



Sue Heaton

12 May 1956 - 03 February 2024

Denbighshire Memorial Park and Crematorium & Llanddulas Royal

British Legion on Friday 01 March 2024, at 12 noon

Celebration of Sue's Life

Gathering music chosen by Sue

What a Wonderful World by Louis Armstrong

Reception of coffin

carried by Mark Heaton, Robbie Heaton, Brian Armstrong, Russ Barber, Chris Foan and Bob Whitworth

Words of Welcome

by Celebrant Sally-Anne Ringer

Poem 'The Dash'

read by Bob Whitworth

Thank you

by Mark Heaton

Reflection music chosen by Sue

Smile by Nat King Cole

Prayers for Sue

by Brian Armstrong
The Lord's Prayer - All

Words of Committal

by Sally-Anne

Reflection music chosen by Sue

Unforgettable by Louis Armstrong

Poem 'Feel No Guilt in Laughter'

read by Sally Heaton

Closing words

by Sally-Anne

Recessional music, loved by Sue, chosen by Mark

Conquest of Paradise by Vangelis

Celebration of Life at Llanddulas Royal British Legion, Abergele Road, LL22 8EN



From 1 o'clock - Refreshments and lunch

We invite you to share a meal and raise a glass (or two) in Sue's memory

From 2 o'clock - Ice cream van

A Mr Whippy ice cream was one of Sue's simple pleasures in life and she loved this Ice Cream van from the village Coronation Party. Please enjoy an ice cream with us too

From 3 o'clock - Celebrating Sue's Life

Eulogy by Mark Heaton

Words by Sally, Robbie and Megan Heaton

A poem, by Julie, Maddy and Olive Kane

We also invite and welcome you to share any stories or memories of Sue in an informal way with everyone here.

From 4 o'clock - Retiring to the Valentine Pub across the road or to 5 Parc Llindir



Appreciation

The family would like to thank you all for your kind support and beautiful words of condolence during this time.

Sue loved to host, spending time with loved ones, and was well known for her impressive puddings. Her Pavlova recipe was one she relied on time and time again. We include it here for you to enjoy too.

Pavlova

3 egg whites, 6 oz caster sugar, 1 tsp cornflour, 1 tsp white vinegar, 1/2 tsp vanilla essence. Cream and fruit for topping.

Whisk egg whites until stiff and dry. Slowly mix in sugar followed by cornflour, vinegar and vanilla. Spoon onto baking paper, spiking the top with a well in the centre. Bake 1-1 1/2 hours, 120-140°C.

Please do take a bookmark, from the Marble Church which Sue loved, and some wild flower seeds to plant in her memory, as well as any of the photographs you would like to keep.