

TAMWORTH EDITION

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Home

M A G A Z I N E





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Merry Christmas

HE was, in fact, a very ordinary person. A man in an unexciting job, living in a dull, suburban street with his wife and three children. It was a chance meeting, at Christmas, some years ago, and I never saw him again.

Yet I think of him as the most unforgettable character I ever met.

There is a great deal of "organised kindness" these days, particularly at this season. The more fortunate band together to give hospital patients, children in orphanages and other institutions, and the old folk a good time. But individual acts of kindness seem to be much rarer.

My chance acquaintance knew that sickness, poverty and infirmity are not the only causes of unhappiness. Loneliness can be very hard to bear, too.

Every year he invited someone to share Christmas Day with his family. Someone who otherwise would have been alone—an overseas student, an elderly widow or widower living by themselves or, perhaps, an unmarried workmate in digs. It was just a small, personal kindness, but it gave some meaning to this season of goodwill.

Merry Christmas to all our readers.

The Editor.



Mum, itz deelishus!

TURN a small boy loose with a large spoon and a CWS Christmas pudding and no wonder his eyes light up with glee . . . until mummy finds out perhaps that too much of a good thing means a pain in the tummy.

But it does at least go to show that young David knows a good thing when he sees one. In fact he might argue, one pudding won't be missed among the vast quantity which the CWS Preserve Works produces every year.

Proof of the pudding is in the eating, the saying goes, and that's certainly true of CWS Christmas puddings which are made to a special traditional recipe which hasn't altered much in the last 50 years.

Naturally, the demand increases year by year, so it may be a good thing that David has started off so soon with a real appreciation of one of the good things of life—CWS Christmas puddings.

Our Cover: Christmas morning was just like any other for the Co-op milkman—until he was shown some of the exciting "deliveries" Santa had made before him. Only a few more houses to visit now and he will be off to celebrate with his own family.

Midnight joy in Bethlehem

☉The most moving moments came at midnight on Christmas Eve when all the bells of the churches in Bethlehem rang out. I stood silently in Shepherds' Field with thousands of pilgrims beneath the stars listening to their swelling songs of praise: *Gloria in Excelsis*. Here the wonder, the joy, the message of Christmas remains unchanged, enduring, eternal. ☉

For many years ROGER CURTIS had promised himself that one day he would make a pilgrimage to the Holy Land to celebrate Christmas in the true setting. He fulfilled that ambition last year and was so moved by what he saw that we asked him to write the following article on his experiences.

MILLIONS in Britain this Christmas will hear over the radio the bells of Bethlehem ringing out the glad tidings to the world of the anniversary of the birth of Christ.

Many thousands of Christians travel each year specially to be present at the great celebrations in Bethlehem, birth-place of Our Lord, the earliest centre of Christianity.

As these pilgrims follow their Christmas star to seek for themselves the always-new mystery and wonder of the Manger, they find the majesty and miracle of the great event still present in every step, as they make their reverent way to the small town nestled in the Judean hills of modern Jordan.

Long before then the invitation has gone out to the relatives of the 26,000 inhabitants of Bethlehem—45,000 of them spread all over the world—to come home for Christmas.

As the time draws near, Bethlehem buzzes like a beehive. Every house is scrubbed down; mattresses are flung out on to window sills for airing in the morning sun; the children are set to cracking the walnuts for sweetmeats and biscuits.

Great care must be taken. The shells must not be spoiled, for they will be pasted together again, dipped in gilt or silver, and strung in bright loops on the Christmas tree in the family's particular church.

Dates, carefully dried, are pounded into a paste, and the biscuit-making begins. Mother kneads the dough, folds in the date paste, stuffs the rounds with nut meats, and then hands them to the children.

With the aid of wooden carved forms, rather like German springerle, they press the forms against the dough, flatten it carefully with their palms, and then tap the forms smartly against the table top—and out pops the stamped biscuit.

Charming designs

The geometric arabesques, stars, triangles, and circles make charming designs, for an important part of the festivities, both as decor and delicacies.

The day before Christmas, members of the family from all over the world begin to arrive. "Ahlan wa Sahlan" ("Welcome, welcome") is heard over and over again as everyone crowds into the house.

In no time the children are squeezed together around the creche, the reproduction of the manger where the Christ-child was born.

Every family has one, kept carefully from year to year, always set up at Christmastime in a special place and peopled with the carved wooden figures that are a speciality of Bethlehem craftsmen; the Virgin mother, the Babe in the



The worlejoices

cradle, the figure of Joseph, with the Wise Men, the camels, sheep, oxen and ass.

The creche stands in its place of honour for two weeks, or until Epiphany, much like the Christmas tree in our own homes.

A Christmas tree, cut, inside the house, is rather a rarity in this land. After all, a tree is a precious thing in a country of limited water, not to be cut down and used in such spendthrift fashion.

So it is the growing pines along the streets that are decorated; hung with lights and baubles, dolls and angels with gauzy wings, strung with gilded pine cones and walnut shells.

As the family settles down, little mother-of-pearl boxes full of bon-bons are passed. The fragrant coffee-cups start to circulate.

The children run off together to Manger Square, where the sounds of Christmas carols and songs are already filling the air. The elders are content to stay and talk.

Traditional

Christmas Eve is the great night, whether in Protestant, Catholic or Greek Orthodox households.

Soon the children are back to receive presents; bags of sweets, perhaps new hair ribbons for the girls, books, pencils, tops or kites for the boys.

Everyone changes into the traditional Bethlehem costume; the Crusader jacket, velvet, with its gold embroidery, the women in the medieval headdress, derived from those of the Crusader ladies, who left this tall wimple with its veil to be the special mark of the Bethlehem women to this day.

Dinner is then served. In the more wealthy homes it is turkey, but in most cases it is chicken. Or if the home is poor, lamb with plenty of rice and pine nuts to stretch it out. The toast is drunk in Bethlehem wine.

Now at last it is time to go to the midnight services, to your own church, to the most important event of the year.

In the Shepherds' Field, thousands of Protestants around fires sing their traditional carols. In the famous Church of the Nativity, in Manger Square, the congregation gathers.

Believed to be the oldest Christian structure in the world, it was originally erected at the Emperor Constantine's command about 330 A.D., when his mother, Saint Helena, made her pilgrimage to the Holy Land.

The present edifice is thought to have been built by the Emperor Justinian in the 6th century.

Two flights of steps lead you down to the Grotto Sancto, perpetually lighted by 16 candles. Here the star, which throughout history has brought so many to this spot, shines still in the white marble floor.

The great silver star embedded there is surrounded by the inscription *Hic De Virgine Maria Jesus Christus Natus Est* (Here Jesus Christ was born of the Virgin Mary.)

South-east of the Basilica lies a lovely grotto in a luminous white rock, glowing softly in the light of pilgrims' candles.

This is the Milk Grotto, so called because it is believed to be the place where the Virgin took refuge before the Holy Family fled to Egypt.

At the other end of the grotto, a door leads through a rough-hewn passage to a great chamber that gives on to several underground chapels, including the Chapel of the Holy Innocents, the baby boys murdered by Herod in the fury of his frustration in the search for the new king.

Nearby is a cell where, it is believed, Saint Jerome made his famous translation of the Bible.

The Vulgate edition was born here after long and dedicated labour in this dark chamber in the rock, relieved only by the single window high in the wall.

Throughout Bethlehem, you find a mixture of tradition and life that blends so well with the Christmas message.

Enriched

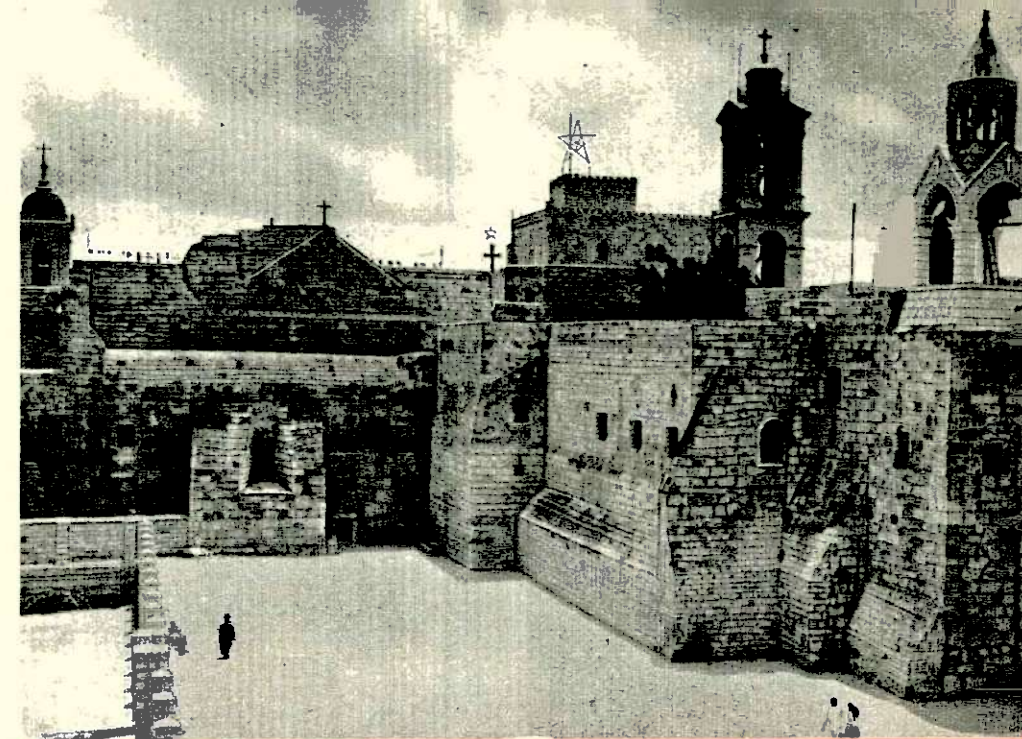
There are tiny, fragrant shops where you can purchase religious objects in olive wood or mother-of-pearl, like rosaries, crosses and crucifixes as well as olive wood covers for Bibles.

You can buy beautiful linen, embroidered with the traditional cross-stitch which stems from the time of Christ; although patterns brought to the Holy Land by the Crusaders have enriched the tradition.

This skill is being encouraged in the houses of refugee families—the hundreds of thousands, who fled from Palestine during the Arab-Israeli war.

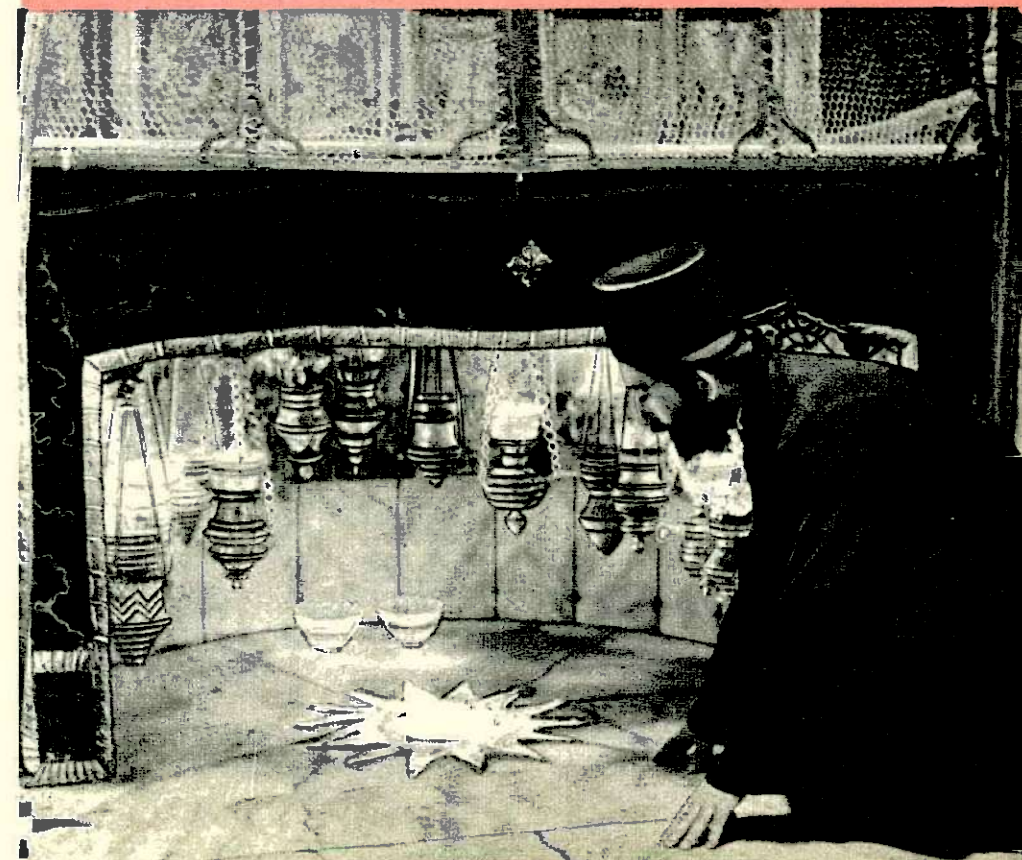
And through it all the religious feelings of the population and the edicts of authority ensure that the Holy Land is, and will continue to be, kept holy.

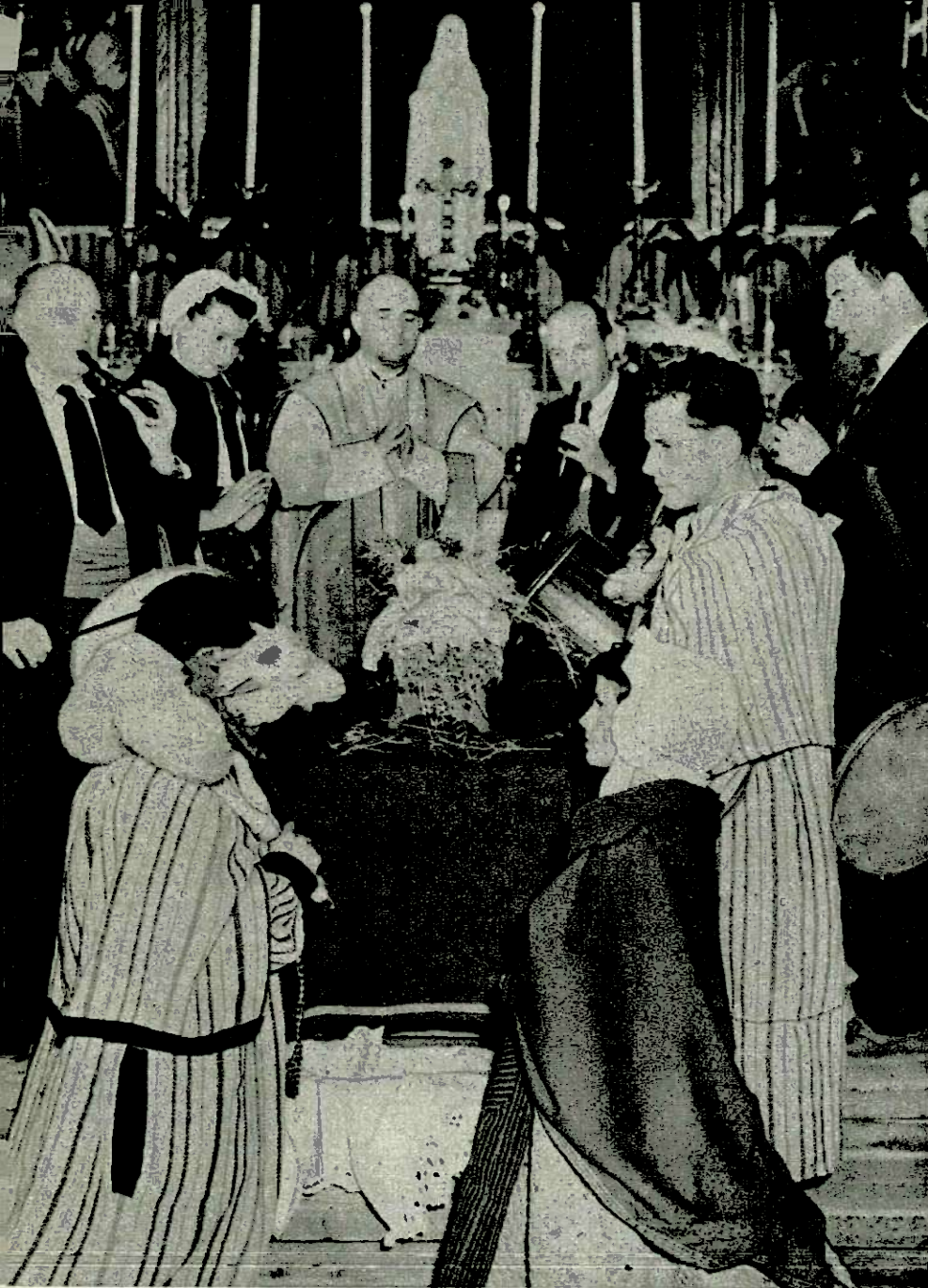
During the Christmas season, the scene is dominated by the Christian pilgrims and members of Bethlehem families, taking part in the various rites and ceremonies in connection with the celebrations.



The Church of the Nativity in Bethlehem, above, stands upon the traditional site of Jesus' birth. The first church of the Nativity was built in the early 4th century A.D. when the Empress Helena, Emperor Constantine's mother, made her pilgrimage to the Holy Land.

Below, a priest of the Greek Orthodox Church kneels to kiss the Star of Bethlehem. This great silver star is sunk in the marble floor of the Grotto Sancto beneath the Church of the Nativity and is surrounded by the words *Hic De Virgine Maria Jesus Christus Natus Est* (Here Jesus Christ was born of the Virgin Mary).





The world rejoices

Papa Noël's gifts turn up in many little shoes

says MAURICE MOYAL from Marseilles

IN France, so rich in folk-ways, each province, each district within a province, has its own ways of honouring the birth of Jesus. The rites generally extend from December 24 to January 6, Christmas being celebrated at home, while New Year's Day and Epiphany are occasions for lively public celebrations.

In some provinces the Christmas festivities last much longer. Those in southern France's Provence start on December 4, when kiddies place a layer of corn in a saucer filled with water.

If by Yuletide the corn has sprung tall shoots it is taken as a favourable omen for the coming year.

Four weeks before the Feast, Lorraine people hang up in their home the "Advent Crown," a garland of pine boughs. On each Sunday before Yuletide, a candle is lit on each bough. Then, candle and boughs give place to the Christmas tree.

Decorated fir tree

Great Britain is indebted to Alsace, in eastern France, for the delightful custom of the municipal Christmas tree. As early as 1605, the main public square in Strasburg, its capital, was graced with a huge fir tree, seasonably decorated and illuminated.

Every home in northern France, has its own Christmas tree, around which the family gathers to celebrate. No home, however humble, is without some present for the children.

At dawn, the kiddies rush eagerly to the mantelpiece to inspect the gifts deposited in their shoes by "Papa Noël," trembling lest they find instead the whip which "Père Fouettard" is supposed to bring to the naughty ones.

Needless to say this witch-like character has trouble finding any naughty ones at Christmas.

In southern France, the centre of the family celebrations is the Yuletide crèche, peopled with gaily hand-painted "santons" of baked clay.

These statuettes feature the baby Jesus in His manger, between the ass and the ox, Mary, Joseph, and a whole host of plain, everyday folk in their bright and picturesque provincial costumes.

The village mayor, complete with side-whiskers and blue-white-red sash of office, is escorted by musicians playing the fife and the drum. The baker with his wife on a donkey. The flour-besprinkled miller wearing his night-cap. The knife-grinder sharpening a big knife on his wheel.

The pretty girl proudly wearing the coif of Arles, made up of two fluttering blue ribbons, precious white lace neckerchief, and swirling black velvet skirts. The one from Nice; in her flat straw hat, cashmere shawl, and colourful bell-shaped gown. The fishmonger with two baskets of fish.

The hunter bearing a bagful of wild fowl. The shepherd with a lamb around his neck.

All are bringing their hearts and some small gift connected with their trade to the Infant in his stable, all rendered with a child-like—but not childish—art, full of charm.

Close behind follow the Three Wise Men, flanked by their retinue of swarthy attendants on camel-back.

* * *

IN religious-minded Provence, in sympathy with Mary and Joseph, sent from pillar to post by the innkeepers at Bethlehem during the sad Nativity Night, no meat finds a place on the Christmas table.

Thirteen loaves must traditionally figure upon it. These represent the Twelve Apostles, the largest one standing for Jesus himself.

Thirteen desserts must grace the table: hazelnuts, almonds, raisins, dried apples, oranges, dates; and sweetmeats: sticky nougat, plum, quince and grape-jams, honey and the traditional Christmas cake,

kneaded in oil-olive and strewn with aniseeds.

In nearby Comtat-Venaissin, whose capital, Avignon, was the seat of Christendom in the Middle Ages, a Christmas custom is still faithfully observed.

The family will eat the meatless meal only when two poor men have been served with the portions set aside for them.

The Benjamin of the family will be called upon to give up his sweets for some orphan. If he willingly does so, he will be showered with gifts.

People in religious-minded Brittany fast for the whole of Christmas Day, breaking their fast only when nine stars start to twinkle in the sky, to commemorate the nine months during which Mary carried Jesus.

Even then, the fare will consist solely of a small loaf and a glass of water.

The fun starts on Boxing Day. Buckwheat pancakes, very salted, are consumed by the ton, together with fried eggs and a special Christmas fruitbread, kneaded in butter.

The children get flat gingerbread cakes, stamped with a scene featuring the flight into Egypt, with Mary riding a donkey, with the baby Jesus in her arms, and Joseph trudging at her side.

Uncanny events

Bretons are blood-relatives to the Scots and the Welsh. Here, many uncanny events are believed to take place on Christmas night.

At midnight, the huge erect stones at Carnac, the French Stonehenge, are said to revolve seven times around their bases to honour the birth of Jesus, and then to set in solemn procession and have a dip in the sea.

But woe betide the indiscreet mortal who watches them. He would be struck dead on the spot!

On that night, too, cruel Herod and his henchmen are said to ride the moor, chained to their mounts.

In the eerie moans of the wind, superstitious folk hear the tattoo of the ghostly hoofs and the mad barking of the hounds of hell chasing them for eternity . . .

In neighbouring Normandy an ancient custom of Viking origin still holds sway.

Before leaving for church, grandfather will extinguish with great ceremony the big Yule log burning on the hearth. It will be kept until next Christmas to bring the household luck.

Each member of the family takes a torch to church to be blessed. After the service, the torches are lit from the altar lamp, and promenaded around the family's holdings, to call upon them the blessings of the Lord for the coming year.

In the inland provinces of Anjou, Berri, Touraine and Maine, aptly called

the "Garden of France," pork is *THE* thing at Yuletide.

The meal is laid on three white tablecloths by the light of three candles—for the Holy Trinity.

A row of candles is lit on the window sill of the dining room to show the way to any weary traveller who is welcome to share in the festivities.

On Boxing Day, youngsters are presented with a whole range of home-made pastries and sweetmeats: "naulets" in the form of a cradle with a pink candy baby Jesus; "cornabeux" in the shape of oxen and staghorns; "haguinettes" featuring a whole zoo; and "bourdotes" or pear paste.

From the most exclusive night-club to the humblest bistro, each eating-place in Paris features special "réveillon" menus on Christmas and New Year's eves, washed down with champagne or the more democratic red wine, to the strains of a 50-piece Tzigan orchestra, or a single nostalgic accordion.

In one place, it takes no less than a butler and three waiters to serve you with the traditional "poularde au champagne" and sole-filet. In the other, mine host, his white cloth of office tucked beneath his arm, brings himself the time-honoured onion soup with grated cheese and rabbit stew.

But for the real spirit and good will of Christmas, give me the humble quayside bistro, with its marble-topped tables and sawdust-covered floor!

No Methodist should miss the beauty, pageantry and music of the Midnight Mass in Paris.

The most famed is the one celebrated for six centuries at the St Eustace church to the accompaniment of 15th and 16th century religious music.

* * *

TO view altogether different Christmas rites, that have sprung from the innermost depths of the French soul, then you must come to Provence.

Here, the high-perched village of Les Baux has maintained since the beginning of the 13th century ancient mystery plays of the birth of the Redeemer and the offering of a live lamb to Jesus.

What endows these mystery plays with a deep medieval fervour is the fact that the local citizens feel a sense of personal relationships with Christmas.

The arms of their community feature the sixteen-pointed Nativity Star which guided the Three Wise Men from the East up high mountains and across deserts to that humble stable at Bethlehem.

Such ancient mystery plays are the more moving because they are not performed by professional actors, but by the local untutored shepherd, grocer, weaver and candlestick-maker, who do not perform, but simply *live* their parts.

ONE of the oldest Christmas customs, which takes place in the rural parts of Provence, where the local shepherds' guilds offer a lamb as a symbol of Jesus led to Golgotha. Out of reverence for The Saviour, the innocent will never be sent to the butcher. Above are shown the rites celebrated at the St. Joseph Church at Allauch, a small town in the vicinity of Marseilles. Note the "couqueto" or round coif of the Marseilles district worn by the shepherdesses.



The world rejoices

Christmas dinner hangs out to dry!



ALL over the world—even in far-off Korea—people have their own version of Father Christmas. And while English housewives plan dinners of turkey, plum pudding and mince pies their opposite numbers in other lands are preparing their own festive dishes.

Perhaps because of the drabness of the long, dark winter days, Christmas in Scandinavia is especially festive and preparations and celebrations last longer than anywhere else in the world.

During the eight days before December 25 all housewives are busily baking. But in some parts of Norway the preparations begin very early.

In coastal districts, for instance, boiled cod, or "lutefisk," which is a popular delicacy at this time of year is hung outside to dry and harden some months before. It is then soaked in water for several weeks, put in dilute lime and soda, and soaked again. After boiling it is finally served with butter, mustard, cream sauce, and potatoes.

In Denmark, one of the delights at Christmas is klejner, a long crisp cookie fried pale brown in oil or lard and tied in a knot before being cooked.

In Sweden and Denmark other indispensable cakes are pepparkakor and pebernødder. The former are in the shapes of old men and women, rabbits with long ears, and reindeer and have currants for eyes.

The latter is a traditional small, light-brown cake, which is not very palatable, and usually given to the children to play with or used as currency in Christmas card games!

In Norway, it is customary to have a choice of at least seven kinds of cake. Some are baked in oil to which has been added a quarter litre of cognac, and others, the "goro," have a half litre of the finest cognac mixed in the batter.

Caught red-handed leaving his gifts is this Korean-style Santa Claus, known to the local children as Santasan. He prefers a horsehair hat to the traditional fur-trimmed cap.

The festival meal is eaten on Christmas Eve.

Danes eat goose, duck or roast pork, with potatoes browned in sugar, pickled marrow and sweet red cabbage. Norwegians never have goose but prefer spare-rib, or roast pork.

The Swedes, meanwhile, eat boiled ham, cooled in its soup and brushed with mustard, egg and sugar. Covered with breadcrumbs, it is oven-roasted, and served with parsley. With the soup, glogg—a warm, spiced hard liquor, with burnt sugar, almonds and raisins added—is served.

All these three countries also serve rice pudding sprinkled with cinnamon and accompanied by non-alcoholic Christmas beer.

In the centre of the rice pudding there is a whole almond. The one who finds it on his plate is in luck—he gets an extra present.

I should think this somewhat plainer fare is a welcome relief, and drinking the glogg prevents many a "morning after" feeling.

Christmas Day sees the most enormous spread of all. It says much for the hardness of the Scandinavians that, after all that has gone before, they are able to tackle a lunch table filled to overflowing with herring, brawn, jellied cooked meats, cold spare-rib, beer and schnapps.

In Belgium they make "cougnow" for the children to eat on Christmas morning. It is a golden brown, oblong biscuit in the shape of a swathed child and tastes of honey and cinnamon. Highlight of Christmas Day is, as with us, a huge dinner with turkey, goose or duck.

Rice and milk pudding with raisins is the first course of Christmas dinner in Iceland. In the centre there is a whole almond, with as in Scandinavia, an extra present for the one who receives it.

Next comes roast ptarmigan, then apple cake and whipped cream. In the living rooms, gaily decorated and lit with candles, are many bowls of fruit and nuts ready for the family to help themselves.

A big Christmas dinner is eaten in Uruguay either on Christmas Eve or on Christmas Day. Although it is mid-summer, they have, as we do, turkey and all the trimmings.

It is summer, too, now in Argentina. The traditional turkey there is eaten cold, with salads and cool drinks.

By
PATRICIA
ROSS

KEEP an OPEN DOOR

MOST of us fail to enjoy Christmas because we put too much hard work into it. It is too deep a dip into the slender housekeeping purse. Gifts cost the earth, and as for those Christmas cards, we keep returning to the stores for yet more. "Mrs so-and-so sent me one, so I must return another."

None of these is the essential part of Christmas.

Don't, at the end of the day, sit back deploring that it is so hard on the feet, the purse, and on yourself. Never on Christmas night congratulate yourself that it doesn't come again for another year! ENJOY it.

Putting money behind it does not ensure enjoyment. The open door, and the welcome take you a long way further! Have you ever thought of sharing your home on this day, of admitting anyone who comes in the spirit of goodwill to all mankind which can make such a tremendous difference to all of us. Have you thought of greeting them with shining eyes and outstretched arms, as the friend you have been waiting for?

I always feel that there is too much feasting and extravagance at this season, and people don't want all that food and drink, it just becomes embarrassing. Make some of them realize that they matter to you. The original Christmas was no time for extravagance, it was the simple story for simple folk, and we should learn a lesson from it.

I prune down Christmas cards, and I don't just send them out because "she always sends me one." They go only to those whom I know, who will have but a few, who are alone and may think that others have forgotten them.

I have made some simple gifts. A guest towel in someone's favourite colour, and pencilled on it their christian name worked in chain stitch in silk, a very personal present, and so simple. Somebody's favourite flower embroidered on a tray cloth for early morning tea time. I give the crippled old lady whose hands don't work too well the tin-opener she can manage, or the egg-boiler which rings a bell when the egg is done, the things that she recognizes as being useful.

Remember that none of us can put a price ticket on happiness, only your thought and care can make the gift invaluable.

My decorations are my own work. I like to see the home bright for the big



URSULA
BLOOM
Says . . .

It's Christmas Eve. The door is open to bright, happy faces. Too often we shut out the true spirit of the season, forgetting to welcome the stranger.

day. I go into the country for the evergreens I want, and because I hate the heavy look of darkness in my home, I paint the leaves white with poster paint. The difference this makes is just enormous and so well worthwhile. I have been saving tinsel and Cellophane all the year, and I tie big bows of the Cellophane on the boughs to give them glitter.

The decorations I make take very little time, cost little money, and they have the benefit of being original.

I have my door open from first thing in the morning, and anyone can enter. I want them to come to me. There is a holly wreath on that door, something I have made myself, tied with tinsel and scarlet ribbon. On it there is just the one word which means everything to me. The word is WELCOME.

Often during the day quite a large crowd is sitting about me and chattering. This time of the year the ice breaks freely. And surely on this day all of us are friends?

"Come in, oh, do come in . . ." to those who perhaps hesitate. How their faces change!

Maybe a cup of tea, anyone can manage that. Most of them are so full up with food already that they don't want any more, just chatter, just appreciation, just the love that is our free gift and above price.

All of you could do this. Let others share the generosity of your friendship and the warmth of your heart. You won't tire, this sort of Christmas is not hard on the purse or the feet, and you'll go to bed at night saying to yourself, "I'm glad I did it."

There is no need for all that hard work, but very great need for more affection which pays the true dividend. Be kind this Christmas, give away those friendly words, the handclasp of a friend, and your personal affection. Being kind is the old story of goodwill to all mankind.

If you are shy, and feel that way, remember the old Christmas story of the strangers who came to an inn and there was no room for them.

You never know who the stranger could be!

Forget inhibitions and worries, hold out your hands and say, "Welcome."



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FROM CO-OP STORES

The Envelope

by AUDREY CHELLEW

SNOW flakes were merrily dancing their way to the ground while the bells of St. Saviours pealed a joyous welcome to the skies. "Come worship all on this Christmas morn," they sang out.

Old Tom took up his usual position on the stone wall outside and watched the worshippers pass by on the crunchy pavements, some of the faces familiar, some new—all come to pay homage to the little Christ.

"Morning, Tom, Merry Christmas."
"Merry Christmas, Tom."

"Here's a little gift for you, Tom, see you eat it warm now."

Burnvale was a happy village on that snowy Christmas Day.

Old Tom turned up the collar of his worn coat and brushed the flakes from his shoulders. His shoes were worn so thin that they could barely have lasted another winter. Even the fingers of the gloves that dear old Mrs Townley had made for him had worn at the tips.

As the rich strains of organ music filtered into the cold street outside, Tom steadied himself on his stick and made his way slowly to the church door.

Painfully he mounted the ten chipped steps, passed the dignified wardens and settled in the last pew at the back of the church. A warden changed the satin kneeler for a shabby one.

He looked around him and noticed that the interior of St. Saviours was quite as shabby as the exterior. Few people had entered its portals without commen-

ting on the church's age and how wonderful it would be if a new church could be erected in its place.

The local magistrate who came twice a year to church, once at Easter and once at Christmas, had voiced such an opinion.

"Why should we worship in such an antiquated building" he grumbled. "We should form a building committee and see what can be done. Worship," he had said. "Why, its not even safe for them bells to be ringing like they do."

Vestry doors quietly opened and a small procession of choir boys, their shrill voices reaching to every corner of the little church, wound its way into the stalls. "Once in Royal David's City..."

Tom gazed around him. Yes, he knew most of their faces and surely they all knew him. How long now had he been sitting outside on the little stone wall worshipping privately because his legs prevented him from climbing the ten steps to the church?

If only Edie could see him now, right inside the church.

Two tear-filled eyes in a wrinkled face, motionless and staring, suddenly came back to their surroundings and caught the vicar's face as he intoned: "Let your light so shine before men that they may see your good works and glorify your Father which is in heaven."

Tom slipped a hand into his coat pocket and pulled out a worn envelope. He had found it in poor Edie's belongings addressed to him. Proudly he clung to it and waited for the collection bag to reach him.

The sidesman took the bag from the woman and child in front of him, smiled sympathetically at Tom and walked by. Shakily, Tom replaced the envelope in his pocket and sadly joined in the carol.

Outside once more, the worshippers shivered and smiled amid joyful greetings of "Merry Christmas."

Tom was alone once more. The happy voices of children had melted and he trundled off along the lonely street to spend Christmas Day with his dog and his thoughts.

Snowflakes were still merrily dancing their way to the ground when the Evensong bells rang out their message to the villagers.

Again, the villagers arrived at the little church door and again old Tom

hobbled along in the snow to join them. He shuffled down the aisle and took the first seat in the very front row.

As the congregation took their places he could hear furtive whispers. "Look at old Tom, never seen 'im in church before." "Fancy cummin' to church dressed like that."

Mrs Parkington also fluttered down to the first row and clearly showed her indignation at finding somebody sitting in her beloved seat.

"No one has ever done this to me before," she whispered to her husband. "I've been sitting in that seat for twenty-five years now. People like old Tom should be put at the back of the church, this is no place for him. I'll bring this up at the next church meeting."

Children giggled when they caught sight of him in his shabby clothes, but Tom sat there gazing adoringly at the little crib arranged before him.

Intently he listened to the sermon and waited patiently for the vicar's words—"Let your light so shine before men..."

Shakily he produced the crumpled envelope once more and proudly placed it in the collection bag. With creaking knees he sank to the satin kneeler.

"Dear Lord," he prayed, "I have but a short time now, but I have done the thing nearest my heart. Let them build a house to honour thy birth and let each day be for them a Merry Christmas."

No one noticed the shabby little figure vanish into the cold night as that Christmas Evensong came to a close and the church doors were bolted.

One year later, Christmas bells were pealing out their joyful message once again, this time from a new bell tower. St. Saviours had been rebuilt and the old cracked building replaced by a spacious modern church.

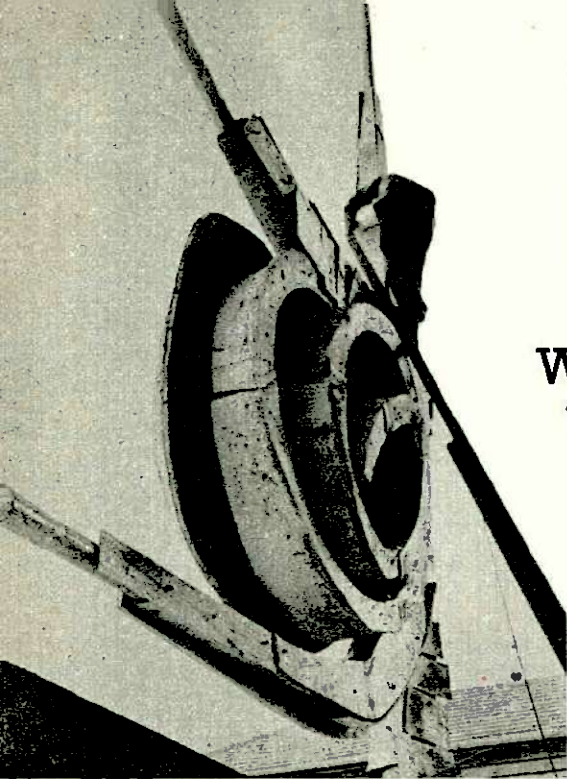
"A grand improvement on the old eyesore" said the local magistrate as he went in.

"Yes," agreed the austere sidesman. "I suppose we'll never know who the anonymous donor was."

Mrs Parkington took up her position in the front row as usual. "Old Tom'll not be sitting here this Christmas," she reassured herself.

And she was right.





TIPS ON TIPPING

TIPPING is a headache to most of us. Who, when, and how much seems to face everyone in their social and domestic life these days. Here is a guide to Christmas tipping, but it is only a guide, and must, of course, vary

What's the big idea?

Well, it's an abstract signifying the swirling, burning gasses in space and it will stand outside the new Physics block of King's College, Newcastle-on-Tyne. It's the work of Geoffrey Clarke, A.R.C.A. who created the cross surmounting Coventry Cathedral. Vital statistics: weight about four tons, height 35 ft.; made of pure cast aluminium it took eight months to construct.

according to personal circumstances and services rendered. A special word of thanks is sometimes all that is necessary. It is usual to tip the postman, dustman, milkman, paper boy, laundry man, and any tradesmen who have given out of the ordinary good service. Give 1s. to 5s. It is not usual to tip the window cleaner. And if you are stepping out, it is usual to tip the cloakroom attendant 6d. or 1s., waiters and waitresses ten per cent to fifteen per cent of the bill. Commissionaires are not tipped unless giving special service such as getting a taxi—then give 1s. Taxi drivers are given about 1s. up to a 5s. fare and 2s. up to a 10s. fare.

French Polish

THE cult of youth is dead. From the welter of new ideas and new shapes in Paris, several fashion pointers have emerged. You could call it The Sophisticated Look.

Shoulders: squarer—with subtle darting or padding.

Sleeves: narrower and longer.

Skirts: slightly narrower, with hemline width from flares or pleats. Length about 1 in. below the knee.

Necklines: swathed with stoles or scarves.

Coats: curved and narrow.

Suits: longer jackets, and a waist.

Dresses: simple, semi-fitted, slinky. Slightly waisted. Tunics are IN!

Evening dresses: sleek and slinky, but not tight fitting. VERY back-conscious!

Colours: many black-brown combinations, copper beeches, dark greens, petrol blues.

Fabrics: such as tweed, with surface interest, by day.

By night: soft, clinging crepes, fine wools, chiffons.

Not such a dog's life!

Not for this cute pup. No shivering in the cold after his bath—his mistress uses her own hairdryer on him. The compact dryer weighs only 27 oz., and blows warm or cool air. In ivory, pale blue, or pink shades, it costs £3 9s. 7d. A chromium-plated stand, fitted with rubber feet, is 6s. 5d.

VARIETY FARE



Desserts to tickle the palate

AMERICAN FROSTING

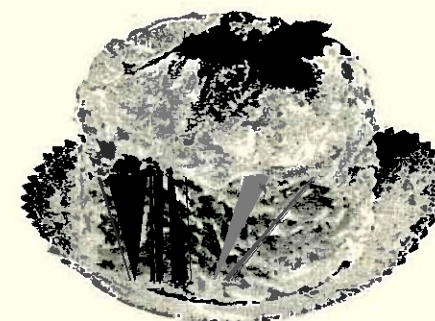
6 oz. castor sugar, 2 tablespoons water, $\frac{1}{2}$ teaspoon CWS cream of tartar, 1 egg white, pinch of salt, CWS vanilla essence.

Mix all ingredients in a double boiler or in a bowl over a pan of hot water. Stir until sugar is dissolved. Whisk the mixture until creamy, and stands up in stiff peaks. Spread over the cake leaving the surface rough. Decorate with holly leaves made from marzipan.

WHITE CHRISTMAS GATEAU

This delightfully rich white cake makes a change from the usual Christmas Cake.

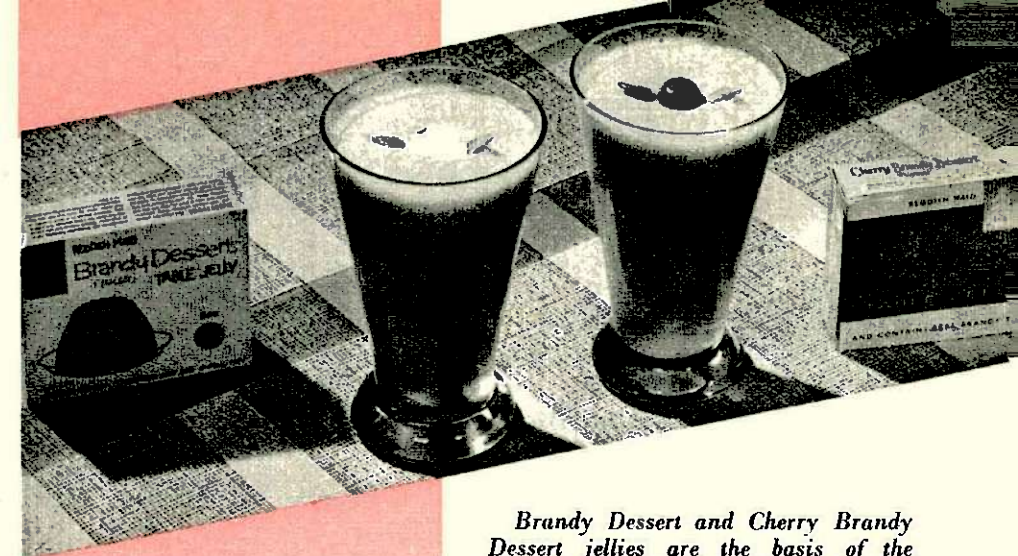
4 oz. glace pineapple, 6 oz. glace cherries, 4 oz. mixed glace fruits, 1 oz. CWS crystallised ginger, 1 oz. CWS cut mixed peel, 1 oz. angelica, 1 oz. blanched almonds, 1 oz. shelled walnuts, 8 oz. Federation or Excelda plain flour, 2 oz. CWS cornflour, 1 level teaspoon CWS baking powder, 8 oz. Avondale butter, 5 oz. castor sugar, 3 eggs, $\frac{1}{2}$ teaspoon CWS almond essence, 2 teaspoons sherry (optional), 1 teaspoon lemon juice, 2 tablespoons milk, CWS apricot jam.



Cut the fruit into pieces about the size of half a cherry. Roughly chop the nuts, and cut the angelica into strips. Coat the fruit with 2 tablespoons of the weighed flour.

Sieve the dry ingredients. Cream the fat and sugar until light and fluffy, and add the well-beaten eggs.

Fold in the dry ingredients. Mix in



Brandy Dessert and Cherry Brandy Dessert jellies are the basis of the delicious Brandy Whisk (above).

The winter tradition is that meals should end with a steaming hot pudding. But many favour a more digestible sweet.

For Christmas festivities two new CWS table jellies have been prepared—Brandy Dessert and Cherry Brandy Dessert—to appeal to the adult palate as the main ingredient in "different" tasting sweets and puddings. They contain real brandy.

The jellies are the basis of a delicious sweet. You can also adapt your usual favourite trifle recipes, using these jellies.

BRANDY WHISK

1 CWS Brandy Dessert or Cherry Brandy Dessert jelly, 1 tin Lokreel pear halves, 1 egg, 1 dessertspoon castor sugar.

Mix half the jelly up to $\frac{1}{2}$ pint, using pear juice and water. Arrange pears in dish, or individual dishes, and cover with the mixed jelly. Allow to set. Separate the egg. Mix egg yolk and sugar, and beat until thick. Make up remaining jelly to $\frac{1}{2}$ pint. While still hot, pour on to yolk, beating slowly. When cold, but not set, whisk. Then fold in the stiffly beaten egg white. Pour mixture on to the set jelly and decorate with glacé cherries and angelica.

the lemon juice, sherry, essence and sufficient milk to make a fairly stiff consistency. Stir in the fruit.

Place in a greased, lined 7-8 in. cake tin. Hollow out the centre deeply. Bake for 2 hours at Mark 2 (325°F.).

Leave in the tin for 15 minutes before turning out on to a wire tray. Brush with melted apricot jam and cover with American frosting.

FRENCH APPLE FLAN

Pastry: 6 oz. Federation or Excelda plain flour, 3 $\frac{1}{2}$ oz. Avondale butter, 1 dessertspoon castor sugar, 1 egg yolk, 1 teaspoon water.

Filling: 1 lb. baking apples, 4 oz. castor sugar, 1 large eating apple.

Glaze: 2 tablespoons CWS apricot jam, 1 tablespoon castor sugar, 1 tablespoon water.

Rub the butter into the flour. Mix the sugar with the yolk and water. Add to flour and mix to a firm dough. Roll out to fit a loose bottom 7 in. sandwich tin or a 7 in. flan ring standing on a baking sheet. Prick well. Bake 20 minutes at Mark 6 (400°F.) until lightly browned.

Cook the sliced baking apples with the sugar in a buttered pan over a gentle heat until a soft pulp. Cool slightly then fill the baked case. Core and thinly slice the eating apple. Cover the pulp with over-lapping slices of apple. Brush with apricot glaze. Bake for 15 minutes at Mark 5 (375°F.).

Brush with glaze before serving. Serve with fresh cream or ice cream.

Apricot glaze: Place ingredients into a pan; bring slowly into the boil. Cook gently for 2 or 3 minutes.

TRUFFLES

4 oz. cake crumbs, 4 oz. castor sugar, 4 oz. CWS ground almonds, 1 oz. melted CWS chocolate, CWS apricot jam, rum or rum essence to taste, chocolate glaze icing or melted chocolate, chocolate vermicelli.

Sieve the cake crumbs and mix with the sugar, almonds and sufficient hot sieved apricot jam to hold the mixture together. Add the melted chocolate and rum to taste. Shape into balls and leave to set.

Dip each ball in icing or chocolate and coat with chocolate vermicelli. When dry put into small paper cases.



STUNNING! AND BUDGET PRICED, TOO

OUR four pretty girls at work on the Christmas decorations have learned one of the basic facts of fashion. They know that if you want to stand out in a crowd the way to do it is not by dressing up to look like a walking Christmas tree, writes **Maureen Tarlo**. Although they are piling armfuls of glitter on the tree, they have chosen for themselves four knock-out outfits that are stunning in their simplicity.

Even if you are down to your last fiver you can still buy clothes like these.

Every one of these eye-arresting outfits cost the wearer exactly 49s. 11d.

Produced especially to suit your purse at a time when funds are low, each of these styles comes from a new Belmont Continental range. All the other garments in this special Christmas package range are the same unbelievable price and it would be impossible to find better value for money.

Of course, these versatile outfits, which are obtainable from Co-op stores, will be worn not only at Christmas time, but throughout the spring and summer, too.

Sophisticated

Seen on the left of our photograph is a couldn't-be-simpler sheath dress named **Michelle**, with fob decoration on the pockets. In a sophisticated shade of green it is made in sizes 36 in.—42 in. as are the other styles illustrated.

Next is **Yvonne**, a sleeveless sheath given an elegant finishing touch by the cravat style neckline. Choose it in gold, this season's favourite colour, or in bright shades of orange, or yellow.

The useful three-piece outfit, **Maria**, is in navy spiced with white. The navy skirt and jacket are teamed with a dainty sleeveless white blouse trimmed with navy broderie anglais.

Showing just how well two can go together is **Sonja**, a two-piece with reed slim skirt. The three-quarter sleeved, back-buttoning jacket has tiny gold tassels hanging from the imitation pocket flaps. Colours are orange, turquoise, or blue.



Parties can play havoc with your complexion

IT'S all very well making things sparkle for the festive season, but beware ladies, you might end up a bit tarnished yourselves. All the hurly-burly of that last minute Christmas shopping, the cooking, and the preparations for those parties can play havoc with a woman's looks, says **Jean Marston**.

Get hold of yourselves and make the time to pretty-up with a special hair-set, a manicure, and a good effort to get your complexion in order.

The worst thing any woman can do is to neglect her skin.

Dry skins benefit from a cream cleanser, followed up with a mild skin freshener. Oily skins respond to a milk or liquid cleanser, and will need a splash of astringent to close open pores.

If yours is a combination skin it will be worth your time and trouble to treat each part of your face separately—cheeks and forehead with cream, centre panel with a liquid.

When choosing cosmetics do bear in mind which skin-type you are. A dry skin can take a creamy or greasy foundation, but an oily skin will respond better to a vanishing cream or cake-type of base.

Treat your face as an artist would treat his canvas. Prepare it with a good foundation, then paint in the highlights—a touch only of rouge to show up the cheek-bones. Tone down too prominent features, a large nose or heavy jawline, with clever shading in a darker tone of your normal foundation.

Eye make-up is an art in itself, and needs practice. A subtle blending of eye-shadow, in a tone to match your dress, or to match your eyes, will bring out a hidden sparkle.

A line drawn behind the lashes—it need not be thick or heavy—will make them look thicker, and this can be applied in one of three ways. Possibly the easiest is to draw it in with an eye-liner pencil, but if you have a steady hand why not try a liquid, or cake liner.

Mascara also comes in several shapes and forms, but one of the easiest ways of applying it is with a spiral wand which simply unscrews already loaded with just the right amount of mascara, ready to roll it on to your lashes.

Have at least two lipsticks in your make-up kit. One in pinky-red and one in coral makes a good start. Nothing looks worse than an orange-toned dress worn with a cherry red lipstick.

Here are some tips to help you pamper yourself this Christmas.

HAIR HARD TO MANAGE: Try a beer rinse after your ordinary shampoo to put "body" into your hair.

LARGE EARS: Apply a shade darker foundation make-up to your ears. Wear large earrings and avoid drop or small stud styles.

IF YOU WEAR GLASSES: Keep the line of your spectacle frames the same as your brow-line. Don't wear too much rouge as the lens will magnify it.

Green powder

RED NOSE IN WINTER: A green face-powder, applied over foundation, under your normal face powder, will eliminate that rosy glow.

HAIR TURNING GREY: Turn now to softer make-up tones, less rouge.

OVER 50: Don't follow the latest make-up fads—find a look that suits you and keep to it.

IN YOUR TEENS: Learn the art of applying make-up, keeping yourself perfectly groomed, and show off that "schoolgirl complexion."

MORALE-BOOSTER . . . to buy for yourself or ask for as a special Christmas treat. You will love the "hooded look" from Paris which we have pictured above. These new hoods fit nicely over, or tuck down into, a deep collar or roll-neck sweater. They come in brushed nylon, in solid shades of pink, wedgwood, white, primrose, coral, black, green, strawberry, wild orchid, or printed to look like deer-skin. Prices: 6s. 11d., and 7s. 11d.

Come Outside

IN THIS CARDIGAN
FOR CHILLY WEATHER

LEFT FRONT

Work to match right front, reversing all shapings.

SLEEVES

Using No. 12 needles, cast on 58 [60, 62] sts. Work in k.1, p.1 rib for 3 in.

Next row: Rib 2 [3, 4], (inc. in next st., rib 5) 9 times, inc. in next st., rib to end (68 [70, 72] sts.).

Change to No. 10 needles and proceed in patt. as on back, inc. 1 st. at both ends of 9th [3rd, 11th] and every following 6th [6th, 5th] row until there are 116 [122, 128] sts.

Continue on these sts. until work measures 19 in. from beg. (adjust length here).

Shape top by casting off 9 [10, 11] sts. at beg. of next 2 rows, then dec. 1 st. at both ends of next and every alt. row until 78 [80, 82] sts. remain. Cast off 5 sts. at beg. of next 12 rows. Cast off.

FRONT BAND

Using No. 12 needles, cast on 9 sts. **1st row:** k.2, (p.1, k.1) 3 times, k.1. **2nd row:** (k.1, p.1) 4 times, k.1. **3rd to 8th row:** Rep. 1st and 2nd rows 3 times. **9th row:** Rib 3, cast off 3, rib to end. **10th row:** Rib 3, cast on 3, rib to end.

Continue in rib, working a buttonhole as on last 2 rows on every following 25th and 26th rows from previous buttonhole until 7 buttonholes in all have been worked.

Continue without further buttonholes until work measures 5½ [57, 58½] in. from beg. Cast off in rib.

TO MAKE UP

Omitting ribbing, block and press on wrong side using a warm iron and damp cloth. Using a flat seam for ribbing and a fine back-stitch seam for remainder, join shoulder, side and sleeve seams and stitch sleeves into position. Stitch on front band. Attach buttons. Press seams.



MATERIALS.—17 [19, 20] oz. Bri-Nylon 4-ply. Two No. 12 and two No. 10 needles. Seven [seven, seven] buttons.

MEASUREMENTS.—To fit 38 [40, 42] inch chest (loosely). Length, 25½ [26, 26½] in. Sleeve seam, 19 in. (adjustable).

SIZES.—The figures in square brackets [] refer to the medium and large sizes.

ABBREVIATIONS.—k., knit; p., purl; st., stitch; tog., together; inc., increase by working into front and back of stitch; dec., decrease by working 2 sts. together; beg., beginning; alt., alternate; rep., repeat; patt., pattern; in., inches.

TENSION.—7 sts. and 9 rows to the square inch on No. 10 needles, measured over stocking stitch.

BACK

Using No. 12 needles, cast on 140 [148, 156] sts. Work in k.1, p.1 rib for 1½ in.

Change to No. 10 needles and proceed in rib patt. as follows:—**1st row:** **k.1, p.1, rep. from ** to end. **2nd row:** k.

These 2 rows form the patt. Continue in patt. until work measures 16½ in. from beg.

Keeping patt. correct throughout, **shape armholes** by casting off 9 [10, 11] sts. at beg. of next 2 rows, then dec.

1 st. at both ends of next and every alt. row until 102 [106, 110] sts. remain.

Continue on these sts. until work measures 8½ [9, 9½] in. from beg. of armhole shaping.

Shape shoulders by casting off 11 [12, 12] sts. at beg. of next 4 rows, 12 [11, 12] sts. at beg. of following 2 rows. Cast off.

RIGHT FRONT

Using No. 12 needles, cast on 70 [74, 78] sts. Work in k.1, p.1 rib for 1½ in.

Change to No. 10 needles and proceed in patt. as on back until work measures same as back to armhole shaping, finishing with right side facing for next row.

Keeping patt. correct throughout, **shape front slope and armhole** as follows:—**Next row:** Work 2 tog., patt. to end. **Next row:** Cast off 9 [10, 11], patt. to end.

Continue dec. 1 st. at armhole edge on next and every alt. row until 10 [11, 12] dec. in all have been worked at armhole edge. **At the same time** dec. 1 st. at front edge on 4th row following and every following 5th row until there are 40 [42, 44] sts., every 4th row until there are 34 [35, 36] sts.

Continue on these sts. until work measures same as back to shoulder shaping, finishing at armhole edge.

Shape shoulder by casting off 11 [12, 12] sts. at beg. of next and following alt. row. Work 1 row. Cast off.

WIVES CAN KILL by kindness

THE number of wives who deliberately set out to kill their husbands is surprisingly small. On the other hand, a great many wives could not polish them off better if they tried.

The trouble is that men are not as tough as their wives think they are. In fact, they are not tough at all by the standards set by women. That a considerable number of men manage to survive their forties is largely a matter of luck.

These are some of the startling conclusions reached by A Family Doctor in *How not to kill your husband* (Allen and Unwin, 21s.).

This book, written for women but with a very considerable interest for men, is serious, but very readable, even humorous, in dealing with the ways in which a woman may extend the span of her husband's life.

It even tells you how to prepare for early widowhood!

"Wifing a husband is often far more effective than knifing him. One of the most subtle ways of rubbing him out is to arrange social engagements for nearly every evening in the week when your husband comes home tired from work.

"Another important gambit is to arrange for him to be telephoned in the middle of every meal..."

"See that he brings home work in the evenings and that he has no opportunity of relaxing. Make quite sure that he discusses his worries just before going to bed.

Strenuous

"Let him lie in bed so that he has very little time to catch his train and has to run for it, and especially see that he eats a large breakfast so that the effort of running for the train is not wasted.

"Think up as many strenuous jobs for him to do when he comes home in the evening as you possibly can. If he has to saw logs, see that the logs are wet. If he is going to do any home decorating get him to do the strenuous jobs like scraping off paint.

"Make sure he uses a large and heavy spade.

"Another useful tip is to encourage him to smoke cigarettes excessively. Always see that he is well supplied with cigarettes. If you see him wasting his time not smoking, immediately offer him a cigarette..."

There are scores of examples of how not to treat that so-delicate husband of yours. Maybe some of them hit the mark, too, like... "Tell him he is driving too fast, then later ask why he is dawdling; always start an argument just as he is leaving for the office."

Comprehensive

But behind this satire is a comprehensive guide to keep your husband healthy. It may amuse you, infuriate you. It is just possible that you will even agree with the doctor.

A woman can expect to live several years longer than her husband. Who knows, after reading this, the position might well be reversed!

If all this results in a revolution in the kitchen, you can rely on *The International Cookery Book*, edited by Ambrose Heath (Muller, 12s. 6d.) to supply scores of varied recipes collected from all over the world.

International flavour is also the aim of *The Art of Jewish Cooking*, which provides 300 basic recipes by Jennie Grossinger. It is a Constable Arlington book at 15s.

More cooking, too, from Paul Hamlyn. Four paperbacks at 2s. 6d. are *Cooking the French Way*, by Elizabeth Smart and Agnes Ryan, *Cooking the Italian Way*, by Dorothy Daly, *Cooking the Chinese Way*, by Nina Froud, and *Cooking the Austrian Way*, by Ann Knox.

Athens is the backcloth for a mission to hunt down those responsible for barbarous murders enacted to undermine British interests in the Mediterranean. And when an ex-smuggler, gunrunner and confidence trickster joins in the chase, it's thrills and suspense all the way in Kenneth Royce's latest novel, *The Night Seekers* (Cassell, 16s.).

Another spine-chiller is *Hair Apparent*, by E. L. Withers (Harrap, 13s. 6d.). It is an escape story of two girls smuggled



JOHN CLARKE discovers how a wife can rush her husband into an early grave by seeing he has no real opportunity of relaxing.

out of Naples under the noses of the occupying Germans.

Also set in Naples is Sheila O'Donnell's story *Nurse in Naples* (Hale, 12s. 6d.). Sheila really is a nurse, and she will be remembered for her book set in Dublin, *Babes in the Ward*.

The Sherlock Holmes Companion (Murray, 21s.) by Michael and Mollie Hardwick, is a Who's Who on the Conan Doyle creations, Holmes and Watson.

**You really
can taste the
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with C.W.S CUSTARD POWDER

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

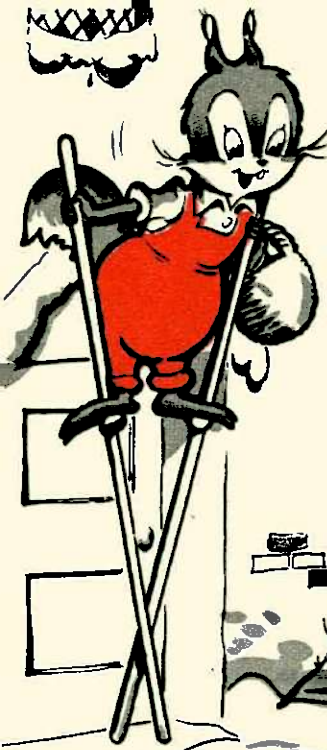


12 oz. Drum 1/7½

**—and
the difference
is delicious!**



FROM CO-OP STORES



WHO'S YOUR FAVOURITE?

Every year about this time you see in the bookshops a whole range of annuals—bumper, colourful books packed with exciting stories about your favourite characters from TV, films, comics, etc.

Most of the characters are old favourites, but often you'll find some newcomers on the scene.

For this month's competition therefore, the Editor would like you to draw and paint or crayon your favourite character from one of these annuals or any other book.

There will be two classes—for those under nine and those who are nine or over. Two best entries from over nines will receive a box of delicious chocolates from the English and Scottish CWS Chocolate Works at Luton. Two best entries from under nines will receive a bumper parcel of sweets from the CWS Confectionery Works, Reddish. Read the following rules carefully.

1. The drawing must be your own and measure not more than 10 in. by 8 in.

2. On the back of your entry write your full name, address and age IN BLOCK CAPITALS.

3. Post your entry to: The Editor, Home Magazine, 1 Balloon Street, Manchester 4, marking your entry "COMPETITION."

Closing date for entries is December 28, 1962.

Annual parade

TO help you choose a character for our competition, here are some of the annuals, etc., recently published.

From Longacre Press: *Swift Annual* (7s. 6d.); at 8s. 6d. *Nutty Noddle Annual*, *Robin Annual*, *Dan Dare's Space Annual*; at 10s. 6d. *Girl Annual*, *Girl Television and Film Annual*, *Eagle Annual*, *Calling Nurse Abbot!* (a *Girl Book* for 1963), *Eagle Sports Annual* (9s. 6d.), *Eagle Football Annual* (9s. 6d.), *Eagle Book of Britain's Fighting Services* (15s.), *Animals and their Young* (10s. 6d.), *Birds and their Nests* (10s. 6d.).

Charles Buchan's Soccer Gift Book (12s. 6d.).

From Odhams Press: *My Picture Book of Numbers* and *My Big Picture Dictionary*, both by Brenda Lansdown (5s. each); *My Book of Goldilocks and the Three Bears* and *My Book of The Lion and the Mouse and other Fables* (both in the "My Very Own Fairy Tale" series at 6s. 6d. each), *The Big Book of Things to do and Make* by Helen Jill Fletcher (7s. 6d.), *The Question and Answer Book of Everyday Science* by Ruth A. Sonneborn (9s. 6d.).

From Paul Hamlyn: *Horses and Dogs* (12s. 6d. each).

From Oliver and Boyd for younger readers comes *The Happy Hunter* by Roger Duvoisin (8s. 6d.).

OCTOBER COMPETITION WINNERS

Stephen Maher, Embden Street, Hulme, Manchester 15; Janet Davies, St. Ives, The Drive, Southbourne, Nr. Emsworth, Hants; Gerald John Kilsby, South Way, Shirley, Croydon, Surrey; Meryl Jepson, Heath Road, Runcorn, Cheshire.



THE problem was not an easy one: how to reproduce as faithfully as possible some of the music of two 16th century Venetian composers—Andrea Gabrieli and his famous nephew, Giovanni—as it was heard in the magnificent St Mark's Basilica where they were organists. Much of their music was composed with the rare acoustics of the basilica in mind.

Eventually a high-vaulted church in New York was chosen as being most suitable. There, the Eastman Wind Ensemble were assembled—for the best effect they were out of sight of each other—to re-create as faithfully as possible the sound of that time.

The result (Mercury MMA 11169) is a memorable piece of 16th century Venice preserved.

For G. & S addicts comes the first complete recording by Sadler's Wells of that evergreen, *The Mikado* (HMV CLP 1592-3) with a brilliant cast that includes John Wakefield, John Heddle Nash, Dennis Dowling and Marion Studholme.

On Columbia 33SX 1431 you can spend 32 minutes and 17 seconds with *Cliff Richard*, an easy-going sort of LP that will sell if only because of the name on the label.

GARDENING NOTES

By
W. E. Shewell-Cooper

BRIGHTEN up a windowsill this Christmas with a pot plant, something with a splash of colour that will be in pleasant contrast to the more traditional Christmas decorations. And unlike holly and mistletoe, it is something that will last for a few weeks, providing you look after it.

Those, like the coleus, which have coloured and variegated leaves do well in shady corners of the house. Plants with thick and succulent leaves need less water in winter than plants with large soft leaves.

More pot plants are killed by over-kindness rather than from neglect. People seem to think they must be watered every day and in winter, at any rate, that is untrue. It is better to wait until the soil is nearly dry and then give a good watering.

Syringing helps to keep the leaves clean. Plants with large leaves can be wiped with a clean damp rag or a soft sponge. The alternative is to apply a light mist through a scent spray.

Probably the best time for feeding plants is in the evening. An 8 in. pot may need $\frac{1}{4}$ pint of diluted liquinure; a 3 in. pot, on the other hand, is happy to have less than two tablespoonfuls. Pot plants like air and appreciate the windows open, but don't place them in a draught.



There may be readers who haven't grown pot plants as yet and they would like a list of those easy to grow.

I can strongly recommend *Ficus pumila*, the climbing fig. For a flowering plant, the *Impatiens holstii* produces beautiful flowers throughout the year until the autumn.

The strawberry geranium is an easy-to-grow hanging plant. Called *Saxifraga sarmentosa*, it will survive in poor soil and in a cold spot. The silk oak, *Grevillea robusta*, is also easy, and has golden yellow flowers. An Ivy, like *Chicago*, is variegated and easy to grow, and so is the *Canariensis*, a gold leaved variety.



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and a cash saving for you



6^p OFF C.W.S. SQUASHES & CORDIALS

Choose quenchy, refreshing C.W.S. Squashes and Cordials for Christmas and enjoy a wonderful saving at your Co-operative Store. There's 6d off each of these popular varieties — so stock-up now with all your family's favourite flavours ready for the festive season!

USUAL PRICE ~~2/9~~ . . . NOW ONLY 2/3

PLUS 3d BOTTLE DEPOSIT



FROM CO-OPERATIVE STORES



A VERY HAPPY OF OUR SOC



TO THOSE
TAMWORTH

GOLDEN WEDDINGS

Mr and Mrs Tewey, 7, Tempest Street, Tamworth, November 9, 1962.

Mr and Mrs Bennett, No. 55, Bungalows, Austrey Road, Warton, September 16, 1962.

NOT MUCH TIME LEFT . . .

NOT much time left to do that last-minute thinking of what present to get. This is always a difficult problem, but, as always, your society can help. All departments have goods suitable for presents, from goods to make a food hamper, to a television set, if you want to be really generous. Look round your own shops first—and remember, there is the dividend to come back to you.

Deep-freeze shopping

A GERMAN firm has developed a deep-freeze bag to enable the housewife to carry frozen foods when shopping without fear of the packs thawing. The bag is fitted with "freeze cartridges" which can be charged from time to time overnight in the refrigerator.



OR MAYBE YOU PREFER "OLD ENGLAND'S ROAST BEEF"

Whatever your choice, our

BUTCHERY DEPARTMENT

can supply it

We supply only the highest grade

POULTRY AND MEAT

Also

SAUSAGES AND SAUSAGE FILLING

*But we do ask for your orders early, so
that we can supply just what you require*

OUR ROUNDSMEN, BRANCHES, CENTRAL, AND
SUPERMARKET ALL AWAIT YOUR INSTRUCTIONS

54th Annual Choral Festival

FOR the eighth time in succession the Tamworth Co-operative Choir won the premier award—the Ald. T. H. Sutton Trophy—at the Co-operative Choral Festival held at Walsall on October 20. This award is given to the society gaining the most points in the different classes of the festival.

In addition to the premier award, the choir also had the following successes:—

Ladies' choir (second), male voice choir (first), mixed voice choirs (first), and members of the choir singing solo and duets were successful also.

Contralto Solo: Doreen Davis, Beryl Cutler, Shirley Edwards, and Patricia Fairburn tied for third place. Carol Yates gained second place in the ladies' challenge solo.

The tenor solo was won by Eric Hatton in the men's challenge solo.

First prize was won by Keith Layton, with Bernard Finney coming second, and Keith Layton and Kenneth Barnes singing together came second in the duet class.

The adjudicators of the festival were Sir Stuart Wilson and Robert Easton, who both praised the high quality of the festival: Sir Stuart had a special word for Co-operatives, saying that the Co-operatives were more than just shopkeepers: that the Movement did a great deal through their education committees to keep alive and foster the culture of the country: and that it would be a sorry day if education committees disappeared from the Movement.

We extend our congratulations to the choir members and their conductor, Mr. A. Knight, for the high quality of their singing and the successes that they achieved.

The choir meets every Tuesday evening at 7.30 in the Assembly Hall, Colehill (above the general offices), and there is always a welcome for new members, so if you like choral singing contact Mr. Knight on a Tuesday evening or write to him at 7, Jonkel Avenue, Wilnecote, Tamworth.

Obituary

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

Mary J. C. Hopkins	Middletown	August 11.
Albert John Asphury	Glascote	August 29.
Frederick William Hilton	Glascote	September 12.
John Arthur Roberts	Gillway	September 17.
Frank Wright	Tamworth	September 19.
Albert George Rickard	Thorpe	September 20.
William Stanford	Fazeley	September 28.
Ethel May Bates	Glascote	September 28.
John Alfred Gifford	Fazeley Estate	September 29.
Walter Godfrey Mallett	Tamworth	September 30.
Horace Jinks	Amington	October 2.
Arthur Frost	Wilnecote	October 2.
Herbert Alfred Burrows	Tamworth	October 3.
Maynard F. Y. Pembleton	Amington	October 4.
Phoebe Ann Bailey	Dordon	October 7.
Edith Wilson	Kingsbury	October 8.
Florence Selina Deakin	Mile Oak	October 10.
Walter Langtry	Kettlebrook	October 11.
Catherine Barber	Wilnecote	October 12.
Marjorie Helen Gibbs	Drayton Bassett	October 15.
George Walter Allen	Kettlebrook	October 16.
Elsie May Holland	Dordon	October 16.
Frank Allsop	Tamworth	October 17.
Florence Elizabeth Linn	Two Gates	October 20.



BRIGHT AS A CHRISTMAS TREE

Our departments are aglow with gifts for everyone on your list

You will enjoy every minute of this exciting shopping period if you come **Co-operative shopping**



Everything from the finest Christmas fare for your table (including beer, wines and spirits) to the smallest gift. Also crackers, cards, calendars, stationery, pipes, wallets, tobacco, cigarettes &c.



Good values
at prices to
meet everyone's
needs



Toys and games for every age are displayed in the basement
(Central Premises)

BRING YOUR LIST TO US - BUT COME EARLY!



CRACKERS WILL BANG, LOGS WILL
KINDLE ON THE FIRE. THE CHRISTMAS
PUDDING WILL MAKE ITS ANNUAL
APPEARANCE. AND TO ALL OUR
MEMBERS AND FRIENDS WE
EXTEND THE AGE-OLD
GREETING—

May you all enjoy to the full
this season of hospitality and goodwill

PEACE ON EARTH,
GOODWILL TOWARDS MEN

SPECIAL SHOPPING HOURS HAVE BEEN
ARRANGED FOR THE CONVENIENCE
OF MEMBERS. SEE OUR WINDOWS
FOR DETAILS



AND COME
CO-OPERATIVE SHOPPING



CROWNS YOUR CHRISTMAS ENJOYMENT!

Top those festive treats with
WHEATSHEAF Pure Dairy Cream and Full
Cream Evaporated Milk.
Fruit, jellies, puddings, trifles, tarts and
gateaux — they're extra tempting, extra
delicious, the WHEATSHEAF way!

**WHEATSHEAF FULL CREAM
EVAPORATED MILK**

**WHEATSHEAF
PURE DAIRY
CREAM**

**FROM
CO-OPERATIVE
STORES**



make Christmas EXTRA Festive!

