



Reel hero: Peter Bayley in the projection room at the Phoenix Cinema. Photo by David Tupman

Fond farewell to a showman of the screen

By David Gritten

Peter Bayley MBE, who died early last month at the age of 85 was a legendary and hugely influential figure at East Finchley's Phoenix Cinema, where he worked for over 50 years as its chief projectionist.

At the age of 16 Peter answered an advert and applied to what was then the Odeon in North Finchley as 'second senior projectionist'. He got the job and was initially paid the modest wage of five shillings a week. But as he would often recall: "I was spellbound from the word 'go.' Quite simply, I loved films. Back then I would go and see at least one a week."

In 1960, Peter made the move to East Finchley, and swiftly made a name for himself as a projectionist at the Phoenix, which back then was named the Rex. "In those days," he often noted, "to be a projectionist was a skilled job."

And he made the most of

it, ensuring that the images on screen seen by audiences were as clear and as bright as possible. After four years he became chief projectionist, a title he held until his retirement in 2010.

Key figure

Every member of the Phoenix staff has a good word for Peter. Zalan Pall, in charge of front of house at the cinema, says: "He was a key figure here throughout the years. It's hard to imagine the Phoenix without him. He was the rock of the institution."

The cinema has also done its best to let audiences know of their admiration for Peter: a photo of him has recently been appearing on screen

prior to the opening scenes of such films as *Hallelujah*, starring Leonard Cohen.

Fitting tribute

And on the day Peter was buried, his funeral car was parked facing the entrance to the Phoenix, where the red-lettered announcements above its door, which usually advertise forthcoming movies, read: "In our hearts, Peter Bayley MBE, 1937-2022, RIP. Chief projectionist at the Phoenix for 55 years." It was a fitting tribute to an astonishing career.

Stay alert to scams

One-to-one support is available to any residents aged over 50 who have fallen victim to a money scam, as part of Age UK Barnet's scams prevention service.

Project manager Lindsey can work out if people need a call blocker, for instance, then arrange to get this set up. She can also check out any emails or companies people might be worried about.

Lindsey helped one person realise that she'd been paying a direct debit to a fake insurance company for years. If someone has been scammed she can help them protect themselves from further risk and check if they can get their money back. Contact her by email at scamsawareness@ageukbarnet.org.uk or by telephone on 020 8432 2217.

Your recipes and the ingredients you can buy at local shops

A major community event celebrating local food and drink is being planned by East Finchley Town Team for next March. To get us in the mood, *The Archer* will be publishing a monthly recipe sent in by our readers using ingredients available in shops on the High Road or anywhere else in N2. These can be family favourites, seasonal dishes or ethnic specialities... the choice is yours.

Please send your recipes to be considered for publication, including a photo of the finished dish and details of where to find ingredients locally, by email to news@the-archer.co.uk or by post to *The Archer*, PO Box 3699, London N2 2DE. Max 450 words.

Holubtsi

By Allison Goodings

In February when the war in Ukraine started, I turned to cooking. My great-grandfather immigrated from Ternopil in Western Ukraine to Cooks Creek, Manitoba, Canada, in 1911, and much of my family continue to live there. Throughout my life, my Baba (grandmother) and great aunts taught me many family recipes, which I continue to cook today. In February, I turned to many of those recipes for comfort.

I've lived in East Finchley for 15 years, and feel privileged to be part of such a diverse community. Gurman, at 34 High Road, is an Eastern European shop that opened earlier this year and is owned by two



Ukrainians. The shop is filled with the foods and ingredients of my childhood, including the buckwheat, salo and smetana you need here. This recipe is adapted from London-based Ukrainian chef Olia Hercules, who started

the #CookforUkraine movement at the start of the war. I hope it will give you a connection to the culture and food of Ukraine and the strength that these dishes give to its people.

Ingredients (16 rolls, serves 4)

80g toasted buckwheat	16 medium chard or beetroot leaves
120g salo or bacon	2 tbsp vegetable oil
200g mushrooms	2 tbsp smetana or sour cream or crème fraiche
500g ripe tomatoes or a 400g tin	Salt and pepper
2 onions	
1 carrot	

Method

Cook 80g toasted buckwheat in salted water for about 10 minutes, or until cooked through but not falling apart. Drain well and set aside.

If using, dry fry 120g of salo (or bacon) cut into small chunks or lardons, until golden. Add to buckwheat.

Heat 1 tbsp of vegetable oil in a frying pan over medium heat. Cook 200g finely diced mushrooms until brown, then add to filling mixture. Turn heat down to medium-low, add 1 diced onion and a pinch of salt. Cook until softened, then add 1 carrot coarsely grated. Cook for about 2 minutes. Tip onion and carrots into filling mixture, mix well and season with salt and pepper. Leave to cool.

Remove the stalks from 16 medium washed chard or beetroot leaves. Lay one leaf on benchtop and put 1 heaped teaspoon of filling close to the stalk end. Flip the bottom of the leaf up and over the filling, fold sides in, and roll up as tightly as possible. Leave finished roll seam side down.

Using a lidded saucepan or casserole (large enough to hold 16 rolls snugly in a single layer), add 1 tbsp vegetable oil and 1 sliced onion and cook until soft over a medium heat. Finely chop the chard or beetroot stalks, add to pan, cooking for a minute.

Cut 500g ripe tomatoes in half and grate them on the coarse side of a box grater, discarding the skins or use a 400g tin of chopped tomatoes. Add tomatoes to the pan and cook for 5 minutes until broken down into a sauce. Whisk in 2 tbsp Smetana, or sour cream or crème fraiche. Season with salt and pepper.

Turn heat to low and carefully place 16 rolls, seam side down, into the pan. Cover and cook for 15 minutes. Serve with bread to mop up the juices!

East Finchley Baptist Church

We meet each Sunday for worship at 10.30 am. If you would like to join us please go to our website for further details. All welcome.

For more information please contact the Church Office
Email: office@eastfinchleybc.org.uk
www.eastfinchleybc.org.uk

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