

NEWSLETTER

EVENTS FOR 2025

AFTERNOON GERMAN TEA
THURSDAY 22ND MAY 6PM
AT CHRIS AND FAY'S
134 BATH ROAD
PLEASE LET FAY KNOW YOU ARE
ATTENDING BY THURSDAY
15TH MAY

CHARTER LUNCH SUNDAY 10TH AUGUST

FILM NIGHT OCTOBER

CHRISTMAS DINNER AND AGM SATURDAY 13TH DECEMBER There is not a lot of twinning news, so this newsletter is mainly to give you dates for your diary. 'As it is early in the year, some details will be added later - the committee still has to plan times and venues for the Charter Lunch, Film Night and Christmas dinner.

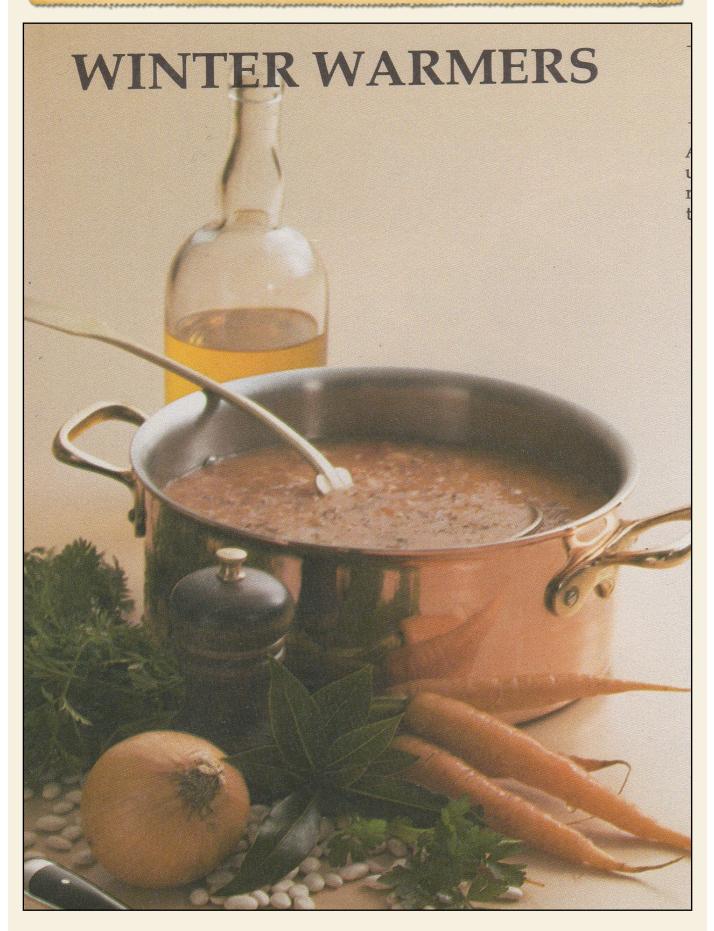
As you can see (left) the Afternoon German Tea is fixed, but please let Fay know if you wish to attend so that catering can be planned. Roger and Aurore will be there too as they will be in Bradford on Avon during that week.

Thanks to Cllr Alex Kay, the Town Council has made a "Twinning Wall" in the Council Office where Twinning memorabilia is displayed. Do call in to have a look. The Town Council Office is now in Kingston House, Kingston Road.

In October 2025, Trowbridge German Twinning will be making their annual visit to Leer. We have no details, but word has it that there may be room on the bus for Bradford on Avon twinners to go with them. If you are interested, please let Val know, but you will need to contact your Norden host to make arrangements, one of which will be to ask them to collect you from Leer which, as we know, is about an hour from Norden.

To add something a little different to the newsletter you will find a German Winter Warmer on pages 2 and 3 that you may like to try.





WHITE BEAN SOUP WITH SMOKED SAUSAGE

Almost any kind of well-flavoured German smoked sausage can be used in this soup. Serve as it is for a coarsely textured soup or remove the sausage, purée the soup and then return the sausage to the mixture. Reheat and serve.

2 onions, chopped

15 ml spoon (1 tablespoon) cooking oil

15 ml spoon (1 tablespoon) plain flour

100 g (4 oz) large or small haricot beans, soaked overnight in cold water and then drained

600 ml (1 pint) chicken stock

 1×400 g (14 oz) can tomatoes

225 g (8 oz) jagdwurst, German salami or schinkenwurst, skinned but not sliced

2.5 ml spoon (1/2 teaspoon) dried thyme

salt and freshly ground black pepper

Fry the onions in cooking oil until lightly browned. Stir in the flour and then the beans. Gradually stir in the stock, bring to the boil and simmer for 2–3 minutes. Add the contents of the can of tomatoes, the piece of sausage, herbs and seasoning. Cover and simmer for 1½ hours until the beans are tender. Remove the sausage, slice or chop and return to the soup.

A CORNER OF THE TWINNING WALL AT THE TOWN COUNCIL OFFICE.

PHOTO: CHRIS AND FAY



FOR THE DIY-ERS





End of an era: After 166 years, the ironmongery CE Popken in Norden is closing its doors. The decision follows growing online competition and the constantly changing retail landscape. In December, (2024) Dirk Popken Bünting will close the doors of his ironmongery in Norden for the last time. "Then, at the end of the year, it will really be over," says the operator of the traditional shop on the Doornkaat site. After 166 years of company history, there will no longer be a CE Popken on Glückauf Street. "But I'm fine with it now and not so nostalgic," says Bünting in an interview. It is simply the right step at a time when shops like his are facing ever stronger competition on the Internet. "We often experience that people look at the goods here and get advice and then say that they still need to think about the purchase. We usually don't see them again," Bünting reported to our editorial team in the summer. The building will probably be demolished. There are several interested parties for the building - but Bünting does not want to say who they are. "I think it will be demolished," says Bünting. The city of Norden, which wants to revitalize the Doornkaat area in the coming years, is likely to be very interested in the property. The Pokpken ironmongery has been based in Norden since 1858. Christoph Eiben Popken gave the company its name. The company headquarters were initially located at Brückstrasse in Norden. In 1996, the company moved to the old Doornkaat distillery in Norden. Dirk Popken Bünting has been managing the company since January 2, 1999.

A large DIY store in Norden is Toom. Their shop was off the Norddeicher Strasse on the north side of Norden, but they moved to a new site on the Emden road, just in time for our last visit to Norden! Being a craftsman in wood and a keen DIYer, a highlight of our stay in Norden was a visit to the new Toom! I could have stayed there for hours, but Aurore wasn't too keen on the idea! The place makes B&Q look like a car boot sale stall. I was overwhelmed by the size of the place and the vast choice of products, many I have never seen in UK shops or knew what they were. So, it is not surprising that Popken has closed. Like many independent hardware shops in the UK, the big DIY stores put them out of business with their huge range of products and lower prices. Popken could no longer compete. If you like doing DIY, I can recommend a visit to Toom when we next visit Norden! My thanks to Chris and Fay who took the lawnmower photo in the Popken shop during our last visit. Was this their up to date choice of lawn mowers?

Roger