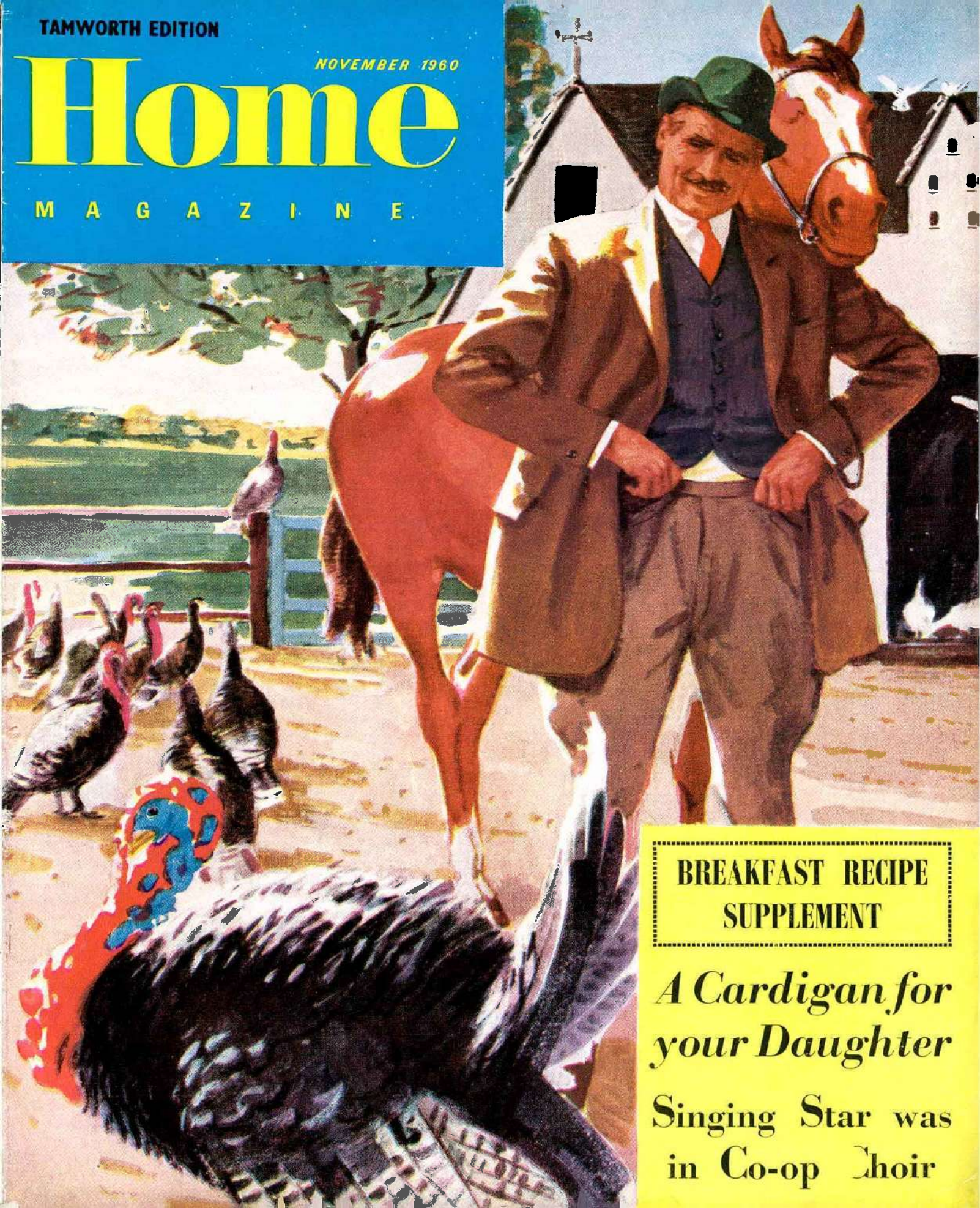


TAMWORTH EDITION

NOVEMBER 1960

Home

M A G A Z I N E



**BREAKFAST RECIPE
SUPPLEMENT**

*A Cardigan for
your Daughter*
Singing Star was
in Co-op Choir

SOFT DRINKS CHRISTMAS OFFER

SAVES YOU 3/9



Here's a Christmas Bargain that's too BIG to miss! In one money-saving sweep you'll solve the problem of what to give the children and lay-in a selection of delicious C.W.S Soft Drinks for everyone's refreshment over the festive season.

* FUN for the children
* REFRESHMENT for all!



SEE HOW YOU SAVE



TRIUMPH TR3



AUSTIN HEALEY 3000



CARRY-HOME CARTON
contains one bottle each,
AMORA Blackcurrant Juice Syrup (3/3)
SUN-SIP Real Orange Drink (3/-)
Lemon and Barley (2/6)
VALUE 8/9

PLUS
SPORTS CAR CONSTRUCTION KIT
to make scale models of
TRIUMPH TR3 and AUSTIN HEALEY 3000
VALUE - 7/6

TOTAL VALUE — 16/3
YOURS FOR ONLY 12/6

PLUS 9d. BOTTLES CHARGE, REFUNDED ON RETURN

C.W.S. SOFT DRINKS

FROM CO-OPERATIVE STORES

HOME MAGAZINE

Editorial Office: 1 Balloon St., Manchester 4

NOVEMBER, 1960 Vol. 65, No. 11

IN THIS ISSUE

	Page
Sixteen Eggs in One Recipe ...	2
Housewives' Club ...	3
Starting an Aquarium ...	4
BACON HOME SUPPLEMENT ...	5-8
Night of the Big Bang ...	9
Odd Job Month in the Garden ...	10
Singing Star was in Co-op Choir ...	11
Make Friends and Enjoy Life ...	12
Book Reviews... ..	13
Mary Joy's Journal ...	14
Meet a Stockbroker ...	15
From a Country Hilltop ...	16
Recipes ...	17
Girl's Cardigan (Knitting) ...	19
For Boys and Girls ...	20

FRONT COVER

There's a look in the farmer's eye that must make a turkey mighty suspicious at this time of year. But all over the country, scenes like this are enacted as farmers weigh up their chances and their turkeys for Christmas.

This looks the sort of farm we would all like to own, spick and span, from the weathercock to the handsome horse and his well-dressed owner. The turkeys are in prime condition, just as you'll find them when you go to buy one at your nearest Co-operative store.

Cameras round the Kremlin

MANY people have been to Moscow this year. The crowds round the Kremlin click cameras and talk volubly in a multitude of languages, for Russia has parted the Iron Curtain and more and more people are meeting Russians on the Moscow doorsteps.

Today Russia and America are the dominating world powers, but far less is known about Russia than about the United States. What is life like in Russia? Do housewives have the same shopping problems as people in Britain? Every woman who looks closely at the pictures of Mrs. Khrushchev as she accompanies her husband about the world has a hundred questions she would like to ask. HOME MAGAZINE therefore sent **Sidney Campion** to Moscow to find out the answers.



A scene in the centre of Moscow.

HE gives the replies in a series which starts in next month's issue. He travelled the hard way—by car across Europe. In the first article he will describe his experiences as he motored through Germany and Poland, and will subsequently tell you about life in Moscow, what the shops look like, what the women buy, and what sort of life a visitor leads when he arrives in Moscow.

THIS BRITAIN . . .

Not far from the well-known and picturesque High Street in Dunster, Somerset, is this little byway lined by old thatched cottages.



NOW—how are you going to spend Christmas? Some of you round the fireside with your families, others in hotels with jolly parties. A certain number at work, often on essential services that help others to enjoy the pleasures of the season.

We know you'd like to know how other people are spending Christmas and **Bryan Breed** has been out and about among the stars to find out. You'll really enjoy his article.

Iris Emmitt will be writing in her usual friendly way about what Christmas means to her. Christmas, she says, is a time for remembering our absent friends, for showing compassion to those less fortunate than ourselves—the lonely and the elderly.

These articles will be highlights of our Christmas issue which has a bright, cheery cover to put you right in the mood for a visit from Santa Claus. And of course there are all the usual popular features like recipes, knitting pattern, Mary Joy's Journal, books, and discs.

The Editor

Sixteen Eggs in One Recipe

But she really wasn't extravagant

"I MUST frankly own, that if I had known, beforehand, that this book would have cost me the labour which it has, I should never have been courageous enough to commence it." These words must have been read by many a young woman just starting her married life, for they comprise the opening sentence of probably the most famous cookery book ever written—Mrs. Beeton's *Cookery and Household Management*, first published just 100 years ago.

This tremendous work has sometimes been associated in the public mind with extravagance and reckless use of vast quantities of ingredients. Yet in fact this is a libel on a most thrifty and budget-conscious housewife. Mrs. Beeton's intention in writing the book was to help wives to run their homes efficiently and economically, and hers was the first cookery book to give the price of each dish.

Though she did include sixteen eggs in one recipe—for a wedding cake—it also contained 5 lb. of flour, and for many of her plainer cakes only three eggs were



required. There was even one which she called "common cake, suitable for sending to children at school" that had no eggs at all. This, of course, was in the days when children were seen but not heard, and evidently not fed on luxury fare either.

However, Mrs. Beeton was no prim, elderly Victorian matron. She was only 24 when her book was published, and a study of her life shows her to have been very advanced in her ideas and activities. Besides running her home and looking after her family efficiently, she also helped her husband in his work and took a keen delight in travelling abroad.

MRS. BEETON gained her domestic experience early in life. Born Isabella Mayson in 1836, she had three younger brothers and sisters. When she was seven, her widowed mother re-married a widower, Henry Dorling, who had four children of his own, and subsequently 13 more were born. Isabella was thus the eldest of a family of 21 children, and she soon learned to help her mother with the household routine.

Her education was very liberal for a young woman of that time. First she went to school in Islington and later took a finishing course in Heidelberg. Her star subject appears to have been French.

When she was 20, Isabella married a publisher, Samuel Beeton. Their wedding breakfast was held in the Grand Stand at Epsom racecourse, where her stepfather was clerk of the course.

Among her husband's publications was the *Englishwoman's Domestic Magazine*, for which Isabella wrote fashion articles and generally helped with the editing. It was this magazine which was to provide the main source for her book, for one of its most popular features was a recipe page contributed by readers themselves. Isabella tested these recipes

in her own kitchen, and those she approved she rewrote and incorporated in *Household Management*.

Why did such a young woman, so busy with her home, family, and business interests, embark on such an ambitious project? The answer is best given in her own words—words with which many a modern marriage guidance counsellor would heartily agree. In the foreword to her book she says:

"What moved me, in the first instance, to attempt a work like this, was the discomfort and suffering which I had seen brought upon men and women by household mismanagement."

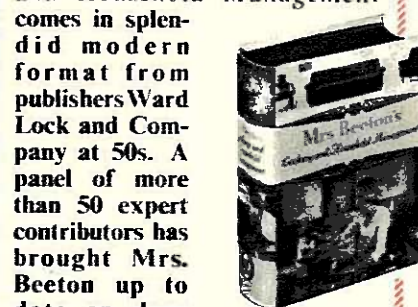
"I have always thought that there is no more fruitful source of family discontent than a housewife's badly-cooked dinners and untidy ways."

There was no danger of suffering of that kind in Mrs. Beeton's well-run household, but there was tragedy. Of her four sons, two died in infancy, and she herself died, aged only 29, after the birth of her youngest child.

DOREEN BROWNE

Mrs. BEETON UP TO DATE

THE CENTENARY edition of Mrs. Beeton's classic *Cookery and Household Management* comes in splendid modern format from publishers Ward Lock and Company at 50s. A panel of more than 50 expert contributors has brought Mrs. Beeton up to date on deep freezing, pressure cookery, and TV dishes.



Diets, cocktails, cheeses, and even Chinese cookery are some of the features of the 1,344 pages of this sumptuous volume in its handsome binding. Every aspect of home management is considered and the book is excellent value for housewives of all ages and experience.—T.O.



SHOP SLEUTH

brings you more special bargains for your shopping list. All items are available through your local Co-operative Society. For further details write to Housewives' Club, HOME MAGAZINE, 1 Balloon St., Manchester 4, enclosing a stamped addressed envelope.

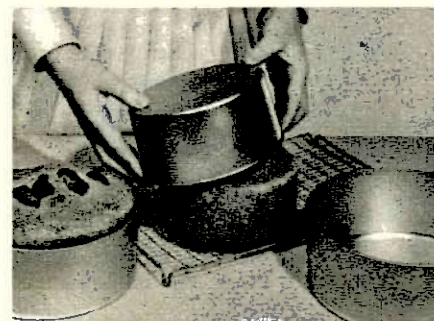
SHEETS are not something that one buys very often, but a new range recently appeared in the shops and they are such good value that it is worth remembering the names for future reference. The sheets are called after various castles and there are four qualities available.

In a plain weave there are Cobham and Cromer, and in twill Walmer and Whitby. All are made in white, in four sizes: 60 by 100, 70 by 100, 80 by 100, and 90 by 100. The sheets are made, spun, and woven in Lancashire mills and will give excellent wear and tear.

Prices: Cobham, 33s. 9d. to 47s. 11d. a pair; Cromer, 41s. to 57s. 6d.; Walmer, 30s. 6d. to 45s. 6d.; and Whitby, 42s. to 59s. 6d.

CHRISTMAS is not many weeks away and most housewives will soon be starting the annual cooking marathon. If your stock of baking equipment needs replenishing, now is the time to do it, for the most important cakes and pies of the year deserve the best utensils.

One firm produces an excellent range of aluminium bakeware which will give



HOUSEWIVES' CLUB

your confections a nice, even finish, and is very easy to clean after use. Initial expense is perhaps a little high, but good equipment is always well worth paying for.

Deep cake pans are made in three sizes: 7 in., price 9s. 6d.; 8 in., 10s. 6d.; and 9 in., 11s. 6d. Bun pans, which you will need for your mince pies, range from 5s. 11d. for the six-cup size to 9s. 6d. for the 12-cup size.

Other items in the range include sandwich pans, shallow cake pans, bread pans, pie plates, flan pans, Swiss roll pans, and biscuit sheets.



59s. 11d.

Another popular model is an ankle length, lace-up type, with a neat saddle stitch motif. This, too, is shearling lined and has a vulcanised waterproof sole and heel, and costs 59s. 11d. Colours are black, brown, and mushroom.



9s. 9d.

STILL on the subject of cooking, I saw a gadget that is new to me but should be extremely useful. It is called a roast rack, and it is designed to enable you to cook a joint evenly without any of that turning which is so tedious.

Made of chrome-plated steel, it can be adjusted to seven different positions to hold any size of roast. To use, you simply stand it in a shallow tin and place the meat on the rack. Price is only 9s. 9d., so it is quite a bargain.

WE ought to know all about our climate by now, but it seems that some people still don't think far enough ahead about what to wear during the cold weather. At least they don't buy their booties early enough, a friend in the footwear trade tells me. If only they would buy booties before they need them, instead of waiting till it starts snowing, they would get a much better choice and manufacturers would be able to give a better service.

My informant tells me that his firm's best-selling model is a classic style in black suede, with a zip fastening. It has a cosy shearling lining and a vulcanised waterproof sole and heel, and the price is 59s. 11d. It is also available in brown and mushroom suede.

Among the Paperbacks

Recent PENGUINS include D. H. Lawrence's outstanding novel, *Sons and Lovers*, now filmed. Three notable detective stories are Wilkie Collins' classic *The Moonstone*, Simenon's *Maigret's Mistake* and Inspector French's *Greatest Case* by Freeman Wills Crofts.

GREY ARROW have a notable novel in *My Face for the World* to See by Alfred Hayes, while James Milne in *Wilberforce Our Monkey* describes an amusing pet. *Uncharted Seas* by Dennis Wheatley is a gripping adventure yarn of two girls and a shipwreck.—T.O.



My choice always
JAYCEE TIPPED

1/9 for 10 3/6 for 20

Ask for them at your Co-operative Store



KEEPING TROPICAL FISH

Headaches and Heartaches

In October JAMES NORBURY told how a holiday in Naples interested him in tropical fish as a hobby, and how he prepared an aquarium. This month he describes the fish he bought and the snags he met and overcame.

• BOUGHT a mixed collection of fish, a Siamese Fighter whose gay colours, flowing fins and tail made him look like an Eastern Potentate from the Arabian Nights, four tiny Neons that glowed and sparkled with an iridescent blue and red as they darted about in the water, a pair of Black Mollys, whose pitch-like hue was a perfect foil for the glowing colours of the other fish, an exquisite Angel Fish, a Lace-tailed Angel Fish, and a pair of Gouramies.

I had overlooked the one thing you must never forget when you are stocking an aquarium. If it is to be a tank of mixed fish you must make sure you buy varieties that will settle down together. Most male Siamese Fighters are docile creatures, in fact their arrogant splendour almost seems to set them apart, making them the aristocrats of the tank. Mine, however, had cannibalistic tendencies and when I unpacked the plastic bags in which the dealer had packed the fish for me, I discovered to my horror that the tail of one of the Neons was poking out of the Siamese Fighter's mouth.

An hour later another of these exquisite little creatures had fallen the victim to his onslaught. I immediately isolated the Siamese Fighter in a glass jam jar suspended in the tank, and a few days later changed him for another of the same variety who had a more communal outlook than his predecessor!

Feeding was a simple enough matter. I simply purchased two tins of different varieties of dried fish food and every Saturday morning bought sixpenny-worth of Daphnia, the live water insects that are a gourmet's delight to all fish.

MY little community settled down quite happily and to my delight I discovered one morning that the female Black Molly was definitely in the family way. Imagine my delight therefore when she gave birth to about 25 tiny Black Mollys about a quarter the size of an ordinary pin. My joy was short-lived, however, for in less than an hour the Angel Fish and Siamese Fighter had devoured all the youngsters except two, which I rescued and again isolated in a jam jar.

My heartaches had started and my headaches were about to begin. I was

the amateur of all amateurs in keeping tropical fish. The dried food was too large to feed the babies on and in less than a couple of days they died of starvation. I hastily rang up my friend at the zoo again who told me the only way to rear newly born fish was to isolate them in a small heated tank and feed them regularly on special preparations made for baby fish obtainable at the aquarium shop.

FROM then on everything went splendidly. The fish grew, and to watch their excitement at feeding time as they darted madly about the tank catching the particles of dried food as it fell through the water, was one of the things I looked forward to every day.

But one morning I found four fish lying dead on the surface of the water. The same evening three more died. I called in the dealer who told me they had a disease called "white spot" that was fatal unless treated as soon as it appeared and was due to the pollution of the tank. It appeared that the surplus food the fish had not eaten had gradually rotted and was slowly poisoning the water. I also learnt another important fact for the would-be fish keeper, that I had overpopulated the small tank.

A larger tank was the obvious answer. Once more I had to go through the process of setting up and preparing it for the fish. It was twice as large as the first and would hold a community of about 30 to 35 fish. I added another Angel Fish, a jet black one, several more Neons and a pair of Golden Mollys. Soon the fish had all settled down happily once more but I still felt I hadn't quite recaptured the loveliness of the water paradise that still haunted my dreams.

A few weeks later I saw a most resplendent tank standing in one corner of the shop. It was thirty-six inches long, eighteen inches wide and twenty-four inches deep. It stood on a painted metal stand with two glass shelves and was, oddly enough, called a bookcase. By this time I knew just how to set about creating the water-world of my desires.

I terraced, rocked, and planted the new tank, installed another heater, as it needed two to keep the water at the right constant, added more fish and then had an inspiration. What had been lacking was the rhythmic wave of the plants that had formed an intrinsic part of the picture I had seen through the glass-bottomed boat. I bought a filter that was run off the same electric point as the heater, and could create a bubbling fountain of movement and a sparkle in the water that gave the plants the gentle rhythm of those I had seen in the Southern Mediterranean.

The tank stands in an alcove in my hall. In the covered top I have installed three electric bulbs so that I can light it up in the evening. I have backed it with midnight blue parchment that is a perfect foil for the greens and reds, golds and yellows of the plants.

One more thing, Cat Fish are among the "musts" in any aquarium. They are the sewage workers who not only clean

up the surplus food that lies on the bottom of the tank, but keep the glass free from algae, a moss-like growth that coats the glass with a pale green film, unless it is kept under control. The two Cat Fish I bought are a Spotted Cat Fish in a lovely shade of orange with large brown spots all over his body and a Glass Cat Fish that sucks his way all over the sides of the tank and at feeding time performs acrobatics that would put a trapeze artist to shame.

Keeping tropical fish is one of the easiest of all hobbies and will prove a never-ending source of delight if you love colour, movement, and beauty.



The quaintly-shaped Angel fish. Top of the page, a male Swordtail. The female has no "sword".



BACON HOME

BACON'S RÔLE IN HISTORY

BACON is probably the most popular of all foods. It figures prominently in custom, history, legend, and poetry. It is amongst the best known, most widely available, and most inexpensive of meats. It is easily cooked and will make a satisfying and wholesome dish even when time is short. In addition, it is a very healthy food, supplying essential vitamins for growth and nourishment.

The Romans were salting flitches of bacon in the days of Cato the Censor (200 B.C.) They probably learned this way of preserving meat during their Eastern campaigns. No one knows when the custom of salting bacon began in this country, but it must have been many centuries ago.

MANY of the expressions the farmer used in his everyday conversation, as well as his calendar, some of his games, and even some of his customs, centred round bacon.

At the local fair, there was usually a contest in which the first person to catch a greased pig could keep it. No doubt it was from this practice that the expression arose "to bring home the bacon," meaning to succeed.

Even today we often use the expression "to save one's bacon" without perhaps



Catching the greased pig.



The modern housewife buys bacon, too.

realising that it referred originally to the stringent precautions which our ancestors took to preserve their salted bacon during the wintertime from the many dogs that roamed around their farm-houses.

In "Henry IV," Falstaff calls to the travellers at Gad's Hill: "On Bacons, on!" In his day, this expression—which refers to the country folk's staple diet as well as being a colloquial name for the people themselves—was in common use, as well as such terms as "Bacon-brain" and "chaw-bacon."

Bacon and eggs are still the Englishman's favourite breakfast.

HINTS ON COOKING BACON

Always fry bacon in its own fat ONLY.

Arrange the bacon in a COLD frying pan, then fry it up.

When frying bacon, lay lean over fat.

When grilling bacon, lay fat over lean.

Fried rashers go further if lightly dipped in flour before frying.

If bacon joint is salty, soak overnight.

Breakfast is what you like

EVERY Briton loves his breakfast; and every doctor, dietitian, and work study expert thinks he is right to make it a good breakfast. He shows sound common sense. It is a scientific fact that the British habit of eating a good, well-balanced breakfast without too much haste, results in more energy throughout the day, a greater output of physical and mental work, and a more cheerful view of life.

What is a good, well-balanced breakfast? It is a real meal, beginning with fruit or fruit juice, followed by porridge or cereal, and a generous plateful of the high protein foods, such as bacon, fish, eggs, or even sausages. Toast and marmalade round off this first feast of the day, and the smell of good hot coffee or tea permeates the breakfast room.

THIS meal has everything. It is a balanced breakfast, with a generous supply of all the necessary elements for the new day's supply of energy. A cup of tea and a piece of thin toast are simply not sufficient to keep the mind and body working until lunchtime.

Breakfast has always been the most delicious meal of the day. It needs no appetiser—as dinner does. We all are hungry for it. The breakfast habit varies all over the world. The French have a most inadequate one. The coffee and roll is their national habit. French workmen often have a glass of white wine and a bun. Their rulers worry about this.

BAKED POTATOES

4 large potatoes, 1 small can CWS WAVENEY BEANS IN TOMATO SAUCE, 8 rashers streaky bacon.

Scrub potatoes and dry. Make an incision round the centre of each potato using a sharp knife. Cook at Mark 4 (350°F.) for 1-1 1/2 hour, until potatoes are tender. Remove rind from bacon and form into rolls.

When potatoes are cooked through, scoop out flesh and mix with baked beans. Fill each potato skin with the potato and bean mixture. Place two bacon rolls on top of each potato.

Return to oven for a further 20-30 minutes until potatoes are hot and bacon is cooked through.



They find a certain drowsiness permeates the Gallic morning. French steeplejacks are given to falling off spires and building sites, and every now and again there is a drive to persuade them to switch to bacon and egg.

In the Antipodes, where it is often hot and sultry, Britons think nothing of settling down to plates of porridge, bacon, egg and liver, or chops, steaks or devilled kidneys! They are known, down under, for their staying power and enthusiasm for life.

In the Balkans, breakfast in the majority of homes consists of a generous dish of sour milk, black rye bread and coffee.

Russians and Poles, too, have a strangely inadequate breakfast. They incline to plenty of rye bread, cottage cheese, with tea or milk to drink. Those who can afford it probably have a British breakfast now; but the vast majority still stick to bread and cheese.

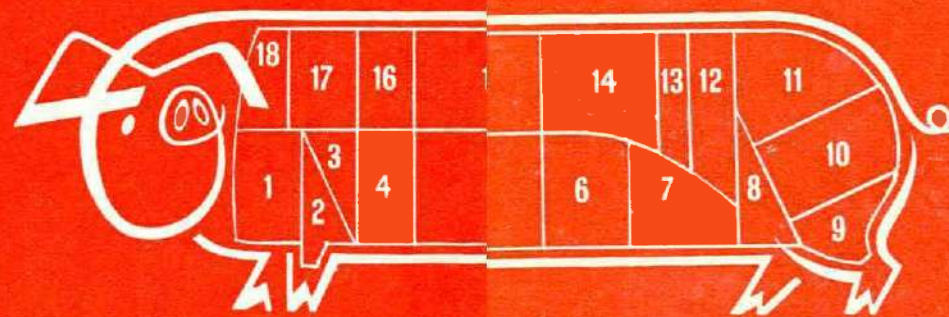
THE Swiss have a pleasant idea, which is worth following. They make Meusli. They soak porridge oats in water overnight (1 tablespoon per person). In the morning they add grated apples (including the cores and pips!) to the soaked porridge, add sweetened condensed milk and lemon juice, and after mixing it up well, serve at once. It is delicious! It can also be made with chopped nuts, bananas, prunes, strawberries, or any soft fruits; and honey and milk or cream can replace the condensed milk. But nothing, however delicious, will swing the British away from bacon and egg.

Even if they have it only twice a week at home, they insist upon some variation of bacon and eggs when they go on

holiday, and they want it every morning, rain or shine. Moreover, all visitors from overseas demand "a British breakfast" too. Even the French seem to undergo a sea change when they cross the Channel, and forsake as one man their coffee and croissant habit. They still want coffee, but they demand "le bacon, l'oeuf frit, et le toast anglais."

It's the best breakfast of all, because it is what you like, and what you like does you good.

BACON CUTS CHART



1 Butt	Approx. 3 1/2 lb.	10 Middle Gammon	Approx. 5 lb.
2 Small Hock	" 3 lb.	11 Corner Gammon	" 4 lb.
3 Fore Slipper	" 1 1/2 lb.	12 Long Back	" 2 1/2 lb.
4 Top Streaky	" 1 1/2 lb.	13 Oyster	" 1 1/2 lb.
5 Prime Streaky	" 5 1/2 lb.	14 Short Back	" 5 lb.
6 Thin Streaky	" 1 1/2 lb.	15 Back and Ribs	" 6 1/2 lb.
7 Flank	" 2 1/2 lb.	16 Top Back	" 2 1/2 lb.
8 Gammon Slipper	" 1 1/2 lb.	17 Prime Collar	" 6 lb.
9 Gammon Hock	" 4 1/2 lb.	18 End Collar	" 2 lb.

Gammon Steaks with Corn Piquant

4 medium-thick slices of middle gammon (cut No. 14), 1 tin miniature pickled corn cobs (or frozen), 1 tablespoon tarragon vinegar, 1/2 teaspoon CWS dry mustard, pepper and salt, a few capers, chopped parsley.

Cut rinds from gammon steaks, snip the fat, brush surface with melted butter and grill on both sides (about 7 minutes each side). Cover and keep hot.

Make a white sauce. The new packet white sauce is ideal, but add a few capers, chopped parsley, 1/2 teaspoon dry mustard, and a teaspoon tarragon vinegar. (The sauce can be enriched by adding the butter remaining after heating the corn cobs).

Put the drained corn cobs into a pan with butter to cover the bottom. Shake over heat until heated through. Serve with gammon steaks, peas, and sauce.



*favourite recipes

BARBECUED GAMMON

4 gammon rashers.

BARBECUE SAUCE: 1 teaspoon CWS mustard, 1 dessert-spoon demerara sugar, 1 tablespoon CWS MARMALADE, 1/2 teaspoon paprika pepper, 4 tablespoons CWS malt vinegar, 1 teaspoon CWS cornflour, 3 tablespoons stock or water.

Remove rind from rashers. Cut fat at 1/2 in. intervals. Place bacon rinds in pan and fry lightly to extract fat, then remove rinds from pan.

Mix in the mustard, sugar, marmalade, and pepper, and stir in the vinegar. Blend cornflour with the stock and add to the other ingredients. Bring to the boil stirring. Reduce heat, cover pan and simmer gently for about five minutes.

Meanwhile grill rashers on both sides (5-7 minutes) until tender under hot grill. Place rashers on serving dish and pour sauce over. Serve with creamed potatoes and macedoine of vegetables.

BAKED BEAN AND EGG FLAN

1 cooked 7 in. shortcrust pastry flan case, 1 small can CWS WAVENEY BEANS IN TOMATO SAUCE, 3 eggs, seasoning, 1 oz. grated cheddar cheese, 6 rashers streaky bacon, sprigs of parsley.

Turn baked beans into the flan case. Beat eggs and add a little seasoning. Pour on to beans. Sprinkle with the grated cheese. Cook at Mark 5 (375°F.) for 20-25 minutes until the eggs are set.

Meanwhile prepare bacon and form into rolls. Cook in the oven until crisp and lightly browned. Arrange bacon rolls on cooked flan and garnish.

BACON PANCAKES

3 oz. Excelda or Federation plain flour, 1 1/2 oz. CWS CREMO OATS, pinch of CWS salt, half pint milk, 1 egg, Shortex fat for frying, 1/2 pint white sauce, 1 lb. cooked minced bacon, seasoning, grilled tomatoes.

Mix flour, porridge oats, and salt together. Add egg and two-thirds of liquid. Mix to a batter and beat until smooth. Add remaining liquid.

Heat a little fat in a frying pan. Pour in a small quantity of batter and cook for one minute. Turn with a palette knife and cook the other side. Turn on to a plate and keep hot. Repeat until all the pancakes have been cooked.

Meanwhile make sauce, add bacon and seasoning, and divide on to cooked pancakes. Roll up and serve with grilled tomatoes.

MARMALADE GLAZED GAMMON

1 corner gammon (3 lb.), 3 tablespoons CWS MARMALADE, few CWS cloves.

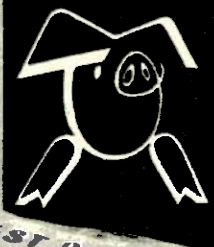
Soak joint overnight. Place it in a pan of cold water, bring to boiling point and simmer gently for one hour.

Remove joint from pan and strip off skin. Place joint in a roasting tin. Score surface, coat with marmalade, and stud with a few cloves.

Place joint in an oven Mark 4 (350°F.) for 30 minutes. Serve hot with roast potatoes and braised celery.

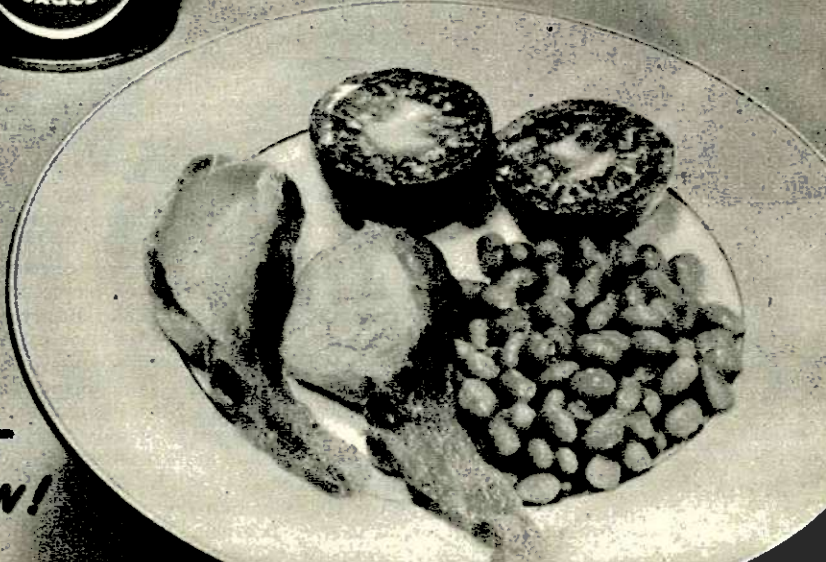
If you have no refrigerator, store your bacon (cooked or uncooked) in a cool larder, well aired. Wrap bacon in muslin.

Here's the best
BALANCED BREAKFAST
that does you good!



CO-OP BACON

plus



**TAKE HOME TODAY—
TO ENJOY TOMORROW!**

NIGHT OF THE **BIG BANG**

By **TREVOR HOLLOWAY**

GETTING READY FOR THE FIFTH

GUY FAWKES must surely be the most popular villain who ever lived. His ingeniously engineered big bang did not come off; Guy lost his life instead. And the bold, conspirator would have been very surprised if he could have foreseen what "fireworks" he would be causing in the years to come!

It's an ill wind that blows nobody any good, and the annual commemoration of Guy's misdeeds not only brightens dull November, but also provides employment for thousands of people all the year round, even though much of their labours go up in flames in a couple of hours or so.

Most of us probably imagine fireworks followed the invention of gunpowder, first used in Europe at the Battle of Crecy in 1346, but fireworks were made in India and China centuries before gunpowder was heard of. Even the well-known firework firms cannot tell us when the first was made, but they have a shrewd idea how it all began.

Saltpetre (or nitrate of potash) is found in large quantities in India and China, and in remote times was probably used for curing meat or cooking. In those early days, fire was one of the most important phenomena of life, the focus of religion and the centre of daily existence; thus, any new phenomenon connected with fire was of tremendous interest to primitive man. Fires were lit by striking pyrites on flint, and tiny particles of iron would fall on the unlit fire mixture, so that when the flame was applied the metal scintillated just as iron filings do in modern fireworks.

EXPERIMENTS gradually evolved a composition known to have been used in the ancient East, called Chinese Fire. This was later filled into tubes, most likely of bamboo. Indeed, a bamboo barrel is used today in Japan for some types of firework shells.

The earliest record of fireworks in Europe is about the 4th century. In England, the earliest firework displays were during the 16th century, when it is said a grand display was given by the Earl of Warwick to entertain Queen Elizabeth.

Firework making is big business today.

One leading firm exports to no less than fifty countries. Even the USSR has a respect for our rockets it seems! Then, of course, there are the more serious fireworks: life-saving rockets weighing as much as 16 lb; flares to enable the trawlermen to see the floats on their nets; various types of maroon distress signals; Very lights and smoke screen mixtures.

All fireworks consist of a paper tube, or case, and a quantity of composition. Something like 200 different shapes and sizes of tube are in regular use, and nearly all are hand rolled. Pinwheel and cracker cases are very difficult to roll and it takes years to gain the necessary skill.

Actually most of this work is done in the homes of older hands who have left the factory.

EVEN in this age of machines, fireworks are hand-made for safety reasons, but the highly skilled workers who fill the tubes and cases work at such lightning speed that they seem almost machines themselves. It is interesting to note, however, that in one factory a wooden machine is still used of a type which has been employed for over two centuries for one particular operation. With the aid of this machine, one man turns out over 1,000 miles of quick-match fuse in the course of a year!

Making a rocket calls for expert craftsmanship. The ingredients are inserted into the cardboard tube with a special wooden tool. Each charge is rammed home with a certain number of gentle taps—one tap too many, or too hard, may pack the ingredients too tightly and spoil the climbing powers of the rocket.

Over fifty different chemicals are used in firework making. Metal salts provide the brilliant colour displays—copper for blue, strontium for red, sodium for yellow, and barium for green. Aluminium and magnesium are used for intensely illuminating fires, while antimony, zinc, lead and mercury all have their special uses. No firework that explodes may be made in Britain unless a warning stream of fire precedes the big bang.

The firework makers must move with the times. While old friends like Roman candles, Catherine wheels and Vesuvius are still as popular as ever, this year we



shall see such pyrotechnic triumphs as Sputniks, Satellites, and Lunar Probes. Other modernistic marvels this year will include Hellzapoppin and Wakey-Wakey—a noisy pair we imagine!

A firework factory is almost two distinct factories in one. On the "bright side," where all sulphur compositions are handled, the slightest trace of chlorate of potash is banned like the plague. On the "colour side," where stars and coloured fountains are made, sulphur is equally taboo. If these two touchy chemicals were allowed to get together there would soon be trouble.

THE factory is not just one building; it is a collection of small buildings, or workshops, called Danger Buildings. All are widely spaced, with a wall between one building and the next. Workers wear pocketless overalls so that no inflammable powder may collect. Very often rubber overshoes are worn to ensure that nails in footwear do not cause sparks. In some cases, pathways leading to the workshops are made of wood to reduce the possibility of friction-producing grit being carried into the building.

One last word: British fireworks are the safest in the world—but you *must* read the instructions on the label and you *must* carry them out. That's the recipe for fun on the Fifth!



W. E. SHEVELL-COOPER WRITES FOR GARDENERS

The ODD JOB Month

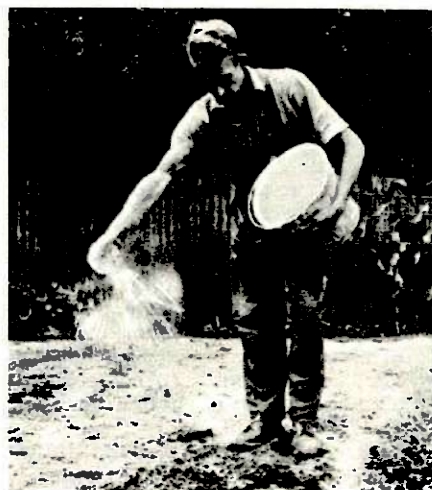
CLIMATE throughout the country varies more during November than at any other time. In the south you can delay new plantings until December or January, but in the north this work *must* be done *now*. Later, if frost and hard soil don't make the ground unworkable, rain and more rain will make it unsuitable to get about on.

There are many odd jobs to do this month for which there has not been time earlier. You can do the odd bit of cementing, paint the greenhouse, or resurface paths which need attention.

In the flower garden and shrubbery, collect up all the fallen leaves and either put them on the compost heap, or use as a mulch around rhododendrons and tall herbaceous plants. To prevent leaves blowing about, sprinkle a little soil over the top.

If you allow leaves to remain on the drives and paths, they become slippery and dangerous; if you leave them on the lawns, the earthworms will drag them in and make them more difficult to remove later on. One never has too much organic matter to dig into the ground, so make a point of collecting them and tidying the place up.

If your shrubbery has been planted too thickly this is the time to get rid of the crowding specimens. Harden your heart and remove them now. Gaps left in the shrubbery by this clearing out can be sown with annuals in spring until the



When digging is completed sprinkle a dressing of lime over the ground and leave the winter rains to wash it in and sweeten the soil

remaining shrubs spread out and fill up the blank spaces.

Now is the time to plant all kinds of water garden plants as well as most evergreen shrubs and deciduous specimens. Christmas Roses should be protected with some of the special glasses with clips which are made for this purpose. You can put in some hardy climbing roses and spread a little well-rotted compost round the existing ones after fastening up the new growths against the trellis or walls.

Winter pruning can be started this month. This encourages wood growth, but be careful how you do it. If you can attend a practical demonstration, do so, but this is not always possible. Make a point of sawing out all dead branches and burning them. Remove crossing and rubbing branches and paint over any big cuts with good white lead paint.

Order the tar distillate wash for spraying in December. It is essential trees have a thorough soaking, so make sure you order enough. A 7½ per cent solution is the correct formula.

Now that darkness falls earlier, use the evenings profitably by working out suitable rotations for the vegetable garden. Squared paper is ideal for this purpose, and you can then make out your order for the seedsman as early as possible in the new year.

Whenever possible get on with the digging, ridging, bastard trenching, or whatever you do to the soil, and leave the land rough to enable frosts and cold winds to break the clods down. If you have crops still in the ground which will need protection during the winter, attend to this now. Cut bracken is excellent for this purpose if you can get hold of it.

Cut down the stems of the globe artichokes, remove decaying leaves, and put bracken or straw along the rows as protection from frost. You can remove this during mild periods, especially if it tends to get sodden with rain. Jerusalem artichokes need no special coverage and can be dug up as desired, or else harvested and stored in sand or soil.

If you live in the south you can sow a Long Pod variety of broad bean in a sheltered border. Heel the broccoli over towards the north to give added protection, and keep them in this position by covering the back of the stem with a little soil.

If you had no time to earth up celery during October, do this work now, and it is a good plan to lift a few sticks before a hard frost and store them in soil for use as needed.

Lettuce growing in frames should be given a little air if the weather is mild, and surface soil should be kept scratched and free from moss. Remove diseased bottom leaves immediately they are seen.

The parsnip bed should be covered with bracken or straw so that the roots may be lifted during frosty periods. If you want to force some rhubarb, the crowns should be lifted now and left on the surface of the ground for three weeks or so before they are brought into the heat.

A row of early peas can be sown now if you live in the south and can find a warm, dry, sunny spot. Examine thoroughly onion bulbs in store, and remove any decaying ones.

Those with continuous cloches may use them in November for sowing prickly spinach, for radishes, and for a hardy, quick-maturing variety of pea like Meteor. Cloches can also cover autumn sowings of onions. You will be able to cut the July and August sown lettuces from under them and whitewash the outside of a few cloches for blanching endive. Cloches are also useful for covering spring cabbage and a sowing of broad beans.

CWS BEANS WIN RHS AWARDS

Awards to two famous Osmaston strains of broad beans produced by the CWS Seeds Department are announced. In the 1960 trials held by the Royal Horticultural Society, Osmaston Defiant has been given the award of merit, and Osmaston Green-feast is highly commended. This is the fifth award gained by the Osmaston series in the last few years, the other varieties so distinguished being Osmaston Giant runner bean, Osmaston Triumph onion, and Osmaston Wonder onion.

Singing Star was in Co-op Choir

By HARRY VICKRAGE

DAVID HUGHES, star of stage and TV, who has played opposite such famous people as Ginger Rogers and Sally Ann Howes, was once a member of a Co-operative choir. In those days he was a handsome young railway clerk at Curzon Street goods station in Birmingham, and my wife, who worked there, brought home glowing accounts of his wonderful voice. Very soon he visited us and a family friendship sprang up which has grown stronger with the years.

DURING the war David served with the RAF and made his first broadcast with a group known as the RAF Singers. This was from a Hong Kong radio station.

Returning home after demobilisation, David joined the Allen's Cross Co-operative Choir, run under the auspices of the Ten Acres and Sturchley Co-operative Society. As the Society's education secretary, I was proud to include him in the programmes for many social functions. I was not surprised that the young man who sang at women's guild birthday parties was later destined to entertain royalty.

I wrote an article about him in the society's local pages of HOME MAGAZINE, for I was convinced that he had the makings of a star. His family were so pleased that extra copies of the magazine were quickly demanded. This was David's first press publicity. Incidentally, his family have been keen Co-operative members for many years.

David was anxious to develop his voice, and in those days his ambitions leaned towards opera. He received a grant under the Further Education and Training Scheme and was able to study under Professor Cunelli of Wigmore Hall, London. Years later I asked David why he had not followed his early ambitions, and his reply was typically frank: "I might have been just another opera singer—but as a singer of lighter stuff, I have managed to get in the top flight."



Now that success has come his way, he is turning once again to operatic arias, for he is truly musical, and something of a perfectionist.

While David was studying in London he began to pick up more important engagements, and he came to me one weekend and asked whether I could find him a dress suit. I hunted through my wardrobe and found one to fit him—a 20-year-old suit which had originally been a display model.

There were, alas, some moth holes in the shoulders, but we soon cured that with an application of indian ink. "Don't worry," I said, "they won't notice it, even in the front row." And so Geoffrey Paddison, soon to be David Hughes (an impeccable dresser), set out on his quest for fame.

DAVID is often referred to as "the Welsh singing star," but he actually hails from Birmingham. There is, however, plenty of Welsh blood in his veins, for both his parents were born in Swansea, and an uncle, Tom Paddison, played international rugby for Wales.

Yes, the family name is Paddison. David, who was christened Geoffrey Paddison, chose the first two names of his late father when he started on his show-business career.

His first appearance as a professional singer was at the Saville Theatre, Shaftesbury Avenue, in 1949, when he had a small part in the musical comedy, *Belinda Fair*. Then he made a hit in *Welsh Rarebit* on the BBC.

Listening to the programme, maestro Henry Hall was so impressed that he immediately booked David for his famous Guest Night series, where he was retained for fourteen successive appearances.

A FEW months after his first TV date in 1951, he made his first commercial recording, and was soon established as a leading pop singer, idol of thousands of teenagers. They gave him the title of Mr. Heart-Throb, but he was pleased when that phase passed. "I'm glad that I have lost the heart-throb tag at last," he commented, "I prefer to be known as



just an ordinary chap from the Midlands who likes nice music."

But David is a man of action as well as a singer of romantic songs. For a long time he was one of the few unmarried pop singers, but when he was in Australia he suddenly phoned half-way round the world—an £18 call—to propose to Miss Ann Sullivan, a former Pigalle dancer. They were married in St. Paul's Cathedral, Melbourne, on St. Valentine's Day, 1955.

On their way home they had an adventure in Hawaii where, singing at a night club, David was arrested because he had no working permit. He was detained for several hours before being released with a caution, and spent the time doing crossword puzzles!

BACK in England, David went from success to success. In 1959 he was in the successful *Make Mine Music* series on BBC television, and he appeared opposite Ginger Rogers in the BBC television version of *Carissima*. He had the honour of appearing in a cabaret at a ball given by the Government of Jersey for Princess Margaret.

Despite his many successes, David Hughes remains the friendly, unaffected fellow I knew as a youth. He never forgets the friends who helped him to stardom. In the years ahead he is destined to bring pleasure and entertainment to millions in every sphere of show business, for his voice and personality are the kind that mellow with age and experience. He and his wife are devoted to their two children, Shaun and Kathryn, and their Elstree home is one of the happiest in the land.

Make Friends and Enjoy Life



SAYS URSULA BLOOM



Reply to that letter which somehow has slipped into the back of the blotter, even though so much time has passed by that you are scared to do so. It is easy you say to make fresh friends. So it is, but believe me, there is nothing like the good old friend who has shared all sorts of thrills and troubles with you.

I have one whom I have known since I was three years old. True, we only write on birthdays, at Christmas, Easter, and perhaps once in the summer, but neither of us would forego those chances to revive the happiness of past memories. There is never any fear of giving one another offence for we have been friends for far too long.

It is easy to believe that other people get all the opportunities, and you don't. Opportunity comes to all of us. Unfortunately, not all of us take hold of it.

So much can be done to improve even the duller life. There is fun left even for the oldest. The trouble is that people who have a chip on their shoulder, who think life has treated them ill, and who live alone, become isolated. They are the hermit crab. They will not help themselves. YOU are the only person who can help yourself.

New friends can be found every time you visit the butcher or the grocer. In every bus! It is only a question of being the first to break the ice.

Why not join a club, where you can mix and make fresh friends? Or take a job, even if only a part-time one?

A dog is the most wonderful friend-maker in all the world. Every time I go out with mine we find new friends all along the line.

But perhaps most important of all is to overcome the big fault of living life the wrong way, and picking up again the threads that you have let drop.

Every year I always go back home, though home is no longer there. The people I knew as a child are very old now, but I get a far greater thrill meeting them again than I would ever get walking along some handsome esplanade in a first-class seaside resort.

Keeping faith with life helps. It's ages since you went to church or chapel? There are other things to do these days,

you say? But why not spare one Sunday and go back again? Church is for everybody.

There is always time to make time. There should never be time to sit down and moan because things are not working out the way you wanted.

All of us need friendships, opportunities, amusements, and happiness, and that goes for every walk of life at every time. Get into contact with the people about you. Never be a hermit crab; it has so little fun in its shell. Look into your personal life and think over what YOU could do to make new friends.

And do, for goodness sake, pick up the threads of old friendships.

Parlez-vous français?

EVER wished on holiday that you could speak the language a little more easily—ask a gendarme the way to Notre Dame or the time the steamer leaves for Cologne? Even if you speak a foreign language reasonably well there's always room for improvement.

I've just been playing over the lightning conversation courses made by Oriole Records Ltd. They cover four languages—French, German, Italian, and Spanish. Each language course consists of two extended play seven-inch records with a special book that acts as container for the discs. The book shows in the same sequence as the records the words actually spoken on them and on the same page is an English translation.

All you have to do is to keep repeating the sounds on the records and reading the book. These sets are reasonably priced at 33s. 6d., and fill an increasing need. The conversations are about the very things you want to know—booking a hotel room, ordering a meal, and catching a train.—T.O.



As gripping as a novel is *The House of Hanover* by Alvin Redman (Redman, 25s.), a wonderful panorama of British history and the strange figures of the four Georges. Here are their quarrels, extravagances, and love affairs, winding up with the more sober times of Victoria.

Prepared with scholarly care and understanding, Mr. Redman has written a book that is hard to put down.

History can indeed be as thrilling as any fiction and *The Family Quarrel* (Hale, 21s.) is novelist Elswyth Thane's account of the American Revolution based on an earlier record. Her descriptive pen makes the men and women of the time live again.

Or take *The Defeat of John Hawkins* by Rayner Unwin (Allen and Unwin, 25s.) which describes an early slaving voyage by the great sea captain. By taking sides in African fighting he got himself some 300 slaves and sailed them to South America. The rigours of that voyage and its perilous sequel are brilliantly described.

Leonard Cottrell is a distinguished BBC producer who has made a name as a writer on archaeology. *Enemy of Rome* (Evans, 21s.) finds him in a motor caravan following Hannibal's march from Spain to the gates of Rome. This is perhaps the most readable of several recent books on Hannibal—a gripping story.

There is a timely warning in *The Myth of Rome's Fall* by Richard M. Haywood (Redman, 18s.), for this American professor found no "decline" as such but rather, over the years, military reverses which led to the loss of provinces through lack of strong emperors.

A poignant document of modern history is *In the Court of Public Opinion* by Alger Hiss (Calderbook, 12s. 6d.). Hiss was an American who had held high office in the State Department,

B★O★O★K★S

Reviewed by THOMAS OLSEN

and went to prison for perjury after denying he had been a Communist. His guilt or innocence has been much argued. In this book he claims that the type-writer evidence which sealed his fate could have been faked. He does not convince me, but five years' imprisonment seems a savage sentence.

A woman who, captured by the Germans, betrayed her Resistance comrades in Paris tells her story in *I Was the Cat* (Souvenir Press, 18s.). She is Mathilde-Lily Carré, and while it is not for those who did not suffer to condemn, her story is in marked contrast to that of the courageous and tortured English Odette, G.C.

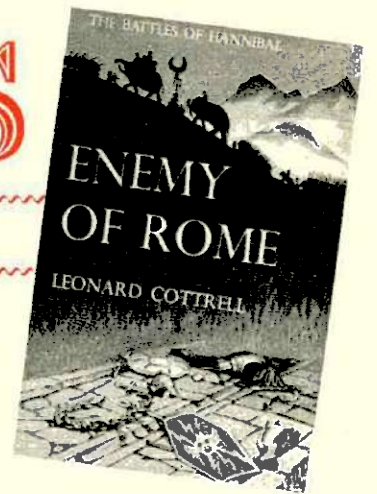
A colourful character I knew in Leeds was Professor Selig Brodetsky. Later he became head of the Hebrew University in Jerusalem. As a lifelong worker for Zionism, it seemed the peak of his achievement but he found his colleagues difficult to work with and died a disappointed man. *Memoirs: from Ghetto to Israel* (Weidenfeld and Nicolson, 21s.) is the autobiography he was working on. Of course Brodetsky was difficult himself, but a mathematical genius often is, and his story is a triumph of achievement.

One of the most interesting books about modern China, that vital influence on world affairs, is *The Hundred Flowers* compiled by Roderick MacFarquhar (Stevens and Sons, 42s.) for it is a selection of criticism of Communist China by the Chinese themselves.

In 1957, Mao invited comment on his regime. He hoped for reasoned suggestions, but much was bitter and scathing. So the period of free speech ended, but not before Mr. MacFarquhar had been able to make this important record.

Today, O. Henry is recognised as an outstanding figure in the history of the short story, close to Maupassant and Maugham. His chaotic life, prison sentence, drinking, and generous charity are described in *Alias O. Henry* by Gerald Langford (Macmillan Company of New York, 35s.), which shows how talent may spring from the unlikely sources.

Two useful books for fishermen are *Casting* by Terry Thomas (Allen and Unwin, 18s.) and *The Anglers' Encyclo-*



paedia by Colin Willock (Odams, 22s. 6d.). The first is the only book I know devoted to this essential aspect of fishing and is full of useful hints. The second is thorough and well illustrated. *Pollack and Coalfish* by Ken Nicholas (Jenkins, 3s. 6d.) is good value on sea fishing.

Ernst Udet was a great German airman, but the war brought him responsibilities for which he was not fitted when he was put in charge of aircraft production. Finally he shot himself. *Udet: A Man's Life* by Hans Herlin (Macdonald, 25s.) tells of a likable man who treated life as a jest and found reality too much for him.

What to Eat and When by Stanley K. Clark (Arcane Library, Amersham, 16s. 9d.) shows how emotions affect living and offers the necessary diets.

New novels include *On the Market* by Austin Stevens (Cape, 16s.) set in the Stock Exchange where a firm is in trouble. Interesting background, but the characters seem unreal.

That cannot be said of *Barbary Coast* by Michael Lewis (Weidenfeld and Nicolson, 18s.) which is of the John Braine school and forcefully describes the impact of big business and its troubles on a provincial manufacturing town.

A Spanish general who still dreams of overthrowing Franco is the hero of *Man of Blood* by Jose-Luis de Vilallonga (Weidenfeld and Nicolson, 13s. 6d.). He arrives in Paris—the background strikingly drawn—and tries unavailingly to arouse people who have forgotten the past. A powerful novel with a fitting end.

Crisply told with an American private eye setting is *Murder Forestalled* by Peter Chester (Jenkins, 10s. 6d.). Edited by John Wain, *International Literary Annual* (Calderbook, 14s. 6d.) surveys writers and poets.

PAPERBACK PARADE

FONTANA Library offers a number of outstanding paperbacks this month. The two-volume edition of **H. A. L. Fisher's *A History of Europe*** makes available, at 9s. 6d. a volume, an important work of scholarship. *The Italian Painters of the Renaissance* is **Bernard Berenson's** masterpiece and *Lectures on Modern History* by **Lord Acton** brings back a Victorian classic. Both are 6s.

PAN Books include *Saturday Night and Sunday Morning* by **Alan Sillitoe**, rapidly reaching the top of the angry young men school. *End of a Hate* is **Russell Braddon's** account of how he has tried to come to terms with cruelty, and *Surgeon of Fortune* by **Welbourn Kelley** is a 400-page historical novel of America. *They Fought for the Sky* by **Quentin Reynolds** is about 1918 air aces.

Thrillers are *Gideon's Month* by **J. J. Marric** and *Calamity Town* by **Ellery Queen**. *Arkady* is a romance by **Anne Duffield**, and *Cone of Silence* by **David Beaty** is a novel of a new jet airliner, brilliantly done. *This is the Schoolroom* is by **Nicholas Monsarrat**. *The Untouchables* by **Eliot Ness** tells of true gang-busting in America and *The Sea My Surgery* is by a Cunard line doctor.

HODDER BOOKS have an interesting diary in *Far Eastern Journal* by **Donald Moore** from Tokyo to Sarawak. Thrillers are *Murder in the Stars* by **Michael Halliday**, *They Never Looked Inside* by **Michael Gilbert** and *The Squeaker* by **Edgar Wallace**. *Greek Fire* by **Winston Graham** is a novel of political crime in Greece. Of first-class interest is *Operation Victory* by **F. de Guingand**, Monty's chief of staff.



HOME MAGAZINE GOES TO MOSCOW!

YOU'VE wondered what they're like—those Russian men and women whose leaders and policies dominate world affairs? Even more, you've wondered about their homes, their shopping, the everyday life of the Soviet. To find out for you HOME MAGAZINE sent journalist **Sidney R. Campion** to Moscow. He decided to go by car and meet the people of Europe on the way. In three full-length instalments he describes his journey.

The first tells you about life in **Germany and Poland** and will appear next month. The second instalment describes **The Women of Moscow**, and the third **Shopping in Moscow**.

They Couldn't Believe It

ARTHUR was serving a prison sentence for defrauding his firm. Those who knew him could not quite believe it.

Many people in the small town where Arthur's home was had known him since he was a child. When Arthur grew up and married a local girl, a girl who was very popular, the two of them had quickly settled down. They had a large circle of friends, most of whom had grown up together. Their parents also had many acquaintances and friends and most of them met frequently at the local tennis, yachting, or golf clubs.

Arthur was now about 34. He had an excellent position, having joined the firm when he left school at 18. His work was acknowledged as good, and his prospects were secure. His parents had helped him when he married and saw to it that the new home was comfortable, but they had never lavished money or presents upon Arthur. It seemed they were very wise and kind parents.

As Ena, my friend, related this to me she said, "We still find it hard to believe that Arthur deliberately altered figures to cheat. He was never like that in any way at school, nor since he grew up." But facts could not be denied, and the final results left the people in Arthur's town stunned and dismayed.

ARTHUR was a quiet man and it was on this characteristic that he did come in for a little criticism. His friends called it secretiveness! But they balanced this against his readiness to take a full share in any local venture for a charitable effort. He organised all sorts of merry outings and games, especially cricket, for local children.

Arthur's wife, Frances, was just as generous with her time. She helped to run entertainments, and was specially interested in old people and the dramatic society.

As Ena said, "Arthur and Frances were the kind of people who help make a town worth living in." Certainly they were a modern young couple and rock 'n' roll was always on the programme of any dance they helped to run. They were not, as one of their friends said to me, "Squares."

NOW Frances suddenly would not have anything to do with anyone in the town. She had turned away from them and vigorously refused to be at home, or anywhere else, to any one of them.

After many attempts even her closest friends stopped trying to speak to her; Frances simply cut them on passing—even when they called out a cheerful "Hello."

Letters seemed now the only way for friends to contact Frances and assure her of their friendship and sympathy for her in this time of trial. Frances acknowledged none.

My friend who related this unhappy story to me said people who were only on nodding terms with Arthur and Frances's circle of friends had had a lot to say about their "living it up" at weekends; out to country hotels and entertaining their friends to food and drinks.

"But this really wasn't so awful of them, even if it were true," Ena continued. "Arthur could afford an occasional high fling; I believe this is local gossip whilst Arthur is under fire."

Arthur's parents had taken it very hard, but they had put on a brave face and met everyone squarely. People admired them for this attitude.

POOOR Frances! It seemed to me she lacked the wisdom of the parents. She obviously suffered deeply, but I think she was wrong to ignore friends.

She never gave them a chance to understand her, and only those who really love you will go on trying. Eventually Frances took a job abroad. She left their home town as though she had never lived there.

Maybe there are some who know what made Arthur do what he did, but for the majority it will remain a mystery. Ena said, "We all believe that one day they will both come back here, and we should like them to know we shall be glad."

MARY JOY'S JOURNAL

Meet a Stockbroker

By **GORDON CUMMINGS**

★ Thousands of HOME MAGAZINE readers don't look further than their Co-operative Society for their investments, but many may have wondered how the Stock Exchange works. In this article the author takes you behind the scenes.

ANYONE taking an interest in share investment for the first time will have probably heard of the two types of members of the London Stock Exchange—brokers and jobbers.

As a broker is the only one he will come into contact with let me explain what he does. His job is to buy or sell any of the 10,000 different securities quoted, on behalf of his clients, who may be new investors with only £100 or so or big insurance companies with tens of millions of pounds-worth of assets. The latter, like pension funds, banks, trade unions, building societies, and other mutual bodies which look after our money, may know exactly what they want.

The investor may know so little about Stock Exchange investment that expert advice is the first thing needed. An important part of a broker's job is to give this.

But first he will want to know something about the investor. How are his savings invested? Can he take risks—or should he?

If he is saving to buy a house or car, a broker will probably advise sticking to a building society or savings bank where every penny can be withdrawn at short notice. Or if he is retired with not much capital, to buy Defence Bonds which cannot fluctuate in value. But if he thinks he has enough in safety-first investments and can take reasonable risks he will advise branching out into shares.

The investor may have his own preferences and want to buy shares of the company where he works, a local concern, or one of the companies whose goods he buys or whose shops he uses. Or he may want a selection made.

Whatever the position, a broker has facts and figures and sources of information on which to base impartial advice. But he is not infallible. All he can do is to give an opinion based on his knowledge and experience.

When the choice has been made the broker will buy the shares on the Stock Exchange at the best price. For his work he charges commission at rates based on the buying or selling price. For instance at 5s., brokerage is one penny a share, at 7s. 6d. it is 1½d., at 17s. 6d. it is 3d., at 25s. it is 3½d., and so on.



A member receives a message from one of the "waiters," so named because their predecessors, in fact, waited in the coffee house in which Stock Exchange business was once carried out.

All the details are set out in a contract note which the broker issues. It will include the two per cent stamp duty payable to the Government on all purchases of securities other than Gov-

ernment and similar stocks, which are duty free. There will also be a small contract stamp.

The important point here is to calculate the "all-in" cost of the shares from the total of the contract note. If, for example, the purchase price is 10s., stamp duty adds about 2½d. and brokerage 1½d., to make a total of about 10s. 4d.

The broker's work does not stop here. The shares have to be transferred from the seller to the buyer. The first step, taken some days after the end of the two- or three-weekly "Account" into which the Stock Exchange year is divided for convenience, is completion of a transfer form setting out details of the shares bought. The investor signs this in front of a witness and returns it to the broker.

You might be puzzled to see that the amount paid for the shares may differ from the price on your contract note. The reason is that during the Account the shares may have changed hands several times before they started on their journey to the investor. The price that matters is the one on the contract.



SOME splendid recordings of opera have come from a number of makers recently and the presentation of Johann Strauss' *Die Fledermaus* on Columbia 33CX-1688-9 is of a particularly high standard. **The Philharmonia Orchestra** and Chorus conducted by **Otto Ackermann** provide the background and **Gerda Scheyer** sings Rosalinde.

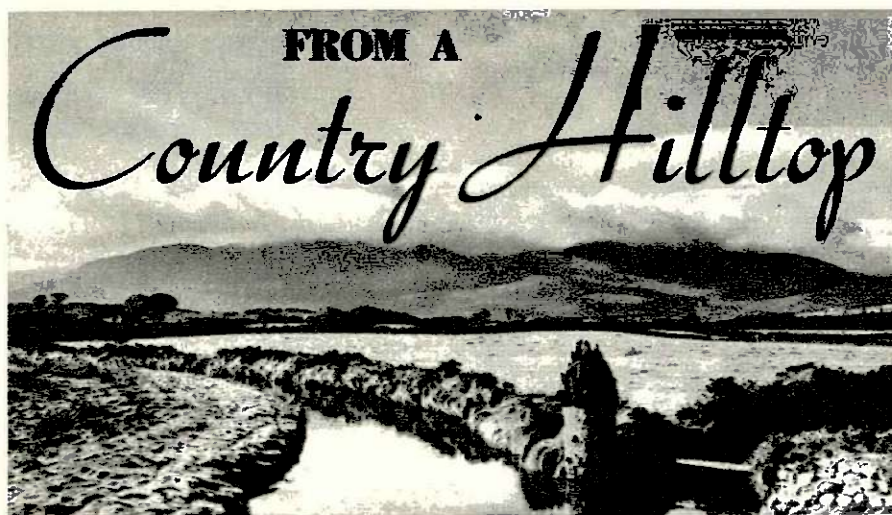
There is an admirable full summary of the opera on the sleeves of the discs and a neat libretto in German and English is also available, so that the German singing is easily followed.

Decca are producing a very notable series of Chopin records played by **Artur Schnabel** and the serious student of music is strongly recommended to collect them. On RCA-RB-16206 comes *The Chopin Ballades*, four immortals played with a master

touch and meeting the mood of almost any hour.

I must compliment **Malcolm Rayment** on his notes to Stravinsky's *The Rite of Spring* on the sleeve of HMV-ALP-1745 for they not only give the background to this modern classic but, in a useful appendix, describe thoroughly the part taken by each instrument. **The Philharmonia Orchestra** under **Igor Markevitch** has caught the magic and mystery excellently.

A well-balanced selection comes on Columbia 33CX-1699 led by Rimsky-Korsakov's *Capriccio Espagnol* and Moussorgsky's *Night on the Bare Mountain*. On the reverse side appear *La Valse* by Ravel and Borodin's *In the Steppes*. **The Philharmonia Orchestra** under **Andre Cluytens** brings out the best of this predominantly Slav approach.—T.O.



FROM A

Country Hilltop

The Mountains of Mourne.

(Photo by courtesy of the Irish Tourist Board.)

LOOKING back on my summer holiday in Ireland I find it a period of stimulation, and as the rain flows the windows of my hut, I am living it over again. The date of departure, August 9, was dreaded. My son, Richard Calvert Williamson, had come to Devon from Norfolk, to write. But the garden in the field needed weeding, the beech-thorn hedge was overgrown, and one hundred yards of it had to be cut hard back. I, the old man, was deep in a novel, which I loved writing, and we were alone.

The gap narrowed: our air tickets from Bristol to Dublin were reserved. The thought of leaving became dread. We had so much to do! Clothing to be washed, fishing rods to be packed (we left these behind), and the car had to be serviced. We were to meet my wife and small son, who were coming from York, at Bristol, hand over the car, and then join the evening flight in a two-engined Fokker Friendship over the Irish Sea. We made it, past streams of holiday traffic, to Temple Meads Station, met the travellers from the north, had tea, and then said goodbye.

IN one hour ten minutes we touched down at Dublin airport, having enjoyed the flight over South Wales and at times the golden crags and luminous fields of clouds at 10,000 feet. And I had nearly cancelled the holiday! Dreading air-sickness, I found that the twin turbo-prop engines of the small plane gave the smoothest ride.

After a night with friends at an old house miles away in the wilds, still furnished in mid-Victorian style—our young hostess doing all the work in the score or so rooms, and wanting to tackle gardens which once had needed 14 gardeners—we were driven north until we came to the mountains and on through a pass into the heart of Ulster.



By HENRY WILLIAMSON

In between times, the girls kept the house clean. Not a large house, as some go; only 32 rooms, including the lofty library, with its cases of leather-bound books, letters from William IV to the present owner's great-great-grandfather, first editions of Byron, and so on.

I arrived tired, dreading outdoor work, but within two days my son and I were revitalised by the spirit of the place. To look at these beautiful young women, who would think they ever did any work?

Don't imagine, though, that it was all work and no play. A few miles away was a sandy beach as bare of people as similar beaches in Devon and Cornwall half a century ago. Salmon were coming in from the Atlantic, in hundreds, if not thousands, with every tide. They were leaping through the waves so frequently that it was hard to know which were wave-glints and which were fish. Most of them went up to the lough to one of the most famous of Irish rivers, a very few turned aside to the small river which came down from the mountains to the east of the house where I was staying. It was good if we carried back a dozen 6 lb. fish every 24 hours. The price my friend got varied between 4s. 6d. and 5s. 6d. a lb.

What a worker he was. I remember him over 30 years ago, working with the Savoy Hill BBC staff, and one of the original so-called Bright Young People, whose gay-spirited practical jokes and (at times) wild parties made their elders wonder where England was going to. Well, here he is today, a local Prince Hal who, when challenged by hard necessity, became a Henry V, but retaining Falstaff's sense of humour.



Once a Year

... we cook and enjoy the traditional Christmas fare. Here are MARY LANGHAM'S recipes for the cake and pudding and suggestions for alternative pastries for your mince pies.

CHRISTMAS CAKE

6 oz. Avondale butter, 2 oz. Shortex, 8 oz. soft brown sugar, 5 eggs, 8½ oz. Excelda or Federation plain flour, 14 oz. CWS currants, 9 oz. CWS sultanas, 8 oz. CWS raisins, 5 oz. CWS mixed candied peel, 5 oz. CWS glace cherries, 1 teaspoon CWS mixed spice, 1 teaspoon ground nutmeg, 1 oz. chopped almonds, grated rind and juice 1 lemon, 1 oz. CWS ground almonds.

Prepare the dried fruit by putting into boiling water and simmering for five minutes. Drain and rinse under the cold water tap, then dry thoroughly.

Cream together the butter, Shortex and sugar. Beat in the eggs slowly but thoroughly. Sieve the flour and spices and carefully fold in with the ground almonds. Lightly stir in the fruit, quartered cherries, chopped almonds, candied peel, grated lemon rind, and lemon juice.

Line an 8 in. cake tin with several layers of greaseproof paper. Put the cake mixture into the tin. Bake 1 hour at Mark 3 (350°F.), 1 hour at Mark 2 (325°F.) and approximately 1-1½ hours at Mark 1 (300°F.) until baked.

Allow to go cold in the tin. Take out, take off the paper and wrap in clean paper. Store in an airtight tin to keep moist.

An apple kept in the tin will keep the cake very moist but do remember to renew the apple at the first sign of decay.

ROYAL ICING: 1 lb. icing sugar, 2 large or 3 small egg whites, lemon juice.

Put the egg whites and lemon juice into a clean bowl. Sieve in the icing sugar, beating thoroughly until a creamy consistency is obtained. Use as required, but keep covered with a damp cloth to prevent a crust forming.

CHRISTMAS PUDDING

2 oz. Federation or Excelda plain flour, 2 oz. fresh white breadcrumbs, 4 oz. Sutox, 4 oz. brown sugar, 2 eggs, 1 teaspoon CWS mixed spice, 1 teaspoon CWS ground nutmeg, 1 medium baking apple (grated), pinch of

salt, 1 lb. CWS mixed dried fruit, 2 oz. CWS candied peel, 1 oz. chopped almonds, rind and juice 1 lemon, brandy or rum (optional).

Prepare the fruit and mix all the ingredients together. Put into two small basins or one large one. Cover with greaseproof paper and tie securely. Steam 4-6 hours.

When cold renew the paper and store in a cool, dry place. Steam a further two hours when required for the table.

RICH SHORTCRUST PASTRY

8 oz. Federation or Excelda plain flour, 4½ oz. Silver Seal margarine, 1 egg yolk, ½ oz. castor sugar, cold water.

Rub the Silver Seal into the flour until the consistency of fine breadcrumbs is obtained. Mix in the sugar. Mix with the egg yolk and a little cold water to a stiff paste. Use as required.

PUFF PASTRY

8 oz. Federation or Excelda plain flour, 8 oz. Silver Seal margarine, 1 teaspoon lemon juice or 1 level teaspoon cream of tartar, 1 pint cold water.

Sieve the flour and rub in about 1 oz. of the Silver Seal. Make a well in the centre. If using lemon juice, measure and make up to 1 pint with cold water. Put all the water in the well and mix to an elastic dough with a knife. Turn on to a floured board and knead lightly until smooth. Allow to rest for five minutes. Roll out an oblong strip.

Cut the Silver Seal into slices and place on the top two-thirds of the dough leaving a half-inch margin around. Fold in the margin over the fat and fold the dough into three, with the third without fat inside. Seal edges.

Give a quarter turn so that the folded edge is on the left-hand side. Roll and fold the pastry six times, turning after each rolling. Leave it 10-15 minutes

FREE KITCHEN SERVICE

Advice on any cookery problem is offered free of charge to "NONE MAGAZINE" readers. Address questions to Mary Langham, "NONE MAGAZINE," P.O. Box 53, 1 Balloon Street, Manchester 4, and enclose a stamped addressed envelope.



between each two rollings. When all the rollings have been completed leave for an hour before rolling into shape.

N.B. This pastry is baked in a hot oven (Mark 8, 450°F.) for 10-15 minutes. Suitable for sweet and savoury dishes.

FLAKY PASTRY

1 lb. Federation or Excelda plain flour, 12 oz. Silver Seal margarine and Shortex (mixed), pinch of salt, squeeze of lemon juice, cold water to mix (about 1 pint).

Sieve the flour and salt together. Divide the mixed fats into four even pieces. Rub one piece into the flour until it is as fine as breadcrumbs. Mix to a stiff paste with the water, adding a squeeze of lemon juice. Turn on to a floured pastry board and knead lightly to remove the creases.

Roll out to a strip about 6-7 in. wide; distribute one-quarter of fat in small pieces evenly over top two-thirds of the pastry, taking care not to place it too near the edges. Fold into three, by placing the bottom edge (which is free from fat) two-thirds up the strip of pastry and bring the top edge over so that it lies along the folded edge. There should then be alternate layers of pastry and fat.

Turn the pastry to the left so the open side is towards the right hand. Press the open edges together lightly with the pin.

Dredge the board and rolling pin sparingly with flour and roll out the pastry once again into a narrow strip. Spread with another portion of fat. Repeat the process once again using the remaining portion of fat. Roll and fold once without any fat. Roll to the desired thickness according to the purpose for which it is required. This pastry must be baked in a hot oven (Mark 7-8, 425°F.-450°F.).

N.B. Allow the pastry to stand in a cool place for 10 minutes between rollings.



This Christmas
MAKE SURE

MAKE THEM AND BAKE THEM WITH
Federation
Plain and Self-Raising Flour



the creamiest
rice pudding
you've ever
tasted!



-AND IT'S READY
TO SERVE
IN A MATTER
OF MOMENTS



TRY A TIN TODAY
7d. Handy size 1/2d. Economy size



SO GOOD
FOR THE
YOUNGSTERS!

C.W.S. **Rice**
pudding

FROM CO-OPERATIVE STORES

A cuppa is always welcome, but you must say '99'

THERE'S nothing like a good "cuppa"—and the best "cuppa," of course, is made from 99 tea, as millions of housewives who watch television will realise. The 15-second spots which advertise this popular Co-operative tea on the complete range of ITA transmitters, have a family appeal, which most housewives readily recognise.

Delightfully presenting the wife of infinite understanding—both of tea and her husband—is Diana Bester, and as delightfully responding in the faithful-to-life domestic episodes is "husband" Jack Howlett.

The CWS Public Relations Division Film and TV team produced these television shorts in collaboration with Anglo-Scottish Studios.

SO REFRESHING

Whether cleaning the car, painting the house, or shaving, husband Jack is never too busy for a steaming cup of 99 tea—so refreshing and flavoursome.

If you don't use 99 tea, you should try it. Ask for it at your Co-op—they will be delighted to serve you.

★ ★ Britain's tea ★ ★ ★ it's the limit! ★

★ One pound of tea makes ★
★ four times as many cups as a ★
★ pound of coffee. On this ★
★ "liquid" reckoning the world ★
★ drinks more tea than any ★
★ other beverage except milk ★
★ and (plain) water. ★

★ It is the national drink of coun- ★
★ tries that contain about two- ★
★ thirds of the world's people. ★

★ A study records that in the last ★
★ 20 years the production of tea in ★
★ the world (excluding mainland ★
★ China and Russia) has risen by a ★
★ half to over 700,000 metric tons ★
★ without any increase in the total ★
★ area planted. ★

★ In Britain, which drinks over ★
★ a third of the world's tea, con- ★
★ sumption per head may be close ★
★ to the limit. ★

★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Tinkering with the car, and still—"Best cuppa I ever tasted"



ALL ABOUT SHOPS

ONE shop in three has no paid employees. Two shops in three take less than £10,000 a year. Only one shop in 10 has a turnover of more than £25,000 a year, but these large shops take half of all retail takings.

These are some facts based on the most recent analyses derived from the Board of Trade's last sample census of shops which related to 1957. The next census, covering all shops, is to be taken in 1962.

Of the 570,000 shops in Great Britain nearly one in five had an annual turnover in 1957 of less than £2,500 and another fifth had turnovers of between £2,500 and £5,000; a quarter had turnovers from £5,000 to £10,000, and another quarter had turnovers between £10,000 and £25,000.

Only one shop in 10 had an annual turnover of more than £25,000, but between them these large shops accounted for a half of all retail sales.

ONLY FIVE

On average, for every 100 shops, 85 were independent, 10 were multiples, and five were Co-operatives. The distribution was very much different for shops with a turnover of £25,000 or more; among these only 49 per cent were independents, 33 per cent were multiples, and 18 per cent were Co-operatives.

This distribution is not dissimilar to the distribution of their turnover: for of the total sales made by these larger shops, independents accounted for 46 per cent, multiples for 36 per cent, and Co-operatives for 18 per cent.

Increased demand expected for frozen peas

Peas, by far the most saleable of all quick-frozen foods, are expected to become even more popular. Anticipating increased demand, the processing industry in this country is budgeting for a big expansion in refrigerated transport and regional cold stores. Large new shipments of frozen peas in bulk from the United States may create problems for the trade. Well over £250,000 worth have come in this year, at prices substantially below those from Sweden, hitherto our biggest supplier.

FOR QUALITY AND VALUE SHOP AT THE CO-OP?

Pathfinders' Harvest Festival

ON September 29 the Pathfinders held their annual harvest festival in St. George's Hall. The festival, arranged by the leader of the group, Mrs. S. O. Sutton, and group members is partly a thanksgiving service and partly a sale of produce. It is one of the nights of the year that is always looked forward to.

All produce is given by members of the group, and the proceeds from the sale of it goes towards group activities decided upon by themselves.

Mr. F. Wood, vice-chairman of the education committee, conducted the service, and a vote of thanks to him was moved and seconded by two senior members, Pat Stevenson and Angela George.

PRESENTATION

During the evening Mr. Wood presented to the girls Co-operative Union certificates and Pathfinder stars awarded in the log-book competition, and it is pleasing to note that all the entries submitted to the Co-operative Union reached the standard required to receive certificates. The prizes awarded by the education committee for the three best books submitted were won by Jane Ross 1, Heather Anandale 2, Ann Bates 3.

OUTING

During the summer holidays as part of the group's activities the

girls went on a very enjoyable day's outing to Matlock, exploring the caves and doing all those things that a happy group of young people do to enjoy themselves. We wish every success to the Pathfinder group and its members.

ALTERATIONS AT BOLEHALL

WE hope that by the time you read this the inconvenience that our Bolehall members have had during the past weeks, while the branch has been reconstructed,

has now been removed and that they are happily shopping again in the branch.

The alterations were of such a nature, the complete reconstruction of the interior of the branch, that they could not be carried out whilst the shop was in use, so with the co-operation of Birmingham Society a large mobile shop was stationed in the grounds of the branch to give our members shopping facilities while the alterations were carried out.

If they do not, at the moment, have their new branch, we are sure that Bolehall will agree that any small inconvenience that may have happened will have been very much worth while when they too have a modern Co-operative to shop at.

OBITUARY

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

Clara Harper	Glascote	September 6.
James Burton	Glascote	September 10.
Annie Louisa Aucote	Bolehall	September 11.
Edith Riley	Polesworth	September 12.
James Mills Hayward	Tamworth	September 14.
Arthur Ballard	Wilnecote	September 14.
Ada Mary Stretton	Glascote	September 16.
Rose Ann Cleaver	Tamworth	September 17.
Lettie Wright	Tamworth	September 19.
Mary Passey	Tamworth	September 23.
Florence Beardsmore	Belgrave	September 24.
Lucy Hughes	Fazeley	September 24.

SPECIAL NOTES FOR MEMBERS

PLEASE MAKE SURE THAT THE CORRECT SHARE NUMBER IS ALWAYS STATED ON YOUR DIVIDEND CHECKS, IF IT IS WRONG HAVE IT CANCELLED AND A NEW ONE MADE OUT, AND CHECK YOUR CHANGE BEFORE LEAVING THE DEPARTMENT

ADVISE THE OFFICE OF ANY CHANGE OF ADDRESS, AND TAKE GREAT CARE OF YOUR PASS CARD

All these things assist, and save much time in the execution of your Business. Don't forget you can now hold up to £500 in your Share Account



THE CO-OPERATIVE
"YOUNGER SET"
SHOP

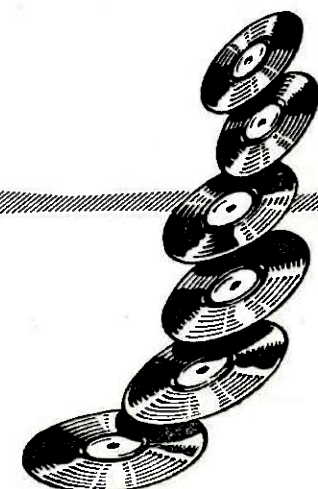
The address?

COLEHILL, TAMWORTH

CLOTHES FOR EVERY OCCASION
FROM FOUNDATION GARMENTS TO
SLEEK SEPARATES, SWEATERS, DRESSES,
COATS, &c.

EVERYTHING FOR THE
YOUNG AND GAY

Keeping in tune
with the "Modern Set"



Who has the
Ideas for



Christmas Shopping ?

It is getting close you know !

**YOU WILL ENJOY EVERY MINUTE OF THIS FASCINATING SHOP-
PING PERIOD IF YOU COME TO THE
CO-OPERATIVE SOCIETY**

**FROM CHRISTMAS FARE FOR THE TABLE, TO THE SMALLEST GIFT,
also CHRISTMAS CARDS, CALENDARS, CRACKERS, &c, await your
selection.**

MORE AND MORE PEOPLE COME CO-OPERATIVE SHOPPING BECAUSE IT PAYS

WHY GO TO BIRMINGHAM — WE MAY HAVE IT HERE !

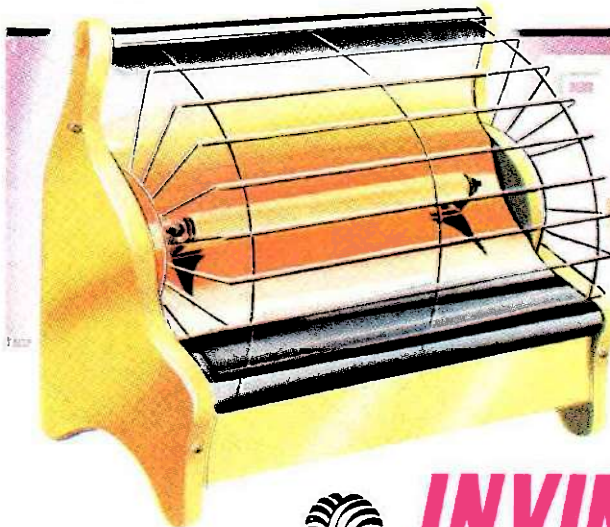
**You'll take the
INVINCIBLE to
your hearth!**

—and anywhere in the house where radiant warmth is needed ! Sturdy, compact and economical to use, these famous electric fires are now available with a new beauty to match their great performance. In gleaming Red, Yellow, or Cream with chromium plated reflector, the INVINCIBLE is the portable which will become a permanent favourite in your home. See the wonderful new range at your Co-operative stores today !



E 2600

1½ kw. two-bar portable reflector fire. Beautiful enamelled finish in Cream, Red, or Yellow.
(inc. Tax) **£2 . 7 . 4**



E 2599

750 w. one-bar portable reflector fire.
In Cream, Red, or Yellow.
£1 . 7 . 5 (inc. Tax)



INVINCIBLE
electric fires

FROM CO-OPERATIVE STORES

Printed for the CWS Publications Department, 1, Balloon Street, Manchester by Co-operative Wholesale Society Limited, at the Printing Works, Leicester. Longsight, Reading, Reddish, Pelaw, and Warrington.