

THE ARCHER - www.the-archer.co.uk



Lily Levy at her 100th birthday party. Photo Mike Coles

Lights on for Lily By Daphne Chamberlain

Some surprise visitors dropped in to Lily Levy's 100th birthday party. All the sparklers activated an alarm and brought in the Fire Brigade, but they entered into the spirit of the occasion. As for the Queen, she had been in hiding there since a Jubilee celebration. Not many people have their special birthday card presented to them by Her Majesty herself, even if she did turn out to be a cardboard cut-out.

Mulberry Court, where Lily has lived for 10 years, celebrated in style. Quite right too, as the energetic Mrs Levy ran a keep-fit class there when she moved in at the age of 90, and is still putting people 20 years younger than herself to shame.

Lily's recipe

"A good marriage and Pond's cold cream" is her favourite explanation of how she looks so good. "It was a fantastic marriage," said daughter Terry.

Dancing may have had something to do with it too. Lily and her late husband Jack loved ballroom dancing, and she also played the saxophone in her teens. She always watches Strictly and enjoyed Dancing on Ice, going to a live performance once. Her other big enthusiasm is football. She watches all the teams, but is a special fan of Chelsea, who she has also seen live.

Forty people came to her party, including family from New York, New Zealand and Australia, and there were "cards galore". Lily and Terry, who lives nearby, paid tribute to Mulberry Court manager Robina, who helped to organise the party.

Lily, who has never smoked or drunk, told THE ARCHER: "I just wanted everyone to have a good time, with plenty to eat and drink. I wanted everyone to enjoy themselves." Certainly, as someone said to me, it was "a fun party".

Happy memories of Barry Jackson A memorial service for Barry Jackson will be held at

St James's Church, Piccadilly on Tuesday 2 December at 2.30pm. Barry, who lived in Park Hall Road with his wife Denise and son Aubrey for 18 years, passed away on 5 December 2013.

Nationally Barry was known for his many roles as an actor on stage, film and television (internationally on TV for his part as a forensic scientist in the series Midsomer Murders).

At home in N2 his family and friends knew Barry as a busy man with many interests which included tending his allotment, bee keeping and turning wood into beautiful objects. Barry taught tai



Barry Jackson

chi, was a shiatsu practitioner and an Aikido black belt.

He was community spirited and helped out with meals on wheels, actively supported Neighbourhood Watch, the Phoenix cinema and East Finchley Open. He also delivered The Archer for many years. For a picture of the lovely man that Barry was, you can read his obituary in our online archives. Go to www. the-archer.co.uk and look for page 9 of our January 2014 issue.

The Archer tea towel ... buy now for Christmas

The Archer tea towel makes the perfect Christmas gift for family and friends. The Cherry Tree Gift Shop in the



High Road is kindly stocking it for us and handing over all the money to support three local youth charities.

They are the Monday Youth Club, the Finchley Youth Theatre and a reading project for youngsters at Strawberry Vale.

Pop in and buy yours today. And you can still order your tea towel by post. Send a cheque made payable to The Archer for £5 per tea towel to The Archer, PO Box 3699, London N2 2DE. Include your name and address and we will deliver to your door free of charge.

Letters

Kindness at the tills Dear Editor.

I shopped at Iceland in the High Road early in October and my Visa credit card was rejected three times. I do not take more cash than I expect to need, neither do I take my direct debit card, for the same safety reasons. I had both available at home but felt unable to make the journey again that day.

However, a very kind woman in the checkout queue said it would give her pleasure to pay it for me and she could do it without herself noticing. I wasn't sure I had heard properly so I asked her what I should do next. She said: "Nothing, just don't worry about it.

Then another woman handed her something and said she would like to contribute too. I was deeply moved and grateful for their kindness and generosity.

Later that afternoon, I remembered I had put my card in the wrong slot and it bent. I must have damaged it and stopped it working. I rang the bank and they will send a new card.

I hope the two women involved will read this letter and get some idea of my gratitude. Yours faithfully,

Name and address supplied.

Send your correspondence to: "Letters Page" The Archer, PO Box 3699, London N2 2DE or e-mail the-archer@lineone.net.

Where there's a will...

November is Will Aid month, and to get your will drawn up by a local solicitor in return for a voluntary donation to charity you need to make an appointment now!

Don't forget, during Will Aid month participating solicitors won't charge you for writing a basic will. Instead, they will invite you to make a donation to Will Aid's nine charities. The suggested voluntary donations are £95 for a single will, or £150 for a pair of 'mirror' wills. Please call 0300 0300 013 or email enquiries@ willaid.org.uk



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How to make your own sloe gin

Try this autumn recipe from Finchley WI president Elizabeth Alcock. Sloe gin is a traditional seasonal drink, made now in time for the coming winter season's celebrations. Sloes, also known as wild damsons or the fruit of the blackthorn bush, are plentiful at Fryent Park in Wembley and on the Heath Extension.

You will need:

1 litre gin (cheaper the better) & one extra empty bottle with seal

A sharp needle (long darning type helps)

- 400g sloes
- 150g granulated sugar Method:
- Wash and dry bottles, keeping gin safe in a jug.
- Prick the sloes with a needle (higher yield if you freeze them overnight first).
- Place sloes to half fill each sweet, just adjust the sugar bottle.
- Add all of the sugar.
- Top up with gin and replace the cap. Secure it well!
- Give it all a good shake. Leave in a cool place and shake it every day for a month.
- When the colour has developed and all trace of sugar has vanished, decant the lovely purple liquid into a clean bottle or decanter
- If you find this recipe too

- quantity.
- The sloe gin keeps well and, it's reported, is like Malmsey after 10 years. Don't like gin? Use vodka instead! If in doubt what a sloe looks like, check out the internet. This site is helpful: www.sloe.biz
- Finchley WI meets at Stephens House, 17 East End Road, N3 7OE at 8pm on the second Wednesday each month. Nonmembers fee £5.