

Suburb  
Style editor  
Deborah  
Warland,  
talks to  
residents  
about some  
of their  
favourite  
things



Deborah  
Warland

## SUBURB

## Rants

featuring Luke Brooks

Luke Brooks is a 24 year old out of work journalist who has lived in the Suburb all his life. He is currently doing a variety of temporary work.



### Suburb Drivers

When Deborah asked me if I could write another tongue-in-cheek rant for Suburb News my first thought was that since I got my issues with lawnmowers off my chest I no longer had any real beef with anything on the Suburb. I soon found out how wrong I was. All I have done is to direct my anger and frustration, which used to be aimed at gardening enthusiasts, at drivers in the area who seem blissfully unaware of anyone else who may want to use the road.

After seven years of driving around London, it seems to me that the Suburb has a knack of encouraging some of its inhabitants to become annoying, selfish

drivers who leave me wondering how they managed to pass their driving test in the first place. If it's not someone who insists on driving at 15 miles per hour down Meadway then there is bound to be someone who thinks that if they pass their friend or neighbour in the middle of the road, it is their right to stop, wind the window down and have a good old chat, with no regard for the cars piling up behind them.

Now I am not claiming to be a perfect driver, far from it. I know how hard it is to remember to do everything you are meant to when behind the wheel, but it cannot be that hard to remember the basics most of the time. Numerous times I have found myself behind people whose cars seem to be a model that was not actually fitted with indicators, or if they are, they forgot to wire it all up.

Another thing some drivers in the Suburb seem incapable of doing is saying thank-you or giving way. Once, driving down Oakwood Road, I must have given way to about 15 cars. Out of those a mere two drivers actually bothered to raise a hand to say thanks. The others must have thought I had nothing better to do than constantly pull myself in and out of tiny gaps so they can plough through in their 4x4's without having to pull into the massive gaps they have on their side of the road. Now some may put this down to snobbery, (we do live 'on the Suburb' don't you know!) but if the rich and famous among us can find time to say thanks and pull over, I'm referring to the courteous Jonathan Ross, then surely the rest of us can too!

The final aspect of driving around the Suburb that really winds me up has to be the drivers who double park in Temple Fortune and Golders Green. Yes you know who you are! For all of those reading this who this applies to, I am the guy in the blue golf who might stick one or two of his four fingers up at you if he passes as you pull over or out. How these people think they can block a road just because they cannot be bothered to drive around like the rest of us looking for a parking place is beyond me. The fact they are double parking proves the road is busy, and this just goes to show the selfishness of the drivers who commit the offence.

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## SUBURB

## Cookery

featuring Hannah Pembleton

Hannah Pembleton lives in Hampstead Way with her husband, David and son Ben. Hannah is an expert chef and David is a gardening and fencing professional. As a family, they often travel to Cyprus and Hannah would like to share this delicious Cypriot lemon cake recipe with Suburb Style readers.



### Almond, Lemon & Anari Cake

#### Ingredients:

300g / 10.5oz ground almonds • 4 lemons, zested and 3 juiced

350g / 12oz anari, ricotta or cottage cheese • 7 eggs

250g / 9oz unsalted butter • 300g / 10.5oz caster sugar

100g / 3.5oz flour • 5ml / 1 tsp baking powder

#### Preparation:

Butter and flour a deep-sided 23cm cake tin and preheat oven to 1800C/3500F/Gas Mark 4

Place the butter and sugar into a food mixer and beat until light and fluffy. Add in the anari and eggs and continue to beat for 2-3 minutes until totally smooth. Blend in the remaining ingredients until totally combined. Pour into the prepared cake tin. Place in the oven for 45 minutes until the cake springs back when pressed lightly in the centre. Remove from the tin when cooled slightly and allow to cool completely on a wire rack before serving.

Note: To make small individual cakes, simply place 15ml / 1tbsp of mixture into individual bun tins, then bake for 15 minutes only. Again, these can be served as petit fours.



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