



Letters

N2United is a loss

Dear Editor,

I am writing following the disappointing news that the N2United group is disbanding (The Archer, February 2023). For those who don't know, it was a group that brought together shops, businesses, charities and others linked together. I was introduced to it by a neighbour when I was mooted the idea of Bin There, Donate That. My first meeting was the last before lockdown and the small group gathered gave me some useful ideas on how I might take the next steps.

Then once Bin There launched, I was invited along to give a talk about its concept. I'd never really understood what networking meant, but by going along and listening to a range of talks, and then having time to chat with others, I began to get it.

Through this, I met people who introduced me to others including many who have set up environmental schemes; people who have links to funds; and ideas on how to make Bin There official, to get funding and more voluntary help eventually. While following through on the above is time-consuming, I have the tools, and this is all thanks to N2 United meetings.

Above all I have met a whole range of local people: acquaintances and friends I can say hello to, and thus I shall miss our monthly gatherings.

I understand the reason for the closure is that Nick Allen, who chaired the group, is turning to other projects. Is there no one else in the whole area who could take this task on? Could the chairing be a shared role? I presume that there was a reason for the sudden ending, but maybe there could be one or two meetings where we consider other options, including meeting fewer times a year.

I work full-time and am trying to keep Bin There going, so cannot offer anything long term, but could think about chairing a meeting where we put possible ideas together.

Emma Frampton, Bin There Donate That, N2

Editor's note: A new N2Network intends to resume community and business meetings. An initial informal meeting has been arranged for Thursday 27 April, 7.30pm at East Finchley Constitutional Club, in order to rebuild the group. See p7 for details

Send your correspondence to: news@the-archer.co.uk

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.

Damage and distress

Dear Editor,

Further to Eugene Myerson's letter (The Archer, February 2023), I find his stance on 'dishonest' solicitor George Nosworthy truly disturbing.

He may have found him 'warm and charming' through his dealings. However, I cannot forget the distress and damage inflicted on innocent clients, which in many cases compounded their original problem, by assuming he was an honest professional with his clients' needs paramount.

Some, including myself, experienced at great cost his behaviour nearly 20 years ago, wrongly believing in the integrity of his dealings at Cree Godfrey and Wood in the High Road, N2.

His tribunal was based on a few cases only and in my view there were numerous other victims who could have contributed to this. Well done to the Solicitors Disciplinary Tribunal for striking him off and preventing more clients losing out.

Name and address supplied.

Call for crossing

Dear Editor,

I was interested to see the article and letter about the length of time it's taking to have some sort of safe pedestrian crossing provided on The Bishops Avenue close to the junction with the Great North Road (The Archer, February 2023).

The same problem has been encountered with Haringey Council over the provision of a crossing on the Great North Road in 'their patch'. As there's no traffic island between Woodside Avenue and East Finchley station, if you live on the west side of the Great North Road you have to risk crossing The Bishops Avenue to get to the station or shops. The alternative is to brave crossing the Great North Road with its fast-moving traffic.

I have written to Haringey Council about this several times but have been fobbed off with the problems of dealing with both Barnet Council and TfL.

A local councillor has now taken up the issue and following a council officer's visit they have made a request for a pinch point/crossing point midway between Woodside Avenue and the Barnet boundary. Let's hope it's installed before someone is seriously injured or worse.

Stephen Barry Noblefield Heights, Great North Road, N2.

A huge loss to the community

By Lynn Winton

Yvonne Ruth, who has died aged 68, was a familiar sight on the High Road in East Finchley, as she dedicated her time to volunteering and animal welfare, dividing her week between the North London Hospice and the RSPCA charity shops.

Easily recognisable with her purple hair and often accompanied by her tiny Chihuahua Milo, she made hundreds of friends who are having to come to terms with her unexpected death.

Julie Brill, manager of the RSPCA shop, who became a very close friend, told The Archer: "She was an amazing character, the customers loved her and so did their dogs as she always kept treats in her pockets. We all miss her terribly."

Anastasiya Zhinipotoku, manager of the hospice shop, recalled: "She was such a colourful person inside and out, we had such fun when she was working here and became great friends."

"I called her 'naughty little fairy' as she often wore a crown, and moved around the shop helping with absolutely everything: sorting at the back, jumping into the front to assist customers, and then being responsible enough to help me with banking."

Yvonne lived in Manor Park Road, sharing her flat with Milo and her friend Darren Mitchell,



Much-missed: Yvonne Ruth with her beloved Chihuahua Milo

who recalled: "One of the many things we loved about Yvonne was that no matter what walk of life you were from she would

always say hello and chat with people and make new friends, especially amongst the dog walkers."

Home cooking takes off by word of mouth

By Diana Cormack

Imrana Naz really loves her job at Martin Primary School in East Finchley where she is a nursery nurse, kept busy the whole week with the demands of the youngsters in her care. Yet at the weekend when she could be resting her time is devoted to something else she loves. Imrana told The Archer: "Cooking is my passion."

Ever since she started working at the school over a decade ago Imrana has cooked food for the winter and summer fairs. Her dishes proved to be so popular that people encouraged her to set up in business.

So, using her daughter's name for the company, she created Layy's Kitchen. Early on Saturdays, Imrana starts preparing the Pakistani dishes she will deliver to local customers later in the day.

Her reputation has grown by word of mouth, WhatsApp and tasting sessions, leading to her now catering for birthday parties and similar events. These include various quiz nights and even the East Finchley Community Festival where, last year, she cooked for 500 people.

And everyone will be able to sample her dishes again soon because Imrana is taking a stall at the East Finchley Food Fest in the High Road on Saturday 18 March.

For the summer festival, Imrana was able to use Martin



Top chef: Imrana Naz. Photo Layyinah Naz.

School's kitchen, since catering for large groups means she needs somewhere more spacious than her own home. With business expanding, she is looking for a local kitchen to use on Saturdays on a more regular basis.

Email imranaraz@live.co.uk if you can help her with that and also for details of menus. The menu changes weekly and there are party menus from which to select your order.

Tantalising tikka to try

The final recipe in our series running up to East Finchley's Food Fest in the High Road on Saturday 18 March is supplied by local meal-maker Imrana Naz. Try your hand at this popular dish with these simple instructions, using ingredients available in our High Road shops.

Chicken Tikka

Ingredients

- 1kg boneless chicken, cubed
2 tsp red chilli powder
1/2 tsp turmeric powder
1 tsp salt
Juice of 1 lemon
1 tsp cumin powder
2 tsp garlic paste
4 tbsp yoghurt
2 tsp ground coriander
1/4 tsp of yellow/orange food colour if desired
3 tbsp oil

Preparation

First put the cut chicken into a bowl. Then mix in the lemon juice. Add all the rest of the ingredients and mix it well. Let it marinate in the fridge overnight. Finally, cook it under the grill until golden brown, remembering to turn each side.

See our other recipes at www.iloven2.co.uk/eat-finchley

Holy Trinity Parish Church

67 Church Lane, N2 0TH

www.holytrinityeastfinchley.org.uk

We are a community who welcomes everyone.

We meet in church and online. Please do 'come and see'.

Holy Communion & Children's Sunday Club: Sunday @ 10.00 am - In Church
Morning Prayer: Thursday @ 9.00 am - Online

For more information please contact us:

Email: marius.mirt@htef.org.uk

Tel: 020 3565 4430