



MAGAZINE

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FRONT COVER

The rites of stirring and tasting the Christmas pudding must be carried out with full ceremony. Father has his mouth full and small fry is going for a second helping. As usual, mother is doing the work-this is one wooden spoon everyone is pleased to award her.

But if your pudding is going to be as good as it should you must use only the best ingredients. Judging by the assortment on the table in front of her, mother is a cook of good taste. Of course! She got them all from the Co-operative store round the corner.

The Goose is Getting Fat

of Christmas in the air already. If you don't believe me, look at our cover! So we thought we would help you with a really thoughtful article that provides some suggestions

> for Christmas gifts. Incidentally, don't forget that books and records make very acceptable presents these days.

Talking of gifts, a special gift to the housewife- at thistime of year is offered in the new Wheatsheaf loaf, which is on sale now in many parts of the country and

will soon be available in all areas. In our nostalgic moments we all want the loaf that grannie used to bake, but life is too much of a hurry nowadays, and why should the housewife labour at the mixing bowl when modern ingenuity will do it all for her?

You will find in this issue a fascinating article by Doreen Browne on this wonderful new loaf. You can't forget the name Wheatsheaf and it is clearly printed on the wrapper when you look for it in your shop.

COR at least one housewife there will be a really wonderful Christmas present this year. Next month we announce prize will be a splendid new Invincible vacuum cleaner. There will be useful make sure of your copy of HOME with your letters each day.

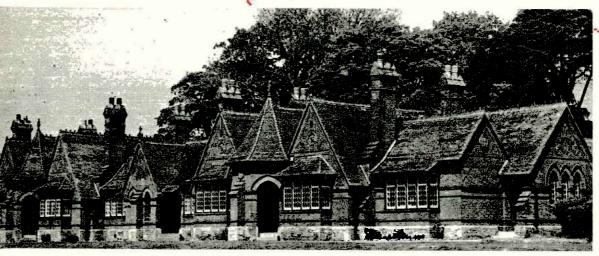
HERE is a pleasant anticipation MAGAZINE for December if you want a chance to win this quite outstanding

> In any case, the December issue will be one that you will not want to miss. There will be an original "Good Neighbour" quiz by Nora Robinson which enables you to find out whether you are all that you like to think you are.

Then there's one of those fine, heartwarming articles that Ursula Bloom writes so well. We have asked her to put down her thoughts at Christmas, and given her a free hand. I know the result will please you. And there is another in similar seasonal vein by Iris Emmitt. I'm a Christmas Traditionalist!" she exclaims and goes on to explain just why she won't budge an inch from the log fire conception of Christmas, and the cosy decorations that she has known for years, and takes out every December from the cupboard where she stores them.

HOW are you enjoying True to Type? Several readers have separately told me that they are certain it is all about their own offices. If Stella Lee writes as convincingly as that, then I am sure many more readers must think the same thing. We at Home Magazine are sworn to secrecy about the exact location. But we, too, think we can recognise some of the characters!

We are always looking ahead for you, and Home MAGAZINE in the New Year will maintain the high standards about a new competition in which the first which so many of you have kindly written to congratulate me. Please keep on writing. Even the postman seems to prizes for the runners-up as well, but find pleasure in bringing in the mail-bag



THIS BRITAIN . .

This row of alms-houses stands in the village of Whippingham, near Cowes, in the Isle of

Known as the Victoria and Albert Alms-houses. they were erected by Queen Victoria in 1880 for pensioners of the Royal Family.

Continuing TRUE TO TYPE episodes in the life of a shorthand-typist

A Brush with the Firm's Mad Genius

STELLA LEE



Y next boss was a woman. She was actually private secretary to the managing-director, and I was her typist. Miss Binks was, to hazard a guess, in her early forties, which was naturally a short step from dotage in my eyes then. She was small and wiry, with no bust to speak of, but a surprisingly ample rear. Her coiffure gave one the impression that she was wearing a hairnet: this was not the case, but her hair, light brown and very short, was secured by hairpins close to her small head. Her complexion was pale and clear, and her eyes bright.

MISS Binks had carried conscientiousness to dizzy heights: in her twentyfive years at the firm she had only once been late, and that was when it was foggy. I dare say that she had stayed in at lunch-time to make up for this.

My worst day was the one when I bungled the urgent telephone call that I was ordered to get for the lean, bearded sales director.

He was the firm's Mad Genius, as terrifyingly volatile a character as one is likely to meet this side of the inferno. Office boys fled before him, and even Miss Binks paled whenever something connected with his side of the business threatened to go wrong. A delay on the switchboard, or a letter temporarily mislaid, would make him clutch his hair and shriek, striding about and banging on the desks with rage. Familiarity with this spectacle completely failed to breed contempt.

One day he shot through the general office from one door to the other one

directly opposite, en route to see the managing-director. He yelled over his shoulder to me, "Delaney's immediately!" I had never heard of Delaney's. There were, I found, about twenty in the telephone directory, and nothing at all in the files under that name.

Miss Binks being out of the room I went madly in search of her, as most of the departmental lines on the switchboard were engaged. I darted from one department to another; nobody knew where she was. I was just going to try the warehouse when I was confronted by the sales director coming out of the pattern-room.

"What in hell are vou doing here?"

he demanded, his eyes popping. "For God's sake, get me Delaney's!" He vanished before I could

speak.

Terror-stricken, I dashed back to the general office. My favourite office boy, Jimmy, who was the sales director's most usual lackey, was putting some papers on one of the tables. To my relief, he knew the number, and in a trice I had put the call through to the sales director's room.

I listened a moment, determined to find out what all the panic had been about. There took place a conversation of such remarkable banality, with the sales director's voice easy-going and affable in the extreme, that I thought it must be in code.

POR some days the atmosphere in the general office, with Miss Binks at one table and me at the other, had been strained. There had been the unfortunate business of the window-pole, for one thing, which occurred after I had been there about six weeks.

That morning, when Miss Binks left the office for another department, I decided I couldn't bear the heat a moment longer. I reasoned that if I got the window open before she came back she'd never notice the difference anyway.

I went to the store cupboard in the corridor where the pole was kept, and brought it back. As I entered the general office, I saw to my dismay that Miss Binks had in the few moments that had clapsed since my absence, returned to

the office, and was in fact standing before the fire, warming her outstretched hands.

At the sight of me lugging the pole, she cried: "Oh, no—you can't surely be meaning to open a window! You know the draught there is! I daren't sit in a draught. Oh, dear me, you're not going to open a window..."

SHE invariably protested whenever I wanted to increase the ventilation in that room, and hitherto I had always taken the pole straight back to the cupboard meekly enough, though muttering some-

thing unflattering about Miss Binks under my breath. But this particular morning, for reasons I forget, I just didn't care. All the time she

was shouting to me to take the pole back, I was trying to fix the thing, wobbling on high, into the window-sash.

There followed an undignified wrestle for the custody of the pole. We swayed back and forth, clutching the pole and breathing hard, not saying a word.

At that precise moment there was a sharp tap on the enquiry window. It being my job to answer it, I immediately let go of the pole. Miss Binks staggered back, the pole toppled with a dull thud against the mantelpiece, and dislodged a photograph of a venerable old gentleman and his trophy, which landed with a crash in the coal-scuttle.

Success with CWS Seeds

mmmmmmm,

Prizes at two flower shows on the same day were won by Mr. James Livesey of Hindsford, with new types of German asters introduced by the CWS Horticultural Department at Derby.

In one show he took a first with his Sunshine Die Freude, and was awarded an Amateur Gardening Bronze Medal. In the other show his Giant Princess Sonja won third prize.

mmmmmm

FRESH for YOU

THE STORY BEHIND THE PICTURE ON THE RIGHT

OOD news for the housewife!
A new loaf is appearing on counters in shops all over the country. It means good eating and good value, and it's exclusive to your Co-operative store. You will recognise it by its bright, gay wrapping and the symbol it bears—a Wheatsheaf—a famous name which will in future link itself with the latest line of a food item almost as old as man.

Housewives in the Lancashire area were among the first to be given the opportunity to try the Wheatsheaf loaf. I asked some of them what they thought about it. "I couldn't be more pleased with it," said the 32-year-old wife of an engineer. "My husband's one of those 'not-like-mother-used-to-make' types about bread, and I'm thankful at last to have found a loaf that he likes."

AN older woman, a widow, told me: "Living alone, I don't finish a loaf very quickly, so the great thing about Wheatsheaf for me is that it keeps fresh for such a long time." And another housewife added: "With four children I have the opposite problem—a loaf doesn't last five minutes in our house. The children all like the taste of Wheatsheaf bread very much, and, of course, the dividend is quite a help to me."

I went to see the new loaf being produced in one of the most modern bakeries in the country. There, I watched the intricate machinery that mixes, kneads and bakes the bread; gigantic, yet so precisely controlled that every loaf made is of exactly the same

high quality. The human element that sometimes proved disastrous when every housewife baked her own bread doesn't enter into it at all. The machines do all the work, and handling is kept to a minimum to protect the purity of the bread.

ONE thing that struck me about the bakery was its scrupulous cleanliness. Probably it is far freer from dust and germs than the average kitchen, where all sorts of other activities besides cooking are going on. And the same could be said of the spotless white overalls worn by all the men who work there, as compared with the housewife's apron which may have been used to wipe her hands when she was called from the kitchen sink to answer a caller at the door!

About 25,000 Wheatsheaf loaves a day pour out of the bakery I visited. A new batch of dough is mixed every hour, made up according to a formula worked out by scientists to produce the perfect loaf—nourishing, finetextured, and long-lasting.

After the dough is mixed it is left for a time to rise, in large pans carefully covered with dust-excluding cloth. Next it goes to the divider, where the huge mass is cut into hundreds of separate pieces; then to the moulder, where the pieces assume the familiar loaf shape.

After another rising they are ready for the long ovens, heated to a temperature of between 430 and 460 degrees, to bake for 30 or 40 minutes according to size. Final stage is the cooling, which takes about four hours, then the automatic slicing and wrapping.

A STATE OF BELLEVILLE OF BER

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Much of the bread goes to retail Co-operative stores to be sold over the counter, but many housewives are taking advantage of a trouble-saving delivery service offered by the bakery. The

DOREEN BROWNE

modern, cream-painted vans with the Wheatsheaf symbol are already a familiar sight in parts of Lancashire, and will soon become well known all over the country as the service is extended.

Typical of the drivers of these vehicles is polite, friendly Aladar Bukowsky, known as "Ollie." A Hungarian who came to England in 1946, he has a round of regular customers to whom he delivers about 60 loaves a day, rising to a hundred at week-end. As well as the bread, he carries a supply of cakes, pies, and all the other products a housewife would expect to see in a baker's shop.

A tour of "Ollie's" round showed how the popularity of the Wheatsheaf loaf is spread over all ages and income groups. Rows of terrace houses; a prewar council estate; a newly-built private estate with a garage to every house all provided their quota of customers.

There's no doubt in their minds that Wheatsheaf is the best bread on the market—and "Ollie" agrees with them wholeheartedly. As he says: "It's a good loaf and I'm proud to sell it. No wonder they've given it the slogan 'The Best of Bread."



Housewives on housing estates appreciate the trouble-saving service given by the smart Co-op delivery vans







Attractive Christmas wrappers round their favourite cigarettes and cigars solve the problem of presents for smokers

Don't go Crackers at the Last
SHOP NOW

PROBLEM CONTRACTOR AND CONTRACTOR AN

HOME MAGAZINE'S SHOP SLEUTH brings suggestions to help with your Christmas shopping problems. All items mentioned can be bought through your local Co-operative Society. For further details, write to the Editor, Home Magazine, I Balloon Street, Manchester 4, enclosing stamped addressed envelope.

CHARLES CONTROL CONTROL RATE AND CONTRACT AND CONTROL AND CONTROL

HOW many shopping days to Christmas? Still enough . . . but they're dwindling all too rapidly, so if you haven't bought your presents it's time to do so now. Here are some suggestions to help you with your choice.

For the youngsters, there's a whole host of games based on favourite television programmes. "Can you beat Bilko?" asks one. It would take a smart operator to do that, but it looks fun to try. Robin Hood, Popeye, Sir Lancelot, Wagon Train, Gun Law, and Wells Fargo are other programmes featured, together with many of the quiz games. Nearest to the original is Spot the Tune, which includes a long-playing record in the equipment. Enjoyment for all the family in this one, provided, of course, you have a record player. Price of Spot the Tune is 15s. 4d., and the others range from 3s. 11d. to 12s. 6d.

TODDLERS always like toys on wheels, whether to ride or push, and a wooden horse on wheels fills both bills. Brightly painted blue and white, with a most amiable expression, it has a strong tubular metal frame, smooth-running rubber tyres, and a comfortable, flat padded seat. Price is £1 16s. 6d.

Children who have just started school, or are looking forward to that great event, would be thrilled with a desk in which to keep their pencils and drawing books. One at £2 11s. 6d. has a stout wooden top on a tubular steel frame, and there is a matching chair that folds up to store in a very small space. The desk measures 19 in, by 151 in, and is coloured light oak and green.

Nearly all youngsters would love to have a swing in their own back garden. One I saw comes in three sizes: six foot, price £3 9s.; seven foot, £3 19s. 11d.; and eight foot, £4 12s. 6d. It has a sturdy metal frame, painted green, a red wooden seat, and metal staples for ground fixing.

COR stocking fillers, sweets are always acceptable and there are a number of ingenious novelty packs. For instance, six ounces of assorted toffees come in a round tin marked out as a clock, with movable fingers—a most agreeable way of teaching a child to tell the time. Price is 1s. 9d. An impressive-looking travel bag, complete with air and sea labels, holds two half-pound packs of sweets, price 3s. 3d. Original containers for ielly babies and Peter Pan assortment include a delivery tricycle, mobile shop, hot dog stall, magic box, and motor car, prices 9d. or 1s.

Slippers are a good old stand by for gifts, but there's nothing hackneyed about some of this year's exciting styles. I

liked some in nylon velvet, with a golden satın lining and real lambswool trimming. Priced from 16s. 11d., they are made in blue or red, both with self-coloured trim, or black with a yellow trim. Another attractive style is in black velvet vividly embroidered with music motifs-perfect for the teenager, who could even wear them at informal parties. For men who like colour at their feet there are some moguette Grecian-style slippers. These are in red/black, black/white, and red/ green, price from 16s. 9d.

People who smoke are easiest of all to please—just give them a quantity of their favourite cigarettes, cigars, or tobacco and they'll bless you with every puff. Most of the cigarettes come dressed up in attractive seasonal wrappers—they include Number One Navy Cut, price 7s. 8d. for a carton of 40; Jaycee tipped, 5s. a carton of 30; and Navy Cut Juniors,

Minute...

6s. a carton of 4o. A handsome red tin of Jaycee Superior cigarettes costs 10s. In cigars there are El Pedro, 5s. a packet of three or 16s. 8d. a box of ten; and Hiroma, 7s. 6d. a packet of three or 26s. a box of ten.

Something to lighten her load of work will please any housewife, and Mil, a recently-introduced liquid washer, really does do that. The makers describe it as miraculous, and it has already worked a miracle in one household I know-the husband now does the washing up. You can buy three bottles of it in a gay holly-decorated gift carton, which also contains an Irish linen tea towel. Price is 9s. 9d.



One of the amusing illustrations by Vasiliu in A Right Good Crew by **Emily Kimbrough**

THOMAS OLSEN looks at new titles on The BOOKSHELF

VER wanted to be adventurous, to take the family away from it all? The Spears really did it, selling up their home and going to Australia where they bought a car and caravan to explore the continent. Their adventures are told in Square Pegs by Diana and George Spear (Hammond, Hammond, 15s.).

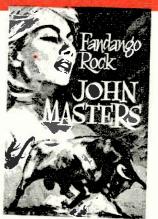
Rainstorms, gold-mines, and logging camps all came their way until they found their new careers with a circus as scriptwriters and handymen.

I've always thought there must be a lot of fun to be had in a motor boat on the canals of England, and Emily Kimbrough proves me right with A Right Good Crew (Heinemann, 21s.), amusingly illustrated by Vasiliu. The crew were Americans and travelled from Stone down to London assisted by a stout-hearted Englishman who must now have many anecdotes to tell of his passengers.

The fun of country life is admirably reflected in Woman's Estate by Mary Napier (Hart-Davis, 16s.), the story of her work as a land agent on a big estate. Normal problems were complicated by having, as a woman, to handle stubborn and cunning villagers who thought they knew better than she did. A lively, interesting book with plenty of humour.

Most memoirs by doctors are worthy reading, and Crime Doctor by Dr. A. David Matthews, a London police surgeon (Long. 18s.), is in the front rank. A woman who tried to drive her husband mad, blackmailing patients, famous murder cases, and even crooked doctors are among the subjects he deals with. Harley Street has a number of the finest doctors in the country but, he alleges, they occasionally have as neighbours, "some of the biggest villains in the profession."

One cannot read Lord Goddard by Arthur Smith (Weidenfeld and Nicolson, 21s.) without being concerned at the severity of some of the sentences recorded in the days of unemployment demonstrations. The subject of this autobiography is an outstanding figure in the ranks of Lord Chief Justices, but not everyone will share the kindly views of the author, his clerk. There is much, however, that is fascinating in this careful study.



Some amusing villains are dealt with in Outlaws of the Old West by Carl Breihan (Long, 16s.), ideal reading for fans of TV Westerns. Sheriffs really were held up by lynch mobs determined to hang prisoners, bandits did stop and rob trains, and Pinkerton's men engaged them in gun battles. It's all here!

A really fine piece of book production is Wining and Dining in France with Bon Viveur (Putnam, 9s. 6d.) which describes some 400 French restaurants, their situation and their specialities. The authors are shy on prices, but good on description.

There is not much to admire in Randolph Churchill's about-turn on Suez called The Rise and Fall of Sir Anthony Eden (Macgibbon and Kee, 25s.), and the writing is slipshod. But it is interesting to read how the Tory succession is arranged. When Sir Winston was ill in England, and Eden was in a Boston clinic, "high governing circles" prepared to hold the fort till Eden should recover. He must not forfeit his "reversionary rights!"

Married to a traitor in wartime France, the problem of Resistance worker Suzanne Warren was particularly tragic. It is told in Gordon Young's In Trust and Treason (Edward Hulton, 18s.). It is not only a true and gripping account of Paris under the Gestapo, but an understanding approach to a terrible human conflict that ended only with the death of the English traitor.

Attainment of spiritual satisfaction through the mind is the theme of The Miracle Hunters by George and Helen Sandwith (Rider, 21s.). Now followers of Subud, the new religious movement recently embraced by Eva Bartok, they relate their investigation of fire-walking in Fiji, and an encounter with a fairy on

Iona. A strangely compelling book of mysteries.

New novels include Brother to the Enemy by Bart Spicer (Hodder and Stoughton, 15s.), a gripping account of Benedict Arnold, the American general who went over to the British in 1780. A brilliant new histori-

cal series by Jean Plaidy begins with Louis the Well-Beloved (Hale, 15s.). It presents the youth of France's most lecherous monarch and will trace his story in further volumes. Love is a Fervent Fire by Robin Jenkins (Mac-

donald, 15s.) is an earthy novel of Scotland, and a man who rouses decent people to extremes. Not really true to life but yet compellingly written.

The impact of American air bases on Spain is the setting of John Masters' latest novel Fandango Rock (Michael Joseph, 16s.). As brilliantly as ever he draws pen pictures that match his powerful characters, an American girl and a bullfighter. Solomon and Sheba by Jay Williams (Macdonald, 13s. 6d.) is a dramatic presentation of the Bible story in novel form with all Mr. Williams' rich invention.

Two useful additions to the Herbert Jenkins angling series at 3s. 6d. each are Rods by J. B. Walker telling how to make them, and Fly-Fishing for Coarse Fish by W. J. Howes. Tackle Angling this Way by John Michaelson (Stanley Paul, 10s. 6d.) is a straightforward introduction to the sport.



ERE'S a record that really justifies its title! Dynamic Eydie Gorme singing Showstoppers that did stop shows, on HMV CLP-1257 with "Kiss Me Kate," "Oklahoma," and "South Pacific" among the names. Vivid singing of vivid songs.

A maestro on the same track is Maurice Chevalier on MGM C-783, picking from "My Fair Lady," "Can Can," and "Brigadoon." He's an older Maurice but the charm's still there.

Haunting are those American campus lyrics, and Favourite Songs of College Days has the Marty Gold Chorus tugging your sentiment on London HA-R2174 in "Autumn Leaves,"
"Whiffenpoof," "Streets of Laredo,"
and others. Coming nearer home, Edwardian Favourites brings the Pro Arte Orchestra and Stanford Robinson on Pye CML-33003 in melodies of Lionel Monckton, Paul Rubens, and Edward German.

Sad was the death of Sidney Bechet. and Concert à Bruxelles is the last recording of this famous New Orleans jazzman. It has "St. Louis Blues" and "All of Me" among others on Pye NPL-28006. Spanish dancing has been popularised in Britain by Antonio. This is reflected in Flamenco on Columbia 33SX-1161 with Los Macarenos, a group from Andalucia, playing a highly emotional selection.

Here's a record to give grouchers-Classical Music for People Who Hate Classical Music on RCA RD-27121 played by the Boston Pops Orchestra under Arthur Fiedler. These excerpts



should lure the most stubborn. They come from Beethoven's "Fifth," Schubert's "Unfinished," Dvôrak's "New World," and eight other classics.

Now for four majestic presentations of the true classics. The complete Chopin Waltzes on one LP by Artur Rubinstein should be a "must" for all serious collectors. It comes on RCA RB-16150 and the 14 compositions make up a wonderful series of works of genius. Sixteen waltzes and four ballades all by Brahms are played by Richard Farrell on Pye CCL-30136, an interesting contrast to Chopin, with Brahms' work more in the Viennese strain.

Beethoven's majestic Emperor Concerto is brilliantly interpreted by Mindru Katz on Pye CCL-30152 with the Halle Orchestra and Barbirolli, while An Evening at the Proms on HMV ALP-1658 is a wonderful souvenir of the way in which Sir Malcolm Sargent and the BBC Symphony Orchestra maintain traditions. Tchaikovsky, Elgar, and Dvôrak are represented, and Joan Hammond sings.

A very attractive EP is HMV 7ER-5146 with Rudolf Shock singing in excerpts from Wagner's Meistersinger.

Phil Tate's Orchestra keeps its fine tempo in Oriole 45-CB1502 with One Love, and Jerry Storm on Oriole 45-CB1504 revives Sonny Boy.

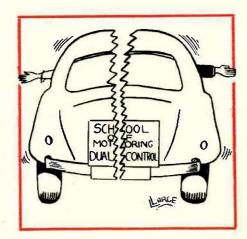
F your car or bus has ever been bogged down for a mile or more behind a slow-moving outsize load you may have said rude things about heavy haulage! It can be irritating if one is in a hurry, but we should blame our woefully inadequate roads-not the transport people.

Most of our roads were made when Britain was primarily an agricultural country. Many are narrow and winding; others are carried across streams and rivers by bridges which may have remained unaltered for centuries. Even our comparatively modern arterial roads were primarily designed for fast trafficcertainly not for the loads of 100/200 tons which the heavy haulage industry is frequently asked to transport to-day.

Industrial development has outstripped road development. Much of the equipment required by modern industry is so complex that it cannot be made in small sections and assembled on the site but must be delivered more or less in one piece-known to the heavy haulage industry as " abnormal indivisible loads." Such loads may be abnormal in weight or

The maximum permitted weight today is 150 tons gross-trailer and load. Above that weight a Special Order has to be obtained from the Ministry of Transport and that authority must be convinced the load cannot be delivered by rail or coastwise. Special permission has also to be obtained if a load exceeds 20 ft. in width.

"Why not send these outsize loads by rail?" you may ask. The railways are often less able to cope than roads. Excessive weight is no problem, but excessive bulk is. Low bridges, tunnels, and trackside apparatus give insufficient clearance to loads of abnormal height or width.



OUR ROADS WERE NOT BUILT FOR THESE LOADS

Organising the transport of large items along Britain's highways demands careful planning by the haulage experts

Says TREVOR HOLLOWAY



More and more motorists are frustrated by loads like this 20 ft. 6 in. oil well drilling rig on its way by road to Salford docks for shipment to the Persian Gulf

There's much more behind the transport of an outsize load than meets the eye. Even before a firm accepts a contract to make a large indivisible piece of plant they must make sure they will be able to deliver it when completed.

Police and highway authorities along the route must be notified in advance of the time the load will be passing through particular areas. The width and strength of all road bridges must be ascertained and a thorough survey made of all narrow roads, sharp bends, overhead cables, or other possible obstructions.

A second survey must be carried out just before the load sets off, in case a new lamp standard, traffic island, or some other hazard has come into being since the first survey was made.

If weak bridges must be crossed, these must be shored up and the authorities indemnified against damage. In some cases it may be necessary to lower a road surface under a bridge to allow the load sufficient clearance.

One of the bulkiest loads ever carried in this country was a 150 ton refinery column measuring 150 ft. long and 23 ft. 6 in. wide-large enough to drive a double-deck bus through!

The giant cylinder was carried on a 32-wheel trailer to the banks of the Thames. Here it was jockeyed down to the water's edge and floated across the river to docks on the opposite shore, for shipment to South America.

Since the war heavy industry has

tended to move from town to country, where roads are often anything but first-class. This policy has given the heavy haulage people some tricky problems. For instance, a 125-ton stator had to be delivered to a site only 20 miles from its place of manufacture. The only practical route was a detour of 100 miles.

A similar piece of equipment unshipped at the Royal Victoria Docks for delivery to a Dartford power Station had to make a detour of 50 miles to avoid congested London streets. This load, weighing 195 tons, was the heaviest ever towed through the Metropolis. Special precautions had to be taken at no less than twenty points, including the removal of traffic bollards and the laying of steel plates on a number

of bridges. When possible, giant loads are moved on Sundays, as early in the morning as practical. One such load, an 80-ton, 102-ft. fractionating tower, was taken across London from Greenwich to the

Transfer of this British Railways motor vessel from Loch Awe to the Clyde was another task which provided heavy road haulage with a

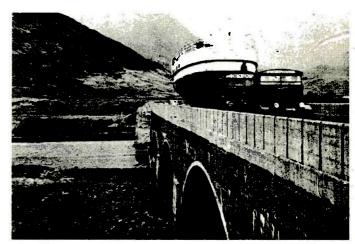
oil refinery at Coryton, Essex, via Lambeth Bridge and the North Circular Road. Surveying for this load allowed for no errors in measurement: clearance at some points was only one inch!

One of the most delicate operations ever carried out by heavy haulage experts was when British Railways decided to transfer their 90-ton motor vessel, Countess of Breadalbane, from Loch Awe in Scotland to a new sphere of duty on the Clyde. The vessel was floated on to bogies in the loch then winched ashore up a 1-in-7 gradient on to the road. Then began a 20-mile journey to Loch Fyne, nearest point of access to the sea, where the process was reversed and the vessel gently coaxed back into the water and floated off her bogies. A great many Scottish folk will never forget the Sunday morning a ship sailed past their front doors!

In the early days, two or more steam traction engines were used for hauling abnormal loads, but these have been superseded by 240 h.p. heavy-duty tractors, sometimes two in front and one at the rear, all equipped with telephonic inter-communication.

Great advances have been made in trailers, too. One firm has a trailer with six axles and 24 pneumatic-tyred wheels, capable of carrying a load of 170 tons. The platforms of some trailers can be lowered to allow a load to pass under a low bridge, or raised to prevent the underside of the trailer to come into contact with the road when passing over a humped-back bridge.

So next time your progress is slowed down by an outsize load, do your best to grin and bear it. Remember that the heavy haulage experts have got British industry out of some very tight corners!





follows:— 1st row: p.2, k.8, p.2, ** k.1, p.1, rep. from ** to end. 2nd row: p. to last 12 sts., k.2, p.8, k.2. 3rd to 6th row: rep. 1st and 2nd rows twice. 7th row: p.2,

c.4f., p.2, ** k.1, p.1, rep. from ** to end. 8th row: as 2nd row. 9th row: as 1st row. 10th row: p. to last 12 sts., k.2, p.8, k.2. These 10 rows form the cable and rib patt.

Continue in patt. until work measures 6 ins. from top of k.1, p.1 rib, finishing with right side facing for next row.

Place pocket as follows:— Next row:
patt. 16 [18, 20], patt. next 23 sts. on to a stitch-holder and leave, patt. to end. Next row: patt. to sts. on stitch-holder, slip pocket sts. on to left-hand needle, patt. across these sts., patt. to end. Continue in patt. until work measures 16 ins. from top of ribbing, finishing at front edge.

Commence front slope and shape armhole as follows:- 1st row: patt. 12, work 2 tog., patt. to end. 2nd row: cast off 4 [5, 6], patt. to end. 3rd row: patt. to last 2 sts., work 2 tog. 4th row: work all across. 5th and 6th rows: as 3rd and 4th. 7th row: patt. 12, work 2 tog., patt. to last 2 sts., work 2 tog. 8th row: work all across.

MATERIALS .- 20 [21, 22] oz. WAVE-

MEASUREMENTS .- To fit 34 [36, 38] in.

bust. Length from shoulder to lower

edge, 231 [232, 24] in. Sleeve seam 18 in.

SIZES.—The figures in square brackets []

ABBREVIATIONS .- k., knit; p., purl;

st., stitch; tog., together; inc., increase

by working into front and back of stitch;

dec., decrease by working 2 sts. together;

beg., beginning; alt., alternate; rep.,

repeat; patt., pattern; ins., inches; c.4f., cable 4 front by working across

next 8 sts. as follows: slip next 4 sts. on

to cable needle and leave at front of

work, knit next 4 sts. then knit 4 sts.

from cable needle; c.4b., cable 4 back as

c.4f. but leave sts. at back of work in

square inch on No. 6 needles, measured

Using No. 6 needles, cast on 23 sts.

Work in stocking stitch for 41 ins. Slip sts.

RIGHT FRONT

48] sts. Work 10 rows in k.l, p.l rib.

Proceed in rib patt, with cable border as

Using No. 6 needles, cast on 44 [46,

TENSION .- 5 sts. and 61 rows to one

refer to the medium and large sizes

stitch-holders; seven buttons.

respectively.

place of front.

over stocking stitch.

on to a stitch-holder and leave.

CREST double crepe. Two No. 8 and two No. 6 needles. A cable needle; two

Continue dec. inside front panel as before on every 6th row from previous dec. at the same time dec. 1 st. at armhole edge as before on next and every alt. row until 5 more dec. (8 in all) have been worked at armhole edge.

Continue without further dec. at armhole edge, but still dec, on every 6th row at front edge as before until 25 [26, 27] sts.

Continue on these sts. until work measures 7½ [7¾, 8] ins. from beg. of armhole shaping, finishing at armhole edge.

Shape shoulder as follows:- 1st row: cast off 8 [8, 9], work to end. 2nd row: work all across, 3rd row: cast off 8 [9, 9], work to end. 4th row: as 2nd row, 5th row: cast off 9 [9, 9].

POCKET TOP

Slip sts. from stitch-holder on to No. 8 needle. Work in k.l, p.l rib for 3 in. Cast off in rib.

Buy WAVECREST wool from your Co-operative Society

POCKET, LEFT FRONT AND

Work to match right front reversing position of panel and all shapings and noting that rib will be p.1, k.1 and c.4b. will be worked in place of c.4f. throughout.

BACK

Using No. 6 needles, cast on 90 [95, 100] sts. Work 10 rows in k.l, p.l rib.

Proceed in rib patt. as follows:-1st row: ** k.l, p.l, rep. from '** to end. 2nd row: p. These 2 rows form the patt. Continue in patt. until work measures same as Fronts up to armhole shaping.

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 66 [69, 72] sts. remain. Continue on these sts. until work matches Fronts up to shoulder shaping.

Shape shoulders as follows:- 1st and 2nd rows: cast off 8 [8, 9], work to end.
3rd and 4th rows: cast off 8 [9, 9], work to end. 5th and 6th rows: cast off 9 [9, 9], work to end. Cast off.

SLEEVES

Using No. 8 needles, cast on 54 [58, 62] sts. Work in k.l, p.l rib for 3 ins. Next row: rib 7 [9, 11], (inc. in next st., rib 9) 4 times, inc. in next st., rib to end (59 [63, 67] sts.).

Change to No. 6 needles and proceed in rib patt, as on back inc. 1 st. at both ends of 8th and every following 11th row until there are 75 [79, 83] sts. Continue on these sts. until work measures 18 ins. from

Shape top 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 51 [53, 55] sts. remain. Cast off 2 sts. at beg. of next 10 rows, 3 sts. at beg. of next 8 rows.

FRONT BAND

Using No. 8 needles, cast on 11 sts. 1st row: k.2, (p.l, k.1) 4 times, k.1. 2nd row: (k.1, p.1) 5 times, k.1. 3rd to 6th row: rep. 1st and 2nd rows twice.
7th row: rib 4, cast off 3, rib to end. 8th row: rib 4, cast on 3, rib to end. Continue in rib working a buttonhole as on 7th and 8th rows, on 17th and 18th rows from previous buttonhole until 7 buttonholes in all have been worked. Continue without further buttonholes until work measures $50\frac{1}{4}$ [$50\frac{1}{4}$, $50\frac{3}{4}$] ins. (not stretched) from beg. Cast off in rib.

TO MAKE UP

Block and press on wrong side using a warm iron and damp cloth. Using a backstitch seam join shoulder, side, and sleeve seams and stitch sleeves into position. Fold up ribbing at lower edge and flat-stitch on wrong side to form hem. Stitch pockets into position on wrong side and pocket tops on right side. Stitch on front bands. Attach buttons. Press seams.



WHATEVER the merits and de-merits of school uniform, one welcome modern trend is the changing idea of what should be worn underneath it. The old belief that foundation garments are not necessary for a young girl is dead, and every sensible mother nowadays realises that her daughter should start wearing a bra as soon as her figure begins to develop.

A new range of bras produced by a leading maker has been specially designed with the needs of the schoolgirl and younger teenager in mind. The aim is to give the essential support to delicate muscles without any feeling of restriction, so that strenuous schoolgirl activities like gym and games will not be hampered in any way.

The bras, which are made by Desbeau, are light and dainty in appearance, but well able to stand up to hard wear, and from the wide choice of styles available you should be able to find exactly the right type for your daughter's figure. Made of cotton or nylon, the garments

WHEN wandering round a crockery department I'm always intrigued by the names given to the various designs. Usually they are very apt, but sometimes it would take a Sherlock Holmes to trace the connection between the title

and the pattern it is supposed to describe. One that needs no further explanation, however, is Redrush, the name of a most attractive set I saw recently. Even Dr. Watson would find it easy to guess why it was so called. The design is of rushes in a cheerful shade of red that contrasts effectively with a white background. The plates and saucers all carry the rush motif, and you can choose cups to match, or have them in solid colour. Sample price is about 49s, for a coffee set, but you can also, of course, buy dinner and tea services, and fruit and sandwich sets in the same design.

ONE of the delights of Christmas, especially for the children, is to draw the curtains and see the tree lit up in all its sparkling glory.

A delightful set of fairylights I spotted has the added attraction of being surprisingly inexpensive - only 16s. 3d., which won't break the bank even at this purse-straining time. The sets each contain 12 lamps, coloured blue, red, green, and yellow, and you can buy spare lamps for is. each.

More spectacular is a "Juggler" set, which has coloured liquids bubbling up and down in glass tubes. Price is 32s. 6d. a set, which includes eight lamps and

All items mentioned are available through your local Co-operative Society. For further details write to Housewives' Club, Home Magazine, I Balloon Street, Manchester 4. Don't forget to enclose a stamped addressed envelope.

are in sizes 30 in. to 36 in., and reasonably priced from 6s. 11d. to 9s. 11d.

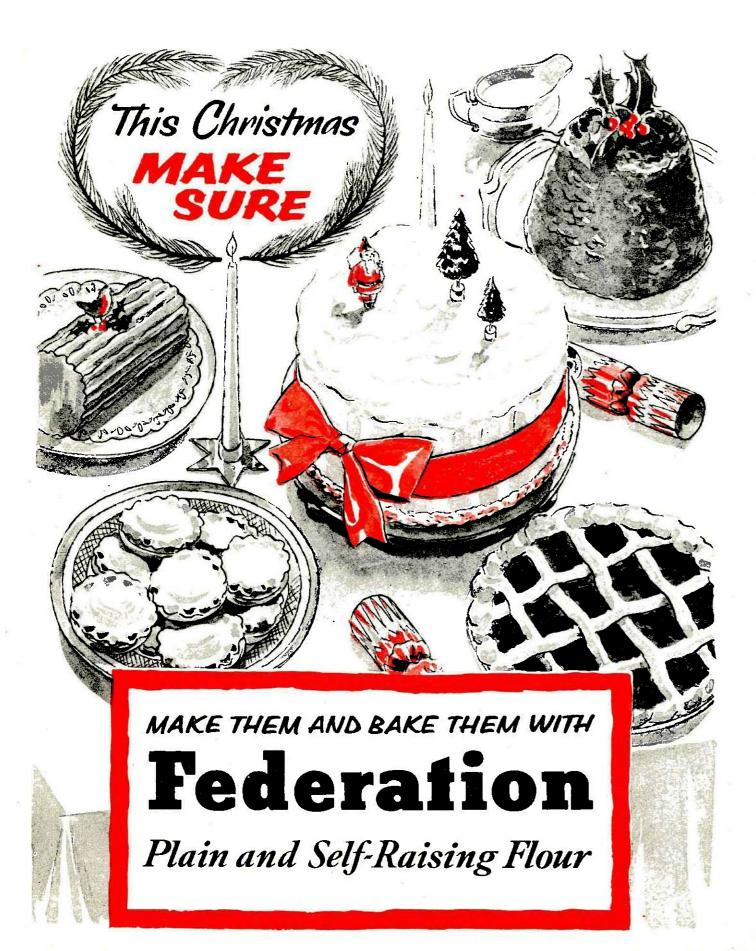
From the same firm comes an attractive pull-on girdle for teenagers. Styled in soft nylon and elastic net, it is comfortable to wear but gives a neat, trim outline. A front panel of double nylon voile, daintily embroidered in pink, firmly controls the tummy muscles, and a two-inch band of elastic at the waistline ensures a snug fit. Price is 27s.

> T'S encouraging to note how much trouble manufacturers are taking these days to give us kitchen equipment that looks good, as well as doing its job. A few weeks ago I was looking at a hotplate kettle that has been approved by the Council of Industrial design, and what an improvement it is on the ugly

> objects one still sees in use! Its streamlined appearance isn't the kettle's only advantage, however. It also has a non-heat bakelite handle, ridged to provide a firm grip, and there is a disc knob on the lid to prevent your fingers touching the metal. Priced 37s., it is four-pint size and you can choose the bakelite fittings in red or black.

A FTER the brilliant summer many people are predicting that we shall pay for it with a hard winter. Perhaps they're being too pessimistic, but it's wise to be provided with some form of extra heating for the cold weather. Good news with a pocket appeal is that an already-popular paraffin heater-I told you about it last October-is now also being produced in a "minor" form at a lower price. To reduce the cost to nine guineas, all ornamentation has been stripped off and some slight adjustments made, but otherwise there is little difference.





CHRISTMAS has always been a time for traditional and welltried recipes. This month, Mary Langham gives you a selection which, although still seasonal, is different and unusual.



YEAST CAKE

1 lb. Federation or Excelda plain flour, 11b. Shortex, 11b. Silver Seal margarine, 1 lb. sugar, 11 oz. yeast, I cup milk, ! nutmeg (grated), I teaspoon CWS mixed spice, 3 eggs, 1 lb. CWS mixed dried fruit, I teaspoon CWS bicarbonate of soda,

Rub the fats into the sieved flour. Make a well in the centre. Cream the yeast with a little of the weighed sugar, add the warmed milk, and pour into the well. Cover with a cloth and leave to "sponge" for 20 minutes. Add the remaining ingredients and mix thoroughly. Put into a lined and greased 8 in. cake tin. Bake about 2 hours, Mark 2 (325°F.).

Allow to go cold, wrap in several layers of greaseproof, and store for several weeks. Marzipan and ice the cake as usual.



MRS. DENYER'S RUM BUTTER

d lb. Avondale butter, I lb. soft brown sugar, 2 tablespoons rum.

Melt the butter to oil, mix in the sugar and rum, and beat together until thick and fluffy. Put into small dishes. Grate a little nutmeg on top. Delicious with Christmas Pudding or hot mince

SPECIAL CHRISTMAS FEATURES in December "HOME"

Ursula Bloom tells of pleasant memories recalled when she lights the Christmas candles which symbolise the radiance in our hearts at this season.

Victor Sutton shows you how to make some novelty decorations to brighten up your home for Yuletide.

Iris Emmitt writes in praise of the traditional Christmas. "I don't like it to change at all," she says, and tells you how she plans for one day that is always the same.



MARY LANGHAM'S CHRISTMAS COOKERY PAGE

ORANGE AND LEMON MINCEMEAT

2 oranges, 2 lemons, 1 lb. baking apples, 4 oz. chopped almonds, 4 oz. citron peel, 8 oz. CWS currants, 8 oz. CWS sultanas, 8 oz. raisins, 8 oz. sugar, 8 oz. Sutox, 1 heaped teaspoon CWS mixed spice, 2 tablespoons brandy (optional).

Peel the rinds thinly from the oranges and lemons, cover with water, and simmer gently until tender. Mince finely. Peel, core, and chop the apples, mix with the chopped almonds and citron peel. Add the fruits, suet, sugar, and mixed spice. Mix well and put through the mincer. Squeeze and strain the juice from the oranges and lemons, stir into the mixture. Cover with a cloth and leave overnight. Stir in the brandy, then pot, cover, and store.



Instead of a turkey, why not order a goose for a change? A 10 lb. goose will serve 6-8 persons. Use either sage and onion stuffing or the following:

PRUNE AND APPLE STUFFING

6 oz. prunes (cooked, stoned, and chopped), 2 large baking apples, 2 oz. walnuts, grated rind and juice of half lemon, 6-8 oz. fresh breadcrumbs, 1 egg, I tablespoon melted Gold Seal.

Mix together the prunes, peeled, cored, and chopped apples, the roughly chopped walnuts and breadcrumbs. Bind together with the egg and Gold Seal.

To cook the Goose: Stuff the goose, sprinkle with flour, and put into a roasting tin containing hot Shortex. Bake 15-20 minutes at Mark 7 (425°F.) reducing the heat to Mark 4 (350°F.) until the bird is cooked (approximately 2 hours). Baste frequently.



MINCEMEAT BANANA

Pastry: 6 oz. Federation or Excelda plain flour, pinch CWS table salt, 2 oz. Avondale butter, 1 oz. Shortex, 1 egg yolk, I teaspoon lemon juice.

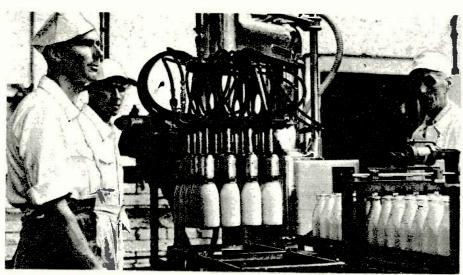
Filling: 1 banana, 1 jar CWS (or home-made) mincemeat, I oz. Avondale butter, 1 oz. sugar, 1 egg, 1 oz. CWS ground almonds.

To make the pastry: rub the fats into the sieved flour and salt. Mix to a smooth pliable dough with the egg yolk and lemon juice. Roll out and line small patty tins. Put a couple of slices of banana in the base and cover with a teaspoonful of mincemeat. Cream the butter and sugar, add the egg and ground almonds. Divide between the tarts. Bake 25-30 minutes. Mark 6 (400°F.).



mmmmmm FREE KITCHEN SERVICE

Advice on any cookery problem is offered free of charge to "Home Magazine" readers. Address questions to Mary Langham, "HOME MAGAZINE," P.O. Box 53, 1 Balloon Street, Manchester 4, and enclose a stamped addressed envelope



Day and night, the CWS glassworks turns out the bottles which as in the picture above your Co-operative dairy fills with rich, health-giving milk

Many Co-operative societies have their bottles decorated with colourful designs or slogans like the one pictured above

responsible also for a new factory just opened at Wigan, is Dr. A. Lawton, who is barely 40 years old. I asked him about plastics.

"They have a long way to go before they can compete with glass for containing food," he said. His problem at the

Your Milk Bottle has Fifty Lives

■ VER thought twice about the milk bottle that appears so magically on your step every morning, full to the brim of rich nourishment? The milk van jogging down the road, the white-coated milkman with his delivery basket, and the giant tanker trundling through the city all represent the milk that reaches you finally in the carefully designed glass bottle about which so many people think so little.

Intrigued by the saga of the milk bottle I went recently to see a vast factory at Worksop where one bottle in five of all that are used in this country is produced. Last year this CWS factory made a record by turning out more than one million gross milk bottles in twelve months, so achieving a target that had been elusively before them for some time.

Such is the demand for milk and other bottles that night and day this vast factory, operated by four shifts, is pouring glass from three great furnaces. Three shifts work eight hours each and the fourth shift relieves the others for holidays and changeover.

AS you walk around the lofty, bustling shop you feel yourself in the presence of the highest industrial efficiency. Here are men doing a man's job. The same sort of thrill that I got when I stood on the footplate of an express train racing non-stop from London to Edinburgh, or when I watched a steelworker handling a white-hot ingot, came to me as I saw these glassworkers operating the furnaces filled with molten glass at a temperature of 1,400 degrees centigrade.

Machines turned and clattered under the furnaces as the white-hot glass came streaming from high above my head to be cut by mechanical shears to the necessary length-a gob it is termedthen dropped from ten feet into the mould waiting below. Instantly the mould moved for a second mould to take its place and catch the next whitehot mass that came sizzling down from on high.

NNERVING it is to stand beneath one of these furnaces with the whitehot glass clearly visible through the joints in the furnace floor.

_ By _ THOMAS OLSEN

Your guide assures you that the glass will not drip through because the cold air solidifies it. But as a simple layman you cannot help wondering whether he may not for once be mistaken. Yet when I went into the first-aid station, I found that the routine injury was a cut finger. Indeed, cuts were far more frequent than burns.

A bottle starts life as a carefully measured drawing, and is then made as a model in either wood or Perspex. This goes back to the draughtsman who works in close co-operation with the woodworker. From the model a mould is prepared. It is into this mould that the molten glass drops and takes its shape.

In charge of the Worksop factory and

moment is to make bottles lighter and lighter. Lightweight bottles can be made more easily than heavy ones, and it is all a matter of obtaining a uniform wall

WHAT is glass? It is a mixture of special sand, soda ash, and limestone. The sand used to come from Belgium, but now it is obtained in England. It needs a tremendously high temperature to melt it. Incidentally, it requires one ton of coal to make three tons of glass, and there are tricks in this trade as in every other one. Selenium, for instance, is added to decolorize the glass so that it is white or light grey rather than its natural shade of green.

I asked Dr. Lawton how long a milk bottle lasted. "Usually it makes about 50 trips before its life is over," he said. "Even then it can be sold as broken glass, which is bought back by glassworks.'

Milk bottles are no longer the prosaic articles which used to stand unadorned on doorsteps before the war. To-day the modern bottle carries an attractive picture. At Worksop these are printed on the bottle by a three-colour screen

The Co-operative Movement is handling one-third of the liquid milk trade of the country, and Worksop is making its contribution in the millions of bottles that come every year from this plant. Next time you pick up your milk bottle. spare a thought for the men and women who design and make it for the better presentation of your daily drink.

From a

COUNTRY HILLTOP

O another summer has gone by, day after day flying away, with the sun rising through the pines of the eastern side of the field, and setting in ruddy gold among the beech trees in the western spinney. A real old-fashioned English summer!

I hardly know where to begin to tell you what we have done. First, there was the garden, three acres of it with the grass to be kept mown, and the composting of the half acre on which we grow our potatoes, beans, peas, marrows, and various kinds of brassica and roots for our winter soups made in the big castiron crock over the wood fire in the hut.

Then there was a cottage at Ilfracombe to modernise, with all kinds of building jobs-water-repellent cementing of formerly damp walls, followed by plastering, distempering, and painting; a bathroom to be built on, electric wires to be laid under the floor, and "points" fixed to the walls.

THERE was furniture to be fitted inmost of it very cheap, but good, early Victorian plush chairs and swan-neck sofas-but not all. For the rooms are "period" rooms, this one early Victorian, the breakfast room modern with hard-top table and beech-wood chairs, the bedrooms up above being nondescript, but good sound stuff. A kitchen almost underground with flood-lighting and the latest style of electric cooker, 'fridge, and immersion heater. The copper tank is connected to an open hearth in the breakfast room, with a back-boiler which heats the water quickly

in the flames of a wood fire. Old-time carriage candle-lamps are fixed in the angles of the walls up the stairs, with small bulbs giving a yellow light.

IT was a relief when the months of work were over, and our first guests settled in. We could return to the field, and even think of writing again.

Streams of cars passed by, as thousands of holiday-makers from Manchester, Liverpool, Sheffield, Birmingham, and Coventry, not to mention London, sought the sea and sands of Devon.

The hot weather in the estuary made the seaweed grow, and many shrimps to appear under their submerged cover; smaller fish came in to feed on them, followed by schools of bass. It was like old times before trawlers took to steam, said the old longshoremen. The wide waters of the incoming tide bristled with fish, acres of them, while flocks of gulls screamed above,

dashing down to seize the "brit" and the sand-

eels, and bass, some eight and nine pounds in weight, leaping out like salmon.

Everyone went after them, from the rocks and in boats, spinning with rubber "eels" and even white-feathered flies with silver bodies.

The sun was the enemy of salmon and trout up the rivers. Its heat took oxygen from the water, and many were asphyxi-

The water itself was far below normal summer level, for many new reservoirs for the towns now take most of the water flowing down from the two moors-



But there it is; our bathroom in the Hfracombe cottage will be using some of the water, while in our district supplies were so precarious, as the rains held off. that old quarries near Barnstaple, filled with water, were almost drained to eke out the supply. It was all chlorinated, of course. No water for any goldfish

THE cornfields looked like those before the first world war, heavy in ear, and uniformly ripe. Butterflies were to be seen again, despite the chemical sprays which kill weeds. As for the sparrows, which now swarm over the countryside, I had five nests in the eaves of my hut, and each nest was filled four times in succession with a family. By mid-August the hut was quiet again; all had gone

away into the cornfields to glean the grain dropped by

combine-harvester and old-fashioned reaper-and-binder.

By HENRY WILLIAMSON

A wonderful summer. But not once did I go on the sands to bathe; it was work every day. My best relaxation was sitting on the sward among my small new oaks and beech trees, digging out, with a trowel, thousands of plantains, drying them and then burning them, for potash for the new bush apples and pears. Now it is time to take up the pen once more; but I shall miss my bright trowel.

I nearly forgot one thing—the ITV cameras came down and took several shots of the Devon country, its headland and river and this hut, with your humble author being interviewed about his writing, for The Bookman programme one Sunday during the autumn.



MARY JOY'S

JOURNAL Wise Words about Women

THE rain was torrential and as I stood under the welcome shelter at the bus stop five men hurriedly took cover. They were the brigade of gentlemen who make holes in the road.

I am sure this is highly skilled work, and, as you know, is fascinating to watch, especially the operator with the drill. They were drenched, and small streams of rain came off their caps and shoulders. The discussion, which had been interrupted by the downpour, continued.

One of them, a lanky, loose-jointed man, had a narrow and secretive look on his face, which does seem sometimes to go with a predisposition to liverishness.

He said, "Have your say, but I still think there's too much of this once-over business. It's all right for older women, they know they've got to take it with a lot of salt. But young uns?—they think it's intelligent to sit on their behinds and let the magic shift the dirt.'

He seemed exhausted by this overture, and was answered by another who was thickset and very sturdy, with clear blue eyes placed firmly in a rosy, applecoloured, manly face.

discerning people prefer

TIPPED FOR GOOD TASTE

He replied, "Now, Harry, you don't want 'em killing themselves with housework. It's as hard a job as any labourer's -and a lot longer hours."

Between these two men one could see there was a mutual respect, yet their temperaments were not all in accord.

A third said, "Our kitchen's like a hospital operating place, knives and wheeling things, plugs, choppers, and all the walls white as snow. There isn't a chair a chap can put his feet on without feeling he's trod on the cat. There's nowt cosy about the so called modern kitchen and that's a fact. Give me a kitchen with a chair that stands on four solid legs and looks like one."

THE fourth workman had been considering these earth-shattering generalisations and said, "Nothing makes a clean home and well-fed family but hard work and experience, and they haven't made any gadget yet to do either of 'em, so we needn't argue our heads off. There's nowt makes a good meal like ten little fingers."

The fifth said, "It's best to give 'em all the gadgets they want, and you'll see it's nowt but a wooden spoon they use most, aside from your pay packet. It's stopped raining now so how about getting your own gadgets ticking over, mates.

Off they went quickly to their work. I thought how well these men understood each other in earthly things. Simplicity is a very good counsellor, and these men had that.

other things.

HAVE had the advantage of living I in many parts of Britain, and have also visited for a while many places abroad, including the Americas, and I wonder if on your wanderings or visiting you have ever said, "This is where I would live forever"? I am sure you

Recently we spent a few days in a caravan and it was great fun. From a window I watched husbands experiencing the daily domestic hazards in their determination to give the women a rest. This caravan site was almost luxury, with showers and proper toilets laid on. Still, there was the daily used-water to be thrown away, and, unlike the sailor on the Bounty, the average man now knows to wet his finger before emptying his bucket!

One intrepid gentleman emptied hot fat direct from the frying pan and it covered his nice new slacks. He then dropped his pan which on contact became full of sticky grass.

All wives will see what I mean when I say most men were willing, but seemed lost or quite left-handed. If you caught the eye of one male assistant on his way to the dustbin he gave you a rather sickly, self-conscious grin!

Men need never worry. We appreciate their every effort and admire their immediate right-handedness when we are ill. This is always a miracle and best

A shower had cleared the air, and a few

Rambler rose Albertine is a variety which will give you a wonderful show of fragrant bloom in summer

WONDER why more climber and rambler roses are not grown. They produce a better show than a bush rose and are by no means difficult to look after. A Lady Sylvia, for example, works wonders in covering the bleakness of an unattractive garden shed.

There is all the difference in the world between climbers and ramblers. The former are really climbing sports of hybrid teas; if pruned too hard they often revert to bushes. Rambler roses are summer-flowering only as a rule, but climbers will bloom over a long period. SAYS W. E. SHEWELL-COOPER

Try CLIMBERS and RAMBLERS

In the CWS rose list you will find many lovely varieties to plant now. Among the ramblers, try New Dawn, a blush pink; American Pillar, a deep pink with a white centre; and Albertine, a coppery chamois. For climbing roses, try Meg, a coral with peach shading; Mermaid, a sulphur yellow; Independence Day, orange with flame reverse; and Paul's Scarlet Climber, a vivid scarlet.

The roots of these roses spread over a much larger area than the ordinary bush roses, so when preparing the ground be generous with your composted vegetable waste; prepare an area at least four feet wide.

BECAUSE, as I have said, climbers tend to revert to bush roses, do not prune them for the first two years, but allow them to grow naturally and cover the space allotted to them. Subsequently, a certain amount of old wood may be thinned out, but leave the main bulk of the old stems in position. Only once in seven years should one of the old stems be removed altogether. Normally, cut back side growths to within five buds of their base in March.

Ramblers should be pruned after planting to within 12 inches of their base. In the north, it is better to wait until the middle of March before doing this work.

After this one must be careful to differentiate between the strong growing ramblers, like Dorothy Perkins, and the weaker growing kinds like American Pillar. In the case of the former, all wood which has flowered in the summer should

be cut down to almost ground level in September, so that the new shoots can be tied up in their place. Weaker varieties should have only two or three of the older stems removed, and, on those stems retained, side growths should be shortened to about eight buds.

You can beautify the walls of your home with roses, but if you do, be sure to use varieties which are free from mildew. The roots of these roses will need plenty of water during dry weather for the soil against walls invariably dries

SEND FOR THIS CATALOGUE

All the roses mentioned by Mr. Shewell-Cooper, as well as other types, are included in the new CWS General Nursery Catalogue. which also lists a wide selection of fruit trees, herbaceous plants, and ornamental trees and shrubs.

Write for a copy of the catalogue to: CWS Horticultural Department, Osmaston Park Road, Derby.

out quickly. A mulch of sedge peat two inches deep for three or four feet away from the main stem will help greatly. Against a north wall, grow Climbing Hugh Dickson or Mermaid. For a south wall, choose Climbing Etoile de Hollande. On an east wall grow Lady Waterlow, while Climbing Mrs. Herbert Stevens and Climbing Ophelia are suitable for a west wall.

T ILIES have acquired a reputation for being difficult to grow, but the CWS offer some excellent varieties which are quite hardy, and now is the time to plant them. The bulbs like well-dug, well-drained land, enriched with sedge peat at the rate of two bucketfuls to the square yard.

The tiger lily is too well known to need much description. It is certainly the easiest type for the beginner. Lilium regale is not difficult either. It bears glorious white trumpets, with rich colouring on the outside, and is at its best at mid-summer. Lilium umbellatum, known as the candlestick lily, bears flowers of a beautiful orange shade.

Plant lilies where the roots will get some shade but where the flowers can bloom freely in the sun. It is a good plan to place a little sand below the bulb at planting time, and to plant the bulbs at a depth about three times their greatest diameter. Try lilies in your shrub border or among perennials in a flower border.

Menu Competition Winners

SUMMER SAVOURY

(from Mrs. C. Harrison, Kempston).

4 oz. grated Cheddar cheese, 1 pint milk, a little butter, 1 lb. tomatoes (skinned), a bunch of young carrots and young onions, & lb. new potatoes, salt, pepper, pinch sugar and pinch mixed herbs, tablespoon flour.

Dice vegetables and place in oven casserole. Add peeled tomatoes, seasonings, and dot with small pieces of butter. Simmer slowly with lid on for about 11 hours (no water; juice of tomatoes supplies fluid) in oven at 300°F.

Meanwhile make a pint of cheese sauce with milk, flour, butter, and cheese. Add gradually to the cooked vegetables. Top with a little grated cheese, dot with butter, and put back in oven reduced to 250°F, for half-an-hour. Leave lid off

casserole in this second stage. Serve garnished with parsley and peas or French beans. This dish will warm up well a second day with a little extra milk added.

RICE SAVOURY

(from Mrs. L. M. Richardson, Beaminster).

4 oz. butter, 4 oz. rice, 8 oz. cheese, 6 oz. ham or meat, 2 tablespoons flour, pint milk, I small onion, seasoning.

Make a sauce with butter, flour, milk, and a pinch of salt and pepper. Add I teaspoon made mustard, 6 oz. grated cheese, 6 oz. chopped lean ham or meat, small onion chopped fine, 4 oz. cooked rice. Turn into buttered serving dish, and sprinkle with grated cheese. Place in oven or under hot grill until lightly

From Co-operative Societies Everywhere

RECIPES from our Dairy

LAST month we published the prizewinners in our Dairy Menu Competition. Here is the menu which won Mrs. E. Dodds first prize of a potato peeling machine:-

CHEESE LIME WHIP SALAD

I packet of lime jelly, I packet of cream cheese, 2 cups of water, a small can of crushed pineapple well drained, pint of cream.

Dissolve the jelly in I cup of hot water. Stir and add cup of cold water and, when half set, whip. Mix cheese and pineapple with a fork, add to the whipped jelly. Fold in cream and chill overnight.

CARROT CAKE DE LUXE

1 cup of carrot pulp, 1 cup of chopped walnuts, 5 eggs separated, pinch of salt, I teaspoon of vanilla, ! pint of whipped cream.

Cook and strain carrots, squeeze dry. Mix egg volks, salt and sugar to taste, beat lightly. Stir in carrot pulp, fold in stiffly-beaten egg whites and add chopped walnuts and vanilla. Bake in a buttered dish for 45 minutes at 400°F. Cool and serve with the whipped cream.

SUMMER DRINK

2 cups of milk, rind of a lemon, d cup of sugar, ginger ale.

Put milk, sugar and lemon rind into a pitcher. When serving, pour about an inch into a tall glass and fill with chilled ginger ale.

Opposite are recipes selected from the entries of competitors who were awarded consolation prizes of cookery books.

and GIRLS THERE is so much to see at New York's Idlewild Air-

WORKING from both sides of Mont Blancfrom near Chamonix in France and Entreves in Italy -engineers are cutting a tunnel through which will eventually run a road linking the two countries.

The engineers will have to cut through miles of solid rock, and when the two sections meet, about 6,000 ft. below the mountain, they will have to fit to within the two inches which have been allowed for error. So the engineers' geometry will have to be accurate.

If things go as planned, between 30 and 40 feet of rock will be cut away every

When the road is built it will be for cars, buses, and lorries only. No pedestrians will be allowed into the tunnel.

The road surface will be eight feet above the tunnel floor, leaving room underneath for ventilation pipes and wiring for lights and traffic signals.

It is planned to open the tunnel in 1963, and between 225,000 and 380,000 vehicles and up to one million passengers are expected to use it every year.

A major problem has been how to keep the workmen cool. Cold air will be pumped into the tunnel, but even so temperatures at the rock face are expected to rise to 100 degrees Fahrenheit. Phew!

Your friend, BILL

Puzzle Solutions

Beginning with K: (a) Kangeroo, (b) Kew, (c) Kikuyu, (d) Kidderminster, (e) Kindergarten.

Disguised: A stitch in time saves nine. ·Find the Tools: Plane, hammer, chisel,

FOR BOYS Flightseeing at Idlewild

port that a sightseeing train has been introduced to take visitors on a 20-minute tour. The train has three open cars with awnings, and a guide explains everything over a loudspeaker.

Although this international airport will not be completely finished for four or five years it is already very impressive. and leading American airlines are putting up their own futuristic terminal buildings.



WHAT are those two lions looking at? Could it be the two Vickers Valiant Bombers practising refuelling in flight.

A Valiant Bomber has flown 6,060 miles non-stop from London to Capetown at an average speed of 530 miles per hour.



THIS MONTH'S PUZZLE PIE

BEGINNING WITH K

All the answers to the following general knowledge clues begin with the letter K. How many can you answer?

(a) An Australian mammal with a long tail.

(b) England's national botanical gardens.

(c) A tribe of East African natives. (d) A Worcestershire town

noted for its carpets. (e) A school for very young

DISGUISED

been used here to disguise a V WW.

well-known proverb. Can you decide what it is?

ENIN SEVAS EMIT NI HCTITS A

FIND THE TOOLS

A carpenter was coming up from his cellar with five tools in his arms. He tripped on the stairs and dropped them, breaking them all. Here are the pieces. See if you can find what tools he was carrying.

AAAA CCC D EEEEE HHH A very simple method has II K LL MM N P RRRR SSS

 \dots

COMPETITION

DESIGN A **CHRISTMAS CARD**

Do you design your own Christmas Cards? If you do, you stand a good chance of winning one of the scrumptious prizes offered for this month's competition.

This month the Editor would like you to send in a design for a Christmas Card. You can use any materials you wish, and if you have any new ideas by all means make use of them.

Again, the prizes for this competition will be bumper parcels of your favourite sweets and jellies from the CWS Confectionery Works, Reddish.

As usual, there will be two classes: (a) those aged nine or over, and (b) those under nine. Read the following rules carefully before sending in your

- 1. The finished card should not be
- You may use any materials you wish to get an original effect, but the card must be entirely your own work.
- Write your full name, address, and age on the back of the card.
- Post your entry to: The Editor, Home Magazine, 1 Balloon Street,

Closing date for entries is December 7.

SEPTEMBER COMPETITION WINNERS

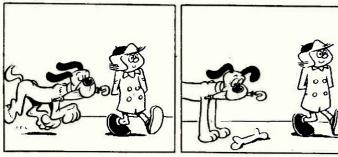
IAN KING 46 Rutland Road, Stamford,

FRANCES LUDERS 60 Abbots Avenue West, St. Albans, Herts.

HOWLER

Vulgar fractions are made up of very common figures.

PENNY and BOB



By GEORGE MARTIN



16



(Inc. Tax)

Both models supplied in 200/220 and 230/250 volts, complete with



Perfectly balanced 4! lb. thermostatic iron. Special device prevents element distortion. Chromium plated with bakelite handle.

> £2.13.3 (Inc. Tax)



FROM CO-OPERATIVE STORES

TAMWORTH INDUSTRIAL CO-OPERATIVE SOCIETY LTD.

COLEHILL, TAMWORTH

SET—NO MORE RENT A Made their own

REPAIR BILLS

Here is a letter from an enthusiastic member of our staff

DEAR MEMBER,-Perhaps you are unaware of the fact that we have now started a television rental service.

This means that you can rent one of the finest sets in the world for a very small weekly payment.

No more worrying about cost of tubesrepairs, &c. If the knob flies off the set and hits you in the eye? Well, you are covered by the full comprehensive insurance. Isn't it marvellous?

ALL FREE

On payment of the first monthly rental you automatically qualify for: installation; free service and maintenance; free tubes; free valves; free part replacements.

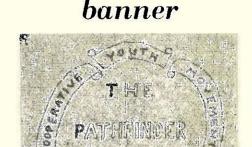
Rental payments are reduced each year. and remember, full dividend is paid on rental charges. Our Defiant and Pageant television sets are absolutely first class.

CONFIDENCE

We shall be more than pleased to show you our very latest range of models-without obliga-

It is with the utmos we say "Everyone wil looks and the perfort radio and television se

Why not visit our Remember to vote De



CHECKS MUST BE CORRECT

AVE you ever stopped to think that one of the most important pieces of paper that you handle is the dividend check that you receive at the Co-op when you make a purchase?

Why is it so important? Simply because without it, you would not receive the dividend to which you are entitled on your purchases. It is very easy for a mistake to be made on a check, but a mistake can mean the loss of hard cash to you.

No Alterations

The executive officer asks the co-operation of all members in making sure that their checks are correct when they are given to them either in the shops or by a deliverer, so please make sure that the correct amount of your purchase is entered in the cash columns, and that your correct share number is written on it.

If a mistake has been made the check must be cancelled and a fresh one issued to you. DO NOT, under any circumstance, accept an altered check; assistants have been instructed not to alter checks but to issue fresh ones.

W E regret to annothing the following a our sympathy relatives.

Walter Pearson, Mile ! Jane Tildesley, Tamw Ada Keen, Glascote, S Ernest Hare, Wilneco William Warren V September 16.

Maria Bates, Fazeley, : Margaret Ethel Olner,

Ada Wood, Wood End Francis Bonsor, Tamw Nellie Hawthorne, W 21.

Ada Annie Hough, Fa George Henry Bates,

Beatrice Ellen Bott, tember 23.

Frederick Shephard.

Elsie May Thawley, Ta 24.

HOME MAGAZINE, November, 1959

THANKS FROM THE CANCER CAMPAIGN

THE following letter has been received from the appeals secretary of the British Empire Cancer Campaign:—

DEAR MR. BENNETT,—I have received from Mr. Johnston the splendid sum of £19 10s. 9d., being the dividend due on the share number allocated on behalf of the campaign. I have much pleasure in enclosing herewith our official receipt No. Y51348.

Please accept and convey to all concerned our most sincere thanks and appreciation for this very practical support of our vital work of cancer research.

Yours sincerely.

W. J. ALLPRESS.

GOLDEN WEDDINGS

Mr. and Mrs. Dawe, 41. Shelton Street, Wilnecote, September 27; Mr. and Mrs. Armstrong, Watling Street, Dordon, October 26; Mr. and Mrs. Thawley, Hockley Road, Wilnecote, September 19.

DIAMOND WEDDINGS

Mr. and Mrs. Benson, 60, Spon Lane, Grendon, August 30: Mr. and Mrs. J. Morris, 8, High Street, Dosthill, October 7.

The CWS Dudley Invincible 6021—the cylinder vacuum cleanor for YOU Grey leathercloth body, chromium-plated tubes Five accessories, bayonet-type metal hose connection Supressed for radio and TV Guaranteed for 12 months \$12 \text{ Is } 1d \text{ (including tax)}

Christmas 'home' for the drapery department

E haven't said much lately about the new store in Church Street. It has been gradually growing over the past months, and by now we can see something of what it is going to be like. However, it is not the building that is of so much interest this month, but the fact that it is hoped to use some of it to house the drapery department temporarily.

At the time of writing we hope that the ground floor will be in such an advanced stage that it can be used to help cope with the late November and Christmas trade of the drapery department, which has been working under difficulties ever since the alterations started. We all hope this temporary measure will be followed by the opening of the completed building in the not-too-distant future.

NO LESS IMPORTANT TO OUR PLEASURE AT CHRISTMAS IS THE—

DECORATED



CHRISTMAS CAKE

A delicious mixture of pure ingredients and high-grade fruits, these cakes will please all tastes.

They will be made in various designs and sizes. Also—

RICH DUNDEE CAKES YULE LOGS MINCEPIES AND SPONGES

A large variety of Fancies and tins of Biscuits in various sizes.

If you would like us to prepare a Trifle for you, please send in a dish bearing clearly your name and address.

All orders will be accepted by the deliverers at the branches or at the milk bar.

DON'T DELAY—ORDER NOW!

YOUR OF TABLE TO COLLEGE TO COLLE

START NOW!

Christmas comes but once a year,

CHERRICH CHERRENCE CHERREN

and so does Santa Claus

Your society has provided a variety in every section which will help to answer the question in everyone's mind at this time of the year:—

"WHAT SHALL I BUY FOR CHRISTMAS . . . ?"

A super gift for someone special?

A touch of luxury?

Something to wear?

Something practical for the home?

In fact, everything to make this season of "giving" a very gay occasion is to be found here in your own store!

Also:-

A splendid assortment of Crackers, Christmas Cards, Calendars, &c., &c.

IT'S FUN TO SHOP EARLY, THE CHOICE IS MORE VARIED.

Management Committee Officials and Staff **TAMWORTH**

START NOW:

CHRISTMAS TOYS

are now on show in the

FURNISHING DEPARTMENT

A good variety of modern toys, games, &c., giving value for money.



Bring the children early whilst the selection is at its best.

