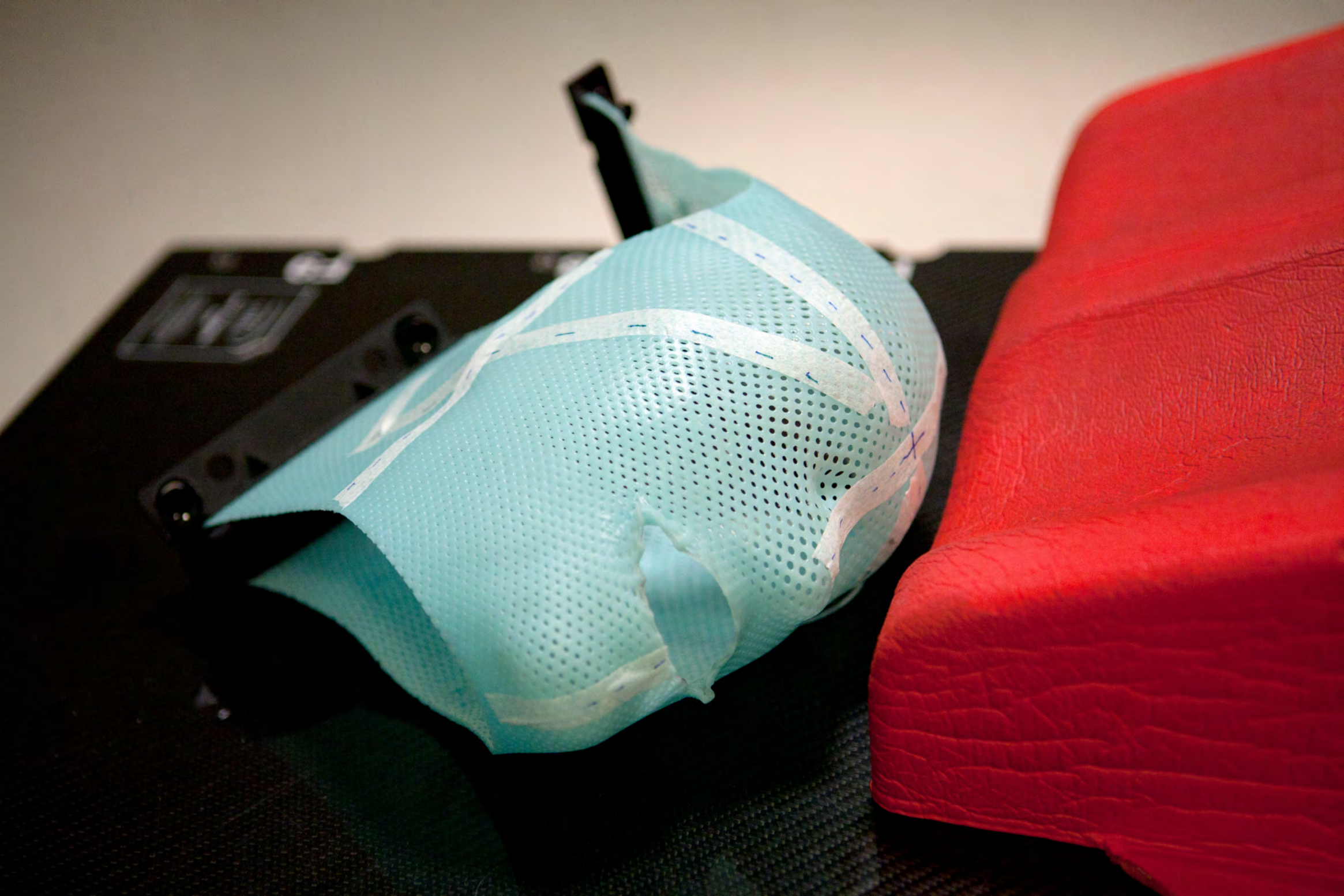


Celine Marchbank

Tulip  
*2010*























































Page 1 of 1  
Name: Susan Miles  
DOB: 20.01.44

Hospital No: 911135738  
Chemotherapy: Femetrexed & Cisplatin

### Medication reminder chart

| Medicine name & strength | Medication times and how much to take |       |         |       | Reason for prescribed medication | Special instructions                                                                                                                                              |
|--------------------------|---------------------------------------|-------|---------|-------|----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                          | Morning                               | Lunch | Evening | Night |                                  |                                                                                                                                                                   |
| Ondansetron 4mg tablets  | 1                                     | 2     | 2       | 1     | Anti-sickness chemotherapy       | Start taking on the evening that you had chemotherapy. May cause constipation. Start taking on the evening that you had chemotherapy. Swallow whole, do not chew. |
| Domperidone 10mg tablets | 1                                     | 2     | 2       | 1     | Anti-sickness chemotherapy       |                                                                                                                                                                   |
| Aprepitant 80mg capsules | 1                                     | 2     | 2       | 1     | Anti-sickness chemotherapy       |                                                                                                                                                                   |
|                          | 1                                     | 2     | 2       | 1     | Anti-sickness chemotherapy       |                                                                                                                                                                   |

Checked by:  Pharmacy Dept. University College London Hospitals NHS Trust  
Date: 07.05.10

Writen by: Karen Gessell  
Allergies/sensitivities:   
Formulary review by: Aaron Bassett Validated by: Gemma Bruce 21.07.09

























































Eileen "Didi" Neame, who has died aged 89, was a secret radio operator in Nazi-occupied France and survived the Ravensbrück concentration camp. The youngest of three children of an English businessman and his Spanish wife, she was born in London but brought up in Paris. When Germany invaded France in 1940, the bilingual Neame and her brother, Francis, fled to Spain. Eventually, early in 1942, they got back to England, where Eileen and her sister, Jacqueline, joined the First Aid Nursing Yeomanry.

The girls' language skills made them obvious candidates for the Special Operations Executive, the new secret service devoted to sabotage and subversion. Selwyn Jepson, recruiter for F, SOE's independent French section, judged the sisters and their brother, Francis, suitable: patriotic, fluent, determined and discreet. All three went through the usual training - both paramilitary on the coast of Inverness, and technical, at Beaulieu in Hampshire.

## Sue Miles

Doyenne of counter-culture and the restaurant revolution

Sue Miles, one of the central figures of the London counter-culture of the 1960s and a leading influence on the British "restaurant revolution", has died aged 66. She knew everyone, from the Beatle down, and was involved in such seminal events as the Albert Hall poetry reading of 1965 and a leading figure in the Oz magazine of 1971, before going on to become a leading figure in the restaurant scene of the 1980s. Susan Crane was born in Brighton and brought up in Los Angeles, where her journalist father, Lionel Crane, and her mother, who later stabbed her, set up the Soho Brasserie, where the young Miles worked. She attended Beverly Hills high school, where her gilded classmates were Farrah Fawcett and Cheryl Crane (daughter of Lana Turner, who later stabbed her mother's abusive lover to death). The liberal arts college Dalton followed, and in 1961, accompanied by her mother's abusive lover to death, she returned to the UK.

After the American school in London, she joined Cheltenham art college. "You didn't go because you wanted to be an art teacher," she recalled. "You went because it was good fun, good parties, and weird people. It's where you tried to go to if you were young. It was to do with words, it was to do with beat poets and being cool."

On an annual CND march from Aldermaston she met Barry Miles, known invariably as Miles. He, too, was a fan of the beat poets and ran a magazine to which such figures as Lawrence Ferlinghetti contributed.

## Other lives

### Ivor Tili

My father, Ivor Tili, who has died aged 72, symbolised loyalty. Loyal to his country, he volunteered in 1940, aged 17, and spent his war years in the RAF in India and Burma. He was a proud member of the Burma Star Association for 64 years. As recently as 2008, he was deeply moved when, selling poppies in Northbury, south London, many people approached, not just to put money in his tin, but also to shake his hand and thank him for what he had done.

Loyal to his profession of teaching, he worked for the Inner London Education Authority for his entire career. After many years in primary schools across south London, he became deputy head of Brandleshoe primary school, in Putney, in the late 1960s. He was then appointed head of Huntingfield primary school in Roehampton in the mid-70s. He retired in 1985.

Ivor was born and educated in Balham, south London. He met my mother, Enid, at a Halloween party in 1947, and they married two years later in her hometown of Neath, south Wales. Passionate about music, he inspired, instructed and entertained through that medium - whether teaching.



Ivor Tili spent his entire career teaching in south London, ending up as head of a Roehampton primary school



Miles, below, and the first issue of IT (the International Times)

They married, eloping to Scotland, since her parents refused to accept the match - and in London found themselves at the heart of what was known as the "underground". Together they set up the Albert Hall poetry reading, with Allen Ginsberg performing, and the underground's first newspaper, IT (the International Times), and 6,000 nascent hippies in the underground art gallery and Indica, the avant-garde art gallery and bookshop for which Paul McCartney designed the wrapping paper and where John Lennon first met Yoko Ono. Sue also ran the Arts Lab cafe, her first essay at catering.

In 1970 the couple moved to the US, to Ginsberg's farm in upstate New York. There the marriage collapsed and after a spell at the East Side bookstore in New York, Sue returned to London. In 1971 she was recruited by Richard Neville to run the Friends of Oz, a pressure group backing the defendants in the notorious obscenity trial. She also met and later married the graphic designer Pearce Marchbank, with whom she had



two children. However, they divorced in 1982. After an inconclusive course in midwifery, and at Marchbank's urging, Sue returned to the professional

kitchen. She was untrained but, in the restaurant Food for Thought and moved from there to run Didier, in Little Venice. There followed such restaurants as L'Escargot (managed by the Zanzibar Club, and the Soho Brasserie, where Juliet Peston and Angela Dwyer, two young stars-to-be, were on her team. She had the quality, if not perhaps the temperament, for stardom, but worked with, and nurtured a number of other talents, notably Alistair Little and Adam Robinson. A decade later she joined the Mean Fiddler group, running the Jazz Cafe in Camden Town. Eventually she moved to Suffolk, setting up and running the kitchen of the Crown hotel, Southwold, and later the Thorpes Brasserie.

Sue was an outspoken, intelligent, sceptical woman, who combined loyalty to her friends with an overriding distaste for pretension. She suffered fools not at all. Nurtured in Hollywood, she was impressed by nothing. After declining the chance of joining her opted Rose Gray at the River Cafe, she persuaded the local McDonald's to put salad on its menu.

In late 2009 she was diagnosed with lung cancer and a brain tumour. She leaves her two children with Marchbank, Otis and Celine. Jonathon Green

Susan Miles, activist and restaurateur, born 20 March 1944; died 8 October 2010

## Birthdays

Lord (Jock) Burnett, former Labour minister, 87; James Blaxwick, director, White Chapel Gallery, 70; Dame Diana Britton, chairman, Independent Age, 70; Naaz Chokri, chair of Shakti and former chair, British Red Cross, 69; Steve Cram, cricketer, 59; Martin Davies, footballer, 59; Martin Davies, chief executive, British Council, 55; Thomas Dolby, keyboard player, 52; Dame Elizabeth Esteve-Coll, arts administrator, 72; Justin Hayward, singer and musician, 64; William Jarvis, racehorse trainer, 50; Sir Peter Jones, opera director, 64; Prof Kay Tee Khaw, gerontologist, 71; Matthew Laurens, fashion designer, 42; Shaznay Lewis, pop singer, 35; Shula Marks, emerita professor of southern African history, 50; London University, 74; Sir Roger Moore, actor, 83; Françoise Pascal, actor, 61; Sir Cliff Richard, singer, 70; Roger Taylor, tennis player and coach, 69; Christopher Timothy, actor, 70; Carole Tongue, chairman, UK Independent Film Parliament, 55.

## Announcements

### DEATH NOTICES

CHAMBERLAND, David Geoffrey On 3rd October 2010 peacefully at his home, David aged 61 years. Deeply loved husband of Catherine. Dear Father of Michael, Nicholas, Melanie, Helen and Anna. A dear father-in-law of Lynsey, Mark and Sam. Enquiries to A. Muddock & Son Funeral Service, Stockton Heath. Tel: 01525 261 903

COOK, Duncan died at home on Wednesday 6th October 2010. Beloved son of Helen and Stephen and brother to Geraldine. Funeral service in Reading Crematorium on Monday 18th October at 12.15pm. All welcome. Family flowers only. Donations to the Samaritans Crisis Team, Tunnock Trust and St Cyprian's Hospital, 28 Reading Road, Reading RG1 1TB. Tel: 01493 573 370

POWELL, Bernard Arwyn of Monmouth, the beloved husband of Ursula, much loved and loving father of Christopher, Oliver, Elmer and Susan and grandfather of Daniel. Brother-in-law and uncle, very suddenly at home on 10th October 2010 aged 64 years. The funeral service will be held at Our Lady of Lourdes Catholic Church, Abbey-de-la-Beach, on Tuesday 12th October at 11am, followed by cremation at Boreley Crematorium. Family flowers only please. Donations if desired to either the National Society for Epilepsy or Stables UK. Any enquiries may be made to J. Spring, George & Co Funeral Directors, Castle Lodge, South Street, Abbey-de-la-Beach, Lincs LE65 1SR. Tel: 01525 471 310

Read our online obituary of Tottenham Hotspur and England footballer Eddie Bailey  
guardian.co.uk/obituaries



Tulip book

*published by Dewi Lewis Publishing*

2016





Celine Marchbank

Tulip

DEWI LEWIS PUBLISHING



# A Stranger in My Mother's Kitchen

*2010 - 2016*











Pin

1/4 p:

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Add

in d:

they

2 Egg Whites  
10oz Double Cream or Creme Fraiche  
1oz Vanilla Sugar  
Mix summer fruits

Line moulds with damp muslin. Whip cream. In separate bowl whisk egg whites, whisk in sugar then gently fold egg whites into the cream. Fold over the muslin, leave in refrigerator 24 hours, turn out on to individual dishes. Decorate with summer fruits.



Please  
don't take on the  
kitchen  
fire.

Fleas:

Dough - 2 scoops flour  
1 measure  
3 eggs  
salt  
water.

6 eggs  
1/2 cup milk - 1 flax  
salt  
6 oz cheese



## Puff Pastry

Ingredients

|                 |
|-----------------|
| 1 Packet Flour  |
| 1 " Butter      |
| 1 litre water   |
| 1 teaspoon Salt |

Butter Flour <sup>maible</sup> ~~hard~~ liberally +  
flour rolling pin.  
Roll 4 Packets Butter out  
on top of each other to give a  
flat cake of butter about the  
size of a large plate.

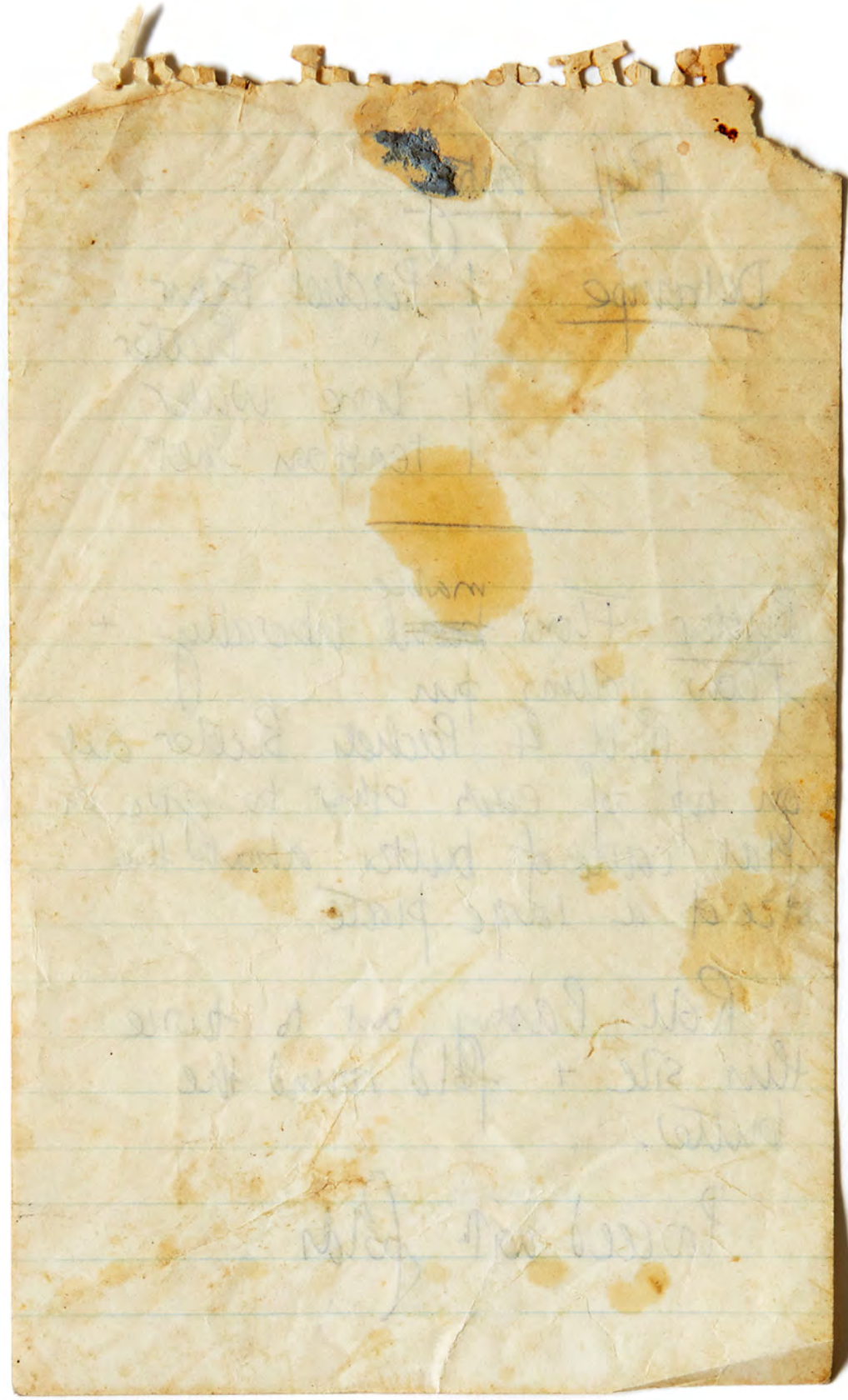
Roll Pastry out to twice  
this size + fold round the  
butter.

Proceed with folds

7 pt water  
4 lb sugar  
1 1/2" corn chow } boil

3 lb sugar  
2 pt hot water  
1 1/2 cups powder  
6 g corn flour } Combine  
& add  
when hot





Cherry bun  
1 pt water  
1/2 lb butter  
12 oz flour  
10-12 eggs

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Weiner.

The American Woman's Cook Book.  
Ruth Berolzheimer

Cranberry Spry

Mastering the Art of French Cooking

Summer Cooking -

Larousse Gastronomique

Domestic Cooking - 1848

Recipes of Howard -

637 1061

32, Old Campbell

Barrenment  
D.

Restaurant

Res.

500  
+ 100  
= 600

COOK'S DIARY 1976

December week 2

### DUCK WITH TOMATOES AND ORANGE JUICE

#### Ingredients:

1-4lb (1-2k) duck, 1/2pt (300ml) orange juice, 1/2lb (250gr) tomatoes, 1 onion, 2 cloves of garlic, 1oz (30gr) ground almonds, 2 tablespoons vinegar, 6 table-  
spoons water, 1oz (30gr) raisins, sprig or marjoram and parsley, bayleaf, salt,  
pepper.

#### Serves 6

Rub a teaspoon of salt inside the duck and place it in a casserole or deep pan  
with all the ingredients. Cover and cook slowly either on top of the stove or  
oven for 2 and 3/4 - 3 hours. When cooked take out the duck, carve it  
keep it hot in a covered dish in the oven. Now pour off as much fat as  
possible from the sauce and strain. Bring the defatted and strained sauce to  
boiling point and reduce by half the volume. Make sure you don't burn it  
while reducing, by stirring. Taste and adjust seasoning if necessary. Place  
the carved duck on a serving dish and pour over half of the sauce. Serve the  
remaining sauce separately. You can eat this dish cold; remove the duck and  
leave it whole, pour the sauce into a bowl and next day remove all the fat.  
Serve either hot or cold with a puree of potatoes and celeriac and a tart green  
salad.

Copyright Sue Miles and Pagan Gregory.



The PATAIA COOKBOOK

120  
CN-  
POSED  
Lift  
120  
OR

Indian Cooking Savitri Choudhary  
Spanish Cooking at Home and on Ho  
MacMladrechall Spanish Regional Coc  
Dharanyit Singh  
Leeley Blanch  
Florence G  
Elizabeth David FRENCH COUNT



THE PLEASURES OF ENGLISH FOOD \* ALAN DAVIDSON  
*English Journeys*

BRITISH BUTTERFLIES

TREES  
4  
WARNE

BRITISH BIRDS









### FISH SOUP

1. 10 onions  
5 heads of garlic  
10 large carrots  
2 whole celery  
5 bulbs of fennel  
2 large bouquet garni  
.....
2. 15 large frozen red mullet  
5 large Mocc. tomatoes  
10 tablespoons tomato puree  
*1 lb. frozen prawns in shells*
3. liquid to cover ingredients/half fish fumet half water  
sea salt and cayenne  
10 large potatoes  
saffron threads(about 10)

Sweat all the ingredients in part one once sliced in olive oil, until soft but not coloured. Add the ingredients in part 2. mix, cover pan and sweat until the tomatoes start to soften. Add liquid, cayenne, diced potatoes and saffron. Bring to the boil and then simmer for 1 hour. Pass through a mouli or liquidise, adjust seasoning, adding salt and black pepper.

### AIOLI/ROUILLE.

10 CLOVES GARLIC  
4 EGG YOLKS  
1 PINT OLIVE OIL.

LIQUIDIZE THE GARLIC TO A SMOOTH PUREE, ADD THE EGG YOLK AND THEN AS FOR MAYONNAISE SLOWLY ADD THE OIL. THIS CAN BE KEPT IN AIR TIGHT CONTAINER FOR A FEW DAYS.

































CHILDREN'S CORNER FOR

Given up to a social.





















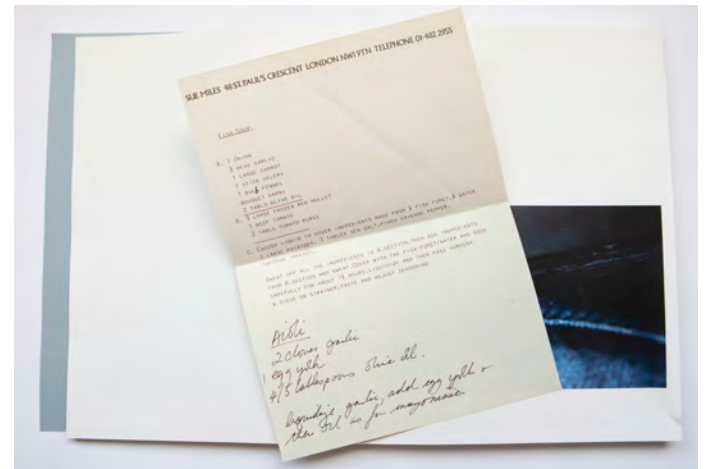
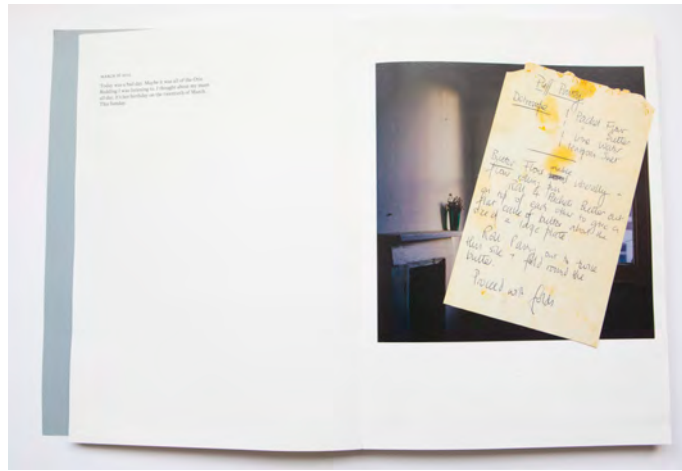
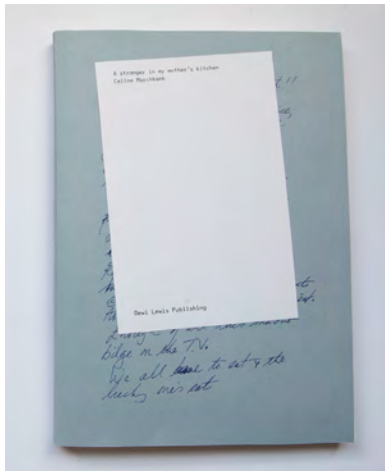


# A Stranger in My Mother's Kitchen book

*to be published by Dewi Lewis Publishing*

2022







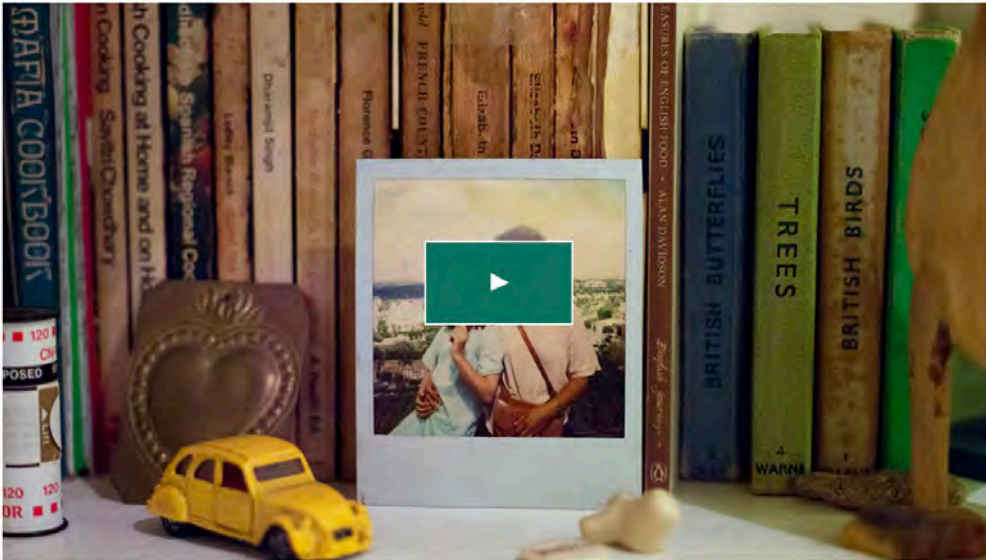
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**£4,073**  
pledged of £10,000 goal

**68**  
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# Shot in Isolation

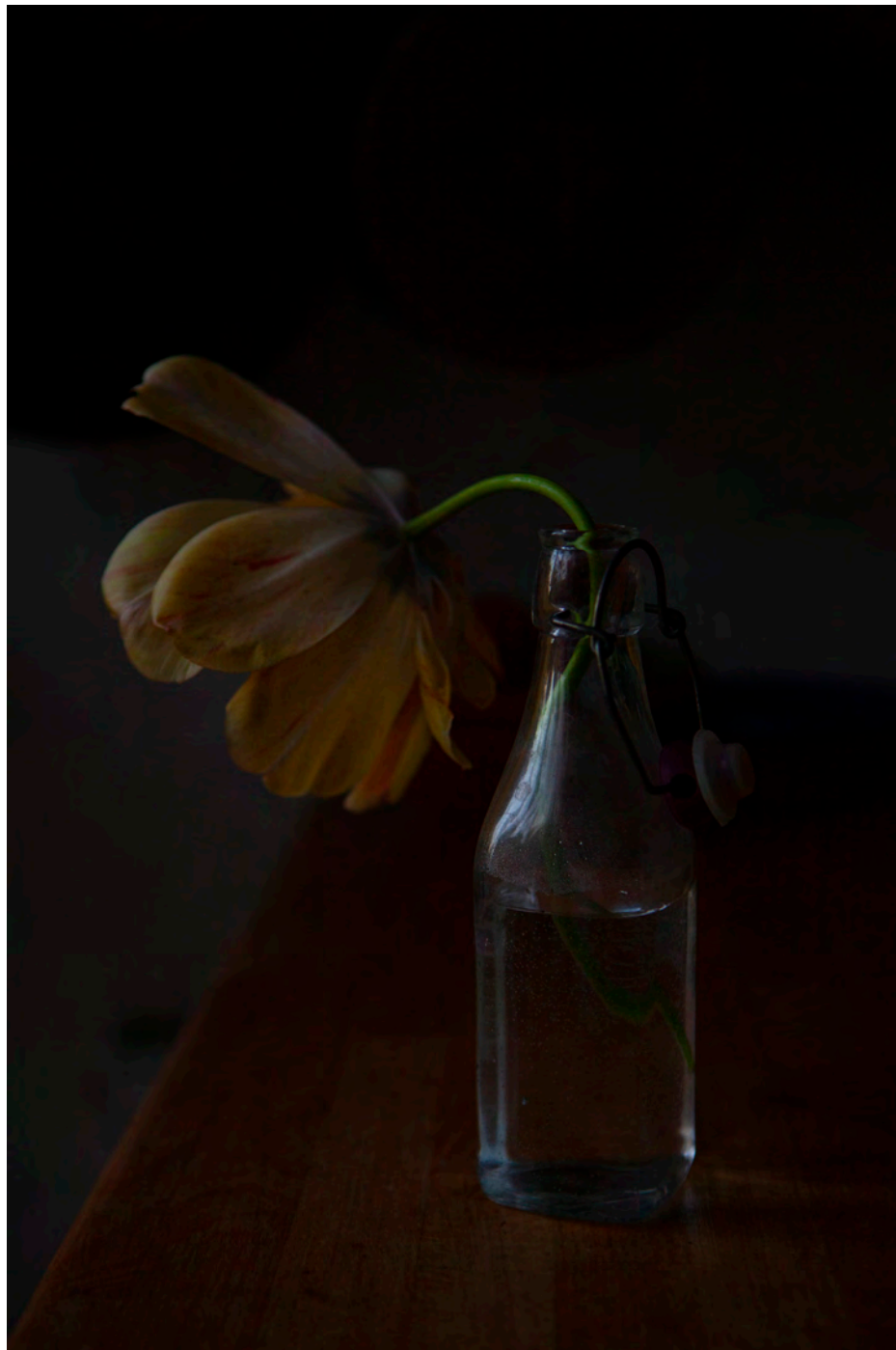
*April - May 2020*





13th April 2020





14th April 2020





15th April 2020

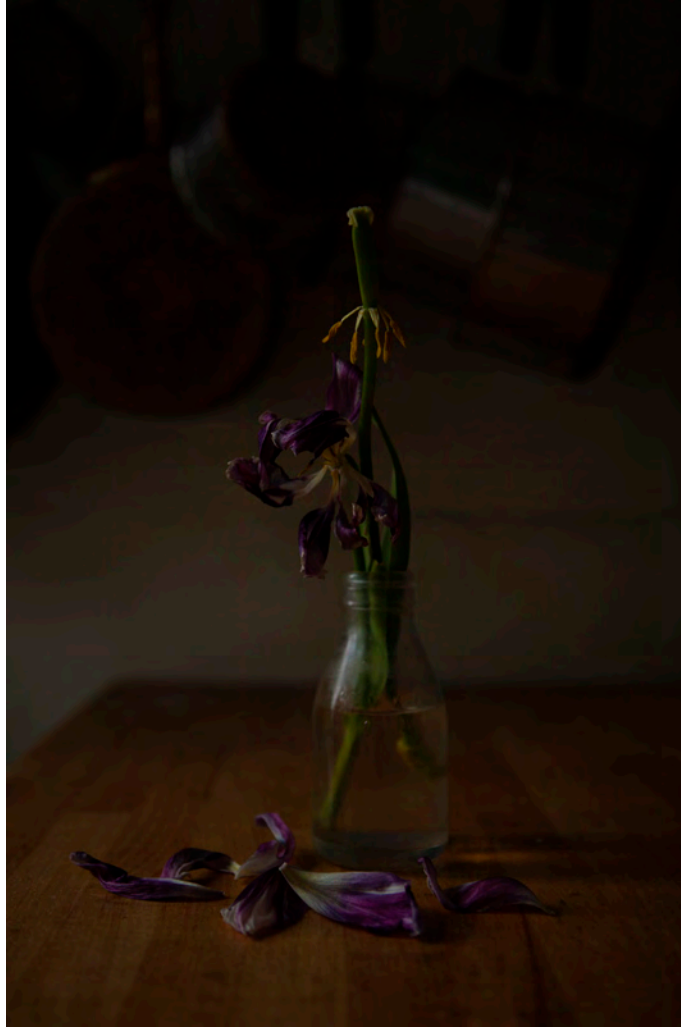


16th April 2020





17th April 2020



18th April 2020

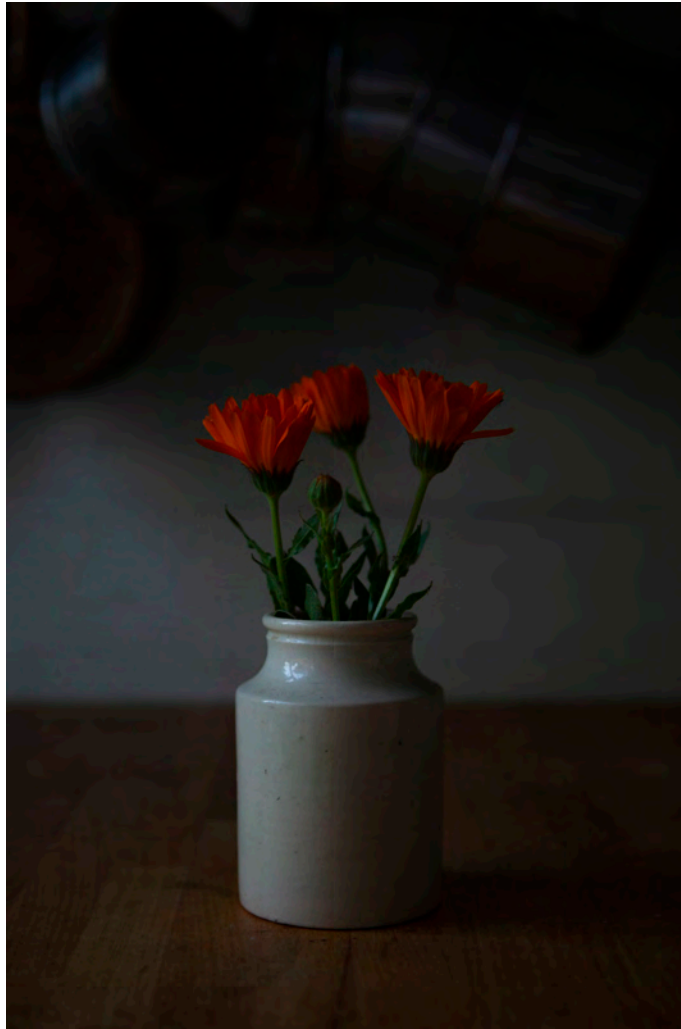


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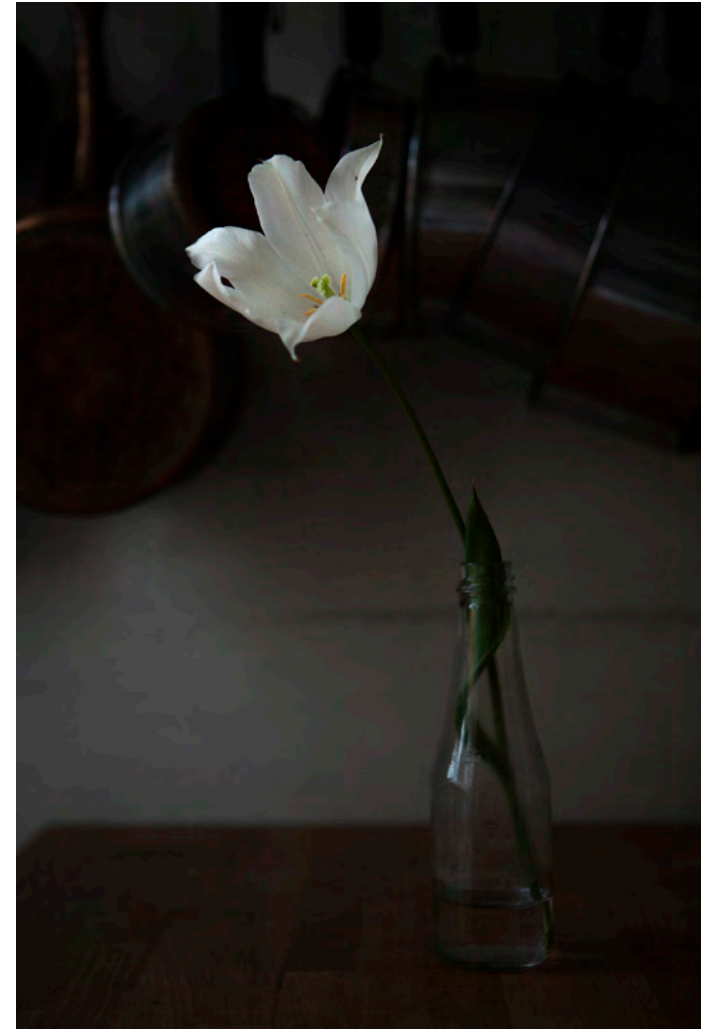




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23rd April 2020 II

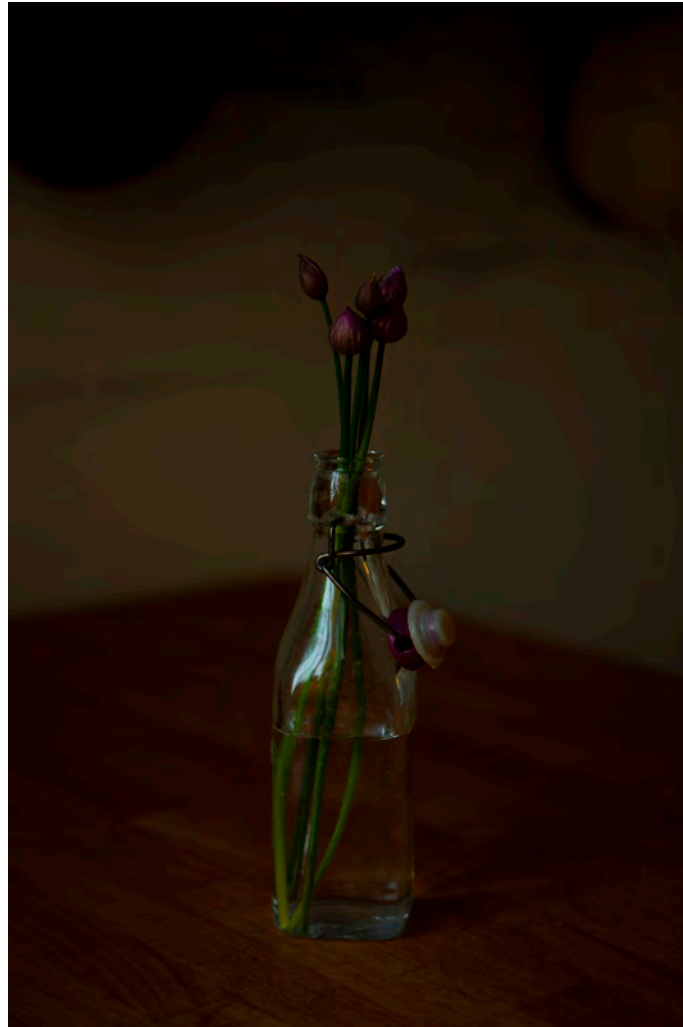


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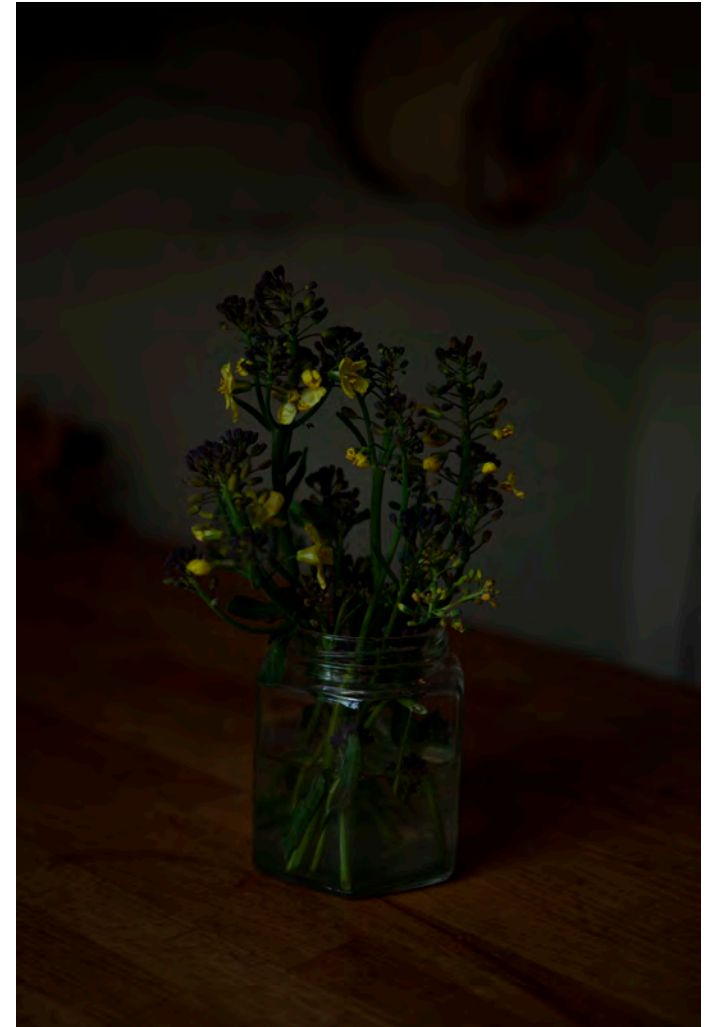




25th April 2020 V

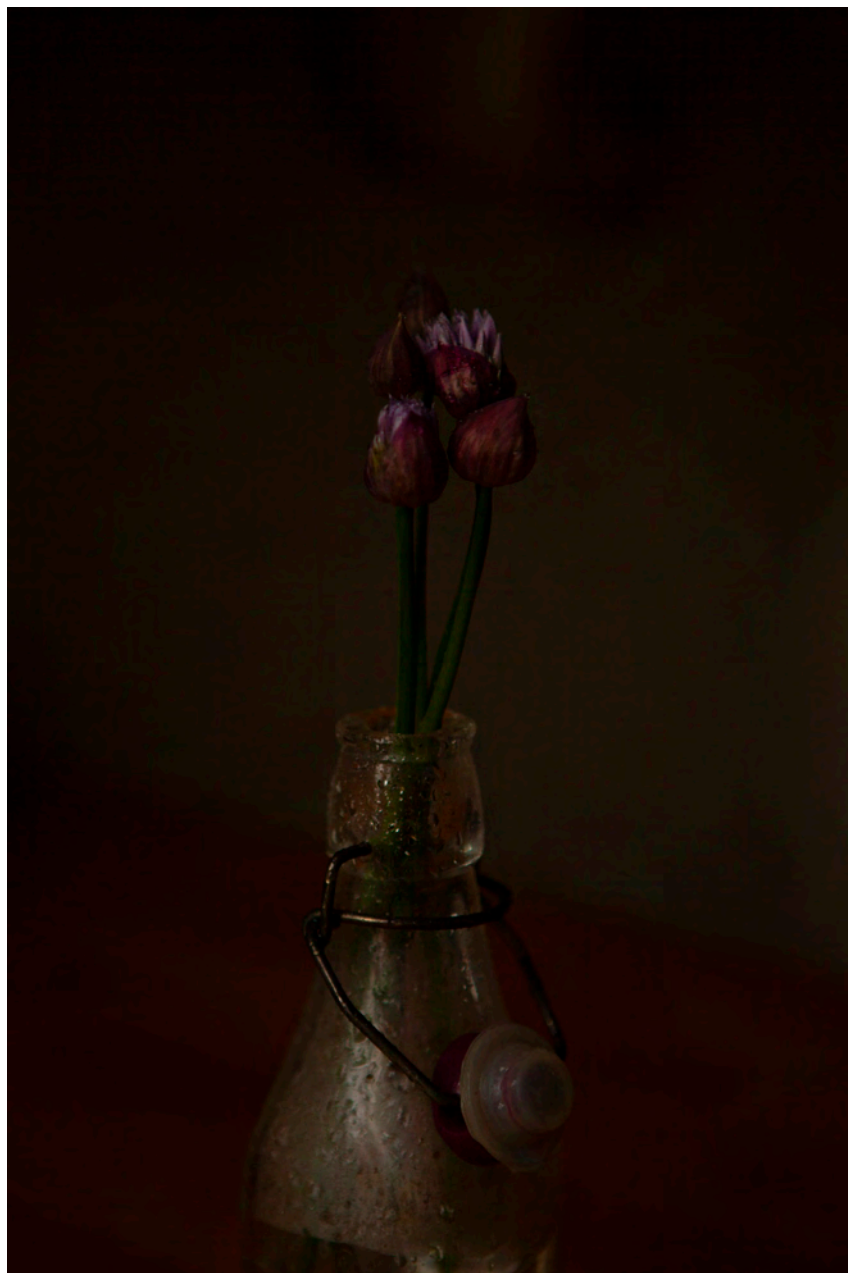


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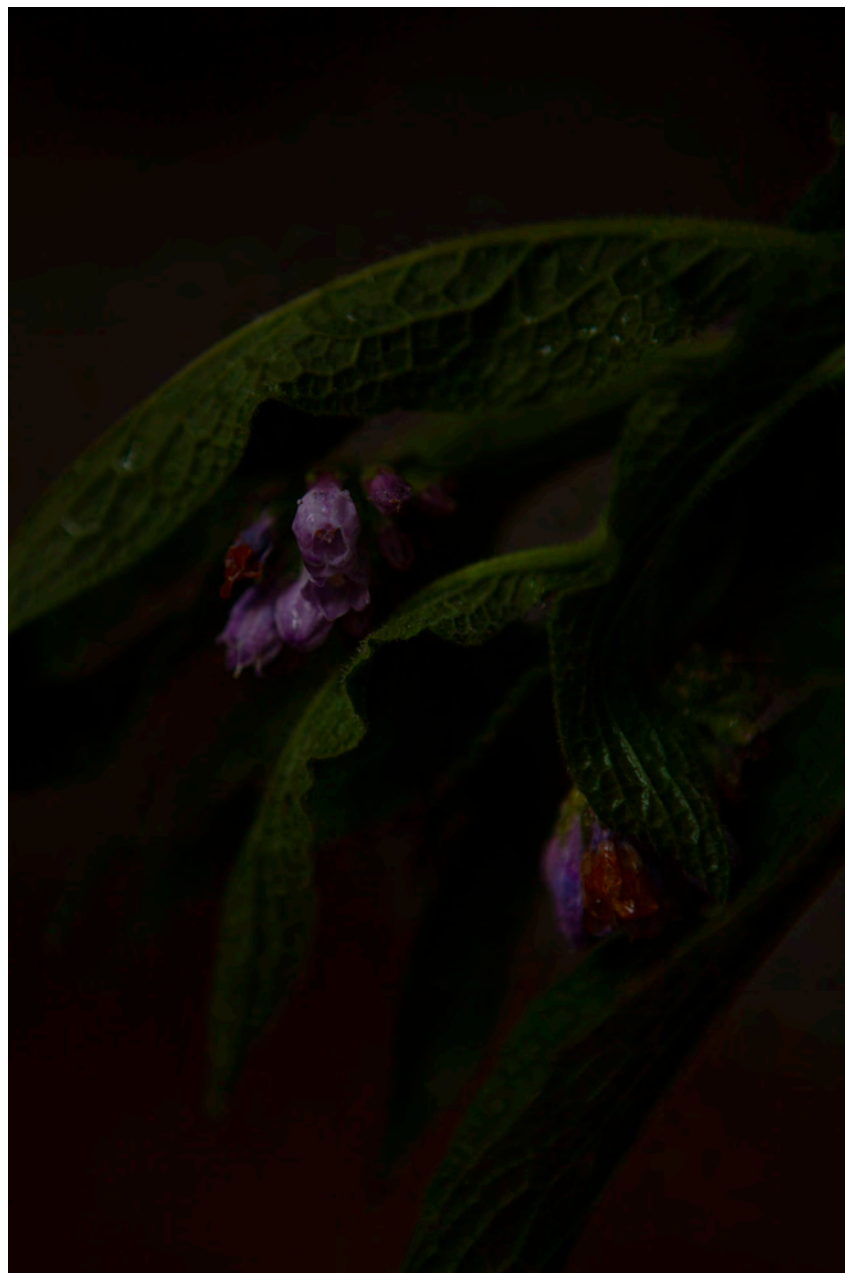


26 th April 2020 IV





28th April 2020 I



28th April 2020 II

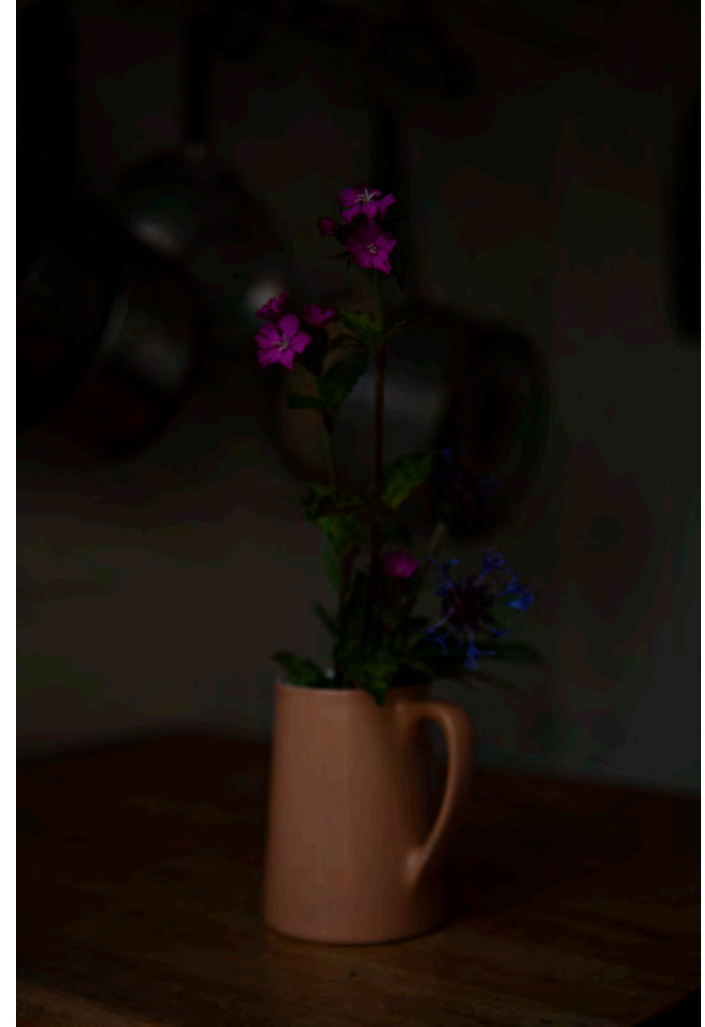




29th April 2020

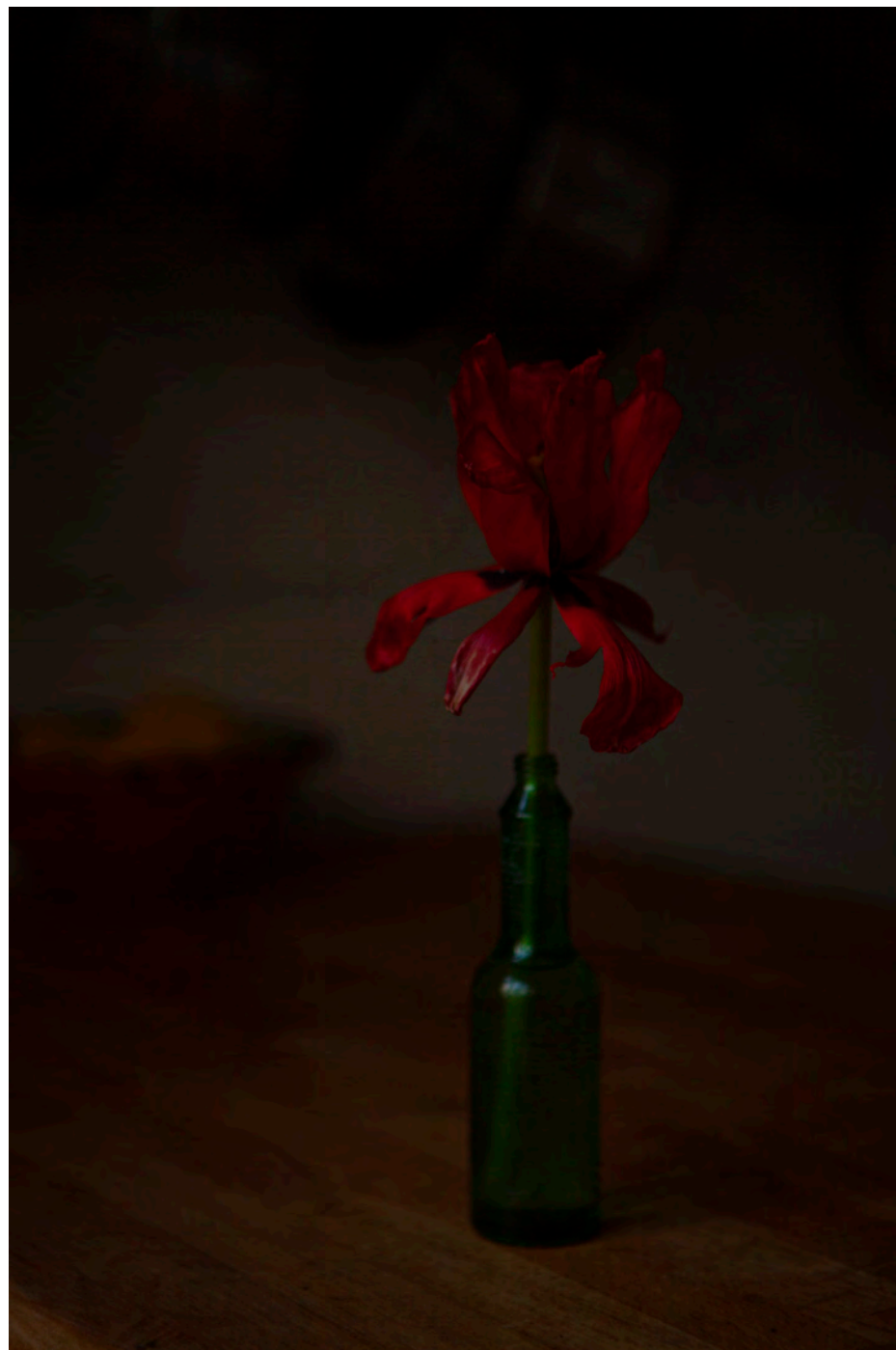


30th April 2020



1st May 2020



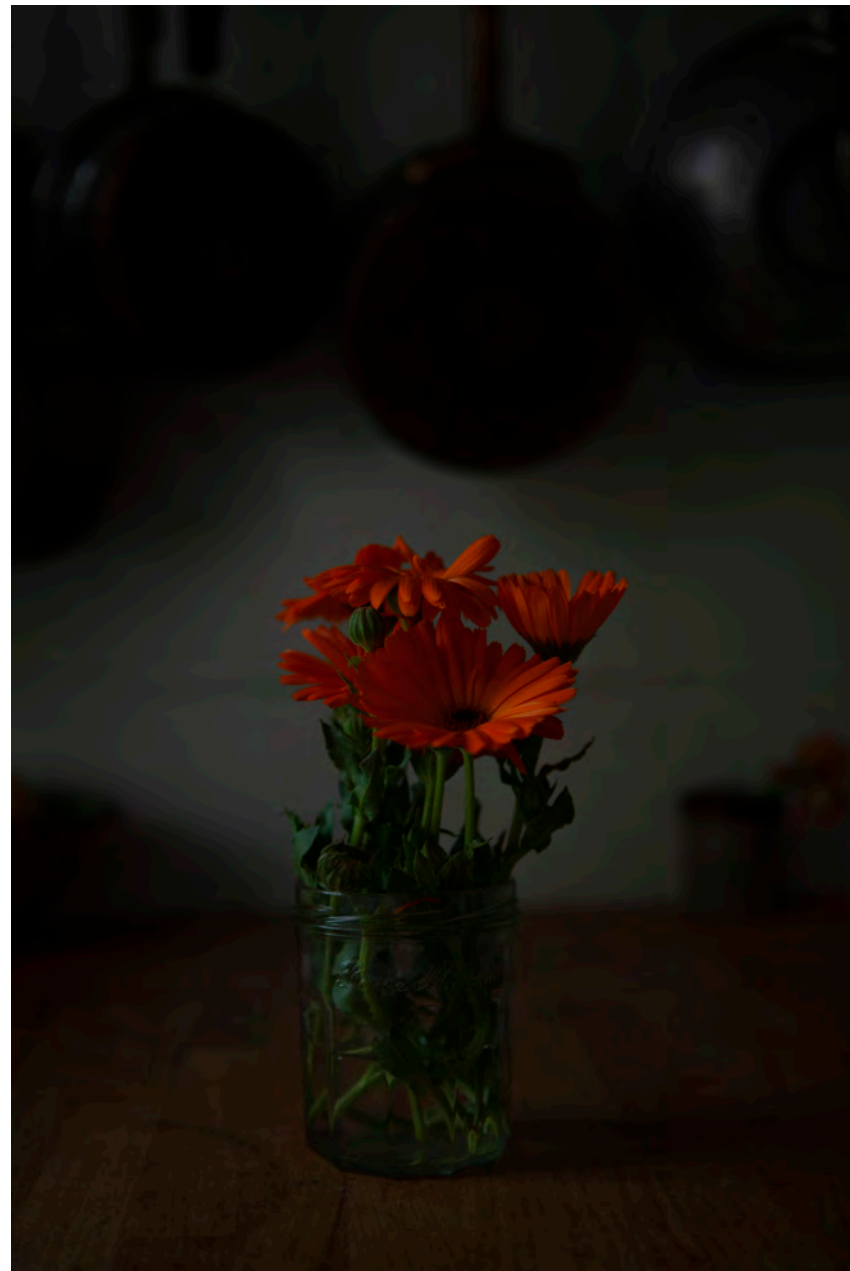


2nd May 2020





5th May 2020

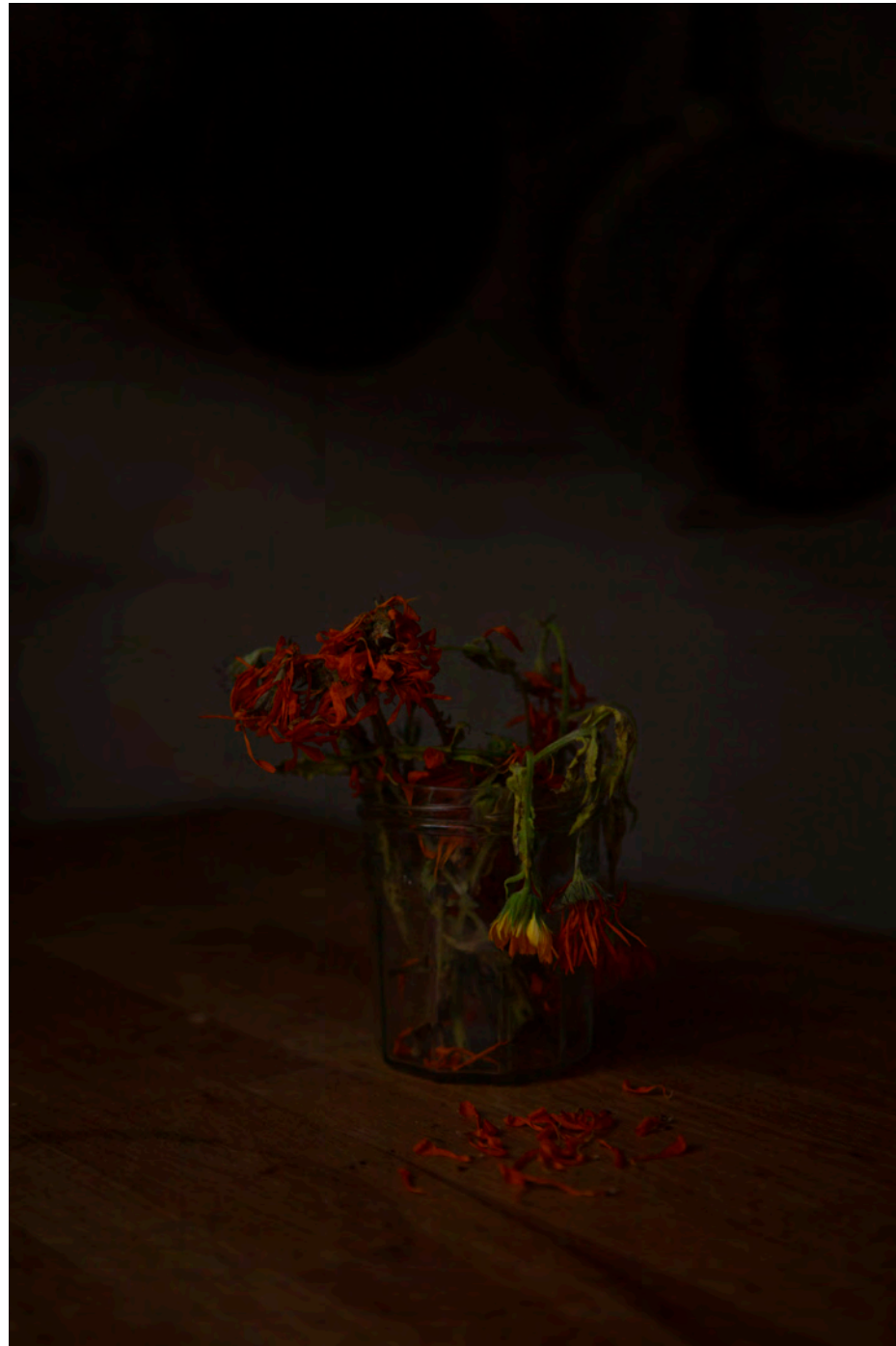


6th May 2020









11th May 2020





14th May 2020



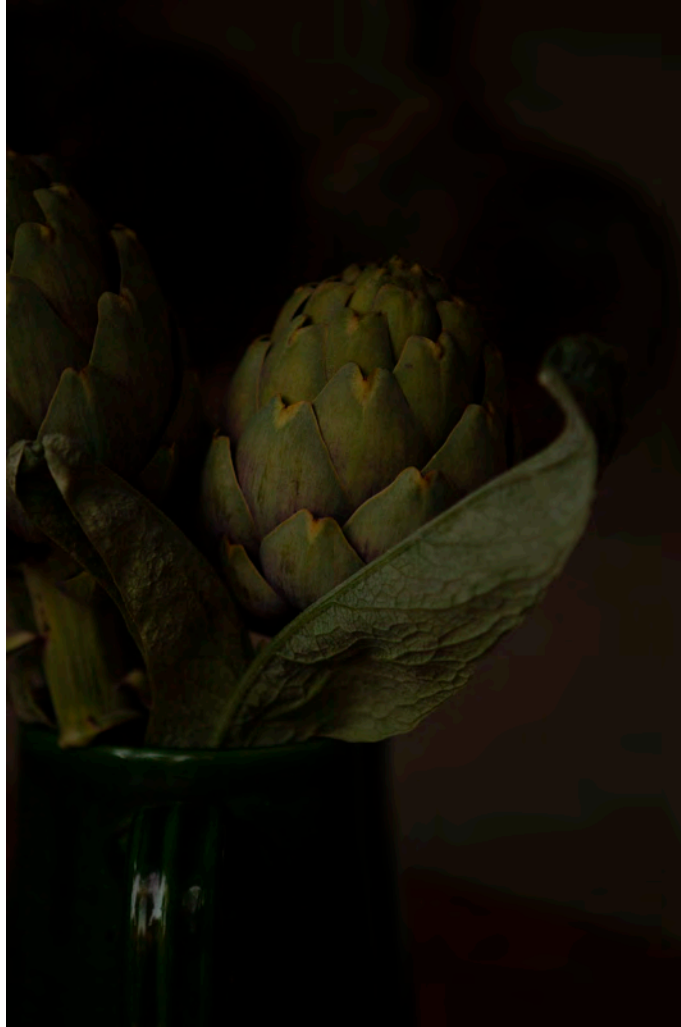


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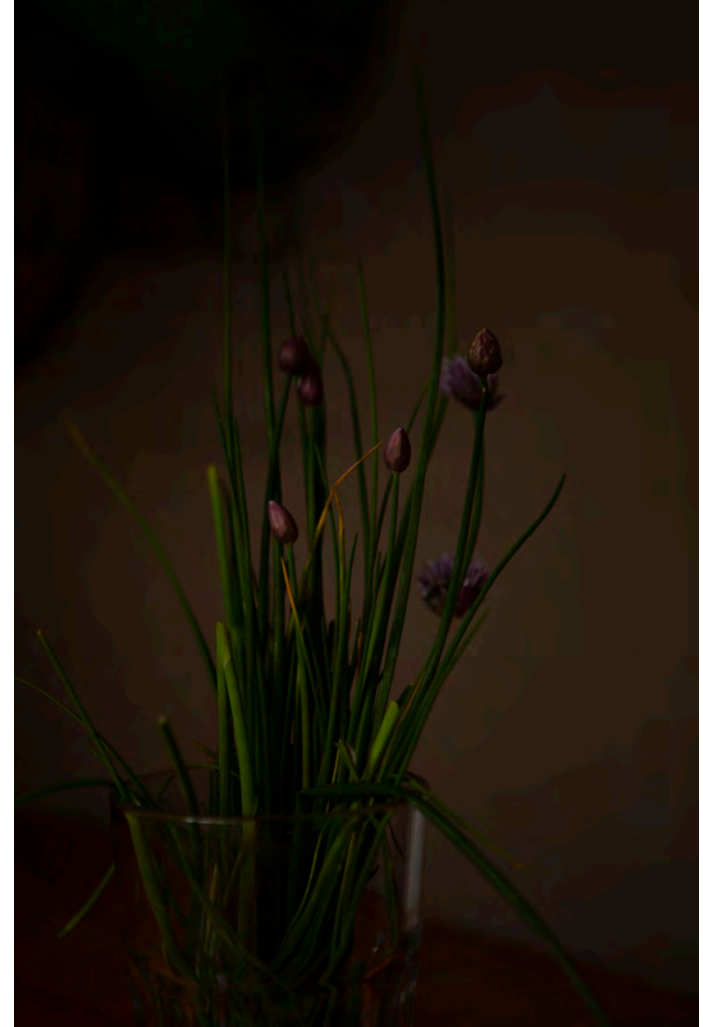




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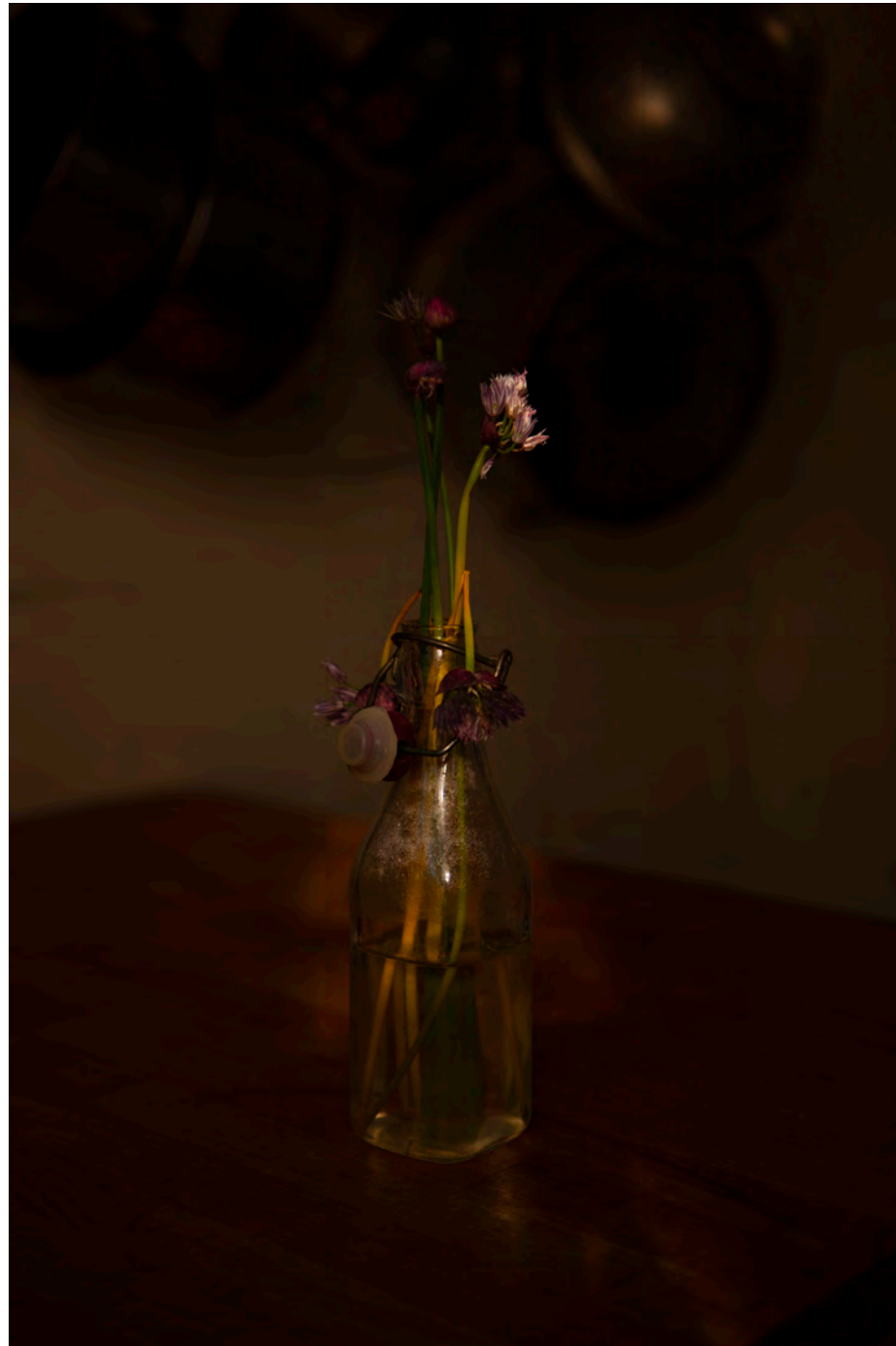
18th May 2020





19th May 2020





20th May 2020





21st May 2020



22nd May 2020



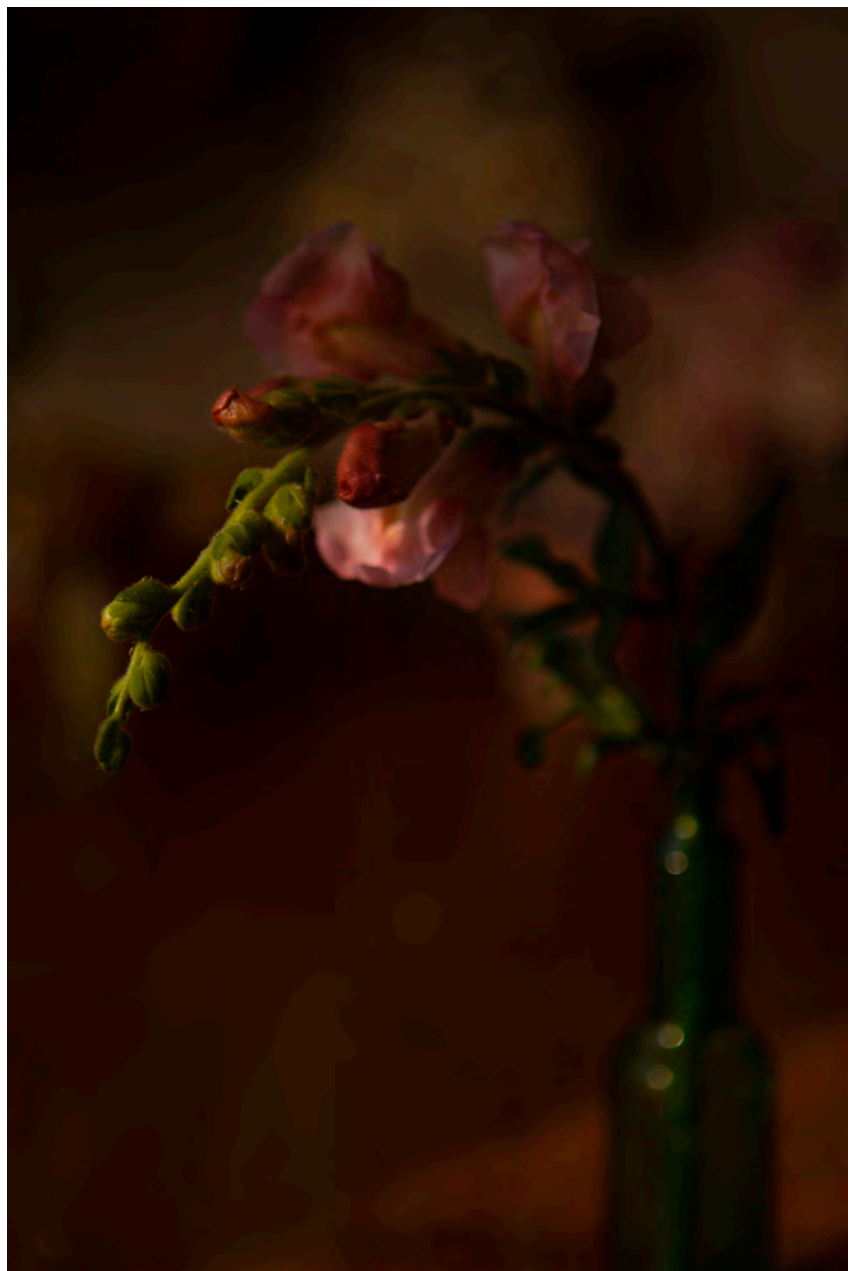




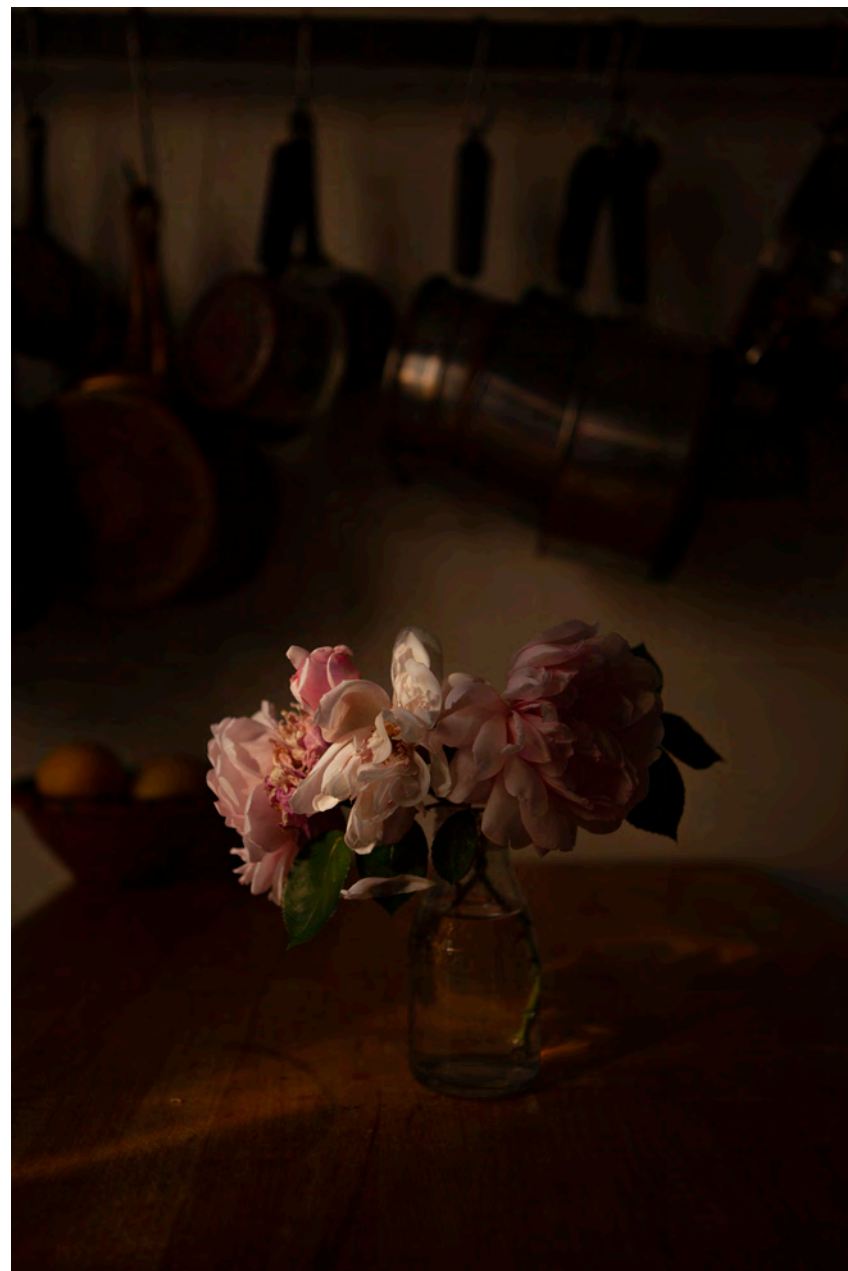


29th May 2020 I





30th May 2020 III



30th May 2020 IV





31st May 2020



# London in Lockdown

*Book by Museum of London*



# LONDON IN



# LOCKDOWN

HOXTON MINI PRESS

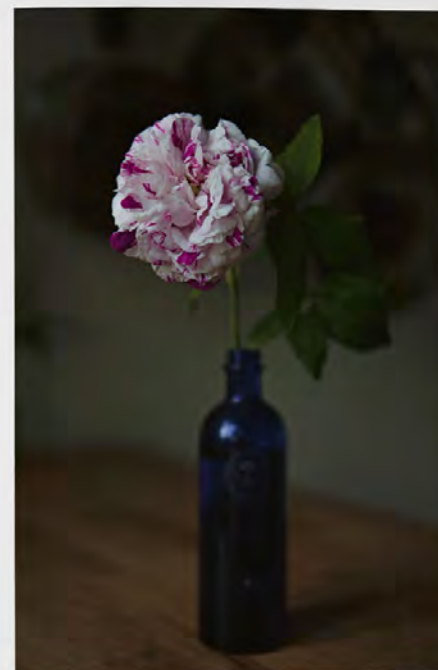
228

## Celine Marchbank *Shot in Isolation*

When Celine Marchbank contracted Covid-19 ahead of the first nation-wide lockdown, she began exploring her home for a subject that felt worth photographing. With spring unfolding, it was the flowers she picked from her garden and allotment, placed in little pots around her house, that caught her attention. For Marchbank, these plants encapsulated the bittersweetness of that strange, uncertain period when the world came to a halt; a time of bulk-buying and communal panic. Cast in a soft evening light reminiscent of 17th-century still-life paintings, Marchbank portrayed her delicate blooms in varying stages of wilting and decay. They are symbolic of her acute awareness of both her own and the world's mortality: 'We were being bombarded with the language of death constantly. Every day we were talking about how many people had died and how many people were in hospital. I was interested in how the flowers reflected that in some way. I noticed that each day the flowers were slightly more aged, more petals dropped. And in that weird atmosphere, it was the only visual way of noticing time was passing.'

The process of making these photographs was therapeutic for Marchbank; it gave her a routine and brought consolation, beauty and joy in a time of gloom. Flowers are a common thread throughout her work – they serve as a point of connection to her late mother whose love for nature and gardening also runs through Marchbank's veins. 'My work is a lot about emotions and feelings: it reflects the time and mood that I'm going through. I was interested in the idea that things were still ticking away during the lockdown, even though the world very much felt at a standstill. It made me feel hopeful.'

229



14 May, 2020



[www.celinemarchbank.com](http://www.celinemarchbank.com)



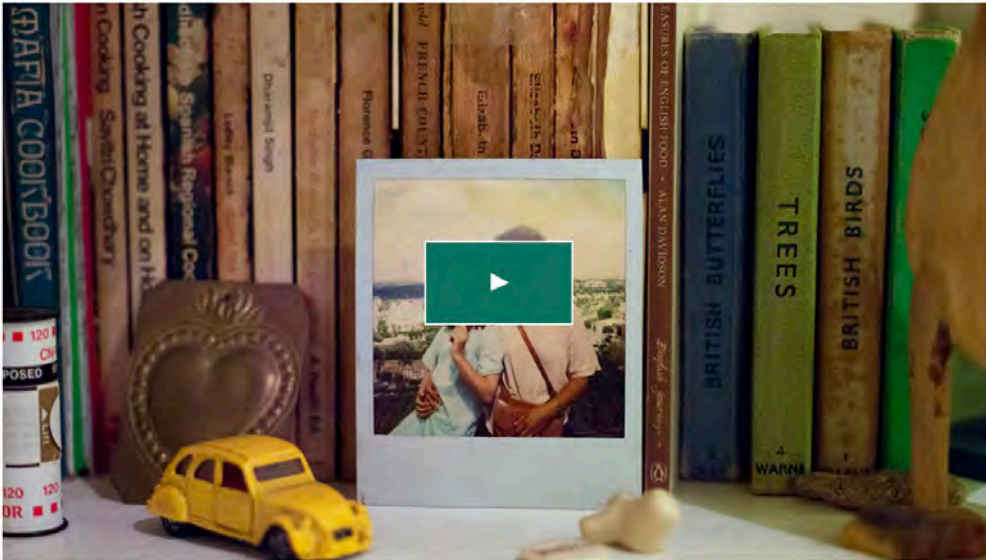
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Search for 'Celine Marchbank'

or

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Direct link on first page of website

or

**Speak to me after**

**Thank you!**