



the future of Barnet Market brought to an end as quickly as possible. The market owners were first granted planning permission to redevelop the site over ten years ago. Even their second permission (the one they are now seeking to extend) was granted long before the credit crunch made financing such developments difficult. She spoke passionately about the need for preserving the market as a magnet for people shopping in Barnet.

For those of you not already members you can support the market's future and keep an eye on what is going on by joining the many Friends of Barnet Market (now numbering well over 1000) at support@fobm.co.uk or by contacting Chris Smith on csdes@dircon.co.uk

St Paul's pre-school. Their first Graduation!

St Paul's Church was the setting on Friday July 15th for the final play and prizegiving for many of our children. From September they will be moving on to the reception class at Hadley Wood School, Trent School and also to several private schools such as Lochinver, St John's and St Giles.

The children gave their parents a



wonderful musical performance based on Noah's Ark. They were dressed and face painted as a variety of animals and as the Bible Story was read they sang several songs linked to the story. Afterwards they were each presented with a Bible and their Profile Books. These had been built up over the two years they had been with us and contained their drawings, their writings and photos of their many activities and outings. They then adjourned to the Church Hall for a special lunch party, an obstacle course challenge and finally some tearful good-byes were said, with lots of promises to keep in touch.

It is hard to believe that yet another academic year has flown by and that in a few weeks the next generation will be arriving on the door step for their turn at Pre-school, and so life goes on...

Additional celebrations were had when the Pre-School committee treated all the staff to a celebratory lunch at the Thai restaurant, Crescent West, in order to congratulate them all on achieving such a brilliant OFSTED report this term. Our thanks go to all the committee, *Loretta Gregorian, Supervisor of St Paul's Pre-school*
St Paul's Church Hall,
Crescent East Hadley Wood EN4 0EN
tel. 8447 0448

Firewalking. HOT FOOT IT!

North London Hospice is holding its second sponsored Firewalk at 7pm on Saturday 3 September with both Enfield MP David Burrowes and Enfield Councillor Pat Ekechi stepping across the hot coals to raise money for your local hospice.

The Firewalk will be held at the Jolly Farmers Pub, Enfield Road EN2 7QS - an ideal venue with a large outdoor area. It's an exciting event that will give participants a real challenge while raising money to help those in the community who are living with a terminal illness.

Registration is £35 with no minimum sponsorship. To register call fundraising on 020 8446 2288 or online



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www.northlondonhospice.org

North London Hospice provides free end-of-life support for patients and their families living with a terminal illness in the boroughs of Enfield, Barnet and Haringey.

Contact: Deborah Mosdall,
Communications Manager 020 84462288
dmosdall@northlondonhospice.co.uk

Local Chef gets cream of the crop from the best pick-your-own farm

Hertfordshire Chef Wayne Turner has found the perfect produce for his menu, right on his doorstep. Parkside Farm, Hadley Wood Road, Enfield has been voted the best pick-your-own farm in the UK by the National Farmers' Retail & Markets Association) and sits just up the road from West Lodge Park Hotel. With 50 acres the farm produces a wide variety of fruit and seasonal vegetables

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including strawberries, raspberries, plums, broad beans, beetroot, spinach, marrows, tomatoes and onions. Chef Wayne Turner is in charge of the Mary Beale Restaurant at West Lodge Park Hotel and has been hand picking fruit at the farm.

"Buying local is very important to us and having an award winning farm on our doorstep is fantastic. This lovely seasonal produce can go from the field to being served at the table in West Lodge Park in less than an hour, you simply can't get

fresher than that," said Wayne.

Wayne and his team call at the farm to pick the cream of the crop but there is no shortage of supply for the families that visit. There are 15km of table top strawberries to pick from and with no polytunnels it is a fresh air experience for chefs and children alike.

West Lodge Park is the highest rated four star hotel in Hertfordshire and North London. The Mary Beale restaurant, within West Lodge Park, has been awarded an AA rosette.

Jane Manners, Beales Hotels 07971 262124

PUBLIC MEETING

**to discuss The New Playground
Hadley Wood Association Centre**

Far end of tennis courts.

Crescent East

Wednesday 14th September

7.30pm



Left to Right: Chef de Partie Justin Franklin, Farmer Richard Whitman and Head Chef Wayne Turner