



contents C 115

- 2 A Retirement Dinner for Mr. F. W. Salisbury
- 12 News and Developments
- 18 Roses and All That
- 20 Canning Strawberries
- 24 Having a Ball
- 28 Garden Report 1965
- 30 Staff News

A RETIREMENT DINNER FOR Mr. F. W. SALISBURY

On October 19th the Directors gave a dinner at the Dorchester Hotel to Senior Executives, Officials and Managers to mark the occasion of Mr. F. W. Salisbury's retirement. The dinner had been postponed from an earlier date because of Mr. Salisbury's recent illness.

To those who have worked with him for so many years the occasion was one of mixed feelings . . . of pleasure in seeing, and hearing him, back in his usual excellent form, obviously looking forward to his retirement . . . of sorrow in that we shall no longer have the pleasure of his company and the benefit of his advice. The reception he was given was ample evidence – if such is required – of the esteem and affection in which he is held by each and every one of those present.







At the Dorchester, Lord Sainsbury, Mr. R. J. Sainsbury and Mr. Salisbury receive the guests. There were nearly 500 present at the dinner.





LORD SAINSBURY'S SPEECH

We are assembled here this evening to pay tribute to our friend Fred Salisbury, who has retired after 51 years' service with the firm. He joined JS on 21st September 1914 at the age of 14. His birthday is the 13th August, a date I always remember because it happens to be my own birthday. He comes of the 1900 vintage – and an excellent one it was – and can claim to be a Victorian, whereas I came two years later and can only claim to be an Edwardian. Fred Salisbury was engaged as a junior clerk at 10/- a week. He had already passed through the Retail Sales office, then the Branch Management department as it was at that time called, and the Ledger office, before he joined the army in September 1917 and, on being demobilised early in 1919, he resumed his career with JS. It was nearly ten years later, in January 1928, that Fred Salisbury's great opportunity came, on his transfer to my father's, Mr. John's, office. May I quote what I wrote some years ago on another occasion: "It is hard to describe that office to those who did not know my father in his prime. It was the dynamic centre. There was always activity, there was invariably excitement and rarely was there only one thing going on at

a time. Mr. John was thrilling and inspiring to work for, but he made great demands. Fred Salisbury would be the first to admit what he owed to Mr. John; the other side of the coin is what a wonderful help Fred Salisbury was to my father. It was a meeting of like minds: both were supremely quick reactors; both, in an age when slide rules were not the breast pocket equipment they are in many quarters today, were very quick at mental arithmetic. But there was one great and necessary difference – one was at times hasty and impatient, while the other was cool, calm and collected; I leave you to guess who filled which role. Fred Salisbury was my father's right hand during the last ten years of his active business life – and what wonderful trading successes were recorded!"

Then, when my father retired in 1938 from the active management of the business, and Mr. RJ and I became Joint General Managers, Fred Salisbury became Assistant General Manager. Mr. RJ will say something of the help he received from FWS on his side of the business. May I say that on my side, the trading side, there was nobody's advice, knowledge and understanding I valued more and to whom I more often turned.



One of the earliest photographs of Mr. Salisbury during his career with JS. He is standing fourth from the left. The occasion was a cricket match at Richmond in 1919, when a team from Blackfriars played the local police.

On the right of this group of the JS Home Guard unit is Lieutenant F. W. Salisbury. The unit was on exercise in 1941. Others in the picture - left to right are - Standing: J. Miller, A. O. Rickman, Mr. Justice, H. Tallemach. Kneeling: P. Barnard, F. Bastie. Sitting: F. Westhorp, W. Thorpe.



At the foot of the next column are Mr. Salisbury and Mr. Battams at a JS Veterans' reunion at Blackfriars in 1954. Mr. J. B. Sainsbury is speaking. To his left is Mr. G. Hoare.

In December 1941, he became the first non-Sainsbury director, and his wise counsel was available to us at Board Meetings.

I will not dwell on the war years, but recall, if I may, a momentous journey I made with Fred Salisbury to the United States in 1949 to study American supermarkets. I vividly remember Fred Salisbury pacing out the width between the gondolas in one of the supermarkets we visited, and making a note of this and so many other details. He quickly saw, as I did, that this method of trading could be adapted to British conditions and made a great success in this country. And so began that long list of self-service stores that started in July 1950 with the conversion of 9/11 Croydon. The latest addition is Bath, which we opened a month ago, bringing the total to 68, plus four branches which have self-selection and counter service. May I add that there are numerous new and exciting stores in the pipeline. There are so many things I could add to this tribute; Fred Salisbury's great contribution to the Meat department, which he has seen grow from small beginnings to probably the second largest retail meat business in the country. His

contribution to the building and engineering and estates departments. And finally, something very near to his heart, all he has done for our pedigree herd at Kmermony and our farming operations in Aberdeenshire.

During the last year or so of his life, my father often spoke to me of Fred Salisbury and therefore I have every reason to know in what regard, affection and esteem he was held by the second generation. The fourth generation particularly asked me to add their tribute and appreciation of the great contribution that FWS has made to the success of the firm. We are delighted that with his son Derek the name Salisbury will continue to be associated with JS. I am often asked by distinguished people to what I attribute the success of the firm. And I answer that the success, I think, is due to the fact that we combine the best in our tradition with the acceptance of the need to change with the times. We have every reason to be proud of our leadership in the retail food trade and we of the older generation, who have seen so much growth in the past, look forward with every confidence to even greater success in the future. One milestone has recently been



passed, that is that our annual turnover has topped a hundred million pounds, and another milestone lies immediately ahead with our centenary in 1969.

May I conclude by saying that Fred Salisbury has many outstanding qualities, but I think it is above all his kindness, humanity and sense of humour that have endeared him to us all. Before formally proposing the toast, I am going to ask my brother, Mr RJ, to say a few words.

Mr. R. J. SAINSBURY'S SPEECH

Those of you with long JS memories will particularly understand my desire to be personally and directly associated with the toast which we are going to drink. Once, many years ago, when Mr. Salisbury and I were both comparatively young men, a member of the family complained that he found it extremely difficult to follow discussions between Mr. Salisbury and myself. Apparently, we rarely completed our sentences, but indulged in a sort of mental leap-frog, each knowing exactly how the other's mind was working.



The Griffin Club is one of Mr. Salisbury's interests. He was a frequent visitor at fetes and sports meetings. Below left, he is presenting the Tennis Cup to A. Bacon, when he won it in 1959.

Perhaps one of his greatest enthusiasms in the past two decades has been the firm's farms in Scotland. From Kinermony, where the Sainsbury pedigree Aberdeen-Angus herd is based, this three-year-old cow Pronabeta, came to win the Female and Supreme Championship at the Royal Agricultural Society Show in 1965. With Mr. Salisbury are Charles Edward and his son Rory.

That may have been a slight exaggeration, but the fact remains that over a period of more than a quarter of a century, no two men could have worked together in closer harmony of thought and purpose – and, I like to think, friendship – than Mr. Salisbury and myself. I know that when, in my turn, I retire, one of my happiest recollections of JS will be my very close association with Mr. Salisbury in the trio of General Managers when we three middle aged gentlemen were in our prime. There is much for which I would like to thank Mr. Salisbury, but tonight I can speak only of what I am most grateful for above everything else; that is the example which Mr. Salisbury has been to everyone in JS – to everyone – throughout his career. From the outset, Mr. Salisbury set himself, and achieved, a standard of personal and business conduct to which few men can aspire and few men have gained more respect from those with whom they worked. I imagine that I am not the only one who at times, faced with Mr. Salisbury's example, has been acutely aware of his own shortcomings and I know that I am just a slightly better man for having known and worked with Mr. Salisbury.



In his business dealings, Mr. Salisbury could not have been more conscious of the firm's reputation – of the good name of Sainsbury – even if he had been born a Sainsbury. On occasions it could, I think, have been said that Mr. Salisbury was more "Sainsbury" than the Sainsburys, and in moments of crisis – and there have been many – he never hesitated, never lacked the moral courage, to say where *he* considered that our duty lay.

No two men could have had a more loyal colleague or more support than we received from Mr. Salisbury during the many truly eventful years, since our father retired in 1938.

You, Mr. Alan, have spoken of Mr. Salisbury's great practical contribution to JS. I have been thinking for a moment of FWS, the man, and of his profound influence on so many in JS. On both counts, no one here has contributed more to JS than Mr. Salisbury, and there is no one to whom the Sainsbury family and the entire staff should be more grateful. We in JS are never likely to have more cause or greater desire to wish any man well and we shall all drink Mr. Salisbury's health with admiration and gratitude and – may I add on behalf of those who have known him well – also with considerable affection.



In the picture below are Derek Salisbury and N. V. Johnson. In the centre Mr. Justice, talking to A. E. Tarrant.



Opposite page. The Toastmaster calls the guests to rise and drink the health of Mr. Salisbury.

Above, Mr. Salisbury with Charles Edward, Manager of the Kinermony Farm. Below, J. Gregory, long associated with Mr. Salisbury. He was, until he retired last year, Head Meat Buyer for JS.



Mr. Turner talking to A. Jones and S. J. Cody.



*Above and opposite page.
Looking across the dining room during Lord Sainsbury's speech.
Below, the camera picks out some familiar faces at the reception and at the dinner.*





NEWS & DEVELOPMENTS



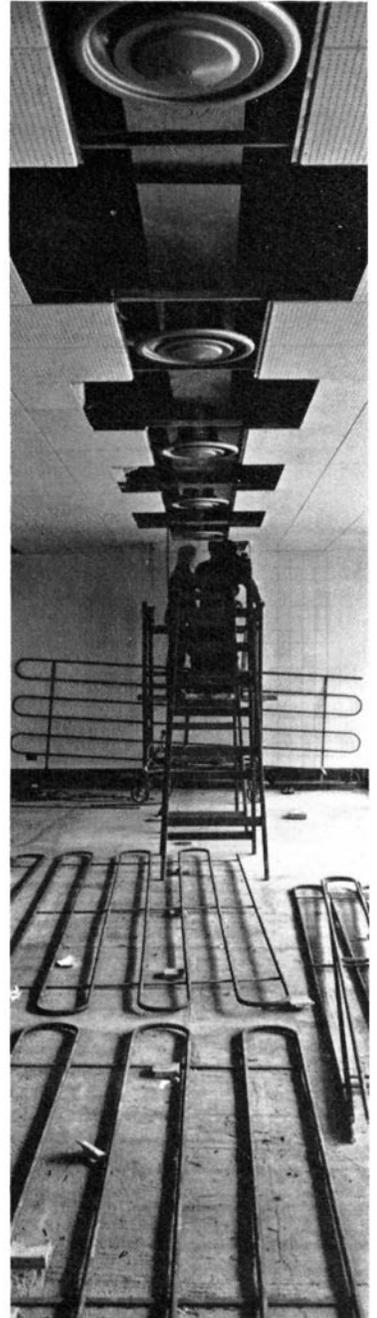
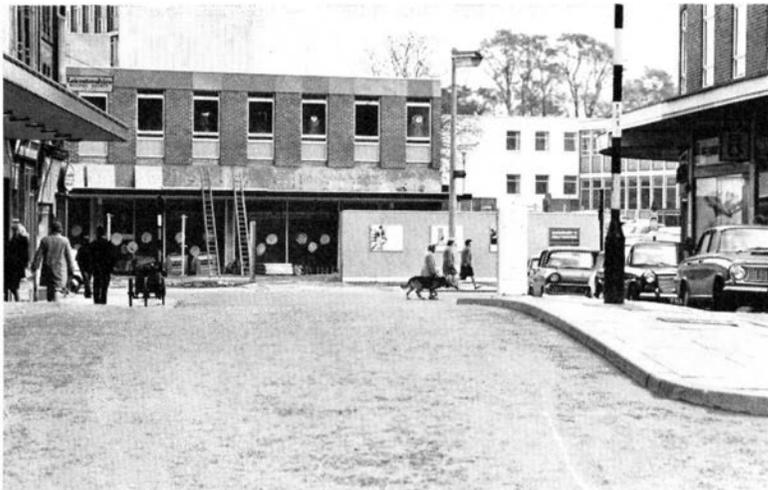
Kettering, opened on October 29, in Gold Street, not far from our former branch in the High Street. This was once one of a group of Thoroughgood shops which JS bought in 1936. The new branch has a sales area of 5,500 square feet. Manager is Mr. G. Bradburn, right, who joined JS in 1938, became Spare Manager at Bedford in 1962 and had his first management at Oxhey in 1963. Assistant Managers, far right, are Mr. B. Lee and Mr. A. Page. Farther over still is Head Butcher Mr. G. Martin.





Nuneaton is fast taking shape. The opening date is to be February 1 in 1966. The site is a commanding one at the end of Market Street. The branch will have a sales area of 6,800 square feet. Pictures below show it in November, since when good progress has been made.

The long picture on the right shows electricians in a huddle up a ladder. They're looking at the light fittings above the checkouts. Below them are the underfloor heating units which will keep the checkout operators from getting cold feet.



Hove will have its first Sainsbury self-service branch in the summer of 1966. It will be our first in the Brighton, Hove, Portslade area and will be in Blatchington Road, just round the corner from our George Street branch. The district is a very busy and growing shopping centre. George Street has been a local centre for at least a century and has been improved by Civic Trust treatment, and a one-way traffic scheme recently. Blatchington Road, once a residential area, has attracted retailers who need larger sites and less awkward delivery conditions for incoming goods. The corner site, on the right, is a typical group of houses of the 1840's. Our site is just to the right of them.

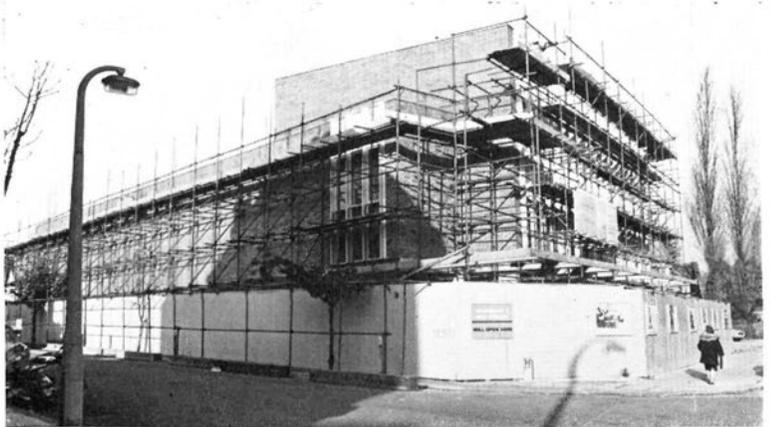


Wembley, where we will open our first new branch of 1966 on January 24, is a development block built on a great raft over the railway lines. Our canteen will look right down on the trains. In the picture on the right our piece of this block is the section in the corner and facing the reader. The right hand bit of building shuts off the patio from the street, and in the picture below is the lower central section. That's our sign on top of the middle of it.



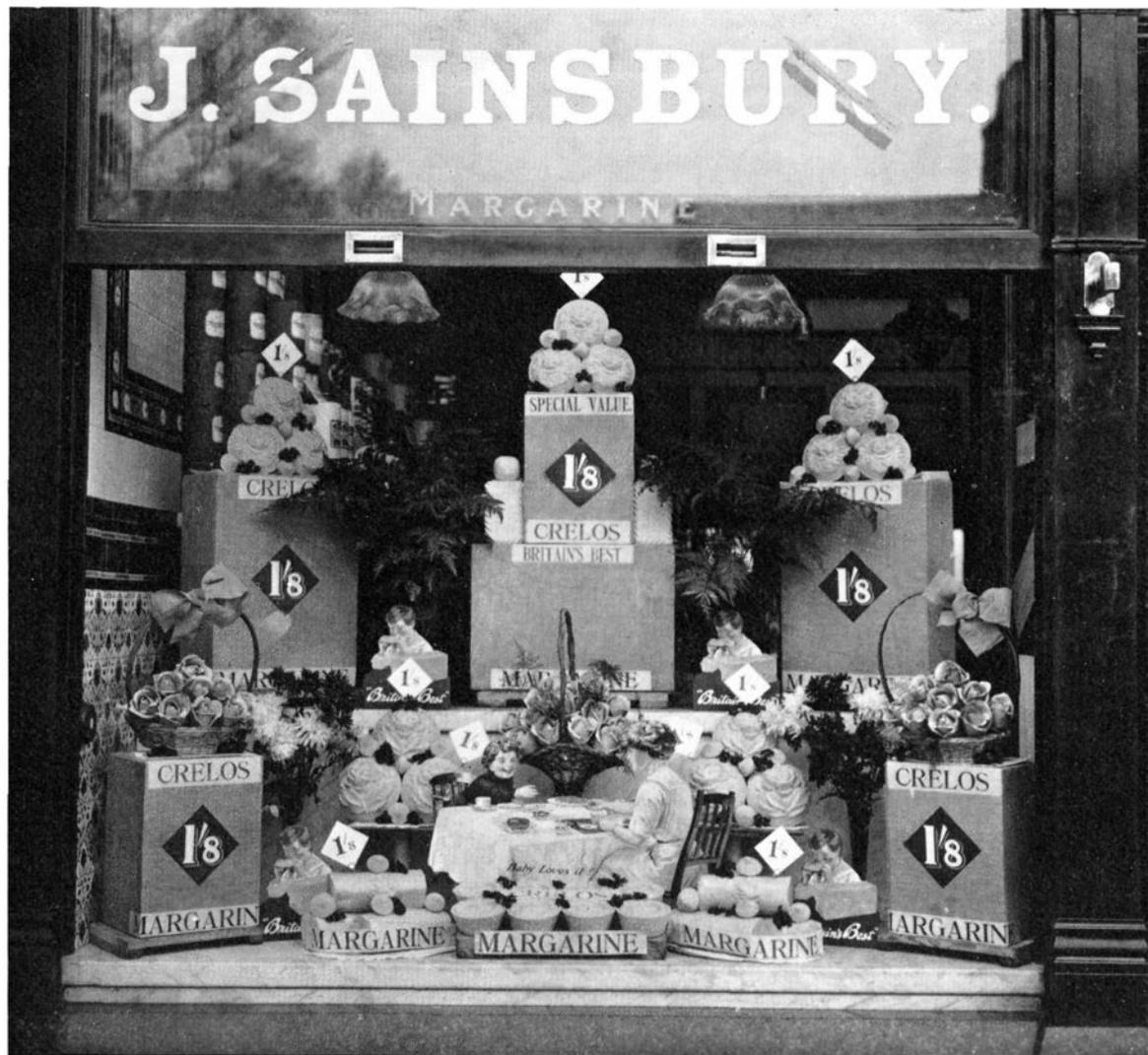


Edgware, which was very quiet and peaceful when the photographer called this time, is beginning to look very handsome. The branch will have a sales area of 5,400 square feet. Right on top is a nicely sited dining room for staff. Opening day is in early spring 1966. Below, ceiling panels being fitted in the shop area.



Roses and all that

Mr. W. J. Bridgeman writes about window display in the years between the wars



The window display above was probably connected with a Crelos competition in autumn 1923, and although shop and window dressing was not standardised, the time taken in preparation and day to day working made such

elaborate displays the exception rather than the rule.

The blocks of Crelos were wooden margarine boxes covered first with yellow paper and then with white muslin, and were made up

during slack periods, but the 'prints' and rolls were changed daily, which entailed a lot of work before or after closing time. With over 50 pounds of made-up margarine on display, it is hoped that the branch was doing a good trade in Crelos!

Many of our present day staff have not seen prints in use. All branches had a set of bell shaped wooden moulds with which the prints were made; these were soaked in water and the margarine knocked in with a beater. No light job; it took two pounds of margarine to fill the larger prints and these weighed as much again after soaking. The small prints were precise half pounds, made into rounds with the print impressed on top, changed frequently during the day and sold to customers liking a fancy pack. The 'buttons' in the photograph were knobs of Crelos rotated between beaters, using the ribbed sides only.

Making the Roses

As making the roses entailed some hand-work, these were left on display until the window was taken out, and then thrown in with the 'scrapes' for return to Blackfriars. With a little practice it was not difficult to make quite realistic blooms; get some child's plasticine and have a go yourself.

First make a small cone for the flower centre - a slice and the smooth side of a beater were used with Crelos, but you will find the palms of your hand easier - now take a piece the size of a pea, flatten it thinly and wrap it around the tip of the cone for the first free petal. Repeat the operation with a slightly larger piece, turning the edge over slightly. Make successive petals from progressively larger balls of plasticine, pressing each one slightly thicker than the last. A little cunning in turning over of the edges will hide the thickness. Finally, trim the base of the flower and a realistic bloom should result. In the window illustrated the blooms were probably impaled on small game skewers, stuck into a block of lard, but a more pleasing effect was obtained with real or artificial foliage.

The Christmas Open Show

A regular feature of branch life was the 'Open Show'. Most branches had a gate that could be hung, and locked, in the doorway, and in the month or so before Christmas it was usual to dress the shop, leaving the shutters up and the lights on, until late in the evening

of the early closing day. It was a race to complete the cleaning down and re-dressing within the half-hour allowed by law, and the clock usually won.

Each department was dressed out with whole and cut cheese, full egg baskets or bins, boxes and casks of butter turned out, and whole sides of bacon stacked on the counters, anything in bulk that looked attractive and gave the impression of a well stocked shop. The *pièce de résistance* was always in the centre of the shop display. A table and white cloth was borrowed from the house, laid out with cooked York hams and gammons, garnished with all the appropriate concomitants, flanked with open long cases of Danish eggs (twelve long hundreds to the case), and backed with palms on loan from the florists. Or it could be dressed poultry and game on the table, with partridges and pheasants nestling in straw on the shop floor.

Riotous Success

There were occasions when enthusiasm outran discretion, and I remember one evening of early closing day in a certain cathedral city, just before Christmas. Having heard that the local manager had put on a real live show, I strolled up the High street to see what it was like, and had to push my way through a noisy crowd to reach the doorway. The uproar on the pavement was nothing compared to the riot inside the shop, with a piglet drinking from an overturned pat pail behind the dairy counter, a Rhode Island Red flapping its wings defiantly on a dummy butter cask on the top shelf, and a monstrous cock turkey strutting majestically down the shop floor. Amongst the tangle of twisted wire netting were other birds and animals. I did not wait to identify them.

Dashing up to the house I looked in the dining room. Nobody there, so I knocked on a startled housekeeper's door. No, she did not know who had the spare key. Having worked at the branch, I knew that the manager was most likely to be at a cinema half a mile away. My breathless request soon persuaded the cinema manager that the situation warranted an announcement from the stage, and seconds later a very red-faced JS manager was pounding up the hill toward the branch, whilst I wended my way toward the railway station, trying to think whom that turkey reminded me of.

Strawberries all Year Round

JS Canned Strawberries is a popular line of canned soft fruit

In the Eastern counties where vegetable and soft fruit farming flourishes, the strawberry patch has in many cases taken the place of the eggs that used to be the "perks" of the farmer's wife. As a supplement to income it means a new car more often or, in a good year, the difference between a family holiday on the Costa Brava instead of the usual fortnight at Yarmouth. The fruit is grown by smallholders and this is the economic basis of the operation. The producer may be a small farmer, but might well be a garage hand's wife or an engine driver, who with his family, works a small patch of ground. Labour costs are low as all the family does a bit to help – after all it's their holiday they are working for. The farmer on the opposite page whose strawberry crop is being picked on the left, has about 25 acres, one of which is set aside for strawberries. He grows a fruit called Cambridge 422, a relatively new variety about 6 to 7 years old. It is firm fleshed (an advantage in canning) not over full in flavour and it hulls easily. In fact the shallow hull detaches without difficulty as the strawberry is picked (see below).





A



B



C

Pickers work from 8 a.m. till about 4 p.m. and make 3s. 6d. for each 12 lb. box. The picture **A** shows the long belt where the newly-picked strawberries are examined for defects. They pass down to a mechanical sieve **B** which separates the big from the little. Picture **C** shows how the fruit, which is easily bruised, is moved from the sorting table to the canning line in large metal trays. At **D** the fruit is being put into the cans which you can see coming down from above. An operative scoops the fruit into the cans which then pass on to the conveyor to be filled up with syrup, checkweighed **E**, and when the lid has been put on the can an operative scoops up a dozen or so and deposits them gently into a big perforated container ready for the boiler **F**. There are about 400 large tins in each container and these are cooked for 12 minutes at 212°F, plus or minus 12°, depending on the size of fruit or can **G**. To prevent 'peak up' or collapse of the cans, pressure must be let down gently – the manoeuvre needs experience. After cooling the cans go to the labelling and packing plant. They appear next in a JS branch as a popular all-year-round line.

D



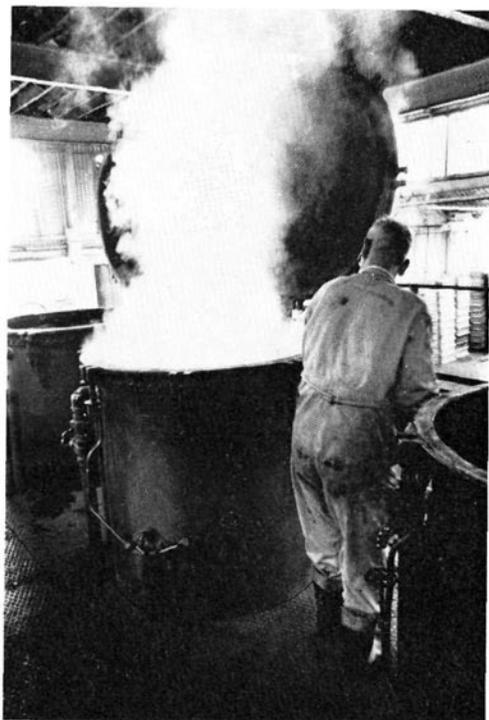


E

F



G



Having a Ball

at
the
Albert
Hall
on a
Saturday
night



when
hundreds
of us
climbed
into
our
Saturday
night
gear
and
filled
the
joint
to have
ourselves
a ball
along
with
boy
friends
girl
friends
fellow
workers
and
lovely
total
strangers



above from
right to left,
Lord Sainsbury
with Jim Clay
our SSA
Chairman and
Miss and
Mrs Clay

Having a Ball

prizes
for
prizewinners
cabaret
for
song
and
dance





and
lots of us
dancing
and dancing



Garden Report/1965

H. Brown takes a look at the past year's performances in the kitchen and the flower garden.

Another year almost over and it is always interesting before memory fades, or sundry notes made from time to time are lost, to look backwards and consider the performance of the plants grown or seen during the season. There is no doubt that in spite of an October that has been really glorious, 1965 will go down in the record books as cooler, wetter and with less sunshine than average. Crops which are sunlovers (tomatoes are the best example) have suffered in varying degrees, but my impression generally is of a wonderful growing year. I cannot remember seeing a parched lawn during the summer, indeed the problem has usually been to keep pace with the growth of the grass particularly if a suitable opportunity of cutting has been neglected.

In the vegetable garden both dwarf and runner beans have given a wonderful crop as have the roots and greens, and this without recourse to the copious waterings that are usually necessary in the south-east corner of the country.

From what I have seen and heard this has been a very mixed year for fruit; raspberries, strawberries, the currants and gooseberries have all done well, but there are many apple trees laden with undersized fruit. Pears also appear to be below standard as were the plums. The fruit officer of the Royal Horticultural Society has expressed the view that this was due to a heavy set of blossom escaping the Spring frosts, followed by an attack of aphids of almost unprecedented severity in June. This, in his opinion, weakened the trees to such an extent that they were unable to carry the crop to maturity.

To revert to the vegetables it would seem that hybridists' attention is now directed to producing new varieties more suitable for commercial growers who supply the freezing and canning trade. I have noticed that some of the newer kinds that I have tried, while admirable as to quality tend to mature the whole crop at the same time. This may suit

the trade but is useless to the home gardener who wishes to pick or cut a crop over a period of time.

Now for the flowers, and again a good year. On reflection, I would say that pride of place should go to sweet peas; those I have seen have been truly magnificent. I was fortunate in visiting the R.H.S. gardens one Sunday in July when the sweet pea trials were at their best. The new seedlings had already been judged, several awards had been given and of these I thought **FIREFLY**, a deep pink with orange shading sent by Messrs. Unwins, and **NOEL SUTTON**, a rich shade of blue, sent by Messrs. Sutton, were outstanding. A new type of sweet pea sent by Messrs. Ferrymorse of the U.S.A. aroused much interest. There were ten seedlings entered as a group, all known sweet pea colours being represented. They appeared to require little staking, were extremely floriferous, and the stems, each carrying six to eight blooms, were adequate for arrangement in a vase. Although these would not hold their own as an exhibitor's flower against the best varieties already known, they will be a valuable acquisition as a garden and cutting flower. The only quarrel I have is with the name, **KNEE HI INTERMEDIATES**. When I saw them they were chest high to me and I'm a six-footer. Among the varieties in commerce **LEAMINGTON** continues to lead the way with **SWAN LAKE** the runner-up albeit some way behind. At the shows I have visited, these two dominated the field and I gather that this trend was repeated all over the country. I like those varieties that grow well for everyone, their vigour and lack of temperament making them suitable for all gardens, regardless of the cultural skill of the grower.

In the Rose Beds

Roses had a very mixed season: growth in early June held high promise but the cold winds of July played havoc with the many petalled blooms which, in a normal season, are relied on to provide cut flowers. So much so that some of the buds refused to open and remained horrible brown balls until cut off the plants. It's an ill wind that blows nobody any good, and conditions such as these highlighted the performance of those varieties which showed resistance to the adverse weather. Happily things improved during the autumn and I had most of my best blooms in this period; **SUPERSTAR**, **STELLA**, **WENDY CUSSONS** and **GAIL BORDEN** excelled with me. This last named rose stole the show at the National, and gained the coveted award for the best bloom in the show in both the amateur and the nurserymen's sections. A rare achievement this but well deserved; among the newer roses **MISCHIEF**, a coral salmon hybrid tea, and **ELIZABETH OF GLAMIS** a salmon pink floribunda, were very well shown and will doubtless grace many a garden for years to come.

Winchester Section welcomed a crowd of 450 at their Dance at The Guildhall. Winner of the Miss Sainsbury (Southern) Contest is Miss Anne Read, below. Right, from left to right, Peter Clarke of Southern TV, Janice Whiteman from Shirley who is Southampton's Carnival Queen, Anne Read and Kathleen Speedborough, runner-up.



STAFF NEWS

Managerial Transfers

G. BRADBURN	From Oxhey to Kettering self-service
E. CORNELIUS	From Bournemouth to Spare
A. COSTER	From 68 Croydon to special relief duties
G. HARRISON	Ex Bristol. From temporary managerial duties at Bath to Coventry
B. LEWIS	From Kettering service to Spare at Derby
T. WELHAM	Ex Coventry. From managerial relief at Rugby to 68 Croydon

Managerial Appointments

B. GOODSWEN	From Spare at Marylebone to the management of Bath
L. MOORE	From Spare at Crawley to the management of Winton
G. RAND	From Spare at Bristol to the management of Bristol



B. Goodswen
L. Moore
G. Rand

Promotion to Spare Manager

H. WRIGHT Islington

Assistant Manager Transfers

L. CHANT	From Shirley to Winton
R. EADE	From 68 Croydon to Catford
J. GOODLIFF	From Catford to 68 Croydon
F. HUMBLE	From self-service training to Winton
B. LEE	From self-service training to Kettering self-service
E. LITTLE	From Walsall to self-service training
A. PAGE	From Kettering service to Kettering self-service

Promotion to Assistant Manager

R. STRONG Hayward's Heath

Head Butchers

J. BULLOCK	From Bexleyheath to further training
G. MARTIN	From Spare at Dunstable to Kettering
R. SAVAGE	From Spare at Maidstone to Bexleyheath

Promoted to Spare Head Butcher

A. HEATH	Nottingham
H. RUTHERFORD	Northampton

Congratulations to the following colleagues who have completed long service with the firm.

40 Years' Service

MRS. N. S. HARTLAND	First Clerk, Kenton Manager, Cambridge
B. W. MORRIS	Manager (temporary duties at Head Office)
S. F. PATEMAN	District Supervisor
J. W. H. SHEPPARD	Daily Housekeeper, Edmonton
MISS L. SMITH	Manager, Stamford Hill
I. W. THOMAS	Manager, 68 Croydon
T. R. WELHAM	

25 Years' Service

MRS. W. L. CUTHBERT	First Clerk, Oxted
MRS. P. HEINZMAN	First Clerk, 10 Eastbourne
MRS. K. STEVENS	Secretary to Mr. F. R. O. Parker, Building and Engineering Division

Retirements

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

F. J. Collins began his career with the firm as a Learner at 176 Streatham on 16th October 1922. He remained there until 1929 when he was transferred to 87 Balham. After working at both Balham branches he was appointed to the management of 194 Kentish Town, moving from there to West Kensington in 1940. In 1947 he was transferred to 218 Sutton where he remained

until 1956, when he took over the management of 176 Streatham. Ill health made it necessary for him to give up this management in 1960, and since that date has been working in the Training Centre until his retirement on 1st October 1965.



Mr. F. J. Collins



Mr. and Mrs. W. Brown

W. Brown was employed by Mr. Frank Sainsbury from 1923 to 1953. He then became a tankman at the Abattoir, Haverhill, where he remained until his retirement due to ill health on 1st October 1965.

A. J. Eaton commenced as a bacon stoveman at Union Street in November 1942. He retired on 1st October 1965.

A. W. Hutton began as a learner at 3, Brighton in February 1920. He worked at 68 Croydon from 1925 until 1940, when he moved to the Hove area. In 1946, he was transferred to 24, Brighton, where he became a senior leading butcher in July 1953. Later in the year he moved to 66, Brighton, from which branch he retired due to ill health on 1st October 1965.

A. G. Leigh commenced as a warehouseman at Kenninghall Egg Packing Station in April 1950, from which position he retired on 1st October 1965.

Mrs. B. M. Mansfield was engaged as a cleaner at the Abattoir in August 1954. Four years later she became a canteen assistant, which she remained until retiring on 1st October 1965.

C. W. Pitt was engaged as a warehouseman in the Depot in June 1921. After working as a dock checker he became a stock keeper in 1955, retiring on 1st October 1965.



Mr. C. W. Pitt

Obituaries

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

A. G. Butcher who retired in October 1955, died on 28th September. He joined the firm in June 1913, and was appointed a Manager at Brentwood in 1924. He managed this branch until 1936 when he was transferred to Portslade. Apart from a few months at 3 Brighton he remained at this branch until January 1942, when he took over 3 Hove which he managed until his retirement.

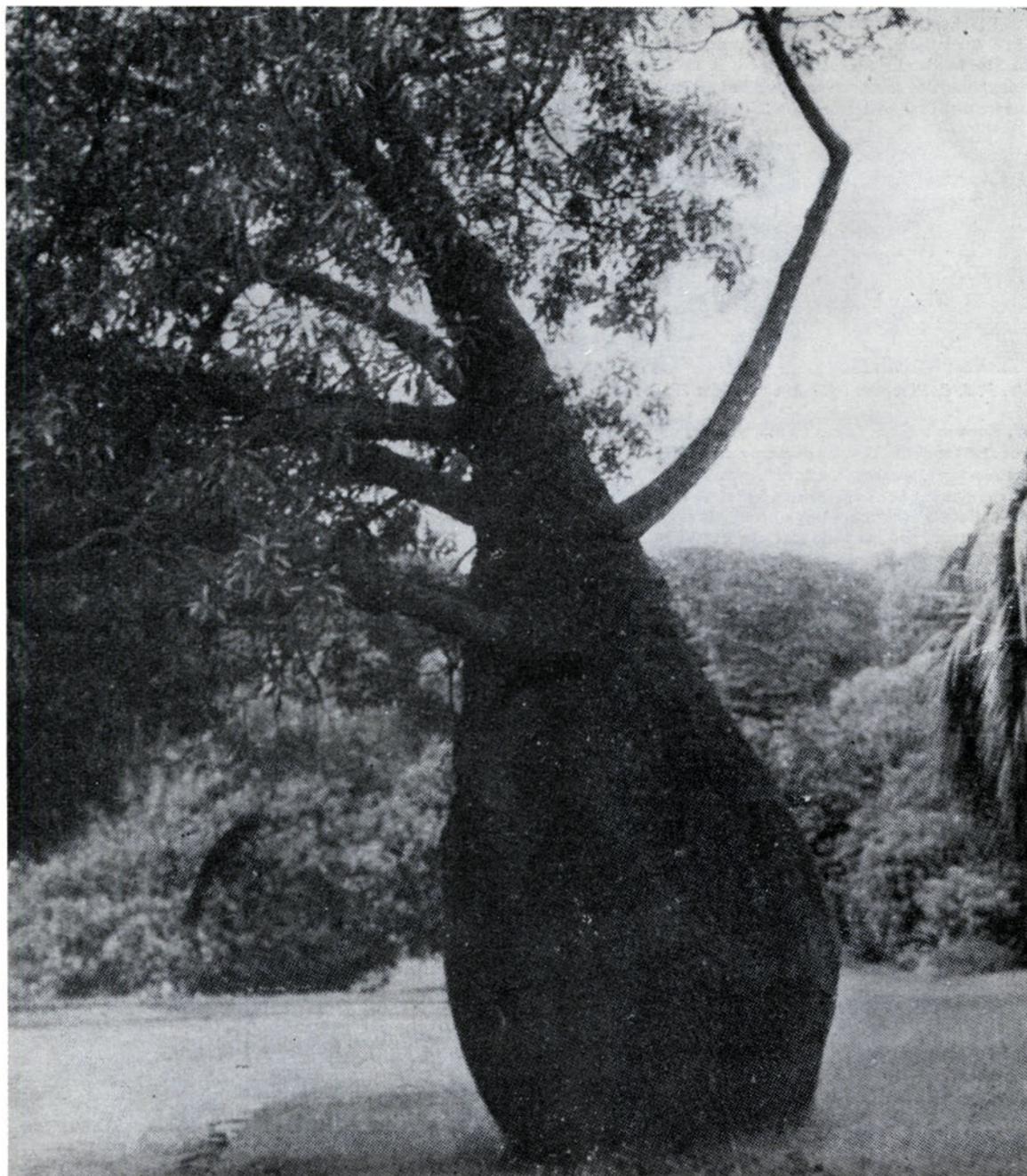
C. F. Stanley who died suddenly of a heart attack as we were going to press. He joined JS on November 2nd 1937 as a warehouseman, became a bank foreman after doing his national service and was promoted in 1954 to a junior official in the Transport and Warehouse department, a position he held at the time of his death.

R. F. Townsend began as a labourer in the factory in September 1951. After working as a cloakroom attendant from 1952, he became an engineer's labourer in July 1956. He died on 27th August 1965.

M. J. Twinam was engaged as a trainee butcher at 21 Watford, in February 1952. He was appointed senior leading butcher five years later and became an assistant head butcher in April 1959. He died after a short illness on 24th September 1965.



Mr. M. J. Twinam



What's this one, then? It's STERCULIA RUPESTRIS.

It looks like a bottle. That's what Australians think.

So? So they call it a Bottle Tree. It seemed a right picture for the party season.

You mean it's full of plonk? No, it only looks full of plonk; actually, it's full of gum, chum.

A RETIREMENT DINNER FOR Mr. F. W. SALISBURY

On October 19th the Directors gave a dinner at the Dorchester Hotel to Senior Executives, Officials and Managers to mark the occasion of Mr. F. W. Salisbury's retirement. The dinner had been postponed from an earlier date because of Mr. Salisbury's recent illness.

To those who have worked with him for so many years the occasion was one of mixed feelings . . . of pleasure in seeing, and hearing him, back in his usual excellent form, obviously looking forward to his retirement . . . of sorrow in that we shall no longer have the pleasure of his company and the benefit of his advice. The reception he was given was ample evidence – if such is required – of the esteem and affection in which he is held by each and every one of those present.

