



One more slice: Councillor Arjun Mittra with fellow cake judges and bakers. Photos: Mike Coles

East Finchley pop-up market spotlights local producers

By Alys Wainwright

The I Love N2 Pop-up Market returns on Sunday 23 April to the forecourt of Hexagon Classics, two minutes' walk from East Finchley station. Unlike other local markets, it is unique in that every single one of its stallholders comes from the immediate area.

The market is the brainchild of East Finchley-based Dirt-house, also known as Alison Roberts and Mike Hughes, the organisers of East Finchley Festival.

Amongst the N2-based traders are Colin Turner, or Timbertwist, who has lived in the area for 25 years. After being made redundant from his corporate retail job in 2021, Colin took the opportunity to turn his woodworking hobby into a business.

and craft fairs, especially when I can make them that particular piece that they haven't been able to buy 'off the shelf'."

Resident Vanessa Hernandez, of VH Prints, got into printmaking after doing a workshop at the very first Battersea Arts Fair more than 20 years ago, and has been printmaking ever since. She decided to turn her printmaking hobby into a career after lockdown.

Sheila Fox, founder of The Fox Foundry, says: "I was

keeper Adam Williams, started keeping bees in 2016. He moved them to London in 2021 and currently manages three apiary sites, one of which is on Vale Farm allotments, from where he produces his East Finchley honey.

Other local traders taking stalls include 'Ceramic Justice' - lawyer-turned-ceramicist Jeremy Ornstin who grew up on Aylmer Road, textile designer Jackie O, paper lampshade maker Rosalind Freeborn, knitwear creator Nordic NicNac, resin homewares maker Pengy Resin, Saxby Dog Clothing and Arizan Fudge.

The I Love N2 Pop-up Market will also feature street food, a bar and local musicians Ben Eaton and David Quirke playing live in the covered courtyard. It runs from 12pm to 5pm on Sunday 23 April outside Hexagon Classics, 82-92 Great North Road, N2 0NL. Entry is free. Visit iloven2.co.uk/spring-market for more information or follow @DirtHouseLDN on socials.



Hyper-local: The I Love N2 market features all local vendors

He says: "I started by building a workshop at the end of the garden and that's where I spend my days now, making a range of wooden items big and small. I sell a lot on Etsy, and also love meeting people at local festivals

inspired to set up online homewares store The Fox Foundry after we built our family home in N2. We're very excited to be popping-up with a stall at the 'I Love N2 Spring Market'."

'The Hivesman', N2 bee-

Bakers rise to the occasion for cake contest

By Diana Cormack

One of the rules for the Great N2 Bake Off at the Eat Finchley event was: 'Your bake must be connected to East Finchley in some way'. That seemed a big ask, but the bakers of East Finchley, young and old, met the challenge magnificently.

Nine-year-old Oscar Lugg presented a chocolate cake version of the East Finchley tube station roundel; Thais Ebling and Maya Perone's rectangular carrot chocolate cake was decorated with lots of little signs flagging up facts about the area; Caroline Victor's creation harked back to the time when circus owner George Sanger lived near Park Farm and grazed his elephants locally.

in the Australian outback. Francesco Dore made a blueberry and almond lemon drizzle cake. Contributors to the N2 Food Project at the Phoenix on Tuesday mornings will already know the quality of his cooking.

And the winners were ...

Tasting and testing the cakes was Councillor Arjun Mittra, a role he was delighted to undertake and which he generously shared with a local schoolboy.

With the unenviable task of choosing a winner, they eventually declared a draw. This was between 10-year-old Essie Broomhall's inspired Phoenix Cinema, a carrot cake with vanilla and toffee popcorn cupcakes, and the Cherry Tree Wood in autumn chocolate cake with a fox on top made by eight-year-old Anoushka Raja and her mother Karnika.

Slices of the cakes along



Louis Victor's Finchley Foodbank chocolate cake, described on his entry form as 'made only from ingredients made available to Foodbank clients' was cooked using a saucepan, as some clients do not have use of an oven. The carrots in Roger Chapman's gluten-free cake were grown here, whilst a touch of spring arrived with Angela Corbo's beautiful white iced cherry almond cake decorated with pink cherry blossom reflecting those in Cherry Tree Wood.

Anne Dell's version of an Irish tea cake was derived from that made by her grandmother



with Louis Victor's chocolate chip cookies, ginger biscuits and shortcake were snapped up by the crowd, with their donations amounting to an amazing £228. This was added to the N2 Food Project's own stall total of £340, raising a fabulous £568 in total.

Book an allotment visit

As part of Town Team's 'Eat Finchley' there will be three opportunities next month to join a free guided tour to our local food growing spaces at either end of the High Rd, N2.

There will be visits to Fuel Lands allotments on Saturday 6 May, East Finchley Allotments on Sunday 14 May and Cherry Hill allotments Sunday 21 May.

If you are interested in learning more about fruit and vegetable growing or just curious to see behind the allotment gates, contact Kate Brown on brown.kate@btinternet.com for more details. Booking is essential as places are limited. No dogs allowed as these are food-growing areas.



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