

CONTACT



*The Staff Magazine of the Merseyside
and North Wales Electricity Board*

DECEMBER 1955

MANWEB

THREEPENCE



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Front cover by Mr. Fred. Stockwell (Liverpool).

Scrapboard illustration on page 331 by Mr. S. Jones (Legacy).



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THE STAFF MAGAZINE OF THE
MERSEYSIDE AND NORTH WALES ELECTRICITY BOARD

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No. 12

EDITORIAL

Bright Outlook

WE feel that we have been neglecting our lady readers lately, and so in this Christmas number inaugurate a special new feature entitled "Women Talking". Edited by "Lady Web", we hope to bring you something new and interesting each month, and present the feminine point of view.

So here is your chance ladies, from the Service Centres, canteens, typing pools, private secretaries, offices, switchboards and accounting divisions, if you have any problems or suggestions let Lady Web have them—they may be of interest to others in our 4,729 square miles of territory.

Also in this issue there are four pages of Christmas cookery hints, mainly for the ladies, although may we say here and now that the best cooks we ever knew were men. Manweb's T.V. chef, Philip Harben, would, we feel sure, bear us out in this.

So much for the ladies (if we can dismiss them quite so easily). For the eighth occasion we have had the privilege of wishing readers a Merry Christmas and Happy New Year. The past one has been a satisfactory one for the Board, and as our Chairman remarked recently at Rhostyllen "during the first six months of this account year, we have sold nearly 12 per cent more electricity than in the same period last year."

We hope this bright outlook is reflected in succeeding pages, and that our glimpses from the Manweb Album of 200 years ago will prove illuminating to present day readers.

May we acknowledge, too, the assistance received from contributors in the form of cartoons and stories, with Mr. Fred Stockwell (Liverpool) and Mr. S. Jones (Legacy) once again prominent artists.

Thousands see Philip Harben at Wrexham



MR. PHILIP HARBEN, the T.V. Cook, gave his first cookery demonstrations in Manweb area when he visited Liverpool in March, 1953. The Board sponsored further visits, to Warrington and Liverpool, earlier this year, and in October he came to Wrexham for three days when he demonstrated to between four and five thousand people on 19th, 20th and 21st October.

Originally the demonstrations were planned for two days only, but the demand for tickets was so great that all the accommodation was taken up more than a week in advance. To prevent disappointment, an extra two shows were arranged for the 21st and again every ticket was taken.

In the past the selection of a suitable venue for this type of presentation has not been easy, for it is essential to have a building which has both a theatre and a hall sufficiently large to stage an exhibition. At Wrexham, these two requirements were admirably provided by the new Technical College, which possesses a well-equipped theatre with modern stage facilities, plus a most spacious entrance hall. In the latter twelve manufacturers of laundry and water heating equipment had stands and business was brisk at these before and after each of the six performances.

On the Stage

The stage presentation lasted an hour and a half. After the audience had been welcomed by

the compere, Mr. J. Gordon Bradshaw, the efficiency and speed of modern home laundry equipment was demonstrated by representatives of the English Electric or the Hotpoint Companies. These manufacturers each gave three demonstrations emphasising the facility of home laundering, and many people were surprised to see, for example, a tablecloth washed, dried and ironed "before their very eyes".

To show the large capacity and even heat distribution of an electric cooker, Miss Joan Williams (of Llandudno) and her party of Manweb young ladies produced eight freshly baked 2 lb. loaves from one cooker—an item which produced gasps of amazement and loud applause.

Advanced Cooks

Then came Mr. Harben, who explained that he had completely changed his usual programme for his first visit to North Wales and was going to show them some advanced cooking. "I make no

WELSH SAUSAGE BAKE

This is the dish specially created by Mr. Philip Harben in honour of his last month's visit to Wrexham:—

Ingredients (sufficient for four people)

- 1 lb. chopped leeks
- 1 lb. chopped apple
- 1 lb. sausages
- 1 lb. tomatoes
- $\frac{1}{4}$ lb. mushrooms

Method:

Layer the leeks on the bottom of a baking dish, and cover them with apples. Spread the sausages on top, and garnish with tomatoes and mushrooms. Cook in a moderate oven for an hour.

apology for that" he added, "because I am sure that you are all advanced cooks yourselves."

The audience thoroughly agreed with this statement and watched intently as he showed the correct method of making drop scones, pancakes, French and Belgium omelettes, cheese soufflé and—the dish which he had created specially for the occasion—Welsh



The Manweb ladies holding eight two-pound loaves which were all cooked simultaneously in a Jackson Model 290 cooker.

Camera Cameos at the Demonstration



"And remember, don't try to toss the pancake too soon"



"Stir the mixture well so that there are no lumps"



Two of the English Electric Company's demonstrators displaying the tablecloth which was washed, dried and ironed in twenty-five minutes.



A busy corner of the exhibition hall thronged with people eager to obtain a closer view of the apparatus which had been shown on the stage.

Sausage Bake. All these items were handed round for the audience to sample, and from the enthusiastic manner in which the recipes were noted down, it appears that they will figure on local menus for some time to come.

Food Distributed

Finally Miss Williams drew attention to two cookers which had been standing one on each side of the stage. She explained that these had been filled with food prior to the performance and had been left to cook unattended to show the reliability of the heat controls. The ovens were opened to disclose two large Dundee cakes in one, and a

twenty pound turkey in the other. Mr. Harben then re-appeared to draw admission ticket counterfoils from a drum and holders of the lucky tickets were presented with the cakes and loaves.

The turkeys were given to the following local charities, who received one each: The Old Peoples Homes at Wrexham, Minera, Ruabon and Gresford, the St. Giles Boys' Home, Wrexham, and the Hospital for the Aged at Morda.

Both the bread and the turkeys were provided and cooked by the Jackson Electric Stove Co. Ltd. whose representatives were most co-operative in assisting with this and other arrangements.

Saxon Waywisers

THE sight of a plan showing the route of new cables to be laid along the highway holds a strange fascination for me. The measuring and plotting of a route along a highway is a comparatively easy matter today; it was not always so!

Charles II ordered his cosmographer to survey and map the roads of England. This was done with the aid of a large wheel on which was mounted a tape ten miles long. It was called a way-wiser, and any person using one was said to be perambulating round the boundaries of a town or district to define and fix those limits.

It is a pity that this lovely Saxon term way-wiser (to show and measure the way) has not been permitted into our modern surveying language. We are happy to note, however, that the Road Authorities have given the

pleasing term of lay-by to the new roadside resting places.

Old Stone Age Man "plotting" out his tracks used as "surveying rods" skyline peaks or rocks. His path was fraught with danger, for wild beasts were ever ready to spring on the unwary.

As he measures his cable route across the highway, the mains engineer of today is also open to these dangers (nowadays we call them by much shorter names like car or jeep). A few nights ago I was vainly trying to cross the highway with an American friend. In desperation we fixed our eyes on a "mark" (the local) and rushed across, we succeeded by leaping from under the wheels of a rushing monster. My American friend spat and snarled "That ginzo is a damned snollygoster!"

The genology of a ginzo eludes me, but snollygoster fills me with admiration and awe.

WIREPULLER, Warrington.

New Uses for P.F.A.

THE most economical disposal of fuel ashes has always been a problem in power stations, but it seems that the modern trend of using pulverised coal is presenting quite a new aspect. The ash is still there, but its composition is such that it is now fast becoming recognised as a new raw material which should be able to contribute to economy—and even to higher quality—in building and civil engineering work.

Like Volcanic Ash

Pulverised fuel is burned in the combustion chamber of a boiler as a suspension in air, and the ash is therefore fused into small separate spheres, some of which are hollow. This pulverised fuel is very similar to the volcanic ashes, or pozzolanas, used by the Romans in combination with calcined limestone as a cementing material when they built such enduring monuments as the Colosseum and the Pantheon. This combination continued to be widely used until the discovery

of Portland cement less than 150 years ago. But unlike pozzolanas found in the earth's crust, fuel ash is already finely divided and needs no crushing or pre-treatment.

Output of P.F.A. has risen from about 750,000 tons in 1947 to over 2,000,000 tons a year today, and it is expected to be double that figure by 1960. Only in recent years have the possibilities of utilising this potentially valuable raw material begun to be systematically investigated in this country, although there has been some commercial use, for example, in the United States. Now, however, research has yielded enough data on which extensive commercial development might be based.

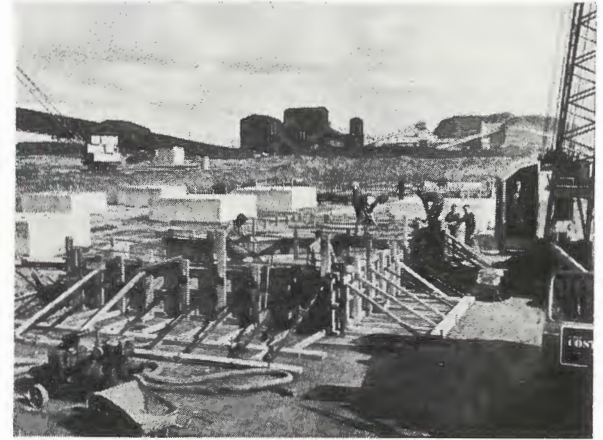
The most promising avenues for the economic utilisation of pulverised fuel ash in quantity appear to be:—

1. Mixed with clay to produce bricks;
2. To replace part of the cement, or sand, in concrete;



Mixing the concrete at Bold Power station, where extensive use of P.F.A. was made.

On work such as this, some 20% of cement was substituted by P.F.A. at Bold.



3. To make concrete type building blocks;

4. To form light-weight aggregate, by sintering.

Used at Bold

The Central Electricity Authority are now engaged in getting the building trades, etc. interested in this new material, and to show their faith in it they have already used considerable quantities in their own construction work. The accompanying photographs show work on Bold Power Station where in suitable parts of the building up to 20 per cent cement has been replaced by pulverised fuel ash.

ONE OF ITS NINE

Clwyd District staff at Flint last month saved an adventurous cat from electrocution by their timely assistance.

Called by the local police to Carmel they found a cat perched precariously at the top of an overhead line pole. Using rubber gloves, they were able to bring the animal to safety none the worse for its escapade.

Mr. P. E. A. Kent is Ash Marketing Officer for the North West, Merseyside and North Wales Division, and if any reader requires further information on this subject, he should contact Mr. Kent at Central Electricity House, Beaconsfield Road, Woolton, Liverpool.

An exhibition to publicise P.F.A. will be held at the Bluecoat Chambers, School Lane, Liverpool, from Monday, 12th December to Monday, 19th December inclusive. It will be opened from 10 a.m. to 6.30 p.m. daily, except on the last day, when it will close at 12.30 p.m.

TRYDAN CLUB

At the Annual meeting of the Trydan Sports and Social Club held at Blaenau Ffestiniog last month the following officers were elected:—

President: Mr. R. N. Pegg; additional Vice-Presidents: Mr. Rees Davies and Mr. J. P. Owen; Chairman: Mr. J. Jeffrey; Secretary: Mr. A. E. Williams; Treasurer: Mr. S. E. Jones.

Hallowe'en at Love Lane

FOR the second year in succession, Board Headquarters Sports and Social Club marked the occasion of Hallowe'en by inviting a party from No. 4 Sub-Area Headquarters Sports Club to a dance at Love Lane.

A party of 60 arrived from Rhostyllen in the early afternoon, the male members of the party proceeding to Anfield to watch Liverpool beat Rotherham, while the ladies spent an equally enjoyable (and unfortunately equally



L. to r. Mr. A. C. Brazendale, Mr. M. M. Parker, Mr. D. H. Kendon, Mrs. Parker, Mr. J. W. Kellett, Mrs. Kellett, Mr. H. Strange, Miss Strange, Mr. P. Blunt.



L. to r. Miss M. Stoops, Mr. B. Richardson, Mr. P. Marmion and Mr. J. P. Birtwistle intent on disposing of their apples.



More fun and games during the "apple bobbing" competition.

damp) time shopping for shoes, coats and presents on what seems to be developing into an annual shopping spree.

They joined forces again for tea at Love Lane, where they were greeted by a truly fearsome witch. Once past the menacing door-keeper, the visitors were welcomed by members of Headquarters Social Club and proceeded to do full justice to a hot tea notwithstanding the fact (according to the menu) that it included amongst other things, witches brew, frogs' eyes and "blud pud".

Many of the visitors expressed their admiration for the unusual decorations in the canteen which included, in addition to the usual paper streamers, such features of Hallowe'en as witches, masks and black cats.

After tea, table tennis, darts and other games were played in the common room, and when dancing commenced, there was a large attendance of members, wives and friends.

The dancing was interspersed with unusual spot and novelty

competitions, but the high spot of the evening's entertainment was undoubtedly reached when England and Wales competed at bobbing for apples and some very large and very creamy doughnuts—a competition which was won, after a hilarious battle, by the visitors.

Mr. A. G. Ward—a past Chairman and honorary member of Headquarters club was the M.C. and the Committee responsible for the arrangements consisted of Mr. A. C. Brazendale (chairman), Mr. R. McDonald (vice-chairman), Miss M. D. Stoops (secretary), Mr. W. P. Hudson (treasurer) and Miss R. Horner and Messrs. J. Heaton and S. G. Griffiths supported by canteen staff and voluntary workers. Mr. P. Blunt (chairman) and Mr. J. G. Roberts (secretary) made the No. 4 Sub-Area arrangements.

The function was attended by Mr. D. H. Kendon (Board Chairman), and Mr. M. M. Parker (Secretary) and Mrs. Parker were amongst those present during the evening.

"—WON IT AT THE XMAS DRAW!"



Drawn for 'Contact' by Fred. Stockwell.

Long Service Awards

AFURTHER 21 employees in No. 4 Sub-Area have qualified for awards in recognition of their long service to the industry. The presentations were made by Mr. D. H. Kendon (Chairman) at a special ceremony at Rhostyllen, on 10th November. Mr. R. N. Pegg (Manager, No. 4 Sub-Area) presided, and expressed regret that ill-health prevented Mr. L. W. Thomas from attending to receive his award.

Remarking that two of the awards were for service dating from 1920 (35 years) and the remainder for 25 years (1930), Mr. Kendon said that the period 1920-30 had been an important one in the Electricity Supply Industry. In that ten years, output of electricity trebled and the price for domestic purposes was halved. Since 1930, there has been a seven-fold increase in output and the price for domestic purposes has been halved again.

"Such was our progress in those years, and it is being kept up to-day. During the first six months of this account year, we have sold nearly 12 per cent more electricity than in the same period last year."

In a reminiscent vein, Mr. Kendon spoke about experiences in those early days of our industry and congratulated those present on what they had done and hoped that they would be as successful in the future.

The recipients of awards were:

35 Years' Service

Mr. T. J. Jones, Substation Attendant, Hawarden.

Mr. D. Prowling, Section Engineer, Holyhead.

25 Years' Service

Mr. R. Bates, Jointer, Nantwich.
Mr. I. Ll. Evans, Section Engineer, Flint.

Mr. R. Evans, Linesman (Chargehand), Pwllheli.

Mr. S. Griffiths, Transport Driver, Whitchurch.

Mr. W. Griffiths, Clerical Assistant, Holyhead.



Employees of No. 4 Sub-Area who received Long Service Awards on 10th November. The presentations were made by the Chairman of the Board (centre, front row), on whose left is sitting Mr. R. N. Pegg (Manager, No. 4 Sub-Area)—Photo by courtesy of "Wrexham Advertiser and Star."

Mr. L. J. Havill, Senior Development Assistant, Wrexham.

Mr. G. E. Jones, Transport Driver (Chargehand), Legacy.

Mr. H. R. Jones, Transport Driver, Flint.

Mr. O. J. Jones, Linesman, Penrhyn-draeth.

Mr. W. Jones, Assistant Section Engineer, Flint.

Mr. C. Lloyd, Assistant (Costs Section) Wrexham.

Mr. G. D. G. Morgan, Foreman, Aberystwyth.

Mr. H. Price, Senior Assistant (Revenue Section), Rhostyllen.

Mr. R. Robb, Electrician, Minera.

Mr. F. Shortbridge, Substation Attendant, Llandudno.

Mr. F. Stubbs, Jointer, Whitchurch.

Mr. L. W. Thomas, Clerical Assistant, Criccieth.

Mr. H. Welson, Assistant Section Engineer, Llanidloes.

Mr. J. L. Williams, District Manager, Aberystwyth.

AT LIVERPOOL

IN No. 1 Sub-Area, 29 employees of the Board, with a total service of 955 years, received awards from the Chairman (Mr. D. H. Kendon) at a presentation ceremony at Hatton Garden, on 23rd November.

35 Years' Service

Mr. J. Owens, Meter Reader and Collector.

Mr. R. H. Cashin, Senior Assistant (Costs).

Mr. J. Murphy, Clerk (Storekeeper).

Mr. C. W. Holeyman, Chargehand Fitter.

Mr. L. A. Aspinall, Foreman (Workshop).

Mr. H. Lowe, Senior Assistant (Statistics).

Mr. J. F. O'Neill, Third Assistant Engineer (Testing).

Mr. F. W. Carey, Assistant (Consumers Accounts, Meter Reading).

Mr. L. Edwards, Second Assistant Engineer (Testing).

Mr. H. Peck, Chargehand Storekeeper.

Mr. B. Campbell, Assistant Storekeeper.

Mr. T. W. Eaton, Meter Reader.

Mr. R. F. Cross, Substation Attendant.

Mr. F. Gallagher, Assistant Installation Inspection Engineer.

Mr. T. Roberts, Labourer.

Mr. J. Waring, Assistant Substation Attendant.

Mr. C. L. Cargill, Substation Attendant.

Mr. S. Ashworth, Substation Attendant.

Mr. H. Hughes, Installation Inspector.

Mr. J. Keogh, Messenger.

Mr. W. H. Williams, Foreman (Underground Mains).

Mr. L. W. Jackson, Section Engineer.

Mr. F. L. Ridge, Commercial Assistant.

25 Years' Service

Mr. A. K. Collins, Assistant (Stores).

Mr. W. J. Fawcett, Jointer.

Mr. H. G. Duffy, Installation Inspector.

Mr. H. W. Pope, Clerk.

Mr. R. Moore, Electrician.

Mr. J. H. Dowell, Electrician.

WHAT A WELCOME

When our contracting electricians arrive to do a job at a consumer's house, the reception given them varies considerably. Sometimes they are regarded as a necessary nuisance, and at others they are greeted as saviours of the situation.

Our bouquet for the most wholehearted welcome, however, goes to a Liverpool lady who wanted a water heating job done, but who could not be at home when the men arrived. They were let into the house by a neighbour, and on the kitchen table they found the following note:—

"Tea, milk and sugar handy. Make tea when you want it. Cake is in the tin box. Wireless is set for Light Programme (turn left knob). Would you kindly also fit plug to kettle flex and oblige. Switch box is in the front room cupboard."

Needless to say, our electricians did a super job for the lady.

FROM MAU-MAU TERRITORY

The staff at Shotton were very pleased to welcome Mr. Bill Marrow, home on leave from Nairobi where he is employed by the East Africa Power and Light Co. Bill is very happy working in Africa and is looking forward to his return.

He brought news of two other colleagues who were at one time employed at the Shotton Office—Mr. Reg. Parry who is doing quite well in Nairobi, and Mr. Brodey who is now stationed at Mombassa. Friends of Mr. Brodey will be glad to know that he is in much better health and we pass on his good wishes through the medium of *Contact*.

PLACE NAMES

In the April issue we published a list of Welsh place names for which revised spellings had been adopted by the Post Office. Four further changes have now been made affecting our area, and these are listed below.

Some of the changes have been suggested by the local authorities and some have been initiated by the Post Office, but all of them have now been accepted as the official spelling—and future issues of Ordnance Survey Maps will be amended accordingly.

Pengorfwysfa (Amlwch, Anglesey) has been changed to Pengorffwysfa.

Rhosywalia (Bala, Merioneth) has been changed to Rhosywaliau.

Rhydwen (Holyhead, Anglesey) has been changed to Rhydwyn.

Vron (Wrexham, Denbighshire) has been changed to Froncysyllte.

CREWE STAFF DANCE

There was an attendance of well over 300 at the annual dance of the Crewe District Sports and Social Club, held at the Civic Hall, Nantwich, last month.

Mr. D. Morton was M.C. and amongst those present during the evening was Mr. R. N. Pegg (Sub-Area Manager) and Mrs. Pegg, Mr. P. Blunt (Sub-Area Engineer) and Mrs. Blunt, Mr. A. D. Hegan (District Manager) and Mrs. Hegan.

The Committee responsible for the arrangements were Messrs. E. Leighton (Chairman), A. T. K. Knott (Secretary), J. Burgess (Treasurer), W. Jones, A. Cuttler, W. Dockerey, J. B. Thomas, E. Hollinshead, D. Morton, E. Pegg, H. Evans, W. Moulton, Mrs. T. Wattleley and Miss Baxendale.

As a result of the effort it is expected that an appreciable sum will be available for the District Children's Party to be held in the British Railways Concert Hall, Crewe, on 29th December.

"PLANNING FOR LIGHT"

This marks the opening of a new campaign for the Electrical Association for Women entitled "Planning for Light." The 156 branches will be studying domestic lighting in all its aspects, by means of lectures, discussions and study groups as well as by visits to see examples of up-to-date lighting.

While lighting is a subject which is always featured in E.A.W. branch work, this concentration on the subject by the entire Association will, it is hoped, make a great contribution to improved domestic lighting in the homes of the country.

At the Crewe District Dance



Left to right Mr. J. B. Thomas (foreman, Construction Department), Mr. G. Betts (Transport Department) and Mrs. Betts, Mr. J. Burgess (charge-hand meter reader), Mr. A. Cutler (Meter Department).



Left to right Mrs. Wall, Mr. G. Wall, (Assistant Section Engineer), Mr. R. Maden (Plumber Joiner).



Left to right Mr. N. E. T. Beaman (Mains Records), Mrs. Holman, Mr. Holman (Commercial Assistant), Mrs. Beaman, Mr. H. T. McBride, Mrs. McBride.



Mr. R. Preston (Installation Department) and friends.

On Writing Letters

WE have been told frequently at various staff conferences that each one of us is an ambassador, and that when we come in contact with consumers, the Board will be judged by our conduct. This is a self-evident fact when talking to a consumer, but more difficult to realise when writing a letter to one.

This fact is stressed in the excellent booklet (Published by the C.E.A.) "Office Relations with Consumers", by Mr. A. L. Burnell, Secretary of the South Eastern Electricity Board.

Imperishable

"A personal contact or telephone call is not recorded imperishably for all time in black and white," Mr. Burnell says, "Telephone calls and personal contacts leave an impression, but there is something about the written communication which may be produced in evidence a long time after you hoped to forget it."

Later Mr. Burnell says, "There is nothing particularly clever about writing the sort of letter which is absolutely correct in every particular but which can be relied upon to annoy the consumer beyond measure. Whatever personal satisfaction we might get out of writing such a letter—foolproof, brilliantly phrased, devastatingly polite and yet shattering to the reader—it can certainly do the Board no good. What we have to write, I think, is the sort of letter which is first of all absolutely honest; secondly, simple to understand without being patronizing; as

sympathetic as possible with the consumer's point of view without being servile; and at the same time designed to secure the result which the Board wants."

Technical Jargon

"Letters ought to be simple because there is no point in making them complicated unless our object is to show how clever we are. We do not need to demonstrate our own cleverness. That may be taken for granted. So we will try to avoid the use of purely technical jargon in an effort to bamboozle the consumer. We will tell him in words as plain as we can what it is all about, but we will be careful not transparently to write down to his level. Nobody likes to be made to feel a fool because he is baffled by technical terms which you and I might understand but which the consumer won't; nor does anybody like to be made to feel equally a fool by a letter which is written with the manifest intention that it would be understandable to one who is mentally deficient. Just plain, simple English, please, without the technical trimmings and with the sentences short and crisp, without being brusque!"

The art of writing a simple letter is probably the hardest one to acquire. How often do we see such long-winded efforts as "Yours of the 15th inst. is to hand. I have given this matter careful consideration and in the light of present circumstances have come to the conclusion that in view of the fact that, etc., etc."

(Continued opposite)

LETTERS (continued)

Mr. J. Harold Janis, who is Professor of Business English at New York University, gives these four rules for good business letter writing:—(1) think of your reader's problem, not of your own (2) be yourself and write as you would talk (3) be thrifty with words and (4) emphasise the positive.

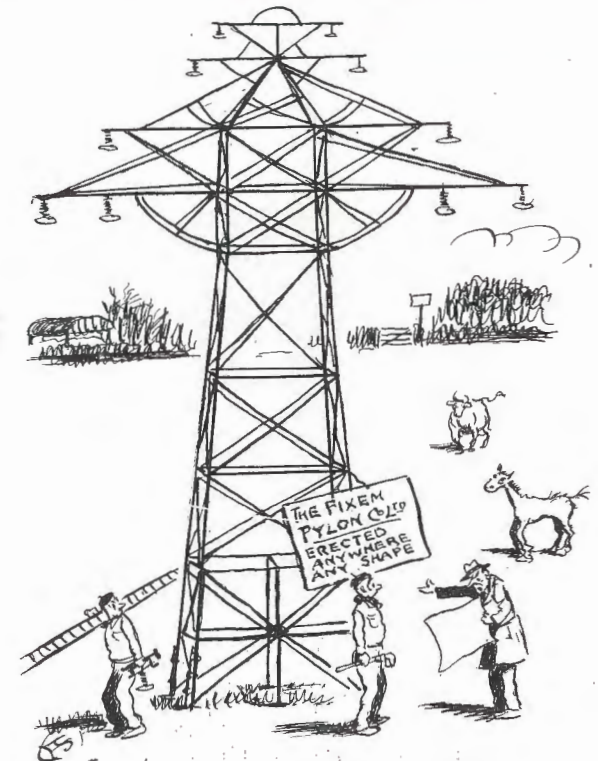
Last month Mr. Billy Butlin was quoted as saying that he saved an hour daily by having his secretary underline in red all the "meat" of incoming letters, so that he need not waste time reading irrelevant details. From this it would appear that the percentage of meat in an average letter is fairly small.

HOW TO SLEEP IN PUBLIC

Dedicated to members of committees, conferences and dull gatherings of all kinds, a well-known medical journal offers the following technical advice on "How to Sleep in Public".

"The head should rest on a tripod formed of the trunk and of the arms firmly placed on the table. The head should be placed on the hands in a slightly flexed position to allow the tongue to fall forward and prevent stentorous breathing. The fingers should be outstretched over the face and eyes, pressing the skin of the forehead upwards to wrinkle it. This gives an appearance of deep concentration".

"It'll 'ave t' come down
—it's in the wrong
field!"



Drawn for 'Contact'
by Fred. Stockwell

Quick work at Warrington

Immersion Heaters Installed within Minutes

Summer sales of water heaters have been most satisfactory in the Manweb area. Most new council houses are now plumbed and wired for electric immersion heaters, and this fact greatly simplifies installation work.

Staff of Manweb's Warrington District recently experimented with a novel sales approach which made good use of this far-sighted policy of local Councils, and sent out a special "Task Force" which consisted of sales representatives, electricians, a foreman and stores, so that as soon as an order was taken, installation started in a matter of minutes.

Realising that in many cases both the husband and wife were out at work during the day, calls did not commence until after 5 p.m. Altogether 53 immersion

heaters were installed as the result of five evenings effort—approximately 10 per cent of the total calls made.

Mr. D. St. C. Barrie (Warrington District Commercial Officer) who arranged the experiment, was well satisfied with the results and hopes to repeat it in the New Year.

STUDY PRIZES

Mr. Arthur Oakes, apprentice meter repairer mechanic, Warrington, and Mr. David Roberts, student apprentice, Northwich District, have been awarded Manweb Junior Study Prizes. In accordance with the conditions of the scheme, the prizes were in kind, and Mr. Oakes received drawing instruments and Mr. Roberts an oak bureau.



Our photograph shows electricians Messrs. Ashurst and Waller collecting materials for the next job including a "cup of char" which chargehand Hutchinson passes to them from Miss Scott (lady demonstrator). Foreman Mr. Atkinson in the background is making out the documentation while Driver J. Wells assists with sorting out the fittings. Mr. D. E. Jones, Service Centre Supervisor (right), is eagerly awaiting the next orders being brought in by Mr. Kirkham (Warrington Service Centre).

A Type of Graphical Error

By ARITE CHARLES

SOME men dream of wine, women and song. On this day, however, a general division clerk was dreaming of wealth and affluence on Grade 1. The moment that he chose to fall asleep was whilst drawing a graph headed "The Price of Coal", and the pencil in his hand, as it fell to his side, drew a big black line down the graph. The price of coal had come down dramatically.

Next morning as the Accountant was making his rounds of the office he saw the drop in coal price marked on the graph. "Call the section heads" he said, "write a memo, make a report, prepare some schedules. I'll see the Chairman this afternoon."

A straightening of the tie, a discreet knock on the door and then "Chairman—Sir."

"Good afternoon, Accountant, and what is your news?"

"Sir, the price of coal has dropped by £3 per ton".

The Chairman clawed his way up his desk from the floor where he had fallen in astonishment and pressed every button he could lay hands upon. When all the top brass was on parade he started "Write a memo, make a report, prepare some schedules, call a special Board Meeting for to-morrow at 9 sharp".

They reduced the price of electricity of course, in fact it was hardly worth while sending bills out at all—at least not quarterly. They arranged a sort of yearly licence and you could just turn it on like a tap.

You can imagine how the Consultative Council felt about

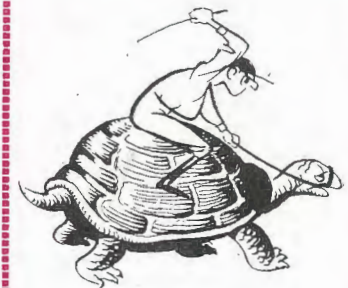
it all. The Board's Chairman was hailed with "For he's a jolly good fellow" when he spoke at their annual meeting.

Lord Citrine was absolutely delighted to see the almost straight load curve. The atomic energy projects were scrapped while a team of experts from the Ministry came to investigate our methods and results. Even Herbert came back and was pleased.

The Chairman was knighted in the course of the next honours list and was given the freedom of every city in the Board's area for attracting business by reducing costs. The Chief Officers made up a pontoon school to fill in the day because they had so little worries to bother about.

The clerk—oh yes—he prospered in a way. He got a job at £3,000 a year as a technical draughtsman (outside the industry, of course).

TECHNICAL TERMS SIMPLIFIED



No. 21 "FLAT RATE"

Special Lighting at Wrexham Dance



The No. 4 Sub-Area office annual dance was held in the Wynnstay Arms Hotel, Wrexham, on 18th November, when some 150 members of the staff and friends from places as far afield as Liverpool, Rhyl, Crewe and Oswestry, enjoyed themselves until the early hours to the music of Wilf Fields' Ambassadors.

Special lighting effects, which

had been installed in the ballroom by Wrexham Commercial staff under the supervision of Mr. A. D. Quarmby were the subject of much comment.

Arrangements for the dance had been made by the Social Committee of the Sports and Social Club (Miss J. Wynn, Messrs. K. Daniel, D. E. Evans, and J. G. Roberts).



Our photographs on this page show groups of dancers at the No. 4 Sub-Area Headquarters staff dance at Wrexham. Photos by courtesy of the "Wrexham Leader."

OPERATIC STARS

The Rhos Amateur Operatic Society's November production of the Gilbert and Sullivan opera "Yeoman of the Guard", included eleven members of No. 4 Sub-Area office staff, who have also appeared in the Society's last four operas.

Leading roles were taken by Hubert Evans (Construction) as "Fairfax", Emyr James (Drawing Office) as Sgt. Meryll, David Evans (Operation) as Wilfred Shadbolt, and Peggy Crewe (Mailing) as "Elsie".

In the chorus were—Brenda Ellis (Comptometers), Nesta Ellis (Costs), Marion Jones (Mailing), Jean Jones (Typing), and Ellis Phillips, Iorwerth Morris and Gareth Green (Legacy).

There are two kinds of egoists, those who admit it and the rest of us.

* * *

The worst thing about opportunity is that you can't see it until you look back ten years.

WINTER SPORTS IN No. 4

Getting off to a good start in the early rounds of the North Wales Nalgo Winter Sports Competitions are the teams from No. 4 Sub-Area Office.

The Snooker team comprising Messrs. R. J. Jones (Construction Dept.), P. Jones (Legacy), G. Morris (Stores) and A. Edwards (Revenue) beat Denbighshire County Council in the first round, but lost narrowly in the second round to the Rhyl and Rhuddlan Electricity Branch.

In the first round of the Billiards competition the same team, with the exception of Mr. J. R. Pryce (Stores Dept.) who came in for Mr. A. Edwards, defeated local rivals—Wrexham R.D.C. Branch.

Another first round success was gained by the Table Tennis team Messrs. H. Pryce (Revenue), J. G. Roberts (Welfare), K. J. Roberts (Revenue), E. Griffiths (Wayleave) and N. S. Allen (Legacy) who travelled to Ruthin to play the Denbighshire County Council team and won by 6 events to 4.

Members of No. 4 Sub-Area Headquarters staff who took part in the Rhos Amateur Operatic Society's production of "Yeomen of the Guard" last month. Back row left to right: Brenda Ellis, Ellis Phillips, Marion Jones, Nesta Ellis, front row: Jean Jones, Hubert Evans, Peggy Crewe, Emyr Jones. Also taking part but not in the picture were: David Evans, Iorwerth Morris and Gareth Green (Legacy).





A Craven Street graduate trainee arriving at Horsley Towers for a summer course. His troubled look is due to his sudden realisation that he has forgotten to bring his nightie with him.

The Manweb Album of 1755

Glimpses of the Industry of Two Centuries ago

MANY readers have requested that we once again delve into the Manweb Album for further glimpses of our electrical past. As a result, *Contact's* special correspondent, at great personal risk from falling files, choking dust and giant spiders, has unearthed the accompanying illustrations from the musty archives at Rhostyllen, Chester, Sandiway House, Hatton Garden and Love Lane.



"You can't beat these electric blankets for quality, madam, and they have thermostatic control", explains a Sandbach Service Centre travelling salesman during a visit to one of Crewe District's stately homes.

Left:

Ladies of Bootle Service Centre lend a hand at decorating the Board's tent at an early Southport Flower Show. The figure in the background was used for several years for demonstrating electric razors. The pint-sized electric kettle in the foreground is of course an outmoded design.

Right:

Lady demonstrators at Llangefni Service Centre look on concernedly as members of the Anglesey Constructional gang arrive back after a round of strip poker in the caravan during a showery spell. The section engineer in the protective clothing is spilling the beans.





Left: "Who's going to get a smacked bottie-wottie if he doesn't come to the table and eat his potato pie?" asks the waitress in the senior staff dining room at Love Lane. But the visiting Sub-Area Manager sits tight, nursing the suggestion box while hoping that the kneeling Molly is measuring him up properly for a pair of free toectors. Meanwhile the Establishments Officer in the background is checking up to see that everyone has signed in.

—MORE UNIQUE GLIMPSES—



A small section of the Purchasing Department staff during a visit to the original Clarence Dock power station which can be seen on the right. In the foreground three members of the staff are warming the water for the arrival of the Chief Stationery Officer, who can be seen coming up in a sedan chair.

Right: "I'll give him I'm tenpence short in the Petty Cash!" shouts the silk-jeaned cashier at Widnes Service Centre as he makes a pass at the member of the audit staff cowering under a dustbin lid. Meanwhile the District Commercial Officer, brandishing his shillelagh, is forcibly restrained by the visiting demonstrator from Tal-y-Llyn. The lady garrotting the cashier with his own tie was actually elected Miss Sub-Area No. 2 in 1755.



—OF MANWEB'S HISTORIC PAST!



Bull baiting was a favourite sport of the Board in 1755, and the illustration shows a couple of bull terriers. The bull itself was up in the T.W.I. room, where the staff were testing the Annual Report with an Oxometer (one of the latest measuring devices) to secure an award under the Employees Suggestion Scheme.



Edited by LADY WEB

White Christmases are few and far between. If we can't get the Christmas atmosphere outside, then we can give the family a surprise by creating a snow scene inside.

The idea is to make a floating scene with small figures. To do this you will need a flat, opaque bowl filled with water. In the centre, float a cellulose sponge. I used the Spontex Big Bath Sponge, which is an ideal shape and size, 7½ in. long, 4½ in. broad, and oval in shape. This forms the base on which the scene is created. Surround the sponge with sprigs of holly and sprays of evergreen creeper to break the flatness. Let some of them overlap the sponge.

Cover the sponge with a piece of waterproof material—the transparent wrapper in which the sponge is packed is ideal. Now for the “snow” which is easily made with cotton wool. Cut it to the size of the sponge—this is very important, otherwise the wool will absorb the water. A cut down match box can be placed under the cotton wool to form a hill. To complete the scene, place small figures here and there—a robin, snowmen and a Father Christmas. Not too many, mind, or you may find the scene waterlogged.

To be really Christmassy, place four small candles amongst the figures. These can be mounted in small holders, and secured by a

pin to the sponge. One thing to remember, though, don't allow the candles to burn right down to the cotton wool, or you may find you have a miniature fire.

Some Enchanted Evening

Just an ordinary day . . . and then an invitation to the ball comes through your letter-box. How we wish we had a fairy godmother to wave her magic wand and produce one extra special dress. The dress that takes everyone's fancy is usually the one that is the simplest.

If you are worried about the length, it's comforting to know that most dress designers included a ballet-length evening dress in their collections. It's easy to manipulate on the stairs and as you get in and out the taxi. Because it doesn't pick up dirt at the hem, it lightens cleaning bills.

Looking round the shops, I've seen that the most popular materials for evening wear are brocades and satins. There are jewel-bright colours in brocades and rather more subtle tones in satins.

If the invitation says dining and dancing, don't spend sleepless nights worrying what to wear. A gay dance dress is quite correct. It can be demure for dining, covered up with a small jacket or stole. With the jacket removed, it's in the mood for dancing.

Last, but not least, take a tip from M. Barbas, head of the Jean Patou perfume house. Spray your perfume on the hem of your skirt, so that you may swirl in an aura of fragrance. Accent this by perfuming the inside of your arms and your shoulders to delight your partner. If you are dining, place a small drop of perfume on your jacket or stole.

Try Your Luck

Food up, fares up, everything up. How important it is these days to have good buying sense. We women know that sixpence saved here, a shilling lopped off there, can make all the difference to the family budget.

With Christmas almost on top of us, toys are on most shopping lists. Here's a chance for your children to test their knowledge of values and win a prize. Below are details of four toys.

1. A miniature, toy, Hoover washing machine that really washes.
2. Model fire engine with a hose that pumps jets of water.
3. Scale model of the Bristol Britannia aeroplane.
4. An architect designed, Georgian doll's house.

All the children have to do is pick the correct price for each toy from the list given below and send their entry on a postcard to the Editor, *Contact*, Love Lane, Liverpool 3.

5/6, 6/11, 8/11, 9/11, 15/6, 27/6, 35/9, 42/-, 48/11, 52/6, 63/-.

The first boy to send in an all-correct answer will receive a scale model of the Delta Wing jet fighter. The first girl to send in an all-correct answer will receive a miniature indoor greenhouse, complete with gardening equipment and seeds.

Gift Corner

Something quite new in domestic electrical equipment is now on the market in the electric frying pan which can be switched on and heated in the same way as an electric iron. Square shaped (10 in. x 10 in.) it will cook five rashers of bacon and five eggs simultaneously, and along the handle are printed instructions as to the heating required for each food to be cooked—whether slow or quick heat.

An electric travelling lamp which folds into size 6 in. x 4 in.—suitable for D.C. or A.C.—is another reasonably priced gift for Christmas.

A practical gift for the flat dweller is a packet of the latest tea bags. Their branded name is the same as a well-known Yorkshire beer, and they are available from most grocers shops.



“What's the record for the 100 meters, Bert?”

Our demonstrators help you with your

Christmas Cookery

CHRISTMAS is synonymous with good food, and from the four corners of the Manweb area, our cooking experts—the Service Centre demonstrators—have done *Contact* proud in the matter of recipes and hints on Yuletide fare.

Miss A. E. Roberts (Rhuddlan), Miss E. Evans and Miss M. Carey (Birkenhead), and Mrs. C. M. Brereton (Bootle) have sent the following contributions, and very appetising they seem. Let us hope that some of our readers (or perhaps their wives) will try them and ask for more.

Miss Evans and Miss Carey give

HINTS ON PREPARING FOR THE CHRISTMAS DINNER

Choosing a Fowl

Allow $\frac{3}{4}$ -lb. turkey per person. When choosing a fowl feel the end of the breast bone with your thumb and finger. In a young bird the bone is soft and flexible. If it is hard and rigid, the bird is probably too old to roast satisfactorily.

Cooking a Turkey

Many a large bird has been overcooked because of the difficulty in working out the exact time (which does not increase in direct proportion to the weight). The following table should help:—

Table of Times for Cooking

Bird	Weight	Time
Turkey	8-10 lbs.	2½ hrs.
Goose	8-10 lbs.	3 hrs.

For every 1-lb. above these weights, add ten minutes cooking time.

Cooking temperature: 300°.

Automatic electric cooker owners should note that the bird can be put in the oven the

previous evening and cooking delayed until early morning.

Sabayan Sauce

Try this sauce with your Christmas pudding.

3 egg yolks.

2-oz. castor or icing sugar.

$\frac{1}{2}$ -pint (generous measure) dry white wine.

Place egg yolks and sugar in a double boiler and whisk until creamy in colour. Gradually add the wine. Whip vigorously above almost boiling water until at least three times the original bulk. Serve hot with the pudding. (N.B.—A bowl standing over hot water can be used in place of a double boiler.)

Cake Making

1. The Christmas Cake will not come to any harm if not cooked until one or two days after mixing and can be put into a cold oven.

2. When baking in an electric oven it is only necessary to line the inside of the cake tin, using a double thickness of greased greaseproof paper.

3. Remember the richer the cake—the cooler the oven.

4. Fruit which has been washed and not

thoroughly dried will sink to the bottom of the cake.

5. As spirits and essences are volatile these should not be added to the cake until after baking.

6. Ill shaped cakes can be improved by trimming before icing. If the cake is badly risen (to one side or too sharply in the centre) cut the top off cleanly, invert the cake and use the smooth underside for icing.

7. Marzipan should not be put on the cake until about 10 days after baking and the Royal icing for two or more weeks.

8. Before icing, brush crumbs away from the sides and top of a cake—otherwise the icing may “lift” the surface of the cake slightly and be marred by unsightly flecks of crumb.

Miss Roberts gives ideas for

MAKING GOOD USE OF “LEFT-OVERS”

Electric refrigerators can simplify the job of catering because food and left-overs may be kept safely without fear of contamination. Pastry, which is used for so many dishes, can be half made,

and used as required. Just rub the fat into the flour in the normal way and store the mixture in a polythene bag in the refrigerator.

Below is a meal which can be cooked in your electric cooker with the minimum of attention, using up food which can usually be found in the larder or refrigerator after Christmas:—

Baked oranges (instead of soup)—Bottom of oven.

Chicken or turkey pie—Centre of oven.

Stuffed apples—Bottom of oven.

Christmas pudding fingers—Top of oven.

Set your thermostat to 450° and place the food in the positions given above. The meal will take approximately 35 minutes to cook.

Take the Christmas pudding fingers out after 15-20 minutes. Baste the apples with the syrup, and then turn the thermostat down to 400° for the remaining 15 minutes.

Here are the individual recipes:—

Baked Oranges

Remove the pulp from halved oranges. Cut into small pieces and remove all skin and pith. Mix the pulp with a few skimmed and seeded grapes. Scatter with brown sugar and a very tiny pinch of ground cinnamon. Pile back into the orange skins. Stand these on a lightly greased baking tray and cook for 30 minutes.

Chicken or Turkey Pie

About $\frac{1}{2}$ -lb.— $\frac{3}{4}$ -lb. of cold chicken or turkey meat.

2 onions.

4 carrots.

3 large potatoes.

The heart of a small head of celery.

1 level tablespoon of flour.

1-oz. margarine.

$\frac{1}{2}$ -pint of stock.

Salt, pepper, some finely minced parsley, $\frac{1}{4}$ teaspoon of powdered marjoram.

2 tablespoons of dripping.

$\frac{1}{2}$ -lb. of shortcrust pastry.

Slice the vegetables thin and cook gently in the dripping until partially tender. Make a cream sauce with the flour, margarine and stock.

Put a pie funnel in the centre of the pie dish. Arrange the meat and vegetables in layers around it, with seasoning.

Pour in the cream sauce, which must not come above the top layer of ingredients. Cover with shortcrust pastry.

Stuffed Apples

4 large cooking apples.

2 tablespoons of mincemeat.

2 tablespoons of golden syrup.

$\frac{1}{2}$ -pint of water.

Small pinch of cinnamon.

Wipe the apples with a damp cloth and remove the cores. Cut a small slice from the bottom of each apple to make it stand securely.

Put the prepared apples into a small deep baking tin or pie dish, which should be well greased, and fill the cavity of each apple with a quarter of the mincemeat (a dessert-spoonful).

Mix the golden syrup with the water and cinnamon and pour into the tin around the apples.

Baste the apples during the cooking time. Serve with whipped cream or custard.

Christmas pudding fingers

Some shortcrust pastry.

A piece of cold Christmas pudding.

Castor sugar.

A little milk.

Roll out the pastry thinly. Cut the Christmas pudding into fingers according to the size of the left over pieces. Cut the pastry into squares and put a finger of pudding in each. Roll up like a sausage roll. Brush each finger with milk and scatter lightly with castor sugar. Cook for 20 minutes.

Serve with hot custard, or as a cake at the end of the meal.

Mrs. Brereton introduces some

SAVOURY AND SWEET DISHES

Ham Baked in Paste

Ham

Flour

Water

Brown Sugar.

Cloves.

Cider.

Paper frill.

Watercress.

Weigh ham and allow 20-30 minutes time per 1-lb. according to size. Soak in cold water overnight. Place in a large saucepan and cover with cold water and gradually bring to boil allowing about one hour. Reduce heat and simmer slowly allowing 12 minutes per lb. Remove ham and allow to cool for 30 minutes.

Mix flour and water to a soft dough using $\frac{1}{2}$ -pint water to 1-lb. flour, roll out to $\frac{1}{4}$ -in. to $\frac{1}{2}$ -in. thickness and wrap tightly round ham, then wrap round a piece of butter muslin to keep paste in

position. Bake in a moderate oven 375° allowing 10 minutes per lb.

Remove ham from oven, take off muslin and paste. Skin and trim ham and rub brown sugar into fat, then cut the fat into small diamonds, taking care not to let the knife penetrate the meat. Put a clove in each diamond.

Place ham on a rack in the baking tin and sprinkle with $\frac{1}{4}$ -teacup of cider, pour $\frac{3}{4}$ -teacup of cider into the baking tin, return to oven and bake till golden brown, 20-30 minutes, basting occasionally with the cider in the tin.

Remove from oven, place a paper frill over the shank and decorate with sprigs of parsley or watercress.

Mincemeat and Apple Pudding

4-ozs. breadcrumbs (preferably brown).

4-6-ozs. mincemeat.

1-lb. cooking apples.

1-oz. margarine.

Sugar to taste

Grease a basin thoroughly. Cover with breadcrumbs. Peel and slice apples thinly. Place a

layer of breadcrumbs in basin, then apples, and sprinkle with sugar, then a layer of mincemeat. Repeat layers until basin is full, ending with breadcrumbs and pressing down firmly, sprinkle sugar over the top. Cover with well-greased paper and steam for two hours.

Serve with custard sauce flavoured with a good pinch of mixed spice and cinnamon.

Brandy Butter Icing

4-ozs. margarine.

$\frac{3}{4}$ -lb. Icing sugar.

4 tablespoons warm brandy or sherry.

Put fat in a warm bowl and cream thoroughly with wooden spoon. Gradually work in sugar beating well after each addition.

When mixture thickens add a little warm brandy or sherry alternatively with remaining sugar to give a spreading consistency, beat until smooth and fluffy.

Spread on top and sides of cake. Decorate as desired.

Lemon Souffle

3 eggs.

3 ozs. castor sugar.

2 lemons.

$\frac{1}{2}$ -oz. gelatine.

2-3 tablespoons water.

$\frac{1}{2}$ -pint cream or evaporated milk.

Whisk egg yolks, sugar and lemon juice in a basin over boiling water till thick and light. Dissolve gelatine in warm water and add to mixture with rind of 1 lemon and allow to cool.

Whisk milk or cream and also egg whites. Fold milk or cream into mixture and lastly fold in egg whites. Pour into prepared souffle dish and leave to set firmly.

Decorate with cream, angelica, glace cherries, nuts, etc.

Cheese and Celery Straws

2-ozs. margarine.

2-ozs. finely grated cheese.

4-ozs. flour.

1 tablespoon finely grated celery.

Water to mix.

Salt and pepper.

Rub fat into flour, add cheese, celery, seasoning and sufficient cold water to mix to a stiff paste. Roll out about $\frac{1}{4}$ -in. thick and cut into strips, put on a greased baking sheet and bake at 425°.

A Matter of Time

WE are accustomed to seeing music-hall comedians looking at their watches and emitting six squeaks to burlesque the B.B.C. time signal, but how many know that the first "pips" signal was actually given that way? asks a writer in the current issue of *Philips Forum*.

Broadcasting in this country began on 15th November, 1922, and it soon became the custom for announcers to precede the news by giving a time signal. This he did by playing "Westminster Chimes" on a piano, taking his time from the studio clock to strike out the final chords.

The First "Pips"

On 21st April, 1923, Mr. Hope-Jones, the pioneer of electric clocks, gave a talk on the Day-light Saving Act (which had become law the previous year) and he finished his talk at 10 p.m. by announcing the time in what was then a novel way—he vocalised the six "pips" the last pip being the exact time of 10 p.m.

In August the same year Mr. Hope-Jones devised a method of bringing Greenwich time to the studios and that was how the electrically-sounded pips came into being.

The accuracy of the Greenwich Time Signal (i.e. the time of the beginning of the sixth pip) is the accuracy of the clock at the Observatory (says the article). This clock is one of several each of which is constantly being checked against the rotation of the earth as measured by the stars, hence the need to do this work at an observatory. So accurate are the clocks that it

has been discovered that the earth itself does not rotate quite regularly but "wobbles".

The average time discovered by all the methods available, viz. star "transit" times, pendulum clocks and quartz crystal generators, give rise to the term "Greenwich Mean Time".

Big Ben

Another popular time signal are the chimes of Big Ben. These were first broadcast as part of the New Year celebrations of 1923, and proved so popular that listeners asked for the chimes to be broadcast regularly. Since then a microphone has been slung in a corner of the belfry.

The accuracy of this very popular time signal is that of the clock itself and this is phenomenally good for such a large turret clock. Apart from a few stoppages due to accidents, there has never been an error of more than 1.5 secs. per day recorded. Greenwich Observatory checks—but does not control this clock, and the records show that Big Ben's average performance gives an error of less than 0.2 seconds per day.

NEW CHURCH LIGHTING

After more than a hundred years of candle, oil and gas lighting, a new electric lighting system was dedicated at Rhesycae (Flintshire) Parish Church last month, by the Bishop of St. Asaph.

During the service the Vicar, the Rev. B. Lloyd Jones, expressed thanks to the Board for completing the electrification which had proved such a boon in the village.

Since trying your "Nuclear Hair Producer" I have had astonishing results.

©



Drawn for 'Contact' by Fred. Stockwell.

STANDARD BEARER

Shotton is proud of Mr. William Edward Pugh, Meter Reader, who lives at Basildon, Hope.

During the 1914-18 war he served as a Sergeant in the Welsh Guards. For the past 16 years he has been Standard Bearer for the Caergwrle Branch of the British Legion. In 1953 he was the County Standard Bearer, East Denbighshire, and attended at Hyde Park in that capacity for the 1953 Review.

He was chosen to be in the Guard of Honour in connection with H.M. The Queen's visit to Wrexham during the same year, and was placed third in the whole of Wales Competition for County Standard Bearers at Newtown in 1954.

Mr. Pugh attended the recent Armistice Day Service at the Albert Hall, London, as Representative of the Caergwrle British Legion Branch.

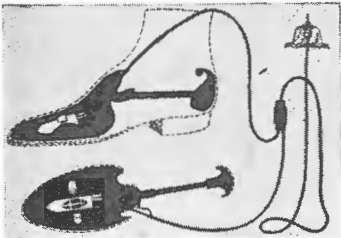
Keep up the good work, Mr. Pugh!



The Latest-of Yesteryear

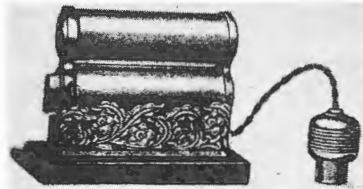
IT is strange to reflect that the rather curious pieces of electrical apparatus shown below were at one time heralded as the very latest innovations. Both the illustrations and accompanying descriptions are genuine, and are reproduced from announcements in the electrical trade press between the years 1893 to 1933.

For amusement we invite you to estimate the year that these items first appeared. The correct answers are on page 330.



A NOVEL device for warming and drying boots electrically, consisting of two small radiator lamps arranged to be attached inside the fronts of the aluminium boot trees and to be coupled to an ordinary lamp socket. The warming and drying is done more expeditiously from the inside of the boot.

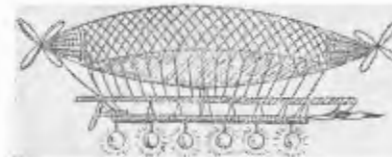
A NEW pattern curling-iron heater. The design is very tasteful, the metal parts being heavily nickelled and mounted on a marbled base. A distinct feature of this heater is that the current is switched on by simply inserting the tongs, and automatically disconnected when they are taken out.



RETIREMENT

As briefly reported in our last issue, Mr. J. Hind (District Senior Clerk, North Wirral) has retired after 34 years of service in the Industry, and his colleagues gave him a silver-plated tea-set and a silver tankard as a farewell gift, the presentation being made by Mr. G. E. Thomas (District Engineer).

On the evening of his retirement, a party was held at the Wallasey Electricity Sports and Social Club in his honour. Mr. Hind was formerly with the Birkenhead Electricity Department, being Chief Clerk of the undertaking at Vesting Day and subsequently Chief Clerk in the Secretarial Department at No. 3 Sub-Area Headquarters prior to his return to Birkenhead.

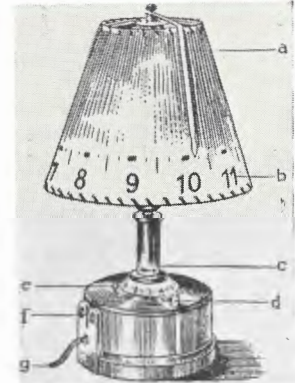


THIS illustration represents the latest idea for lighting great cities. It will be remembered that two or three American cities have adopted the system of lighting by means of very powerful arc-lamps hung round the crowns of high towers placed at definite intervals. This plan goes one better. It is a captive balloon built of aluminium in the shape of a huge cigar, about 40 feet long, and will carry either six powerful arc-lamps or a large number of incandescent lamps with reflectors.

The balloon will be constructed with fans, designed to hold it point up to the wind, and keep it from dipping; and in calm weather it will be so balanced that it will remain perfectly level. Another notable device which is mentioned in connection with it is a system of mirrors so arranged that a person looking from one street can see what is going on in the next.

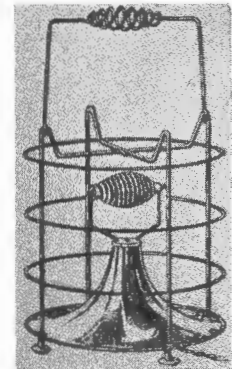
A BOON AND A JOY

The following letter has been received by the Crewe District Commercial Officer from an Audlem housewife:—Dear Sirs, Just over a year ago Manweb fixed a water heater in my home. It has been a boon and a joy to the household. We are more than delighted with it and a number of our friends have seen it and they also have had one fixed. We would now like to have a small electric cooker installed and a light put outside the house.



THE Herald Wonder alarm clock serves as an ordinary bedroom or table lamp, a time keeper, an alarm clock and an automatic switch for wireless or other electrical appliances.

A Reflecting Electric Radiator intended for operation from a lamp socket, altho' it has a 660W. element. The height is 10" & it is claimed that the heater throws its rays in all directions with no concentration in any one spot.



The approach of Christmas seems to have inspired our poets and we publish below the efforts of Messrs. C. Mitchell, B. Scott and C. Shimmin, of the North Wirral District engineering staff.

Engineer's Nightmare

The engineer on stand-by,
Laid down his sleepy head,
Hoping he would not be disturbed
And rudely dragged from bed.

He closed his eyes, was soon asleep,
Prosaic cares forgotten;
His worries gone for the next few hours—
To wake him would be rotten!

Though sound at first, his sleep was soon
Disturbed by troubled dreams;
His mind was torn by awful thoughts
Of Sub-Area housing schemes.

Of fire brigades and D.C. faults,
Of overheads blown down,
Of H.T. faults and no back feed
And darkness in the town.

His dreams turned to a stormy day,
The night was closing fast,
The wind outside was howling
And the snow was here at last.

Control room lights were blazing
And it was time for tea.
The engineer, he sat him down
And joined his fellows three.

The evening passed as usual,
Outside the gale blew strong,
The engineer on duty said
'It must die down ere long!'

When midnight came, as came it did,
The silence was suddenly shaken
By a loud explosion near at hand,
That did the quartette waken.

'Oh, what was this that caused the bang,
That mussed up our sweet slumber?
We'd better see the rota tree,
And then ring up the number.'

The stand-by man at the other end,
So snugly warm in bed,
Woke up and gave an angry scowl
And this is what he said:

'What's wrong now, do you require
That I leave my warm bed?
If this is so, just close your ears,
This should be left unsaid.'

The engineer on stand-by,
Then out in the cold did go
To a frozen van that would not start,
All covered with the snow.

With many words and heavy toil
The engine went at last.
He ground his gears, likewise his teeth
And pushed off through the blast.

'The blooming gasworks off again'
Said he with consternation,
'It seems to me a gremlin lives
Inside that damned sub-station!'

Over the crackling radio
A clue has been received,
Of excavations large and deep,
Which to cables paid no heed.

Through the midnight slime and slush
With foot hard on the throttle,
He was so glad that he had thought
To fill his thermos bottle.

With a screech of brakes, a whine of tyres
And a smell of burning rubber,
He pulled up just in time to see
A sight which made him shudder.

The gas works sub was all ablaze,
And flames shot to the sky.
The fire brigade with hoses poised,
Were all ready standing by.

He took one look at it and said,
'There's nowt I can do here,
I'll switch in the alternative
Supply from the local pier.'

He pulled the starter, raised the revs;
With a sound like a flying bomb,
He shot off through the gasworks gate,
And tore down to the prom.

There he saw a worse sight still
To crown this fatal day.
There was no pier, there was no sub,
They had been washed away!

With trembling hands and strangled voice,
Midst the sound of chattering teeth,
He called control on the radio saying,
'This is beyond belief—'

'The sub's on fire, the pier has gone,
I'm in an awful stew,
To crown it all, the gasworks say
They cannot boil their brew!'

His blue book out, the leaves he turned,
And they were torn and tattered.
He had at least some hope from these,
But soon his hopes were shattered.

'The Manweb-Bible' we call this tome—
A book which is most able;
'Midst other hints it tells how you
May pressure test a cable!

He thumbed again the leaves therein
For helpful guidance seeking,
But nought was found on sunken piers—
Then his radiator started leaking.

'This is the end,' he wailed, and then
With madness in his eye,
He turned his van towards the foam
And waved a last goodbye!

Now as you see this engineer,
He could be up in Heaven,
But psst! his wife is waking him,
The clock has just struck seven!

FOOT COMFORT

An electric feet-warmer, the first to be installed in the country, has been fitted for the comfort of Liverpool policemen on point duty at the Lime Street-London Road junction.

The law's feet—big and small—are protected by an all-weather shield and warmed by a heater under the wooden floor.

SKILLED MODELLER

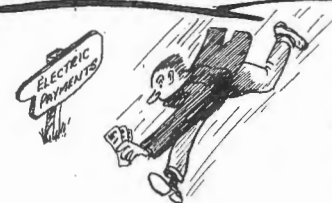
In our last month's report of the Llandudno Exhibition we wrongly attributed the making of the 33-kV substation model to Mr. Pike. In fact this excellent model was constructed by Mr. F. Peel, who is Senior Assistant, Establishments at No. 4 Sub-Area Headquarters.

It's an idea, anyhow!

From the early days of Electricity, consumers have had a shock with the arrival of every quarterly bill ~ ~ ~



but if a raffle was organised each quarter with consumer's paid bills as tickets ~ ~ ~



we feel that consumers would not only be rushing to pay their bills



but would be bursting with enthusiasm for the scheme.

BREVITIES

Mr. A. G. Loynes (Crewe District) has left the Board's service for an appointment as draughtsman at Metro-Vickers Southport office. On behalf of his District colleagues, Mr. H. Neville (Commercial Officer) presented him with a brief case and diary.

Miss Beryl P. Dimmock and **Mr. A. J. Wilson** (Board Headquarters Drawing Office staff) left the industry last month for appointments with Birkenhead Corporation and I.C.I., Runcorn, respectively.

Mrs. Ruth Whitaker, registry assistant at Love Lane since 1952, has left on the appointment of her husband to a post in Kidderminster. Colleagues at Board Headquarters presented her with a gold wrist watch to mark the occasion.



Mrs. Ruth Whitaker, who recently left the Central Registry at Love Lane, being presented with a gold wristlet watch by Mr. M. M. Parker (Board Secretary).

His many friends in the industry will be glad to hear that **Mr. F. H. Turner**, Liverpool District official of the E.T.U. and a representative on the D.J.I.C. and D.J.A.C., who has been ill in the Middlesex Hospital, Acton Lane, London, W., for the past three months, is now on the road to recovery.

Congratulations to **Mr. R. J. Hughes**, of the Commercial staff, Blaenau Ffestiniog, on his marriage to Miss D. Preston.

Miss D. Edwards, of the Blaenau Ffestiniog Service Centre conducted her own choir in the B.B.C. Welsh Home Service programme "Music Makers" on 13th November.

Mr. J. S. Hogg, Chargehand Electrician, North Wirral District, who is a Corporal and plays in the Band of the Cheshire Yeomanry (T.A.) had the honour of being included in the detachment providing the music during the visit of the Queen to Crewe last month.

Mr. O. G. Williams (Commercial Assistant at Holyhead) and **Miss E. H. Hughes** (Service Centre Assistant, Llangefni) were married last month at Valley Chapel. Their colleagues of the Anglesey District staff presented them with a portable radio to mark the occasion.

Mr. F. T. Fairhurst (Board Headquarters Drawing Office) has won the first prize of three guineas awarded by the City Livery Club on the results of the City and Guilds (London) Institute final examination in Structural Engineering during 1955.

Congratulations to the following on securing the E.D.A. Domestic Electrical Salesmanship Diploma:—**Mr. C. G. Green** (Liverpool Central District); and **Mrs. E. M. G. Archer** (Wrexham District) and to **Mr. R. Strange** of Birkenhead, who has secured the E.D.A. Salesmanship Certificate.

The engagement is announced between **Mr. Derrick Walmsley**, jointer at Southport, and **Miss Isabell Woods**, filing clerk at Southport District Office.

Mr. Brian R. Melling (Drawing Office Assistant, Howley, Warrington) has announced his engagement to Miss Shirley Wilson, of Warrington.

Mr. N. J. Gardner, Service Centre Supervisor at Chester, is leaving the Board's service at the end of the month for a sales appointment with a private firm. Prior to 1948, he was in the Electricity Department of Chester Corporation, joining in 1935.

Mr. J. N. Brock, Senior Service Centre Assistant at Waterloo Service Centre, leaves the Board's service this month for an appointment with a local electrical supplies firm.

Congratulations to **Mr. B. V. Painter**, who has gained his

General Certificate of Education (Ordinary Level) in Maths and Technical Drawing, and **Mr. J. G. Evans**, who has gained first prize Progress Certificate in 2nd Year Engineering. Both are employed as apprentices at Welshpool Construction Department.

Mr. A. H. Jones (Bettws) and **Mr. H. T. Ellis** (Welshpool) were among the prize winners in the annual awards of the Newtown County Technical School.

Mrs. E. M. G. Archer, of Abbey Road, Llangollen, **Mr. J. R. Boden**, of Davenham, Northwich, and **Mr. C. G. Green**, White-chapel Service Centre, have been awarded the E.D.A. Domestic Electricity Salesmanship Diploma.



"But I still think that we need a cooker more than a refrigerator, dear."

Drawn for 'Contact' by S. Jones (Legacy).

VERB SAP

In view of the recent statements by a member of the House of Commons about Electricity Board workmen in the South of England, we publish a comment by the Editor of the *Northwich Guardian* on work in Northwich District in connection with the DC/AC changeover scheme:—

“What is all this talk about British workmen? In Witton Street this week, Manweb workers have been laying a cable for the changeover from direct to alternating current. And the speed with which they have done it has brought amazement from nearly everyone. In the mornings ditches have been dug three feet deep; the cable has been laid in the afternoon (wonderful team work there) and by tea-time all is ready for the next stretch.”

“The cable is being laid on each side of the street from the Bull Ring to Northwich Railway Station. The whole task should be completed well before the Christmas shopping period.”

“Tradesmen have suffered little, yet to the *Guardian* has come a message from Manweb officials.”

“Thank the tradespeople for putting up with the inconvenience”, it read. (The thanks should be the other way round). This job has been well organised and the speed with which it has been carried out is commendable.”

OBITUARY

The death occurred at Shotton on Monday, 14th November, of **Mr. Albert Dodd**, aged 48 years. For many years Mr. Dodd was employed as a Meter Reader, being transferred from the Connah's Quay U.D.C. undertaking on nationalisation.

KEEN FIRST AIDERS

During November, Mr. R. N. Pegg (Sub-Area Manager) presented 80 awards to employees of No. 4 Sub-Area who passed tests following First Aid classes held last winter at Rhostyllen, Crewe, Rhyl, Oswestry and Whitchurch. The awards consisted of 30 certificates, 16 vouchers, 19 medallions and 15 labels.

A total of 131 members of the staff are members of the Ambulance Centre compared with 92 a year ago. Classes have again been started at Rhostyllen and Crewe, and it is hoped that others will be held during the coming winter and that there will be a further increase in the membership of the Centre.

32 YEARS' SERVICE

A familiar figure is missing from No. 4 Sub-Area Office Typing Pool now that Mrs. H. M. Breeze has left to take up residence in the South.

Mrs. Breeze, who joined the old North Wales Power Co. at Dolgarrog in 1923, was a valued member of the staff and on behalf of her many friends, Miss C. Wilson (Typing Supervisor) presented her with an electric alarm clock and an electric kettle at a farewell ceremony.

Mrs. Breeze will shortly commence a new appointment as secretary to the Director General of the British Coal Utilisation Research Association at Leatherhead, Surrey.

EXCHANGE AND MART

FOR SALE: Pedigree Corgi (Pembroke) puppies, excellently bred—ready at Christmas, from five guineas. Apply Evans, Cost Department, Rhostyllen.

Successful Exhibition At Prescot

An electrical exhibition of domestic appliances held at the Parish Hall, Prescot, was well supported by the public, and has brought in a satisfactory volume of increased business.

Mr. P. Bregazzi (Sub-Area Manager) presided at the opening ceremony, performed by Mr. E. Green (Chairman of the Prescot Urban District Council) and also present were Mr. W. J. Forster (Sub-Area Commercial Officer) and Mr. G. J. Bulmer (District Commercial Officer).

Mr. J. F. Tupman (Senior Assistant at Prescot Service Centre) and members of the South District Commercial staff are to be congratulated on the layout of the stands and working arrangements.

Mrs. P. Ellison and Miss M. W. Parry (Prescot Service Centre demonstrators) gave stage demonstrations of electric cooking and washing, and during the evening there was a film show on electrical subjects by Mr. A. Millington and Mr. W. H. Chesters.



Contracting Department staff from Lister Drive who were responsible for installation arrangements at the Prescot exhibition. Left to right Messrs. E. R. Bostock, G. H. Jones and P. Brogan.

A CLEANER BRITAIN

Mrs. K. Petter Thomas (wife of Mr. M. Thomas, Board Headquarters Accountant's Department) who represented the Liverpool and Birkenhead branch of the National Council of Women of Great Britain at the Diamond Jubilee Conference of the National Council of Women in London recently, made an appeal for better food protection and public washing facilities.

She was seconding a resolution by Mrs. A. G. Russell, chairman of the Liverpool and Birkenhead Branch, which called for a national campaign to promote cleanliness and tidiness in public places and services.



A group of South District Commercial staff at the opening of the Prescot exhibition. Left to right. Messrs. A. Millington, J. Dean, G. J. Bulmer (District Commercial Officer), W. H. Chesters and J. B. Gibbons.

Chirk Castle



CHIRK was one of the great border castles built by Edward I in order to achieve and maintain the conquest of Wales. It passed through various hands until 1595 when it was purchased by Sir Thomas Myddelton, and it has remained in the Myddelton family ever since, the present occupier being Colonel Ririd Myddelton. It is sited in Denbighshire near the village of Chirk, on the Oswestry-Llangollen road.

Magnificent Gates

The Castle stands in the centre of a very extensive park, the main entrance to which is marked by magnificent iron gates and wings which are amongst the most ornate in the country. They were made by Robert and Thomas Davies, of Bersham, near Wrexham, some 250 years ago.

On entering the central courtyard one is surrounded by a mixture of styles dating from part of the original structure of *circa* 1300 (complete with dungeon) to Tudor and later additions. The east side of the castle was considerably altered in the 19th century, and this range of rooms is now the residence of the present owner and his family.

Family Records

The continual occupation by the Myddelton family since 1595

has resulted in their having one of the most complete collections of documents, family records and accounts in existence. Many of the more historical documents are on display—there is one bearing the seal of Queen Elizabeth I, a seal of James I is attached to the letters patent to Sir Thomas Myddelton, and Queen Victoria's seal can be seen on the document appointing Robert Myddelton, Buddulph Keeper of the Rolls for Denbigh in 1840.

All of the rooms are in excellent condition and each contains such a wealth of beautiful paneling, pictures, tapestries, furniture and historical objects that one welcomes the services of the excellent guide in drawing attention to the most interesting items, for to study them all would require several weeks.

The Long Gallery.

Largest of the rooms is the Long Gallery which occupies the first floor of the east wing. It is 200 ft. long and 33 ft. wide and fully panelled in oak. At the other end of the scale is the Old Servants Hall. In this is an L-shaped table with the chief steward's chair farthest from the door. Other servants were ranged in order of importance, and on the table is the old beer-coaster on wheels, which travelled down the table.

(continued on opposite page)

This Beats 3-D!

AT the eighth Technical Meeting of the Merseyside and North Wales Branch of the British Electricity Ambulance Centre, one of the instructional films showed such vivid details of the treatment of accident cases that it proved too much for some of the 180 people in the audience—and they unwittingly gave practical first-aid experience to the less susceptible onlookers.

The meeting at the Y.M.C.A. Mount Pleasant, Liverpool had been in progress for some time when the film "Accident Service" was projected. This showed the treatment of accident cases from the first-aid stage to the hospital operating theatre. During close-ups of an operation, there were eight casualties in the audience which required treatment for fainting, etc.

In his opening remarks the Chairman of the Branch (Mr. E. J. Adams) mentioned that some months ago Mr. C. H. Haynes and Miss R. V. Mooney unfortunately had to resign their honorary posts as Secretary and Competition Secretary, due to circumstances beyond their control. Mr. Adams paid tribute to the excellent and efficient manner in which both Mr. Haynes and Miss Mooney had carried out their duties and during the meeting he presented Mr. Haynes with a small travelling case and Miss Mooney with some lace handkerchiefs as a token of appreciation from the members of the Branch Committee.

The Chairman also gave the membership figures for the Branch at the end of October as 439 and

drew attention to the apparent lack of interest in first-aid in No. 3 Sub-Area of the Board where there was only a total of five members altogether. He appealed for a special effort to increase interest there.

Following the films, Mr. W. H. Hall, Health Education Officer, Central Electricity Authority, gave an interesting talk on Occupational Health. After tea the audience questioned a Panel consisting of members of the Committee, on first aid and the administration of the Branch. The presence of Dr. J. G. Fox, Medical Adviser, proved invaluable in answering some of the questions raised.

CHIRK CASTLE (continued)

There are several amusing injunctions to the servants drawn up by the steward, of which the following of 200 years ago are two examples:—

Rules to be Observed Here

That every Servant must:—

*Take off his Hat on entering here
Sit in his proper place at Table
Keep himself clean becoming his station
Drink in his Turn
Be diligent in his Businefs
Shut the Door after him*

That no Servant be guilty of:—

*Cursing or Swearing
Telling Tales
Speaking disrespectfully of anyone
Breeding any Quarrel
Wasting Meat or Drink
Intermeddling with any others
Businefs unless requested to Afsist.*

ANSWERS TO YESTERYEAR

Herald wonder alarm clock ...	1933
Reflecting electric radiator ...	1923
A novel device for warming and drying boots electrically ...	1913
A new pattern curling-iron heater	1903
The latest idea for lighting great cities	1893

Anyone who suddenly wants to bury the hatchet probably has an axe to grind.

* * *

Nothing helps a girl to stay on the straight and narrow so much as being built that way.



“And so Effendi Sub-Area Engineer—our linesmen’s mates get more annas than our linesmen.”

NOEL

What are men,
Abstract are they, or genuine?
For all their triumphs
Underneath I see,
They're lost without philosophy;
The kind that makes them bold yet
quake,
They know they make a great mistake—
Christmas comes!! and
Thoughts that warm their hearts
That makes the grimness of their lives
depart.

Upon a Tree
A Thousand years long gone
A Man thought out these things anon.
These things by which do men travail,
and
Clamour of this world no way doth
point,
An endless search for no avail
Alone, He knew just what to do,
Alone just He anoint.

To ask of men to sacrifice
Is foolishness and vain,
Yet He who fell and rose again
Did so, but not for gain.
And Christmas comes,
And all the shops aglitter,
Turkey, goose and other fare,
chocolate boxes
Candles and a tree,
Puddings, mincemeat and lots of drinks
for you and me.

Outside the door He quietly knocks
And men their hearts do warm and
wait,
And lift the latch theirs not to mock
To think of Him; His sacrifice
En-fete.

The dark cold night when He was born,
In all men's hearts the past year gone,
His glorious Day—His Light—like
morn
Their souls uplift, makes them as one
And He rejoicing in their song
To cynicals would say,
I am mindful of their wrongs,
I remember they are clay.

K. HARRISON 4199 (Underground)



CHRISTMAS EVE



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