



Notice Board

➤ Who Do You Think You Are

The American "Who Do You Think You Are" started this Sunday with Sarah Jessica Parker. I recommend watching this program to any genealogist and family researcher. You can gain so much information each episode.

➤ Find My Past

Find My Past has just added almost 100,000 new Chelsea Pensioners British Army Service Records for 1855-1872. You can now search 96,434 records and 437,825 images for this period.

www.findmypast.co.uk

➤ Royal Family History

This is just an interesting website of the Royals. So it may or may not be of interest to any of you but if you think you may have royal connections it might be worth a look!

www.britroyals.com

➤ Imperial War Museum

The Imperial War Museum archives offer a wealth of material for the family history researcher. Follow the links on the left of this page to find out how the Collections can help with your search. Or simply click on the links to the right of this page to download advice on how to use them to research your family history

www.iwm.org.uk

➤ Happy 50TH Birthday Lezley

We would like to wish Lezley a very happy 50th birthday from us all.

HMS Thetis (N25)



1st June 1939

It was 71 years ago on the 1st June that the submarine HMS Thetis sunk during a trial dive and it sadly took the lives of 99 men. The submarine was built in Birkenhead and made its way to Liverpool

Bay where it was to be tested and trialed but unfortunately its first trial would be its fate. 103 men were on board in the submarine in the docks of Liverpool Bay, this was twice the number of men that it was designed to hold. Only 69 of the 103 men were sailors the rest were engineers and other men who were only helping out with its first trial. There were a number of things that went wrong that day that should have been checked.

Lieutenant Frederick Woods made the decision to allow the seawater into the torpedo tubes to add weight to the submarine. But this was without the understanding and knowledge that the outer torpedo doors were already open and the tubes full of seawater. He also was unaware of the fact those weeks previous the torpedo doors has recently been painted and allowed enamel to drip inside the test tap so no water flowed out even though the bow cap was open. Prickers to clear the test cocks had been provided but they were not used. With the test tap blocked, Woods believed it was safe to open the door inside the submarine.

The inrush of water caused the bow of the submarine to sink to the seabed 150 ft (46 m) below the surface. They sent a signal for help and it was received but the rescue response was not quick enough. The Conditions on board were extreme, the men were very weak due to lack of oxygen and the effects of carbon dioxide poisoning. For three days, the men had waited to be rescued, just 38 miles from shore. Just four people managed to escape.

The Thetis Clip

After the terrible tragedy British and Australian submarines were then equipped with a *Thetis clip*, one of the modifications introduced. This is a latch which allows a torpedo tube door to be opened no more than a small amount in case it is open to the sea at the bow end. Once it is clear that no flooding will occur the latch can be released and the door fully opened.

Whilst researching the Thetis I came across a very helpful website that not only had relatives of people who died on the Thetis but has so much detail to it and other related information that I recommend you visiting sometime. Below there is also a link to a documentary on the Thetis.

www.cyber-heritage.co.uk

<http://www.youtube.com/watch?v=hnGJH0etmUo>



A Very Simple Apple Charlotte from the Book of Household Management (1861)

Ingredients

- 9 slices of bread and butter
- about 6 good-sized apples
- 1 tablespoonful of minced lemon-peel
- 2 tablespoonfuls of juice
- moist sugar to taste

Instructions

Butter a pie-dish; place a layer of bread and butter, without the crust, at the bottom; then a layer of apples, pared, cored, and cut into thin slices; sprinkle over these a portion of the lemon-peel and juice, and sweeten with moist sugar. Place another layer of bread and butter, and then one of apples, proceeding in this manner until the dish is full; then cover it up with the peel of the apples, to preserve the top from browning or burning; bake in a brisk oven for rather more than 3/4 hour; turn the charlotte on a dish, sprinkle sifted sugar over, and serve.

Time: 3/4 hour.

Sufficient for 5 or 6 persons.

Seasonable from July to March.

Contribute to the Newsletter

Tell us how you're getting on with your research so far and have you discovered any hidden skeletons you want share with us. Have you come across some unexpected Ancestors, lost relatives, a famous Ancestor? Or do you have any old photos and stories you would like to share in the newsletter, it's all history and we'd be happy to hear it.

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