



## Letters

### Kindness of strangers

Dear Editor,

A huge thank you to the stranger who stopped to help me when I tripped and fell on the High Road near Chandos Road on 26 February. He was on his way to meet up with his son but spent time calling an ambulance (there was a lot of blood and I was in pain).

When we were told the ambulance would be at least an hour he called an Uber to take me to the Whittington. Thankfully nothing was broken, my head wound was stitched and I was sent home on crutches, where I'm recovering well. Thank you.

Jane Townsend,  
Huntingdon Road, N2.

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.

### Garden credit

Dear Editor,

In your article 'Garden opens in time for spring' (*The Archer*, April 2023) you named the people involved in the Leopold Road project but failed to include the surname of those who initiated the concept, Edwina Roberts and Kathy Batten. I am sure this was simply an editorial oversight but feel that you should put the record straight. The garden in question is a real pleasure and helps make a stroll up The Walks a delight.

Bob Turner.  
Address supplied.

## Melt in the mouth recipe from chocolate bestseller

In November 2021 we told the story of a new book of chocolate recipes from East Finchley publisher Michael Leventhal, assembled from chef friends around the world and raising money for Chai Cancer Care.

We're pleased to report that *Babka, Boulou & Blintzes* was a runaway success, almost selling out and raising more than £15,000 for the Hendon-based charity.

Michael tells us: "We're thinking of printing a second edition, with a few more recipes, including a delicious Yotam Ottolenghi chocolate cake. I wanted to include it in the first edition, but the recipe didn't arrive in time and we missed the printer's deadline." To welcome in the spring and summer, here's a recipe from *Babka, Boulou & Blintzes*, a cheering chocolate treat that originates from sunny Tunisia and was given to Michael by East Finchley chef Fabienne Viner-Luzzato. A cross between a cake and a biscuit, a boulou half melts when dipped in a coffee, then finishes melting in your mouth.

A few copies of *Babka, Boulou & Blintzes* are still available on Amazon and possibly through Waterstones. Watch this space for news of a second edition.

### Boulou

Prep time: 30 minutes, Cook time: 15-20 minutes  
Makes: 3 boulou (each one will cut into several slices)

#### Ingredients:

- 2 large eggs
- 150g / 5½oz caster or granulated sugar
- 2 tsp vanilla sugar
- 125ml / 4fl oz vegetable or sunflower oil
- About 500g / 1lb 2oz self-raising flour, plus (optional) extra for dusting
- 100g / 3½oz dark chocolate chips
- 50g / 1¾oz raisins
- 50g / 1¾oz flaked almonds



#### Method:

1. Preheat oven to 200°C/180°C fan/400°F/Gas Mark 6. Line a baking sheet with non-stick baking paper.
2. Place eggs, both sugars and oil in a mixing bowl and mix together using a fork. Add flour slowly, mixing with your hands. Mix well to avoid lumps. Add enough flour to make a soft dough that is easy to touch but still slightly sticky.
3. Divide dough into three equal portions to make three differently flavoured boulou. Add chocolate chips to one portion of dough, raisins to another and flaked almonds to the final portion, kneading each flavouring into the dough until evenly distributed.
4. Roll the flavoured portions of dough into three equal-length logs (you might need to dust the work surface with a little flour first). Flatten each one into a rectangle about 5cm/2in wide and 15-20cm/6-8in long, then place on the lined baking sheet.
5. Bake for 15-20 minutes, until golden brown. Remove from oven, transfer to a wire rack, then leave to cool completely. Once cool, cut into 2cm / ¾in slices (thinner if you prefer) to serve.
6. Alternatively, store the baked logs in an airtight container at room temperature for up to 4-5 days, and slice them fresh, as needed. They will keep for longer and may dry a little but will still taste amazing dipped in hot black coffee!



Dream come true: Staff and youngsters from The Learning Experience are backing special wishes

## Young ones help critically ill kids

By David Melsome

Children and staff at an East Finchley nursery raised more than £2,500 last month to help grant a wish for a child living with a critical illness. The 107 young ones and 33 members of staff at The Learning Experience in East End Road held a string of fundraising events in support of the Make-A-Wish UK charity.

Centre director Chantelle Gudgeon said the act of giving can help young children learn social consciousness and understand that some members of the community are less fortunate than others.

Chantelle said: "This year has been bigger and better than ever before and it would not have been possible without the generous contributions from our little learners, their families and connections within the local community. We are so incredibly grateful for all of the support."

The East Finchley nursery is part of an overall fundraising effort by the charity to raise £1.25 million and grant wishes to 500 children in the UK living with a critical condition.

## Coronation Carnival

Join Age UK Barnet at the Ann Owens Centre, Oak Lane N2 8LT on Saturday 20 May from 11am-3pm for a musical celebration of the King's Coronation. There'll be live music all day, including jazz, folk, classical and popular show tunes. As well, expect food, drinks, cakes, cream tea, tombola, raffle, a plant stall and more. Just £2 entry.

Questions? Contact Teresa on 07502 989 403

## Second slice of pizza and free money discussion

The Grange Big Local is hosting a second event to discuss the idea of running a basic income scheme in the area it covers bounded by the North Circular, East End Road, Church Lane and the High Road, N2.

Basic income is the idea that every citizen should receive a regular cash payment, unconditionally, to meet their basic needs. The Grange team wants people's views on running a pilot scheme and is serving free pizza as an enticement to

come along.

The event takes place on Monday 5 June at the Ann Owens Centre, Oak Lane, N2. To reserve a free place, go to [www.eventbrite.com](http://www.eventbrite.com) and search 'Eat Free Pizza, Talk Free Money'

## Dementia friendly swimming sessions

Free swim sessions for those living with dementia and their carers are available at Finchley Lido Leisure Centre in North Finchley. They take place on Thursdays from 12 noon to 1pm and there is no need to book. You can simply turn up on the day and inform reception that you are there for dementia swimming.

Backed by Dementia Club UK, they are led by a fully qualified swim teacher to support those living with dementia in enhancing their psychological and cognitive wellbeing. For more information email Petrit.Krasniqi@GLL.org

All Saints' East Finchley  
Living the Catholic Faith in the Church of England

THE CHURCH OF ENGLAND

All Saints' Church, Durham Road, East Finchley Church of England

You are welcome to join us for:

Sunday mass at 10.00 a.m. and Weekday masses as advertised on the website.

Or join our live-streamed services on our Facebook page:  
<https://www.facebook.com/allsaintsef/>

Prayer requests are gladly accepted.

For more information, contact the Vicar, Fr Ian Chandler, on 020 8883 9315  
Email: [vicar.saintsabounding@gmail.com](mailto:vicar.saintsabounding@gmail.com) or check out our website: [allsaints-eastfinchley.org.uk](http://allsaints-eastfinchley.org.uk)