

JS JOURNAL

House Magazine of J. Sainsbury Ltd May 1971



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Cover: Guess who's coming to Chelmsley Wood.

Five New Departmental Directors

"The Board has been giving careful consideration to the management structure required to cover the increasing scale and complexity of the business, as well as taking account of the retirement dates of certain Directors. We must have an organisation which ensures that, despite our growing size, our attention to trading detail, concern with the maintenance of quality and speed of response to changing needs is maintained in the traditional Sainsbury manner. We believe that the best direction of the firm will be achieved by a board of limited size and we have, therefore, decided that certain functions which have hitherto been the responsibility of Main Board Directors must in future be undertaken by Departmental Directors. This is the background against which the following appointments have been made."

John Sainsbury, 2nd March 1971.

Meat Poultry Eggs



Mr. M. S. Hughes will, on Mr. Justice's retirement, take charge of the Meat, Poultry and Egg Departments. During the rest of this year he will be on special assignments, especially in the meat area, but will begin gradually to take over certain responsibilities from Mr. Justice. Mr. Hughes graduated from Emmanuel College, Cambridge, did his two years National Service in the RAF and joined JS in September 1964 on one of the Graduate Trainee Schemes operating at that time. Trainees spent a year working in various departments all over the firm before choice of Department was made. Mr. Hughes joined the Poultry department where he has remained ever since. He was appointed Senior Executive in the Meat and Poultry Department in 1966. He is married and has five children. Very fond of music, he has them all playing recorders in family consort.

Dairy Wines & Spirits Bakery



Mr. R. A. Ingham also joined the company as a Graduate Trainee among the very first intake in 1952. He had read Modern Languages at St. John's College, Oxford. On completion of his year's course Mr. Ingham started work in the Dairy Department which he took over in 1961. He will, in early 1972, take over full responsibility from Mr. Trask for the Dairy Department and also for Wines and Spirits and from Mr. Grindley for the Bakery Department. It's a wide assortment, he says but they have in common perishability, which creates special problems. Mr. Ingham will spend some time later in the year in his two new departments before taking charge. Meanwhile he is taking part in the Executive Development Programme at the London Business School. He has two young children and is actively interested in politics—"but perhaps you had better not say which side".

Supply Control



Mr. G. A. Nichols appears to have had a varied life since he joined the firm in 1957 but in fact everything has been leading up to his new appointment. Previously a Systems Analyst with ICI he came to JS specifically to study the possibilities of using computers in branch stocking. His researches not only led to our first computer but also gave him enough know-how to run the Sales Office for the next three years. In 1964 he moved to Grocery Buying to assist Mr. Harrison, being appointed Grocery Buyer in December 1966. So he is now well qualified to be Director of the Depot and branch Supply Control for it is his responsibility, using computer techniques, to assess future sales, supply the depots with the predicted goods and then supply the goods to the branches. If there's any time left after all that Mr. Nichols likes to play badminton, tennis and chess.

Property



Mr. C. W. Burdsey became Estates Manager on Mr. Aron's retirement in March 1968, having joined the firm in the previous year. He served for four years in the Royal Navy, in destroyers, and after the war worked for Pearl Assurance. In 1951 he became a Chartered Surveyor. In 1960 he joined the Trust House Hotel group and became their Property Manager, buying sites for new hotels and restaurants. In fact Mr. Burdsey had a hand in most of their recent hotels. As our Property Director he is responsible for acquiring and managing all the Company's properties. He says that all the travel in his life has prevented too many outside interests, but on the other hand it has brought him to out of the way bookshops where he can indulge his passion for antiquarian books. Enthusiasts should, therefore, in future, start looking near Trust Houses and JS branches—see page 14.

Engineering



Mr. R. G. Condick has been Chief Engineer since joining the firm in 1964. He graduated in Mechanical Engineering from Birmingham University and his first job was with Cadbury's milk factories as assistant to the Production Manager. Here he worked mainly on the manufacture of crude chocolate, the base from which numerous products are made. Keeping in the food business he went next to Oxo as Chief Engineer and later to Leibig (Oxo's parent company) where he was Engineering Advisor. The company is mostly involved in meat packing and Mr. Condick travelled all over the world sorting out engineering problems for them. He says that JS problems are just as interesting but exotic Basingstoke hardly compares with some of the places he has visited. As Director of the Engineering Division he is responsible for all engineering aspects of Depots, Branches and Factories.

The Queen visits Chelmsley Wood

On the morning of Wednesday, April 7, Her Majesty The Queen, accompanied by the Duke of Edinburgh, paid a short visit to Chelmsley Wood. Lord Bearstead showed her around the centre and town, but there was not time for shopping at JS!



Chelmsley Wood

Seven years ago Chelmsley Wood was but a gleam in the eye of the Birmingham City Council. On 21 December 1964 they were granted planning permission to build a

complete New Town for 60,000 people on 15,000 acres between Castle Bromwich and the Airport. Building commenced in 1966 and the first family moved in by the end

of that year. Since then the population has grown to 50,000. There are two big comprehensive schools and there will be two more. There are plenty of Primary Schools



too, of course. Eventually they plan to have a Library, Sports Centre, Swimming Pools, Old People's Homes—everything you would expect, in fact, in a fair sized town. There are Churches for all denominations. And, as one has come to expect, there is a lively traffic-free shopping centre with plenty of car parks nearby. Our branch is the first thing you come to

from one of them. The top picture was taken from the roof of the branch and the bottom one from the bridge. The shops are above ground level and service access is below. We opened on February 23. It has 10,312 sq. ft. sales area and 14 checkouts. This is the first branch to have male staff in the new uniforms, as you will see over the page. They have been tried out in several other

branches, but within the next year they will become standard throughout the firm, "greycoats" are now "dark blue coats"—and smarter too. Meat Managers and Assistant Meat Managers wear these also, the latter often with the addition of real butchers' aprons, blue with white stripes. These aprons are worn by the others also and all white coats are now grey.





The pictures opposite are to show you the uniforms as well as the staff. Manager, top right, is R. E. Brooksby —he wears a smart three-piece suit. Beyond him is P. R. Wesson, Provisions Manager. In the next row are, l to r, D. A. Found, Meat Manager, R. J. McKinlay, Deputy Manager and E. T. Squires, A/M. Below them, R. A. Perry, Assistant

Meat Manager, demonstrates his regalia. Centre is Wendy Truman, First Clerk, and right, R. G. Smith, Grocery Manager. On this page—part of the shopping centre with one of the young mums who are numerous in the new town—and one of the older mums too—complete with decimal calculator!

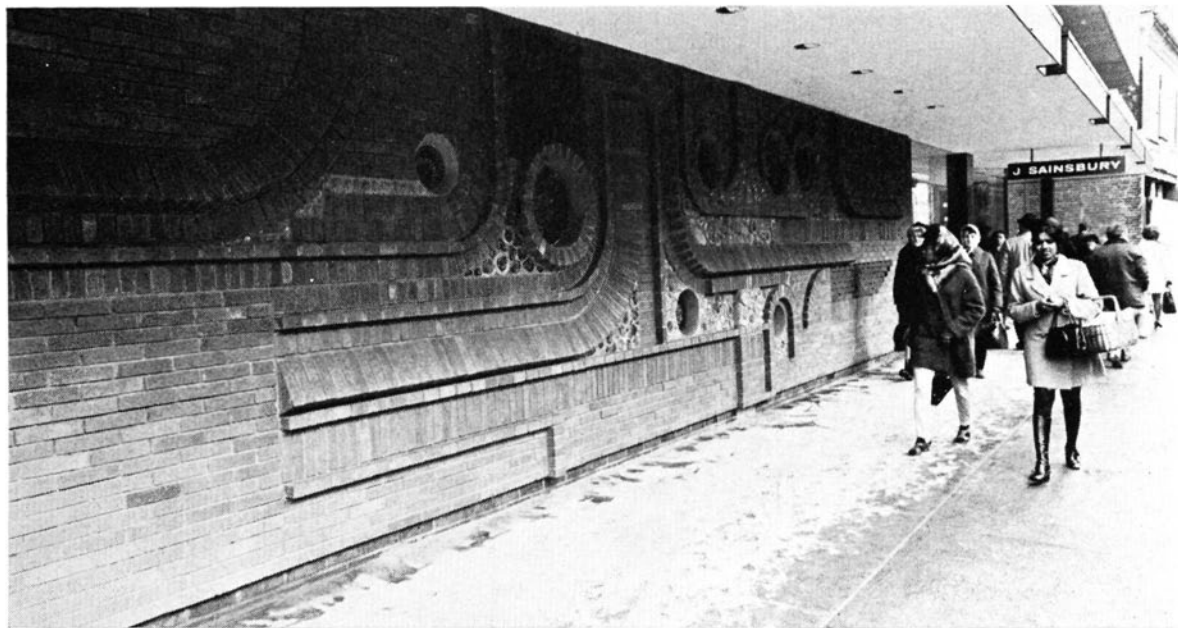


Ipswich

Our new supermarket in Upper Brook Street opened on March 16. The Manager, Mr. D. Barclay (below left) was wished well by the manager of the old branch, Mr. A. F. Fry, who retired on its closure. Mr. F. C. Juby, right, an Ipswich

Manager who retired some years ago, also dropped in. The whole Ipswich scene bears a strong resemblance to Gloucester. Both branches are L-shaped with two entrances. Both have a Double Delight restaurant attached. Both have a mural. This

one, less elaborate than Gloucester's was made by local bricklayers. Ipswich, with 13,720 sq. ft. is not so big but they have more checkouts—22. An experiment is being tried at these checkouts. An intercom is fitted above each till, see bottom pictures opposite, connected to the office, and all queries are made to here. At this time Mrs. P. M. Stevens, Clerical Supervisor, was supplying the answers.







Opposite is the Upper Brook Street entrance. The way in to the restaurant is to the right of our main door and there is also access from the checkouts, below left. Our staff restaurant, below right, is also run by Lyons—but the flowers were sent on opening day by C & A, our next door neighbours.

On this page are l to r, A. J. Oakes, Deputy Manager, T. G. Wright, Grocery Manager, and C. E. Barwick, Provisions Manager. The centre row is D. P. Bell, Meat Manager, with K. Woolston, District Meat Manager, A. Johnson, A/M, and A. J. Alward, Asst. Meat Manager. And at the bottom Mr. and Mrs. K. Weatherburn,

Produce Manager and Chief Cashier, Mrs. J. Slatterley, First Clerk, and last but not least, M. Dooley, who has been with the firm for 48 years.





The resemblance between Ipswich and Gloucester does not end at our branch. Ipswich is also a large, busy county town at the head of a long estuary, the Orwell. Both are ports. And both have been in existence since pre-Roman times. Little is known of the early history of Ipswich, but Roman remains have been found and it was an important Saxon settlement—"Gippeswyk", town at the head of the river. It was regarded in Domesday Book as of great importance and King John

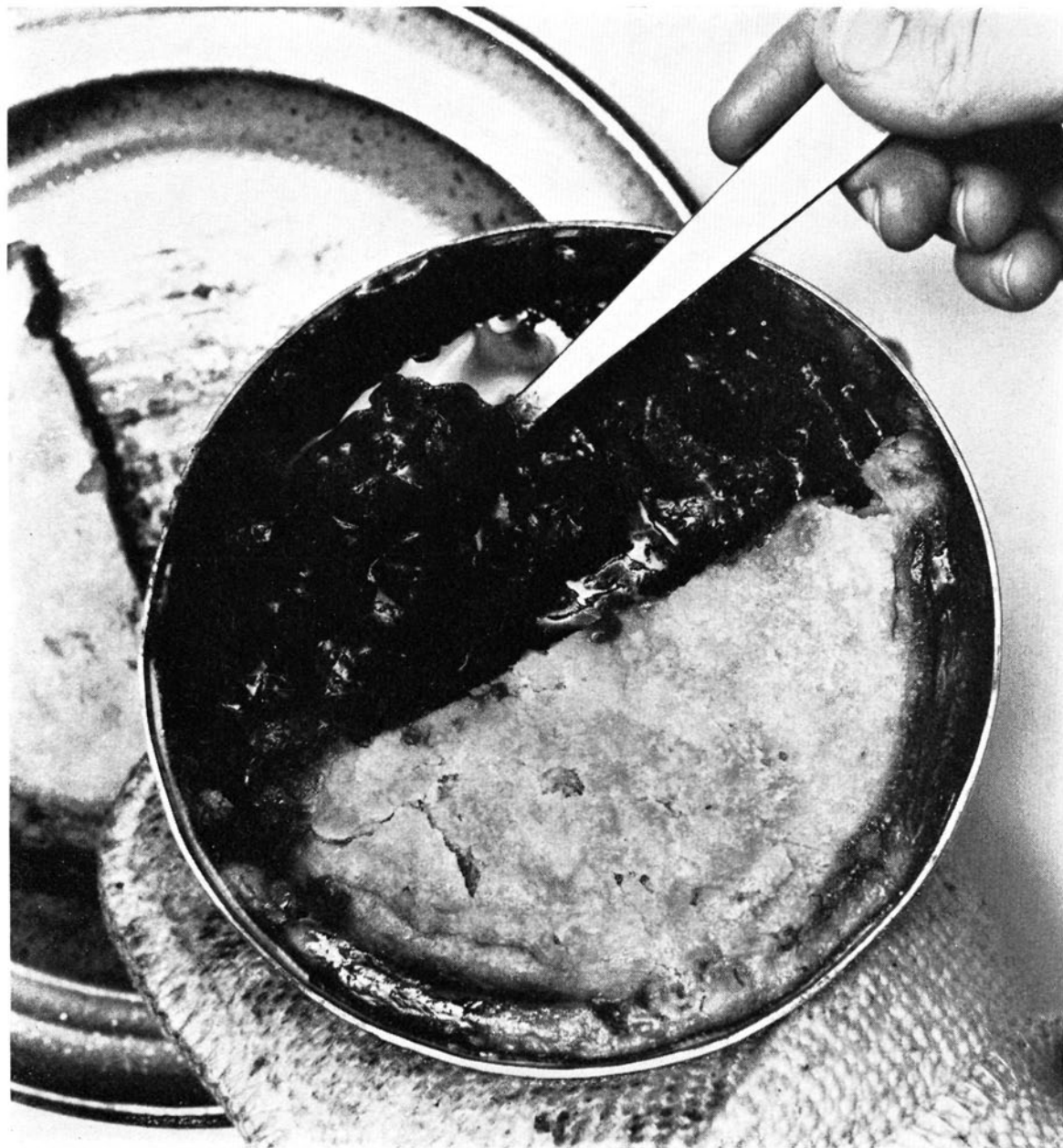
granted the town's first charter in 1200. Cardinal Wolsey was born there in 1471. For centuries the town was noted for shipbuilding but this declined until 1817 when the last ship, appropriately named *Orwell*, was launched. The port was vital to the thriving wool, cloth, sheepskin and leather trade but this too declined and it is now used mainly for the import of grain, sugar, timber, oil and coal and the export of machinery, grain, flour and fertilizers. Much of the centre of

Ipswich is being rebuilt but there are still plenty of old buildings and the atmosphere, and traffic chaos, of an ancient town. One of the most spectacular buildings is "The Ancient House" (above) built in 1567. It is now a bookshop. The relief plaster panels of the facade, a rare and very fine example of pargetting, symbolise four continents and had they been done four hundred years later might have raised the eyebrows of the Race Relations Board!

Steak Pies

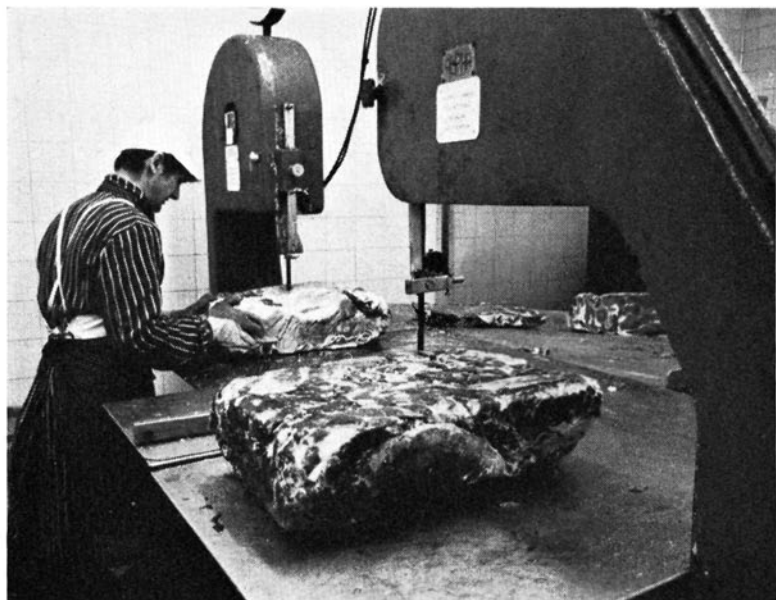
with short pastry

Pies in flat cans which you take the lid off and bake in the oven have been around for years but the JS version is unique—it's the only one with short pastry. And the company who make them think they are better than their own product!



For the most part the pies are made just as Mum does at home though, of course, on a much larger scale. The boneless meat arrives frozen (below, left). It is cut on band saws and then passes through a dicing machine from which it emerges (below, right) in cubes ready for the pies. There is an inspection at this stage when pieces which are too fatty are removed. Meanwhile the

gravy is being prepared in big stainless steel pans (bottom, right). Ingredients are carefully measured and mixed in the pans (bottom, left). When ready the gravy is pumped to the packing lines through the pipes on the left of the picture.



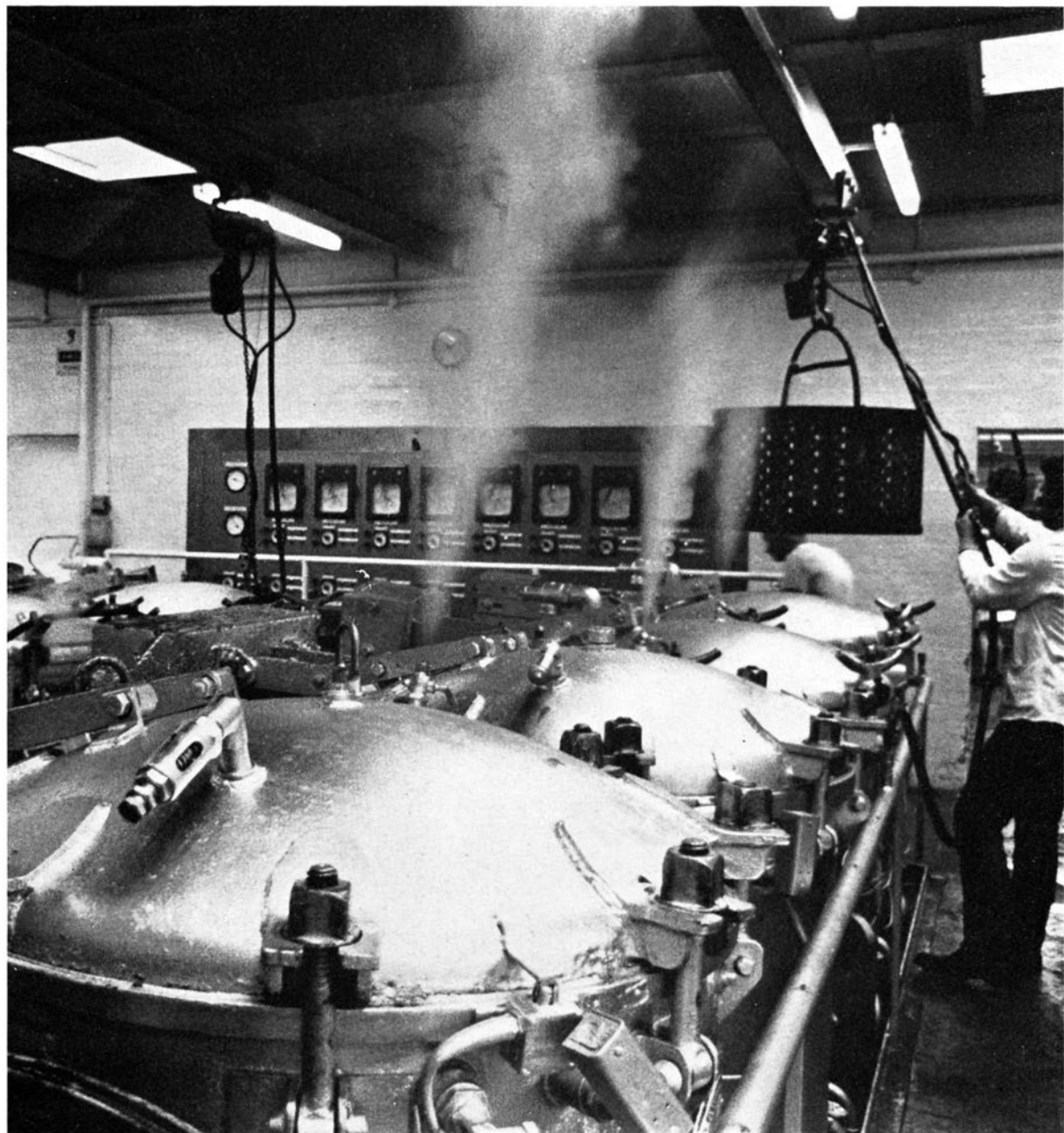
Pastry is prepared in another room. Flour and shortening are mixed in the traditional proportions—two to one (below, left), it is rolled out by big rollers and cut into shape by hand (below, right). The pieces are taken to the packing line. A conveyor system operates here (bottom, right). The cans are placed in position, gravy is fed into them automatically, weighed

quantities of raw meat are placed by hand into each pie and (bottom, left) each is check weighed. If necessary, weight is made up. The pastry is placed in position and the complete pies then pass through the lidding machine.



Now in sealed and washed cans the pies next have to be processed. This partially cooks, and wholly sterilizes them. The cans are loaded into skips—the man is handling one below—which hold 400. Three skips are then lowered into each of these large retorts. Cooking time is 75 minutes at 245°F. The whole principle is exactly like a domestic pressure cooker, only this lot is a

bit larger and controlled electronically at the elaborate panel at the back. Finally the pies are allowed to cool in the skips.



Each batch is kept for at least ten days before dispatch while samples sit in an incubator (below, left) at 55° C to check that they remain perfectly sterile and in good order. Meanwhile, of course, the cans are packed up in to cartons (left) and stored in the warehouse. Every morning a regular test is held to make sure that the previous day's output is just right for taste,

texture and appearance (below, right). It's all very simple really, the production of these homely Steak Pies.



FLIGHT TO



The Captain's voice came loud and clear over the public address system, "It is now six-fifty local time, and we will shortly be dropping down in readiness to land at Toronto airport. The weather in Toronto is fine, and the temperature at the airport is 92 degrees. We hope you have enjoyed your trip." We certainly had! Although flying at charter fare, we had received first-class service from the B.O.A.C. crew, and the Boeing 707 had been so steady that a penny stood on edge would not have fallen over. The only anxious moments were when the chief steward handed everyone immigration and customs forms. These looked formidable, particularly the one regarding customs. We need not have worried; the form was drawn up chiefly for Canadians returning from abroad loaded with dutiable goods—and liquor.

By the time we had collected our luggage and checked in at the Air Canada desk for our onward flight to Windsor, Ontario, the thermometer had fallen to a merciful eighty-two, but I was glad I was wearing my lightest suit, especially as our plane was not due to take off until ten p.m. Toronto Airport is always a bustling place, and on this August evening it was crammed with commuters, plus charter parties from all over Europe. The long wait for our connection was not too irksome, and gave me time to make a few phone calls.

The first call was to our daughter living just outside Detroit. Frantically searching through our papers we realised that her number was stowed away in one of the suit-cases, somewhere between the Air Canada desk and the departure bay. Obstacles are there to be surmounted; I slipped a dime into the public telephone, and a soothing voice murmured, "Can I help you?" Fortunately I had memorised the area code number and in seconds a different voice came through.

"This is Northville exchange. What number are you calling?"

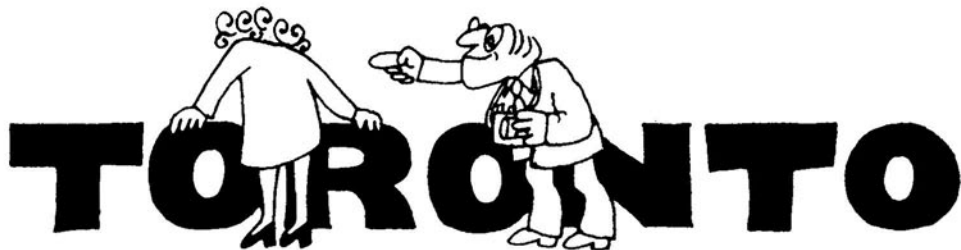
"I don't know the number, Miss, I would like a reversed call to Mrs. Fasang, of Westridge Lane, if you can help me."

"I'll sure try, sir, one moment, please."

Within seconds I was speaking to our daughter. The second call I had to make was

to an officer of the Overseas Women's Association of Canada, who had kindly offered to assist any of our members passing through Toronto. A few minutes chat on the phone, and it was arranged that on our return journey Mrs. Fellows would meet us at the airport, and take us to her house, which was not far away, then on to an hotel in the city. Modern Toronto and its environments cover a vast area—the Airport is 18 miles from the city, so this was to be a great help to us, and no mean act of hospitality, as this lady does a full day's work besides running her home, but it is typical of Canadian, and American hospitality. On our return journey we were able to fly direct from Detroit Metropolitan Airport (rapidly becoming one of the busiest in the U.S.A. and certainly the most up-to-date) and arrived back in Toronto at 7 p.m. Mrs. Fellows was at the airport to greet us, and we were soon pushing our way through the throng on the way to the car park. Mrs. Fellows' home is on fringe of Toronto suburbs, beyond the airport, and it would have been much easier for her to have just seen us on to the coach with a few simple directions for finding the hotel she had booked for us. Instead she offered us a bed for the night. We declined this generous offer, knowing it would have put her to a great deal of inconvenience, so, after a quick wash, leaving our heaviest suit-case in her care, we headed for Toronto City.

Traffic was light on the free-way, but Mrs. Fellows dislikes them and took us on a chequer-board course through the wide, dead straight streets, passing the new Yorkdale shopping centre, covering 80 acres and the largest in the world, and, as we reached the city, past skyscraper blocks of hotels and offices, all still ablaze with light, finally turning into York Street, stopping at the Strathcona Hotel. Our guide insisted on coming into the hotel to check that we were given a decent room, not a "bug pit" as she expressively put it. She need not have worried; the room was excellent, with private bath, twin beds with bedside telephone, plus the inevitable television, all at a modest 14 dollars a night. She left us with a promise to collect us two nights later in time to catch our charter flight home.



We unpacked quickly, and feeling adventurous, sallied into the street, almost deserted now that all the shops and offices were closed. Two blocks up York Street we turned into a side street—with a sidewalk the width of Piccadilly—and found an escalator leading somewhere beneath it; this had to be explored. We found we were in a brilliantly lit shopping concourse, underneath, as we later discovered, the Dominion Bank Tower block 55 stories and the tallest building in Toronto.

Once having grasped the peculiar fact that lower Toronto, facing Lake Ontario, is called Uptown, and the slightly higher part away from the lake is Downtown, it is not difficult to get one's bearings. We set out confidently for the bus station as we intended doing the tour to Niagara. On the way we stopped to admire the new City Hall, pride of modern Toronto, surmounted by two imposing curved towers. After a world-wide competition the winning design was that of a Finnish architect who did not live to see the building. Half a day is too short a time to do justice to the Falls and the miles of parks alongside the spectacular Niagara river; two days are better, three days better still, and the hotels and motels quote lower prices in May and September. This was our second short visit, and by doing a tour, we did see far more than on a previous visit with the family. The coach took us over the rainbow bridge (sunshine through spray from the falls makes the rainbow) to Goat Island where the river divides to provide the Americans' with a share of the falls, and then on an eight-mile drive to recross by the Lewiston bridge to the Queenston Heights on the Canadian side. The tour ended beside the thundering Horseshoe Falls, where we had to choose between a trip through the tunnel to view the falls in close-up, or snatch a quick meal; we chose to eat.

It was a day to remember, but given a second chance we would take the earlier coach from Toronto, which leaves at 8 a.m. A few steps from Niagara bus terminal there is a new observation tower; from the top one can see both falls and the great stretch of the upper river. A short walk brings you to the cliff lift, 25 cents to the brink of the Horseshoe Falls. Tours of various lengths can be picked from

this point, but a camera addict will not want to wander far from here.

Back in Toronto we could have taken a bus to our hotel, but we were not too tired to walk, and our reward was seeing the City Hall and fountains in a kalaidoscope of coloured floodlighting.

The following day we spent sightseeing in the city. Simpsons store, and coffee in the tower restaurant looking down on Yonge Street; window shopping up to the City Centre again, to take pictures and lounge in the sunshine; back to the Dominion Tower gallery, 750 feet up, with a view of all Toronto.

The ferry boats looked inviting as they ploughed across the calm water beneath great cumulus clouds, but we had to eat. The tower restaurant looked tempting, but the tariff did not, so back to the hotel, only a few steps away. An excellent lunch was made more pleasant by the co-proprietor chatting with us through the meal. Refreshed, we made for the ferry and crossed to the centre island, purely a pleasure resort, no cars allowed, but plenty of transport for hire; cycles and invalid chairs—we took the little trolley train that trundles around through the gardens. Back to the ferry and a last look at Toronto from the water, wishing for more time to explore this "place of meeting", a meaning ascribed to the Indian word, Toronto.

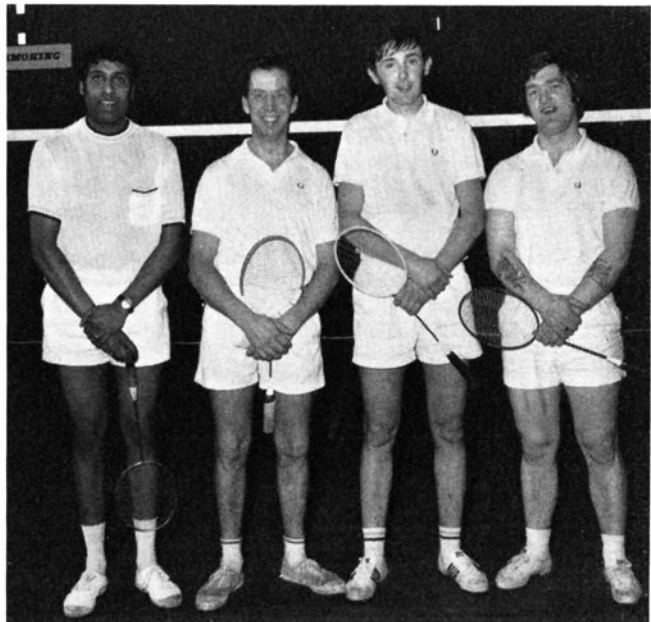
Mrs. Fellows was at the airport with our other suit-case, and stayed to chat with some of our members, another small link in the chain of friendship across the world. It was the first few days of the hi-jacking scare, and there was another large charter group waiting to check in at the B.O.A.C. desk, where the staff were faced with double checking over three hundred passengers' hand luggage. They were equal to the task, and our members were too busy exchanging experiences to grumble at the inconvenience, although there were a few tears at the last goodbyes. A final word of warning: Toronto Airport is dry, and if you think of going to a liquor store for a supply to bring home, forget it. With the small difference in price it is not worth the bother; and if you think our liquor laws archaic, study those of Toronto!

Badminton Tournament

This year, on Sunday, 28 February, the Badminton Tournament was held for the first time at the Crystal Palace National Recreation Centre, on the right. The move was approved by everybody concerned—there seems to be more room than there is in the Canteen.

Mr. Harry Younger, a keen and active player, though an alleged Veteran, gave a cup for the Men's Singles Champion and presented all

the prizes. B. Fernandes of Security won the cup. His wife, on the right below, beat Miss M. Low in the Ladies' Final. Mr. Fernandes was there again in the Men's Doubles when he and D. Cutts beat M. Smith and G. Smart of Bexleyheath, below, in the final. However, the family failed to achieve the grand slam—Miss Low and Mr. Cutts beat them in the Mixed.



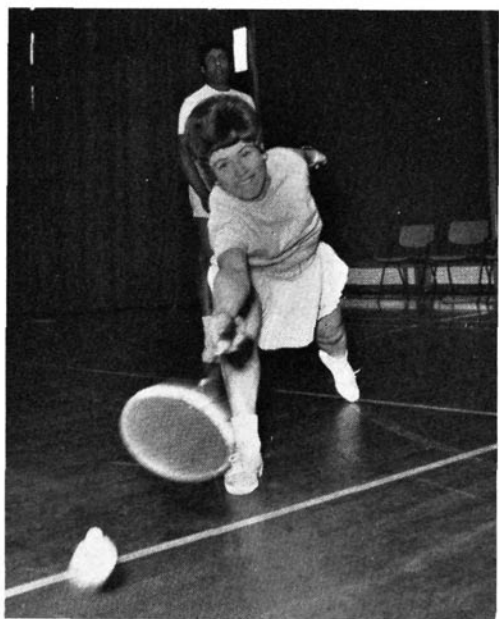
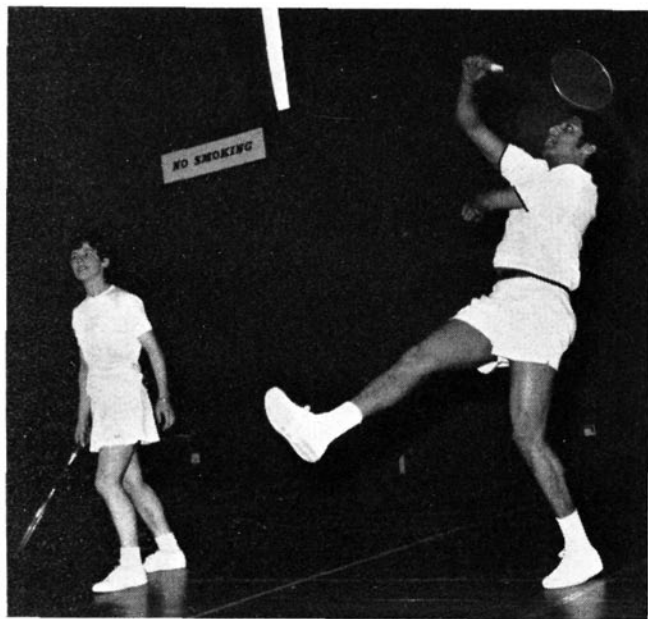
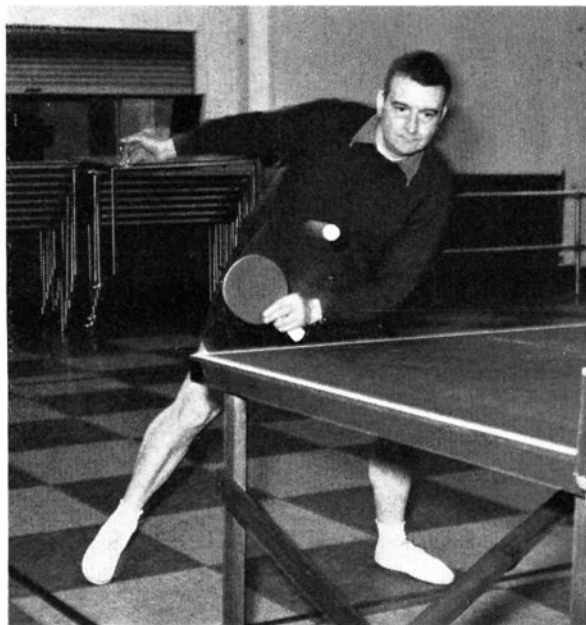
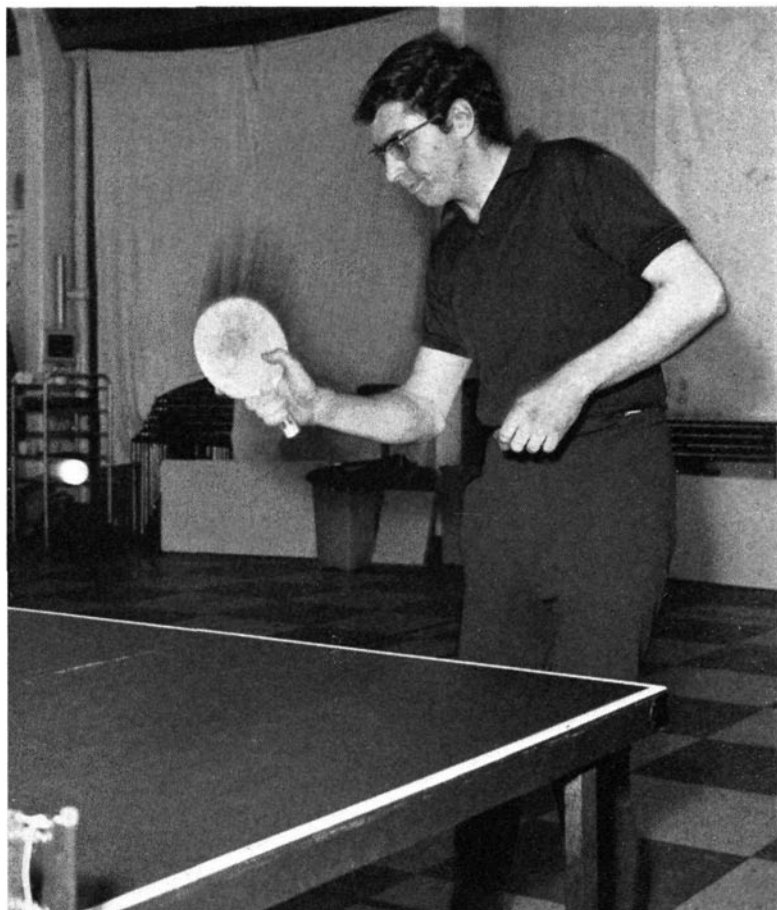
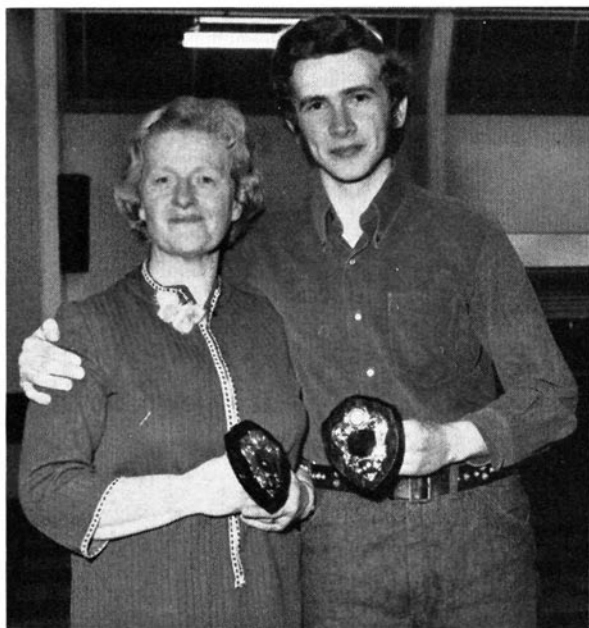
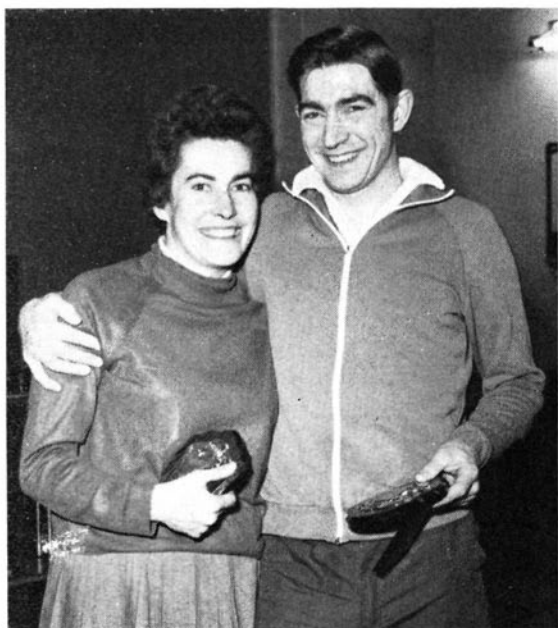


Table Tennis

The Table Tennis Tournament at Blackfriars on March 7, also provided plenty of excitement. The new Singles Champion, below, was Mr. S. Hunt from Buntingford and indeed he won the Men's Doubles too, with D. Beisser. On the right Mr. Waller is presenting their prizes. The Finch family were the only survivors of last year's winners. They won the Mixed (bottom left, opposite), defeating Mrs. J. Torr and S. Fisher (right, opposite), in a close final. Mrs. Finch also won the Ladies' Singles defeating Mrs. B. Judge (below, right). The Veterans' Singles was won by N. Payne of Wimbledon (below, left).





Estates Dinner

The Estates Department very much enjoyed their Second Annual Dinner at The Spaghetti House, Knightsbridge, in January.



Norwich Party

The Annual Dinner and Dance in the Norwood Rooms on January 31, was also the occasion to say goodbye to George Bentham, below,

on his retirement. He had been Manager of St. Stephens since 1965. He and his wife got a lively send-off on their way to New Zealand.



Mrs K Tarrant

Security staff came out from behind their false beards to say goodbye to Mrs Katie Tarrant on March 24. Mr. D. Salisbury presented her parting gifts. In the top picture he is with Mrs. Tarrant (left) and her sister Mrs. J. Brown Below, she receives best wishes from Mr. J. Champ and The Midland Area girls. Mrs. Tarrant had been with JS for nearly 44 years, until 1945 in branch offices, since then at Blackfriars in several departments, and with security for four years.





Engineers' Catches

Congratulations to David Rainbird of Factory Engineers and Patricia Ann Green of Blackfriars Factory who were married at St. Andrew's Church, Thornhill Square, London, N.1, on November 21, 1970. Many of their friends from the Factory were there.



This is Derek Lancaster, Refrigeration Supervisor from Ealing Area Office, who recently beat his Sea Angling Club record with this 26 lb. cod caught near Deal.

Staff News

Managerial Appointments

- J. PRENDERGAST** From Reserve Manager at Wembley to further training then to the Management of 87 Ealing from January 19, 1971.
- J. SHARP** From Reserve Manager at Reading to further Self-Service training, then to the Management of Bedminster from January 19, 1971.
- A. TREVETHAN** From Reserve Manager at Basingstoke branch to the Management of Basingstoke branch.

Managerial Transfers

- G. ALVIN** From Reserve Manager at Bell Green to Reserve Manager at Coventry from December 11, 1970.
- C. BARWICK** From Reserve Manager at 48 Ipswich S/S from February 22, 1971.
- D. BOSLEY** From Reserve Manager at Chatham to Reserve Manager at Crawley from January 18, 1971.
- W. BROWN** From Greenford to Reserve Manager at Pinner from January 7, 1971.
- B. E. COTTERILL** From Reserve Manager Training Specialist to Reserve Manager Team Leader, Direct Stocking Team, Mr. Booth's area from January 18, 1971.
- R. G. CURTIS** From Bedminster to further self-service training, then to Romford on opening from February 23, 1971.
- E. HACKER** From 168 Streatham to Addiscombe from October 26, 1970.
- K. HAYWOOD** From Basingstoke branch to further self-service training, then to the Management of Camberley S/S from February 22, 1971.
- L. HENWOOD** From Hoxton on closure to Reserve Manager at Romford from January 11, 1971.
- C. HUMPHREY** From Sydenham on closure to 168 Streatham from January 11, 1971.

W. MANSFIELD	From Hayes on closure to Reserve Manager at Greenford from January 19, 1971.
G. E. MILNE	From 87 Ealing to self-service training, then to the Management of Feltham from January, 19, 1971.
A. OAKES	From Reserve Manager at Colchester to Deputy Manager at Ipswich S/S from February 22, 1971.
E. P. ORMES	From Reserve Manager Training Specialist to Reserve Manager Team Leader, Direct Stocking Team, Mr. Davis' area from January 25, 1971.
E. G. PEROU	From Watney Street on closure to 12/16 Kingsland from January 11, 1971.
F. PHILPOT	From 12/16 Kingsland to Winchmore Hill from January 11, 1971.
F. ROWELL	From Reserve Manager at Kilburn to Reserve Manager at Paddington from January 18, 1971.
W. SAVAGER	From Edmonton to self-service training, then to Reserve Manager at Harpenden from January 19, 1971.
D. SIMONS	From Reserve Manager at Harpenden to Reserve Manager at Potters Bar from February 22, 1971.

Promoted to Assistant Manager

C. BARNES	Bromley from March 8, 1971.
A. W. DEACON	Leicester from February 8, 1971
A. D. GRIEVE	Nottingham from February 8, 1971.
T. J. MCCULLOUGH	Beeston from February 15, 1971.
P. J. NEWBY	Solihull from February 8, 1971.
R. M. NORBURY	Wallington from February 1, 1971.
J. R. ROBINSON	Rugby from February 8, 1971.
J. STODDART	Bromley from March 8, 1971.
M. W. TUCKER	West Wickham from February 1, 1971.
P. E. WILEY	Erdington from February 8, 1971.
M. J. WOODWARD	Rugby from February 8, 1971.
M. C. YOUNG	Tunbridge Wells from February 15, 1971.

Meat Managers

A. ABBS	From Assistant Meat Manager Farnham to Training Specialist from March 1, 1971.
J. ADAMS	From Assistant Meat Manager Bracknell to Training Specialist from March 1, 1971.
D. BURCH	From Nuneaton to Rugby from March 15, 1971
S. CANHAM	From Assistant Meat Manager Lewisham to Training Specialist from March 1, 1971.
A. DAVIES	From Assistant Meat Manager Bromley to Training Specialist from March 1, 1971.
R. FEAR	From Rugby to Nottingham from March 15, 1971.
R. FINDLAY	From Assistant Meat Manager Kettering to Training Specialist March 1, 1971.
S. KNOWLES	From Assistant Meat Manager Bishops Stortford to Training Specialist March 1, 1971.
B. LOCKYER	From Assistant Meat Manager South Harrow to Training Specialist from March 1, 1971.
R. MITCHELL	From Assistant Meat Manager Central Croydon to Training Specialist from March 1, 1971.
H. RUTHERFORD	From Northfield to Solihull from January 25, 1971.
B. SIGGERS	From Farnham to Camberley from March 1, 1971.
A. TRIMBLE	From Assistant Meat Manager Northfield to Training Specialist from March 1, 1971.
G. WILLIAMS	From Assistant Meat Manager Poole to Training Specialist from March 1, 1971.

Promoted to Meat Manager and Head Butcher

D. CRITCHER	Harpenden.
J. WOODS	Marylebone.

Promoted to Assistant Meat Manager

J. ADAMS	Bracknell from March 1, 1971.
R. MITCHELL	Central Croydon from March 1, 1971.

Long Service

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

40 Years' Service

P. A. BAIRD	Chargehand, Motor Engineers, Charlton.
G. GOODY	Manager, Southampton.
C. W. GRINDLEY	Director, Grocery Division, Blackfriars.
R. JACKSON	District Meat Manager.
L. MANUEL	Meat Manager, Oxford.
B. D. NOLAN	Purchasing and Sales Accounting Dept., Streatham.
E. SHAW	District Manager.

25 Years' Service

S. T. P. BRIGHTWELL	General Manager, Factory, Blackfriars.
A. E. BURGESS	Warehouseman, Whetstone.
C. KEMP	Traffic Controller, Blackfriars.
J. J. O'KELLY	Meat Manager, S/S Training, Ruislip.
W. G. PAYNE	Senior Leading Butcher, Harpenden.
MRS. J. E. SINDEN	Leading Saleswoman, Hastings.
R. J. SMITH	Senior Leading Butcher, Crawley.
E. A. THORPE	Clerical Staff, Non Perishable Warehouse, Charlton.
J. W. VINCENT	Painter, Branch Engineers Dept., Clapham.
A. A. YOUNG	Supervisor, Branch Engineers Dept., Clapham.

Retirements

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

Mr. G. Bentham was engaged on March 21, 1927, as a learner at Stockwell. He was on National Service from December 5, 1940, until March 4, 1946. On January 6, 1947, he was appointed Manager and for many years managed Branches in the Central London and South London areas. On June 14, 1965, he took over the management of St. Stephens, Norwich, and remained there until his retirement on January 30, 1971.

Mr. F. Booth was engaged on May 23, 1968, as a Warehouseman at Boscombe. On May 24, 1970, he was regraded to Basket Issuer and remained as such until his retirement on December 26, 1970.

Mr. F. J. Bullard was engaged on January 31, 1968, as a Cleaner at Buntingford Depot, where he remained until his retirement on January 29, 1971.

Mr. J. Bullen was engaged on June, 29, 1964, as a Cleaner in the Blackfriars Warehouse. He was transferred to Silwood Street on October 4, 1965, and remained there until his retirement on January 22, 1971.

Mr. H. Caudle commenced with the Company on October 24, 1960, as a Warehouseman at Westbourne Grove. When this branch closed he was transferred on June 26, 1962, to Paddington where he remained until his retirement on January 30, 1971.

Mrs. N. Chillman was engaged on May 19, 1969, as a part-time Supply Assistant at London Road, Brighton, and remained in this capacity until her retirement on February 20, 1971.

Mr. A. E. Davies was engaged on July 9, 1956, as a Warehouseman at Ballards Lane. He remained in this capacity until his retirement on January 30, 1971. Mr. Davies is continuing to assist at Ballards Lane after his retirement, on a part-time basis.

Mrs. E. Dowsett was re-engaged on August 5, 1947, as a Saleswoman at Sydenham having worked for the Company on two previous occasions. She was promoted to Leading Saleswoman on November 7, 1949, and remained as such until June, 1970. On 15th of that month she went over to part-time work. On January 11, 1971, when Sydenham branch closed she was transferred to Forest Hill as a part-time Supply Assistant and remained there until her retirement on January 16, 1971.

Mrs. E. E. Fennelly was engaged on September, 17, 1962, as a part-time Saleswoman at 21 Watford and remained in this capacity until her retirement on January 30, 1971.

Mrs. W. E. Hastings was engaged on October 13, 1966, as a part-time Saleswoman at Lordship Lane. When this branch closed she was transferred to Tottenham and regraded to a part-time Supply Assistant. She remained at Tottenham until her retirement on March 12, 1971.

Mrs. F. M. Hawkins was engaged on January 27, 1969, as a part-timer working on Mondays at Tottenham. In April 1970, she was regraded to a part-time Display Assistant and remained as such until her retirement on February 22, 1971.

Mrs. M. McMillan was engaged on May, 1, 1961, as a Daily Domestic Assistant at Dunstable. On September 20, 1965, she took over the duties of Housekeeper at the same branch and remained as such until her retirement on February 27, 1971.

Mr. F. R. Miles was engaged on April 13, 1965, as a Warehouseman at 9/11 Croydon. On December 4, 1967, he was promoted to Senior Warehouseman and two years later on November 17, 1969, was transferred to Central Croydon, where he remained until his retirement on January 16, 1971.

Mrs. E. Pring was engaged on May 25, 1967, as a one day Supply Woman at Cambridge. In May of the following year she was regraded to part-time Supply Woman and remained as such until her retirement on February 27, 1971.

Mrs. C. Rae was engaged on October 17, 1966, as a Saleswoman at Barkingside. A year later she regraded to part-time duties. On January 21, 1970, she was transferred to 114 Ilford as a part-time Supply Assistant and in October of the same year returned to Barkingside as a part-time Saleswoman. She continued in this capacity until her retirement on February 13, 1971.

Mr. G. Tyers started at Union Street on July 16, 1928, after a period at a branch in the East London area. He was promoted to Junior Official on May 9, 1955, as a Night Supervisor, after having worked for some years as a Bank Foreman. On December 29, 1969, he was appointed Manager, Union Street, and remained in this position until his retirement on January, 1, 1971.

Mrs. V. Warren was engaged on November 26, 1963, after having worked for a few months previously in the same year, as a part-time Saleswoman at Watney Street. On January 11, 1971, when Watney Street closed she was transferred to Hackney where she remained until her retirement on February 2, 1971.

Mr. A. M. Watts was engaged on March 7, 1927, as a Learner at Redhill. He went on National Service on September 14, 1940, and soon after his return in 1946 he was promoted to Leading Salesman at Redhill. He was appointed to Manager on the reserve list on November 30, 1959, and on May 30, 1960, took over the Management of Seaford branch, where he remained until his retirement on January 29, 1971.

Mr. H. K. Whitbread was engaged on October 24, 1938, at a branch in the Sydenham area. Following National Service he resumed at Union Street as a Cold Storeman. He remained there until February 16, 1970, when as a Senior Chamberman he was transferred to Charlton. Due to ill health Mr. Whitbread accepted an early retirement on December 1, 1970.

Mr. J. Wright was engaged on May 21, 1951, as a Basket Issuer at 9/11 Croydon. On June 12, 1967, he was transferred to 68 Croydon where he remained until his retirement on January 9, 1971.

Obituaries

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

Mrs. R. Dyer was engaged on August 22, 1968, as a part-time Supply Assistant at Bexley Heath, where she was working at the time of her sudden death on February 11, 1971.

Miss B. Fletcher was engaged on January 15, 1962, as a Cleaner at Berkhamsted. She was transferred to Hemel Hempstead on October 12, 1970. On January 18, 1971, she was admitted to Hospital, seriously ill, and died four days afterwards.

Mr. H. Haynes was engaged on February 4, 1969, as a Basket Issuer at Walsall where he remained for all of his service with the Company. He was admitted to Hospital in January, 1971, and died on January 14, 1971.

Mr. C. J. Hedditch was engaged on January 24, 1908, as a Roundsman at Guildford. He went on National Service in both World Wars and resumed after the second at Woking branch as a Warehouseman, to which he had been regraded in March, 1935. He retired from Surbiton branch on June 29, 1946. Mr. Hedditch died on February 6, 1971.

Mrs. F. G. Marshfield was engaged on March, 10, 1969, as a Deputy Chief Cashier at Brentwood, having previously worked for the Company at Harold Hill and Islington from March 22, 1965, to September 22, 1968. She was promoted to Chief Cashier on September 23, 1969. Mrs. Marshfield was admitted to Hospital on December 6, 1970, and died on January 12, 1971.

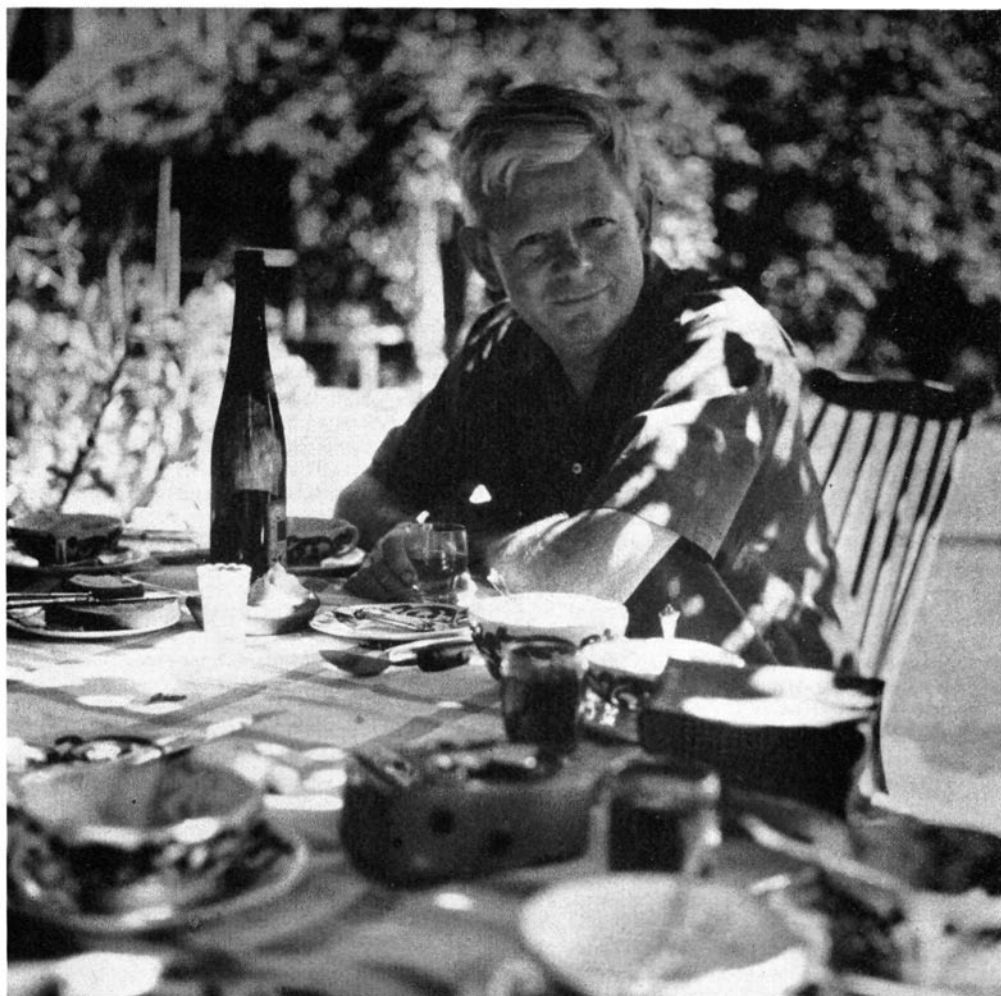
Mr. S. W. Needham commenced with the Company on May 17, 1966, as a Warehouseman at Derby and was promoted to Senior Warehouseman on July 13, 1970. He died on January 23, 1971, following a lengthy illness.

Mr. T. Nolan was engaged on April 12, 1965 as a Night Labourer in the Factory and was regraded to a Cleaner on permanent night duty on July 19 of the same year. He died on January 11, 1971, following a long illness.

Mrs. G. Satchell was engaged on June 1, 1944, as a part-time Saleswoman at Cheam. When this branch closed in July, 1969, she was transferred to North Cheam, where she remained for the rest of her service with the Company. Mrs. Satchell died suddenly on February 18, 1971.

Mrs. M. Smalley was engaged on October 6, 1969, as a part-time Supply Assistant at Dunstable. Following a lengthy illness Mrs. Smalley died on February 19, 1971.

Mr. S. A. Waylen joined the Company on August 8, 1932. He went on National Service in June, 1940, and following wounds received whilst on service was invalided out of the Army in October, 1944, and returned to the Company as a Butcher Cutter at Romford. At Romford he reached the grade of Assistant Head Butcher and was transferred to Seven Kings as such on March 6, 1961. Later in the same month because of ill health he was transferred to Harold Hill and took over the duties of Van Checker. He remained at Harold Hill until, following a long period in Hospital he died on December 28, 1970.

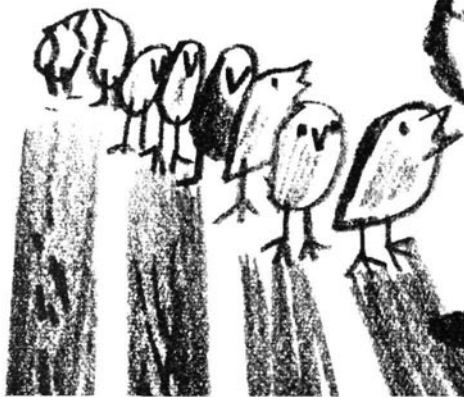
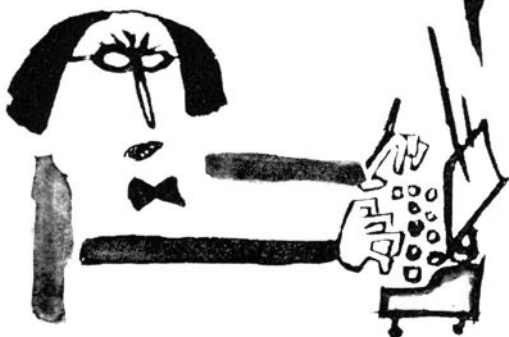
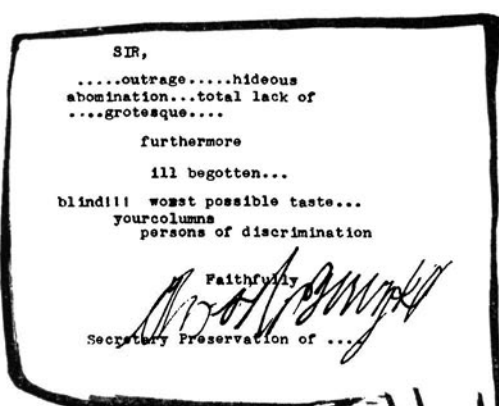


James Boswell

It is with great sadness that we have to report the death of James Boswell who edited the J.S. Journal for us for almost 20 years. He died on April 15th after an illness which he had suffered bravely and very cheerfully for many months. 'Bos' as he was known to most of us here came from New Zealand and was both an artist and a writer—a man of many talents. He came to this country many years ago and was for some time art editor of the pocket magazine Lilliput which was launched before the war; he also worked with the Publicity Department of the Shell Company. He exhibited his paintings and drawings on many occasions and a number of his army drawings are in the Imperial War Museum collection.

In 1951 he became Editor of our house magazine and his stimulating influence very quickly became apparent. Since that date he edited every number—many of which included his sketches and drawings which he was able to produce with such facility to the delight—and envy—of those of us who came into close contact with him. A few of his drawings which have appeared in the Journal from time to time are reproduced here and will doubtless be remembered.

For our Centenary Year he was commissioned by the Company to write our Centenary Book—JS 100—which, as may be imagined, was an immense task but one which he undertook with great enthusiasm—and with great success. His death will not only be a loss to the J.S. Journal but will be felt very keenly by those who worked with him and enjoyed his company for so many years—especially . . . J L Woods.





send us a picture and win a prize !!

Very likely you have seen this photograph. It was offered to us 'on spec' by a commercial photographer who took it outside a Sainsbury supermarket—not with J.S. in mind—but because he thought it would make a good picture. We bought the photograph and since have used it on many occasions for advertisements in brochures and magazines. It is an appealing picture—and therefore gets attention ; it

doesn't need any caption—the carrier bag says all that need be said !

We would have a possible use for similar pictures—they don't *have* to be of babies in push chairs but of any situation in which a carrier bag is in evidence and readable, so that it, itself makes the point of the advertisement.

We feel that readers with cameras might like to try their hand so we are offering

5 prizes of £25 each for the five best pictures received by 31st July. Prizes will be

awarded whether we use the photos or not. Any outstanding picture would be considered for a special prize. Why not have a try ?

Pictures (in black and white only) should be sent to **The Editor, J.S. Journal, Stamford House, London, S.E.1,** to arrive not later than 31st July.