

# J.S. Journal

MAY 1961

HOUSE MAGAZINE OF  
J. SAINSBURY LTD



The wedding of Mr. Timothy Sainsbury to Miss Susan Mitchell took place on April 26th at St. Michael's, Chester Square. On behalf of all our readers we take great pleasure in extending to them our sincere congratulations and best wishes.



*Top picture on this page. Best man Mr. J. D. Sainsbury kisses the bride. Below: Mr. and Mrs. Timothy Sainsbury leaving the church. On the opposite page another picture of the bride and bridegroom after the ceremony. Mrs. Timothy Sainsbury is wearing an ivory tinted dress in wild silk and carrying a bouquet of lilies and stephanotis.*



#### On the Cover

*Harvesting apricots in one of Australia's sun drenched orchards. A job which is done by students on vacation, office workers on holiday or sugar-cane cutters between seasons. On this orchard in Victoria they bring in 1,000 cases a day*



## Cup Finalists

A look at Tottenham and Leicester

*Spurs' double triumph as champions of Cup and League puts Tottenham even more firmly among the unforgettable names of football.*

*We took the camera out to look around our branch there, which was opened in High Road, Tottenham, sixty years ago – 1901. The borough has grown into a prosperous, crowded and lively district with a big slice of the furniture industry in its boundaries. The High Street is busy and commercial, but there are still rural corners like the Ferryboat Inn looking across the River Lea towards Essex.*



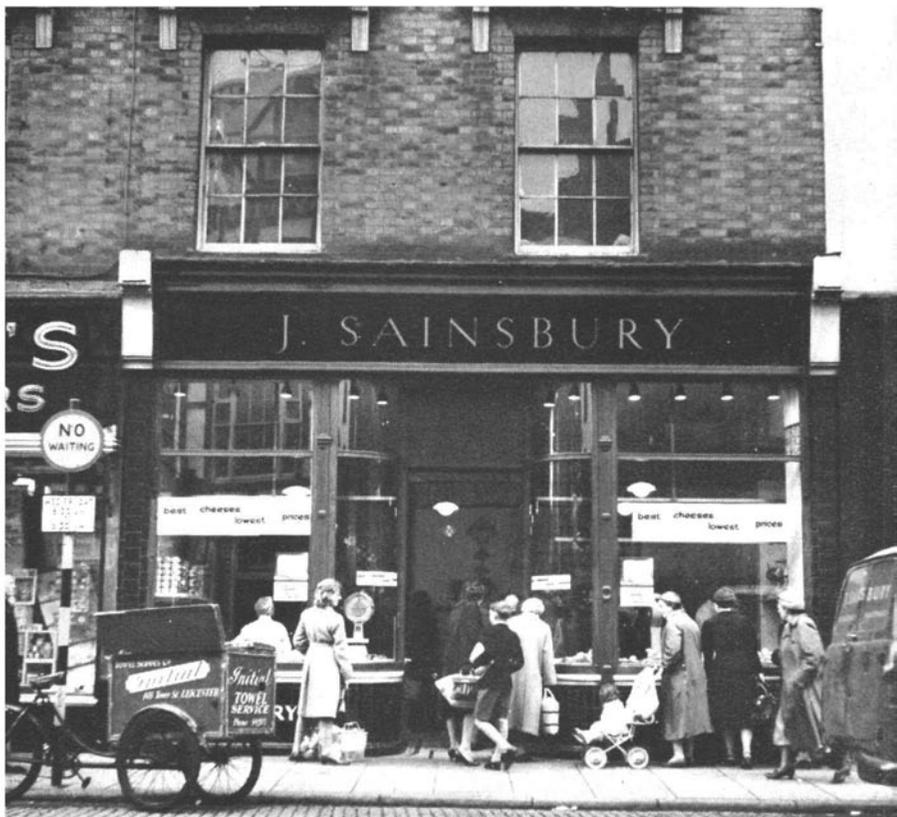
*For Leicester, who put up such a gallant fight, our sympathies. Our branch there in Cheapside, opened for trading as a Sainsbury shop in 1937. It had been a Thoroughgood's shop before that (opposite page). There were two Thoroughgood's there, one in Gallow Tree Gate, which we took over in 1936 and closed in 1947.*

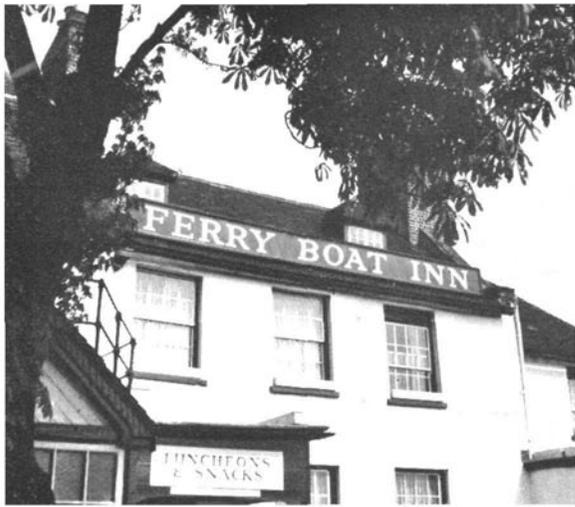
*In 1950 the Cheapside branch was extended into Cank Street, the new premises backing on to the older ones.*

*The town is ancient and rich in historical associations.*

*Today it is known as a centre for the silk stocking and corset industry with export outlets in Tottenham.*

*But though this is a large part of their production the last decade has seen engineering take the leading place.*

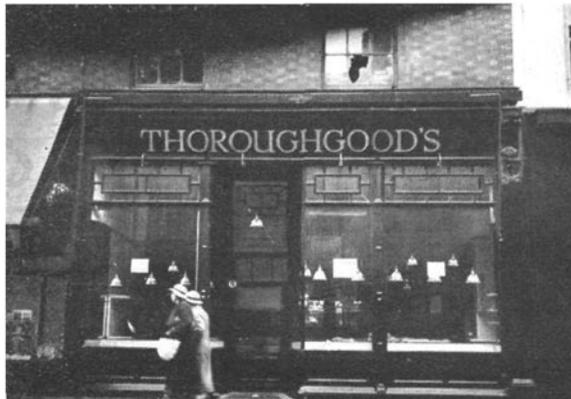




*Manager at Tottenham is Mr. H. R. Holbrook, who joined J.S. in 1923. He became a manager in 1930 at 61 Walthamstow. He has been manager at Tottenham since 1947.*



*Manager at Leicester is Mr. S. A. Tomalin, who was with Thoroughgood's in 1936, became a manager in 1940. He has been at Leicester since 1959, after managing our Kettering and Northampton branches.*





*Below are two views of trading  
in Leicester. Not a particularly  
busy day this one.  
J.S. Staff in the pictures  
include Mrs. E. Freeman,  
Miss M. Kelly, Miss B. Créé,  
Miss P. Weston, Mrs. B. Heatherley,  
Mrs. J. Pledger, Miss B. Lewin  
and Miss J. Hampson.*



Tottenham branch is made up of two adjoining premises. Morning trade at a fairly busy moment opposite. Below are the grocery and dairy departments, and J.S. Staff are Mr. A. Woodhams, Mrs. R. Leonard, Miss M. Saiwicki, and Mrs. B. George. Assistant Manager (right) is Mr. S. Cooper. Our clerks, below right, are Mrs. V. Young, first clerk, in the centre; Miss M. Lawless, right. On the left, Mrs. E. Thomas.



One of the Assistant Managers at Leicester is Mr. C. Dolman. Below are Messrs. A. Benfield, R. Brooksby, B. Chapman and A. Fenton of the Meat department. Bent over his work on the left is Mr. N. Pantling of the Bacon department.



In the office at Leicester. Mrs. M. Botterill, first clerk; Miss M. Tilson and Miss N. Goddard.



On the left, Mr. A. Whitting, boning a side of bacon. Below, left, Porter, Mr. R. Nicholson. Below is Tottenham's housekeeper, Mrs. V. Falle (left), and with her Mrs. E. Wray.

# JS people

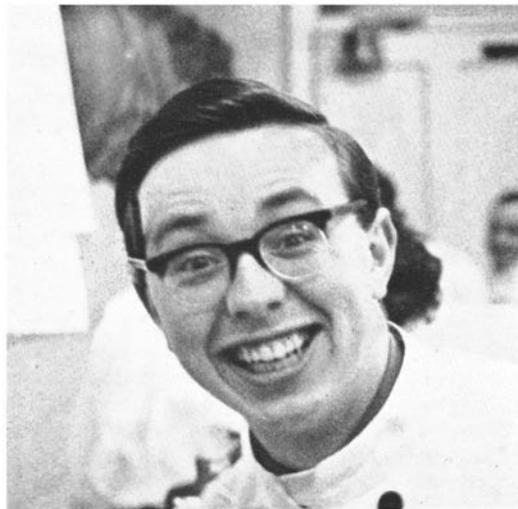


Housekeeper at Leicester, Mrs. W. Stoneman (right). With her is Mrs. L. Foreman. On the right above is Mr. P. Smith of the meat cutting room, and below, Mr. T. Walsh, porter at Leicester.

*J.S. people  
at Tottenham  
on this page  
are:  
Mr. F. Skeggs,  
Mrs. E. Verwer,  
Mr. J. Clarke,*



*Mrs. E. Thomas,  
Mrs. B. George,  
Mrs. K. Leonard,  
Miss I. Shields.*



*J.S. people  
at Leicester:  
Mr. A. Fenton,  
Mrs. E. Frisby,  
Miss C. Frith,  
Mr. C. Harlow,  
Miss J. Campbell,  
Mrs. R. Aitchison,  
Miss K. Moore.*

Since it was first published in 1861 Mrs. Beeton's *Book of Household Management* has frequently been revised. The 1906 edition contained the advertisement for the firm reproduced below and a great deal of information about living in that golden age.

A



## Advertisement from Mrs. Beeton

**J. SAINSBURY,**  
LONDON'S LARGEST DISTRIBUTOR OF  
**High-class Provisions.**  
CHIEF DEPÔT—  
**BLACKFRIARS, CITY.**  
BRANCHES THROUGHOUT LONDON & SUBURBS.  
Sainsbury's Pure Rich Table Butter, Fresh  
or Salted, 1s. 2d. per lb., is the  
Best Value obtainable.  
ANNUAL SALES EXCEED 13,000,000 LBS.

*From Mrs. Beeton's Book of Household Management, 1906 Edition.*

The institution that Mrs. Beeton became, started just a century ago. The lady herself is long dead. She was born in 1836, and at the age of twenty-nine she died, a week after the birth of her fourth child. She had been born into and grown up with a tirelessly prolific family. Mrs. Beeton was Isabella Mayson, the eldest of Mrs. Mayson's children by Benjamin Mayson. Mrs. Mayson was widowed after the birth of her fourth child and remarried a widower who already had four children of his own. They added thirteen more to the first eight. From what she later described as a "living cargo of children" Isabella escaped into marriage with Sam Beeton when she was twenty.

He was a young publisher full of ideas and just a bit scatty. Isabella went to work for him right away, producing children and writing, translating and compiling good selling stuff, either as books or in his periodical, the *Englishwoman's Domestic Magazine*. He published *Beeton's Book of Household Management* in 1861, and did pretty well with it. She had begun to get the material together four years earlier, but it was only one of her many activities. She led a busy social life, bore him two sons in this period, travelled abroad, ran the house and tried out the recipes. She bore two more sons before she died in February 1865.

Sam Beeton was deeply distressed by the loss of

Though the lady on the right (a parlour-maid at £20 to £35 a year plus keep) may seem to be in peril it will all be over in a few moments. Just a swift direct throw from the shoulder, in goes the "Harden Star" hand grenade, out goes the fire. She'll be serving tea and muffins in the parlour without a hair out of place ten minutes from now. Other hazards of cooking in the golden age included back-breaking



work over ranges like the one above. Mrs. Beeton gave complete instructions for their care and maintenance. Advertised as a "household necessary" was the fume-emitting soot-destroyer – "no smell, no fumes, not explosive". Typical golden-age pie from the advertisement pages was this indigestion-preventing one baked with McDougall's.

**McDOUGALL'S**  
PATENT

**SELF-RAISING FLOUR.**

NO BARM or BAKING POWDER REQUIRED.  
PREVENTS INDIGESTION.  
UNSURPASSED for BOILED PUDDINGS and All PASTRY.

SOLD BY GROCERS EVERYWHERE.

his wife, and some of his flair for publishing deserted him. On top of this his bank failed in 1867, and he was forced to sell some of his assets. He made over *Beeton's Book of Household Management* to Ward, Lock and Co., with whom he had been associated. They knew they had got a money-spinner and in time they learnt that they had bought a self-perpetuating national institution.

The book has been expanded, revised, edited, cut down to a small cookery book, reduced to a penny pamphlet, re-edited, illustrated, decorated, annotated. About all that is left of Isabella's work in the latest 1961 edition is her method of setting out the recipes. This was something she learnt from

reading Eliza Acton's *Modern Cookery*, published in 1845, which was the first English cook-book to give exact quantities of ingredients in recipes and precise instructions about timing the cooking.

In 1906 Ward Lock produced the Beeton most of us know. A chunky volume 2,056 pages thick (plus advertisements), hard to handle and currently weighing four pounds fourteen ounces on one of our scales at 13-15 Stamford Street. In this edition, a professional cook, Mr. C. Herman Senn, "head of the National Training School of Cookery," re-shaped and amplified the sections on cookery. He added sections of recipes from abroad with notes . . . *France, the culinary nation par excellence*

ignored the existence of the potato until the year 1787 . . . the food supply in Australia is excellent and abundant . . . housekeeping in India is totally different from housekeeping here. . . .

In this edition J.S. took a half-page advertisement to tell housewives that they were in the butter business to the extent of 13 million lb. Butter was selling at 1s. to 1s. 4d. per lb. at that time, according to the tables in the chapter on marketing, so our quoted price of 1s. 2d. looks a fair one. We were, however, advertising Sainsbury's Shilling Butter in districts like Chapel Market, where presumably Mrs. Beeton's writ did not run and the competition would be keen.

The main interest of the 1906 edition to a casual reader from 1961 is not so much in choosing an old-fashioned dish for Sunday lunch as in the picture of life in the reign of Edward VII, that "golden age" everyone was supposed to be living in a couple of generations ago. "Cooking by gas has been much on the increase in late years," says the section on the kitchen after five and a half pages about the coal-fired kitchen range. The long paragraph on how to clean a close range reads like a scenario for a nightmare. Cooking with electricity had started. "Quite practicable but decidedly expensive," says the expert. They did have it on the King's yacht. With servants' wages very low the incentive to get the domestic machines to do their own work was low also. A kitchen maid earned £16 to £28 plus her keep. And Mrs. Beeton is emphatic about paying servants well. Don't let mistaken notions of economy make you lose a trusted and efficient servant for the sake of a trifle in wages, she says. "A really good servant can save her employers far more than her wages and keep amount to."

The number of servants recommended is interesting for its modest realism. For a family with an income of about £1,000 a year (a fairly substantial income particularly out of London) she suggests a cook, a housemaid, and perhaps a manservant. A household with £300 a year should

have one "general servant". The Beeton approach to staff welfare was commendably firm. "A lady should never allow herself to forget the important duty of watching over the moral and physical welfare of those beneath her roof. An hour should be fixed, usually 10 p.m. or 9 p.m., after which no servant should be allowed to stay out. The moral responsibility for evil that may result rests largely on the employer who permits late hours. Especial care is needed with young girls."

The cost of food in these years was not high, and the figures given are of some interest, though it is not very easy to compare them effectively with current prices. Chickens and fowls were selling at 2s. to 3s. 6d. each, ducks at 3s. to 4s. each. English leg of lamb cost 1s. per lb. New Zealand lamb 9½d. English sirloin of beef was 9d. per lb., imported sold at 8d. per lb. Fish was cheap. Oysters at 6d. a dozen, plaice 4d. to 8d. per lb., haddock at 3d. to 1s. 3d. each. "The lady who markets herself will select the fish that on the day of her visit is plentiful, consequently cheapest and often best." The book is full of good sound advice of this sort and anyone who had mastered it would put the fear of God into

the average salesman. Happily for the peace of mind of the retail trade the physical size of the book is pretty daunting. It seems, however, to have been a popular book among advertisers of indigestion cures. Antidotes to sour stomachs, alcoholic drink, too rich food, gout, gravel, indigestion, loss of appetite, wind, bile and plenty more ailments figure largely in the back of the book. So for the housewife whose cooking did not go right there was always the reassurance that a pill or a powder would soothe the master's indigestion away and get the kitchen maid back into good enough shape to scoop the soot out of the closed range, sweep out and thoroughly wash the oven with hot water and soda to remove grease, apply the blacklead (moistened with turpentine) and shine up the steel mouldings with paraffin and emery powder or vinegar and bathbrick if badly stained!

**DR. SCOTT'S BILIOUS & LIVER PILLS**

ARE UNEQUALLED FOR

INDIGESTION  
NERVOUSNESS  
LOSS OF APPETITE  
GIDDINESS  
CONSTIPATION  
WIND ETC.

Composed of the Finest Drugs, Gentle and Tonic in their action. Certain in their Curative effects. They can be taken at any time, without inconvenience.

As a HOUSEHOLD REMEDY they stand UNRIVALLED.

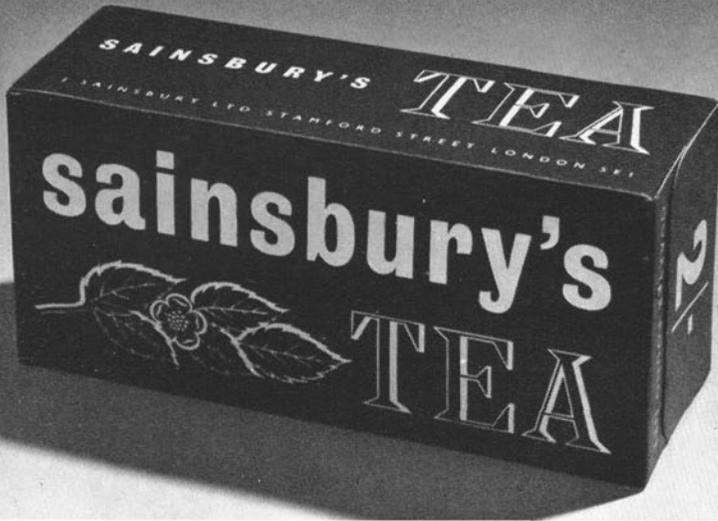
They Cleanse the Stomach from all impurities. They stimulate the Liver to healthy action. They strengthen the Nervous System, restore and preserve Health, Strength & Vitality.

Sold by all Respectable Medicine Vendors throughout the World, in Boxes, 1/4; and three times the quantity, 2/9.

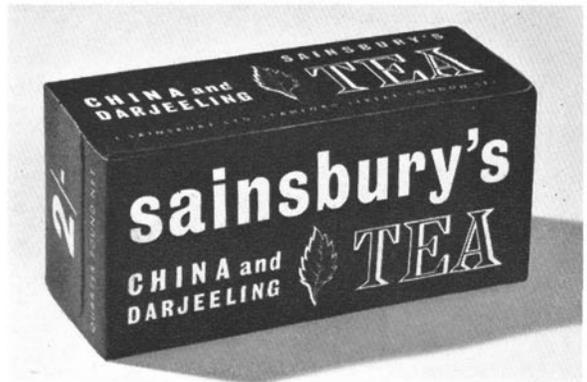
THE GENUINE ARE IN A SQUARE GREEN PACKAGE

If the cook-book didn't help maybe Dr. Scott would.

# New Package Designs for J.S. Tea



New package designs for J.S. Tea were designed by Mr. Leonard Beaumont, whose work for the firm is widely known. The new design replaces the one he designed some years ago. The use of carton makes the package virtually "shake-proof" and will do away with leakage. Ultimately our whole range of teas will be packed in carton which makes a handier pack for the housewife. Pictures on this page include one of the old Brown Label design with, beside it, one of the two ounce packs in use just after the war when tea was still rationed. There was a similar four ounce package. At the foot of the page is one of our pre-war packs in silver foil.



Window display on the right was at High Street, Kensington, in Boat Race week 1935. Decorations were in light and in dark blue paper and included Blue Kaddy Tea with dark blue packages and tins of Pure Coffee with light blue labels. The heads of the winning eight were stick-on labels from the ends of packets—one from each price in the range. Cambridge won that year for the twelfth year running.



## **J.S. goes West**

*This is Bristol's Broadmead where the firm are going to open a new self-service branch in the autumn of this year. The branch is being built at the point of the arrow. The buildings in the foreground are Lewis's and Jones department stores, middle and left respectively, and the tall building on the right near the top is a Co-operative store still under construction. The buildings enclosed in the area behind our branch are the restored Quaker Friars buildings, a meeting house which dates from the 17th century.*





# SPORTING TIMES

a picture parade of people and events  
in the progress of the Griffin Athletic Club  
from the twenties to the fifties.

*One of the early Griffin cricket teams, 1921 (?), in which are several people who took an active part in Griffin history. Standing, from l. to r., Messrs. H. M. Taylor, A. Lawes, A. Davis, J. Manley, H. W. Younger, Arthur Fielder. Sitting in the centre row, J. Fielder, S. Feather, W. A. Goss (captain), R. Dudman, H. P. Hills. Sitting in front, F. Bacon, K. Fielder and J. E. Clarke.*

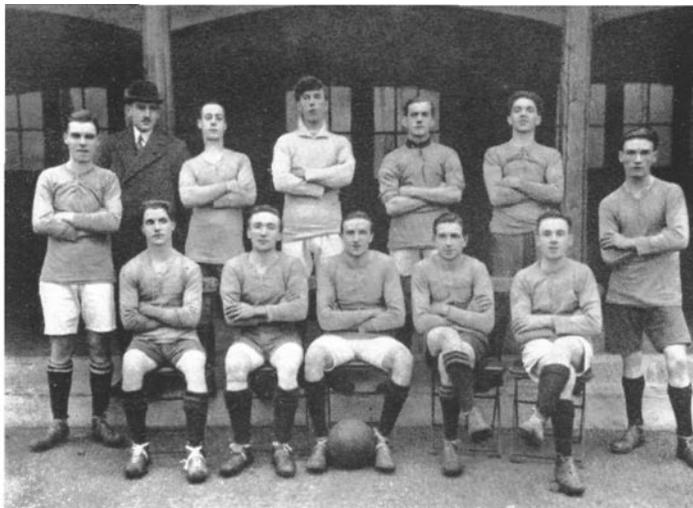


It was in 1924 that Mr. Duncan Symons was elected chairman of the Griffin. He was captain of the cricket XI, and he led the team and the club until 1937, through years of growth and improvement. These included the difficult years of the depression, which in a strange way helped the club. The majority of branch staff were men in those days and a lot of branches could therefore field a useful football XI. The economic position was such that young men married later than they do today and were less enmeshed in domestic life. Saturday working at Blackfriars helped to create support. In some seasons towards the end of the 'thirties as many as 40 football teams took part in league competitions within the firm. Teams also took part in London Business Houses and Southern League competitions. The Sainsbury Cup was competed for by all sections and the final played on Good Friday was a popular event.

In 1937 Mr. W. C. Gurr became Chairman, and in the next year Mr. S. B. Taylor, who is now with Personnel Department, joined the club as its secretary. It was about this time that the *Griffin News* (see pp. 18, 19) was started. During the years just before the war the country branches which had been brought into the club earlier, began to form

active sections. Darts competitions were organised, local club rooms were fostered, swimming galas were held, and Dulwich saw more and better use being made of its facilities. At the outbreak of war the ground at Dulwich was closed and for the next six years it was on a care and maintenance basis. The chairman and the secretary found their spare time taken up in a battle against a covetous R.A.F. balloon barrage unit, the borough Dig for Victory campaign (a flock of sheep saved the cricket pitches from a plague of brussels sprouts), weeds, too much grass (cut at last by a cow-keeper in Peckham with hungry cows and a reaping machine) and ants who built hills a foot high in the most unsporting manner. The end of the war set the club new targets. The firm had taken up the lease of the neighbouring tennis courts, and this area had to be incorporated into the club grounds. When Danny Wall, the Griffin groundsman, got back from the wars he had plenty of work on his hands.

The formation of the Sainsbury Staff Association in 1947 created a new status for the club. It became an important part of a larger organisation. In 1952 Mr. F. R. Parker became chairman and in 1954 Mr. S. B. Taylor gave up the secretaryship, which is now held by Mr. Les Potter.



*The Kitchens XI.*

*A Kitchens football XI from about 1925. In the picture from left to right, are, standing, Messrs. R. Lambley, W. C. Gurr, who later became Warehouse and Transport Manager and was for some years chairman of the Griffin, J. Comley, J. Bonner, E. Day, L. Byford, G. Dunn. Sitting, Messrs. T. Archer, who is still with the firm as a chargehand in the factory, G. Johnson, H. Smith, G. Naylor, who is now a supervisor in the factory, and E. Edridge.*



*Office sportsmen above, photographed with the Section Championship shield are, standing, Mr. J. Thwaites, sitting, left to right, Messrs. H. W. Younger, W. J. Kemp, H. Rogers and J. E. Clarke.*



*The Ladies Hockey XI 'O' section*

*The Ladies Hockey XI in the centre, left, was first organised in 1926 and were coached by Mr. J. Pye (goalie in the Garage team, below). This team is from 1927. Standing, left to right, are Misses Jex, Hale, Wyrill (who married Mr. H. W. Younger), Dutfield, Painter, — sitting, Misses Trotman, Humm (who married Mr. R. Dudman), Groom, Revell and Francis.*

*The Garage XI.*



*The Garage XI for 1925-26. Standing, left to right, Messrs. G. Weston, H. Marsh, E. Boss, A. Gibbons, J. Pye, A. Waller, J. Tasker, J. Race. Sitting, Messrs. H. Archer, J. Burdon, A. Rouse, T. Jones, W. Skillern.*



*This Office XI for the 1930-31 season includes many players who are still with the firm. In the picture are, standing, left to right, Messrs. E. A. Farrell, A. Newell, S. J. Carver, E. C. Harriss, S. Chapman, L. Howell; sitting, F. Tanner, J. H. Clarke, H. W. Younger, H. Willby, P. Snowden.*

*In the late thirties the Garage Crazy Gang started its exploits. Below are a quartet at a Dulwich Sports Day late 1930's. Messrs. Carter, Holloway, Bearman and another are in this mad race for fame and honours.*



*One of the notable achievements of the Griffin was to produce a weekly paper. Opposite is the first anniversary number and below is the editor, Mr. J. L. Woods, now the firm's Merchandising Manager. The paper carried news of Griffin sections, of sports, dramatics, socials and published articles of general interest. It had correspondents throughout the firm and an enthusiastic staff of volunteer journalists who put it to bed every Wednesday. Mr. J. B. Sainsbury, whose portrait appears on the cover of this*



*A netball team from the early thirties. Standing left to right: Misses Kelly, Medhurst, Justice, Tingley and the club coach. Sitting, Misses Earwaker, Clarke (who is now Mrs. S. Pitt) and Pardoe.*



*number, wrote warmly of the firm's appreciation of the club's activities. Support from the firm has always been generous and the Sainsbury family has played an active part in the growth of the Griffin both as sportsmen in the field and as committeemen in the organisation of the club.*

No account of the Griffin would be complete without mention of referee Mr. C. Odell, who refereed at Dulwich from 1924 until he retired in 1956. Over 400 matches in all. Here he is with captains of Kitchens XI and Maintenance. Mr. Andrews' other pictures on this page show August Bank Holiday Sports Days in the late '30's. Behind the high jump is Mr. N. C. Turner, Director and Secretary of the firm.



# GRIFFIN News

JULY No. 1938 No. 52

## OUR FIRST ANNIVERSARY



MR. J. H. NICHOLLS  
President of the GRIFFIN LAMINATE CO.

Worshipful Master

Freemason

Dulwich Lodge

The committee  
The committee  
The committee

*J. H. Nicholls*

### "THE NEWS"

"The news" is a page of the Griffin, which is the first anniversary of the Griffin News. It is a page of the Griffin, which is the first anniversary of the Griffin News. It is a page of the Griffin, which is the first anniversary of the Griffin News.

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### EDITORIAL !

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On the left is Miss I. Ferns, secretary of G.O.D.S. This was the Griffin Opera and Dramatic Society who in 1938 were rehearsing "Tons of Money." After the war the firm's amateur actors formed the Stamford Players as a separate group of the S.S.A.

*Sports Days were the high spots of the years' events at Dulwich. They grew into very cheerful, well attended (look at the crowd behind the greasy pole victory) gatherings of J.S. people, their friends and their relations. Top right is top athlete, Mr. R. A. Sewell at a post-war meeting. Below is a group of Griffin officials, all well-known to members of the firm. From left to right: Mr. W. M. Justice, Mr. R. A. G. Lee, Mr. F. R. Parker, chairman of the Griffin since 1952, Mr. A. O. Rickman, Mr. R. Dudman, Mr. J. Lamb, Mr. F. L. Williams and Mr. A. C. Welch.*



*Obstacle races produced pictures of patient impatience. The garage tug-of-war team on the right, take the strain.*



*Below are some stalwart footballers turned out for a game at Dulwich in the bitter winter of 1947 when it froze and froze. Members of the team in the picture are Messrs. S. Feaver, W. Meyers, W. McQuillan, W. Andrews, R. Bellamy, J. Thomas, C. Norcott, G. Thompson, C. W. Gell, J. A. Ault, J. Hunt, A. Wedgebury.*



*One of the most attractive features of Griffin Sports Days was the thought given to the entertainment of the members' children. Above is a typically enraptured audience listening to a white-faced clown.*



*Above are two Griffin groups from the thirties. Bowls players and tennis players.*

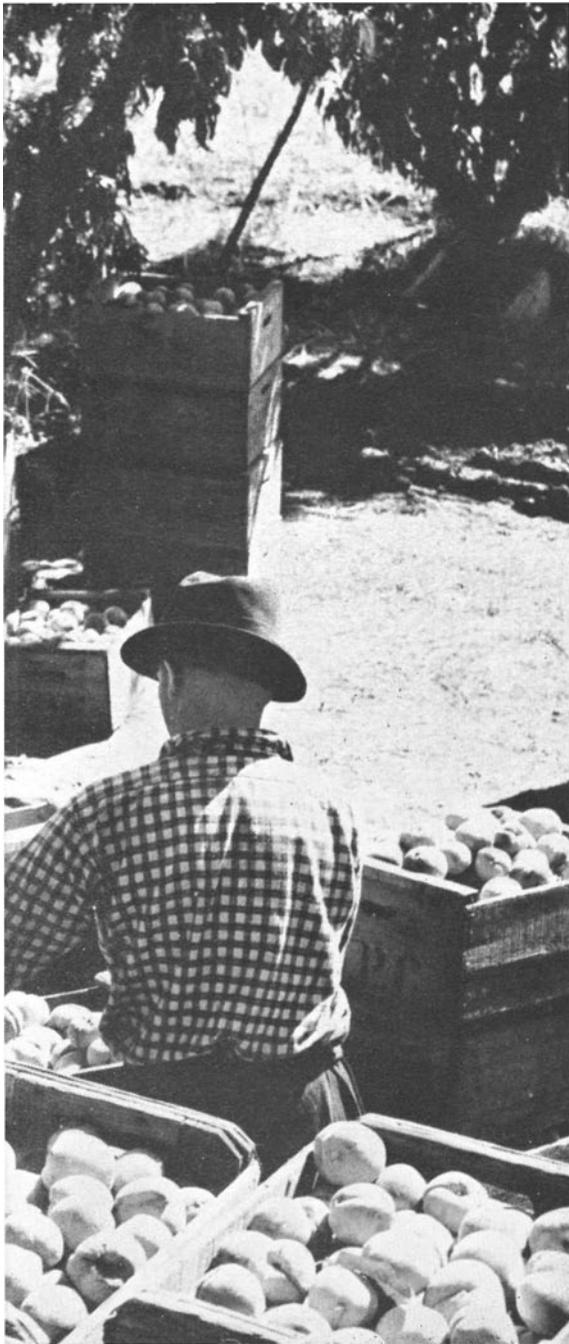


*In 1953, the year of the Coronation of Queen Elizabeth II, there was a Coronation Fete at Dulwich, when 1,280 people came for sport, and the fun of the fair. In the picture are Mr. Alan Sainsbury, chairman of the firm, Mr. F. R. Parker, Griffin chairman, Mr. and Mrs. R. Dudman and Mr. R. A. G. Lee. The Griffin story, of which these pictures have given a very limited glimpse, goes on today more vigorously than ever. This year there will be another fete on August Bank Holiday which we expect will be even bigger and better than those which went before.*



# **Orchards in the Sun**

**The canned fruit industry in Australia**



*Sunshine and peaches. Grading fruit in the dappled shade of an orchard in the Murrumbidgee Irrigation Area in the west of New South Wales.*

Australia has been canning peaches, pears, apricots and pineapples since the early part of this century – and today, in a good average year, she cans no less than 125,000 tons of these fruits as well as many other varieties. Great Britain is the principal market and on the general run of distribution over a period of years it has accounted for approximately 95 per cent of Australia's export trade in canned fruit.

Different districts in Australia are known for different kinds of fruit, ranging from pineapples, pawpaws, passion-fruit and bananas in the tropics and sub-tropics to apples, peaches, pears, apricots, nectarines and berry fruits farther south. Australia's orchards and plantations are so extensive that she is one of the great orchard countries of the world.

Many canners control the growing of the fruit they process, so they gear the canning operation to the ripening fruit, and crops picked in the freshness of the morning are by afternoon moving along factory lines, and by nightfall are neatly stacked in a "wall" of cans.

Apricots open the canning season – in December and January, high summer in Australia. The season continues at top speed till early May, with pineapples, peaches, pears and other fruit packs, including fruit cocktail, fruit salad, tropical fruit salad, prunes, cherries, strawberries and other berry fruits, apples and grapefruit sections following one another in quick succession.

Australia has two "world's best" among the fruit she cans. One is the Australian Bartlett pear, recognised in the trade as possessing a flavour unsurpassed by pears grown in any other country. The other is the smooth-leaved variety of pineapple (the Cayenne), which is grown in great quantities in subtropical Queensland. The largest pineapple factory in the Southern Hemisphere is near Brisbane, the capital of Queensland. This modern cannery processes some 46,000 tons of fruit a year, and cans speed through the plant at the rate of 24 a second.

From Queensland, too, comes the sugar cane, grown on thousands of acres of cornbrakes, that is used for the manufacture of syrup for Australia's canned fruits.

All the pineapple canned for sale in Great Britain comes from Queensland, but more than half of all the fruit canned in Australia comes from the Goulburn Valley in Victoria, where three of the country's largest canneries are situated. This is a wonderfully rich orchard area covering some 1½ million acres, where about 85 per cent of Australian Bartlett pears are grown. Other important canning districts are in New South Wales. At Leeton, in the Murrumbidgee Irrigation Area, some 2 million peaches are canned every day as well as some 20 other kinds of fruit.

Fruits for canning in South Australia are mostly grown under irrigation along the Murray River and

in orchards near Adelaide, the capital. Until recently apricots formed the greater part of the South Australian pack, but extensive plantings of clingstone peaches began about 12 years ago, and these orchards are now coming into substantial bearing. South Australia is, of course, the leading wine producing State in Australia.

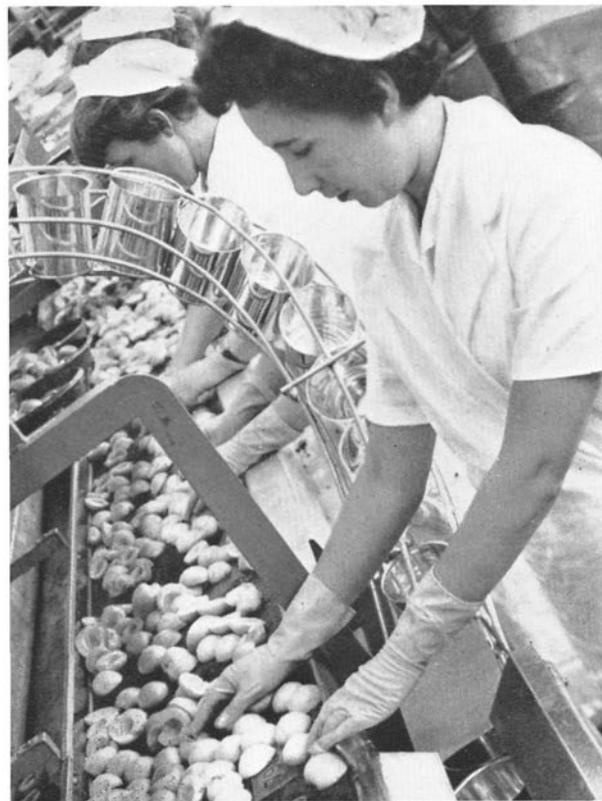
Western Australia is another rich orchard State, with one-third of her orchards devoted to apple growing and another third to vines. The canneries in West Australia are mostly small, grouped near the capital city of Perth. They are mainly experimental canneries, processing various kinds of fruit to see how they stand up to canning. None of this fruit (mostly apricots and peaches) is for export, but is all consumed by the home market.

Tasmania is Australia's "Apple Isle", and about 80 per cent of all apples exported from Australia to the U.K. come from Tasmania. She also produces a small quantity of canned pears and apricots, but she is principally renowned for processing raspberries, blackcurrants, boysenberries, strawberries, gooseberries and red currants. Most of Australia's canned berry fruits come from Tasmania, where the canneries are in the Huon and Tamar Valleys.

No country in the world has higher grade specifications than Australia, nor could any system of inspection be more rigid. Grade specifications for all canned fruit for export have been in force for the past 30 years or so. These are prescribed in Commonwealth Government statutory rules and regulations, and compliance with them is insured by the compulsory presence of resident Government fruit inspectors in every factory canning for export. The function of these inspectors is to examine all fresh fruit arrivals at the cannery, all processing stages, and to carry out checks on every batch of canned fruit.

*Above: Part of the "tin city" in the warehouse of a Goulburn Valley cannery where 30 million cans are stored. Most of the pears, peaches and apricots that go into the cans will be eaten in Britain. Below: Girls at a Goulburn Valley cannery filling cans of apricots. The fruit is guided down a slot into the can which is then filled with syrup. After sealing the cans are cooked, labelled and packed for shipment.*

On June 5th the firm are once again co-operating with the Australian Trade Publicity Department in a joint campaign for a Sainsbury-Australia Food Fortnight. A joint TV campaign will be launched which will include a 15 minute magazine programme on Tuesday, June 6th, at 6.45 p.m. on London TV stations, to be repeated at the same time on Southern stations on June 8th.



# Table Tennis Championships at Blackfriars

Club Championship matches were played on April 9th at Blackfriars. Pictures on the right show Mr. J. D. Sainsbury presenting the Ladies' Doubles prizes to Mrs. B. Marshall and Mrs. H. Rogers, and, below, right, prizes to Mr. B. Gilham and Mr. T. Harris, Men's Doubles winners.

Below are this year's winners and runners-up. From left to right, back row: Mr. R. Gibson, runner-up Men's Doubles; Mr. T. Harris, winner Men's Doubles; Mr. B. Watson, runner-up Men's Doubles; Mr. K. Haywood, runner-up Mixed Doubles; and Mr. B. Brearley, winner Mixed Doubles. Front row: Mrs. H. Rogers, winner Ladies' Doubles; Mrs. J. Torr, runner-up Ladies' Singles; Mrs. B. Marshall, winner Ladies' Singles, Doubles and Mixed Doubles; Mr. B. Gilham, winner of Men's Singles and Doubles; Mrs. B. Judge and Miss J. Knight, runners-up Ladies' Doubles and Mixed Doubles; and Mr. M. Kalb, runner-up Men's Singles.



The Griffin Club's Ladies' First Team, who were placed third this season in the second division South of the London Business Houses League. From l. to r., Mrs. J. Torr, Mrs. B. Marshall and Mrs. H. Rogers.

On the right: The Griffin Club's Men's First Team. From l. to r., Mr. T. Harris, Mr. B. Gilham, Mr. R. Gibson. The team was placed third in the second division South of the London Business Houses League.



## Thursday Cup Winners



Cup winners of the Griffin Thursday Football League. 'B' Section's (Holloway) team line up with the cup. From left to right, back row: Messrs. B. Hampshire, B. Coulter, D. Cook, R. Shakespear. Front row: Messrs. M. Brophy, R. Spurge, C. Isbel, R. Mayo (Captain), T. Davies, B. Arscott, A. Whiting.



### Mixed up Netball

Office netball broke out into a mixed match last month at Geraldine Mary Harmsworth Park. Two mixed teams played a friendly match more for fun than for exercise. Picture below shows desperate rugby defence play by losing side. It didn't help.



Above are some of the party from Chingford at 'U' Section's night out at The Chestnuts Hotel, Lea Bridge Road, on March 13th. Below are some of the girls from 42 Walthamstow. Guests came from all the branches in 'U' Section's area in Essex.



Left, Porter Taffy Evans of 154 Walthamstow presents a prize to Mrs. Fairbourne. Below, Mr. Tiller (who took the photographs) dancing with Miss Byrne.



## 'U' Section's party



## The death of Mr. Lloyd Maunder

Readers will remember that our issue of August 1958 carried an article on the subject of Lloyd Maunder, of Tiverton, Devon, his Diamond Wedding, and his long association with the acquisition of West Country produce for J. Sainsbury Ltd. He was then eighty-four and, as our picture indicates, time had dealt very lightly with him. During the course of 1960, however, his health began to deteriorate, and after three months in the local hospital he died peacefully in his sleep on Monday, April 10th, 1961.

The news of his passing brings a deep sense of personal loss to the many members of J.S. to whom he was known. Throughout his working life, by his character and integrity, he had set very high standards of which the succeeding generations of his family are not only consciously proud, but determined to emulate. There is no doubt that the close connection which has existed over so many years will continue to be a source of mutual pride to both parties in the years to come.

F. W. S.

# Staff News

## Movements and Promotions



Mr. D. McCord



Mr. O. D. Spencer

### To Produce Supervisor

D. McCORD

### To Manager

O. D. SPENCER from Somers Town to  
151 Kentish Town

### Managers

E. C. WOODROW from 151 Kentish  
Town to East Finchley  
A. A. HARRINGTON from East Finchley to  
Mill Hill  
W. C. BROOKE from Mill Hill to Spare  
C. E. DAVIS from 50 Goodmayes to  
17 Forest Gate  
C. R. GRIGSON from 17 Forest Gate to  
50 Goodmayes  
E. B. SHAW from Spare to Dunstable  
B. P. RANGER from Spare to Weybridge  
L. C. NETHERTON from Weybridge to  
Spare for self-service  
training

### Assistant Managers

T. G. SAUNDERS from Luton to  
Harpenden  
A. B. HARDING from Southgate to  
Dunstable  
L. LAYER from 128 Kilburn to  
Marble Arch  
J. HARRISON from Reigate to  
Redhill  
P. A. PURSLOW from Southgate to  
Dunstable  
F. NEWBURY from Muswell Hill to  
Southgate

### 40 Years' Service

*Congratulations to the following members of the staff who have completed forty years' service with the firm.*

P. MOORE District Supervisor  
J. F. MASON Manager, 6 Norwich  
W. F. PAGE Manager, 43 Enfield  
T. WILKERSON Manager, Burnt Oak  
W. J. WAGHORN Driver, Depot  
C. S. SUMMERTON Vanchecker, South-  
bourne  
D. C. BRIEN Porter, Victoria

### Obituary

*We regret to record the death of one of our colleagues and send our deepest sympathy to his relatives.*

**E. C. Cato**, who joined the staff of the Factory in 1923. He was absent on National Service from 1942 until 1946. He was graded as a Skilled Tradesman in 1947. At the time of his death, which occurred on April 4th, 1961, he held the position of chargehand in the brine-house.



Mr. E. C. Cato



# J.S. Veterans Reunion

*At Walthamstow Assembly Hall on Tuesday, April 18th, 450 J.S. veterans met for their annual concert and reunion. The excellent facilities of the hall and its gardens made the afternoon a very pleasant and enjoyable one.*



*Eight coaches picked up our veterans from London, others brought parties from the South Coast, from Kent and from East Anglia. The party was attended by Mr. R. J. Sainsbury, seen in the picture on the right of this page with Mr. W. C. Gurr, Chairman of the Veterans Group.*



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## J.S. goes West

*This is Bristol's Broadmead where the firm are going to open a new self-service branch in the autumn of this year. The branch is being built at the point of the arrow. The buildings in the foreground are Lewis's and Jones department stores, middle and left respectively, and the tall building on the right near the top is a Co-operative store still under construction. The buildings enclosed in the area behind our branch are the restored Quaker Friars buildings, a meeting house which dates from the 17th century.*





*Sunshine and peaches. Grading fruit in the dappled shade of an orchard in the Murrumbidgee Irrigation Area in the west of New South Wales.*

# Orchards in the Sun

The canned fruit industry in Australia

Australia has been canning peaches, pears, apricots and pineapples since the early part of this century – and today, in a good average year, she cans no less than 125,000 tons of these fruits as well as many other varieties. Great Britain is the principal market and on the general run of distribution over a period of years it has accounted for approximately 95 per cent of Australia's export trade in canned fruit.

Different districts in Australia are known for different kinds of fruit, ranging from pineapples, pawpaws, passion-fruit and bananas in the tropics and sub-tropics to apples, peaches, pears, apricots, nectarines and berry fruits farther south. Australia's orchards and plantations are so extensive that she is one of the great orchard countries of the world.

Many canners control the growing of the fruit they process, so they gear the canning operation to the ripening fruit, and crops picked in the freshness of the morning are by afternoon moving along factory lines, and by nightfall are neatly stacked in a "wall" of cans.

Apricots open the canning season – in December and January, high summer in Australia. The season continues at top speed till early May, with pineapples, peaches, pears and other fruit packs, including fruit cocktail, fruit salad, tropical fruit salad, prunes, cherries, strawberries and other berry fruits, apples and grapefruit sections following one another in quick succession.

Australia has two "world's best" among the fruit she cans. One is the Australian Bartlett pear, recognised in the trade as possessing a flavour unsurpassed by pears grown in any other country. The other is the smooth-leaved variety of pineapple (the Cayenne), which is grown in great quantities in sub-tropical Queensland. The largest pineapple factory in the Southern Hemisphere is near Brisbane, the capital of Queensland. This modern cannery processes some 46,000 tons of fruit a year, and cans speed through the plant at the rate of 24 a second.

From Queensland, too, comes the sugar cane, grown on thousands of acres of cornbrakes, that is used for the manufacture of syrup for Australia's canned fruits.

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