

TAMWORTH EDITION

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Home

M A G A Z I N E

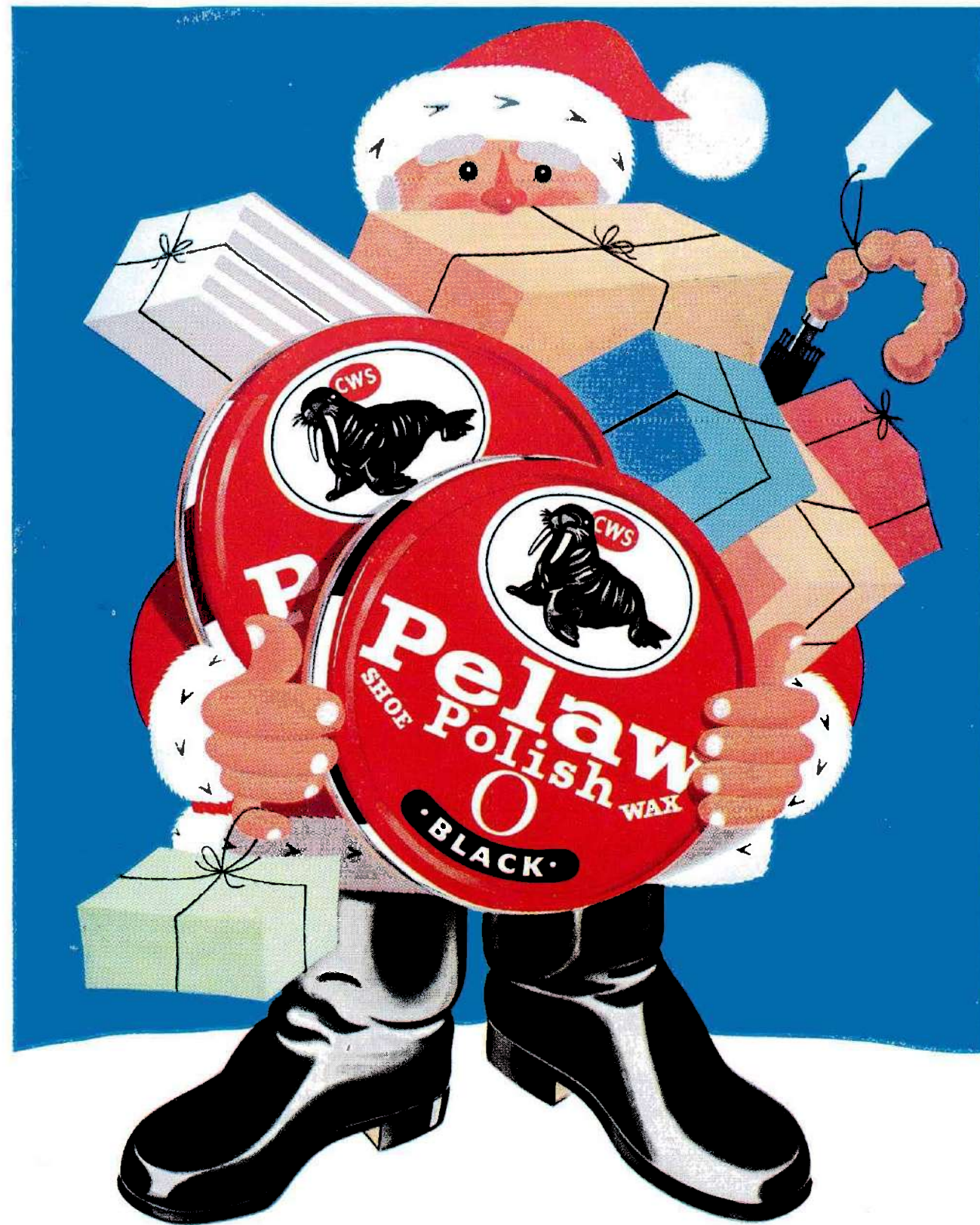


Christmas Number

**Gingerbread
House recipe**

Talking turkey

**Housewives' Club
2-page special**



KEEPS GOOD SHOES-GOOD SHOES

HOME MAGAZINE

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FRONT COVER

The tables are turned with a vengeance—and someone's in for a pleasant surprise on Christmas morning!

Normally, this midnight trip is made only by father (lost in his bulky, red robe, according to the story books; more often in real life shivering in pyjamas, uncertain whether the children are awake, waiting to catch him "in the act"!).

Here, Junior is returning the compliment, quietly hanging a stocking (plus a special surprise item she'll really appreciate) as mother lies sleeping, preparing herself for what must be the toughest one-day schedule in the year.



TO ALL READERS

A Merry Christmas

FROM THE EDITOR & STAFF



FOR weeks now Christmas seems to have taken over our lives completely. Every year we marvel at the way the youngsters sustain such a high tension for so long. As the great day approaches their mounting excitement becomes infectious.

Christmas invades everywhere. Not only the home, the stores and shops, TV, pubs and conversation, but even business. There is no escaping it—and who wants to? We at HOME MAGAZINE certainly do not! Our pages, as usual, contain seasonal features, some for enjoyment and others to assist your gift buying and family catering and entertainment.

Robert Pemberton tells us that Christmas turkey first came to Britain over four centuries ago. It may set you wondering too, about the origins of some of our other Christmas traditions.

We've been looking into them. It came as a surprise to find that these seemingly innocent festivities that have become so much a part of our lives today were once forbidden in England. The cause of the ban was the pagan origin of many of the customs associated with Christmas. These were objected to so strongly by the Puritans that finally in 1644 they ruled that December 25 was to become an ordinary working day without services or festivities. Only

gradually after this prohibition were Christmas and its customs revived.

Although the festival is observed on December 25, the exact date of the birth of Christ is still unknown. Originally the Nativity and the Epiphany were both celebrated on January 6, and it was only in the 4th century that Christmas became a separate festival.

The date of its celebration was probably chosen with deliberate forethought by the Church since it coincided with the pagan festival of the Nativity of the Sun. This marked the winter solstice and was celebrated with the kindling of lights and other festivities. The Church, unable to stamp out this ritual, attempted to transfer its roots from paganism to Christianity.

The coincidence of the two festivals led to the incorporation into Christmas celebrations of those pagan customs to which the Puritans were later to object. Christmas customs were also influenced by another pagan festival held at the winter solstice, the Yule Feast of the Norsemen.

It was from these various sources that the traditional Christmas trappings, such as the yule log, mistletoe, holly and ivy, and the customary feast originated.

Several of the present-day symbols of Christmas have been introduced comparatively recently into this country. Christmas cards first appeared in the last century and it was not until 1871 that their sale became widespread.

The Christmas tree was also seen in England for the first time during the last century and its introduction from Germany is generally credited to Prince Albert.

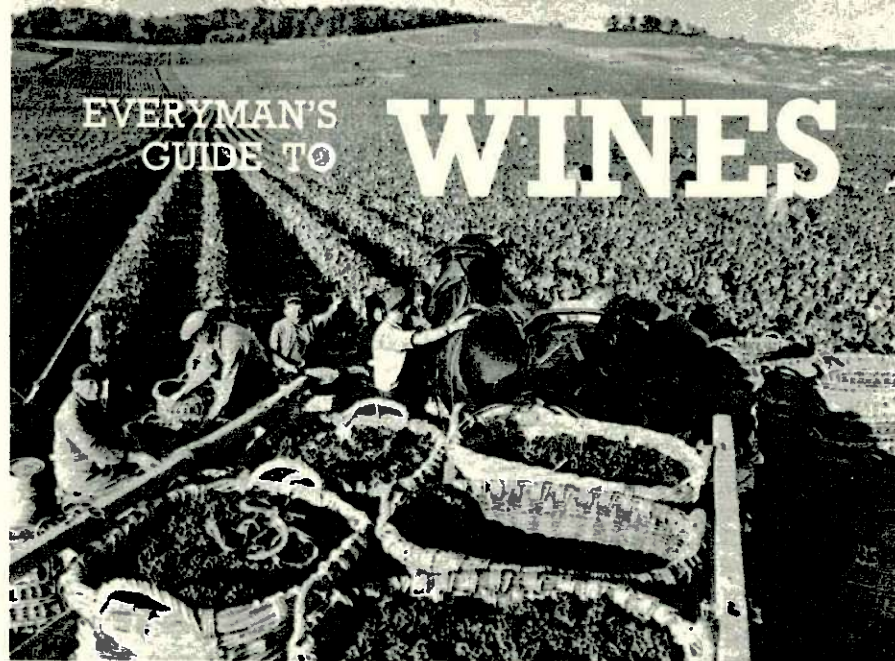
Christmas boxes, which derived from the Roman practice of giving gratuities to servants, acquired their name from the boxes which used to hang in churches at Christmas time to receive offerings for the poor. These boxes were opened on the day after Christmas, which thus became known as Boxing Day.

Father Christmas appears in every European country under a variety of names. He is St. Nicholas, Robin Goodfellow, Knecht Ruprecht, and the Bonhomme Noël. His title of Santa Claus is a corruption of St. Nicholas, the patron saint of children, to whose feast day, December 6, his gift-bearing visits originally belonged.

THIS BRITAIN . . .

Evocative winter scene at Eynesford in Kent, which has all the ingredients of a "picture postcard" English village. In the foreground is the River Darent.





EVERYMAN'S GUIDE TO WINES

AT Christmas time especially, a glass of wine adds to the festive occasion. It is not expensive—one bottle will give six to eight people a glass each and as you can buy a bottle for about ten shillings nobody could call that dear.

Some people think that drinking wine puts an occasion into the orgy class! Nonsense. Wine is a direct gift from nature, not to be abused. Never drink what you do not like, only what you enjoy. Never drink too much or too often—to do so is stupid and ignorant.

Some wines, however, are best suited to certain foods. By and large, wines fall into two classes, red and white. It is easy to remember which is best for a meal—red wine, for instance, really does seem more enjoyable with red meat and game, while white wine goes with fish or white meat.

At a formal banquet you might well have several different wines, one with each course, but that would be a very special occasion. There are two white wines, by the way, which can be drunk right through a meal from start to finish. They are Champagne and Hock, which come from France and Germany respectively.

Champagne is, of course, an expensive wine but remember that while a bottle of vintage champagne—that is, with the year printed on the label—may cost you 30s. or more, you can buy a bottle of non-vintage champagne for as low as a pound. There is very little difference between them except to the connoisseur.

Hock and Moselle are similar, the first coming from the Rhine area and the second from the valley of the Moselle.

The champagne area is around Rheims and the two other big wine areas of France are Bordeaux and Burgundy.

Peasants gathering in grapes for wine-making near Rheims.

Photo by Courtesy of the French Government Tourist Office.

The red wine of Bordeaux is Claret and while the best chateau wines are dear, you can buy such names as St. Julien and St. Emilion and be confident you will get a very pleasant red wine.

The best white wine of Bordeaux is Sauternes and its finest specimen is Chateau d'Yquem, which costs between 30s. and 40s. a bottle according to vintage. It is very sweet indeed, but you can get a pleasant sweet Sauternes for less than 10s. You might have to pay a

little more for a bottle of Barsac, a better Sauternes,

From Burgundy, the region round Dijon, comes the red wine known as "the

emperor of wines." Burgundy is a heavier wine than Claret, with more body and stronger *bouquet*—the connoisseur's word for smell. The most famous Burgundy is probably Chamberlain, the favourite wine of Napoleon, and prices for the best Burgundies vie with those for Champagne. You can get a very pleasant Burgundy, however, by buying a bottle of Beaujolais.

When you get home lay your wine on its side in a dark cupboard under the stairs. Small wire wine-racks are inexpensive, but not essential. Even an empty wooden box divided for holding bottles would do. Lay it on its side and slide your bottles into the spaces.

Red wines should be uncorked about an hour before the meal. Stand the bottle carefully in the room and allow it to warm up to room temperature. Do not put it close to any artificial heat.

White wine should be left unopened

Have you ever picked up a wine list and wondered what on earth it was all about? There'll be no need to puzzle over names like Beaujolais, Barsac, or Moselle after reading this article.

in a cool place with a cloth, which has been soaked in cold water, wrapped round it, and preferably standing in a large bowl of water. Some people put white wine in a refrigerator for an hour or so before serving, but not all experts agree with this. Whatever you do, handle all wines gently.

To really enjoy a glass of wine lift your glass to the light to appreciate its colour and body. Then hold it to your nose and put it almost into the glass, which should only be two-thirds full. Now sniff the *bouquet* carefully. Next, sip a mouthful and hold it in your mouth. Bite it with your teeth and you will find you get the full flavour before you swallow. Now you really are a connoisseur. But remember, sip wine, don't gulp it.

You really can taste the difference

with C.W.S. CUSTARD POWDER

Makes the smoothest, creamiest custard—to serve with fresh and canned fruits, puddings, trifles, jellies.



12 oz. Drum 1/7½

—and
the difference
is delicious!



FROM CO-OP STORES

Oven-ready is today's demand

Talking turkey

with ROBERT PEMBERTON



MORE housewives than ever before will be putting turkeys into their ovens this Christmas. This year an estimated six million turkeys will be produced against four million last year. Main reason for the majestic turkey becoming more popular for Christmas dinner is that it can now be bought clean-plucked and ready for the oven.

Waveney oven-ready turkeys, which can be bought only at your Co-operative stores, are reared on English farms. They are prepared for your oven under the most hygienic conditions and packed in a sealed film bag from which the air has been extracted before quick freezing. This process ensures that Waveney turkeys retain their natural juices and full flavour, and are protected against contamination.

You madam, have revolutionised the Christmas turkey trade by deciding you

prefer some of the drudgery to be taken out of preparing that sumptuous Yuletide meal. Eighty housewives out of 100 now prefer the oven-ready bird.

Since the turkey was introduced into Britain over 400 years ago, the demand has mainly been for complete, rough-plucked birds. But the mouth-watering sight of dozens of turkeys hanging from the hooks in butchers' shops is becoming rarer.

By changing her habits the housewife has had a big hand in stabilising the market. In the old days it was a rough and ready affair. Many producers held back their stocks until the Christmas rush sent prices soaring.

Nowadays almost immediately after the bells have rung in the New Year, those responsible for ensuring supplies for the next Christmas get busy. The producer wants some idea of the requirements of the wholesalers, and he asks for this information in January. Tentative prices are agreed, and these are finally adjusted in August.

CWS Waveney oven-ready turkeys are available in weights varying from 5 lb. to 20 lb. The biggest demand is for the 10 lb. to 12 lb. variety. A 15 lb. rough-plucked bird is reduced to 12 lb. when ready for the oven.

You can now get a heavier bird in your oven than you could a few years ago. In the process of increasing the quality of the turkey its shape has changed. It is now a rounded broad-breasted bird instead of being long and narrow with a high breastbone.

From a haphazard affair the turkey industry has become a highly scientific organisation. Day-old poults, as the

chicks are called, travel to all corners of the British Isles for rearing on farms. Many of these are fully equipped to process the birds, and produce them in oven-ready, quick-frozen packs. They have vast cold stores and insulated vehicles for transporting the birds.

Some of the old turkey farmers would hardly believe their eyes if they visited one of the modern turkey plants capable of handling a million birds a year. The birds are automatically plucked in seconds and eviscerated on a conveyor belt system in the most highly organised and hygienic conditions.

"But," you may say, "my family doesn't like turkey." Then what about a succulent Waveney pre-packed capon, chicken, or steam-roaster? If the dinner party is going to be small then a capon is ideal. But order early, as they are in short supply due to fowl pest. Some producers are trying to beat the disease by earlier killings, and this has been responsible for weights being kept down to 4 to 6 lb. whereas the popular weights are 7 or 8 lb.

Whether you buy a Waveney oven-ready turkey, capon, chicken, or steam-roaster remember that the greatest care has been taken to ensure that you receive it in first-class condition from your local Co-operative stores, and you can rely on the quality.

TURKEY TIPS

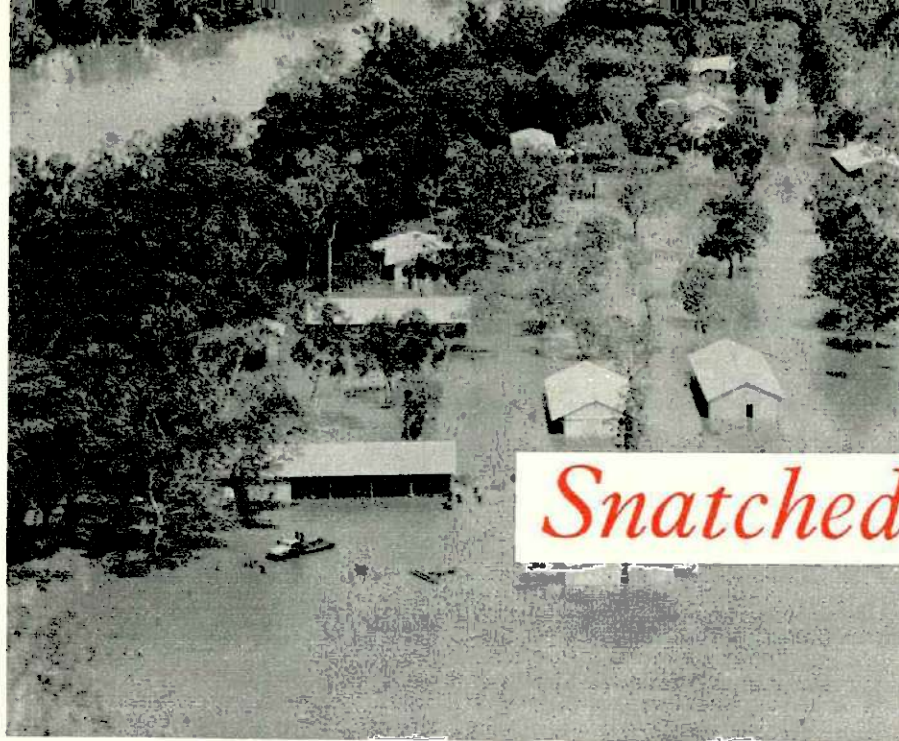
When you receive your Waveney turkey remember these tips

1. Leave the bird in its box and store in a cool place until you wish to prepare it for cooking.
2. Remove the wrapper and, as soon as thawing allows, take the wrapped giblets, i.e., heart, liver and gizzard, from inside the bird and allow it to continue defrosting naturally. This should take about 12 hours at normal kitchen temperature.
3. If you wish to speed up defrosting place your turkey under warm, running water. DO NOT use hot water.
4. Drain off any surplus moisture due to thawing and dry with a cloth.
5. Thoroughly grease the bird before cooking, and for maximum flavour cook slowly.

Home
MAGAZINE
In January

HIS WORK—YOUR HOLIDAY

TRAVEL COURIER'S STORY



Snatched from death

Concluding the adventures of **NANCY POLISHUK** and her family who made their home on the secluded banks of the Daly River in the vast Australian Northland.

clung to me frantically. Although we had lived on the Daly for more than two years, this was the first time any of us had swum in the river. It wasn't a very auspicious beginning.

Eventually we got on the hull of the boat but there was no sign of my husband. Then I saw two natives in a dinghy rowing to rescue us.

I recognised the grim faces of two Brinken tribesmen, Miler and Possum. Miler was obviously in command, and giving rapid-fire orders. I didn't understand his dialect, but I knew at once that he was commanding caution in how they approached us, and I realised that on this turbulent river the very act of rescue could be as dangerous as anything we had faced hitherto.



Miler manoeuvred the dinghy to within three feet, and grinned for the first time as he surveyed the situation.

"Goodday, Missus," he said. "We catch you now."

"Thanks, Miler," I murmured, eternally grateful but aware of the inadequacy of mere words.

But having reached us he was still hesitant about the safest method of transferring us to his dinghy. I looked up at him, a white woman pleading wordlessly with a black man for help and care.

"Here," I said, indicating Marlene, "you take this piccaninny first time."

Marlene, now as chirpy as a cockatoo, said cheekily, "Mummy, I'm not a piccaninny, I'm a girl."

And so we got ashore and found John safe and started again to build a home by the river. My river. The Daly River.

Life on the Daly River is by **Nancy Polishuk** with **Douglas Lockwood**. Published by Robert Hale at 18s.

THE Daly is fed by uncountable creeks and another series of rivers—the Douglas, the Bradshaw, the Fish, the Bamboo, and the Chilling. When all these creeks and rivers are pouring their floods into one main stream, which is also collecting surface water from an immense catchment of other undefined creeks and courses, and when it is all being pushed back upstream by a tidal rise of nearly 30 feet where it enters the sea—then something has to burst.

Our first intimation of big trouble came on March 11 when we listened to the news broadcast from Darwin on our transceiver.

"Katherine township is under water," the announcer said, and went on to give details. "Water is lapping through shops and homes and running feet deep down the main street. The situation is critical. Lives are in danger, even in the town."



John paced up and down awhile, fretful and concerned. We knew now that the Daly was going to break loose, possibly next day or the following night. There was no precedent for it having done so, and no experience to tell us what to expect; and yet we knew that within 36 hours we would have to leave home and fight against the river to safety. As soon as we accepted the inevitable we began preparing.

The mission launch came to rescue us and we set off. For hours we struggled against the floods.

"Watch out!" John shouted. "We're going to hit a tree!"

I saw that we were rushing straight

towards an overhanging paperbark, and instinctively pulled both children close to me, waiting for the impact and whatever might follow.

"Mummy! Mummy!" Marlene cried.

"Just hold on, dear," I said.

John shouted again: "Look out for the kids!"

I hugged them both, firmer still, as we crashed through the top branches and then thudded into the main trunk. The boat listed crazily. I suppose that, as in most such cases, the humans aboard simultaneously threw their weight against the list. The result was inevitable and immediate. The men shouted, we all shouted, Marlene screamed, and the launch capsized.

I felt myself falling, heard male voices swearing, and then the murky water had grabbed me and I was plunging with the others to the bottom of the river.

"My God!" I muttered. "We're all gone."

I was separated from the children by loss of balance and the physical impact with the water, and yet I know in my heart that those last few seconds in the boat when I clutched them to me protectively were of paramount importance in what followed.

Because we hit the water together, and within a few inches of one another, we sank within reach. I remember that as we were going down I touched something which I recognised as Peter's wrist. My hand closed over it in a death-defying grip. Nothing, neither sharks nor crocodiles nor any other of the devil's creatures, could have made me release that hold.

In another moment Marlene floated against me. Without hesitation, she threw her arms around my waist and

12 oz. CWS honey, 3 oz. Shortex, 1½ oz. sugar, 2 teaspoons CWS ground cinnamon, 1 teaspoon CWS ground cloves, ½ teaspoon CWS ground ginger, grated rind of 1 lemon, pinch of salt, 4 oz. finely chopped nuts, 1½ oz. finely chopped CWS candied peel, 1½ oz. chopped CWS sultanas, 1 egg, 1 lb. Federation or Excelda plain flour, 4 oz. CWS cornflour, 1 teaspoon CWS baking powder, 1 teaspoon rum (optional).

DECORATION: Royal icing, chocolate drops, small sweets.

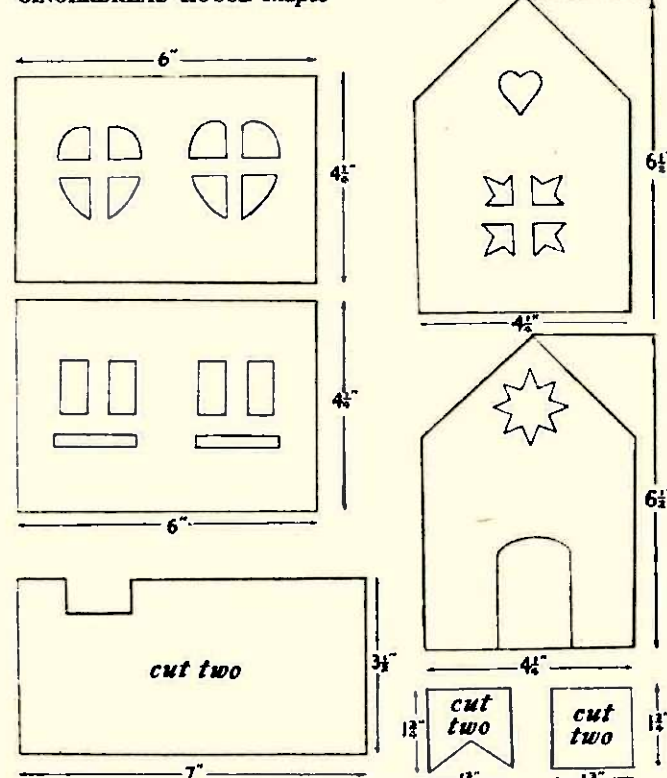


MARY LANGHAM'S Christmas Special—

A GINGERBREAD HOUSE

Cut-out guide

GINGERBREAD HOUSE shapes



Warm the honey, Shortex and sugar until they dissolve, and then allow to cool. Put them in a bowl and mix in remaining ingredients, which should give a smooth dough. Knead and set aside in a cool place for several hours. If, possible leave the uncooked mixture to rest for a few days wrapped in grease-proof paper. This mellows the mixture and improves the flavour.

Meanwhile draw the parts of the house on stiff paper or thin cardboard, and cut them out. You will need a front and back, two side walls, two pieces for the roof, and a chimney. Cut out the doors and windows.

Roll the dough out thinly and cut it out, using the paper pattern and a sharp knife. This quantity of dough is sufficient for a large house such as the one shown, but a smaller and simpler cake can be made if preferred.

A fence can be made from small star-shaped pieces of the biscuit mixture, put so close together on the tin that they join up while baking.

Put all the pieces on a greased baking tin and brush over with egg. Bake until evenly coloured. Remove carefully and cool.

Stick the pieces of the house together with icing made from egg white and sieved icing sugar. Draw lines with more icing using a plain nozzle. Add sweets, chocolate drops, and almonds to decorate and some cotton wool as "smoke."

Thermostat Mark 3 (350°F.). Time 30-35 minutes.



£11 0s. 7d.

READY-PACKED in a Christmas stocking is a tool kit containing a 6 oz. hammer, a plastic handled screw-driver, trimming knife and three blades, bradawl, card of fuse wire, and one packet each of assorted screws and panel pins. This handy household set costs about 19s. 6d.

A NEW table wringer is an ideal gift for a small home. When not in use the wringer fits neatly inside the table. The table is topped with red, blue, yellow, or ivory formica, which gives a useful working surface. Cost complete is about 9 guineas.

AN attractive oval viscose rug with a multi-colour, all-over flower pattern on a grey background would make a practical and not too expensive gift at about 39s. 2d. Other designs and colours are available at the same price.

Rayon slip mats with non-slip backs cost about 7s. 7d. in various designs and colours.

ONE horse on wheels for the toddler which I saw recently, has a handle with which Mum can push him along. On a tubular metal frame and with padded flat seat, it costs about £1 19s. 1d.



39s. 1d.

HOUSEWIVES' CLUB

SHOP SLEUTH brings you bargains for your Christmas 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.

NEWLY-WEDS will be pleased to receive cutlery and though you may not wish to buy a complete canteen, you can give a box of half-a-dozen knives, forks, or spoons, to which they can add themselves.

Contemporary wooden-handled cutlery can be bought in a presentation case containing six knives, forks, and dessert spoons for about £5 6s. 6d. A 24-piece case, which includes tea spoons, costs about £6 12s. 3d. The knives have serrated blades and all the pieces are stainless steel with Pagwood handles. But you'll have to hurry. Supplies are limited.

This cutlery can also be obtained with assorted coloured handles. A presentation case costs about £5 1s. 6d. for 18 pieces and about £6 6s. 9d. for 24 pieces.

KITCHEN tool sets make useful household gifts. One complete with a stainless steel hanging rack costs about 41s. 6d. for ham slicer, carving knife, fork, paring knife, spreader, and French cook's knife.

For about 55s. 3d. there is another set with chopper, fish slice, can opener, cake server, spatula, and vegetable whisk. This also has its own rack. Both sets have Pagwood riveted handles and stainless steel blades.

A new set to give a smart touch to the kitchen has a raised diamond pattern on the shafts and handles of white melamine decorated in gold and black. It is sold in a matching gift box and contains a ladle, flexible spatula, basting spoon, three-prong fork, fish slice, and potato masher. The tools are in stainless steel and hang on a stainless steel rack. It costs about 79s. 6d.

Carving sets with knife and fork alone cost from 24s. 9d. to 34s. 6d., and with the addition of a steel from 33s. 9d. to 48s.

ANOTHER useful gift is a folding fire-screen in metal, patterned with a choice of designs. It stands on contemporary metal legs with knob bases and



14 gns.

costs about 33s. 6d. Another modern metal screen in ivory or black is decorated with gold leaves and costs about 43s.

THERE is a wide choice of dolls' prams, any one of which would keep a little girl happy for hours. A de-luxe, two-tone model complete with safety brake and strap costs about £11 0s. 7d. In the less expensive range there is a smaller model at about £3 0s. 9d.

YOUNGSTERS of all ages will be thrilled with a bicycle and there is a wide selection of these to suit every age group. For the very young there is the Chic Tric, a three-wheeler with strong steel frame, seat, and backrest. It has rubber-tyred disc wheels and is made in red, green, and blue, with yellow wheels. Price about 35s. 6d.

A 16-inch two-wheeler has raised handlebars and double lever brakes. Fitted with reflector, toolbag, and inflator, it costs about £13 3s. 7d. for both boy's and girl's models.



Flash, an 18-inch model, has three-speed gears, rubber pedals, steel-ribbed mudguards with chrome tips, white wall tyres, and spring seat. An extra long seat pillar gives a wide range of adjustment. It is equipped with touring bag, spanners, inflator, and reflector, and costs about £20 19s. 0d.

FOR the teenage record fan I saw an extremely economically-priced record player. Fitted with the latest type of four-speed unit and a specially matched pick-up it plays all sizes of records.

The cabinet is finished in a selection of attractive colours and costs about £13 19s. 6d.

NO woman ever has enough stockings, and a pair in a special Christmas pack is sure of a good reception. They cost 7s. 11d. and are made in sizes 8½ to 11 in 15-denier, 60-gauge Bri-nylon. These stockings have ladder-stop toe and welt and are made in three shades—caramel blonde, eventide, and candlegio.

The plastic envelope style pack is gaily trimmed with a yellow bow.

LAMINATED hardwood fuel hods are decorative as well as functional. They are made in gay shades of red, blue, green, cream, and primrose, as well as with dark stain and natural finish.

Price for the conventional shape is about 37s. 11d. or for a larger square hod about 65s. 11d. The stain and natural finish hods cost 39s. 9d. and 53s. 11d.

ONE of the new-style murals makes a novel decorative gift for the home lover. These are produced in natural colour from photo transparencies and show a variety of beautiful scenes.

They are hung like wallpaper with a good quality paste, are machine varnished and will withstand gentle spongeing. You can get them in several sizes, and they cost about £2 2s. 6d. in the standard size of 58 in. by 38½ in.

Go shopping on wheels



FOR the housewife nothing is more tiring than carrying home armfuls of parcels. A shopping bag on wheels can make parcel carrying easy, and a new model, which has a lid, is made in gay Scotch plaid in a choice of colours. The bag is detachable and can be used for ordinary shopping. Any woman would be grateful for this useful shopping aid. It costs about £2 15s. 0d.

excuses if you present him with a smoker's stand. This can be placed beside his chair, taking the place of the ordinary ash tray which too often is accidentally overturned.

Styled on contemporary lines it costs about 29s. 3d. and a matching occasional table can be bought for about 52s. 3d.

RUBBER-BACKED bath mats make useful and inexpensive gifts. One with a gay fish design on a coloured background costs about 16s. 7d. A matching pedestal mat can be obtained for the same price. These mats are available in a choice of colours with a variety of alternative patterns.

TOWELS are always a welcome gift and these can be bought singly or boxed. An attractive pack containing one bath towel costs about 15s. 11d. For the same price you can buy two colourful hand towels in a box. A single boxed hand towel costs about 9s. 3d. All three sets are made in varying colours.

TWO men's dressing gowns offer extremely good value at moderate prices. Both are made in the latest styles in smart check patterns. One in wool costs about 5 guineas, and the other in a woollen mixture about 4 guineas.

THE outdoor male will welcome a heavy fisherman's knit pullover. A warm V-necked version with raglan sleeves now on sale is made in fashionable self colours of tan, Bermuda blue, camel, green, and golden brown. This sweater can also be obtained in the same colours with crew neck and saddle shoulders. Both models cost from £3 7s. 6d.

NOTHING is more annoying than cigarette ash scattered around the house and your husband should have no

A NEW baby bath set would make a delightful present for a new arrival. It consists of a bath, chamber pot, and toilet pail with lid. Decorated with enchanting animal transfers the set is available in blue or yellow. Wrapped in a presentation pack it costs about £2 17s. 6d.

To brighten the nursery there are rugs with Walt Disney designs for about 21s. 9d. These are also available in playpen size for about 69s. 3d.

THE housewife can save work for herself by giving the men in her family popular non-iron Lestar shirts. They are made in two collar styles, conventional and cutaway, in cream, white, green, grey, and blue.

The collar has been specially designed to ensure it retains a crisp and immaculate appearance throughout its life. Price of these shirts is about 35s.

CHRISTMAS cheer starts in the home. Always on the lookout for new ways to help the housewife, CWS have produced a new furniture polish.

This spray-it-on polish, called Pelaw Hy-Glos, contains silicones to enhance and protect your furniture, and costs 4s. 6d. per tin.



COUNTRY *versus* CITY LIFE

WHEN our husbands have to find their livelihoods in the big city don't we sometimes envy those who work in the quiet peace of a country village? Wouldn't we like to exchange the roar of a bus for the song of a bird? Mark and Rebecca were two of those who found themselves in the heart of the countryside. They had four healthy children who walked with that slow but certain gait that only country folk seem to have.

IT was a very occasional car that ever hooted for them to get a move on as they strolled along the leafy lanes. If they were held up it was by a herd of cows coming back to the farm for milking, instead of by an avalanche of motor traffic. Indeed the few local car owners knew every turn and twist of the narrow village. They also knew better than to expect their neighbours on the village square to jump out of the way! Everyone hailed one another and smiles were big and generous, even for strangers. Sometimes the sleek, fat cows ambling across the village main street to and from the farm paused to have a look in a shop

window, but who cared? The whole atmosphere was relaxed and countrified. Born in the village, Mark and Rebecca had grown up in its leisurely ways. They had stayed there for many reasons, one was because of their ageing parents, who did not want them to leave. In some ways Mark and Rebecca enjoyed a too comfortable sort of day-to-day living. Yet they told me they really

MARY JOY'S JOURNAL

wanted to move, but had lost the mental urge to get up and go.

MARK was a mechanic and earned enough doing all sorts of repairs. But he seemed bored at times. Rebecca felt very keenly that there was no future for him or their children. At last they decided to make the big change, before they became satiated with fresh air and clotted cream.

This meant quite an upheaval. Rebecca had to look round and eventually she got the promise of a house on the outskirts of a city in the south-west. There was a good job for Mark and plenty of large schools and industry for the future of the children.

WERE they right to give up a quiet, easy-going life for the bustle of the city? As I watched the children playing unheeding in the village street I wondered how they would react to city clearways. They had been used to shops on their doorstep and fresh eggs and milk from friendly farms a few yards across the fields.

They knew everybody and were an accepted part of the village life in every respect. What Mark and Rebecca seemed to think they were missing was the chance of higher wages for Mark and better education and opportunities for the youngsters.

It's the sort of decision most people have to make sometime. I hope they will find the exchange worthwhile. They are such a happy, united, and healthy family.

Classics and pops mingle in *Golden Piano Hits* on HMV CLP-1464 which has **Ferrante and Teicher**, the leading piano team in the States, playing Chopin, Tchaikovsky, Rodgers-Hart, and Cole Porter, all with distinction.

Still as popular as ever are the operas of Gilbert and Sullivan and now from Decca on LK-4402-3-4 comes *The Gondoliers* presented by the **D'Oyly Carte Opera Company**.

THREE great symphonies come from E.M.I. On Columbia 33CX-1754 **Otto Klemperer** conducts the **Philharmonia Orchestra** in Schubert's *Symphony in C (The Great)*. Sibelius's *Fifth Symphony* is coupled with *Finlandia* on Columbia 33CX-1750 with **Herbert von Karajan** conducting the **Philharmonia Orchestra**. In the H.M.V. Concert Classics **Colin Davis** conducts the **Royal Philharmonic Orchestra** in Beethoven's *Seventh Symphony* on XLP-20038.

On the lighter side, the late **Charlie Kunz** is happily recalled on Decca ACL-1078 in which he plays songs that include "Amapola," and "Paper Doll".

The **Wilcox Three** are a lively trio who play a selection of folk songs on RCA Camden CDN-158.

On Telefunken GMA-45 **Vienna Sings** is a lively series of excerpts from Johann Strauss operettas and Viennese songs.

SLOW COACH TRAVEL

82 miles in two days

TREVOR HOLLOWAY tells how the Exeter Flier rolled along—at three miles an hour.

IT'S curious how most of us think romantically of the old coaching days. Christmas card artists are perhaps chiefly to blame for giving us the impression that coach travel was so jolly and glamorous. You know the sort of picture I mean—the heavily-laden coach pulling up outside some cheery-looking inn, or trundling merrily on its way along a snow-covered road.

All very well—on a greeting card! In fact it was by no means as jolly as artists would have us believe. Stage-coach travel was often a most unpleasant experience and a risky adventure, too. So much so that it was a common practice for passengers to make their wills before setting out! Accidents were frequent and highwaymen numerous.

The appalling state of the roads, coupled with the fact that many of the coaches were slung on leather straps, caused much discomfort in the form of "coach sickness." As an unhappy traveller of the 18th century wrote: "This travell hath soe indisposed mee that I am resolved never again to ride in ye coach!"

Today you can catch a train at Waterloo and be at Salisbury, 82 miles away, in a little over 90 minutes. In the 17th century a coach took two days to do the journey!

In 1667 a coach proudly named the "Flying Machine" began running from London to Exeter. Flying Machine? Not exactly. It took five days to get to Axminster, in Somerset, and Exeter was reached the following day. An advertisement stated that provision was made for male passengers to have a shave on the journey. They must have needed it!



With passengers and crew muffled to the ears a Glasgow-London coach of about 1830 prepares to leave a coaching station with a fresh set of horses.

Ten miles an hour was considered the normal speed for the majority of four-in-hand mail- and stage-coaches. The type of vehicle in the Flying Machine category, common in the 17th century, was more like a covered wagon. It was drawn at walking pace by eight horses with the wagoner trudging beside the leading pair. Three miles an hour was considered good going, but seldom averaged.

The famous Colchester Flying Machine is described as

Seating six persons inside; outside, behind the coachman, four more; and at the back, where the trunks usually go, as many again on benches, while eight people were above on deck, their feet dangling overboard, holding fast by their hands to screwed-in brass rings.

These heavy wagons so cut up the roads that after 1766 they were compelled to have wheels not less than 16 inches broad. A bonus was given for those with wheels which were over two feet wide. Their one redeeming feature was the cheap fare—1d. per mile compared with 3d. or 4d. by the faster stage-coaches.

The post-chaises operated by the landlords of the better-class inns for clients of "quality" were even more expensive. Rates were often 1s. 6d. a mile and the post-boys and guards expected to be tipped at the rate of 3d. per mile.

The first coach seen in London made its appearance in 1555, but it was a century later before regular services began to operate between important towns and cities.

Gradually coaching became a sizeable business and the trade done by a certain William Chaplin would have made even the largest of present-day motor-coach proprietors envious. By 1832, Chaplin owned 3,000 coaches, 150,000 horses, employed 30,000 drivers, guards and ostlers, and ran 27 mail-coaches every night out of London.

Over 700 Royal Mail coaches were

operating in 1835, and the mass departure of many of them from the old G.P.O. headquarters at St. Martin's-le-Grand was a fine spectacle indeed.

It was almost a nightly occurrence for the coaches carrying mail to be halted and robbed, and armed guards travelled on every coach. Here is an extract from a warning notice issued to all mail-coach drivers in March, 1802.

"You are directed to be particularly vigilant and watchful, and that you keep a quick eye to every person stirring; and see that your arms are in the best possible condition and ready for instant duty."

Guards on many of the coaches were often as great a nuisance as highwaymen. To amuse themselves en route they would take pot-shots at cats, dogs, sheep or pigs, or practically any other creature they spotted from their lofty perch. And one of the favourite pastimes of drivers was to smash in window panes with an expert crack of their whip as the coach dashed past.

With no effective means of heating, passengers in winter suffered untold misery from cold—especially cold feet! As one traveller observed, "My feet were numb, though there was straw enough on the floor of the coach to conceal a covey of partridges!"

Snow made coach travel a nightmare. The exceptional falls of Christmas, 1836, brought almost every coach service in the country to a standstill. The mail-coach from London to Exeter had to be dug out of drifts five times, some of them being as much as 18 feet deep.

DISC diary

WHAT wonderful value the record firms are offering music lovers nowadays! Latest to market LPs at lower prices is E.M.I. with their Encore series.

Among the first is Tchaikovsky's *Fourth Symphony* with **Furtwangler** conducting the **Vienna Philharmonic** on ENC-109. Here is a wonderful interpretation of a great composition. Another is *Gioconda de Vito*, the Italian master, playing Brahms' *Violin Concerto in D* with the **Philharmonia Orchestra** under **Rudolf Schwarz** on ENC-110.

ON the popular side Encore has the **King Brothers**, those three brilliant young men, singing a dozen songs from "Moonlight and Roses" to "Broadway Melody" on ENC-106 aided by the **Rita Williams Singers**.

Time to Dream is the name of a fine selection by **Norrie Paramor and his orchestra** on ENC-105.

Pye, of course, were pioneers with their *Golden Guinea* and the latest in this range is *Family Classics*, a splendid

album of four records, two of them LPs, for what, quite recently was the price of one LP. They include Tchaikovsky's *Swan Lake* and *Romeo and Juliet* and Rimsky-Korsakov's *Scheherazade*. The album is Pye GGD-0089. Another *Golden Guinea* is the jolly *Polkarama* on GGL-0084—a festival of polka.

Welcome to *Travellin' Blues* which brings the great **Bob Wallis and his Storyville Jazzmen** on Pye Jazz NJL-30.

Lorez Alexandria takes herself rather seriously on Pye Jazz NJL-35 with *Sing No Sad Songs for Me*—most of them sad.

Clarence "Frogman" Henry is a new star but a worthy one and on Pye NPL-28017 you can hear his first album with his big hit "But I do." Latest of West End revues to make the discs is *The Lord Chamberlain Regrets...* which boasts of his cuts in the programme on the sleeve. It has **Joan Sims** and **Ronnie Stevens** making the most of its opportunities, on Pye NPL-18065.

Victor Sylvester has an appeal of his own and on Columbia 33SX-1339 he plays 16 tunes from great shows such as *Brigadoon*, *Can-Can*, and *Kismet*.



For light-as-air
Festive Fare
... everyone sings the praises of



SHORTEX

Perfect pastry—delicious cakes—so easy to make with SHORTEX, the first choice in fats for all your Christmas cooking!

 **1 1/2 half pound**

The all-purpose shortening that's creamed ready for use

FROM CO-OPERATIVE STORES

Dear Readers,

Do you mind your p's and q's, dot your i's, and cross your t's? If not, you may be the bane of the Post Office at Christmas time. Though the regular staff are used to dealing with practically illegible handwriting and inadequate addresses, for the many temporary sorters they present a very real problem.

When you consider that last Christmas an army of post office workers dealt with 957 million letters and cards between December 13 and January 2, an increase of nearly four per cent over the previous year, you realise what a handicap badly-addressed letters are to their efforts to make delivery on time.

Just as important as the accurate addressing of letters and cards is careful wrapping of parcels. At "Heartbreak Corner" at Mount Pleasant sorting office, London, the largest in Europe, lie piles of Christmas gifts of every description. They are the articles which have come adrift in the post and have now to be restored to their rightful parcels where possible. This sad scene is repeated on a lesser scale in every sorting office throughout the country.



Every day the Post Office handles about 28 million items of mail. During the Christmas period the daily average is doubled, and on peak days about 100 million items are dealt with, nearly four times the normal. Small wonder, therefore, that we are urged to "Post

Heartbreak Corner...

Bringing order to a chaos of badly-packed parcels are some of the staff at Heartbreak Corner, Mount Pleasant, London.



This army
keeps you posted
at Christmas



early for Christmas," so that delivery can be staggered.

Although later postings do get delivered you can imagine the chaos if everybody waited until the last minute. And there is always the risk of bad weather. Fog and heavy snowfalls can slow down rail and road transport and hamper the flow of mail.

Since 1954 there has been an increase of more than two million in the number of letters and postcards dealt with at Christmas time.

The Christmas card habit is growing! Figures for last year show that every man, woman, and child in the United Kingdom received an average of 16 postal items at Christmas. About 140 million letter packets and 30 million parcels were delivered.

To cope with this 150,000 temporary staff were taken on to help the 350,000 regulars, many of them women, who are employed on postal, telegraph, and telephone work. The temporary postmen included students from every country in the Commonwealth. Recruitment began in the autumn when the first applications for employment were received by local head postmasters.

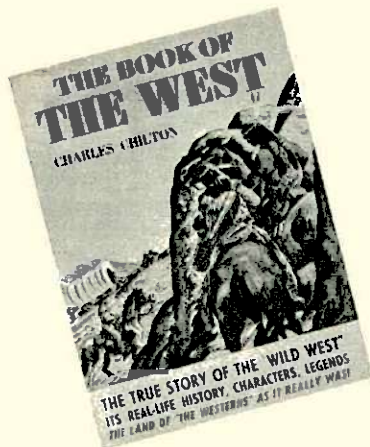
Unorthodox transport hired to handle the Christmas rush has included ice cream vans! Motor coaches, removal vans and even horse-drawn vehicles have also been used. Drill halls and chapels are among buildings which have been rented to house the mail.



Gift cards to contain postal orders introduced about a year ago have proved so popular that this year the Post Office commissioned Rowland Emmett to design one especially for Christmas. This shows Father Christmas sailing through space on a jet-impelled Christmas cracker and is on sale for 4d. complete with plain envelope at all post offices.

Remember that postage this year is 2½d. on all cards whether enclosed in open envelopes or not. Another word of advice: make sure that flaps on open envelopes are tucked in, in such a way that they do not form a trap for smaller envelopes. It could be your pools coupon that goes for a trip to the other side of the world!

Rowland Emmett



ALL the world loves a lover and most of us like reading about them, too. That's why *The Pilgrim Daughters* by Hesketh Pearson (Heinemann, 25s.) is just the book for a winter afternoon. Mr Pearson takes 26 real life marriages of American girls to Englishmen, some for money and some for love. Dieppe is a town that fascinates me with its fishing boats and channel steamers. As a girl **Simona Pakenham** went there regularly to stay with her grandparents and *Pigtails and Pernod* (Macmillan, 21s.) is her nostalgic account of those days.

Writing copy in a London advertising agency, **Sylvia Matheson** saw a magazine photo of archaeologists in Afghanistan. *Time off to Dig* (Odhams, 25s.) tells of the excitements of the search when she got permission to join them.

One of today's bestsellers is **John Masters** and *The Road Past Mandalay* (Michael Joseph, 21s.) is his second volume of autobiography. It is an account of wartime India, fighting, and a love affair beset with problems. A splendid picture of an amazing land but Mr Masters is wrong in suggesting that courage is a complete answer in itself.

There's the fine tang of porridge eaten with salt about *The Wisdom of the Scots*, chosen by **Moray McLaren** (Michael Joseph, 30s.), for here is the heavy fruit of Scots philosophy and poetry.

Ilya Ehrenburg is a notable Russian novelist and journalist. Now he turns to autobiography and *People and Life* (Macgibbon and Kee, 21s.) covers the period between 1891 and 1917. It is packed with famous names and bravely outspoken. Tolstoi and Modigliani, for instance, live vividly in these pages.

All the fine talent of **Frances Parkinson Keyes** has been brought to a most unusual story in *The Chess Players* (Eyre and Spottiswoode, 21s.). Here is a

B * O * O * K * S

Reviewed by ANTHONY LANE

striking novel of 500 pages based on the life of Paul Morthy, the nineteenth century chess genius who suddenly and inexplicably gave up the game at an early age.

I particularly enjoyed *Nelson's Letters* (Everyman's Library, 11s. 6d.), a new volume that reflects in his own words Nelson's courage, devotion, and love. Another recommended book in Everyman's is **Virginia Woolf's** *To the Lighthouse*, one of the great novels of our time, enriching this excellent series.

That enchanting little temptress, Mary Ann Shaughnessy, makes a welcome reappearance in **Catherine Cookson's** latest novel *Love and Mary Ann* (Macdonald, 15s.) as Corny Boyle comes into her life.

Another loved character is Abbie or, if you like, Lady Abbott-Acland. **Dane Chandos** brings her back in *Abbie and Arthur* (Michael Joseph, 15s.) with a budget of letters to her nephew packed with the quaintest of amusing adventures.

What, I wonder, would Abbie make of James Breedin, hero of **Stanley Price's** first-person novel *Just for the Record* (Michael Joseph, 12s. 6d.). Breedin is a bank clerk and a writer of the back-kitchen sink school and voices his back-kitchen views on every page.

Interesting reading is *The Best of Reader's Digest* (Hodder and Stoughton, 25s.) ranging from the Archer-Shee case by **Alexander Woolcott** to the story of the Zeebrugge raid. Here's a fine collection for the armchair.

Nature writer **Roy Saunders** journeyed to New Brunswick for material before writing *Queen of the River* (Oldbourne, 16s.) the story of the Canadian salmon. There's a fine tang of the open air to this interesting book.

There is significance in the title *The Sea is Strong*, a fine book of naval reminiscences by the late **Admiral Sir Dudley de Chair** (Harrop, 21s.) ranging from 1882 to 1918. He writes of how politicians clashed with sailors and of much fine, bold adventuring all over the world.

A real omnibus of the cowboy saga is *The Book of the West* by **Charles**

Chilton (Odhams, 21s.). Here are the true accounts of many TV heroes and all the history of the six-shooter days, to fascinate boys and men.

Very sensible is the planning of *Traditional English Cooking* by **Helen Cox** (Angus and Robertson, 25s.) for it neatly arranges recipe background, ingredients, and methods in a very clear form, and gives a fillip to many of our dishes. Similarly *Nell Heaton's Everyday Book* (Arco, 25s.) covers gardening, cooking, and the home very fully.

PAPERBACK PARADE

SIR Thomas Beecham was not always wise in his words or actions but he was usually provocative and often amusing. New Grey Arrow books include *A Mingled Chime*, his lively autobiography with much about music and more about men. Among other Arrow books, *Midway* is a most dramatic account by two Japanese naval officers of their country's road to doom in the Pacific sea battles where the Americans trounced them. An **Edgar Wallace** thriller of the turf is *The Flying Fifty Five*.

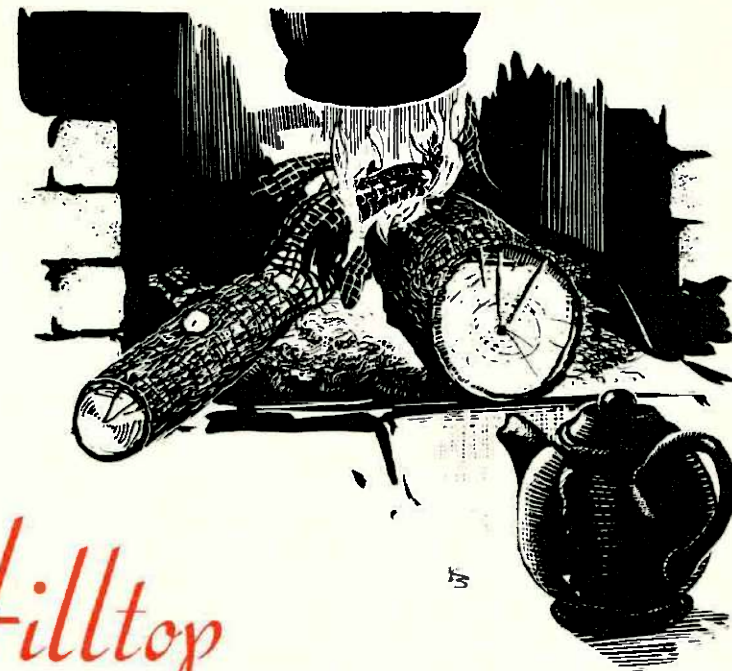
The name of **Richard Walker** ranks high among fishing experts and *Rod Building for Amateurs* (Angling Times, 5s.) finds him giving away some of his secrets in the workshop.

NEW Pan Books have a thrilling adventure story in *Of Whales and Men* by **R. B. Robertson**, describing whaling life. Two well-told stories are *The Second Victory* by **Morris West**, about an Austrian town under British occupation, and *Mixed Company*, short stories by **Irwin Shaw**.

Two James Bond thrillers by **Ian Fleming** are *Casino Royale* and *From Russia, with Love*. I didn't care for *The Americanization of Emily* by **William Huie**, a strange American idea of wartime England, but there is plenty of mirth in *Around the World with Auntie Mame* by **Patrick Dennis**.

Worth reprinting were *The Twelve Olympians* by **Charles Seltman**, about Greek mythology, and *Lost Cities* by **Leonard Cottrell**.

"One stick can't burn
Two sticks can't burn
Three sticks may burn
Four sticks make a fire."



FROM A Country Hilltop

By HENRY WILLIAMSON

THE old saying holds true today in most houses and farmhouses on the moor where wood is burned. But only where wood is not respected. A fire can be made of two sticks if they are matured. Most of the fires I have seen on pseudo open-hearths in England have been merely an inferior means of giving heat. Their owners have no feeling for fire as a living spirit.

It is the same in all classes of dwelling house. One expects to see small logs perched on top of coal in the standardised grates of town and suburban houses. But when one sees the same thing on the hearth of a man whose house stands amid great oaks and beeches which are young compared with the ancientness of his forebears in that very place, it is time I wrote about wood fires in the home and their care.

Wood stacks should be put under cover, like wine. It is a wicked thing to burn fresh cut wood when space and time are available for storing and maturing. Immature wood hisses and bubbles and gives little heat. Its embers have no body, no pleasantness, no glow. The flames sneak round the black and wasted cores.

The average wood fire in the West Country is as poor and inefficient a thing as the hard cider of the old farmhouses, which is still made here and there—pale yellow stuff kept in dirty and acidulous hogsheads.

For years the sullen interiors of the

great casks have been pickled and deadened in the bitter acids of ruinous cider-apple orchards. I am not of course speaking of professional cider or cider makers; they have succeeded in making excellent cider, which can be laid down like wine (but not in screw-topped bottles!) and when drunk in several years' time tastes like champagne—dry champagne, not the brandy-laced stuff once thought to suit the stolid British palate.

ONE drinks—or avoids—a pint of this "scrumpy" cider and feels tipsy. Two pints, and one is on the way to feeling blotto. Beware of such stuff, for the effects are not genuine "high," but poisoning. Have you seen in museums snakes and fish in bottles of alcohol, looking so ghastly and pallid? That is probably how one feels and looks inside, if it were possible to look down with a mirror into the tummy. This scrumpy is just acid stuff, worthless.

Good cider should be racked off at least twice, syphoned to get clear of the dross, into fresh casks, and after six months or so bottled and kept as wine. The cork should be tied with string, unless you want explosions should you bottle prematurely. Take it out some years later and make the heart glad with honest wine.

The good fire likewise is made only by love and forethought. Every stick (the thickest boughs are "sticks" in the

West Country) given to the slow and powerful flames should be paid with care. The good fire should burn noiselessly on the hearth, except for a little creaking of embers.

The ashes of an open hearth should remain on the slate or brick base from autumn to spring. I have taken out over a hundred-weight of potash for my flowers after a winter's burning. On a decent fireplace the embers will keep a dull red under the foot or so of ash on the hearth stone. In the morning a fresh stick laid among them, and the most gentle fanning by the bellows will cause yellow flames to break from the charring edge of the stick.

The old cast-iron kettle is hanging on its iron crook from the chimney bar. Soon it is singing, and the teapot is brought to warm itself on the slate where your feet, on a frosty morning, are enjoying the heat.

No propping of sticks across fire-dogs. None of that in my hearth! The wood should consume itself almost with the gravity and surety of a good cigar.

CWS seeds a MUST

Second to none were the CWS flower seeds which I purchased from my local branch shop, and planted in March last. All the flowers gave a very brilliant display, but too high praise can scarcely be given to the aster seeds.

As summer flowers, I think asters are unsurpassed—but they must be grown from CWS seeds!—Kathleen Gavin (Miss), 15 St. Anthony's Drive, Westlands, Newcastle, Staffordshire.



SNUG AND WARM

...in his comfy cardigan

★
Home
Magazine
knitting
pattern
No. 70
★

MATERIALS.—3 oz. WAVECREST Quicker-knit Baby Wool. Two No. 11 and two No. 9 needles. Five buttons.

MEASUREMENTS.—To fit 18 in. chest. Length, 9½ in. Sleeve seam, 5 in. (adjustable).

ABBREVIATIONS.—k., knit; p., purl; st., stitch; w.fwd., wool forward; w.r.n., wool round needle; tog., together; t.b.l., through back of loops; 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; in., inches.

TENSION.—6½ sts. and 8½ rows to the square inch on No. 9 needles, measured over stocking stitch.

BACK

Using No. 11 needles, cast on 54 sts. Work 12 rows in k.1, p.1 rib, inc. 1 st. at end of last row (55 sts.). **Change to No. 9 needles** and proceed in patt. as follows:—

1st row: k.1, **k.2 tog.t.b.l., w.fwd., k.1, w.fwd., k.2 tog., p.1, rep. from ** to last 6 sts., k.2 tog.t.b.l., w.fwd., k.1, w.fwd., k.2 tog., k.1. **2nd and 4th rows:** **k.1, p.5, rep. from ** to last st., k.1. **3rd row:** k.6, **p.1, k.5, rep. from ** to last st., k.1. **5th row:** k.1, **w.fwd., k.2 tog., p.1, k.2 tog.t.b.l., w.fwd., k.1, rep. from ** to last 6 sts., w.fwd., k.2 tog., p.1, k.2 tog.t.b.l., w.fwd., k.1. **6th row:** k.1, p.2, **k.1, p.5, rep. from ** to last 4 sts., k.1, p.2, k.1. **7th row:** k.3, **p.1, k.5, rep. from ** to last 4 sts., p.1, k.3. **8th row:** k.1, p.2, **k.1, p.5, rep. from ** to last 4 sts., k.1, p.2, k.1. These 8 rows form the patt.

Continue in patt. until work measures 5 in. from beg., finishing with right side facing for next row. Keeping patt. correct, **shape raglan armholes** as follows:

1st and 2nd rows: Cast off 1, work to end. **3rd row:** k.1, k.2 tog.t.b.l., work to last 3 sts., k.2 tog., k.1. **4th row:** k.1, p.1, work to last 2 sts., p.1, k.1. Rep. 3rd and 4th rows 17 times more (17 sts.). Cast off.

RIGHT FRONT

Using No. 11 needles, cast on 26 sts. Work 12 rows in k.1, p.1 rib. **Change to No. 9 needles** and proceed in patt. as follows:

1st row: k.2, **k.2 tog.t.b.l., w.fwd., k.1, w.fwd., k.2 tog., p.1, rep. from ** to last 6 sts., k.2 tog.t.b.l., w.fwd., k.1, w.fwd., k.2 tog., k.1. **2nd and 4th rows:** **k.1, p.5, rep. from ** to last 2 sts., p.1, k.1. **3rd row:** k.7, **p.1, k.5, rep. from ** to last st., k.1. **5th row:** k.2 **w.fwd., k.2 tog., p.1, k.2 tog.t.b.l., w.fwd., k.1, rep. from ** to last 6 sts., w.fwd., k.2 tog., p.1, k.2 tog.t.b.l., w.fwd., k.1. **6th row:** k.1, p.2, **k.1, p.5, rep. from ** to last 5 sts., k.1, p.3, k.1. **7th row:** k.4, **p.1, k.5, rep. from ** to last 4 sts., p.1, k.3. **8th row:** k.1, p.2, **k.1, p.5, rep. from ** to last 5 sts., k.1, p.3, k.1.

These 8 rows form the patt. Continue on patt. until work measures same as Back up to armhole shaping, finishing with right side facing for next row. Keeping patt. correct, **shape front slope and raglan armhole** as follows:

1st row: k.2 tog., work to end. **2nd row:** Cast off 1, work to last st., k.1. **3rd row:** k.1, work to last 3 sts., k.2 tog., k.1.

Continue dec. at armhole edge on every alt. row at the same time dec. 1 st. at front edge on every following 6th row from previous dec. until 4 sts. remain.

Continue dec. at armhole edge only until 1 st. remains. Work 1 row. Fasten off.

LEFT FRONT

Work to match Right Front, reversing all shapings. The first 4 rows of patt. will be as follows:

1st row: k.1, **k.2 tog.t.b.l., w.fwd., k.1, w.fwd., k.2 tog., p.1, rep. from ** to last 7 sts., k.2 tog.t.b.l., w.fwd., k.1, w.fwd., k.2 tog., k.2. **2nd and 4th rows:** k.1, p.1, **p.5, k.1, rep. from ** to end. **3rd row:** k.6, **p.1, k.5, rep. from ** to last 2 sts., k.2.

SLEEVES

Using No. 11 needles, cast on 32 sts. Work 11 rows in k.1, p.1 rib. **Next row:** Rib 1, (inc. in next st., rib 6) 4 times, inc. in next st., rib to end (37 sts.).

Change to No. 9 needles and proceed in patt. as on Back, inc. in first st. and last but one st. on 9th and every following 6th row until there are 45 sts., working extra sts. into patt.

Continue on these sts. until work measures 5 in. from beg., finishing with right side facing for next row (adjust length here).

Shape top by working 1st to 4th row of raglan shaping as on Back, then rep. 3rd and 4th rows 17 times more (7 sts.). Cast off.

FRONT BAND

Using No. 11 needles, cast on 7 sts. **1st row:** k.2, (p.1, k.1) twice, k.1. **2nd row:** (k.1, p.1) 3 times, k.1. **3rd and 4th rows:** As 1st and 2nd. **5th row:** k.2, p.2 tog., w.r.n., p.1, k.2. **6th row:** (k.1, p.1) 3 times, k.1.

Continue in rib, working a buttonhole as on last 2 rows on every following 9th and 10th row from previous buttonhole until 5 buttonholes in all have been worked.

Continue in rib without further buttonholes until work measures 22 in. from beg. Cast off in rib.

TO MAKE UP

Omitting k.1, p.1 rib, block and very lightly press on wrong side using a warm iron and damp cloth. Using a flat seam, join side and sleeve seams, and stitch Sleeves into position. Stitch on Front Band. Attach buttons. Press seams.

SHOP SLEUTH

suggests you buy
Wavecrest wool
as a Christmas
present



W. E. SHEWELL-COOPER
WRITES FOR GARDENERS

Shrubs in miniature

EVEN if you've only the smallest garden there are dwarf shrubs which can give a great deal of pleasure and very little work. Because the shrubs are so small it is a good idea to plant them on a raised bed or even in a rock garden.

My first choice is one of the Crucifers, which comes from the mountains of Levant. I refer to *Aethionema*, and particularly the varieties Warley Rose and Warley Ruber. These don't grow more than about 6 in. high and are clothed with blue-grey leaves. They start to produce clusters of deep pink bloom in May, and go on until well into July.

Another evergreen which will grow in almost any type of soil and doesn't seem to mind the salt spray atmosphere of the seaside is *Escallonia rubra pygmaea*. Covered with crimson flower bells during June, it looks very dainty and compact.

Almost everyone knows the Berberis—but not all realise there are very dwarf species. *Berberis buxifolia nana* never grows more than a foot high, has dark green foliage, and the flowers which appear in May and hang like little bells, are followed by attractive blue berries.

An even dwarfier Berberis is *Gracilis nana*, only 6 in. high, the leaves being holly shaped with flecks of yellow. When the foliage first comes out it's usually a brilliant orange red while the flowers,

which are in abundance in May and June, are orange-yellow.

The *Cassiope* can be described as a cousin of the heather, and my favourite, is *Wardii*, an evergreen which grows only 6 in. high but is strong and sturdy. The fascinating leaves are fringed with short stiff hairs and when the white bell-shaped flowers come out on short stems in April the shrub looks like a lovely cactus.

Most people think of the *Convolvulus* as a weed, but there is one, *Cneorum*, which is a dwarf shrub growing about two feet high. The leaves are pale green, silvered with silky hairs. The flowers are white, striped with pink, and seem to come and go with amazing rapidity. This shrub looks its best in June and July.

A dwarf evergreen shrub which looks just as well in the autumn with its brilliant round red fruit, as it does in the spring when the flowers are tinged with pink, is *Cotoneaster congesta*. It never grows higher than 12 in. and produces a compact plant. The pretty leaves are dull green above and white beneath.

To look at the *Dryas octopetala* you would never think it was a member of the rose family. It's a prostrate creeping shrub with oak-like leaves and flowers in May. The blooms are followed by fluffy seed heads.



FICUS DECORA

Give a plant
as a present

A HOUSE PLANT makes a worthwhile Christmas present. With care it ought to be a joy to the recipient for many years. Give in addition to the plant a copy of my book, *The ABC of Pot Plants* and you can be quite certain that your relation or friend will be able to look after it perfectly!

It's often difficult to make a choice, but I would suggest *Cyperus*, sometimes called the umbrella plant, because it doesn't mind partial shade and it is one of the few plants that can be purposely watered from underneath. That is, you can leave the plant in a saucer-full of water. Most women over-water a plant, but here's one that loves water.

Next there's a *Euria*—a small evergreen with tough laurel-like leaves which likes plenty of space and air. This can go outside in the summer and it is a slow grower, never taking up too much room.

If you've got central-heating grow a *Ficus* which definitely prefers heat. It is of course the Indiarubber plant and bears thick, glossy leaves. The plant needs syringing daily in hot weather and water must be reduced to a minimum in the winter.

The *Grevillea* or Silk Bark Oak will also put up with central heating and though it prefers the sun it will grow in partial shade. Water it freely in the summer and keep it dry in the winter.

The *Pilea* is a dwarf foliage plant with small green leaves which will do well except in rooms with gas or paraffin heating. The *Sansevieria* likes to be in the sun, but can tolerate partial shade. Never use any organic manure with this plant; it tends to encourage fungus disease. *Tradescantias* are easy, especially if you choose the variety *zebrina*. This isn't really a *Tradescantia* but looks exactly like one.

Tackling threats to lettuce

LETTUCES growing in frames, in a cold greenhouse, under cloches, or under ganwicks need looking after. At this time of the year slugs do serious damage and I have known these pests destroy an entire crop. Sprinkle some Slugit pellets among the plants. If the slugs are coming from a neighbour's garden mix powdered copper sulphate and lime in equal parts and sprinkle it along the hedgerow or at the bottom of the fence to act as a barrier.

Another enemy of lettuce is Botrytis. This always starts its furry growth when any of the lower leaves are in contact with the soil where the spores are lurking. This may easily happen if the plants get too dry. The leaves are therefore flaccid, drop to the ground, and get infected.

Water in between the plants to keep the leaves turgid. They will hold them-

selves erect and away from ground level. This is always better than applying one of the new proprietary fungicides.

But if Botrytis has broken out, go to your chemist to find out the right Botrytis fungicide to use. If he doesn't know, write to me and I will give you the name of the product, or write direct to CWS Seeds Department, Osmaston Park Road, Derby.

Another disease which can ruin lettuces at this time of the year is mildew. This starts on the undersides of the leaves as a downy growth and you notice a yellow colouring on the upper sides of the leaves. This disease also breaks out if the roots are allowed to get dry. But remember that all the watering you should do must be between the plants in order to soak the soil below. There's no advantage in getting the leaves damp.

FOR BOYS and GIRLS

Play these games at *your* party

PARTY time also means party games. You all know, I'm sure, such favourites as "O'Grady Says" and "Musical Chairs," but I think you'll also enjoy playing these games which have been specially chosen for you.

The old woman's cat

This is a simple word game. Each player in turn has to find a suitable adjective for the old woman's cat. In the first round all the adjectives must begin with A, in the second B, and so on. Any player giving a word that has been used before or failing to think of a word is out.

Shop

This game is noisy, but fun. One player leaves the room and the rest choose a certain

kind of shop and who shall represent the various articles sold. When the player comes back he counts three, and everybody yells out their articles. From this jumble of sound he tries to guess what kind of shop it is. He keeps on counting three until he guesses.

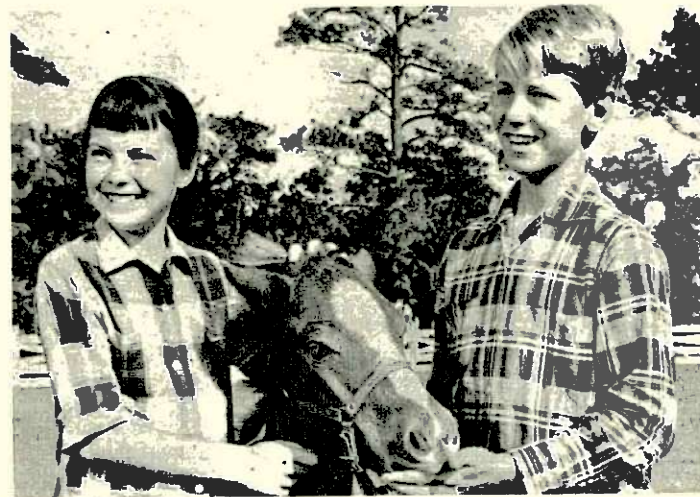
How many men on board?

Each player is given an equal number of nuts (or sweets). One of you starts by holding some of the nuts in his closed fist and saying, "My ship is sailing. How many men on board?" If the player asked answers correctly the nuts are his. If he says three and there are five, he has to hand over three of his nuts, and so on. It is then his turn to ask the question. The game goes on until one player has all the nuts and the rest are "shipwrecked."

Potato Race

Divide into two teams. Each boy or girl picks up a potato on a spoon and carries it from one end of the room to the other. If the potato is dropped it can be picked up again, but only with the spoon.

PENNY and BOB



THE PONY MAKES THREE

MEET David Ladd, Pam Smith—and Misty. They're the stars of a film about an orphaned brother and sister who live on a tiny island, and their love for a wild pony. The name of the film: *Misty*.

OCTOBER COMPETITION WINNERS

PETER LORD
115 B St. Andrew's Road,
Felixstowe, Suffolk.
JOHN LIVERSIDGE
6 Green House, Linthwaite,
Near Huddersfield, Yorkshire.
THERESA ANN WELCH
4 Council Houses,
Green End, Kempston, Bedford.
SUZETTE BIRD
10 Stradbroke Road,
Pakefield, Lowestoft, Suffolk.

IT GOT THERE IN THE END!

A LETTER posted recently at Kawakawa, New Zealand, travelled 16,000 miles before it reached its destination, Whangarei, 30 miles away.

It had gone as far as the United States. Two months after it was posted it was returned from Flo-moti, Texas, labelled "opened by mistake."

COMPETITION

THIS is your chance to win for yourself a parcel of sweets or a box of chocolates. For this month's competition, the Editor would like you to write and tell him:

WHAT I WOULD LIKE FOR CHRISTMAS

As usual there will be two classes, one for those under nine and another for those who are nine or over. For the best two letters in the class for over nines there will be a box of delicious chocolates from the English and Scottish CWS Chocolate works at Luton. For the best two entries in the class for under nines there will be a bumper parcel of sweets from the CWS Confectionery Works, Reddish.

Remember these rules.

1. The letter must not be more than 200 words long and be entirely your own work.
2. Neatness and spelling will also be taken into consideration.
3. Write your full name, age, and address on your entry.
4. Post your entry to:
The Editor, Home Magazine,
1 Balloon Street, Manchester 4.
Closing date for entries is January 2, 1962.

By **GEORGE MARTIN**

Christmas time is Tyseley time

TYSELEY—the toys that give you more value for money and the children more fun. And **TYSELEY** toys are built strongly to stand up to the tough handling of youngsters. Make this a **TYSELEY** Christmas!

MODEL 289
Luxurious Doll's Pram. Full size. Fabric hood and apron. £11.0.0 (inc. tax)

MODEL 249
Horse on wheels. Beautifully finished in Pale Blue, White. £1.19.0 (inc. tax)

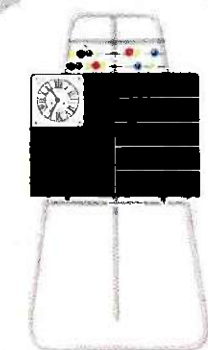
MODEL 326
Push Chair. Strongly constructed with leather-cloth upholstery in assorted colours. £2.0.0 (inc. tax)

MODEL 275
Counting Board. Tubular metal frame complete with coloured beads, chalk groove, lined blackboard, and clock face. £1.19.0 (inc. tax)

MODEL 18
Jumbo Cycle including stabilizers and carrier. Ideal for youngsters learning to ride. £12.10.0 (inc. tax)

MODEL 58/7B
Tricycle with pneumatic tyres. Ball-bearing throughout, with spacious boot. £14.9.6 (inc. tax). Model 58/7 £13.3.6 (inc. tax)

See these and many other
**TYSELEY
TOYS**
at your Co-operative Store



ND OUR SINCERE WISHES
AS

Busman's holiday

Yes, Christmas spells holiday time and fun for the rest of the family, but what a busman's holiday it is for Mum. Small wonder if she gets short tempered as she struggles from shop to shop to get her presents and her groceries, as she mixes the Christmas pudding and prepares the stuffing, as she plucks the outsize bird.

For her there is nothing but scrubbing and polishing, cooking and washing up, meals for ten extra people with what seem like 40 extra mouths.

Is it worth it all to see the look of delight on little Johnny's face as he opens his presents; to hear gourmet Uncle Harry say, as he leans back after finishing his second helping of Christmas pudding: "Well, Grace, I must say, you really excelled yourself this time?"

Is it worth it to open that enticing looking parcel from Aunt May and to find inside it, knitted with painstaking care, what must surely be a replica of her present to you last year? That hideous purple garment that even the dog rejected as a blanket?

Is it worth it to see Grandpa, as eager as a small boy, as down on his hands and knees he plays with little Johnny's train set?

Surely it must be worth it to see that smile of pure enjoyment lighting up lonely old Aunt Edith's grim face.

Yes, however much Mum may curse and mutter to herself as she struggles

through the household chores, however much she may wish that she could run away from her family, or, biggest pipe-dream of all, that just for once she could be a guest in someone else's home . . . when all the hard work and preparation is over she cannot help but admit that it was worth it for the obvious pleasure it brought to those around her.

But although she cannot avoid the work that Christmas entails, she can give herself the Christmas present of ensuring that she does no more than is strictly necessary.

The wise mum will make her resolution before the new year. She will resolve right now that she will do her Christmas shopping at her local Co-operative store.

Instead of dragging from shop to shop in search of exciting presents for her family, she will buy them all beneath the one roof, and her groceries, too. Not only

will she save herself time and effort but money, too, for on all her purchases she will get the dividend.

CWS 'ready-mades'

She can look forward to delighted praise from Uncle Harry if she adds CWS ready-made Christmas puddings and Christmas cakes, and sage and onion or parsley and thyme stuffing to her list. The children will gasp with pleasure when they see the Christmas tree aglow with the fairy lights she has purchased at the same store.

If mum makes the Co-operative her first port of call for her Christmas needs, she will be delighted to find that she does not need to go anywhere else at all to get everything she requires.

Maureen Tarlo



Give generously
to Share No. 750
this Christmas

At Christmas time our thoughts are more than ever with those who are not so fortunate as ourselves, and in the spirit of Christmas we look around to see who we can help, if only in some small way.

For many years the society has had different share numbers, the dividend from which goes to different charities.

The local editor has received a letter of thanks from Dr. Barnardo's Homes for the help that the homes have received from you through the share number 750 during the past year, and the letter says :—

"This year we have been credited with the most welcome sum of £121 9s. . . . We are still dependent entirely on voluntary contributions to carry out our work for the deprived and handicapped child . . . Please continue to help us. The occasional use of our number (750) to the baker or the milkman would help us to provide the annual quantity of 2½ million pints of milk and 1½ million pounds of bread which we need for our children."

The letter ends with thanks to all who have helped to make the sum of £121 9s. possible to help Dr. Barnardo's Homes.

If you feel that you would like to help any of the charities for which the society has share numbers, put a purchase now and then in one of those numbers.

BEET THIS !

PRODUCTION of sugar in this country from last year's beet crop was an all-time record. It was equivalent to a total of 887,525 tons of white sugar. In addition, 543,253 tons of dried beet pulp and 321,507 tons of molasses were produced.

OBITUARY

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

John Harrison Wheatley	Austrey	August 29.
Lydia Arnold	Seckington	September 15.
William Edkins	Austrey	September 22.
Gertrude Elizabeth Gilliver	Mile Oak	September 26.
Mary Elizabeth Sheen	Tamworth	September 27.
John Henry Thompson	Fazeley	October 4.
Florence Lawrence	Amington	October 4.
Edwin Fell	Kettlebrook	October 5.
Sydney Charles Warrington	Amington	October 5.
Sarah Simkins	Tamworth	October 5.
Gertrude Ellis	Wood End	October 5.
Sarah Ann Monk	Dordon	October 5.
Christopher Coates	Grendon	October 6.
Elizabeth Wallbank	Tamworth	October 7.
Dora Alice Chapman	Newton Regis	October 7.
Walter Steele	Alvecote	October 9.
Arthur Roe	Hopwas	October 9.
John Roderick	Tamworth	October 10.
Reginald Wallis	Clifton Campville	October 10.
Charles George Harvey	Fazeley Road	October 11.
Selina Wright	Wilnecote	October 15.
Mary Ann Cooper	Wilnecote	October 15.
John Thomas Barker	Polesworth	October 16.
Amos Cope	Belgrave	October 19.
Frederick Charles Taft	Tamworth	October 21.
Catherine Chetwynd	Dordon	October 26.
Anne Elizabeth Rushton	Hockley	October 27.
Samuel Davenport	Dordon	November 1.

BRIGHT
AS A
CHRISTMAS
TREE

Every Department aglow with gifts for everyone on your list . . . Gifts in lavish variety. Extravagant gifts, practical gifts, useful gifts, arranged where you can easily select them

Values are some of the best obtainable, so don't wear out your footwear or your tempers. Just come to the

CO-OPERATIVE SOCIETY

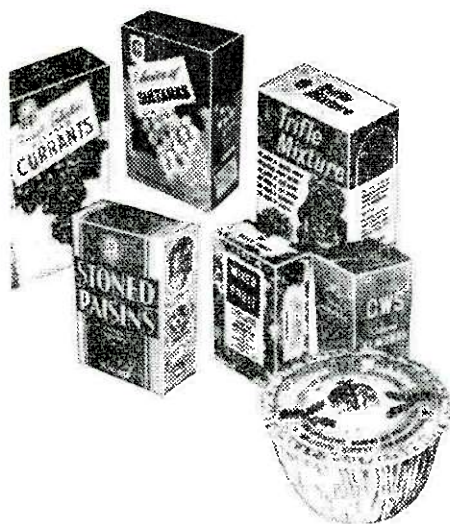
SEE OUR WINDOWS FOR
SPECIAL CHRISTMAS SHOPPING HOURS

SAVE TIME—
SHOP LOCALLY AND SAVE FARES
BUT SHOP EARLY





COME CO-OPERATIVE SHOPPING



NEW SEASON'S DRIED FRUIT—Loose

Finest Quality SULTANAS 1/8 per lb.

CURRENTS 1/6 per lb.

Packets

STONED RAISINS	8 oz. 1/2	12 oz. 1/7 1/2	
CURRENTS	8 oz. 11 1/2 d.	12 oz. 1/4 1/2	16 oz. 1/10
SULTANAS	8 oz. 1/1	12 oz. 1/6 1/2	16 oz. 1/11 1/2
MIXED FRUIT	8 oz. 1/0 1/2	12 oz. 1/5 1/2	16 oz. 1/11 1/2
CUT MIXED PEEL	4 oz. 10 1/2	8 oz. 1/5 1/2	
CANDIED PEEL CAPS	4 oz. 1/-	8 oz. 1/9	
GLACED CHERRIES	4 oz. 1/5 1/2	8 oz. 2/7	
GROUND ALMONDS	4 oz. 1/11	8 oz. 3/6	Drum
MARZIPAN	ready for the cake	8 oz. 1/11	Pkt.
SUTOX SUET	4 oz. 7 1/2 d.	8 oz. 1/1	Pkt.
AMERICAN LARD	1/5 per lb.		

CWS CHRISTMAS PUDDINGS 1/4, 2/6, and 4/9

CWS MINCEMEAT 1/8 1/2, 3/4, 4/6 and 9/-

CWS LEMON CURD 1/10

COOKED HAMS, OX TONGUES

COOKED SHOULDER in 12 oz., 1 lb., 2 lb., 3 lb. and 6 lb.

Best Quality DANISH GAMMON, cut to Customers' Requirements

Highest Grade EMPIRE and CALIFORNIAN CANNED FRUITS

CWS QUALITY TEAS (in fancy tins) from 2/9 to 13/6.



WAVENEY CHRISTMAS FARE

DON'T FORGET THE ECONOMY STORE, COLEHILL

