

TAMWORTH EDITION

JANUARY 1959

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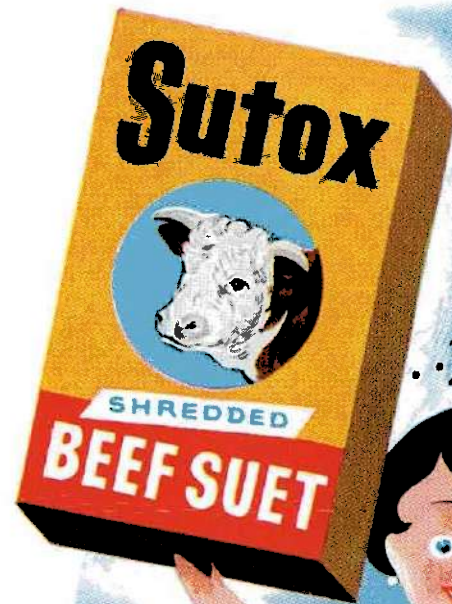
M A G A Z I N E



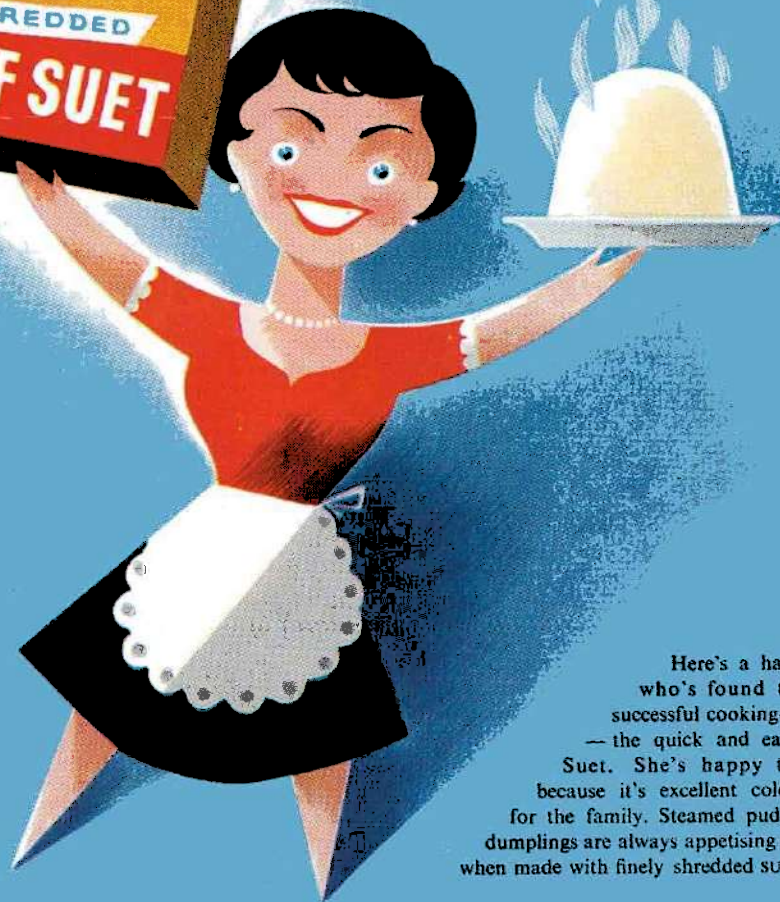
HOLIDAY SUPPLEMENT

SALMON and the HYDRO-ELECTRIC SCHEMES

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HOME MAGAZINE

Editorial Office: 1 Balloon St., Manchester 4

JANUARY, 1959 Vol. 64, No. 1

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FRONT COVER

Shopping is fun to-day, no matter what age you may be. But you can't always take your pram into the crowded aisles of a modern Co-operative store and baby has to be left outside.

When you are six your doll is just as important as mother's baby, however, and the youngster in our cover picture is making sure that her pram gets its fair share of parking space. She's learning about the great art of going shopping and starting off at the right place for value and fair dealing.

Still Brighter Outlook

THIS month HOME MAGAZINE looks on the world with a fresh face. We think it is an attractive one. It comes as the culmination of numerous changes in the past year in which new features, new writers, and a new outlook have brightened our pages.

But the cover of any magazine or newspaper is its shop window. It sets the standard for the goods inside. With the cover series that now starts the New Year in HOME MAGAZINE, readers see the bright modern viewpoint that the inside pages reflect. It is, moreover, distinctly related to the great Co-operative Movement, whose millions of members are our readers.

Each month the cover of HOME MAGAZINE will have a similar, attractive painting by a top flight artist. It will show some human angle on the daily world of men and women who, in growing numbers, read our pages. They will be the sort of pictures in which you can imagine yourself or your family as the central characters. Human and humorous, they will tell a story of their own, one that you will want to talk about with your friends.

But important as the new covers are, they form only one of our plans for the year ahead. Next month brings a new series of articles in the sequence that

began with Alex Kerr's thrilling account of circus life and included *Family at Sea*. I know that you are going to get the same dramatic thrills from our new serial.

To-day, when *Emergency—Ward 10* and *Medic* have attracted tremendous followings on television, public interest



in doctors and medicine is acute. Now comes a famous surgeon's account of the tensions and human problems of his great profession. The title that **Dr. Francois Ody** has chosen is *Under the White Light*, and in it he tells you of tense moments in hospitals and consulting rooms when his split-second decisions were made with a life in his hands.

There is nothing unpleasant or gruesome in his story. But it takes you right into the forefront of the medical battle against disease and death. The first instalment tells how he made a dramatic decision that brought his own sister back to life.

THIS BRITAIN . . .

Half a mile from the sea at Covehithe in Suffolk is the majestic ruin of this medieval church which was destroyed in the seventeenth century. A great landmark, it serves as a guide to sailors between Southwold and Lowestoft. Within the ruined nave and at the base of the 100-ft. tower a thatched-roof church has been built



THERE are many more fascinating articles in store for you, but it is essential that you make sure of your copy of HOME MAGAZINE, if you are to read them. Ask your branch manager to make sure that you get a copy.

You must not miss, for instance, our Spring fashions supplement in March, or our report on the latest styles in furniture. And Housewives' Club continues to be a boon to readers, many of whom write to thank us for drawing attention to some new article that meets a long-felt want.

By keeping you in touch with all that is latest and best in the Co-operative Movement, HOME MAGAZINE acts as a friend would. And you will be doing a favour to your own friends by telling them about it.—The Editor.



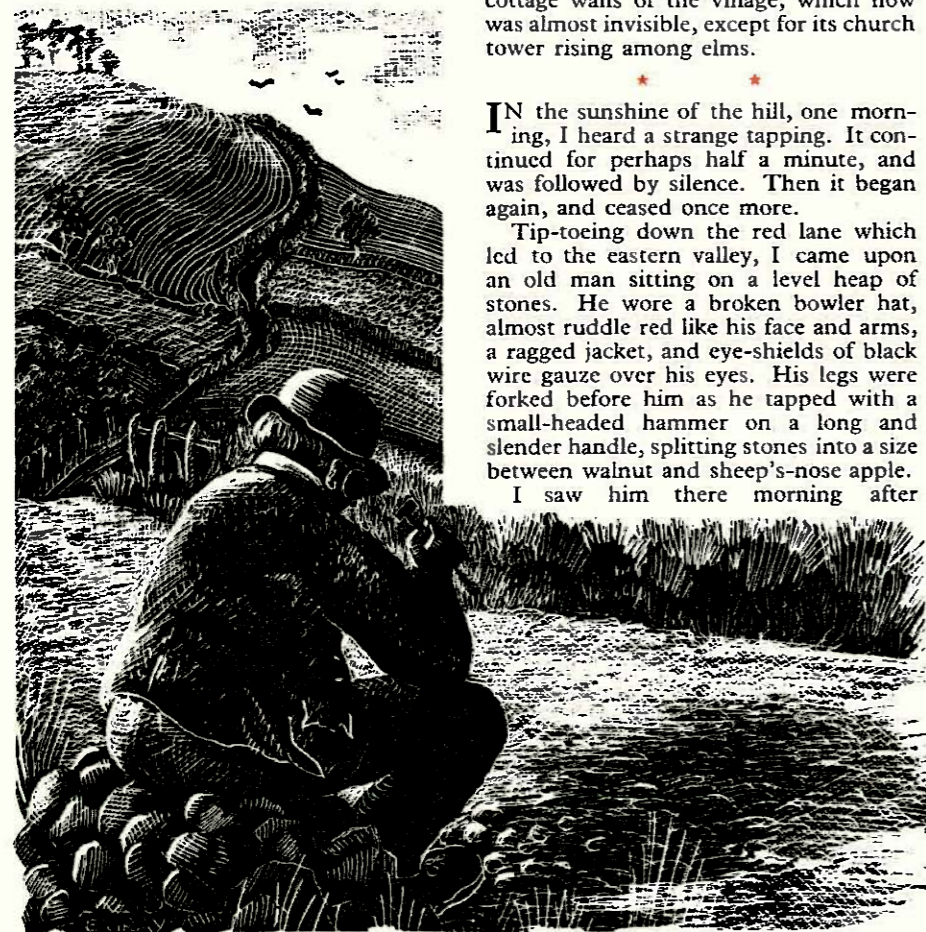
By HENRY WILLIAMSON

From a COUNTRY HILLTOP

WHEN first I knew the hilltop, it was a place of romantic loneliness; I was 17 years old, and the time was May, 1914. Day after day I walked from the village up the narrow winding lane, sunken six feet below the hedges, to the plantation on the crest, to watch a pair of kestrels which had a nest in one of the fir trees spaced among the beeches.

Crows and magpies lived there, too, and green woodpeckers came up from the valley to the east, to gouge out the grubs boring into the wind-swept trees. They came also to dig the ant-nests; there I found my first woodpecker casting, a pure white cylinder which, when broken up, disclosed hundreds of black skeletons.

No sound of foot or wheel ever disturbed the calm spring days: I was alone



in a hidden world whose circumambient hollows below were filled by molten seas.

Cuckoos flew to the trees, gabbling there as though angry. There, too, I first heard the thin reeling of grasshopper warblers in the bramble clumps, and the *churr-churr* of whitethroats.

I was having my first holiday alone, in an entirely new world. Walking ten or fifteen miles every day, I could not have enough of the sun and the beauty of this wild part of Devon. There the only motor car occasionally to be seen was a grey Mercedes owned by the rector's brother; it raised clouds of iron-stone dust which had already given a faint tinge of pink to the lime-washed cottage walls of the village, which now was almost invisible, except for its church tower rising among elms.

IN the sunshine of the hill, one morning, I heard a strange tapping. It continued for perhaps half a minute, and was followed by silence. Then it began again, and ceased once more.

Tip-toeing down the red lane which led to the eastern valley, I came upon an old man sitting on a level heap of stones. He wore a broken bowler hat, almost ruddle red like his face and arms, a ragged jacket, and eye-shields of black wire gauze over his eyes. His legs were forked before him as he tapped with a small-headed hammer on a long and slender handle, splitting stones into a size between walnut and sheep's-nose apple.

I saw him there morning after



morning, while the cuckoo called through the haze brimming the valleys below, and the crows and magpies in Wind-whistle Spinney, as I had named it to myself, kept silent.

But sometimes harsh croaking came down from the air around the spinney, with the petulant cries of a kestrel, whose eggs were set in a magpie's old nest. The crows harried the little mouse-hawk sitting there, while she called for help from her mate who was feeding her. He flew in, pursued by the crows; from sunrise to dusk his life was one of search and anxiety.

THE stonecracker was about seventy years old when first I saw him. Later I came to know his son and his grandson, who was about my age; both stonecrackers until steam-roller and water-cart gave way to the tarmac machine, and lorries bringing smaller, harder grey stones from the quarries at Brayford, higher up the river where then I lived.

Away to the south rose the dim blue tors of Dartmoor, while eastward the curves of Exmoor lay, lilac in the air of winter. Gazing to the south again, west of Dartmoor, I could see Brown Willy and his fellows far away in Cornwall.

To-day, more than forty years after I first saw the spinney, my small trees are growing there, for all the pines are long since gone; and the beeches, after years of endurance in salt winds, have given up, too. That is life: and I would not have it otherwise.

Cheshire Cheese— from Wales

IN a vast, cool cavern lit by electric lights that shimmer on the thousands of great yellow cheeses stacked row on row, I have discovered some of the secrets of the Cheshire cheese industry.

My tutor was Mr. A. G. Davies, resident manager of Llandyrnog Creamery, where thousands of gallons of the best milk from 600 farmers in North Wales arrive every day to make the famous cheese that sells throughout Britain. And one of my first discoveries was that this Cheshire cheese comes entirely from Wales!

From the pocket of his white overall Mr. Davies produced a metal implement, about seven inches long. It was his cheese iron, the joy of his heart and the envy of many a colleague in the trade.

"I've had this 20 years," said Mr. Davies, "and I wouldn't take £10 for it, even though I got it secondhand. It takes a beautifully firm sample that the modern cheese irons can't provide."

The iron looked like nothing so much as a corkscrew with a round tube in the place of the screw. Mr. Davies pressed the rim against a 43 lb. cheese and it sank smoothly. He drew the iron out to show me a long finger of firm, appetising cheese in the extractor. There was no suggestion of crumbling or flaking. We tasted portions. It had a smooth, piquant flavour.

"And that's just how good Cheshire cheese should taste," said Mr. Davies, replacing the balance of the sample in the cheese. "Interesting and appetising."

ALL the produce from Llandyrnog goes to Co-operative retail societies throughout the country via CWS centres.

Before going into store to mature, cheeses are sealed in polythene to prevent rind forming

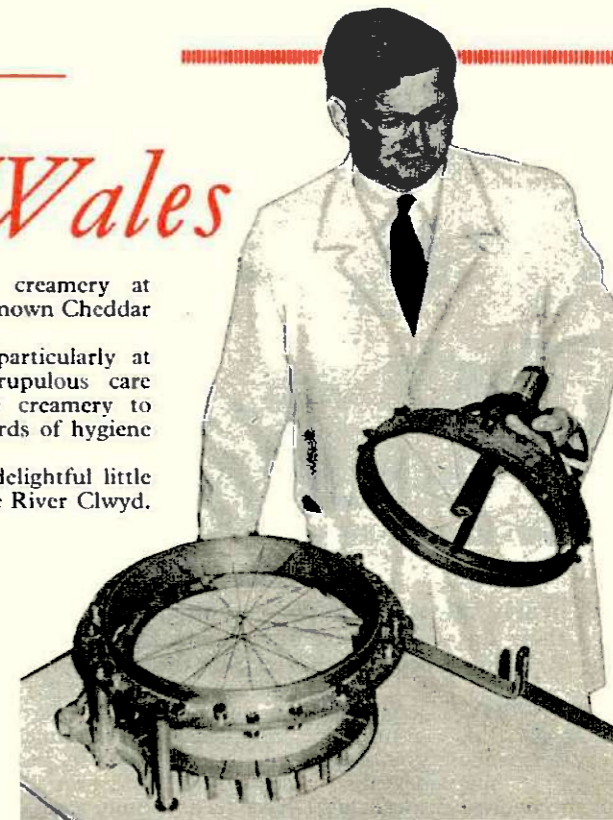


Similarly from another creamery at Corwen the equally well-known Cheddar cheese is distributed.

But what struck me particularly at Llandyrnog was the scrupulous care taken everywhere in the creamery to ensure the highest standards of hygiene in preparing the cheese.

Llandyrnog itself is a delightful little village on the banks of the River Clwyd.

Mr. A. G. Davies, resident manager of the Creamery, with the cheese-cutting machine which he invented and which is the only one of its kind in use in the country. Cheese so cut is vacuum-packed, sealed, and sold under the trade name Lian-Pak



By THOMAS OLSEN

Only the day before my visit a local fisherman had taken a 12 lb. salmon from the Clwyd within a hundred yards or so of the creamery.

Against a background of warm green Welsh hills and a bubbling river, the big red CWS lorries arrive daily, loaded with milk churns. One man at the creamery has a job worthy of "What's My Line?" He is a milk sniffer.

As each churn arrives on the conveyer belt, with a clever gadget that lifts the lid, he sniffs quickly at the contents. Years of experience enable him to tell at once if the milk is below standard. In such rare cases he presses a bell which brings a young girl scientist from the laboratory to take samples for further tests which will give the whys and wherefores.

THE laboratory, too, is a technician's heaven. Here is a wide range of instruments that can test milk for everything from fat deficiency to water content.

Moreover, every producer's milk is sampled at least once a month, and usually twice a month, to ensure that standards are maintained.

Everywhere at Llandyrnog you see white overalls—in the rooms where great vats turn the milk into cheese, in

the cutting and packing departments, in the storerooms themselves.

Nor is cheese a static industry. Mr. Davies' lively mind has already invented an ingenious cheese-cutting machine that, electrically operated, saves hours of time. He is just completing, with the co-operation of CWS Tysley works, a patent churn lid for "starting" the bacterial process that makes milk into cheese.

Next time you buy cheese ask for Llandyrnog Cheshire cheese, and spare a second to think of the careful processes behind it.

THRILLS and ROMANCE

An author who dedicates his book to the barmen of six leading Paris bars, has a sense of humour. **Vincent Malo** has made an entertaining thriller of *And Why Not?* (Barker, 12s. 6d.) with a hectic murder adventure in the French capital. **Leonora Starr's** latest romance has the lovely French Jura as its setting and *Chateau by the River* (Jenkins, 10s. 6d.) will make you look for the quickest way there.

Travel Hostesses Get Queer Requests

TWENTY pretty girls with a job that you'll envy are waiting eagerly for the month of May. That's when summer starts in the travel world and the CTS hostesses leave for the gayest, most glittering pleasure spots of Europe. The rainy gloom of the English winter seemed far away when I spent an afternoon talking to three of the girls and hearing about the fascination of holiday life in Switzerland, Austria, and Italy.

And the jobs they get to do! Dark-haired Betty Redgrave told me about one task not in the book, but all part of the CTS service—that of interpreting for a girl who became friendly with the accordion player in the local band. She went dancing every night to see him, and Betty had to go with her to translate their sweet nothings.

This was at Riva, a colourful little town on Italy's beautiful Lake Garda. And no one could blame the young holiday maker for being in romantic mood after visiting nearby Verona—home of Juliet—and gliding in a gondola down the Grand Canal at Venice. These are two of the excursions Betty arranges for CTS visitors to Riva, where they stay for a week as part of their fourteen-day, seven-countries tour.



Gay holiday-makers at Riva, on Lake Garda. Backed by green hills, this is one of Italy's most beautiful resorts, within easy reach of Verona and Venice

Another hostess, Mrs. Hicky Kloos, capped this story with one of her own experiences when, through no fault of the CTS, a distracted holiday maker arrived without her luggage. Fortunately she was the same size—even to shoes—as Mrs. Kloos who generously gave her the run of her own wardrobe until the cases were recovered.

A friendly, capable ex-nurse, Mrs. Kloos last year was centred at Ehrwald, a peaceful village in the Austrian Tyrol, with a surprisingly lively night life. You can dance by candlelight until four o'clock in the morning if you like, or enjoy gay Tyrolean evenings when the friendly villagers demonstrate the original Austrian square dances and invite holiday makers to join in, if they want to.

By day, visitors to Ehrwald like to see historic Oberammergau and the Bavarian castles, and nobody misses the ride up the mighty Zugspitze mountain by cable railway.

Like all CTS hostesses, Mrs. Kloos, makes it her special concern to see that shy and lonely people are drawn into the fun. She's known at least one holiday meeting which resulted in marriage, though last year she had the unusual problem of more men than girls in her parties.

After hearing about their glamorous life I found myself asking the girls eagerly, "How do you become a hostess?" In the case of vivacious blonde Vera Bristow—you'll call her Viv—it was almost accidental. She came to the CTS for two weeks as a temporary short-hand typist. That was five years ago, and she stayed to become one of their most-travelled hostesses.

She spent last summer at Lucerne, one of Switzerland's most picturesque



In her attractive uniform of yellow blazer and brown skirt, a smiling hostess stands at the door of one of the comfortable coaches used by the CTS

towns, with so much to do that Viv was on the go from morning till night, advising visitors how to make the most of their stay.

ALREADY one of the most popular CTS holidays, Lucerne will be brought within the reach of many more people this year with the introduction of an economy holiday at 20½ guineas. Those taking this tour will stay at the same standard of hotel as other visitors, and have the same facilities and service. The price has been cut by omitting the over night stay en route; instead, visitors will travel non-stop in specially designed

coaches with reclining seats. The economy holiday will also be in operation for visitors to Ehrwald.

It won't be long now before the hostesses are packing their bags, including the attractive uniforms of yellow blazer and brown pleated skirt they wear when meeting visitors at station or air terminal, or off the coach. Before they head for the Continent once more, however, they'll be seeing a good deal of Britain.

They will travel about giving talks and answering questions at the film shows the CTS holds throughout the country to give you ideas for your holiday. The shows are advertised in the local press—or you can write to the CTS head office at 4-10 Regency Street, London S.W.1 for details—and the hostesses will be delighted to meet you there. **D.B.**

Save Our Salmon

says IAN WOOD

The Hydro-electric Scheme at Pitlochry.
(Photo by Courtesy of The Scottish Tourist Board)

There are believed to be 2,000,000 fishermen in Britain. For nearly all of them the catching of a salmon is the highlight of their days. But are increasing hydro-electric schemes ruining Britain's salmon fisheries? is the question posed here.

WHY," asks the non-angler, "do fishermen complain about the damage done to migratory fish stocks when all the hydro-electric dams I have seen have ladders for the salmon to ascend?"

He, like the rest of us, has probably watched and been fascinated by the sight of salmon leaping waterfalls in autumn. And in his casually interested way he thinks that so long as salmon are able to ascend their rivers, all must be well.

But why do salmon journey upstream at all? It is for one purpose only—that they may spawn. The eggs are laid on, and covered with, gravel. And the gravel beds selected by most fish are in the headwaters of rivers where winter floods are less liable to dislodge the developing eggs.

It is to such spawning beds that hydro-electric works can do much damage. In the past, for instance, the River Tummel and its tributary the Garry in Perthshire were spawning places for many of the salmon that ran up the Tay. Now, however, the Tummel, from the dam at Pitlochry right up to where it leaves Loch Rannoch, is under hydro control.

Apart from dams and obstructions much of the river has been dredged and the gravel of the old spawning beds is now lying along the riversides.

In the past, too, many fish went on through the Tummel into Loch Rannoch, finally to spawn in the Gaur which flows into the loch. Now there are more hydro workings at the Gaur and practically no salmon go into Loch Rannoch. There is a salmon ladder at the Gaur, but the last count I heard of a season's ascending fish had a total of only eighteen.

And the aforementioned tributary of the Tummel, the Garry, is to-day mainly dry. Its headwaters have been diverted and near its lower end a wall has been built across it. It has been estimated that something like 50 miles of spawning waters have been lost in the Garry area alone.

A FURTHER trouble is that the fish which still ascend the Tummel are very restricted in their spawning, because there are so few places left for them to lay their eggs. The result is that many salmon may spawn on the same piece of gravel. And as each female digs a trench in which to lay her eggs, those laid by early spawners are wasted by the gravel digging of the late comers.

On rivers where hydro-schemes are in operation the water level is subject to constant and sudden fluctuations. When the turbines are running, the water may rise as much as a foot, and of course when they go off, a similar drop takes place.

This sudden dropping of level can be a bad thing for baby salmon. In the early part of their life they spend much of their time among stones and gravel in the shallows. A sudden drop in water level can leave great numbers of them stranded.

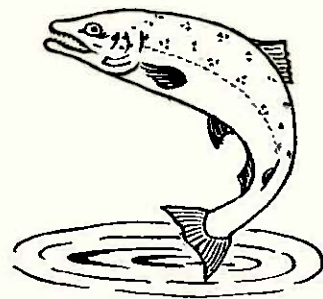
Again, young salmon hatched out above a dam run into more trouble when they grow to what is known as the smolt stage. At this stage they feel the urge to make their first descent to the sea, and they begin to drop downstream. For some reason these small fish are not keen to descend by way of man-made salmon ladders and great numbers of them go into the turbines.

SO it is, too, with kelt salmon—adult fish after they have spawned. Kelts should drop down slowly to the salt water again to recover from the exertions of their upstream journey. But they dislike coming down the ladders, and many of them simply die in the waters above a dam. The majority of these kelts would die in any case, but a percentage of them would, in the natural way, recover and spawn again.

Apart from the damage done to spawning grounds and to fish, the angler often finds his sport spoiled by the sudden rises in the water level. Salmon react very quickly to a rise in the water, and as a rule it makes them push on upstream. And salmon that are on the move will look at no bait or fly.

NO doubt we need electricity, but it is a pity indeed that the hydro-schemes must do such damage to our fish stocks. And despite the fantastic costs of these schemes, for their short periods of peak-hour activity, there is little doubt that within the next few years, the atomic stations will make them out of date.

Meantime the outlook for the salmon in such rivers as the Tay and Tummel is bleak. And in the not too distant future the netting men and the gillies may well see their jobs fading out, while the country loses one of its great tourist attractions and its vast income that salmon can bring.





Whatever your choice of holiday, seaside or country, in Britain or on the Continent, this CTS brochure tells you all you want to know about organised holidays.

Get your FREE copy from any branch of the Co-operative Travel Service, or from the head office of the CTS, 4-10 Regency Street, London, S.W.1. CTS holidays offer real value for money.



rather similar in that once you have paid the initial sum you need spend very little more. But although there are plenty of organised activities there is no regimentation, and you have all the facilities offered by a big hotel."

ANOTHER example of the organised, all-in type of holiday is the coach tour, which is becoming so popular that many people book almost a year in advance. You can tour almost any part of the country by coach, from Devon and Cornwall to the Highlands of Scot-

sea, and during the season arrivals and departures take place at Jersey airport at the rate of about one every minute.

"This popularity raises some problems for us," said the travel chief. "Our main centre in Jersey has been fully booked since November for the peak week in July. If people could avoid the busiest periods, they would stand a much better chance of getting in."

WHY go to a travel agency at all? It's almost essential if you're going abroad, but do you really need its

Organised Holidays are Popular

And There's No Regimentation

"DO like to be beside the seaside," says the song—but do you? It's been a tradition for years that the British father and mother upped with bucket and spade and took the family to the seaside. But there are indications that the routine holiday is not as popular as it once was.

Is the British summer weather driving more and more people to places where there is plenty to do even when the sun doesn't shine? One man who can detect a swing in this direction is a top official of the Co-operative Travel Service, one of the leading agencies in this country. While still catering extensively for people who do want to go to the seaside, he told me, they are also arranging many more inland holidays.

For instance, their newest centre is the luxurious Buxton Spa Hotel, 1,000 feet above sea level in the heart of the Peak District. A magnificent base for excursions on fine days, it also offers a full programme of sports and competitions arranged by the resident organiser. The hotel has its own swimming pool, play nurseries for the children, cocktail bars and a cabaret, and there is a night patrol to listen for the babies, when their parents are having fun. The all-in price of £14 15s. (less for children under 13) covers all these things, plus three excursions and admission to a dance and a concert.

"Of course," the CTS told me, "we also book for all the popular camps, and this type of hotel centre holiday is

land, and last year, for the first time, Eire was opened to British motor coach companies.

A variation on the tour theme is provided by the holidays in Scotland which the CTS arranges in conjunction with British Railways. On this you travel by special train, with all places reserved; and meals served to your seat. There is a courier on the train and another at the centre. During your stay you go on excursions by train, coach or steamer—all included in the cost; meals as well.

A TRAVEL agent can see distinct fashion trends in holidays. Just after the war, ration-weary Britons flocked to Northern Ireland, where there was food in plenty. Now the Channel Isles are top favourite, especially since the increasing use of air travel has made the journey possible even for families with small children. In fact, more people fly there than go by

services when you are having a holiday in Britain?

"We can offer several advantages. In the first place, of course, if you go to one of our hotels you are assured of a good standard of accommodation, food and service. No travel agency could afford to use unsatisfactory hotels. Often, too, we can save you money because bulk bookings help to keep down the cost of travel, food and excursions," went on the expert.

"Finally, we can save you a good deal of time and trouble. The CTS holds accommodation in most of the hotels it uses, and a booking clerk in any of our offices throughout the country can tell you immediately if there is a vacancy. We have reservations in hotels all over the British Isles—Hastings, Shanklin, Jersey and Guernsey, Bournemouth, Torquay, St. Ives, Ilfracombe, Lynton, Weston-super-Mare, Llandudno, Douglas, Morecambe, Edinburgh, and Scarborough. In each place the price includes several excursions, and in some cases a theatre ticket as well."



"We can save you a good deal of time and trouble," says a CTS official. "We have reservations in hotels all over the British Isles"

Just Right for the FAMILY

CLEAN, white Devon seas beating on a vast golden beach below a Devon hill is the view that takes away the breath of visitors to the happy family holiday centre that has made Westward Ho! famous.

Every year thousands of families flock to this haven on a hill, where the jolliest family of all is made up of the staff who run it. So many people have wrong ideas about holiday camps that I went down to Westward Ho! Holiday Centre, to find out the truth for myself.

THE first thing I learnt is that Westward Ho! is not a camp. It is a *Holiday Centre*. The difference is in the approach and the way it is run. There is no regimentation here, and no loud-speakers wake you with false hilarity.

Every year 10,000 people come to the centre. They live in red-painted wooden chalets. Most of these have their own wash-basin and private toilet, and they're secluded enough for privacy, but sufficiently close to the main buildings for you to cross the green lawns banked with lovely flowers and reach the dining-room in a few seconds.

It is when you go into the comfortable Grenville Bar, named after the Elizabethan hero, that you see the finest view in England. Far below you stretch the wonderful sands of the estuary of the rivers Taw and Torridge. As you sit at your ease you look through the huge plate glass window across the blue summer seas to Lundy Island. Turn in the other direction and you can see the buildings which house the school where Kipling studied and which he wrote about later in *Stalky*.

THE happy managers of this paradise are Robert and Kathy Mitchell. They are just as young as you are and they take part in every aspect of the Centre's life. You meet Ben, the shaggy, well-kept sheep dog who makes friends with everyone and is especially good with children.

Then there is handsome head waiter Ron Cornish, with Mrs. Edith Rose, (who likes to be called Rose), as his assistant. They'll serve you the sort of food you will talk about as a happy memory when you have gone home. A



From the windows of the Grenville Bar you have one of the most glorious views in England, with the wide sweep of the Atlantic below and, to the right, the red-roofed houses of Westward Ho!

typical dinner consists of vegetable soup, casserole chops, croquette potatoes and peas, then pineapple and ice cream.

The man who cooks it for you is Leslie Mitchell, head chef and brother of the manager. Leslie is versatile like the rest of the staff; he plays the drums in the band and does some of the singing, too.

Your entertainment is well catered for by band-leader Stan Jackson and three entertainment officers, including June Marshall who has been there three years and was chosen by a national newspaper as the personality girl of the area.

There is a programme of entertainments for every day and evening of the week. Apart from the Centre's resident dance band that plays nearly every evening, there are cinema shows, concerts, bingo, and the Centre's own novel form of dog-racing.

Every day you can play tennis, cricket, putting, billiards, table tennis or darts, and there are sports tournaments as well. The children have swings and roundabouts and their own play-hall and a fancy dress parade with prizes for all.

YOU want to go there? I'm not surprised, but you must hurry with your booking. Many people have already reserved accommodation for the peak period, but for those who can take a holiday in May or September, the warm sunny climate of Westward Ho! makes it particularly attractive at these times of the year. You can book through your nearest branch of the Co-operative Travel Service, or write direct to the Centre.

What's the cost? Well, the charges, including all the entertainments, range from £7 to £10, according to the time of year. Why not try a week in May, when you will find the glorious Devon countryside at its best? You can take your family with every confidence, for Sister Sadler, in the Centre's surgery, treats any minor illnesses or accidents

In Britain's best resorts—you'll find TRAVCO Hotels

Good class hotel holidays in lovely resorts at a reasonable price—that is what the TRAVCO Hotels group offers you. In a TRAVCO Hotel you'll be sure of delightful menus, comfort, and thoughtful service. Take a look at this list of TRAVCO Hotels, choose the resort you like, then send to hotel for brochure.

Ashley Court Hotel	London, S.W.7
Oulton Hall Hotel	Clacton-on-Sea
Russell Hotel	Bognor Regis
Culver Lodge Hotel	Sandown, I.O.W.
Queen's Court Hotel	Shanklin, I.O.W.
Lincombe Hall Hotel	Torquay
Marina Hotel	Newquay
Dilkhusa Grand Hotel	Ilfracombe
Hydro Hotel	Llandudno
Grand Hotel	Grange-over-Sands
Esplanade Hotel	Scarborough

And there's WESTWARD HO! Holiday Centre, nr. Bideford, Devon, and Beacon Lodge, Highcliffe-on-Sea, Hants.



TRAVCO HOTELS LTD.

Head Office:
65-69 Prescot St., London, E.1
Phone: Royal 7221

DISC diary

FOR a lively session while you're resisting the effects of the New Year celebrations put on *Dancin' Banjos* from Columbia 33SX 1108, in which the **Big Ben Banjo Band** beat out 36 tunes that make you tap your feet, from *Who's Sorry Now?* to *Little White Lies*.

Even January isn't too late for an outstanding record of the season, and you've still got time to get it—*Perry Como Singing Merry Christmas Music* on an RCA long-player, RD-27082, with *Silent Night*, *Adesde Fideles*, and carols mingled with *White Christmas*, and *Jingle Bells*.

Those who love Scotland will enjoy the Pye presentation of pipes and drums of the **8th Battalion, Royal Scots**, on CML 33001, an L.P. of stirring tunes starting with *Johnnie Cope* and including *Scotland the Brave*. On Decca LK 4272 **Lydia MacDonald** sings and swings for **Ted Heath** a dozen Scots tunes. Among them are *Loch Lomond*, *My Ain Folk*, and *Auld Lang Syne*.

Classical music is splendidly represen-

ted by **Vladimir Ashkenazy**, second-prize winner at the Warsaw Chopin competition in 1955, playing **Chopin's Second Piano Concerto** and a selection of études and mazurkas. A young genius plays worthily the work of a master on Columbia 33CX 1563.

New E.P.s include the **Johnston Brothers** on Decca DFE 6458, in an excellently harmonised medley of early jazz tunes, and brilliant **Charlie Kunz** on his last record, Decca DFE 6488, of music hall songs. Oriole are to be congratulated on four discs, *Spotlight on European Jazz*, E.P. 7013-6, with hot presentations of British, Swedish, Swiss, and French music. An encyclopædia in themselves and bound to be big sellers.

Two fine records for opera lovers are *Favourite Opera Choruses* and *Favourite Puccini Arias*, on Decca CEP 564 and CEP 562, taken from *Tosca*, *La Bohème*, and others. Music from **Francoise Sagan's** ballet *The Broken Date* comes on Oriole E.P. 7010, and **Frank Chacksfield** has another charming record of



sweet music with Decca DFE 6476, *Love Letters in the Sand*. Among 45s, **Domenico (Volare) Modugno** has *Street in the Rain* on Oriole ICB 5001, and **Russ Hamilton** tells you *Things I Didn't Say* on Oriole CB 1465, while on an Oriole 78 **The Ted Taylor Four** present a rousing *Son of Honky Tonk*, CB 1464.—T.O.

★ THOMAS OLSEN ★ looks at new titles on

The BOOKSHELF

YOU may not know it, but HOME MAGAZINE contributor **Ursula Bloom** always has a sailor close behind her. His name is Robbie, and what a grand chap he is. To Ursula's quick, generous nature he brings a note of calm restraint that keeps her on an even keel, and their love story is told in her latest book, *Down to the Sea in Ships* (Hutchinson, 15s.). It's a fine record. He was a commander in a battleship, and she was a young writer.

How vividly she can write, too! "It was a day of superb rime frost. The sun was brilliant, illuminating a radiant land. Icicles hung like priceless diamond necklaces everywhere, and the world was tensely still with the silence which forebodes more savage frost to come."

More about sailors—a novel this time from **Monica Dickens** called *Man Overboard* (Michael Joseph, 15s.). Ben Francis is axed at 36, and goes out into the cold, hard world job-hunting. At the same time he's fascinated by a TV star and there are some realistic pictures of studio life. He doesn't find a lasting job, but he does find true love in an intensely readable novel that has a poignant touch in these toughening days.

Wymondham is where CWS brushes come from and the factory looks across at the Abbey towers from which the Norfolk rebel Kett was hanged. The story of that rebellion, led by his brother Robert, is the background to *As the Tree Falls* by **Doris Leslie** (Hodder and Stoughton, 16s.). It's a fine story of a young man in stirring days, fighting the Scots and the Norwich rioters and winning the love of a woman he cannot marry.

What contrasts in women! Here is singer **Billie Holiday** with *Lady Sings the Blues* (Barrie, 16s.) and **Margery Hinds**, teacher in the Frozen North, with *School-house in the Arctic* (Bles, 21s.). The first is a sordid story of a girl whose mother was only 13, and of the environment that scarred her. It's a tough, terrible book, an indictment of the world we live in.

The second is an account of a middle-aged Englishwoman who became a welfare teacher to the Eskimos. "My pupils live in igloos," she says. Her life is as real as Billie Holiday's is artificial. And, in real values, probably twice as rewarding.

Here's a big, handsome volume for the winter fireside with just that mixture of sugar and spice to grip your attention. No biographer is more readable than **Hesketh Pearson**, and *Johnson and Boswell* (Heinemann, 21s.) must rank with his best efforts. What wonderful material he has here and what splendid use he makes of it! The great Doctor, it seems, was a passionate lover who tolerated his wife's lack of response. Boswell was one of the worst rakes of the age. The contrasting pair were yet devoted friends. Although many books have been written about them, there was room for this sympathetic study that brilliantly simplifies their involved stories.

For sportsmen there comes a book that one may boldly describe as a future classic. **G. Balfour-Kinnear** is an angling author without peer and *Catching Salmon and Sea-trout* (Nelson, 21s.) is the essence of his 60 years' experience. It is invaluable for the serious angler, a rich gold-mine. Additions to the "How to Catch Them library" (Jenkins, 3s. 6d.), are *Dace* by **W. Howes** and *Small Fry* by **Kenneth Mansfield**. Both are complete, practical studies.

Thanks, Miss Gavin

To the Editor

Dear Sir, I should like to let you know how very much I enjoyed reading this month's copy of your magazine.

Of course, being a member of the Society, I always read each monthly issue, but I found the November number extremely interesting, particularly the undermentioned items:—*Deep and Crisp and Even*; *Language Nobody Wants*; *Garden*; *Christmas Decorations*.

I agree whole-heartedly with your editorial which states that you will bring out in December what properly belongs to December. This idea in itself makes HOME different from most other magazines, the Christmas number of which is usually issued a month in advance: in other words, far too early!

"The best things in life are free," and your magazine is certainly one of them. It contains something for everybody and everything for somebody! I look forward eagerly to the December issue.—Yours &c.,

(Miss) Kathleen Gavin
15 St. Anthony's Drive, Westlands,
Newcastle-under-Lyme.



By my waxed moustaches! Here's a lively volume about scribes of the last century, newshawks who reported the Turkish-Russian war. **Rupert Furneaux** has gone to great trouble to trace their despatches for *The Siege of Plevna* (Anthony Blond, 25s.) and to describe their personal backgrounds. Forbes of the *Daily News* spent £400 telegraphing one story, MacGhan of the *New York Herald* won a decoration from the Czar and war artist Villiers sketched for posterity. But war was as horrible as it always is.

There is rich variety in this month's paperbacks, including a large batch of Hodder books. *New Testament Christianity* by **Canon J. B. Phillips** has frank answers to many questions, while *Graf Spee* by **Michael Powell** is the story he wrote after making his film of the River Plate battle. Two grand **Edgar Wallace** thrillers are *The Clue of the New Pin* and *The Double*. Another welcome Hodder book is *Goodbye, Mr. Chips* by **James Hilton** and *Daddy-long-legs* is **Jean Webster's** old favourite.

Young Man on a Bicycle is a collection of **Victor Canning** short stories and *Deadline for Macall* is a **Gerard Fairlie** thriller. *The Inevitable Millionaires* is an unusual comedy by **E. Phillips Oppenheim** and *Dover-Ostend* is a **Taffrail** sea thriller.

Pan books include *Sheba's Buried City*, a Giant at 3s. 6d. by **Wendell Phillips**, with true thrills on an excavation. Another travel story is *Zoo Quest to Guiana* by **David Attenborough** of TV fame, and *Nancy Wake* by **Russell Braddon** tells of a woman's incredible courage on secret service in France. Three Pan novels are *The Enormous Shadow* by **Robert Harling**, *Scorpion Reef* by **Charles Williams**, and *The Oracle*, a TV story by **Edwin O'Connor**.

Penguin presents at 5s. *A Dictionary of Civil Engineering* by **J. S. Scott** that is handy and thorough. *A Puffin Quartet of Poets* is 3s., and includes children's verse.

March Winds and April Showers . .



And the rest you know. So select and sow your C.W.S flower and vegetable seeds in good time. For details of what and when to sow, send for the FREE C.W.S Seeds Catalogue and Gardening Guide.



To: C.W.S Ltd., Horticultural Dept.,
Section (HMI), Osmaston Park Road, Derby.

NAME _____
(Block letters, please)

ADDRESS _____

Please enclose 3d. Stamp towards cost of postage

Doreen Browne conducts
HOUSEWIVES' CLUB

HAPPY NEW YEAR! And to greet it I've found a bumper crop of cracking new ideas, all designed to make life easier for you. I'll give you further details and tell you where you can buy them if you write to me at Housewives' Club, Home Magazine, 1 Balloon Street, Manchester 4. Don't forget to enclose a stamped addressed envelope for your reply.

FIRST, something really new for the home dressmaker. It's a make-it-yourself pack containing cloth, cut out and ready to sew; clear, easy-to-follow making-up instructions; and all accessories—the only thing you need provide is the cotton. I welcome this idea because the cutting-out is most important, and it's so difficult to do it properly unless you're an expert.

The packs are produced by a famous name in fashion, and three styles are available at the moment, with a promise of more to come. Very simple in design, they couldn't be easier to sew.

The one illustrated is in wool, with a fashionable bloused back and neat slim skirt. It has a V neck, fastened by a tie, and the belt knots loosely at the back. The cap sleeves are cut in one with the bodice, for easy sewing. This model is available in sizes 36 in. to 42 in.

Another style is in jersey, sizes 36 in. to 46 in., and there's one in rayon, crisp and fresh for spring with full gathered skirt and round neckline edged with white braid, in sizes 36 in. to 42 in.

The jersey and wool models come in a wide range of attractive self colours, and the rayon in a number of pretty prints. Prices are 39s. 6d. for the jersey model; 29s. 6d. for the wool; and 21s. 6d. for the rayon—and the super quality of the material makes them an even bigger bargain.

NOW, one of the neatest ideas for years, incorporated in a broom which has recently been approved by the Council of Industrial Design. It contains a polythene socket that allows the broom handle to be inserted without nailing or screwing—a point particularly commended by the Design Centre. Although it is so easy to insert, the handle is held



very firmly in the socket. To cheer up a dull chore, the broom comes in several gay colours, and costs 12s. 6d. complete with cream handle.

HERE'S another good notion for safety in the home. A firm whose products you know well have redesigned their aluminium pans and introduced non-



heat bakelite handles, ridged underneath for easy gripping, with a rim where the bakelite joins the aluminium to prevent your fingers touching the hot metal. The lids have a similar safety device, a non-heat disc knob, and on the largest size there is an insulated back handle.

In sizes 6 in., 7 in., and 8 in., the pans cost about 45s. 8d. a set of three, and you can choose from red or black bakelite.

FOR those who like to do their knitting the easy way, I spotted a new, lower-priced knitting machine, the popular model by a firm already among the leaders in this field. It costs 19 guineas, is full size, and has all the features of a more expensive model, except that it will not do rib stitch. You either hand-knit this, or turn up a welt. However, you can knit many attractive patterns with it.

YOURS for a RHYME

All you have to do to win this hygienic, labour-saving potato and vegetable peeler is to write a last line for the following verse. It's a prize worth having, for it will peel enough potatoes for a family of four in one minute. It will go to the writer of the most apt and amusing line, and for the two runners-up there will be prizes of potato chippers.

Enter this free competition NOW. Send your verse to "Potato Pete," Home Magazine, 1 Balloon Street, Manchester 4. Closing date is February 16. Prize-winners will be announced in the April issue.

*Potato Pete's a welcome guest,
 At dinner, lunch and tea,
 But in our home we like him best*



The UNIVERSE in your HOME

HOME MAGAZINE presents a representative selection, from the unique new range of contemporary unit furniture now available exclusively at Co-operative furniture stores. Under the name **Universe**, it offers a choice of 64 pieces designed to furnish with taste, space-economy, and practical usefulness every room of the house, large, medium or small, at purse-saving prices. Folders, catalogues and full details are available at your local Co-op of this offering of modern furniture for everybody.

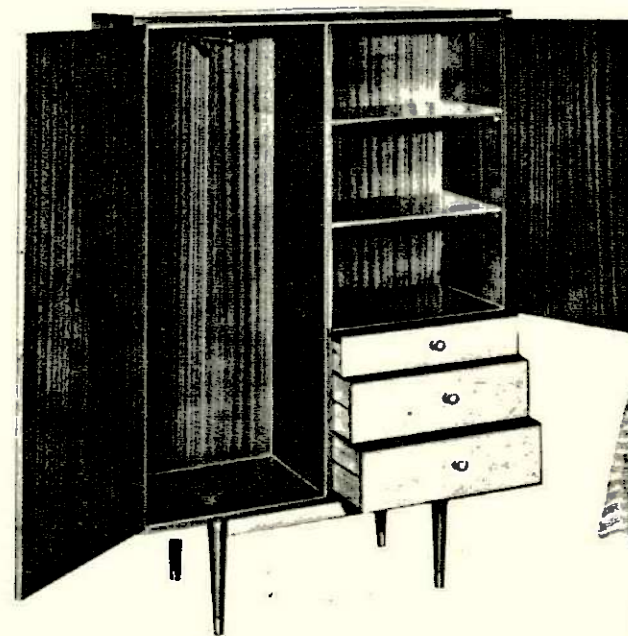
In styling the pieces the designers have paid close regard to function. The bedroom units provide for that primary essential of good living—good storage of one's possessions. The unit fittings at the same time allow for

variety of taste and habit. Any of the dressing chests can become dressing tables by the use of one of the interchangeable mirror units.

Similarly, in the dining-room units, due regard has been taken of the fact that in the new houses being built, dining space tends to become smaller. Sideboards, tables, and chairs have been designed to make the maximum use of limited space. Lounge units, while highly flexible in arrangement, adjust themselves readily to the family's differing and manifold requirements.

Universe, in fact, is practical furniture, although in style, finish, and fitment it is up-to-the-minute.

The 64 units offer the ideal components for homes of character. To furnish with **Universe** is to furnish with pleasure.



Space-Plan
 Furniture

WINTER WARMTH FOR JUNIOR



Change to No. 9 needles and proceed in fancy rib patt., as follows:—**1st row:** ** k.3, p.1, rep. from ** to last 3 sts., k.3. **2nd row:** ** p.3, k.1, rep. from ** to last 3 sts., p.3. **3rd and 4th rows:** as 1st and 2nd. **5th row:** p.1, k.1, ** p.3, k.1, rep. from ** to last st., p.1. **6th row:** k.1, p.1, ** k.3, p.1, rep. from ** to last st., k.1. **7th and 8th rows:** as 5th and 6th. These 8 rows form the patt.

Continue in patt. until work measures 11/11;12 ins. from beg.

Keeping patt. correct, **shape armholes** by casting off 4/5/6 sts. at beg. of next 2 rows. Dec. 1 st. at both ends of next and every alt. row until 71/73/75 sts. remain.

Continue on these sts. until work measures 3;3/4 ins. from beg. of armhole shaping.

Shape neck as follows:—
Work 29/30/31, slip next 13 sts. on to a stitch-holder and leave, work to end.

Proceed on each group of 29/30/31 sts. as follows:—

Keeping patt. correct, dec. 1 st. at neck edge on every alt. row until 23/24/25 sts. remain.

Continue on these sts. until work measures 6/6;7 ins. from beg. of armhole shaping, finishing at armhole edge.

Shape shoulder as follows:—**1st row:** cast off 8/8/8 sts., work to end. **2nd row:** work all across. Rep. these 2 rows once. Cast off.

BACK

Work as Front until armhole shaping is completed (71/73/75 sts.). Continue on these sts. until work measures same as front up to shoulder shaping.

Shape shoulders by casting off 8/8/8 sts. at beg. of next 4 rows; 7/8/9 sts. at beg. of next 2 rows. Slip remaining 25/25/25 sts. on to stitch-holder.

SLEEVES

Using No. 11 needles, cast on 48/52/56 sts. Work in k.1, p.1 rib for 3 ins.

Next row: rib 3/5/7 (inc. in next st., rib 6) 6 times, inc. in next st., rib to end (55/59/63 sts.).

Change to No. 9 needles and proceed in fancy rib as on front, inc. 1 st. at both ends of 6th and every following 6th row until there are 79/83/87 sts. Continue on these sts. until work measures 14/15/16 ins. from beg.

Shape top by casting off 2 sts. at beg. of next 6 rows. Dec 1 st. at both ends of every alt. row until 31/35/39 sts. remain. Cast off 6/7/7 sts. at beg. of next 4 rows. Cast off.

NECKBAND

Using a back-stitch seam join shoulders of back and front.

Using set of No. 11 needles with right side of work facing, **knit up** 104/108/112 sts.

round neck, including sts. from stitch-holders. Work 7 rounds in k.1, p.1 rib. Cast off loosely in rib.

ARMBANDS

(For Sleeveless Version)

Using No. 11 needles with right side of work facing, **knit up** 108/110/112 sts. round armhole. Work 7 rows in k.1, p.1 rib. Cast off in rib.

TO MAKE UP

Omitting k.1, p.1 rib, with wrong side of work facing block each piece by pinning out round edges. Omitting k.1, p.1 rib, press each piece using a warm iron and a damp cloth. Using a flat seam for ribbing and a back-stitch seam for remainder, join side and sleeve seams and stitch sleeves into position, or join armbands. Press seams.

STAR FEATURES

for FEBRUARY

Bringing you the best of entertainment for the fireside, HOME MAGAZINE starts a new series next month of gripping interest.

UNDER THE WHITE LIGHT

A famous surgeon takes you into the consulting room and the operating theatre to tell you his secrets. The first instalment is a dramatic human incident in which he was personally involved.



BEST FOOT FORWARD

To the great team of CWS designers is now added a young man with new ideas about shoes—and you. In an interview with Doreen Browne he tells you how he gets his ideas and carries them into action, and what he plans for the future.



BOOKS AND DISCS

With winter evenings chilling the air, HOME MAGAZINE makes a special feature this month of these two popular features. Read about the best of the new books and then read them yourself.

MARY LANGHAM'S COOKERY PAGE

Some suggestions for MONDAY'S MEALS



MONDAY'S washday, the day the housewife appreciates something she can put in the oven and later serve straight to the table. Mary Langham this month offers you some recipes which save time and washing up.

PARSLEY AND TOMATO CASSEROLE

1 lb. stewing steak, 2 tablespoons Federation or Excelda plain flour, salt and pepper, 1½ pints water, 1 small tin Wheatsheaf canned tomatoes, ½ celery head, 6 medium sized onions.

Dumplings: 4 oz. Federation or Excelda S.R. flour, 2 oz. Sutox, 1 dessert spoon chopped parsley, tomato juice to mix (approx. ½ cupful).

Trim any excess fat from the meat and melt slowly in a frying pan. Remove the pieces of fat. Season one tablespoon of flour with salt and pepper and toss in the meat cut into neat pieces. Fry in the hot fat until brown. Gradually stir in one pint of water and bring to boiling point. Pour into a casserole and cook for 45 minutes at Mark 5 (375°F.). Add the canned tomatoes, skinned onions, and celery and cook a further 30 minutes. Blend the remaining flour with the remaining half pint water, add to the casserole, and cook until thick.

To make the dumplings, mix together the flour, Sutox and parsley, mix to a fairly soft dough with sufficient tomato juice. Form into small dumplings, add to the casserole and cook with the lid off for approximately 20 minutes.

INDIAN MUTTON CASSEROLE

½ lb. lean mutton, 1 teaspoon made CWS mustard, 1 tablespoon CWS Worcester sauce, 3 oz. bacon, 1 small onion, 1 carrot, 4 potatoes, 1 teaspoon CWS mixed herbs, rind 1 lemon, ½ pint stock or water.

Spread the mustard over the mutton and soak in the Worcester sauce 15 minutes. Fry the chopped bacon and the thinly sliced onion; when brown, add the sliced meat, carrot and potatoes.

Put the herbs and lemon rind into a small piece of muslin, tie with thin string, and put in the casserole. Pour over the stock, and simmer with the lid on tightly, Mark 4 (350°F.) for 2 hours. Remove the muslin and serve with boiled rice and CWS Indian Mango Chutney.

SAILOR'S CASSEROLE

6 oz. CWS butter beans, 2 rashers bacon, 1 oz. Shortex, 1 onion, 1 oz. Federation or Excelda plain flour, salt and pepper, 2 breakfast cups diced mixed vegetables (carrots, potatoes, turnips, swede, etc.).

Biscuit Crust: 6 oz. Federation or Excelda S.R. flour, 2 oz. Silver Seal margarine, pinch salt, cold water to mix.

Soak the beans overnight and then cook until tender. Strain, but keep the liquor for stock. Melt the Shortex in a frying pan—fry the chopped bacon and chopped onion until lightly browned. Stir in the flour and brown very carefully. Add the stock gradually and stir until boiling. Mix in the vegetables and beans, season well, and pour into a casserole. To make the crust—rub the Silver Seal into the sieved flour and salt—mix in sufficient cold water to give a soft dough. Roll out until half an inch thick, cut into small rounds, place on top of the casserole and bake 20–25 minutes, Mark 7 (425°F.).

MUSHROOM CASSEROLE

½ lb. mushrooms (chopped), 1 onion (chopped), 1 oz. Gold Seal margarine, 4–6 oz. cooked ham (diced), 1 tablespoon fresh breadcrumbs, 2 tablespoons CWS tomato sauce, ½ pint stock or water, salt and pepper, 3 eggs, ½ pint milk.

Sauté (lightly fry) the mushrooms and onion in the Gold Seal, add the ham and cook five minutes. Sprinkle in the crumbs, add the tomato sauce and stock (or water) gradually, season. Pour the mixture into a greased casserole, mix together the eggs and milk and pour

into the casserole. Bake in a moderate oven, Mark 4 (350°F.) approximately 30 minutes or until firm. Serve with sippets (triangles) of toast.

CHOCOLATE CHARLOTTE

1 lb. baking apples, 2 oz. Silver Seal margarine, 3 oz. fresh white breadcrumbs, ¼ oz. Co-op cocoa, 4 oz. sugar.

Slice the peeled apples. Melt the Silver Seal in a frying pan and fry the breadcrumbs until golden and crisp. Remove from the pan and mix with the cocoa and sugar. Lightly grease a shallow casserole and cover the base with a layer of crumbs. Cover with apples and sprinkle on the remaining crumbs. Sprinkle one teaspoon extra sugar on top and bake one hour, Mark 4 (350°F.). Serve with thick cream.



★ ★ ★ STAR RECIPE ★ ★ ★

Here is a very good recipe which will keep well even though it only contains 2 eggs.

GUSTARD FRUIT CAKE

1 lb. Avondale butter, 1 lb. Federation or Excelda plain flour, ½ lb. castor sugar, 2 teaspoons CWS bicarbonate of soda, 1 teaspoon CWS mixed spice, ½ teaspoon each of CWS ground cloves and nutmeg, 2½ lb. CWS dried fruit (currants, raisins, sultanas), ½ lb. CWS mixed candied peel, ½ pint milk, 2 eggs.

Rub the butter into the flour which has been sieved with the spices and bicarbonate of soda. Add the sugar and fruit. Bring the milk to the boil and pour on to the lightly beaten eggs. Stir over a very low heat until thick (do not allow to boil; otherwise curdling will result). Add to the dry cake mix, and mix thoroughly. Turn into a lined 10-inch cake tin. Bake approximately 3 hours, Mark 3 (350°F.). Allow to go cold in the tin. Leave for at least a week before cutting.

Buy **WAVECREST**
wool from your
Co-operative Society



PLANNING YOUR GARDEN

HERBS and SALADS

IF you will look at garden plan number 2, you will see that I have suggested on the one side a narrow border for herbs and for salads. The herbs are purposely put near the kitchen door, so that housewives can pop out and cut what they need in the minimum time. In the herb border I planned for my wife, which you perhaps saw on ITV when we were talking about it some time ago, I included the following herbs which she finds extremely useful: parsley, ordinary mint, apple mint, thyme, sage, balm, borage, chervil, fennel, marjoram, and sorrel.

Each herb is given about a two-foot strip. In some cases this means two rows; in others like mint, a matted bed. There's a space of a foot between the herbs, so that you can get on the border and pick what you wish.

There are two spaces for parsley, for this has to be sown twice a year; in April and in August, to provide parsley in summer and winter. We keep the winter parsley going by covering the rows with cloches.

The seeds of most of these herbs may be obtained from the CWS Horticultural Department, Osmaston Park Road, Derby, and of course you get the Co-op dividend on your purchase.

In the case of some herbs, like mint, you must buy plants.



EVERYBODY knows how to use parsley and the ordinary mint, but you will find the apple mint most delicious, especially if you mix it in equal parts with the ordinary mint for mint sauce.

You will also know about thyme and sage, but perhaps you will not realise that the leaves of balm are excellent added to a stuffing mixture for poultry, while the blue flowers of the borage can be used in salads to add colour and are first class, too, in cider cup.

Chervil is delicious in salads, and as the leaves fade they turn a lovely shade of pink, which makes them most attractive in a mixed salad bowl.

Fennel leaves are served with mackerel and make a delicious salmon sauce. The leaves when cut up finely can be added to any green salad.

Marjoram we love in omelettes and scrambled eggs, and in an ordinary dried

This month W. E. Shewell-Cooper offers more suggestions to those who are following the garden plan outlined in October

herb mixture, while the leaves of sorrel freshen up a salad or give a piquant flavour to soups and stews.

Many Co-op members write to me for advice each month, and I am happy to help them. Every letter received gets a personal reply. Sometimes, however, I am chided for not giving sufficient detail in an article, and then I have to riposte by saying that there just isn't room. It's nice to be able to refer readers, however, to my ABC series of gardening books, and among them there is the ABC of Vegetable Growing, in which you can find further information about salads and herbs.



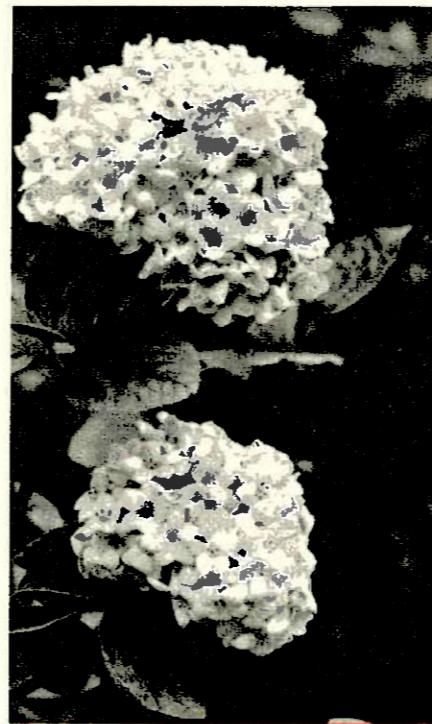
BEYOND the herbs, the salads are going to be grown; this isn't just a case of putting in rows of lettuces; I hope you will be more enterprising than that. Have two or three rows of celeriac, the turnip rooted celery, which is so easy to grow, and for which you don't have to dig trenches. Then, a row of chives, which will give you onion flavouring at any time. Grow the apple cucumber trained up a bamboo, and both yellow and red tomatoes. There will be room for the Batavian endive, to give you lots of delicious leaves in the winter. And of course have both summer and winter radishes, and two or three sowings of early carrot which, grated and eaten raw, are particularly digestible and juicy.

Aim to standardise your rows and keep them about a foot apart with the exception of tomatoes, which will want about a foot on either side of them. By the way, do try CWS Golden Gem, as well as Essex Wonder, which the CWS offer as the best variety for out of doors. If you haven't rotted down your own vegetable waste, you must use for this border the sedge peat the CWS offer. This can be forked in at a bucketful to the yard run, plus Eclipse compound

fish manure, at three to four ounces to the yard run.



AT the bottom of our long path we planned a seat with a flowering shrub surround. Turn once again to the CWS catalogue for six or seven flowering shrubs to give some privacy, and an attractive outlook from our French windows. I suggest the *Berberis* with purple foliage, the *Ile de France Buddleia*, the bright red *Escallonia*, the yellow flowering *Forsythia*, the *Philadelphus* or Mock Orange, the waxy white flowered fragrant *Viburnum*, and, if you can afford it, the somewhat dearer magnolia.



The fragrant *Viburnum*, a waxy flower ideal for your shrub surround

Better Golf in Five Minutes (Angus and Robertson, 25s.) is notable for its comments on golf club design on which Australian-born author **J. Victor East** is a world authority, having made clubs for the inimitable Bobby Jones.



... AND SO TO ARCADY

JAMES NORBURY tells how writing a book led him to Television, and of his friendships with the Stars of the Entertainment World

I LIVED IN THREE WORLDS

AFTER living through two wars and then being doomed to watch the world drift towards a third, with the same careless political rap-ture that caused the other two, I began to wonder what the whole silly business was about.

In the teens one can afford to be a slave to the folly of idealism, but in maturity one must have sobered down to a sound cynicism. The world may be in a hopeless mess but we have no need as individuals to be part of its excess baggage.

It is in this mood of sheer hedonism that I am settling down to tell you something of the story of Norbury the Man, as distinct and apart from the legend of Norbury the Knitter.

The two men who have influenced me more in life than any others were George Lansbury and Eric Gill.

I knew George in the early thirties. He believed in pacifism and brotherhood and an application of the simple ethic of the Sermon on the Mount. George restored in me a belief in the inherent goodness of man and in spite of the savagery of Hitler, the ruthlessness of Kruschov, the wickedness of Great Britain in Cyprus, I still believe the human animal is good at heart.

ERIC GILL taught me much of the virtue of craftsmanship and I recall one evening during the early months of the war, he gave me the clue to my spiritual outlook upon life. "Our politics don't matter much really, and I'm not sure how much organised religion counts in the long run. I do know that our job is simply to create a cell of good living in the chaos of our world." Yes, I suppose I can say in all honesty that Eric Gill inspired in me a longing to rediscover my faith in God.

Well, here we are then, almost at the end of our fifty years of journey. Looking outwards on to the world, I find it "the mixture as before."

What was I to do? Should I go back

to my own business and try to rebuild it or should I concentrate on commercial designing? I knew my knitting needles had still got to earn me my livelihood, and soon found myself with one of the leading spinners in the country. At the same time, I felt it was high time I wrote a book about knitting. I had been planning to do so for many years, so I wrote *The Knitter's Craft*.

Little did I realise that its publication was to mark the day when I can say I moved from obscurity to fame. The book was seen by S. E. Reynolds, at that time producing women's television programmes for the BBC.

He asked me if I would present a short series of programmes on knitting on television. I was more scared than I have ever been before or since in my life. Suddenly I knew that the answer was sincerity. I liked people and I liked talking to them about my craft, and that was just what I was going to do.

It is entirely due to the patience and kindness and help of S. E., as we all called him, that my appearances on television proved a success.

Hitherto I had been designing for a fairly large number of markets, including export as well as home trade. Television meant I was now known to a much wider public than ever before and spurred me on to do "better than my best," the maxim for a really successful career in any of the professions.

A national daily contracted me to do knitting features for them, and this led to a happy and devoted friendship with Marjory Proops, at that time Woman's Editor of the *Daily Herald*. Now Proops is on the *Daily Mirror*, and one of the wittiest columnists in Fleet Street.

What happy memories those three years working with her evoke. What a joy it was to be working with someone who was good and courageous and full of a living sense of human brotherhood.

Life was crammed with interest and excitement. There was the day we drank too much champagne before lunch, and Trevor Howard, who was modelling a sweater for me, nearly fell into the Serpentine. Not tipsy, let me hastily add, but obeying the photographer's instructions so meticulously that he stepped too near the edge of the lake.

And the Lyons family. What a care-free gang they are, and what fun we had when Ben liked the colour of the stripes in Richard's scarf better than those in his own.

Mary Martin rushing off stage at Drury Lane, where she was staggering everybody with her magnificent performance in *South Pacific*, to give me a hug of thanks for the stole I had designed for her.

Then, night of all nights, when I went to see Gracie Fields in her dressing room at the Palladium to be photographed with her wearing a glamour shawl I had specially designed for her.

Her final remark that night still echoes to me. "Well lad, we're both from North, so let's keep at it and show the world where the real folk come from."

A casual meeting that has mellowed into a deep and abiding friendship was with Jimmie Edwards. He has that rarest of all qualities among comedians of being as funny off stage as he is on. But then Jimmy has a gargantuan personality with a definite Rabelaisian flavour.

AND so to-day, fifty years after he sat on a stool learning to knit at his Grandmother's knee, Norbury still goes on knitting. Success? Yes, I worked for it and I enjoy every minute of it. I am no Victorian wallflower, hiding from the sunlight under a shadowed trellis.

Looking back, watching in memory the years flow by, which, I ask myself, is the happiest day of my life? The answer is as simple as the question... to-morrow.



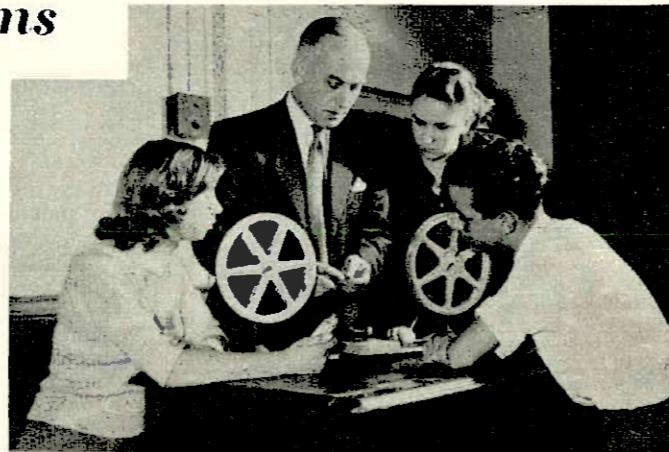
James Norbury gives a Television talk on knitting machines

For boys and girls

Everyone is in the picture when they make school films

A NEW school is being built to take the place of Whitefriars Secondary Modern School, Wealdstone, Middlesex, and the headmaster, Mr. Edwin Lee, decided that a film showing the old school, pupils, and staff, would be useful to future generations. The film, which is now complete and runs for 30 minutes, takes in practically everyone at the school. Mr. Lee also decided to make a colour film of the building progress of the new premises, and here the colour film is being edited by Mr. Lee and three pupils.

Your friend, BILL.

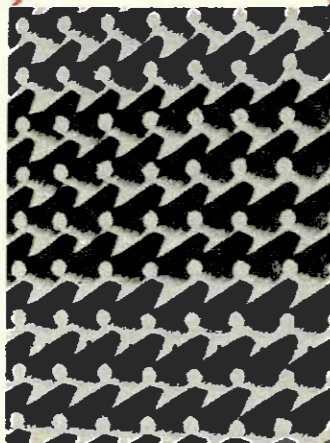


In Days Gone By



IN the old days these badges, usually made of lead, pewter, or iron were issued by certain parishes in Scotland to selected poor people and gave them the privilege of begging in the parish without fear of punishment. Indeed, these badges allowed them to beg all over the country.

What is it?



WELL, what is it? No, not a shop full of Egyptian hats and not an aerial view of mud huts. No, it's something you find in nearly every home. Small boys might be reluctant to use it, but Mother finds it very useful. And, if you like doing anagrams, it could be an ATOM SPA.

THIS MONTH'S PUZZLE PIE

WHO'S THE RULER?

Do you know which English rulers were known as:—

1. ----- the Great?
2. The Merry Monarch?
3. The Peacemaker?
4. The English Bluebeard?
5. The Unready?
6. The Conqueror?
7. The Wisest Fool in Christendom?
8. The Virgin Queen?
9. The Hammer of the Scots?
10. The Red King?

HIDDEN BOYS

In each of the following sentences a boy's name is hidden. Can you find them?

1. Boys love jam, especially strawberry.
2. As he went up the step, he nearly stumbled.
3. Is the fellow ill? I am very sorry.
4. He was dressed in half-red, and half-yellow.

5. The newsboy called: "War declared on Paglia!"
6. The franc is used very much in France.
7. We gave mother ice cream for her sore throat.
8. No woman or man could climb that hill.

HOW MANY?

In each of the following a number is missing. Can you find them all?

1. The --- Commandments
2. The --- Wonders of the World
3. The --- Horsemen of the Apocalypse
4. The --- Musketeers
5. The --- Graces
6. The --- Apostles
7. The --- Seas
8. The --- Continents
9. A Tale of --- Cities
10. The --- Muses

Puzzle Solutions

Who's the Ruler? Alfred, Charles II, Edward VII, Henry VIII, Ethelred, William I, Charles I, Elizabeth I, Edward I, William Rufus.

Hidden Boys: James, Stephen, William, Alfred, Edward, Francis, Eric, Norman.

How Many? Ten, Seven, Four, Three, Three, Twelve, Seven, Five, Two, Nine.

Puzzle Picture: A soap mat.

NOVEMBER COMPETITION WINNERS

GEORGE BOULD,
48 Colclough Road, Meir,
Stoke-on-Trent, Staffs.
PAUL BROOKS,
c/o Bishopthorpe School, York

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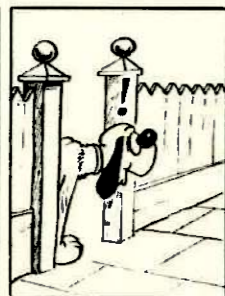
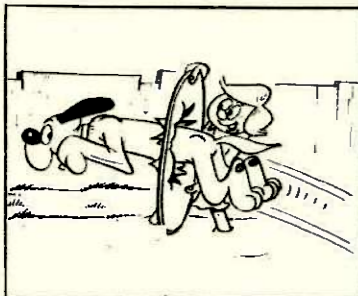
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PENNY and BOB



TAMWORTH INDUSTRIAL CO-OPERATIVE SOCIETY LTD

5, COLEHILL, TAMWORTH

THE GREAT CHURCH ST. MYSTE BY OR MIND THAT HOLE!

IT'S a big hole and a deep kind of hole that has appeared in Church Street right next to our drapery department during the past few weeks, and at the time of writing, it is rather a messy sort of hole, with men working and slipping about in thick wet clay. What is going to happen in this hole? Everyone seems to be asking that, and if those who ask are members of our society then they have a perfect right to ask, for it is their hole, the start of a modern Alladin's Cave—which in a few months after the magic of the CWS Building Department of Manchester has been to work upon it will make one believe that the magic of the lamp has been at work.

The messy hole of to-day will have become the basement store of our new Central premises where you can SAVE AS YOU SPEND.

It is just a year ago that I wrote "Without a doubt the greatest problem that the management committee has to consider in this year is the development of the Church Street, and College Lane site."

The problem has been considered, plans drawn and re-drawn, and now work has started on what will be Tamworth's most modern store.

Once again the Co-op leads the way in up-to-date shopping facilities for Tamworth and district.

As this new building, like everything else the Co-op owns, belongs to you and me, let us try to get some idea what it will be like and what it is going to be used for.

The building is the first stage of a complete re-building and development plan for the whole of our Central premises, and in time will extend all along Church Street to Colehill and then down Colehill to take in all the property that we own.

This first stage is the building of a new block comprising of a basement store, a ground floor store, and a first floor store, which will be linked up with the present drapery department, which will have a new storey built over it.

The whole building will be of a modern design, with maximum window display; there will be lifts as well as stairs. There will be separate lifts for transporting goods.

The heating of the new building will be by the latest oil-fired boilers: all heating pipes are concealed in the ceilings, and there will be no unsightly radiators.

Lighting will be equal to anything seen in the big city stores, and the shop fittings will be on the same scale: all worthy of this new building of ours.

So much for the building, and now you will want to know which departments are going to be where. Starting in the big, messy hole that has now become Tamworth's modern Alladin's Cave, there will be carpets, linoleum, matting, cycles, perambulators, &c.

In the ground floor department, radio and television, hardware, crockery, household electrical goods, wallpapers, paints, &c.

On the first floor will be dresses, coats, millinery, corsets, lingerie, &c. On this floor there will be up-to-date fitting rooms for the use of members.

As it has been said, the present drapery department becomes part of this new building, and its future sales will be of dress fabrics, fabrics and materials of every description, bed linen, and blankets, &c.

In the new department that will be built on top of this present shop will be our house furniture; furniture for every room in every house.

Many details have yet to be arranged, but this has at least told you very briefly what the big hole at present in Church Street means to us in the very near future—Tamworth's most modern store, planned and designed by Co-operative architects, built by the Co-operative Building Department for Tamworth Co-operators.

We hope in future issues of this magazine to give you more details, and also a drawing of the new building to show you what it will look like.

The Chairman's Message

FELLOW MEMBERS—As is customary, you will no doubt be looking for the chairman's message in this month's edition. I trust that I have been able to find a suitable one, although it seems equally difficult to assess the events of the past year or predict the future.

Most certainly 1958 has been a memorable year from many angles, and without hesitation, I must head my list of events with the retirement of Mr. G. A. Stock, whose fine career of over 51 years with Tamworth society will always be remembered.

His record of faithful service and outstanding loyalty as a Co-operator is both example and challenge to all our staff. We would indeed rise to loftier things if all of us could capture the same measure of spirit that is so very obvious in Mr. Stock's character.

All of us vary in degree of ability, but many of our shortcomings can be made up if we revive that spirit which was the embryo of the Co-operative Movement.

(See next column)

Golden Weddings

Mr. and Mrs. Hines, 1, Dent Street, Tamworth, December 26.

Mr. and Mrs. Walker, The Garage, Main Road, Amington, December 5.

Mr. and Mrs. Bird, The Crescent, Hopwas, December 14.

Mr. and Mrs. Davis, 496, Watling Street, Two Gates, December 19.

Mr. and Mrs. Allen, Holly Bush Inn, Knowle Hill, Hurley, December 26.

Mr. and Mrs. Cooke, Welford, Tamworth Road, Dosthill, December 29.

Mr. and Mrs. Mold, 59, The Hollow, Two Gates, December 26.

(Continued from previous column)

Unfortunately, I am unable to pen a report on the opening of the extension of the Central premises, but at least I can say that a start has been made.

Many obstacles have arisen, which is not unlikely in such a large project. We have not overcome them all yet and therefore I must be cautious in making predictions.

However, let me say this; this new store is YOURS. It is being built for YOUR benefit. The object is to provide the members of this society with better shopping facilities. When it is complete, give it full support.

Glascote branch is nearing completion, and when finished will undoubtedly provide the most modern and hygienic food store in this district.

Amington now have a branch more worthy of our name and rightly deserves your increased support.

Many more improvements are contemplated and the need for your loyalty is greater than ever before.

During last year we have experienced many difficulties with our delivery rounds. Mistakes have been made and I do not place them all in one quarter. We are trying to put things right, but again it needs the right spirit from all concerned.

New additions will shortly be made to our delivery fleet and we are planning progressive modernisation of the delivery system.

We have recently introduced a night baking shift in order to give you a fresher loaf and in time we hope to restore a five-day delivery of bread in all areas.

The new year brings the chance of a fresh start. Let us take it with both hands and

use the finer of our past achievements as a spur for greater progress.

Co-operation as a principle is as sound as ever, and your local society, part of a great movement, is worthy of your support.

Finally, may I wish you, the members, and all our staff, a very happy New Year.

J. HINDS, Chairman.

Obituary



WE regret to announce the deaths of the following members, and offer our sympathy to the bereaved relatives.

Alice Orton, Polesworth, October 29.

Alfred Brown, Polesworth, October 16.

William James Spragg, Polesworth, November 11.

Mary Ellen Burrows, Polesworth, November 10.

Joseph Frederick Radford, Warton, November 8.

Sybil Jessie Head, Kingsbury, November 15.

Louisa Gould, Twogates, November 18.

Maria Grant, Dosthill, November 13.

Albert Thomas Wedge, Twogates, November 12.

George James Smith, Glascote, November 19.

Sarah Baldwin, Tamworth, November 23.

John Tallis, Bolehall, November 30.

Bertie Albert Follett, Dordon, November 25.

Harry Toney, Mile Oak, November 29.

Harriett Davis, Bodymoor Heath, November 28.

William Wright, Kingsbury, November 18.

Annie Elizabeth Potts, Tamworth, December 6.

Howard Arthur Reeves, Wilnecote, December 5.

Frank Richard Andrews, Dosthill, December 3.

Winifred Emma Jackson, Drayton, December 1.

Percy Rowland Kinson, Mount Pleasant, December 2.

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Branches: POLESWORTH, DORDON, AMINGTON, GLASCOTE, WILNECOTE, WOOD END, GILLWAY, BOLEHALL, KINGSBURY and MILE OAK

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Committee:

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Mr. F. EGAN	Mr. A. HEATHCOTE	Mr. J. HINDS
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THE OBJECTS OF THE SOCIETY are the social and intellectual advancement of its Members and to carry on the trade of General Dealers in Groceries and Provisions, Bread and Confectionery, Butchery, Coal, Footwear, Drapery, Outfitting, Dairying, Carpets, Furniture, Hardware, Boot Repairing, Greengroceries, Chemistry, Funeral Furnishing, Catering, and Radio.

The success of the movement depends entirely on the support given by each member.

IMPORTANT NOTICES:

HOURS OF BUSINESS FOR MEMBERS' TRANSACTIONS as at JANUARY, 1959

DEPARTMENT	MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY	
	a.m.	p.m.	a.m.	p.m.	a.m.	p.m.	a.m.	p.m.	a.m.	p.m.	a.m.	p.m.
OFFICE	9	5-30	9	5-30	9	12	9	5-30	9	5-30	9	5-30
MILK BAR	9	6	9	6	9	2	9	6	9	6	9	6
CHEMISTS	8-30	6	8-30	6	8-30	12	8-30	6	8-30	6	8-30	6
FURNISHING, RADIO and CROCKERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	5-30	8-30	6
OUTFITTING & TAILORING	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	5-30	8-30	6
FOOTWEAR	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	5-30	8-30	6
DRAPERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	5-30	8-30	5-30
CENTRAL GROCERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
MILE OAK GROCERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
GILLWAY GROCERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
KINGSBURY GROCERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
AMINGTON GROCERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
WOOD END GROCERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
DORDON GROCERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
BOLEHALL GROCERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
GLASCOTE GROCERY	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
WILNECOTE GROCERY and SWEETS & TOBACCO	8-30	5-30	8-30	5-30	8-30	12	8-30	5-30	8-30	6	8-30	5-30
BUTCHERY	8	5	8	5	8	12	8	5	8	5	8	5
BOLEBRIDGE STREET SHOP	8	5	8	5	8	12-30	8	5	8	5-30	8	5
WORKS DEPT. (Builders' Yard)	8	5-30	8	5-30	8	5-30	8	5-30	8	5-30	8	12
DAIRY—Marmion Street	6-30	4	6-30	4	6-30	4	6-30	4	6-30	4	6-30	4

Dairy—(Sundays and Bank Holidays—6-30 a.m. to 2 p.m.)

DATES TO REMEMBER IN 1959

QUARTER ENDS: JANUARY 10. APRIL 11. DIVIDEND PAID: March 5, 6, and 7.
JULY 11. OCTOBER 10. SEPTEMBER 3, 4, and 5.

HALF YEARLY MEETINGS: MARCH 4, SEPTEMBER 2.

SHARE BOOKS TO COME IN FOR AUDIT BEFORE:

FEBRUARY 14.

AUGUST 15.

SHARE BOOKS READY:

MARCH 21.

SEPTEMBER 19.

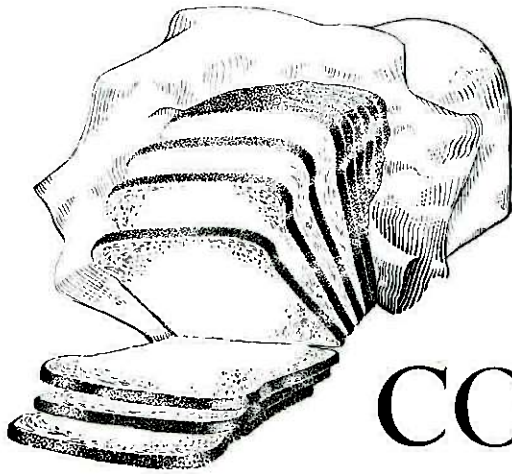
HOW TO JOIN THE SOCIETY.—Persons may become Members of the Society by paying 1s. 6d. for Pass Book and Rules, and may then participate in all benefits accruing therefrom. The Share Capital is raised by Shares of £1 each, payable at once or by one instalment of 3s. 3d. per quarter. Interest is allowed on monthly balances, dating from the beginning of a new quarter, at the rate of 2½ per cent per annum on sums ranging from £1 to £500 (see Rule 46). Interest and Dividend may be allowed to accumulate as Share Capital. Loan Capital may be invested without limit. For further information apply at the Office or Branches.

PENNY BANK.—We have a Penny Bank, where Members or Non-Members may deposit from 1d. to 40s. Deposits received any day during Office Hours. Interest paid on quarterly balances at 2½ per cent per annum. Encourage your Children to Save.

NOMINATIONS.—All Members are requested to nominate the person to whom their money shall be paid at their decease. Nominations can be made at the Office any day during the hours appointed for receiving or paying Capital. 3d. charge for nomination.

WITHDRAWALS.—Members wishing to withdraw Capital from the Society are requested to attend personally, if possible; if they cannot do so they must send a note bearing the Member's signature, instructing the Office to pay the money to the bearer of such note. No Capital paid without the production of Pass Book or Pass Card.

COLLECTIVE LIFE ASSURANCE.—On the death of a Member or wife of a Member, notice should be sent to the Secretary of the Society at once, accompanied by a Registrar's Certificate of Death and the Member's Share Pass Book.



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