



Letters to the Editor



Kevin Finn

Bald as brass

Dear Editor,

The day before New Year's Eve I had my head shaved for charity. Donations were invited to support Macmillan Nurses and Cancer Research UK.

I am very happy and humbled to announce that the good people of our community have been extremely generous and have, to date, raised an astounding £550 to be split between these two worthy causes.

I would like to publicly thank the traders of the High Road and their customers and the management and patrons of both Gertie Browne's and Maddens Bar. Between them all they raised £295 in cash in less than one week. In addition other generous people, including *The Archer* Team, raised a further £252 on the online charity portal Just Giving.

Thank you all for your generosity and community spirit. If anyone wishes to donate they can do so by visiting www.justgiving.com/fundraising/Kevin-Finn1 or searching for 'Kevin Finn Boiled Egg'.

Yours faithfully,

Kevin Finn,

Chapel Court, N2.

Editor's note: Well done to our former editor. Keep your head warm this winter!

Children missed out

Dear Editor,

I am responding to Helen Drake's letter in your January issue. The timing of such a misleading letter, right in the middle of the Archer Academy's consultation, was potentially very damaging. The "full background" regarding the expansion of Fortismere's catchment last year was due to the school announcing the increase in places after parents had applied. As such, many N2 parents had not considered it a realistic option and had not included it in their preferences.

I have had it confirmed by the school that the first round of offers only reached 1.19 miles. There are large pockets of N2 parents who strongly disagree with her sentiment that "N2 has never had it so good". Certainly the N2 children don't feel that way. Especially since the Archer Academy introduced its feeder school policy which guarantees places to children attending primary schools outside of N2 but who can live in any priority postcode, thus giving them two chances of entrance location/feeder school.

Yours faithfully,

Ms T Evans,

Address supplied.

Stop messing about!

Dear Editor,

The photo I took (below) of a bus stop in The Bishops Avenue declares that the H3 shuttle, which normally terminates at Golders Green, now goes all the way to Holborn Circus in the centre of town. As this is clearly not the case, perhaps TfL know something we don't!

Yours faithfully,

Stephen Barry,

Address supplied.



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

Become a Walker Ground Trustee

The Walker Cricket Ground Trust is a registered charity whose purpose is to provide sporting facilities to the people of Southgate. Situated in Waterfall Road, N14, it has a substantial main pavilion and outdoor sports facilities including cricket, football, rugby pitches and four tennis courts.

Experienced and committed Trustees play a vital role in running and governing the Ground and they are currently recruiting new voluntary Trustees and Associate Trustees to serve on the board.

Particularly wanted are

Trustees who have experience in legal, financial matters/accountancy, commercial negotiation, planning, funding procurement and grant applications. For full details, visit www.thewalker-ground.co.uk.

Any reader who feels strongly about any matter is invited to use this "Soapbox" column. Please note that opinions expressed are those of the writer alone.



How safe are our streets?

By Yasmin Escayg-Lee

As many of you may have noticed, walking the streets at night in East Finchley and Muswell Hill seems to be becoming more treacherous, especially if you are a woman by yourself.

On a personal note: as I work late I often find myself walking back home alone and on several occasions I have been confronted by strangers, usually men trying to get me into their cars.

There's a common misconception that this only happens to scantily dressed girls who have had one too many. This is most definitely not the case. Nearly all the times I have been approached I was fully clothed and entirely sober.

One night a driver followed me slowly from the bottom of Coppetts Road to Creighton Avenue. He pulled up and asked me to approach the car. When I refused, he proceeded to undo his seatbelt and get out of the car.

By this time I had already dialled my friend's number and was telling him very loudly where I was. Then I ran home whilst still on the phone.

Do our dark streets and lack of police officers contribute to this situation for late-night pedestrians? Some roads are so poorly lit that it is almost impossible to make out anyone approaching you until they're right in front of you. Not to mention it is easier for people to hide in the shadows.

I feel that the area would greatly benefit from a stronger police presence and better lit streets during our gloomy winter evenings. I would definitely feel a lot safer if these two simple things were implemented.

Be shell-fish this Valentine's Day!

By Allison Goodings

After a month away from rich, indulgent food, Valentine's Day feels like the perfect opportunity to prepare something extra nice. Whether it be for a special someone, or just a really great friend, this is a fantastic recipe for two.

It's also a very quick dish to make and can be on the table in about 15 minutes or less. After a quick tour of the High Road to visit Maurizio at Amici's Delicatessen for the pasta and prosciutto, A. Scott & Son for the scallops, and Tony's Continental for the thyme, lemons, garlic and parsley, you'll be all ready to go!

Fettuccine with seared scallops and prosciutto (serves 2)

- 6 large scallops with coral
- 6 slices of prosciutto
- 175g fresh egg fettuccine or tagliatelle
- 3 tbsp olive oil
- 4 cloves of garlic
- Quarter tsp of fresh thyme
- Zest of one lemon and juice of a half
- 4 tbsp dry vermouth or white wine
- Handful of chopped parsley

Cut the orange corals from the scallops, and finely chop them. Halve the prosciutto lengthwise into long strips. Halve the scallops to make two fat pieces and roll them in the strips of prosciutto.

In a large pot of boiling, salted water, cook the pasta - this should only take four minutes. Heat the olive oil in a large sauté pan and sear the wrapped scallops for one to two minutes. You want to brown the prosciutto and lightly cook the scallop inside. Remove the wrapped scallops and keep them warm.

Reduce heat to medium, add the minced garlic to the oil and cook briefly until fragrant. Tip in the chopped corals and thyme leaves, and cook for a few minutes more. Add the lemon zest and juice and the vermouth or wine and cook until the liquid reduces by half. Toss in the parsley, then add the drained pasta.

Season with salt and pepper, and toss together until pasta is well-coated in the mixture. Add the prosciutto-wrapped scallops and serve with love.

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