



JULY
2025

NEWSLETTER

EVENTS FOR 2025

MONDAY 7TH JULY 2.30
GET TOGETHER AT THE BARGE
INN

CHARTER LUNCH
SUNDAY 10TH AUGUST
CUMBERWELL GOLF CLUB
12.00 FOR LUNCH AT 12.30
DRINKS AVAILABLE AT THE BAR
COST: £27.50PP
PLEASE SEND PAYMENT TO OUR
BANK ACCOUNT:

FILM NIGHT
OCTOBER

CHRISTMAS DINNER AND AGM
SATURDAY 13TH DECEMBER
VENUE STILL TO BE
CONFIRMED

NORDEN VISIT
ARRIVE SUNDAY 26TH JULY
LEAVE SUNDAY 2 AUGUST

Val and Graham were hosted by Silke and Wolfgang Sund and recently Silke sent Val a recipe for making a cranberry cake. Unfortunately the recipe is in German, and has been sent as a screen shot in JPG so Val can't copy it. So I have included a recipe from my German cook book. (See Page 5) It includes cranberries, but also pineapple. It looks as if it is about 1% fat and sugar free! It also says that it is for 6-8 people, which I think is very optimistic!

I can't believe that it is 14 years ago that I was researching places and things with the name of Norden. I've included a page from a 2014 newsletter showing some places with the name Norden. A few weeks ago Aurore and I were watching an old black and white film, 'A Case for PC 49' and when we studied the credits at the end of the film we discovered that the lead female actress was Christine Norden. She was born Mary Lydia Thornton in Sunderland, but I can't find when and why she chose to change her name to Christine and why Norden.

In the process of hunting for details about Christine Norden I discovered another Norden - Nicole Norden. There is very little information about this actress. She was born in 1948 and there's a good chance that she is French as all her films are French! (See pages 4)

Roger

CHARTER LUNCH

Would you be good enough to make your payment for the Charter Lunch by a bank transfer please. You could pay by cash on Monday at The Barge Inn. Please do not pay by cheque unless it is absolutely vital that you do so. The bank now makes us pay a monthly charge and we also have to pay for depositing cheques into our account.

The bank details are in the email.

NORDEN VISIT 2026

The dates for the Norden visit have now been agreed. Our Norden visitors will arrive on Sunday 26th July and leave on Sunday 2nd August. So far 26 Norden members have shown an interest in coming to Bradford, however, it all depends on costs. No bus company will give a price for the trip as they are afraid that the cost of fuel will go up between now and next July. If fuel prices rise then the cost of the ferry will probably go up as well. The Norden committee has therefore made a tentative booking with Jacobs just to ensure that a bus will be available. The driver will be the one they had last time as he is keen to make another visit to Bradford. It also means that we will not have a problem finding accommodation for him as he stays with friends.

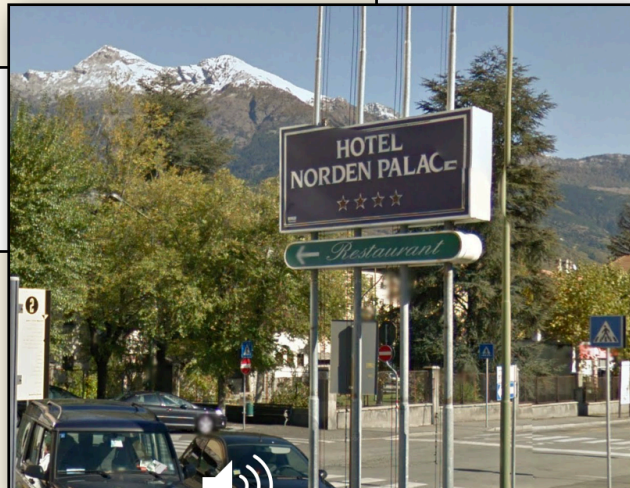
If the cost of the visit is prohibitive then the visit will probably have to be cancelled. Hans-Enno doesn't think that many of his members would be willing to make their own travel arrangements as we did last year. So, we must think positively and hope that in the end the price is right!

NORDEN

A FEW MORE PLACES WITH THE NORDEN NAME

THANKS TO RICHARD HATHWAY

HOTEL NORDEN PALACE
AOSTA. ITALY



NORDEN SURF BOARDS
KIEL. GERMANY



TAUCK WORLD DISCOVERY
NORDEN PARK
10, NORDEN PLACE, NORWALK, CONNECTICUT, USA

TRAVEL AGENT

About 75km North East of New York



CHRISTINE NORDEN

Born

Mary Lydia Thornton

28 December 1924

[Sunderland](#), England

Died

21 September 1988 (aged 63)

[Isleworth](#), England

Occupation

Actress

Years active

1939–1988

Spouses

Norman Cole (m. 1944–1947)

[Jack Clayton](#) (m. 1947–1953)

Mitchell Dodge (m. 1953–1955)

Herbert Hecht (m. 1956–1961)

George Heselden (m. 1980)



https://en.wikipedia.org/wiki/Christine_Norden



NICOLE NORDEN

Born 1948

First film 1967

<https://www.imdb.com/fr/name/nm0635007/>



CRANBERRY AND PINEAPPLE FLAN

This is a lovely party dessert. It looks attractive and tastes delicious. This size of flan will serve 6–8 people. If you prefer to make your own sauce, use fresh or frozen cranberries with a little sugar syrup.

1 × 25 cm (10 in) sponge flan base

150 g (5 oz) jar or 5 × 15 ml spoon (5 tablespoons) cranberry sauce

350 g (12 oz) German quark

150 ml (¼ pint) double cream

1 × 400 g (14 oz) can crushed pineapple or pineapple chunks, well drained

8–10 walnut halves

Place the sponge base on a flat flan plate. Spread the cranberry sauce all over the base. This will sink into the base within about an hour to give an excellent flavour to the sponge. However, if you prefer a firmer base, make up the flan at the last minute. Mix the quark and 50 ml (2 fl oz) of the cream to a smooth consistency and spread all over the cranberry sauce. Next, add the crushed pineapple or pineapple chunks. Whip the remaining cream and pipe whirls around the edge of the flan. Decorate with walnuts.

