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President's Blurb

Dear members

Welcome to 2012, a new year full of hope, opportunities and experiences still to be lived!

Our Society is already putting together an array of activities, both old and new, to be set up by us and by our many member institutions, so you can look forward to an interesting and active calendar of events for the year. Though summer will be quiet on the event organisation front within the British community, given the absence of a significant number of our members, you can see that we have decided to introduce summer editions of our Newsletter (for the first time ever), which will henceforth be published all twelve months of the year.

This year's surprises include two new events for the younger crowd: plans for a junior croquet competition and a PlayStation tournament are underway. The successful lecture-supper cycle already holds interesting surprises for those participating. Word has

it that people are already practicing to dethrone the Pools and capture the Dilmah senior croquet cup. And watch this space for a 2012 Halloween party with a chilling twist.

As announced, the British Hospital has taken over the running of The British Society's Sir Winston Churchill Home for the elderly on a trial basis, with a view to incorporating it into the Hospital's plans for a new Senior Citizen Care unit to be opened in the not-too-distant future. This remains to be approved by our members at our forthcoming Annual General Meeting in April, but all points towards high satisfaction among all those with whom I have discussed the issue personally. However, if anyone has worries concerning this takeover, I will be most pleased to answer any questions you may have (see more on this below).

I look forward to strong participation in all our events and know we can count on your support throughout the year. In the meantime, enjoy the summer!

SWCH News

As announced last year, the running of The British Society's Sir Winston Churchill Home for the elderly has now been taken over by the British Hospital, with a view to incorporating it into the Hospital's plans for a new Senior Citizen Care unit to be opened in due course (watch this space).

The takeover – which was decided following a thorough review of the Home's current situation by a Review Commission specifically set up for that purpose, detailed analysis of the finances of the Home and much debate over the possible roads forward by The British Society's Executive Committee, the Sir Winston Churchill Home and Benevolent Funds Committee and a number of British Community grandees – is the best possible option for the future of the Home, and in the best interest of its current and future residents.

As from January 1st, the British Hospital began running the Home on a day to day basis, in close coordination with The British Society's Sir Winston Churchill Home and Benevolent Funds Chairperson and Committee. Nothing will be initially noticeable, since the British Hospital will be running things exactly as the Sir Winston Churchill Home and Benevolent Funds

Committee has been doing. This will be the case for the next four months, until the British Hospital is confident in its new role running the Home and the takeover is approved by both The British Society members at its April Annual General Meeting and the British Hospital Society members at an Extraordinary General Meeting to be called specifically for that purpose.

Until further notice, the Home will remain in the same premises where it has been since its creation over 60 years ago. Any future changes will be introduced over time and always with the residents' best interests taken into account.

The British Society has complete faith in the British Hospital's ability to do things smoothly and efficiently, something the institution has shown time and again over the years. Even so, The British Society's involvement in the Home will not cease once the takeover is complete. Leaving the day to day running of the operation to the British Hospital's seasoned health professionals will free the hands of the Sir Winston Churchill Home and Benevolent Funds Committee and allow it to work much more on the social aspects and well-being of the Home's residents.



British Embassy News

Queen Honours Dr Jorge Stanham

The British Embassy is delighted to announce that the Queen has awarded the MBE to Dr Jorge Stanham, Chief Medical Adviser in the British Hospital. Dr Stanham has worked at the British Hospital since 1982 and is highly regarded by the medical profession and by his hundreds of patients. The Queen awarded the MBE to Dr Stanham for his outstanding contribution to the British community in Uruguay.



No More Plastic Bags Please – Film Premiere

350 enthusiastic schoolchildren enjoyed the Premiere of the new Uruguayan short film “Reino Plástico” at Movie Center Portones. “Reino Plástico” is the entertaining story of two bags, Pete and Pinky, and follows them around Montevideo and the Uruguayan countryside. The film will raise children’s awareness about the environment. It is already available on all Plan Ceibal laptops. You can watch the film at the following link:

<http://ukinuruguay.fco.gov.uk/en/news/presscentre/media-library/020-videos/093-reino-plastico>

Can you identify the voice of Jonathan Lamb playing the role of the party-mad tourist?

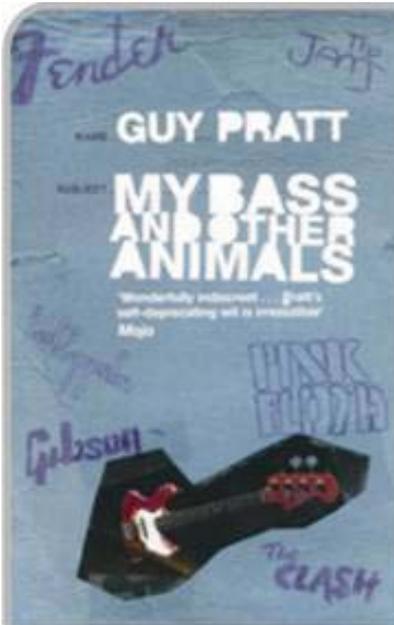
Supporting young footballers

As part of the “Gol al Futuro” programme, which helps with the education of young footballers, the British Embassy has awarded fifty scholarships to study English at the Anglo Institute. The scholarships will go to youngsters who need some economic support and have already shown a commitment to the education aims of “Gol al Futuro”. The youngsters are aged between 13 and 19 and come from a wide range of local clubs. There is a problem in the local system whereby youngsters often abandon formal education and many are left stranded when they do not make the grade as professional players. During the event to hand over the scholarships the Ambassador and the President of AUF, Sebastian Bauza, spoke to the players about the importance of learning English and sticking to their studies. Everyone needs a plan B or C in life.





Anglo News



GUY PRATT

ENGLISH SESSION BASSIST
SONGWRITER AND COMEDIAN.

Pink Floyd, Roxy Music, The Smiths,
David Gilmour, Madonna, Michael Jackson,
Tom Jones, Iggy Pop, The Pretenders,
Elton John, Gary Moore, Rod Stewart,
Tears for fears, David Bowie,
Robert Palmer, Bryan Ferry,
And more...



ANGLO

PRESENTS HIS STAND UP COMEDY SHOW
"MY BASS AND OTHER ANIMALS"
2012 TOUR

Thursday 1st. March, 08:30PM
Millington Drake Theatre - Anglo Town (San José 1426)

For more information email anglocultural@anglo.edu.uy - www.anglo.edu.uy

Christ Church News

During the month of January Christ Church Sunday services will be at 11 am.

Confucius he say

Eagles may soar, but weasel not sucked into jet engine.

Early bird gets the worm, but second mouse gets the cheese.

Woman who sinks in man's arms, soon have arms in sink.

Man who drive like hell, bound to get there.

Woman who puts detergent on top shelf, jump for Joy.



Anglican Church News

Diocesan Bishop Election

The diocesan synod recently elected The Ven. Dr. Michael Pollesel as Bishop Coadjutor to become Diocesan Bishop when The Rt. Rev. Miguel Tamayo retires in 2012.

Archdeacon Pollesel, ordained priest in 1980, is the former general secretary of the Anglican Church of Canada and is currently priest-in-charge at St. Nicholas Church, Birch Cliff in Toronto. He is fluent in English, Spanish, Italian and French. The election requires approval by the Province of the Southern Cone, which is schedule to meet in May 2012.

Women's Diocesan Association Committee

The Women's Diocesan Association takes pleasure in announcing that the new Committee for 2012 will be composed as follows:

PRESIDENT: Sylvia Carrara, tel. 2408 2776
VICE-PRESIDENT: Joan Lucas-Calcraft, tel.2600 1836
TREASURER: Ruth Morton, tel. 2336 4147
SECRETARY: Sheila Sosa, tel. 2601 8675



A casual place with an excellent atmosphere.

The best leaf-teas available, including exclusive organic blends. Delicious sandwiches and pastries to accompany the beverages, which include top-level coffee for non tea drinkers.

Tapas and great wines for those who arrive later.

Tranquil music and friendly service, plus a beautiful garden, make DoroTea a very enjoyable place. Come see for yourself any summer evening as from 17:00!



Lamb Chops

by Jonathan Lamb
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Welcome To Twenty Twelve

Bit of a ragbag this month – beginning with a plea for everyone to get sensible about the way we say dates, now that 2011 has changed to 2012. Can we all please stop this ridiculous business of saying “two thousand and...” Nobody talks about the First World War starting in ‘one thousand nine hundred and fourteen’. Why have we been twisting our tongues for the last eleven years? Was it because the decade started with ‘the year two thousand’, and then ‘twenty oh one’ sounded odd? “Twenty eleven” might have been a bit hard to say, but now we all have a chance for some pleasurable alliteration with the year twenty twelve. So let’s get logical and go for it.

Curious season in Punta del Este at the moment. The corralito in Argentina should have reduced the numbers coming across the river, but it seems that hotel rooms in Punta couldn’t be had for love or money over the New Year. Presumably this is because of all the Brazilians arriving with their shopping bags, but even in mid-December there were a lot of Argentine number plates to be seen. Is it because the ones who have houses here have other assets here too, and aren’t so affected by the corralito? How long will the season last, once the Brazilians have gone? More news in February.

Meanwhile, here are a couple of new addresses for foodies. The first is a most unusual restaurant in the backstreets of Maldonado, called ‘Si Querida’: somebody’s garage converted into the Old Curiosity Shop, with wooden walls, quirky antiques, swathes of netting, cosy lights and even a table and chair stuck upside down to the ceiling. Absolutely choc-a-bloc after 9 pm, because the prices are reasonable (for Punta) and the food is good: although the wild boar was off and the Malbec listed as 2008 was 2010, the lambs’ tongues were excellent: soft and delicate, in a kind of navarin, a bit like Irish stew with tomatoes. (Our Siamese cat loves tomato sauce, strangely enough, and will lap it up all day with gusto. Her other peculiarity is that whenever anyone sneezes she miaows “Bless you”). Anyway, ‘Si Querida’ is at Ventura Alegre 236 opposite the Hospital de Maldonado, tel 099 952 690. The décor is engaging and if the restaurant could change its bread, which smells of axle grease, it would be excellent.

The second new place is also a house conversion, this time between the Shopping and the Mansa on the corner of Avenida Los Alpes and Horacio Quiroga, where Andrés San Martín has taken his late granny’s house and turned it into a delightful garden restaurant with very good quiches, salads, light meals, and believe it or not, remarkably good home-made chocolates: like living in Belgium. ‘Late’ is open all day until, er, late, and the phone number is 42481817. In the high season they will also be doing sushi. One senses that this year ‘Late’ will take over from ‘Tomillo y Canela’ as the place to eat light food in Punta. The garden is very pleasant, as are Andrés and his young Californian friend.



Some dates to put in your diary: Wednesday 21 to Friday 23 March, when The London Touring Theatre Company will be coming to the Anglo Centro with ‘The Feather Pillow, a Story of Horacio Quiroga’. A spooky musical for the over-13’s (‘El Almohadon de Plumas’ makes younger ones scared of going to bed), this stars Christopher Anderton and Sheila Grant from London’s West End. And possibly a mystery UK celebrity as Quiroga himself. Three performances only, generously sponsored by the British Embassy and the Anglo: tickets from RED UTS in due course.



Back In Time

by Tony Beckwith
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The Ties of Freedom

My father and I arrived at the Jauja Bar at the same time. It was nearly noon on a warm Saturday morning in the Ciudad Vieja, the old part of downtown Montevideo. I'd walked a few blocks from my office and he'd done the same. "I think you'll like this place," he said. "It's one of the most interesting watering holes in town."

The sunlight filtered in through the upper panes of the front windows, above the white curtain hanging from a rail at about shoulder level. It was darker towards the back, where we sat at a small, marble-topped table halfway between the bar and the sidewall. The place was steadily filling up, surrounding us with a gentle hum of conversation. The fans moved the air and the smoke from our cigarettes, circulating it all up towards the high, old-fashioned ceiling.

On the polished wooden surface at the front end of the bar, scores of short, slim glasses were set out in rows on a white cloth. They were all about two thirds full. The light from the windows glinted on the glasses, and sparkled on the luminous lime-coloured cocktails. Every now and then a bartender would reach over and stir each one with a long-handled spoon. I could hear the spoon tinkling against the sides of the glasses as he worked his way up and down the rows. These were the house specialty, a legend in the city: the best gin fizz in town.

A waiter came by and smiled at my father and they shook hands. Your son? A pleasure! What will you have today? We pointed at the gin fizz display and the waiter walked over to the bar, stirred up a couple and brought them to our table. He set them down on paper napkins and placed a bowl of salted peanuts between us. "¡Salud!"

By the time we ordered the second gin fizz it was standing room only at the bar and the buzz of

conversation had grown to a steady roar. My father tapped my arm and pointed towards the door. I saw an elderly man with dozens of ties hanging over his left arm, which he carried bent at the elbow. He had a pleasant, round face, clean-shaven, and was bald at the crown. He was dressed in a hounds tooth sports jacket and grey slacks, with comfortable-looking dark brown shoes. I looked back at Dad and raised my eyebrows. He leaned forward and said, "He sells ties." I nodded and turned around again. The man was working his way from table to table, pausing here and there to hold up his arm and show his selection, angling the ties so that the sunlight caught them and set the colours blazing for the customer to see. He had a graceful, easy manner. People smiled and exchanged a few words with him, and one or two shook him by the hand. The waiters patted him on the back as they slid past carrying their trays of gin fizzes back and forth across the busy room.

Soon he was standing by our table. I was filled with inexplicable pride when he and my father shook hands. How have you been? Good to see you too! Your son? My pleasure, joven. His eyes were dark and lustrous, and his face was deeply tanned. He was wearing a crisp white shirt and a stylish regimental tie. He chatted for a few minutes and then moved on. I was aware of his absence immediately.

Dad leaned forward again. "They say he's an eccentric millionaire who wants to keep in touch with ordinary people. The ties are just an excuse to be able to come and go as he pleases all over town. They say he doesn't want his wealth to isolate him from the world."

"What do you think?" I asked. My father wrinkled his eyes and smiled. "I think he's the freest man I know." I nodded sagely, as I'd seen older men do, but it was years before I understood what he meant.

Man who runs in front of car gets tired, man who runs behind car gets exhausted.

Man who leaps off cliff jumps to conclusion.

War does not determine who is right, it determine who is left.

Lady who goes camping must beware of evil intent.



Arts & Culture

by Alice Tourn
aytourn@gmail.com

A Uruguayan Nutcracker

Among Christmas traditions, year after year and all around the world, an undisputed one is the presentation of the Nutcracker ballet, with astounding interpretations and scenarios.

This opus is enacted in various cities, and always displays wonderful dance and music.

A two-act ballet, the Nutcracker was originally choreographed by Marius Petipa and Lev Ivanov with a score by Pyotr Ilyich Tchaikovsky. The libretto was adapted from Hoffmann's story "The Nutcracker and the Mouse King", reformulated by Alexandre Dumas. It was given its premiere at the Mariinsky Theatre in St. Petersburg on December 18th, 1892, on a double bill with Tchaikovsky's opera *Iolanta*.

Although the original production was not a success, the twenty-minute suite that Tchaikovsky extracted from the ballet was an immediate hit. However, the complete Nutcracker has enjoyed enormous popularity since the mid 20th century and is now performed by countless ballets companies, primarily during the Christmas season.

The use of the gigantic puppets was the greatest surprise of this Nutcracker performance, though there was no shortage of creativity: the scenario included a Christmas tree that grew up to four metres, a huge mamushka, a flying dragon and a bull, as well as a short spell of black theatre. This surprising mixture of music, dance and puppeteering made the Uruguayan version of the Nutcracker a very interesting show, and earned it endless applause.

It is significant that Montevideo now has a ballet company directed by a famous dancer such as Bocca. In his short time at the helm, Bocca has already improved things significantly, adding quality and flair to a formerly undistinguished company. This will surely be remembered as one of the best things the country's current government did for the improvement of arts & culture in Uruguay.



Following that tradition, Uruguay's Ballet Nacional del Sodre – directed by former Argentine dancer Julio Bocca – performed an original representation of the opus throughout the month of December. The choreography was by Silvia Bazilis, and the amazing scenario and costumes were produced entirely in this country by a team led by Nelson Mancebo. An interesting twist was the inclusion of animation with gigantic puppets by Martín Romanelli.



Curing The Numbers

A few weeks ago, a patient of mine, roughly my age, came for his regular check & follow-up. Although subjectively he has felt pretty healthy since he's been my patient for the last decade or so, we've been tackling different issues that have sprung up on his physical examination and laboratory tests.

If it were for the office visit, we'd conclude that his blood pressure was high at one time (above 140/90) and that he was overweight or maybe even slightly obese (his body mass index was slightly above 30). But what has kept us busy over the years has been trying to get his other numbers, as they show up on his tests, back to what is considered normal. Well... at that last visit, his numbers would have been normal by all expected standards and his blood pressure was well under control. Although I gave him full colours for this 'achievement', I had the feeling that something was falling through the cracks.

On one hand, we had to admit that his weight was still high and that he was exercising less than what had been recommended. On the other, the normalized numbers on his tests (glucose, glycated haemoglobin, cholesterol, triglycerides) and his blood pressure were to a great extent thanks to pill-popping about seven or 8 tablets per day. This is a very common situation in clinical practice and patient experience today: we may feel ok, but we have a lot to do to catch up with our abnormal numbers, as they show on physical examination and lab tests. So, much of the patient's and physician's time is devoted to getting certain numbers straight, although the patient feels pretty much ok.

To make matters more complex, over the last

decade or two, the normal threshold values have been shifting progressively to levels which at present leave very few middle-aged persons with 100% 'normal' figures: there's no way out of not being 'at risk' for one or more chronic, debilitating or even fatal diseases. Many industry-sponsored, randomized and double-blind trials, comparing patients with certain abnormal laboratory value, with and without a specific drug, have found their way into creating a 'medical truth' related to correcting even mildly abnormal tests - obviously by using that or similar drugs. These 'truths' are now part of what is called 'evidence-based-medicine', and are the foundation of certain 'dogmas' which guide our practice. For example: no effort should be spared to getting 'bad' (LDL) cholesterol to below 100 mg/dL, just because there is a potential statistical relationship between higher levels and cardiovascular disease. I emphasize 'potential', because not all abnormal figures have a straight-line cause and effect relationship to future illnesses. This cause and effect relationship may be truer for high blood pressure and the number of cigarettes smoked, but it is less so for the other 'numbers'.

So... back to our patient: he returned to his life outside my office with 'normal numbers' (except his weight and sedentary lifestyle) - but should we be satisfied with this 'cure'? Well... this is much of what modern health care is about: checking for the unseen abnormalities and correcting them with medications, which is usually the preferred substitute for 'lifestyle changes' (diet, exercise, rest, relaxation, etc). It falls well within the paradigm of modern society: we can always buy our way into fixing things without doing the deeper changes.

Confucius he say

If you turn an oriental around, he become disoriented.

Man who pamper his cow, will get spoiled milk.

Man who drop watch in whisky is wasting time.

He who stick head in open window get pane in neck.

Man who pushes piano down mineshaft get tone of A flat miner.



St Andrew's Golf Shock

This December saw a very reduced field for the annual St Andrew's Society Golf Tournament. Readers will be surprised to discover that Andrew Cooper didn't win, but since he wasn't playing that may not be so difficult to understand. This year's winner was Ian Stanton, who held off a tough challenge from HMA Patrick Mullee. Ian's victory was reminiscent of Steve Ballesteros at Royal Lytham – if there was a car park around he would surely have hit into it and then made birdie. On at least three occasions he hit out of bounds only to miraculously find his ball in play and with a shot to the green. Not that the rest of us playing could have complained – we were even further out of bounds.



Seve circa 1978 - any similarity to Ian Stanton is pure coincidence

Racism in Football

Uruguay's Luis Suarez has been given an 8-match ban for using abusive language, having called Patrice Evra – “negro” and/or “negrito”. One wonders what this means for England's own John Terry, who is

accused of abusing Anton Ferdinand. Among the words – which are clearly shown on video - “black” was the nicest. But perhaps the England captain will get more favourable treatment than Suarez. England surely can't go into the European championship with a convicted racist as captain?

Olympic Update

2012 is almost here and Uruguay's best – only - chance of a medal looks like being football. This will be the first time Uruguay have played Olympic football since 1928, when of course they won. As long as Suarez's ban – see above - is not extended to include the Olympics, he should definitely be one of the 3 over-age players in the team and vastly improve their chances of winning – or if not at least annoying the opposition a lot.

As we go to press ex - Olympic Champion Carl Lewis is on a flying visit to Uruguay for a Nike photo-shoot. It would be good if he could pass on some tips to Uruguay's young athletes, but he probably won't have time for that.

Church-Sport News!!

Rumour has it that a new Bishop has been elected at the Anglican Church and will take office in June. Sources also reveal that he is Canadian and has a strong interest in sport. * Perhaps members of the congregation will be encouraged to take their ice hockey sticks to church, but will refrain from getting into the near obligatory fighting – at least whilst communion is still being given.

*Whilst the first part of this item has some basis in truth, the rest is pure speculation, although some of us are praying that it may come to pass.



Crossword Puzzle

By **LEONARD THANE**

#13

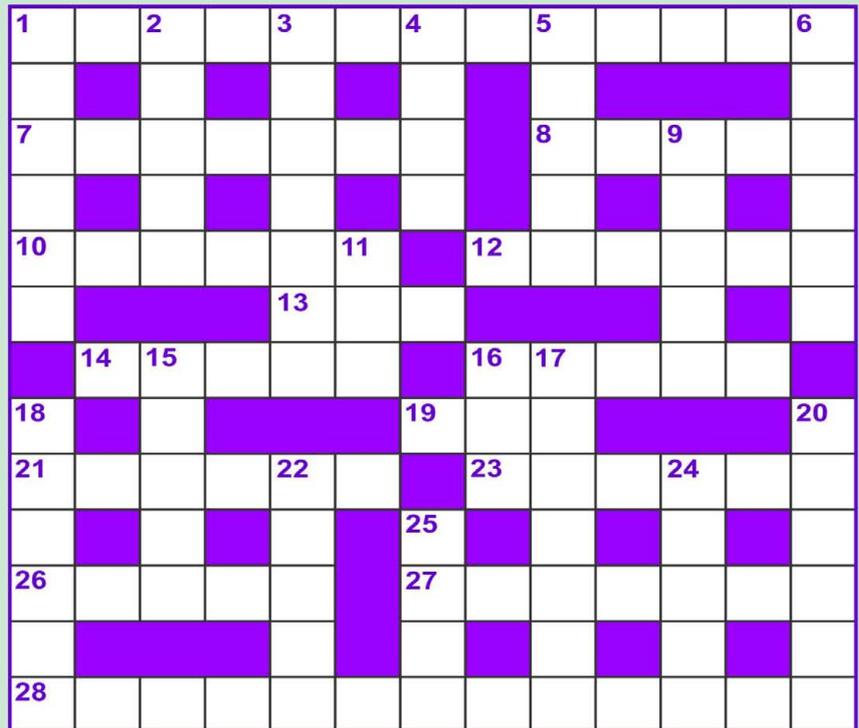
CROSSWORD PUZZLE

Across

- 1) Astounded.
- 7) Improved, enhanced.
- 8) Exultant hymn.
- 10) Lord John Greystoke, to his friends.
- 12) Erase.
- 13) Moisture condensed at night.
- 14) Permit, concede.
- 16) Cardinal point.
- 19) Large tree of the pine family.
- 21) The Blue ..., gay bar in the "Police Academy" series
- 23) Smaller, inferior.
- 26) Baby insect.
- 27) Thing, in relation to night.
- 28) Inmate of Stalag 17, for instance. ((8,2,3).

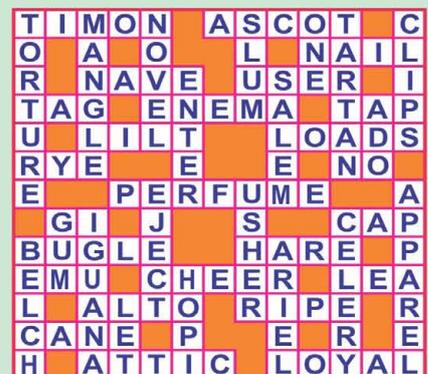
Down

- 1) Imperfect, blemished.
- 2) Wrath, ire.
- 3) Blustering, swaggering conduct.
- 4) Tall grass that grows on wet soil.
- 5) New York is the big one.
- 6) Risk, peril.
- 9) Chosen for office.
- 11) Unused.
- 15) Amplified beam of light.
- 16) Zero.
- 17) Cooking herb.
- 18) Lump, blob.
- 20) Fearful trembling.
- 22) Muse of lyric and love poetry.
- 24) Threaded nail.



- 25) Titled woman.

Crossword # 12





Chef In Residence

by Joanna Mullee
joannamullee@hotmail.com

Peach Crumble

Ingredients:

- 6 cups peeled, sliced peaches
- 1 tablespoon lemon juice
- 1/2 teaspoon lemon zest
- 4 tablespoons granulated sugar
- 1 tablespoon flour

- Topping:
- 1 cup flour
- 1 cup rolled oats
- 1/4 cup brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 cup cold butter

Preparation:

Preheat the oven to 350F. Toss the sliced peaches in the lemon juice and zest. Stir together 4 tablespoons sugar and 1 tablespoon flour and sprinkle it over the peaches. Set them aside for a moment.

1. Stir the flour, rolled oats, brown sugar, and ground cinnamon together in a clean bowl. Using a pastry cutter, cut the cold butter into the mixture, until it has a sandy texture, with a few pea-sized lumps of butter remaining.
2. Spoon the prepared peaches into a 9-inch by 9-inch pan. Sprinkle the flour-oat mixture over the peaches. Bake it for 25 to 35 minutes, until the fruit is hot and bubbly.
3. Allow the peach crumble to cool for 30 minutes before serving it with ice cream or whipped cream.

Approx 12 to 14 servings.

BBQ Peaches with Blue Cheese

Ingredients:

- 3 tablespoons white sugar
- 3/4 cup balsamic vinegar
- 2 teaspoons freshly ground black peppercorns
- 2 large fresh peaches with peel, halved and pitted
- 2 1/2 ounces blue cheese, crumbled

Preparation:

1. In a saucepan over medium heat, stir together the white sugar, balsamic vinegar, and pepper. Simmer until liquid has reduced by one half. It should become slightly thicker. Remove from heat, and set aside.

2. Preheat grill for medium-high heat.
3. Lightly oil the grill grate. Place peaches on the prepared grill, cut side down. Cook for about 5 minutes, or until the flesh is caramelized. Turn peaches over. Brush the top sides with the balsamic glaze, and cook for another 2 to 3 minutes.
4. Transfer the peach halves to individual serving dishes, and drizzle with remaining glaze. Sprinkle with crumbled blue cheese.

BBQ Peaches with Honey and Cinnamon

Using fresh ripe peaches cut in half with stone removed:

1. Place on metal tray or on aluminium foil sheet (may need two layers).
2. Drizzle with a little honey and sprinkle with cinnamon.
3. Cover tightly if on the tray with foil or seal tightly in foil parcel.
4. Place on medium heat on the grill, cut side down, for 5 minutes - turn over - then continue cooking for a further 5 minutes.
5. Open the foil and serve immediately with a good dollop of cream or vanilla or peach ice cream.

More ideas for peaches !

Using soft, fragrant, ripe peaches - Plunge in boiling water for a few minutes until the skin is loose, then plunge into cold water and peel off the skin then...

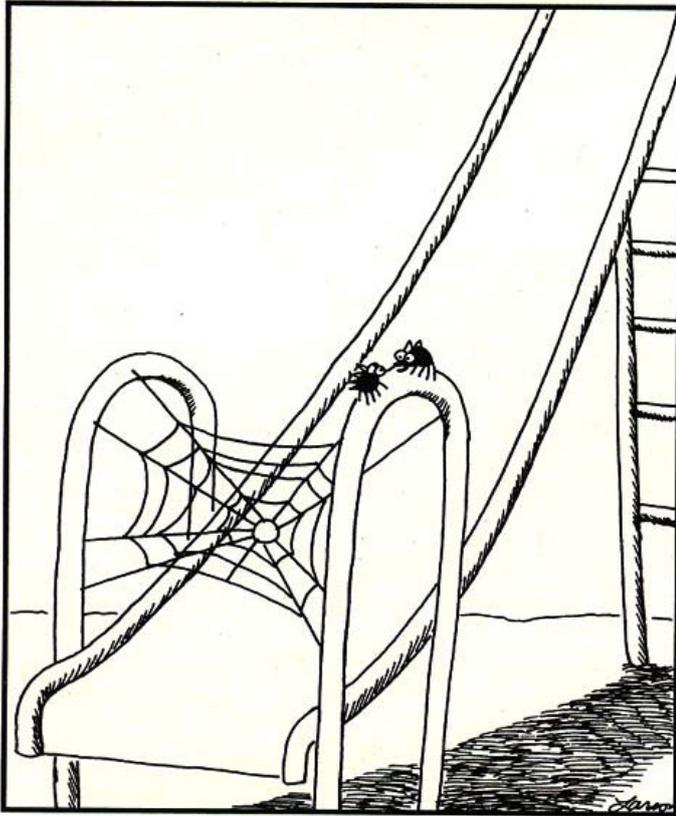
Combine 2 Cups of sliced peaches with 1 Cup of water and whizz in blender or processor until completely smooth. Strain through sieve and store the nectar in a sealed jar in the fridge until needed.

- Add 1 part peach nectar to 2 parts champagne for a Bellini cocktail.
- Pour over ice cream.
- Combine equal amounts of nectar and orange juice and pour over ice for a refreshing summer drink.
- Add to natural yogurt for breakfast.
- Healthy option for baby.
- Natural fruit juice for anyone just add more water if required or drink neat.
- Add a little nectar to a mojito.



The Far Side

by Gary Larson



"If we pull this off, we'll eat like kings."



Link Of The Month

A truly incredible musical achievement!
<http://www.youtube.com/watch?v=XKRj-T4l-e8&vq=large>



The Society At A Glance

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