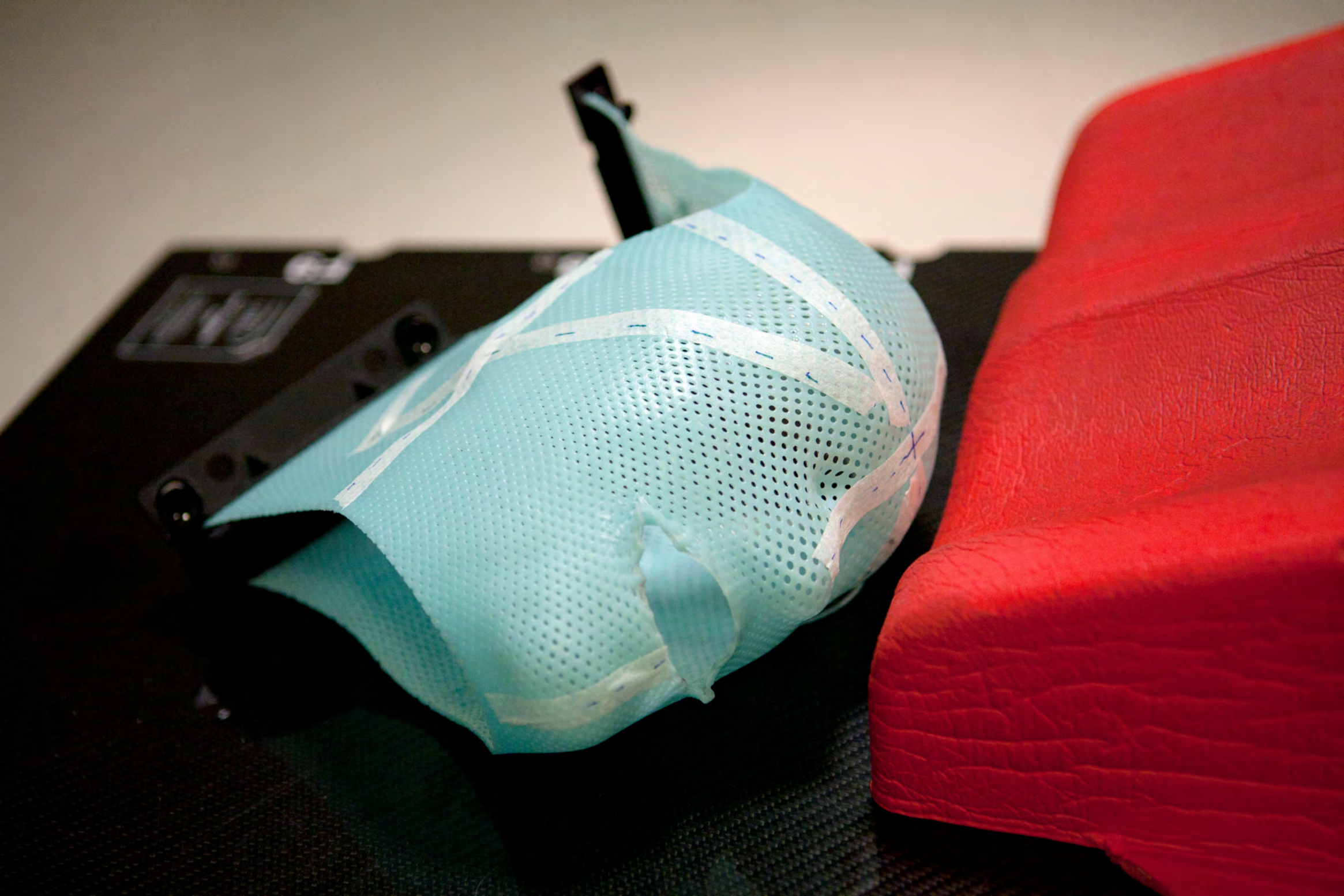
Celine Marchbank

Tulip

2010




Indus
Robert Preston


Medication reminder chart
Hospital no: 01135758
Chemo: Pemetrexed & Cisplatin
Page 1 of 1
Name: Susan Miles
DOB: 20.01.44
Medicine name & strength
Medication times and how much to take
Morning
Lunch
Evening
Night
Reason for prescribed medication
Special instructions
Ondansetron 4mg tablets
Anti-sickness Take for 1 day after chemotherapy
Start taking on the evening that you had chemotherapy. May cause constipation.
Domperidone 10mg tablets
Anti-sickness Take for 5 days after chemotherapy
Start taking on the evening that you had chemotherapy.
Aprepitant 80mg capsules
Anti-sickness Take for 2 days after chemotherapy
Swallow whole, do not chew.
Written by: Karen Bessell
Allergies/sensitivities:
Checked by:
Date: 07.05.10
Pharmacy Dept. University College London Hospitals NHS Trust
TTA MEDICATION FOR
MILES, SUSAN
ONCOLOGY DAYCARE.
SUN
MON
TUE
WED
THU
FRI
SAT


AQUA
MINERALE

labour

Eileen "Didi" Nearne, who has died aged 89, was a secret radio operator in Nazi-occupied France who survived 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, bilingual in French and English. When Germany invaded France in 1940, the Nearnes joined the refugees fleeing south-westward and reached Franco's 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.

Eileen first worked as a cipher clerk at SOE's home station, but after passing radio training at Thame Park, she was chosen by Maître Savy ("Wizard"), a French lawyer who was to set up a new circuit in Paris, to be his radio operator. SOE's "prosper" circuit there had been ruined by indiscretions, on both sides of the Channel, in midsummer 1942. The city teemed with German and French police, and was a highly dangerous place for secret work. Savy, who had wide contacts in the business world, was sent to organise financial and supply help for the impending allied invasion. Eileen, codenamed "Rose", was to provide radio contact with London.

As Savy had a withered arm, he did not parachute. He and Eileen flew into France on the night of 2-3 March 1944, landing unobtrusively near Châteauroux, and settled in separate apartments. Eileen's job was to transmit and receive messages, which she had been trained to do at the rate of 25 words a minute. Her transmitter was concealed in a suitcase, and she had to be careful not to be caught by the Germans' direction-finding equipment. Both these circumstances proved to be her undoing. Savy was betrayed by a Resistance traitor, and was killed in action, one thousand miles from Normandy itself. Both these circumstances had been eliminated, and the circuit's work was carried on by its followers. Frontline troops had no clue how much they were being supported by SOE's work behind enemy lines.

Eileen knew, before she left England, that she would do well if she lasted longer than six weeks in the field. Through than six weeks in the field, she did not meet Savy. She lived a lonely life, under a false name, rarely meeting anyone else on her side. Fate and signal finding technology caught up with her in mid-July.

When she was discovered at her radio set, she just had time to destroy the message she had been transmitting when the set was more than evidence against her. The Gestapo placed her under arrest, but she told them hardly anything. She claimed that she was simply a Paris shop girl who had gone to the country for a fun. She never identified herself as one of the circuits, nor revealed that she had an English father so was London-born – in spite of torture in which she almost died from drowning, followed by further interrogation.

The Gestapo packed Eileen off to Ravensbrück, the concentration camp for women. Her fellow prisoners included Yvonne Rudellat, the mother of Eileen's colleague Jacqueline, who had been executed at Dachau. Eileen was liberated by the Swedish Red Cross in April 1945, and returned to England in May. She was in poor health, but was not the worse for her experiences in the sense that she was bitter or resentful. She married, and lived a quiet life in Kent, bringing up her family and working in her husband's business. She was a keen gardener, and was fond of her dog, Tiny. She was a very private person, who had never talked much about her wartime work, but she was proud of her service in the war, and was glad that it was now being recognised.

MRD Foot

Eileen Mary Nearne, wireless agent, born 15 March 1920; died 2 September 2010

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 Beatles down, and was involved in such seminal events as the Albert Hall poetry reading of 1965 and the obscenity trial of 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, was a Hollywood correspondent for British tabloid newspapers. She attended Beverly Hills high school, where among 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 Yorkshire terrier, a gift from Elizabeth Taylor, and a strong American accent, 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.

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 6,000 nascent hippies in the audience; the underground's first newspaper, IT (the International Times); 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, as the cookery writer Lindsey Bareham put it, "a very accomplished home cook who had learned her craft in the world, transferred and applied to the restaurant kitchen". In the words of the principles of cooking the best ingredients available as simply and correctly as possible".

She began at the Covent Garden restaurant Food for Thought and moved from there to run Didier, in Little Venice, alongside her friend Pagan Gregory. There followed such restaurants as L'Escargot (managed by the much-loved Elena Salvoni), 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 Thorpeness 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 friend Rose Gray at the River Cafe, she opted for two years in Rome, where 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 Céline.

Jonathan Green

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

Other lives

Ivor Till

My father, Ivor Till, who has died aged 87, 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 65 years. As recently as 2008, he was deeply moved when, selling poppies in Bermondsey, 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 Brandlehow 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 Till spent his entire career teaching in south London, ending up as head of a Roehampton primary school

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, singing duets with his wife, directing school choirs or singing oratorios from the church pulpit.

He was very proud of his membership of the Drury Lane lodge of Freemasons for more than 40 years; his 30-plus years' service to the 61st Croydon Scouts group, and his membership of Norwood Grove bowling club. He eventually represented Surrey in that sport.

He is survived by Enid, me and his grandchildren, Harry and Gabriella.

Steve Till

Birthdays

Lord (Joel) Barnett, former Labour minister, 87; **Penny Blackstock**, Whitechapel Gallery, 55; **Dame Diana Brittan**, former chairman, Arts Council, 67; **Baroness Cohen**, Shadow Home Affairs Minister, 67; **Steve Cohen**, MP, 61; **Steve Crane**, chief executive, Ofwat, 63; **Marvin Davidson**, Egyptologist, 65; **Dame Dorothy Dixon**, 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 Jonas**, opera director, 64; **Prof Kay-Tee Khaw**, gerontologist, 71; **Matthew Lauren**, fashion designer, 42; **Shazzay Le Tissier**, footballer, 42; **Shula Marks**, emeritus professor of southern African history, Soas, 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

CUMBERLAND, David Geoffrey On 3rd October 2010 peacefully at his home, David, aged 61 years, dearly beloved husband of Catherine, dear father of Michael, Nicholas, Melanie, Helen and Rosie. Funeral to be held at Lyndon, Rome and St Ives. Enquiries to A Medhurst & Son Funeral Service, Stockton Heath. Tel: 01925 261 805.

COOK, Duncan died at home on Wednesday 6th October 2010. Beloved son of Helen and Stephen and brother to Samuel. Funeral service at Reading Crematorium on Monday 18th October at 12.15pm. All welcome. Family flowers only. Donations to the Samaritans c/o Funeral Flowers, Kathleen and Scott Co Funerals & Sons, 24 Reading Road, Henley-on-Thames, Oxon. RG9 1AG. Tel: 01491 573 375

POWELL, Bernard Arwyn of Mexborough, she, beloved husband of Liz, loving father of Liam and Catherine and grandfather of Bradley, Shane, Grace and Kristin and Catherine and Bradley, much loved and loving grandfather of Bradley, Shane, Grace and Kristin and a loving brother. Shane, Grace and Kristin died aged 16 years. The funeral service will take place on Tuesday 12th October at 1.15pm. All to touch on Tuesday 12th October at Our Lady of Lourdes, Catholic Church, Ashby-de-la-Zouch, followed by cremation at Bretby Crematorium. Flowers only please. Donations if desired to either the Kidney Research Centre, Leicester Royal Infirmary or Diabetes UK. Any enquiries may be made to J P Storey & Co Funeral Directors, Castle Lodge, South Street, Ashby-de-la-Zouch, LE65 1BR. Tel: 01530 417510

Tulip book

published by Dewi Lewis Publishing
2016


Celine Marchbank
Tulip
DEWI LEWIS PUBLISHING

A Stranger in My Mother's Kitchen

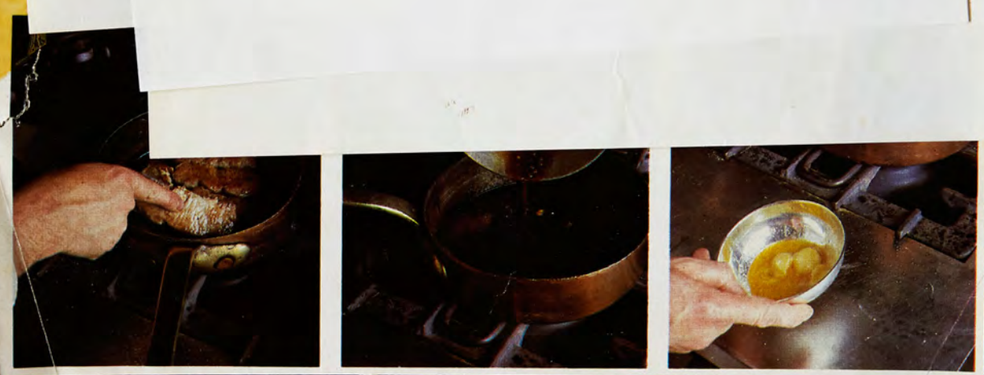
2010 - 2016


POWDER


LEVER
RICARD
Glenfarclas
HIGHLAND
MALT WHISKY
MILK
BAKING POWDER

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 frmits.



Please
don't
take on the
kitchen
fire.

Flans:

Dough - 2 scoops flour
1 margarine
3 eggs
salt
water

6 eggs
1/2 cup milk
salt
- 1 flan

6 oz cheese

Puff Pastry

Detrempe

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

Butter Flour ~~board~~ marble 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
1½ " cocoa } boil

3 lb sugar
2 pt hot water
1½ cocoa powder } combine & add when boil

6 g cornflour

Thames
Television
Thames Television Limited
306-316 Euston Road
London NW1 3BB
01-387 9494

Dear Sam
Hope we can
get together
for a drink
sometime
Regards
Dave

Dear

With reference to your application for tickets, we have pleasure in offering you:-

Please note the age of admittance for this programme is sixteen years

Weiner.

The American Woman's Cookbook,
Ruth Berolzheimer

Constance Spry

Mastering the Art of French Cooking

Simon Coking -

Larousse Gastronomique

Domestic Cookery - 1848.

Recipes of the world -

637 1061

32, Old Compton St.

Basement } Restaurant

Res.

500

1000
+ Qat

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 tablespoons 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 cop 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 ble from the sauce and strain. Bring the defatted and strained sauce to ing 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.


The PLAFIA COOKBOOK
Spanish Cooking at Home and on Ho
Indian Cooking Savitri Chowdhary
Dharamjit Singh
Florence G
Elizabeth David FRENCH COUNT
THE PLEASURES OF ENGLISH FOOD * ALAN DAVIDSON
English Journey
BUTTERFLIES
BRITISH
TREES
BRITISH BIRDS
WARNE

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
   1lb. 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 MAYONAISSE SLOWLY ADD THE OIL.THIS CAN BE KEPT IN AIR TIGHT CONTAINOR FOR A FEW DAYS.


given up to a social.
CHILDREN'S CORNER FOR


1900
VISTA CHINO

www.celinemarchbank.com