



ANTWERP BRITISH COMMUNITY ASSOCIATION vzw

Maandelijkse Newsletter –januari 2022

Verschijnt niet in juli

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Dates for your diary



ABCA events in **BOLD** type

2022	
1 st January	New Year's day !
23 January	ABCA : new year brunch at the Bourla at 11am
Advance Notice :	
February	ABCA : Valentine's outing to the Orient Express at Train World

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From our Patron



Dear Members,

2021 had more than its fair share of challenges. It also seemed to me to last longer than a standard year. But it brought some good things including belatedly being able to celebrate the Association's centenary, which was a great reminder of the very long history of the British community in Antwerp.

Let's hope that in Belgium, the UK and around the world we will turn the corner this year on the Covid pandemic and the uncertainty and disruption it has caused. In the meantime it is a pleasure to wish all the Association's members a very happy and healthy 2022.

Martin Shearman
UK Ambassador to Belgium

Thought for the month

January is the best time of the year. It's the best time for a fresh start, a new beginning.

Membership Matters



New member

Welcome

Roger Wils
Deken Jozef Lensstraat 15
2100 Antwerpen
Tel : 0475 83 97 79
roger@wils.be

We look forward to seeing Roger at our events.

Subscriptions reminder

The subscription for 2022 is due from the 1st of January.

Single subscription:	€20
Double (2 at same address):	€34

Please transfer to the ABCA bank account BE11 2200 3243 8048

New Year Brunch !



“When one has reached a certain age, and the frivolities of youth have paled, one’s best thoughts are turned in the channel of food.” -Guy Beringer

So began Guy Beringer’s, *Brunch: A Plea*. The first known written mention of the word brunch was penned by Guy Beringer and published in a British periodical named Hunter’s Weekly in 1895. The writer’s original intent for how brunch should be conducted and the reasons for its needs were not entirely far off from the way brunch is handled to this day. Beringer called brunch an opportunity for making life brighter and promoting a “cheerful, sociable and inciting” meal with friends.

In his writing, Guy suggested that brunch was the perfect way to sweep “away the worries and cobwebs of the week.” He went on to say that brunch was a time for placing yourself in a good mood while also providing time for relaxation.

However, Guy Beringer’s proposal for combining Sunday breakfast and lunch into his newly dubbed “Brunch” was for reasons not entirely altruistic. In fact, his reasoning (or perhaps begging is the better word) for getting the first meal on Sunday waylaid until noon was intended to help himself and others get over their hangovers from the night before!

You can test Beringer’s theory and toast in the New Year in ABCA style, on January 23 in the splendid setting of the BourlaSchouwburg restaurant, **Covid permitting !**

Venue: BourlaSchouwburg, Komedieplaats
Date: January 23, 2022
Time: 11 am
Price: Brunch with glass cava €34 pp

Payment should be made to the ABCA bank account, number:BE11 220-0324380-48 and your transfer should be made by the 15th. **This confirms booking.**

Advance Notice



ABCA is organising an outing to the Train and Tracks Europalia Exhibition, more specifically to the section on the Orient Express.

Mythical, Luxurious, Belgian! Has train travel ever been as glamorous as on the Orient Express?

The 1930s saw the *Orient Express* services at their most popular. During this time, the *Orient Express* acquired its reputation for comfort and luxury, carrying sleeping-cars with permanent service and restaurant cars known for the quality of their cuisine. Royalty, nobles, diplomats, business people, and the bourgeoisie in general patronized it. Associated with luxury travel, adventure, intrigue and exotic discoveries, the myth of the Orient Express persists, maintained by literature and cinema, in particular.

Slide back in time to an era of unimaginable luxury and exotic places.

More information with the February newsletter.

An Icelandic Mid-winter



Thorrablót was a sacrificial midwinter festival offered to the gods in pagan Iceland of the past. It was abolished during the Christianisation of Iceland at the beginning of 1000 A.D., but resurrected in the 19th century as a midwinter celebration that continues to be celebrated to this day. The timing for the festival coincides with the month of Þorri, according to the old Icelandic calendar, which begins on the first Friday after January 19th (the 13th week of winter).

Origins of the name "Þorri" are unclear but it is most likely derived from Norwegian king Þorri Snærsson, or Thor the God of Thunder in the old Nordic religion.

On this occasion, locals come together to eat, drink and be merry. The customary menu consists of unusual culinary delicacies, known as traditional Icelandic food. These will include rotten shark's meat (hákarl), boiled sheep's head, (svið) and congealed sheep's blood wrapped in a ram's stomach (blóðmör)! This is traditionally washed down with some Brennivín - also known as the Black Death – a potent schnapps made from potato and caraway.

After the Thorrablót dinner traditional songs, games and storytelling are accompanied by dancing and, in true Icelandic style and continue until the early hours of the morning! If you fail to receive a personal invitation to a family feast, local restaurants will often add Thorrablót colour and taste to their menus.

History Comes Alive



Philip the Good, Duke of Burgundy

It's freezing outside, the bleak mid-winter is in full force and what better than to read an enthralling book?

'The Burgundians' by author **Bart Van Loo** takes the reader on a journey through a thousand years of European history, calling at cities such as Dijon, Paris, Lille, Ghent, Bruges and Delft, up to the time when the Seventeen Provinces arose and the Burgundian Empire came to an end. It tells a scintillating account of pyres and banquets, plagues and jousts, Joan of Arc, Jan van Eyck, Philip the Good and the Golden Fleece. Author, Bart Van Loo is unrivalled in his ability to bring the powerfully evocative middle ages to life. Originally published in Dutch, there is now a superb, beautifully illustrated, English translation available.

Here are some reviews.

- A born storyteller, 'The Burgundians' is an astonishing account of emerging cities, awakening individualism and dying knightly ideals, of schizophrenic kings, bold dukes and brilliant artists. While the Burgundian dukes forged the fragmented Low Countries into a unified whole through battles, marriages and reforms, they spurred artists like Klaas Sluter, Jan van Eyck and Rogier van der Weyden to produce unforgettable works. Along the way, Bart Van Loo's equally thrilling and educational exploration of the middle ages develops into an impressive cultural history.
- A strong candidate for the title of best history book of 2019.
- Reads like a great political adventure novel, A Game of Thrones soap opera where everything is true.
- A history book that reads like a thriller.

The Sunday Times devoted an entire article to the book and suggested it would make a great TV series.

Available from Amazon UK.

Sausage & sprout gnocchi



Left-over sprouts in your fridge? Make the most of them with this mustardy sausage gnocchi for supper. It takes just 25 minutes to make

Serves 4

Ingredients

250g gnocchi

1 tbsp olive oil

1 onion, thinly sliced

3 pork sausages (200g) (or use seasoned mince)

250g sprouts, shredded

100ml chicken stock

2 tsp wholegrain mustard

2 tbsp half-fat crème fraîche

½ small bunch of parsley, chopped, plus extra to serve

parmesan, grated (optional)

Method

STEP 1

Cook the gnocchi in a pan of salted water following pack instructions. Drain and set aside.

STEP 2

Meanwhile, heat the oil in a large frying pan and fry the onion over a medium heat for 8 mins, or until softened and turning golden brown. Squeeze the sausagemeat out of the skins and into the pan, breaking it up with a wooden spoon. Cook for 5 mins until golden brown. Stir through the sprouts and cook for a further 5 mins until softened. Add the stock and mustard, and bring to the boil. Stir through the crème fraîche and parsley. Season. Tip in the gnocchi, tossing with 100ml water to loosen the sauce, and bring to a simmer for 3 mins. To serve, sprinkle with the extra parsley and parmesan, if you like.

Greek New Year's Cake



Vasilopita is the traditional Greek cake or bread served at midnight on New Year's Eve to celebrate the life of Saint Basil. After baking the Vasilopita cake, a coin is inserted through the base. When cut, the person who finds the coin is said to be granted luck for the rest of the year!

Vasilopita can be made of a variety of doughs, depending on the region, with almost every family having their own unique recipe. There are two main variations of Vasilopita – here is the cake version. In most Greek households, the cake is served right after midnight on New Year's Day, while some also serve it later in the day after the traditional New Year meal and together with some Melomakarona and kourabiedes!

Finally, Vasilopita is often traditionally cut and served in businesses and associations, usually during the first week of the year, as a token to welcome the new year with health and prosperity. And of course, the member or employee that finds the coin is given money or a special gift!

What you'll need to make Vasilopita cake the traditional way: **the cake basics of butter, sugar and eggs** together with **self-raising flour and vanilla** are all there! **However there are two secret ingredients to Vasilopita : Oranges and Greek Yoghurt!** you'll want **both orange juice and zest** to give it that tangy, citrus flavour that will amaze you.

Add Greek Yoghurt which adds texture to the cake, making it soft, delicate and fluffy, in the same way as you'll often see in muffin recipes. Decorate the traditional Greek Vasilopita with a simple icing sugar glaze made with just three ingredients – icing sugar, either water or milk and a little vanilla extract for some extra flavour or just powdered sugar.

1. Prepare the cake dough
2. Bake the cake
3. Add the New Year coin
4. Finish with the glaze and decorate

Enjoy.....

New Year's Sparkler



New Year's Eve is perhaps the most iconic of drinking holidays. People like to toast the end of the year in style with brightly coloured bubbly drinks. The New Year's Sparkler is just such a drink; it's a breeze to make and can be adjusted to individual tastes. The sparkling concoction starts with a berry-flavoured vodka. Before the boom of craft vodka labels, this would have meant turning to one of a few big-name brands. Today a number of quality brands produce vodkas flavoured with real fruits—Of course, infusing vodka at home is also an option. This gives you control over what type of berries and how much you want to use.

However you select your berry vodka, the next step is to add pomegranate, cranberry juice or a mix of the two. As with selecting any juice, the level of sweetness is up to you, but it's always best to avoid ones with artificial flavourings and sweeteners. The last bit of the New Year's Sparkler is the most important: the wine. Since you'll be mixing it with fruit vodka and juice, don't use one that's too pricey or select another kind of sparkling wine, like an affordable prosecco or cava. Just be sure, again, to avoid anything overly sweet—or else the drink could end up a cloying mess.

Ingredients

- 30 ml berry-flavoured vodka
- 45 ml pomegranate or cranberry juice
- 100 ml Champagne, chilled, to top
- Garnish: skewered raspberries or other red fruits like cherries.

1. Add the vodka and pomegranate or cranberry juice to a chilled Champagne flute.
2. Top with the Champagne.
3. Garnish with favourite fruits on a long skewer.

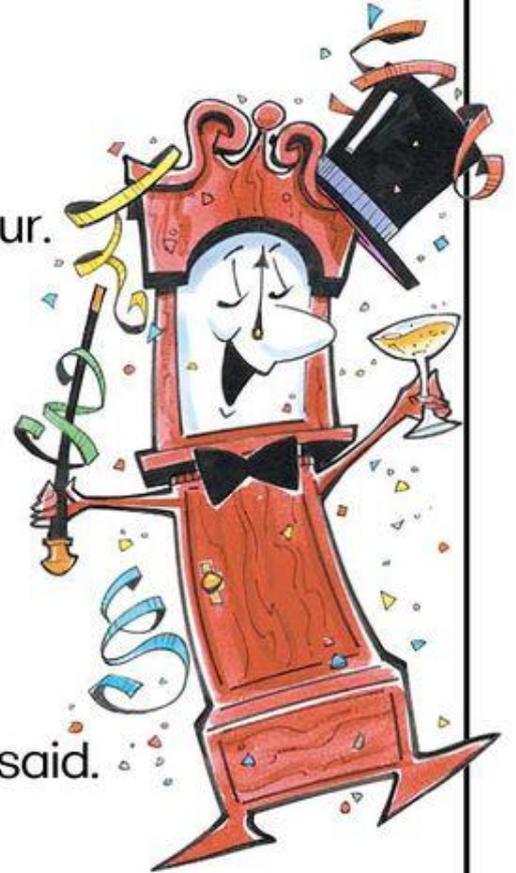
Cheers.....

The Old Clock Strikes

THE OLD CLOCK

It was the dark of the midnight hour.
The Old Clock eagerly waited.
"I strike the New Year in," he said.
"For so it has been fated.
A hundred years I've ushered in!
Full well I like my task.
I think myself supremely blessed,
No finer work I ask.

"A hundred years!" the Old Clock said.
"Just think of the changing times!
Think of the history in the making!
It's a subject for ringing rhymes!"
"I strike the New Year in!" said Old Clock,
"And now the hour is here!"
The Old Clock solemnly lifted its gong –
And struck in another New Year.



by Lenore Hetrick

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Sudokus

January puzzles

		9						3
		7		5	8			
		5	6		9			1
4								2
			3					4 8
				8	7			
3			2	4	6	5		
								9
	2	1	5					4

	2		1	6	7			
	6							
	3						7	9
7		8		5			4	6
		2						1
			3					
5				8	9			
				1				
			5				1	2

1		4						9
							4	8
	2							7
		1	7		3	5		
4		8				6		
				6				
2					8			1
	7				9			
					5			

December solutions

9	6	2	3	7	5	8	4	1
4	1	5	6	8	2	9	3	7
3	7	8	9	1	4	2	5	6
1	8	6	7	4	9	3	2	5
7	2	9	8	5	3	1	6	4
5	3	4	1	2	6	7	8	9
8	9	3	4	6	1	5	7	2
6	5	7	2	9	8	4	1	3
2	4	1	5	3	7	6	9	8

6	4	5	3	7	8	2	1	9
7	9	3	2	4	1	8	5	6
8	1	2	9	6	5	3	7	4
9	7	1	6	2	3	4	8	5
5	2	8	4	1	7	9	6	3
3	6	4	5	8	9	1	2	7
4	8	7	1	9	6	5	3	2
1	3	9	7	5	2	6	4	8
2	5	6	8	3	4	7	9	1

8	7	4	9	2	3	6	1	5
6	9	5	4	7	1	8	2	3
1	3	2	5	6	8	4	7	9
9	2	7	1	8	5	3	6	4
3	4	1	6	9	2	5	8	7
5	8	6	3	4	7	1	9	2
2	5	8	7	1	4	9	3	6
4	1	9	2	3	6	7	5	8
7	6	3	8	5	9	2	4	1

January Quiz

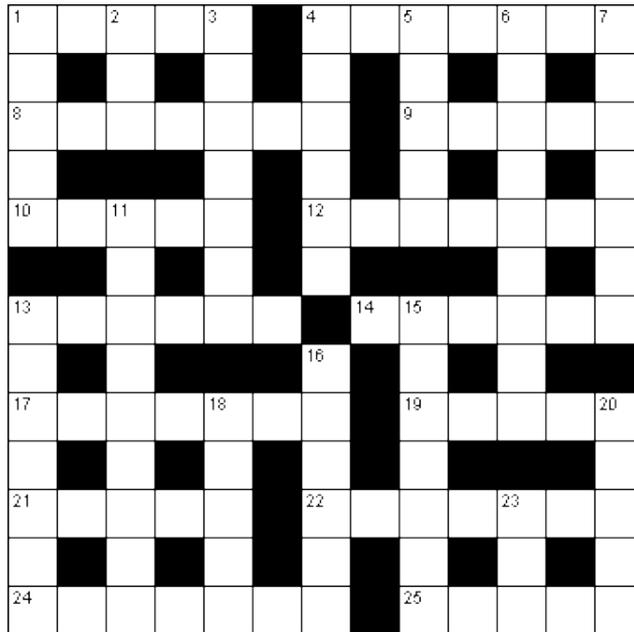


- 1) In which English county are the hills Wharfedale, Ingleborough and Great Whernside situated?
- 2) The TV series Only Fools and Horses first aired in which decade?
- 3) 'Balloon Girl' and 'Love is in the Bin' are works by which street artist?
- 4) Which American company made the RAZR V3 mobile phone?
- 5) Which England football manager was born in Torsby, Sweden in 1948?
- 6) A 'Quadrennium' is a period of how many years?
- 7) Which English author wrote the novel 'Jane Eyre'?
- 8) The film 'One Flew Over the Cuckoo's Nest' was released in which decade?
- 9) Leo Tolstoy's novel 'War and Peace' chronicles the French invasion of which country?
- 10) Which space agency launched the Apollo 11 spaceflight in 1969?
- 11) The Australian external territory of Christmas Island is in which ocean?
- 12) Modern Christmas trees originated in the 16th century in an area now known as which country?
- 13) In the novel A Christmas Carol, which is the first ghost to visit Scrooge?
- 14) Driving Home for Christmas, was written during a car journey back to which town?
- 15) In the Christmas song 'Let it Snow' what has happened to the lights?

December Answers

1.Knee; 2. Iago; 3. Tin; 4. All the President's Men; 5. Tennessee; 6. Nine Inch Nails; 7. . The French Open (Roland Garros); 8. Gillian Flynn; 9. Salvador Dali; 10. Queen's Park Rangers; 11.Pacific, Mountain, Central, Eastern; 12. Four 13. .Once (1966); 14. Ben Stokes; 15. 12

January Crossword



Across

1. Prank (5) ; 4. Small community (7); 8. Everlasting (7); 10. Wear away (5); 12. Voter (7); 13. Alter or regulate (6); 14. Refuge (6); 17. Repossess (7); 19. Travel lodge (5); 21. Mound of stones used as a marker (5) ; 22. Sincere (7); 24. Latticework (7)] 25. Herd or flock of animals (5).

Down

1. Subject (5); 2. Frozen water (3); 3. Dog houses (7); 4. Smooth fabric (6); 5. Letting contract (5); 6. Flat (9); 7. Senior (7); 11. Target (9); 13. Fruit (7); 15. Stuck (7); 16. Hot fragments from a fire (6); 18. Declare invalid (5); 20. Supple (5); 23. Self (3)

December Solution

S	T	O	R	M		B	A	F	F	L	E	S
H		U		E		E		I		E		L
R	E	T	R	E	A	T		S	H	A	R	E
U		R		T		T		S		P		N
B	R	A	G	S		E	Q	U	A	T	E	D
		G				R		R				E
T	R	E	A	T	Y		T	E	M	P	E	R
R				Y		H				A		
E	N	D	O	R	S	E		V	E	N	U	E
A		R		A		L		E		A		V
C	H	A	I	N		P	A	N	A	C	H	E
L		M		T		E		U		E		N
E	L	A	P	S	E	D		S	T	A	R	T

Useful Information

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ABCA recognizes the diversity of belief in contemporary British society and accordingly directs members wanting to contact other faith groups to the "Gids Levensbeschouwingen Antwerpen"/Multifaith Antwerp guide, published by the Stad Antwerpen.
Information on www.antwerpen.be -tel 03 338 3115.

ABCA Bank Account number is BE11 2200 3243 8048.
Annual subscription: Single: € 20, Double: € 34. Donations towards our benevolent work are welcome.

Please feel free to submit items for inclusion in the newsletter, such as poems you particularly like, anecdotes, stories about Antwerp, hints, suggestions.

Items must be submitted to the editor by the 20th of the month for inclusion in the next edition.

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1/8 page: € 6.50 per issue/ 1/4 page: € 11 per issue

1/2 page: € 16.50 per issue 1 page: € 30 per issue

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