

# Newsletter

Hartlepool & District u3a

Issue 97, June 2025



## Comments from the Chair

I hope you enjoyed the latest talk by Denis Fox as much as I did at our last general meeting. Time flew by as it was so informative and entertaining. He was delighted that we raised £66 for the RNLI so thank you all for your generosity. I hope to invite Denis back next year.

Our next meeting will be on Friday the 6th of June when we will be holding our AGM. You should all have received the documentation for this so I hope you are able to look through the papers where you will find all the information about this year's activities of our u3a, including a financial report to show you how your money is spent.

This year we will have an extra item on the Agenda as we have had to update our constitution. The Third Age Trust (TAT) informed us that our present constitution was no longer fit for purpose, so we have brought it up to date. This new constitution, after some to-ing and fro-ing, has been accepted by TAT and has now gone to the Charity Commission for their approval. However, this new constitution will need to be voted on at the AGM so please take the opportunity to read through it.

We will be having another social event after the AGM so please bring along some finger food to share. Tea and coffee will be available (free of charge!) and we will have a chance to socialise and make new friends.

At our general meeting in July, we will be welcoming back Kelly Close from Cleveland Police who will be bringing us up to date with information about protecting ourselves from scams. Should be of interest to all of us.

I hope to see you all soon.

Take care.

Roger

# Notice Board

## Tuesday Book Club

We have had some very good meetings of our small but growing Tuesday Book Club. I particularly enjoyed last month's perusal of *Under The Greenwood Tree*, by Thomas Hardy. So many classics were ruined for some of us by slow, close reading at school, but on rereading as adults are quite different. We all found we had lots to say about Fancy Day and her three suitors, and about the countryside and its traditions which Hardy describes so well.

Our next book, *Atonement*, by Ian McEwan, published in 2001, brings us back to the twentieth century. It's not a comfortable read, particularly the parts which deal with the evacuation of Dunkirk, and the suffering on hospital wards, but it will hopefully make for a good discussion, and maybe comparison with the film of the same name, made in 2007. Please note the changed date, Tuesday 3 June.

We are still open to new members and invite people to get in touch and come along to a first meeting without commitment, to see if they'd like to join us.

**Mary Waldmeyer**

## Gardening Group

We are planning the following Garden group visits, with Lees of Durham coaches.

- Sunday 1st June, Harlow Carr gardens near Harrogate, £36 including admission.
- Wednesday 25th June. Thornton Hall gardens near Darlington by minibus not a Lees trip.
- Tuesday 22nd July Breezy Knees Gardens, nursery and cafe near York. £35 including admission.
- Wednesday 10th September, Northallerton market and Arcadia Garden Centre £19.

Payment for these trips is required before booking, N.B. we do get a £2 reduction on the Lees prices above for group bookings. Please let us know if you want to go on any of these trips.

**Liz Milbourn and Helen Eustace**

## Natural History Programme 2025

Our meetings usually take place on the first Thursday of the month at 1.30.

- June 5th Seaton Carew. Meet at the sea front where the nesting Terns are. There is a free car park in the park before you reach the sea front.
- July 3rd Cowpen Bewley. Meet in the car park.
- July 22nd Tuesday We may join the gardening group on a trip to Breezy Knees Garden near York. Liz Milbourn has circulated details about this.
- August 7th Summerhill Meet in the car park to do the Butterfly count.
- September 4th Blackhall Rocks. Meet in the car park off the main road.
- October 2nd Burn Valley Gardens to look for fungi. Meet at the zebra crossing entrance on Baden Street.
- November 6th Peoples centre for an indoor meeting. Last year we enjoyed a talk on weeds by Carole, bird song identification by Irene and Margaret and Geoff gave us an interesting talk about Thorpe Thewles wood.
- December No meeting.

**Further details from Irene Archer,  
Margaret Andrews and Beryl Turnbull.**

## Visit to Staithes' Art Festival, 2025

**Date: Sunday 14th September**

**Time: 9.30 from the Golden Lion**

**3.30 Return from Staithes**

**Cost: £22 for the coach, the event is free**

Hope you can join us for the art festival where cottages open their doors for food and art work. There are talks, walks, workshops, and events throughout the village. At the time of writing, the events, talks and music have not yet been announced but nearer the time you can go online to view them. The exhibiting artists can be seen online now.

Please note that the bus will park at the top of the village and that there is a steep walk down to the cottages. There is a toilet at the drop off point and a cafe halfway down the hill. If you need any other information, please ask me since I've been many times before.

Priority will be given to the art appreciation group but there will be plenty of spaces for other u3a members.

I will be taking names and money at the next u3a meeting on the 6th of June.

**Irene Archer**

## Letter to the Editor

With reference to the decline in 'Maypole Dancing' in Barry Liddle's article '*Reflections on May Day*' in the last Newsletter, I can remember seeing Maypole Dancing in my teens. It featured in a panto put on by my local church. Since I was in charge of lighting I suppose I must have seen it danced about half a dozen times at dress rehearsal and in performances.

The dance involved long ribbons radiating from the top of the pole to the ring of dancers around it. Some dancers moved clockwise round the circle, others anticlockwise, weaving in and out of each other, so that by the mid-point of the dance the ribbons were, in effect, platted around the pole so that only a short piece of ribbon remained free. The dance then continued in reverse so that the ribbons gradually unplatted and the long ribbons again radiated from the top of the pole to the ring of jubilant dancers as the music ended. (Well, that was the theory, I'm afraid someone must have taken a wrong turn at one performance, and it all ended in a rather tangled mess.)

**Phil Jefferies**

## Film Buffs

Calling all film buffs, here is a short quiz compiled by one of our members. Answers on [page 5](#)

These quotes are from famous films, but can you remember which one?

1. We're going to need considerably bigger buns.
2. Here's looking at you kid.
3. You can't handle the truth.
4. Broadsword calling Danny-boy.
5. I could've been a contender.
6. I'll have what she's having.
7. You know how to whistle, don't you, Steve?
8. Go ahead, make my day.
9. Frankly, my dear, I don't give a damn.
10. Infamy, infamy! They've all got it in for me!
11. I see dead people.
12. Nobody puts baby in a corner.
13. Houston, we have a problem.
14. I feel the need, the need for speed.
15. Well, nobody's perfect.
16. You ain't heard nothing yet.
17. I'll be back.
18. There's no place like home.
19. I'm going to make him an offer you can't refuse.
20. Fasten your seatbelts – it's going to be a bumpy night.

## Panackelty

Barry Liddle

Panackelty (other spellings are available) was a frequent home-made meal in the Liddle household when I was growing up. It was made with corned beef and root vegetables and cooked in a casserole dish or large baking tray with a foil lid and cooked in a slow oven. A cheap and filling meal that could easily feed the family and on occasion stretch to visiting friends and relatives.

When I was young, I used to think that Panackelty was a speciality of Hartlepool, but a little recent research shows that it was, and is, a popular dish across the whole of the North-East of England. That explains why there are multiple spellings and many variations in the way it is cooked. Some recipes require the ingredients to be cooked in layers and some versions are cooked on top of the oven in a frying pan. Some recipes substitute meat offcuts for the corned beef and some include smoked bacon or slices sausages amongst many other variations. I guess it is one of those dishes which was handed down from one generation to another with local variations in how it was made.

If my memory serves me well (not always guaranteed these days) Panackelty in the Liddle household of 50 years ago was always made with three root vegetables - potatoes, carrots and onions and sometimes whatever else was available including swede (which we called turnip) and occasionally parsnips. All the vegetables were chopped into bites sizes. The vegetables were then mixed with tinned corned beef cut into cubes and some beef gravy was added. The mixture was then seasoned and placed in a casserole dish, or a large baking tray and sliced potatoes were layered over the top of the mixture. It was then slow cooked in a low oven. It was served without any other accompaniments. However, research shows that some variations of the dish elsewhere in the North East are served with savoy cabbage, a fried egg or stottie cake!

It would be interesting to know if the Liddle household recipe was also the 'Hartlepool recipe' or whether there are many different variations of the dish even within the town. If your family recipe is different, then please send your version of Panackelty to the Newsletter Editor.

### Quiz Answers from page 4

1 Calendar girls 2 Casablanca 3 A few good men 4 Where Eagles Dare  
5 On the waterfront 6 When Harry met Sally 7 To have and have not  
8 Sudden impact/Dirty Harry 9 Gone with the Wind 10 Carry on, Cleo  
11 The Sixth Sense 12 Dirty Dancing 13 Apollo 13 14 Top Gun  
15 Some like it hot 16 The Jazz Singer 17 The Terminator 18 The Wizard of Oz  
19 The Godfather 20 All about Eve

## Creative Writing Group

### Taking Advice by Roger Say

Taking good advice is usually a good idea. What you do with it is another matter and varies from person to person. Take my friend Jonathan (I wish somebody would, but that's another story). He is always getting into scrapes and coming to me for advice about how to get out of whatever his present predicament is. He listens very closely to what I tell him is his best course of action, nods his head solemnly, and then goes off and does something completely different. Why do I bother I ask myself? Why do I give him advice which he ignores and does so every time I give him my profound pronouncements. I suddenly realised that I was now giving myself advice which I probably was also going to ignore because I can't help myself. What a conundrum.

Of course, there are people who are very keen to give the benefit of their advice to anyone who cares to listen to them, particularly if you haven't actually asked them for their wisdom. "Why don't you. . ." or "If I were you. . ." is normally their starter for 10. The trouble is with this particular group of know-it-all's is how to separate the wheat from the chaff. You have to ask yourself if they actually know what they are talking about or do they simply like the sound of their own voices. In my humble experience it tends to be the latter.

Taking good advice is not always as simple as it might seem. You might have an issue which you want some help with. You go along to an expert who gives you good advice. Nine times out of 10 you have already reached the same conclusion but merely wanted your diagnosis or prognosis confirmed. You could save yourself a great deal of time and/or money by simply following your own advice. That's my advice anyway,

And if you take my advice . . .

## Down Memory Lane- Gardening Group at Durham Botanic Gardens



# The Drinking Quiz

Compiled by Barry Liddle

**Q1 Camp Coffee is a brand of Coffee containing:**

- a) Cardamom
- b) Caraway
- c) Chicory

**Q2 Cinzano, Martini and Noilly Prat are brand names for:**

- a) Port
- b) Sherry
- c) Vermouth

**Q3 What is widely known as the ‘champagne of teas’?**

- a) Assam Tea
- b) Darjeeling Tea
- c) English Breakfast Tea

**Q4 The formidable Ena Sharples, a former character in Coronation Street, was known for drinking:**

- a) Cream Sherry
- b) Lemonade
- c) Milk Stout

**Q5 The late Queen Elizabeth II’s favourite drink was:**

- a) Dubonnet and Gin Cocktail
- b) Gin and Tonic
- c) Malt Whisky

**Q6 What is an Aperitif?**

- a) An alcoholic drink, typically served before a meal to stimulate the appetite
- b) An alcoholic drink, typically served with a meal to enhance the taste of the food
- c) An alcoholic drink, typically served after a meal to aid digestion

**Q7 Nationwide Prohibition in the USA lasted for 13 years, between:**

- a) 1912 and 1925
- b) 1920 and 1933
- c) 1933 and 1946

**Q8 IPA in beer stands for:**

- a) Imperial Pale Ale
- b) International Pale Ale
- c) India Pale Ale

**Q9 A Kir Royale is a French cocktail combining:**

- a) Calvados (apple brandy) and Champagne
- b) Crèné de Cassis (a blackcurrant liqueur) and Champagne,
- c) Crème de Peche (peach liqueur) and Champagne

**Q10 If you walked into a pub and asked for 'a light and bitter' what would you receive?**

- a) A pint of draft beer with a splash of lemonade
- b) Half a pint of draught bitter topped up with a bottle of light ale.
- c) Half a pint of draft Guinness topped up with a bottle of beer

**Q11 What colour is the Scottish soft drink Irn Brew?**

- a) Brown
- b) Orange
- c) Red

**Q12 Mead is primarily made from 3 ingredients:**

- a) Barley, water and yeast
- b) Honey, water and yeast
- c) Hops, water and yeast

**Q13 What is Sloe Gin?**

- a) A liqueur made by infusing gin and sloe berries.
- b) A gin liqueur originally made in Co. Sligo, West of Ireland
- c) A gin liqueur matured in barrels for at least 3 years

**Q14 BRAINS beer is brewed in which country?**

- a) England
- b) Scotland
- c) Wales

**Q15 Which of the following teas is widely recognised for its sleep-promoting properties?**

- a) Chamomile
- b) Ginger
- c) Mint

**Q16 Which one of the following is not a variety of grape used in wine making?**

- a) Cabernet Sauvignon
- b) Champagne
- c) Merlot
- d) Pinot Noir
- e) Sauvignon Blanc

**Q17 What is the profession that makes and repairs wooden barrels and casks for the drinks industry?**

- a) Carpenter
- b) Cooper
- c) Joiner

**Q18 What are Duvel, Westvleteren 12, Chimay, Rochefort, and Orval?**

- a) French Beers
- b) Belgium Beers
- c) German Beers

**Q19 If you were given a Magnum bottle of Champagne. Who much Champagne would you receive?**

- a) 1 Litre
- b) 1.5 Litres
- c) 3 Litres

**Q20 What is the best know wine from Argentina?**

- a) Malbec
- b) Rioja
- c) Torrontes

# Directory

## List of Committee Members

Prior to 2025 AGM

### Chair, Speaker Finder & Web Admin.

Roger Say

### Vice Chair–

Vacant

### Business Secretary –

Wendy Borthwick

### Treasurer –

Cliff Cordiner

### Membership Secretary –

Andrea Reid

### Group Co-ordinator & Beacon Admin.

Pauline Williamson

### Minutes Secretary

Vacant

**Committee** – Keith Alder, Irene Archer,  
Paul Eustace, Helen Eustace.

## Interest Group Leaders

**Archaeology/History Group:** Chris McLoughlin.

**Art Appreciation:** Co-Leaders: Irene Archer, Andrea Reid.

**Board Games:** Irene Williams.

**Backgammon Group** Ann Gardiner

**Bridge:** Phil Jefferies.

**Chess Group:** Roger Say.

**Coffee & Chat** Jacky Armstrong

**Concert Group:** Pauline Williamson

**Creative Writing Group:** Roger Say.

**Family History:** Co- Leaders: Jacky Armstrong, Pat Rutter.

**Film Group:** Contact Phil Jefferies.

**Fun with Fabrics:** Ann Say

**Gardens and Gardening:** Co-Leaders: Liz Milbourn and Helen Eustace

**Lawn Bowls:** Ray Elliston.

**Music:** Vacant

**Natural History Group:** Co- Leaders: Irene Archer, Margaret Andrews and Beryl Turnbull.

**Photography for Fun Group:** Ray Elliston.

**Quiz Team:** John Campbell.

**Reading Group:** Andrea Reid

**Shibashi Exercise Group:** Marjorie Reynolds.

**Tuesday Book Club:** Mary Waldmeyer

**'View to Vue':** Roger Say.

**Walking Group:** Keith Alder

## Roles of Non- Committee Members

### Newsletter Editor-

Barry Liddle

## Quiz Answers

**Q1 c) Chicory; Q2 c) Vermouth; Q3 b) Darjeeling Tea; Q4 c) Milk Stout; Q5 a) Dubonnet and Gin Cocktail; Q6 a) An alcoholic drink, typically served before a meal to stimulate the appetite; Q7 b) 1920 and 1933; Q8 c) India Pale Ale ; Q9 b) Crene de Cassis (a blackcurrant liqueur) and Champagne; Q10 b) Half a pint of draught bitter topped up with a bottle of light ale; Q11 b) Orange; Q12 b) Honey, water and yeast; Q13 a) A liqueur made by infusing gin and sloe berries; Q14 c) Wales; Q15 a) Chamomile; Q16 b) Champagne; Q17 b) Cooper; Q18 b) Belgium Beers; Q19 b) 1.5 Litres; Q20 a) Malbec.**

## Copy Wanted for This Newsletter

Articles, Short Stories, Interesting Photographs (with captions), Limericks & Poems.

Items for the Newsletter's 'Notice Board' are also welcomed.

All contributions to the next Newsletter are most welcome.

Copy deadline for the next issue is 20 June 2025.

**Barry Liddle, Newsletter Editor**