



YOUNG ARCHER



Winning moves: Coldfall Primary School's Under 11 chess team; left to right, Hamby Amat, Charlie Sprung, Oscar Pollack, Michael Dan and Devin Karia.

Chess players make the right moves

Young chess players at Coldfall Primary School are celebrating after playing their way to victory in the 2013 English Primary Schools Chess Championships qualifying tournament. The under-11 A team finished top out of 12 teams at the tournament in Ilford, winning out against a team from local rivals Brookland School and beating last year's national finalists.

Coldfall's under-nine players all made their debut in this tournament and they surprised everyone by finishing third out of 14 and so reaching the national semi-finals.

Coldfall's chess team has made tremendous progress this year and in recent months won the primary schools tournament at the London Chess Classic in December and the Barnet Junior Chess League Division 2.

Oscar Pollack, captain of the Coldfall Under 11 A team said: "We have done well because of our fabulous teacher Kamlesh. He has taught us many things, from tactics all the way to complicated games so that we think ahead."

Evelyn Davis, headteacher of Coldfall Primary School, said the school was proud of all its chess teams and had seen what

a positive effect it can have on pupils. "We are thrilled to have recently introduced chess as part of the curriculum for all our year 3 pupils," she said. "Not only has it improved pupil's concentration and problem-solving skills but in many children the success they have in chess has hugely boosted their confidence and self-esteem."

Do you have a story for us?

You can send your stories, letters, and photos by email to the-archer@lineone.net or by post to The Archer, PO Box 3699, London N2 8JA. Tweet us @TheArcherN2 and find us on Facebook. You can also find out more about contributing and advertising at www.the-archer.co.uk

Kids' fun at the Phoenix

Stuck for something to do with your young ones? You may find something to keep everyone amused at one of the Phoenix Cinema's regular children's activities.

Toddler Time happens every Tuesday at 11am, an hour of screenings and activities for pre-school children and their parents. On Wednesdays at 11am there are Bringing Up Baby screenings of the latest releases for parents and babies.

Finally, the Kids Club shows films every Saturday at 12pm when tickets are only £2. It's preceded by a free activity at 11am that must be booked in advance. You can get full details on all activities from the Phoenix box office on 020 8444 6789.

A friendly welcome awaits you

EAST FINCHLEY METHODIST CHURCH

197 High Road, London N2 (opp. Creighton Ave.)

tel: 0208 346 1700

www.eastfinchleymethodist.org.uk

Sunday service at 10.30 a.m.
With Crèche and Young Church

Worship Music Social events Wheelchair friendly
e-mail: info@eastfinchleymethodist.org.uk Room hire tel: 020 8444 9887

Win a visit from a TV star

Noah's Ark Children's Hospice is giving all children attending primary school in north London the chance to win a money-can't-buy prize with two well-known children's TV presenters.

For a £1 entry fee the charity is inviting children from nursery through to Key Stage 1 to design a bag charm in the shape of their favourite animal or monster and win a visit from Andy Day. If photography is more your thing and you're aged 7-11 years, then Noah's Ark is giving you the chance to win a photography masterclass with Blue Peter presenter Barney Harwood.



Blue Peter presenter Barney Harwood will be judging the Noah's Ark competition.

Andy and Barney will be choosing their favourite designs and photos during Children's Hospice Week running from 26 April to 3 May so you still have time to enter. Entry forms and full details of both competitions are available to download via www.noah-sarkhospice.org.uk/support-us/schools. Alternatively, call 020 8449 8877 and speak to a member of the fundraising team.

PARENT & BABY/CHILD ACTIVITIES

- **Baby & U baby massage.** Contact Ruth at babymassagewithruth@gmail.com, www.facebook.com/baby-andubabymassage
- **Bringing up Baby.** Screenings of the latest films for parents with babies. Phoenix Cinema. Wednesdays 11am. Box office 020 8444 6789.
- **Coffee & Kids,** Fri 9.15-11.15, Green Man Ctr. Rachel 8343 6147.
- **Dads' Club:** Get-togethers for dads looking after young children in East Finchley. Adam 07957 441435.
- **EF National Childbirth Trust** contact Ruby Yang or Patrizia Canwell at east-finchleynct@googlemail.com
- **Newstead Parent & Toddler Group,** Thurs 9-12-30, Green Man Ctr. Sajini 8359 3460.
- **Parent & Toddler Group,** Green Man Centre, Julia 8444 2276
- **Stepping Stones,** interactive play session for under 3s. Karen 07957 278860.
- **Teddy Bears' Music,** singing for 0-3s in Holy Trinity Church, N2; Thursdays 9.45am & 10.45am. Liz 07836 284538.



New Tae Kwon Do and kick boxing have started at the Green Man Community Centre.

Combat classes

Two new classes have started in Tae Kwon Do and kick boxing at the Green Man Community Centre, Strawberry Vale, for anyone from the age of six.

Senior instructor Michael Belle, a four-degree black belt with over 21 years' experience and four European titles to his name, will lead the classes, which are organised by Master Wolf's Tae Kwon Do & Kick Boxing Academies. For more details, contact Michael on 07734 034 435 or mbelle@wolftkd.com

THE ARCHER needs volunteer distributors for:

- Strawberry Vale and
- The Grange (several rounds)

Distribution takes place once a month. A typical round takes 30-45 mins to deliver.
Please contact 020 8883 0433 or the-archer@lineone.net for details

Recipe: Tried and True Chicken Leek Stew

By Allison Goodings
As the cold still bites, we all need to come home to quick, easy meals that fill our bellies and warm our spirits. This one-pot family dinner needs only a few steamed green beans and a thick piece of crusty bread on the side, and can be made from start to finish in well under an hour. Skinless boneless chicken thighs can be found in most butchers, including Grahams (134-136 East End Road) and Midhurst Butchers (2 Midhurst Parade, Fortis Green), but could easily be done at home with a sharp knife and a little *chutzpah*. Adapted from a recipe in *Olive* magazine.



Creamy Chicken, Leek and Potato Stew (Serves 2)

- 2 tbsp butter
 - 1 leek, finely sliced
 - 2-3 minced garlic cloves
 - 250g new potatoes, halved or quartered
 - 4 large skinless boneless chicken thighs, cut into chunks
 - 175 ml white wine
 - 250 ml chicken stock
 - 2 tbsp minced fresh dill
 - 2 heaped tbsp crème fraiche (low fat is fine)
 - 150 g steamed green beans and 2 slices crusty bread to serve
- In a large pan (with lid), heat butter over medium heat and sauté leeks and garlic until softened, about 7 minutes. Add chicken, potatoes, wine and stock to pan. Bring to a boil, cover and simmer for 30 minutes, until potatoes and chicken are cooked. Take pan off stove and stir in dill and crème fraiche – season with salt and pepper to taste. Ladle into large bowls and serve with green beans and bread.