopping developments on green areas in Tarling Road and Brownswell Road has been a real win. And I'm a big fan of the Pollinator Project.

Where's your preferred spot for breakfast?

All the cafés are good and affordable, but Cup of Joy is nearest to home for me.

Where would you take a visitor?

The Phoenix.

What's your favourite book or film?

Jurassic Park for both. I've been obsessed with dinosaurs since I was small. T-Rex "Rexy" from the films is my all-time fictional hero!

Favourite food?

Lamb biryani or my mum's salmon curry. And I do like a cake.

What do you do to relax?

I work an 80-hour week, and it's hard to relax when people keep wanting to talk to me. I love to travel. Italy and Singapore (where I have family) are favourites. I spent a weekend in Paris in August to clear my head. And I love history, so Paris ticked all the boxes. Oh, and I love classical music.

An apple recipe for these autumn days

Here's the second of our recipes sent in by readers ahead of a major community event celebrating local food and drink being planned by East Finchley Town Team for next March. The Archer is publishing a recipe each month using locally available ingredients; the recipe can be anything you like... family favourites, seasonal dishes or ethnic specialities.

Please send your recipes to be considered for publication, including a photo of the finished dish and details of where to find ingredients locally, by email to news@the-archer.co.uk or by post to The Archer, PO Box 3699, London N2 2DE. Maximum 450 words.



Apple cake with cinnamon

By Jane Marsh

This recipe was given to me years ago by a good friend and is always popular. At the time (and for 34 years) we had a large Bramley apple tree in our garden and I was always looking out for interesting recipes for using up the usually copious crop. I always use cooking apples for this recipe, though I don't have an apple tree now, but I know there's been a bumper apple harvest this year.

The great thing about this cake is that it freezes really well. We have eaten it up to a year after it was made and it's still delicious! Also, it has the added bonus of being very easy to make if you have a food processor or mixer. It's good to serve at Christmas as an antidote to the usual festive fare, as a cake or dessert.

Ingredients

5.5oz / 155g butter/soft margarine
5.5oz / 155g caster sugar
2 large eggs
5.5oz / 155g self-raising flour
One level teaspoon baking powder
2 large cooking apples
1oz / 30g chopped almonds or flaked almonds crushed with rolling pin
2 tbsp. demerara sugar mixed with ground cinnamon to taste

Method

Heat oven to gas mark 4, 180 deg. C, 165 deg. C fan. Grease and line a shallow 8 inch cake tin.

Cream together the butter/margarine and sugar. Add the eggs one at a time and beat well after each addition. Fold in sifted flour and baking powder. Alternatively, put all these ingredients in a food processor and mix well.

Peel, core and slice the apples. Place half your mixture into cake tin and spread it with a wide knife (don't worry if it seems a bit stiff). Arrange half the sliced apples in overlapping layers on top of the mixture, sprinkle with half chopped almonds, sugar and cinnamon.

Spread remaining mixture on top of apples, then arrange a single layer of apple slices on top. Sprinkle with remaining nuts, sugar and cinnamon, then cook for 60-90 minutes until a test skewer comes out clean. Let it cool in the tin, then turn out and serve, or freeze for future use.

FUN and MUSIC for BABIES and TODDLERS
in N2 on **TUESDAYS** and **THURSDAYS**



with
LIVE ACCOMPANIMENT
ON VIOLIN AND GUITAR
at EAST FINCHLEY BAPTIST CHURCH,
Creighton Avenue



Price £7 per child, £3.50 per sibling

Please see

<https://www.facebook.com/teddybearsclub>
<https://www.facebook.com/SteppingStonesEastFinchley>
or text 07836 284538 for up to date timings.

East Finchley Baptist Church

We meet each Sunday for worship at
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
www.eastfinchleybc.org.uk