

# J.S. Journal

DECEMBER 1964

House Magazine of J. Sainsbury Ltd





**COVENTRY  
'64**

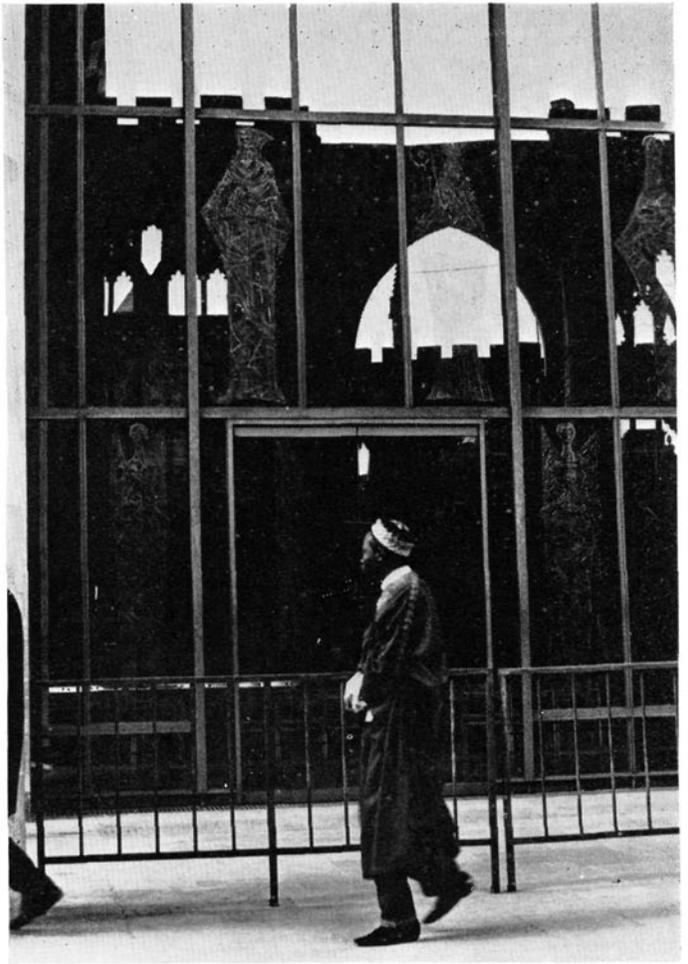
SA/SS/18/8.

*Coventry is a town full of vitality and confidence in the future. The new Cathedral which has risen so swiftly alongside the ruins of its 14th century predecessor symbolizes all our hopes for a long,*

*prosperous and happy peace. The town is a great Midlands industrial centre where adults make motor cars and kids grow up unabashed by 'with it' décor.*



*To Coventry come visitors from all over the world to see the new Cathedral where some of Britain's artists tackled the biggest and most extending tasks of their careers. And to see the shopping precinct where you can put your feet up or wait patiently for mum undisturbed by traffic.*



*In the area now covered by the town's shopping precinct JS once had a small branch at 60 Smithford Street. We moved from there to nearby Trinity Street in 1938. After the Coventry blitz of 1940 this branch played a great part in keeping food supplies going. Vans left Blackfriars night after night in convoy, taking up supplies to the stricken town.*

*The old Trinity Street branch closed on 9th November and the new self-service branch opened at 9 am on 10th November. Below some of our staff are watching the opening moments from the landing. Below them Mr Alan and Area Superintendent Mr W. J. Hedges are welcoming customers.*



*Below: a general view of the Coventry branch taken from its long window on Trinity Street the night before opening. With some 11,000 square feet of shopping area, Coventry is our second largest branch. Lewisham is largest with 11,495 square feet.*



*On the far left Mr David Sainsbury at the opening. Nearer picture is of Mr Simon Sainsbury with Produce Buyer Mr H. Haslam.*

*Opposite page: Mr T. R. Welham, formerly Manager of Portsmouth branch, is Coventry's Manager. Mr Welham joined JS in 1925 at 147 Balham. His first appointment as Manager was to Morden in 1934. He managed 296 Holloway, 259 Ilford, Barking and Colchester before the war, spent six years on national service and returned to Colchester. In 1954 he became Manager at 9/11 Croydon and in 1960 when Portsmouth branch opened he became its Manager.*

*Coventry had a busy opening day and a busy opening week. Sainsbury's are well established there and our former branch was almost always packed with customers. They have lots more room in the new one. Below: Mr J. D. Sainsbury photographed as the first customers come in at the east door.*



*Feature of the opening was the use of a bus streamer on many local buses. This is the first time we have made use of this kind of announcement for an opening.*

*In the middle of this impressive rank of checkouts is Coventry's first customer out.*



## Map man at work

An affable, enthusiastic, bearded sculptor called John Skelton devised the map at the entrance to the new shop at Coventry. He also did the map at Chichester and the White Hart at Guildford.

John Skelton first arrived in Coventry when he was eleven to go to Bablake School. He came from Norwich where he had, been a chorister in the cathedral.

When he left school he went to Coventry Art School. Later he was apprenticed to his uncle Eric Gill, a fine sculptor and one of the world's greatest letter cutters. From him John Skelton learned to be a craftsman.

In the late 'forties he worked with a stonemason in Lewes learning 'a lot about stone'. His first freelance commission came around 1950 and was for a crozier – in silver. But he enjoyed the challenge of working in new materials and ever since he has done a wide variety of work. He did all the sculpture for Christ Church, Coventry, the first church rebuilt in the city after the war. He has work in the Shakespeare Centre at Stratford. One of his favourite sculptures is a symbol of discovery ('you can use a small s and a small d') outside Chichester Museum. Recently he has represented Britain at an International Sculpture Symposium in Yugoslavia called 'Formaviva' where the artists invited spend their time there executing a work which remains on the spot where it was finished.

Mr Skelton's map at Coventry shows the growth of the city. It was devised from information gathered from the City Architect and the old reference library.

A coloured 'rough' was presented for discussion and accepted with one or two alterations suggested – such as provision for expansion of Coventry and Sainsbury's!

A new tracing was then prepared with all the material on it. This was then enlarged photo-statically to full size. The blocks of polished granite which had been chosen for the final map were coated with emulsion paint. The map was then traced onto these in sections.

The basic cutting was done with a machine chisel and finished by hand. Most of the painting and gilding was also done in the studio.

The sections were then brought to Coventry and erected in position in a steel frame and Mr Skelton came along and spent a couple of days finishing it all off.





The use of vinegar for prolonging the life of foods is a practice of great antiquity. The discovery of vinegar – in which the preserving agent is acetic acid – occurred long before recorded history, but we do know that it must have quickly followed on the making of the first alcoholic liquors, which are normally known in some form to the most primitive of peoples. The reason for this deduction is that any alcoholic liquor left freely exposed to air soon undergoes a change, as a result of bacterial action, in which the alcohol is converted to acetic acid. The ability of these ‘changed’ liquors to resist further decay cannot have long remained unnoticed and from thence to their logical addition to other foodstuffs, to prevent their decay, can have been but a short step.

With the growth of civilisation, the use of vinegar to preserve foodstuffs became more varied and sophisticated until by Greek and Roman times the method was widely established as a means of preservation and many kinds of semi-pickles were prepared. It was probably in more northern climes however that pickling – together with the fermenting of vegetables to assist in their preservation – reached its maximum importance for here their value for providing part of the winter’s food reserves and for adding piquancy to the inevitably dull and monotonous diet must have been great. Although it was not recognized at the time, such food supplies must also have been of considerable importance in supplying essential nutrients to the people’s diet and as such their contribution towards maintaining the health of the population cannot have been small.

### **Nutritional aspects**

The value of pickles as a source of essential nutrients, such as vitamins and minerals, in relation to the diets of past ages and even today, is a matter of some interest. The most important aspect is that of vitamin C or ascorbic acid, deficiency of which results in the disease known as scurvy. This, in past centuries, was a dreadful scourge and was particularly likely to appear amongst men confined for long periods in ships, or in the population of towns during sieges, although it was probably prevalent in a mild form amongst northern European populations in general, the incidence being worst in the spring. In order to illustrate the virulence of the disease, during the Seven Years War a

surgeon of the time estimated that of the 185,000 men raised for service at sea, 130,000 died and that of these two-thirds succumbed as a result of scurvy, i.e. nearly half the original force died from scurvy. As the realization slowly dawned during the eighteenth century that scurvy arose as a result of a dietary deficiency, in particular from lack of fresh fruit and vegetables, the British Admiralty, to whom the matter was of great importance, undertook many experiments to ascertain the scurvy-preventing, or antiscorbutic properties of various foods and drinks. Captain Cook in his three-year voyage of discovery to the Antarctic, commenced in 1772, partook in these and tested many foods for their antiscorbutic properties. Amongst those he found to possess the property was a fermented vegetable – classed as a pickle – namely sauerkraut. This pickle, one of the few not preserved with added vinegar, had in fact long been in use by the Dutch Navy as a scurvy preventative. It is perhaps a tribute to the accuracy of Cook’s observations that he classed it as ‘highly antiscorbutic’, for we now know that properly made sauerkraut has a good ascorbic acid content. The use of sauerkraut in the British Navy was not subsequently ratified however, in all probability because subsequent tests may have failed as a result of the very variable vitamin C content of the pickle. The culmination of the matter was that the British Admiralty finally decided to adopt lemon or lime juice as the principal antiscorbutic component of the ships’ diet and ordered its issue on all ships during voyage. The result was that scurvy disappeared in the Navy and that Englishmen acquired the nick-name of ‘Limey’ in many parts of the World.

Although today’s diets normally contain an ample supply of vitamin C, the problem of ensuring an adequate intake by certain sections of the population in this Country has not been dismissed easily. Even as recently as the last war difficulties were encountered, especially in the case of children, and these resulted in the scheme of issuing concentrated orange juice – still continued today. Strangely enough and perhaps somewhat inappropriately the then search for high yielding sources of the vitamin revealed that immature walnuts – as pickled – are one of the richest sources known. In fact, one average-sized nut contains sufficient vitamin C to meet the dietary needs of a man for approximately 15 days – calculated on a 30 mg.

per day basis. Of course, much of the vitamin is lost during pickling but sufficient can remain to be of real significance and such were the needs of the time that instructions were issued during the war to assist manufacturers in minimising losses of the vitamin during production. Wars always stimulate research, of course, and whilst our country was concerned with some nutritional aspects of pickles, the Americans carried out a detailed examination of the dietary value of various kinds of cucumber pickles at the University of Michigan. This work led Professor Fabian to conclude that most of these pickles were well above average for their vitamin A, B<sub>2</sub> and C contents and were also good sources of minerals. So pickles are nutritionally valuable but this was not always the case.

### **Pickles of the World**

In perhaps no other sphere of essential human activity does prejudice and custom play so large a part as in eating. Basically our preference is for the foods we were reared on, as is well illustrated by the Englishman's surprise and indeed indignation when unable to procure his national dishes abroad. Although availability is the primary reason underlying a nation's feeding habits, variations in dealing with intrinsically the same product arise and become fixed through custom. Because a very wide range of foodstuffs can be successfully preserved by pickling it is obvious that the numbers of pickles available in the world are almost legion and thus their overall consideration is a matter of some difficulty. However it is possible to recognize classes and also national trends. Vegetables as a class without doubt constitute the principle source of pickling material, as a rapid glance at any grocer's shelves will show. Fruits are less often pickled here although they often constitute an important section of other countries' pickles, where such products as pickled plums, peaches, mangoes, tomatoes, melons, etc., are popular. In this country however, fruits still play a fairly important part in vinegar preserves for they constitute the major part of many sauces, and chutneys. Furthermore the olive is a fruit and if we want to be botanically exact so are tomatoes and gherkins or immature cucumbers. Fish is less often pickled in vinegar but nevertheless such products as roll mops (herrings in vinegar) and many forms of shell fish in vinegar, are produced in moderate quantities. Meat, on

the other hand, very rarely seems to have been preserved with vinegar, and salting – still called pickling – was the old means of preservation. Pickled eggs in vinegar is an old pickle, however, which has recently been enjoying an increase in popularity.

The question of why a particular food is pickled whilst others are not depends entirely on whether the food keeps well in vinegar, i.e. is not subject to inherent deterioration, and on whether the resultant pickle is of desirable flavour. Preservation, i.e. extension of the life of a foodstuff, used to be a primary reason for pickling but nevertheless the consumption of large quantities of vinegar-soaked food is not pleasant. Hence it is unlikely that vinegar was often used as a means of preserving bulk food supplies. Pickles must therefore be classified as food adjuncts and this is strictly their function today. Pickling in modern terms is thus a means of preserving small quantities of often highly perishable foodstuffs, the resultant value of the product lying in its ability to enhance the flavour of a meal of rather dull character, or of course its value as an adjunct to drink.

Nations' food habits vary enormously and consequently their approaches to pickling vary accordingly. Firstly the kind of vinegar used is usually governed by the cheaper alcoholic liquors available. In this way wine vinegar is predominant in France and many parts of Europe; malt vinegar, made from unhopped beer, is mainly used in Great Britain; cider vinegar is the principal product of North America; spirit vinegar prepared from alcohol distilled from fermented molasses, i.e. rum, the product of the West Indies, etc. In the Far East the main pickles are those prepared from fermented vegetables often without the addition of vinegar, a method which lends itself more readily to bulk preservation and produces a mild flavoured product. Travelling westwards it will be found that the Indians are prolific producers of pickles. To the preservative power of the acetic acid in the vinegar they add the keeping properties which derive from massive additions of spices. These, of course, cause many of their pickles to be very hot in flavour, such as the mango chutneys imported to this country. European pickles are on the whole rather mild flavoured and many are based on the cucumber – some being delicious. American pickles closely resemble the European types from which they derive. Surprisingly, although perhaps not so

when our sea-faring history is considered, British pickles are much more varied and have little in common with European types. Perhaps our pickles are chiefly characterized by their very acid taste, for few nations will tolerate the quantities of vinegar that we seem to prefer. Their origin is world wide as a few examples of ingredients used will demonstrate: soy sauce – China; gherkins – Eastern Europe; Mangoes – India; tamarinds – West Indies; olives – Mediterranean countries; dates – North Africa; etc. In fact British pickles seem to reflect our strongly nationalistic independence coupled with our ability to see the value of other peoples' views.

### **Development of British pickles**

During the Middle Ages pickles were largely the product of the industrious housewife. With the growth of towns and the resultant need for shops and products for sale therein, by the first half of the nineteenth century the making of pickles was probably mostly transferred to the small trader and manufacturer. It is regrettable that these early pickles were the subject of much fraud, adulteration and bad manufacturing procedures. Some, such as the very common adulteration of vinegar with sulphuric acid and the dyeing of white cabbage to red, were probably harmless but others such as the use of copper, as a means of imparting a bright green colour to gherkins were much more suspect. Accum, an early exposé of such practices, gives a very horrifying account of a young lady who consumed such copper impregnated pickles – whilst her hair was being dressed – and died nine days later in great agony. It is hardly likely, however, that this was the real cause of death. Manufacturers unwittingly used lead in their pipes and vessels and this would probably have been far more dangerous for the consumer. Such practices were gradually repressed and today no danger exists in this way.

Because of the shortage and expense of containers pickles were mostly sold loose until comparatively recent times. This ensured that the product was normally made, sold and consumed within a relatively short time. Consequently the keeping quality need not have been of a high order. Today, however, the modern pickle must exhibit first class keeping quality as it may be months between display and sale in some shops; they should then last well after

opening in the home. The container itself has been partially responsible for the attainment of this object. The first jars were closed with parchment tied with string. These were replaced by the tinned and lacquered iron sheet lid lined with a cardboard disc. For a while this was replaced with a plastic counterpart but before these could really become established, the modern cap arrived. This is made from aluminium, coated with a highly resistant resin finish. They are a tremendous advance on the old tin plate lids and it would be difficult to make modern pickles of the same quality without them. Oddly enough the sale of loose pickles over the counter has recently staged a comeback. This has arisen largely as a result of the spread of delicatessen shops, and the products concerned are mainly the large pickled cucumbers. These, however, are vastly different from the old fashioned cucumber pickles previously sold in the same way. They are indeed the product of modern research and arrive from the Continent in large cans, having first been pasteurized therein to ensure their soundness during transit. Their flavour is delicate and usually excellent but once they leave the aseptic conditions of the can they are liable to spoilage and so they cannot be kept for long in the home.

Are there likely to be many changes in future pickles? The faults of today vary between types but fundamentally an even further increase in keeping quality is the primary target. One of the biggest advances towards this goal is in the process of introduction into the Industry at present. This is the technique of pasteurization – a process developed at the British Food Manufacturing Industries Research Association – which permits the acidity of the pack to be safely lowered without fear of microbial spoilage and also generally improves the keeping quality of the product. Low-acid pickles are milder in flavour than conventional pickles and there is little doubt that they find favour with many people. On the other hand, a substantial class prefers the fully acidified type, so it is possible that caterers may stock both low- and high-acid pickles and thus meet everyone's needs. To some extent this is already occurring, and is one of the advances that the Industry will probably make to meet consumer preference whilst attaining an even higher quality product than before.

# MANAGERS CONFERENCE 1964

On 28th October a conference of the firm's service and self-service managers began with a joint session at Archbishop Amigo Hall, St George's Cathedral where Mr Alan welcomed them. Mr J. D., Mr Simon and Mr Timothy addressed the meeting on trading developments, staff matters and the new Shops and Offices Act. Mr E. F. Williams the firm's chief chemist spoke on the importance of maintaining hygiene standards. For the afternoon session the self-service managers met in the John Marshall Hall, Christchurch, Blackfriars where practical trading matters were discussed and the film Shopping Day was shown. The service managers remained at Archbishop Amigo Hall for a similar programme.





Some of the firm's Manager's arriving for the morning conference at the Archbishop Amigo Hall. Among those in our photographs are

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*Mr C. Willis, Mr A. Rawlingson, Mr E. Spriggs.*

*Mr G. Watson, Mr F. Juby, Mr C. Clarke,  
Mr B. Morris.*

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*Mr C. Lundy and Mr L. Townsend.*

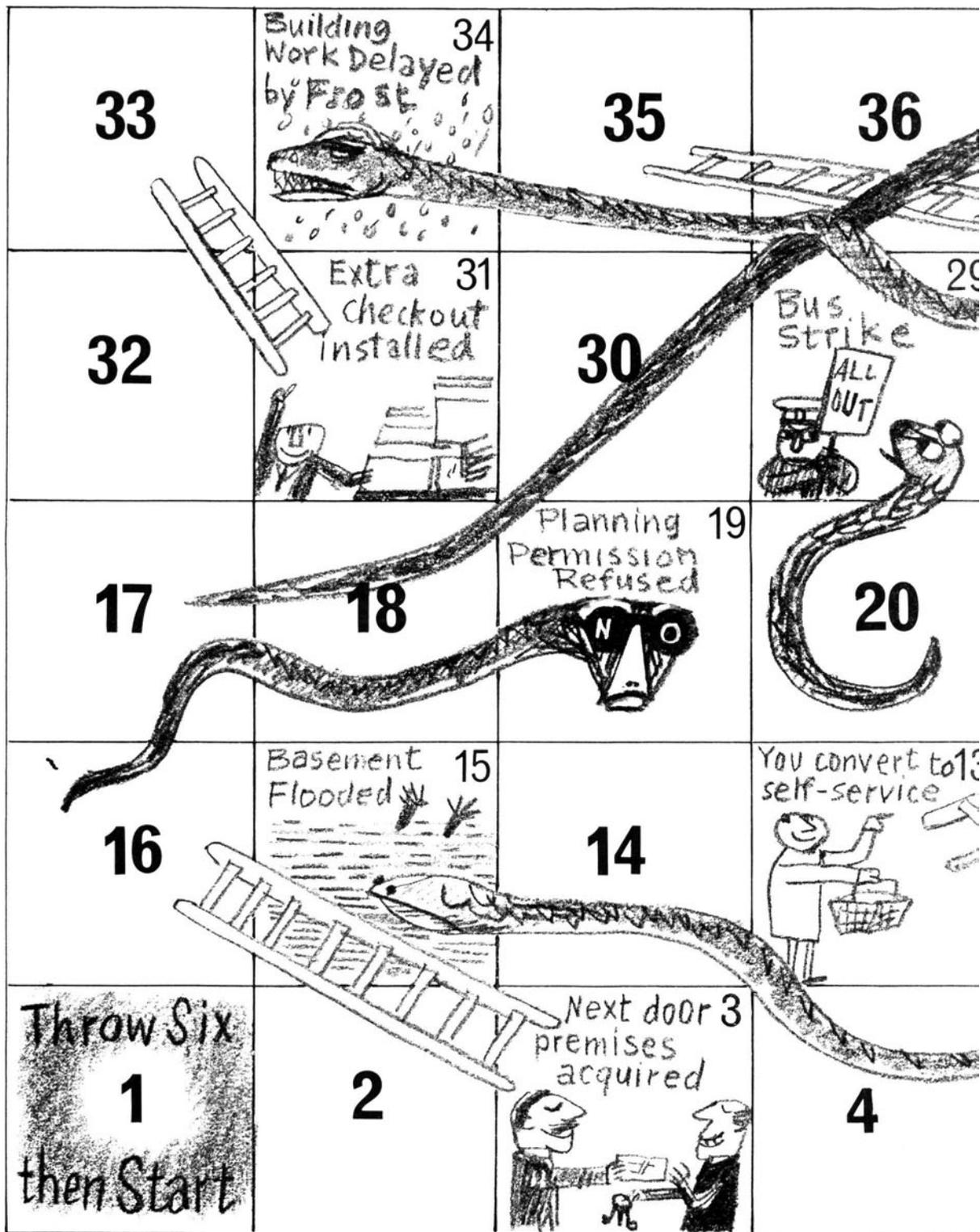
*Mr W. Moss, Mr F. Molyneux, Mr P. Richardson,  
Mr W. Mansfield, Mr A. Burge.*

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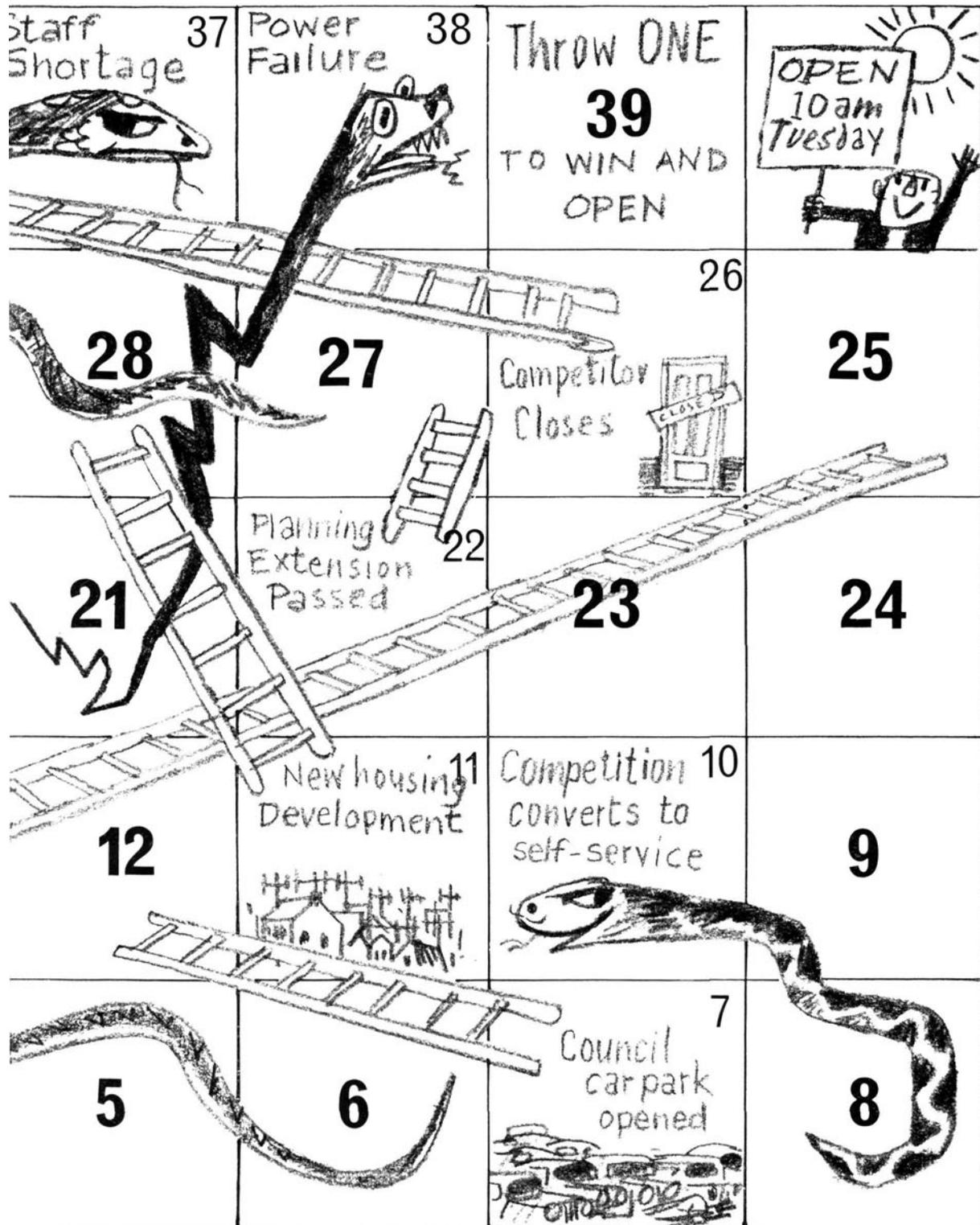
*Mr K. Boston, Mr J. Jennings, Mr Ryder.*

*Mr G. Houlford, Mr B. Goodswen, Mr E. Pryke.*

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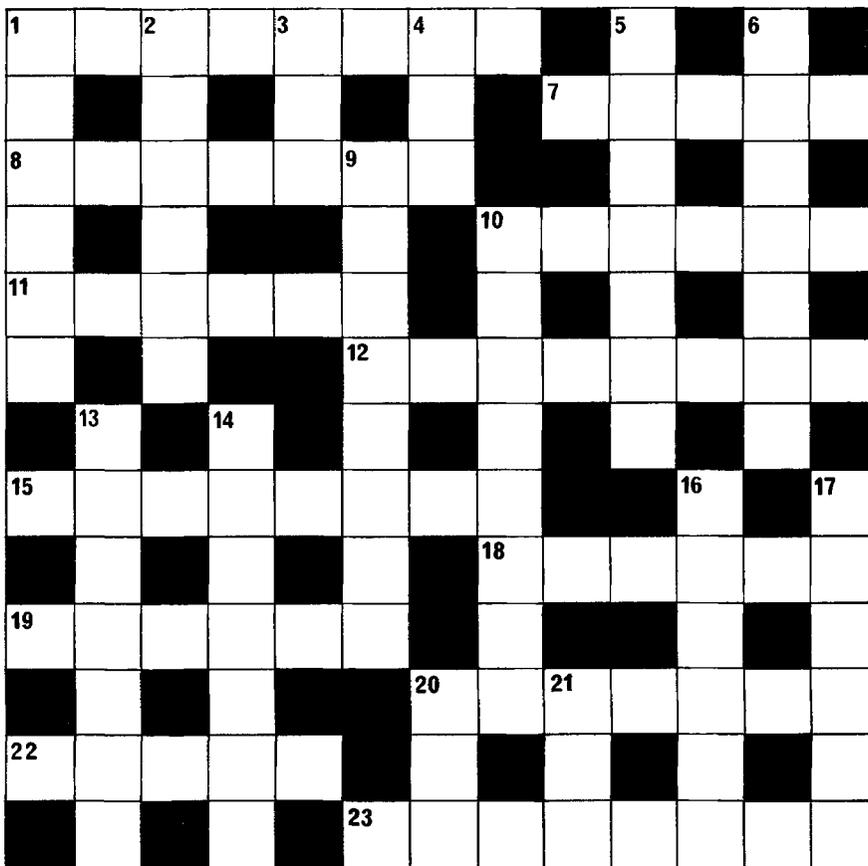


BRANCHO The 1965 game for two or more players. All you need is one dice and inextricable



ble patience.

# the journal crossword/No 1



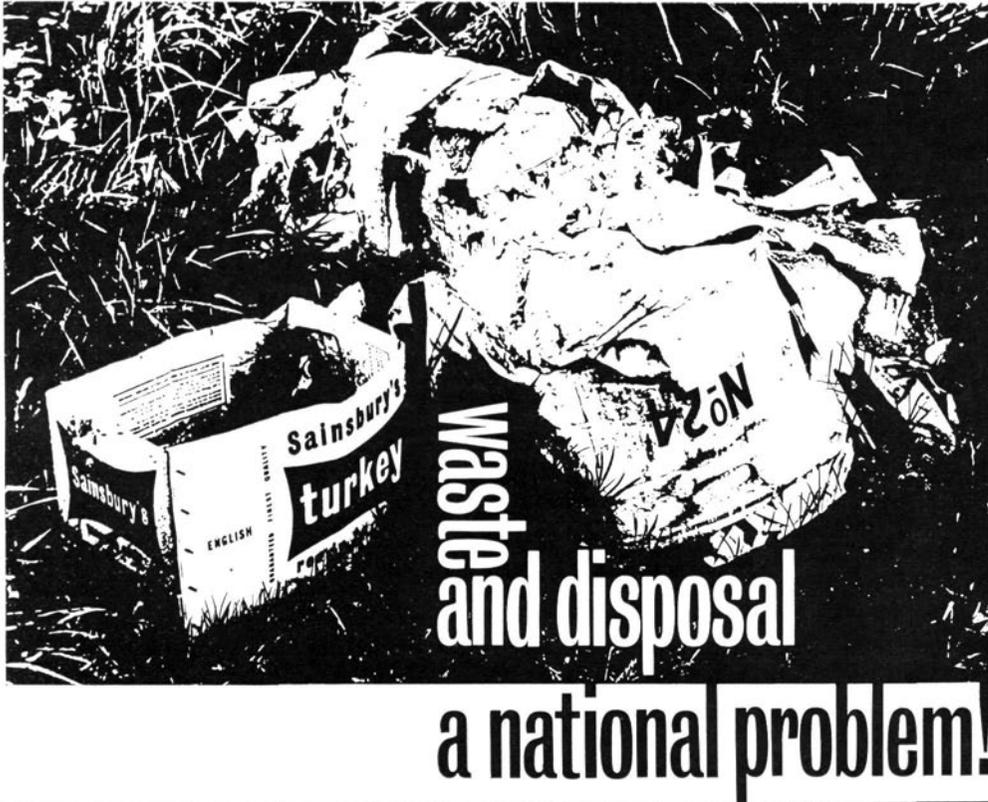
## ACROSS

1. *They may be crackers!* (8)
7. *Sweet girl who takes one in?* (5)
8. *For puddings no doubt.* (7)
10. *Chop of whiskers?* (6)
11. *One short of a dozen, obviously!* (6)
12. *May be given in contempt or sportive familiarity.* (8)
15. *Total amount of money changing hands in the business – of pies?* (8)
18. *Cook too much perhaps.* (6)
19. *Sets about or the multiple?* (6)
20. *Wilfred preserved onions apparently!* (7)
22. *Kinky paper* (5)
23. *Incline towards confused mate.* (4,4)

Solution on Page 21

## DOWN

1. *Spreading flattery?* (6)
2. *A meal taken lately.* (6)
3. *You know this abbreviation!* (3)
4. *Cause of an afternoon stoppage?* (3)
5. *Capacity of satisfaction.* (7)
6. *Remodels.* (7)
9. *Winks at, in order to study cutlery?* (8)
10. *May be cooked with cheese.* (8)
13. *With 20 down makes a missile* (7)
14. *Run paws. (Anag.)* (7)
16. *A young salmon on its first return from salt water.* (6)
17. *Force tea as a dietetic drink.* (6)
20. *Steak and kidney, perhaps?* (3)
21. *May be carried by the man responsible.* (3)



*'If seven maids with seven mops  
Swept it for half a year,  
Do you suppose?' the Walrus said,  
That they could get it clear?  
'I doubt it,' said the Carpenter,  
And shed a bitter tear.*

104 men sweep 220 miles of street in Camberwell every day. They pick up an average of 28 tons of litter per mile.

16 men and two mechanical sweepers work day and night to keep Oxford Street clear of rubbish.

In one year 42,836 tons of refuse were collected from domestic premises in one LCC borough.

Brighton spends £90,000 a year on keeping its streets clean.

Clearing litter from the Royal Parks costs the taxpayer £12,000 a year.

Last year 352 tons of fallen leaves were collected in a London borough and taken to a horticultural nursery for making leaf mould.

6,400,000 milk bottles disappear every week in England.

Last year the average man threw away four times his own weight in rubbish.

These are some of the astonishing facts that emerged when we started looking into the litter problem, an enquiry that was sparked off by the picture at the head of this page.

The empty JS turkey carton, petrol tins, orange bottles lying on the ground are only symptoms of a problem that is threatening to engulf us. The unwanted matter of our affluent society is becoming as difficult to dispose of as the water that almost drowned the sorcerer's apprentice. A hundred years ago when the rich man's leavings were the poor man's supper and merchandise was seldom prepacked, when there was far more space per person, the litter problem was insignificant. Today its proportions are so alarming that it is one of the decisive factors of modern life.

Litter experts divide refuse into three classes,

domestic refuse, trade refuse and litter. Domestic refuse is rubbish collected direct from households. It varies considerably throughout the country both in bulk and weight according, curiously enough, to the characteristics of a district and the time of year. On the whole it is tending to become lighter but bulkier owing to the introduction of modern wrapping methods, frozen and tinned foods, and a reduction in the quantity of coke and coal residue thrown away. The increased bulk makes collection and disposal more and more difficult and councils use varying methods to meet their particular problems. Collection is always done by lorry, most of it from dustbins owned by the householder, but some from disposable sacks, although this has proved rather expensive.

Trade refuse has to be dealt with according to its characteristics and is usually the subject of a special collection service in industrial areas. At Berwick Street Market in London, for instance, a special lorry stands by on Saturdays to crush wooden crates after the fruit and vegetables have been unpacked on to the stalls.

Litter can be defined as any rubbish left lying in streets, ditches, and other public places. It can be either of the light type, that is paper, wrapping materials, tins, bottles or of the heavy type such as abandoned vehicles, beds or stoves. Litter is the concern of the Keep Britain Tidy Group, and organisation formed under the patronage of the Queen Mother. It runs a nationwide campaign to publicise the ugliness and danger of litter, and forms, wherever possible, local groups that make themselves responsible for distributing waste-paper baskets on public occasions and running a local anti-litter campaign. Schools are encouraged to form committees. We are, it seems, turning into a nation of anti-burglars longing to give away the things we do not want and doing it sometimes in the most extraordinary manner. Who would expect to find an unwanted bed on top of Scafell? One was found there. On Marley Common as all over the country-side, people are leaving cars, water-tanks, television sets, tractors – the list is endless.

The disposal of refuse is a far greater problem than its collection and methods have changed considerably. Some years ago incineration was the most usual and expedient method because in the days of solid fuel fires a great deal of coke and coal was thrown away with the ashes and the refuse therefore had a high heat content.

This could be harnessed to heat water which would be turned into steam for generating electricity, for heating nearby offices or for supplying public baths which were deliberately built near the council destructor. Incineration has now been almost entirely discontinued. The heat content of waste has gone down, the cost of incineration has gone up.

Most councils now tip their rubbish either into the sea or low lying ground that needs reclamation. In some cases it is first sorted for materials such as glass, metal or paper which can be used again. The remainder is mixed with sewage sludge and covered with soil. The resultant fermentation, as every gardener knows, turns the litter into humus and the land can eventually be put to agricultural or recreational use. It cannot however, be used for building as it takes many years for the ground to settle into a firm mass. Most materials, if left long enough, do rot under these conditions. Little is as yet known about hard and soft plastics but it seems probable that the heat generated inside a pit will make them disintegrate. One of the most difficult products to dispose of is coconut matting which has been known to remain unchanged inside a pit for twenty years.

Unlike most cities which use lorries to dispose of their rubbish direct to the tips, London sends its waste down river. It is loaded by conveyor belt from lorries into barges. A hydraulic ram called a trimming machine crams it into the barge holds. It is then taken to the Thames Estuary at Pitsca and there tipped into marsh land for eventual reclamation.

Modern packaging methods may have increased the litter problem for the housewife and the dustman but the shopkeeper also has his problems.

The JS empties department built in 1951, was designed to handle the vast number of biscuit tins returned from the shops for re-use by manufacturers. All our biscuits are now sold in packets and arrive in cardboard outers. This is just one example of the way in which the problem has grown – and it has grown enough to justify a special arrangement whereby contractors call at our branches to clear the waste cardboard, which is left separate from other refuse so that it can be reclaimed.

Other waste, under the heading of 'trade refuse' already mentioned, is usually cleared by local councils. Its storage, for even a short time, presents problems, particularly on premises

where food is handled. In 1962 JS introduced the system of paper sacks now taken so much for granted. This meant that the clearing of dustbins was no longer necessary, avoiding an unpleasant and time-wasting job and that back premises became far tidier and more sanitary.

At larger premises 'bulk containers' are used. These containers – equivalent in capacity to ten ordinary dustbins – are stood under cover and cleared by specially designed lorries which pick the containers up, empty them and return them to ground level.

This system is being adopted by more and more councils who either supply the containers on hire or clear refuse from those belonging to the tradesmen. It is a development which is enabling refuse to be cleared more quickly and efficiently, but gives no help in its actual destruction.

Litter matters because it is detrimental to the quality of the lives we lead, it is dangerous and, by spoiling the appearance of our towns and our countryside it can numb our pride and pleasure.

### solution to the journal crossword

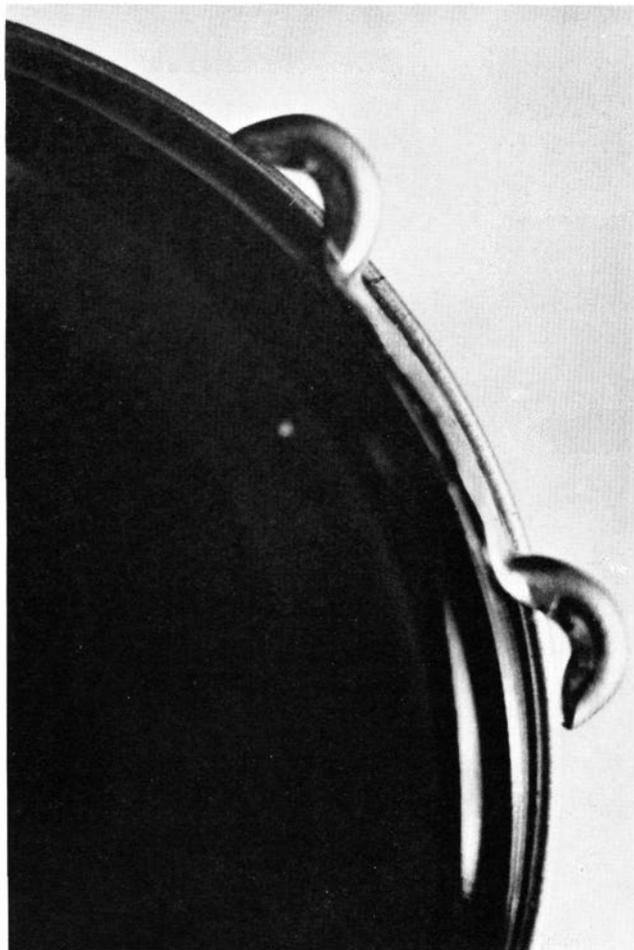
#### ACROSS

1. Biscuits, 7. Honey,
8. Tapioca, 10. Mutton,
11. Eleven, 12. Nickname,
15. Turnover, 18. Overdo,
19. Stores, 20. Pickles,
22. Crepe, 23. Lean meat.

#### DOWN

1. Butter, 2. Supper,
3. UNO, 4. Tea,
5. Content, 6. Reforms,
9. Connives,
10. Macaroni, 13. Custard,
14. Unwraps, 16. Grilse,
17. Posset, 20. Pic,
21. Can.

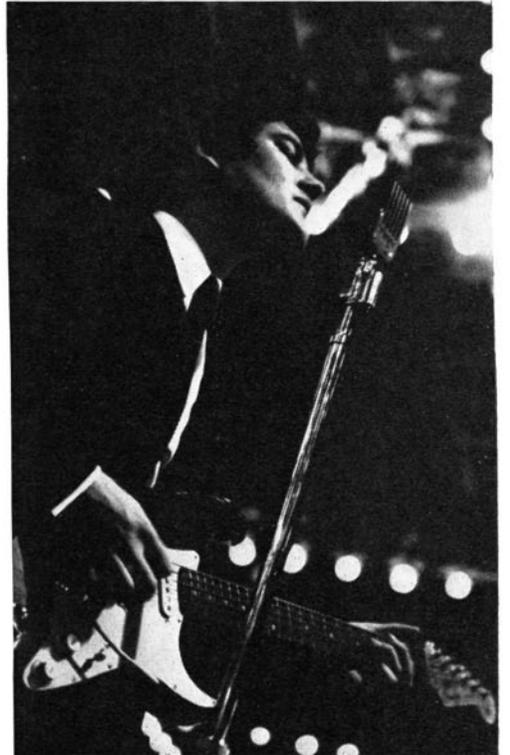
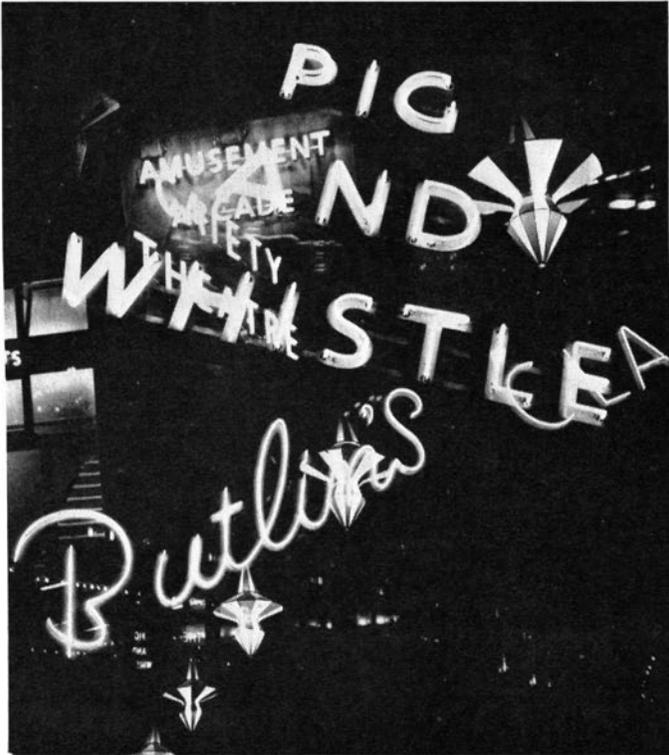
### Whatsit No 8 *Solution in our next issue*



*Whatsit in our last issue turned out to be just an end on view of a packet of cocktail sticks. For people who may be quite mystified by this month's whatsit, above; it isn't edible and doesn't contain anything you would want to eat.*



Dear Mum, Packed the old bag last Oct 17 and off to Butlin's with the Sainsbury's





—a fab week-end but oh my pore feet! or I might have got myself a prize too





Next day the kids got into their fancy dress gear. What a game for mums!





Lord Sainsbury was there and Jim Clay (a bit bent ha! ha!) — crazy games all day





We did alright with the old tugs of war and bingo and that low jump thing





That's the big prize scene below. Maybe I'll make it next year! Merry XXXmas



## Weddings and Golden Weddings



*Congratulations to Mr and Mrs Taylor who celebrated their golden wedding on September 7th. They were holidaying at Sandown I.O.W. when the photograph was taken.*



*Congratulations too to Mr and Mrs A. Turner who celebrated their golden wedding on September 23rd.*



*Congratulations to Miss S. K. Ungless of our Hayward's Heath branch and Mr P. R. Georgeson who were married at Hurstpierpoint Parish Church on September 25th.*



*Congratulations to Miss E. Joseph and Mr A. Deackes, both of Maidstone branch, who were married on September 12th.*



*Congratulations to Miss Carol Osborne and Mr Michael Willmott, both of Hook branch, who were married on September 5th at St Mary the Virgin, Chessington. Mrs Willmott is now at our Esher branch.*

# STAFF NEWS

## Movements and Promotions

### Managers

A. BUDDIN	from Stockwell to Portsmouth
L. CARRINGTON	from High Barnet to St Albans
E. CORNELIUS	from Westbourne to Bournemouth
S. COX	from Boscombe to Westbourne
H. CROWE	from St Albans to self-service training
I. FUNNELL	from Bournemouth to Boscombe
E. GORMAN	from 75 Ilford to managerial relief of Hoxton
W. GUEST	from 124 Ilford to Woodford
G. KNIGHT	from 94 Tunbridge Wells to Hastings
A. MORGAN	from Hoxton to Edmonton
L. SALTER	from 40/44 Walthamstow to 114 Ilford
O. SPENCER	from 151 Kentish Town to Colindale
I. THOMAS	from Woodford to Stamford Hill
W. TOWERSEY	from Colindale to High Barnet
W. TURRELL	from Hastings to self-service training
T. WELHAM	from Portsmouth to Coventry self-service
R. WOODHOUSE	from 34 Ilford to Spare at Brentwood

## Spare Managers

- E. HUGHES from Rugby  
to Coventry self-service  
C. INGLE from Forest Gate  
to 114 Ilford

## Promoted to Management

- L. HESSEY from Purley to the manage-  
ment of 24 Croydon  
J. SMITH from Burnt Oak to the  
management of 151 Kentish  
Town  
A. STAPLEY from Victoria to the manage-  
ment of Stockwell

## Promoted to Spare Manager

- D. BAKER 9/11 Croydon

## Assistant Managers

- L. BIRD from Harold Hill  
to Basildon  
R. BYRES from Winchester to tempor-  
ary duties at Basingstoke  
F. COWEY from self-service training  
to Marylebone  
C. HARVEY from Welwyn Garden City  
to Northampton  
C. KNOWLDEN from self-service training  
to Victoria  
C. LYTHE from self-service training  
to Victoria  
D. SKUCE from East Finchley  
to self-service training  
G. STOCKS from Nottingham  
to Northampton  
R. WOODHOUSE from Forest Gate  
to Harold Hill  
D. WOODS from Upminster to 114 Ilford

## Promoted to Assistant Manager

- R. CHAMBERS 57b Kingston

## Head Butchers

- E. BARNES from 13/15 Blackfriars  
to self-service training  
R. DOWNS from Romford to self-service  
training  
J. EGAN from Drury Lane  
to Nottingham  
R. LLOYD from Spare, 124 Ilford,  
to Spare, Romford  
L. MANSFIELD from 48 Ilford  
to 13/15 Blackfriars  
W. MORRELL from Edgware to Drury Lane  
F. PAINE from Hoe Street,  
Walthamstow to 114 Ilford



L. Hessey

J. Smith

A. Stapley

D. Baker

## Forty Years' Service

*Congratulations to the following who have completed long service with the firm*

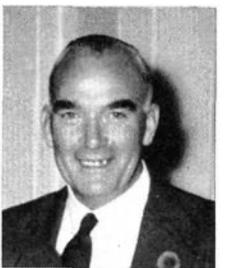
- |               |   |
|---------------|---|
| D. J. COPUS   | S/L/Salesman,<br>East Grinstead<br>Superintendent |
| H. DYER       | S/L/Salesman, 357 Harrow<br>Manager, Dagenham     |
| W. COURTNES   | Manager, 12/16 Kinglands<br>Grocery Supervisor    |
| C. R. GRIGSON | Training Centre                                   |
| T. C. MANLEY  | A/H/Butcher,<br>62 Tunbridge Wells                |
| S. C. THORPE  |   |
| L. TUCK       |   |
| R. TUTCHENER  |   |

## Twenty-Five Years' Service

- |                    |  |
|--------------------|--|
| MISS R. L. BALL    | L/Saleswoman,<br>East Grinstead          |
| MISS E. E. CASSELL | First Clerk, Cambridge                   |
| MRS G. E. CHADWICK | Part-time Saleswoman,<br>Stoke Newington |
| MISS E. POOLE      | Grocery Supervisor                       |
| MISS E. M. POPE    | Housekeeper, Kenton                      |
| MRS L. M. WATTS    | Training Centre                          |

## Marriages

- Miss J. Cooke to Mr A. Cauldery** Walsall,  
19th September 1964.  
**Miss J. Slater to Mr D. Mallett** 41 Norwich,  
26th September 1964



*W. D. De-Larrabeiti*

*W. McGovern*

*D. Fawcett*

*E. A. Gallant*

*C. W. B. Thomas*

*A. Williamson*

## Diploma and Certificate winners in the Institute of Meat Examinations

### Meat Trades Diploma

R. E. BRIGINSHAW	Teddington
D. R. DAY	Coulsdon
D. FROST	24 Croydon
P. HEFFERNAN	12/16 Kingsland
D. G. IZZARD	13/15 Stamford Street

### Craftsman's Certificate

D. J. ANCILL	Surbiton
C. F. BOWDEN	Boscombe
R. V. COPAS	Maidstone
G. D. CORBRIDGE	Bournemouth
J. H. EVERINGHAM	Upminster
J. E. FOGDEN	Kenton
E. KITCHINGHAM	Kenton
B. R. MERCER	Kenton
S. R. H. MORRIS	Head Office
S. R. NEWWEY	Boscombe
C. B. PECK	Ilford
C. R. THOMLINSON	Collier Row
P. R. WAKELEY	97 Kingston

## Retirements

*We send our best wishes to the following colleagues who have just retired*

**W. McGovern** began as a learner at Streatham in March 1920, and moved to 147 Balham in the following year. In 1925, he was transferred to Addiscombe and later to 9/11 Croydon, before being promoted as First Hand at 6 Norwich. His first management was at 41 Norwich, where he was appointed in September 1930. Two years later he took over Chelmsford, where he remained until his transfer to Brentwood in 1943. He remained at this branch until 1950, when he was appointed to Bognor, from which branch he retired on November 28th, 1964.

**C. Cox** who joined the staff of the factory on 27th October 1919. He was later transferred to the warehouse. Since 1941 he has been employed mainly at Union Street, both in the bacon yard and cold stores. Prior to his retirement on 1st October 1964, he was employed on general duties at Union Street.

**Mrs W. D. De-Larrabeiti** who was engaged on 8th December 1952 as a saleswoman at 176 Streatham. On 30th September 1957 she was promoted to leading saleswoman, but in September 1964 she was transferred to part-time work. She retired on 1st October 1964.

**Mrs D. Fawcett** who was engaged as a daily domestic assistant at 57B Kingston on 9th March 1942. In 1944 she was transferred to Norbury and resigned in 1947. On 7th September 1953 she was re-engaged at 168 Streatham and subsequently regraded to supply woman and in September 1957 to a part-time supply woman. She retired on 1st October 1964.

**Mrs E. A. Gallant** who joined the firm on 9th June 1941 as a saleswoman at Harpenden. She was later transferred to St Albans. In 1946 she was regraded to a till clearer, and in September 1952 to a leading saleswoman which position she held on her retirement on 1st October 1964.

**F. J. Hornsby** was engaged as a learner at Hackney in October 1923. Two years later he moved to Stamford Hill, and in July 1931 he was transferred to Stoke Newington, at which branch he was appointed Manager in May 1932. In June 1941 he took over the management of Tottenham, before moving to Wood Green in the Spring of 1945. He remained at this branch for eighteen months before his transfer, in November 1946, to Stamford Hill, from which branch he retired on 31st October, 1964.

**C. W. B. Thomas** who joined the firm as a bacon hand at Gravel Lane in 1926. He worked variously in other sections of the Central Depot, until in 1945 he became a despatch clerk. He was later regraded to stock-keeper, and prior to his retirement was working in the cake department of the warehouse.

**A. Williamson** who was engaged in August 1923 in the factory. He was later promoted to first hand. He subsequently was appointed senior selector examiner, having progressed through the various grades of the butchery department. Prior to his retirement, on 1st October 1964, he was assisting as doorkeeper at Wakefield House.

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## Obituaries

*We regret to record the death of the following colleagues and send our deepest sympathy to all relatives*

**Mrs P. Campbell** who joined the firm in May 1954 as a shop cleaner at Somers Town. In November 1959 she became a daily domestic assistant at Marble Arch, and in July 1964 she undertook part-time duties. She died in September 1964.

**G. Clark** who was engaged for the staff of the factory on 22nd September 1941. In 1943 he was made a first hand, and later a special first hand. Prior to his retirement, on 28th June 1957, he was working as a labourer in the bakery department. He died on 28th September 1964.

**L. S. Fenner** who joined the firm in 1942 as a clerk in the Central Warehouse. He was subsequently employed in the Transport Office, and in 1954 was promoted to the position of departmental manager in charge of the Biscuit Department. Four years later he occupied a similar position in the Pro-Grocery Department, and when this was transferred to Silwood Street he became Manager there. In 1962 he was appointed a Junior Official of the Company, and was transferred to Basingstoke at the end of 1963 as supervisor in the Non-Perishable Warehouse. He died on the 26th September 1964 in hospital.

**C. J. Gifford** who joined the firm on 4th October 1921 as a porter at New Malden. On 3rd October 1955 he was transferred to 97 Kingston, and he returned to New Malden in April 1959. It was from this branch that he retired on 1st February 1963. He died on 30th September 1964.

**W. M. Parr** who joined the staff of Mr Frank Sainsbury in 1927 as an egg collector at Fordham, where he remained until his death on 15th September 1964.



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*G. Clarke*

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*L. S. Fenner*

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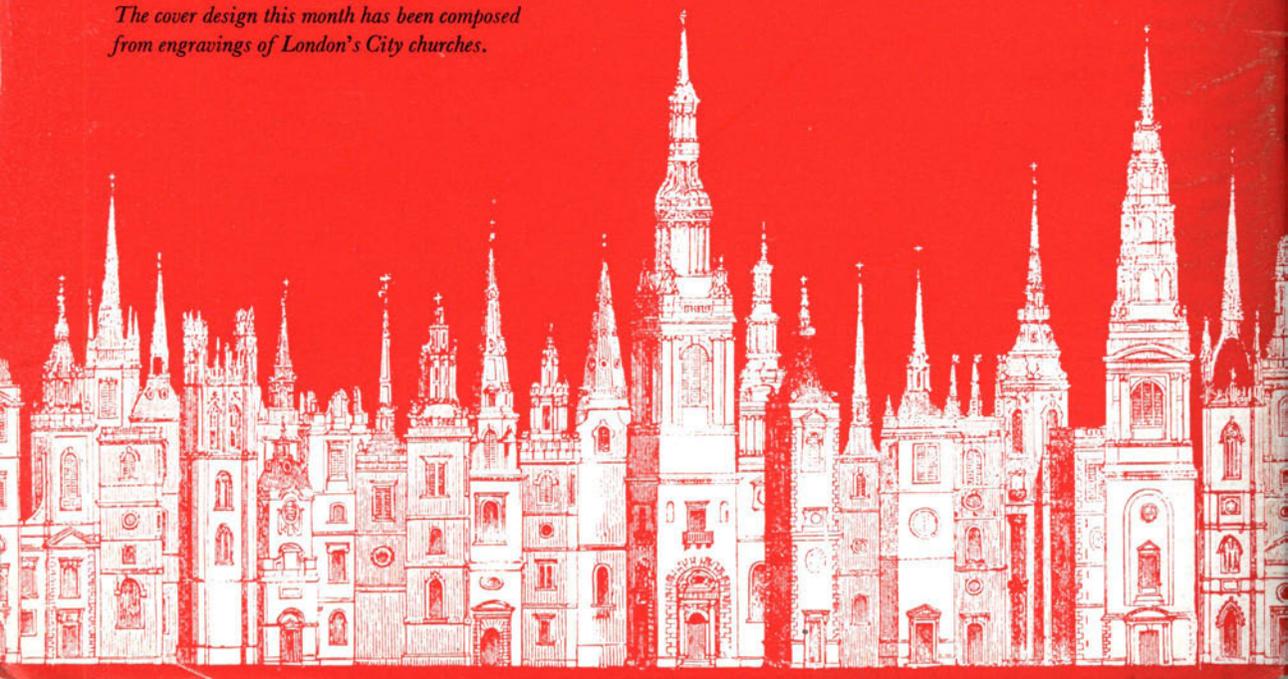
*C. J. Gifford*

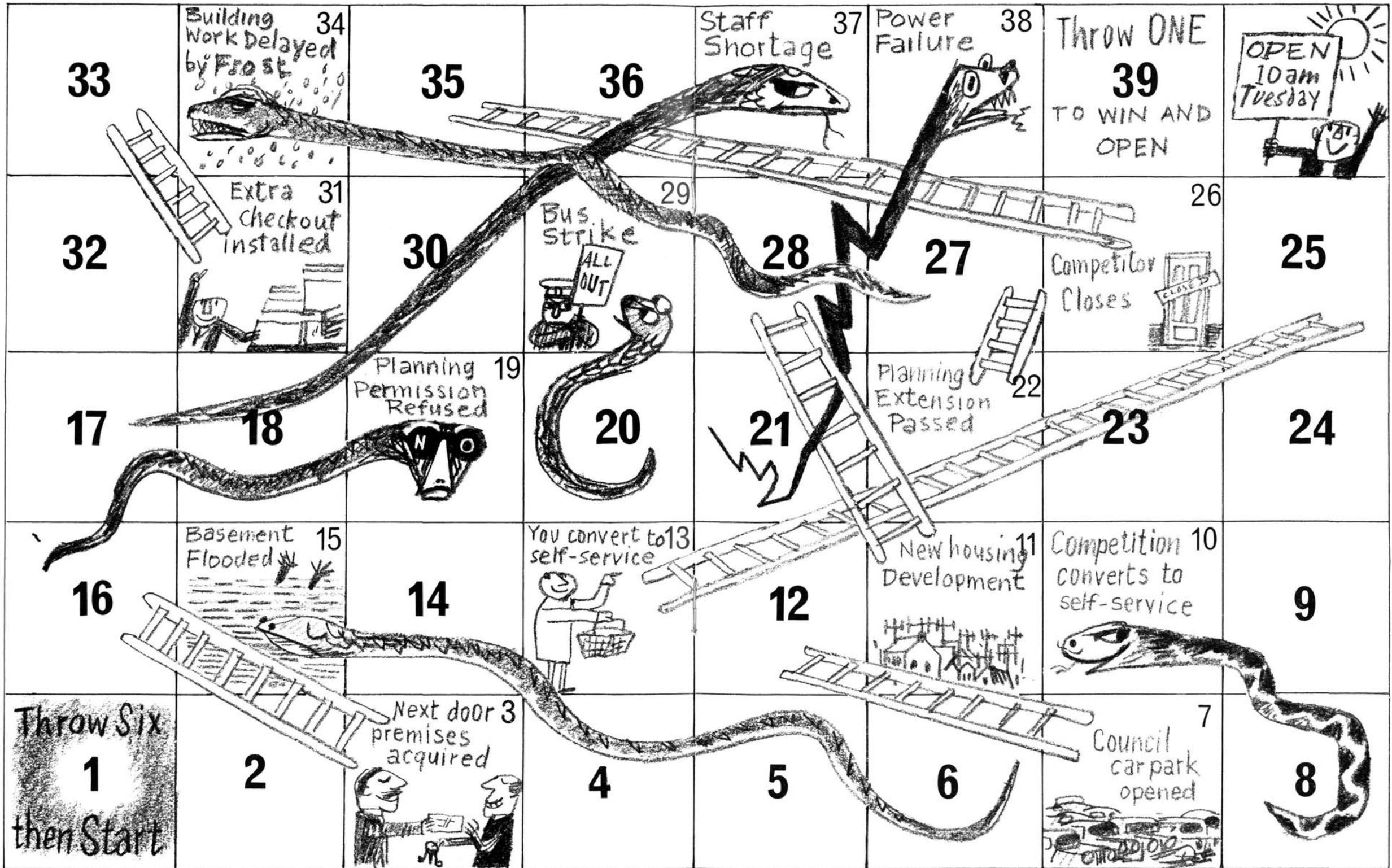
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*The cover design this month has been composed  
from engravings of London's City churches.*





BRANCHO The 1965 game for two or more players. All you need is one dice and inexhaustable patience.