

Resident

featuring Christine Weatherhead

The Suburb has been Christine's home for the last 30 years and it has been home for her husband for even longer; he grew up in the house they live in.

I was born in the USA and raised in Fort Lauderdale, Florida. My husband and I met and married in the US when I was working as a secretary to the Vice-President of Fort Lauderdale National Bank as it was then and is Sun Bank now.

I studied French and German at college in Fort Lauderdale and lived as a student in Geneva, Switzerland for a year and then in Germany for another year. My degree is in modern languages and psychology.

While working towards my degree I worked in retailing which proved useful when we moved shortly after we married to New York. With a small team, we opened the first branch store of Bergdorf Goodman's in White Plains. My area of expertise was in Personnel (Human Resources in today's language).

My husband was transferred back to the UK and it was in Surrey that our first child was born. In 1978 we moved to the Suburb swapping houses with Ian's parents. We then had two more children, Mary and Richard who were born at the Royal Free.

Whilst raising our young family I ran a small business – housing students from American universities in North London. Many Suburb families participated in this successful venture. I have also worked for the Guild of Glass Engravers as their administrator. Did you know that this country is a world leader in contemporary glass engraving?

Our children are now grown up. Our daughter, Mary has married an American and is living in Dallas with our first grand daughter, Emily. Our two sons, Trenham and Richard live on the Suburb. The eldest, Trenham is married to a New Zealander from Wellington, Michelle. They have recently given us our second granddaughter, Olivia.

Over the years I have had many interests and am pursuing more. A few years ago I was asked to join two friends in an allotment share – a healthy, hardy and interesting pastime. Tennis at

Farm Walk Lawn Tennis Club is wonderful as was being on the committee. Classes at the Institute have whetted my appetite as well as stimulated an interest in bridge and patchwork. I was asked to write a bit about myself for this article; myself is really my family but I suppose my claim to fame was two years ago when I was asked to become President of my husbands Old Scholars Association. Well, for not being an old scholar this was an achievement indeed. 30 years of old scholar reunions make you feel like one!

I love walking the dog on the Heath, trying out different recipes, gardening and so much more. My pastimes include being one of the founding members of the Junior League of London, an international charitable organization. The annual fund raiser is the Boutique de Noel, held in the Kensington Town Hall. We are active members at Hampstead Parish Church and I help out with the driving rota at Fellowship House. All in all, life is very good on the Suburb. Aren't we lucky to live, work and play in such a beautiful place?



Moggy

featuring Claude

By popular demand...

In several articles in Style (on subjects such as foxes, parakeets, etc) I have referred to our wonderful cat, Claude whom we adopted from friends.

I am often asked: What does he look like? How old is he? Inevitably he rules our household and at the age of 11 we and our neighbours are still impressed with the speed of his 'sprints' down the garden.

He is loved in Southway and famous for his conviviality!

Deborah Warland



Recipes

featuring Christine Weatherhead

The recipe that Christine is sharing with you is one of her daughter-in-law, Michelle's favourites and one that she enjoys making herself. It is from a New Zealand cookbook, hence the cups and grams. She hopes you enjoy it.

GINGER CRUNCH (a New Zealand recipe)

Ingredients:

- 125g butter, softened
- 1/2 cup sugar
- 1 1/2 cups plain flour
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- Ginger Icing:
- 150g butter
- 1 1/2 cups icing sugar
- 1/2 cup golden syrup
- 6 teaspoons ground ginger



Method:

Cream butter and sugar till light and fluffy. Sift flour, baking powder and ginger together and mix into creamed mixture. Turn dough onto lightly floured board and knead well. Press dough into prepared 20 x 30cm sponge roll tin. Bake at 190°C for 20-25 minutes or until golden.

To make the icing, combine butter, icing sugar, golden syrup and ginger in a small saucepan. Heat till butter is melted stirring constantly. Pour hot ginger icing over base and cut into squares while still warm.



Deborah Warland

Suburb Style editor Deborah Warland, talks to residents about some of their favourite things

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