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Coming Events

- ▶ **Saturday 4th November**
 - ▶ Installation of The Ven. Dr. Michael Pollesel as Parish Priest of the English Ministry, 10:00 hrs. at Holy Trinity Cathedral. A reception will follow in Lafone Hall.
- ▶ **Saturday 10th November**
 - ▶ British Society Annual Trip to Isla de Flores, 14:00hrs, Puertito del Buceo.
 - ▶ Parish Bazaar, 14:00 hrs. ar Lafone Hall.
- ▶ **Sunday 11th November**
 - ▶ British Society Annual Trip to Isla de Flores, 14:00hrs, Puertito del Buceo.
 - ▶ Memorial Service for Remembrance Day, 11:00 hrs. at the British Cemetery.
- ▶ **Sunday 18th November**
 - ▶ Memorial Service for Remembrance Day, 10:00 hrs. at the Anglican Cathedral.
- ▶ **Sunday 22nd November**
 - ▶ British Society Lecture Supper, 19:30 hrs. at the British Hospital Polyclinic Building (Morales 2578).
- ▶ **Friday 30th November**
 - ▶ St. Andrew's Day Dinner, 20:30 hrs. at the Regency Suites Hotel (Gabriel Otero 6428).





President's Blurb

Dear members

I hope you are weathering this awkward spring as well as possible and that no more red alerts are on the horizon for this little corner of the world.

This month will see the sixth and last lecture-supper of the 2012 cycle, where Robert Wells will enlighten us on the British immigrants who arrived in Uruguay in the late 19th and early 20th Centuries. As usual, the talk will be followed by a delicious meal prepared especially for the occasion by our British Community cooks. In response to day-change requests, the event will be on a Thursday. I look forward to seeing you there, especially those who are unable to make it on Wednesdays!

We will also be having The British Society's annual up-country trip this month, which on this occasion will

be two consecutive day-trips to the Isla de Flores, the island discovered by Venetian seaman and explorer Sebastian Caboto on Easter Day of 1527. See next pages for further info on this. Very few spaces are still available, so please make your booking with Susan McConnell, our Honorary Secretary (secretary@britsoc.org.uy, 099267413) as soon as possible.

A month after the British Hospital took over the running of the Sir Winston Churchill Home, things are going very well. The handover went smoothly and reports from the Home are that the residents have not been troubled by the change. I would like to thank you all for the support you have shown the Executive Committee throughout this drawn-out process and wanted to let you know that we will continue to work in aid of the well-being of present and future residents of the Home, now more than ever.

British Society Lecture Supper

The sixth and last lecture-supper of the 2012 cycle will be held on Thursday 22nd November starting at 19:30 hrs. at the British Hospital's conference room on the third floor of the policlinic building (Morales 2578).

Researcher Robert Wells will enlighten us on those adventurous British citizens that immigrated to Uruguay in the late 19th and early 20th Centuries and settled in this small country with their families.

On this occasion, dinner will consist of a main course of Farmhouse pie with pineapple coleslaw salad (see last month's newsletter) and delicious Tart Montmarte for dessert (see Chef's Corner for this month!), all prepared especially for the occasion by our excellent British Community cooks.

Tickets cost \$250 for members and \$350 for non-members. Seats are limited, so book your place now at events@britsoc.org.uy or by calling Susan McConnell on 099267413.

Sir Winston Churchill Home and Benevolent Fund News

Dear Friends,

As of the 1st of October the management of the Home is officially in the hands of the British Hospital and we continue in our role of meeting the needs of our residents. They especially enjoy all our regular visitors.

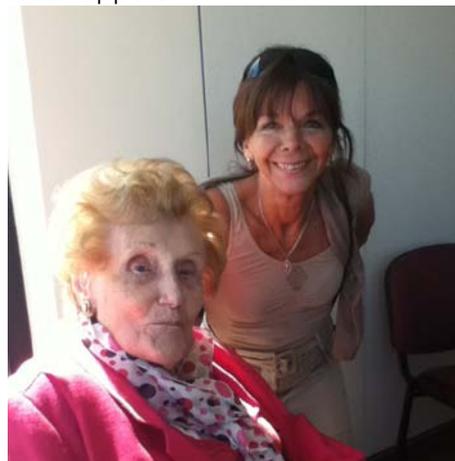
This month Lic. Lupe Estellano organised a concert for residents and their families and friends. This was through Ivanna del Monte who is a nutritionist at the British Hospital and also belongs to a choir - OPSIS. Sixteen enthusiastic members of the choir came to entertain us with a delightful programme.

We all shared a tea together and our Ambassador Mr Ben Lyster-Binns enthusiastically congratulated the choir members on their excellent performance. Thank you to all involved.

Mrs Belinda Lyster-Binns has kindly agreed to be the

Honorary Patroness of our Home and we look forward to sharing time together with our residents.

Our grateful thanks to all your Committee members and friends of the Home and the British Hospital Shop for continued support.





British Embassy News

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and keep in the loop!

Offshore Exploration

Three British companies, BP, BG and Tullow, signed Production Sharing Contracts with ANCAP for offshore hydrocarbon exploration and development – a sign of the growing commercial relationship between UK and Uruguay. With a total investment of over USD 1.5 billion over the next three years, just the exploration phase amounts to one of Uruguay’s biggest ever investments. The Embassy has worked closely with the companies over the past six months and we will continue to support their work.



Arrhythmia Alliance

The Embassy supported the launch of British-based NGO Arrhythmia Alliance in Uruguay with two activities on 16 October. Belinda Lyster-Binns joined children from Escuela Gran Bretaña in an outreach project on the importance of early arrhythmia detection. And Trudie Lobban, founder of Arrhythmia Alliance in UK, launched the Uruguayan branch at the Residence that evening. The aim of the organisation is to raise awareness of cardiac arrhythmias and looks into improving diagnosis, treatment and quality of life for patients.



Día del Patrimonio

Hundreds of people braved the weather and visited the Ambassador’s Residence on 6 October, as part of this year’s Heritage Day. Visitors were taken on a guided tour of the house and garden and, in line with the 2012 language theme, enjoyed an exhibition of English words that have been incorporated into the “language of Uruguayans”, for example fútbol, corner, fashion, outlet, and sale. The Embassy would like to thank volunteers from the Anglo for joining us as guides.

Twitter

Another tool to stay in touch: follow us on Twitter! Look for us under [EmbBritanicaUy](#)

More news on our [website](#)





British Society Annual Trip

As anticipated, The British Society's annual up-country trip this year will be to the Isla de Flores. The small island, discovered by Venetian seaman and explorer Sebastian Caboto on Easter Day of 1527, housed an inn where incoming immigrants spent the obligatory quarantine in the early years of Uruguay's independence, and later became a jail for dangerous offenders. Our proposal is to make two consecutive day-trips to the island on November 10th and 11th in a 17-passenger boat.

Tickets cost \$600 for members and \$850 for non-members. Keep in mind that spaces are very limited; so

don't delay booking your place with Susan McConnell, our Honorary Secretary (secretary@britsoc.org.uy, 099 267 413).

We'll depart by boat from Buceo Port at 14:00 and return at sunset. Once on the islands, our captain will be our guide, showing us the ruins and talking about the history of the islands. Please bear in mind that refreshments are not included.

Due to the nature of the trip, all attendees must be mobile, and all children must be over 5 years old.

Anglo News

COMPAÑÍA TEATRAL ITALIA FAUSTA
PRESENTS

AN INSPECTOR CALLS

(AN AMATEUR PERFORMANCE OF
J.B. PRIESTLEY'S CLASSIC THRILLER)

PRODUCED BY
THE ANGLO DRAMA WORKSHOP & THE COMPANY
DIRECTED BY JUAN LUIS GRANATO

November 9, 2012 at 9 pm

Anglo Centro, San José 1426, Teatro Millington Drake
Tickets \$250 (RED UTS) \$200 before October 31

www.anglo.edu.uy anglocultural@anglo.edu.uy



HOSPITAL BRITANICO



British Embassy
Montevideo



ANGLO

St. Andrew's Society News

The St. Andrew's Society Of Uruguay invites you to our St. Andrew's Day Dinner to be held on Friday, 30th November 2012 at 8:30 PM at the Regency Suites Hotel (Gabriel Otero 6428). For reservations please contact any of our committee members before November 22nd.

Raquel Stewart: e-mail: stewartmermaid@hotmail.com, Phone: 24801453, Mobile: 099157615

Gonzalo Rodriguez: e-mail: iagrimgr@adinet.com.uy, Phone: 24805826, Mobile: 099682625



Holy Trinity News

The Women's Diocesan Association will hold their Annual Bazaar in the Lafone Hall at Holy Trinity Cathedral, Calle Reconquista 522, on Saturday, November 10th beginning at 14:00 hs.

Tea will be served as from 16:00 hs. All very welcome!

Donations of clothing would be appreciated and ask that you contact:

Ms. Joan Lucas-Calcraft on 2600 1836 or

Ms. Silvia Carrara on 2408 2776

Hotel Of The Month

A couple of hundred yards from the coast of the still largely unspoilt Laguna del Sauce, Errit and Anna Kamp created Villa Toscana, a magnificent boutique hotel that is clearly reminiscent of the Italian villas from which it draws its name.

Beautifully designed, the small hotel is a place of beauty, luxury, tranquillity and contentment. The exquisite gardens and each of the 8 custom-made suites have been created with love, art and attention to the detail. This is a very romantic venue.

With the peaceful lake only a three-minute walk away, the beach and water-related activities beckon. The lengthy lakeside and surrounding woods are perfect for hiking. Significant discounts on the neighbouring Club del Lago's golf course and tennis courts amplify the range of possible things to do. But the main attraction is the Villa itself. Rooms, balconies, poolside and gardens make the visitor want to stay around and enjoy the place's atmosphere. The thematic suites have their own soul and personality. The quiet, sunny balconies are a pleasure to sit out on. The poolside is most serene, the only sounds being the falling water and the birdlife. The Tuscan-style garden is a chapter of itself... it's like moving to a different time.

We stayed there recently for a weekend and just fell in love with the place. We were given a warm welcome and a plate of fruit and chocolates was waiting for us in our room. A comfortable bed, a Jacuzzi with bath salts, Wi-Fi and LCD TV. Woke up to the singing of birds. Then a relaxed breakfast overlooking the beautiful gardens. What a start to the day...



If you're looking to recharge at a beautiful, romantic and inspiring hotel, this is it!

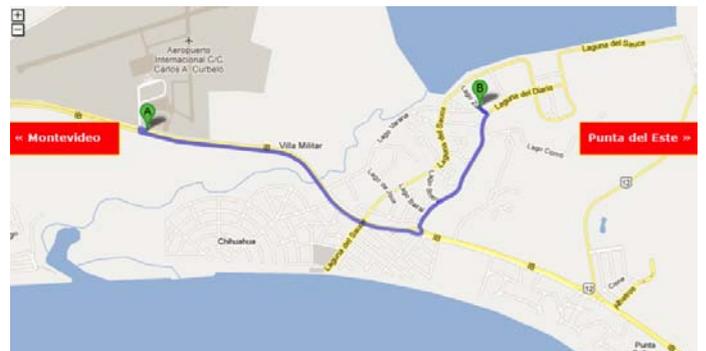
Room Tip: The Petite Maison and Newport suites have small kitchens, are private and are larger than the rest of the rooms, if you are planning on a longer stay...

Contact details: 42577000 / 099526012 / info@villatoscana.com.uy / <http://www.villatoscana.com.uy>

How to get there: off Ruta Interbalnearia at Km 116 (Portezuelo), take the Costanera Laguna del Sauce and turn onto Lago Zurich street (see map).



Added to this, owners Errit and Anna excel in the art of hospitality and in making your stay enjoyable. This friendly Danish couple take care of you throughout your time at the Villa and will go out of their way to help in any way they can.





Montevideo Players News

THE MONTEVIDEO PLAYERS SOCIETY PRESENTS

The Killing of Sister George

A Comedy by
FRANK MARCUS

Directed by
CONRADO DE LEÓN

2012

Thursday 15/Nov.

Friday 16/Nov.

Saturday 17/Nov.

Thursday 22/Nov.

Friday 23/Nov.

Saturday 24/Nov.

Thursday 29/Nov.

Friday 30/Nov.

Saturday 1st/Dec.

21 Hs.



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www.virgenwater.com | contact: (+598) 2628 8889





Intouchables: touching on the legacies of French colonialism

Intouchables, a French film that recently opened in theatres around Montevideo, is based on the true-life story of the relationship between paraplegic French businessman Philippe Pozzo di Borgo and his Algerian caregiver Abdel Yasmin Sellou.

In the film version of the story, the servant has been reincarnated as Driss, a happy-go-lucky Senegalese immigrant and petty criminal from Paris's notorious high-rise suburbs who only applies for the job to get a stamp on his unemployment insurance form. The mismatched pair change each other's lives as the demanding and depressive Philippe learns to lighten up while the irrepressible Driss learns to take responsibility for himself and others, but the depiction of the relationship has divided critics from audiences.

The film has been a massive hit with Europeans – 20 million people have seen it in France alone – and has earned actor Omar Sy a César, making him the first black ever to win France's Oscar. On the other side of the Atlantic, critics in the US have been uncomfortable with the depiction of Driss as someone lacking in cultural knowledge and basic manners and several renown magazines have called the movie offensive, one even saying "it flings about the kind of Uncle Tom racism one hopes has permanently exited American movie screens".

Directors Nakache and Toledano were clearly stung by the American reaction and have replied that their film should be seen in a European rather than American context. "It's political correctness with Americans. You shouldn't say this; you shouldn't say that..." Toledano said in a recent interview. "It's true Driss has less culture, but that is because he has had less access to culture. That is precisely what the film denounces, with humour. We were a bit shocked that a film that defends tolerance should be dismissed like that".

Nakache and Toledano intend the movie as a statement about cultural co-existence, and found their story in a documentary about the wealthy Pozzo di Borgo, a French aristocrat who was rendered paraplegic by a hang-gliding accident in 1993 and then lost his wife to cancer three years later. He was rescued

from despondency by an Algerian immigrant caregiver.

"We saw an incredible story between two men who never should have met. It was a story you never would have dared invent," Nakache said. When the pair approached Pozzo di Borgo for the rights to his story, which he has also published as a memoir, he made one stipulation: that the film story should be a comedy.

"He didn't want to be viewed with pity, or seen as less than human", Nakache said. "That was a good thing for us, because we only do comedy!" (The pair work together writing and directing family comedies, including *Tellement proches* in 2009 and *Nos jours heureux* in 2006, both of which also featured actor Omar Sy)

Uruguayan audiences can now judge the French story themselves. In spite of criticisms, a Hollywood adaptation is in the works. Europeans, meanwhile, are still flocking to the original: the directors figure its appeal has to do with the freshness of a comedy about a disability on the one hand, and with the familiarity of Driss on the other.

"This film speaks to people", Toledano has said. "They each know a Driss, they see these big black guys in the street in Paris or Rome, but behind the stereotype the film shows his mother, his little brother, his neighbourhood, his context. We humanize him... When critics call us racists, they haven't understood a thing we have said". This is particularly true in light of the fact that both Nakache and Toledano are North African immigrants themselves.

Intouchables is certainly an entertaining film. Yours truly enjoyed it all the way through!





Back In Time

by Tony Beckwith
tony@tonybeckwith.com

A Black Tie Affair

Out of the blue, we received an invitation to the Opera Ball. It was to be a black tie affair, of course, so I elbowed my way to the back of the closet and retrieved my tuxedo. Awash in affectionate nostalgia, I opened the hanging bag and there it was, just as I had left it after the last time I'd worn it, which was some time ago. I put it on and paraded into the other room for Lillian's approval.

"Oh dear," she said, and I knew exactly what she meant. The tuxedo had shrunk! It was a very fine garment, which had cost an unseemly amount of money several years ago, and now it clung to me like shrink-wrap of some kind. "Could it be the humidity?" I wondered aloud, but Lillian's expression quickly convinced me to abandon my futile state of denial. Ever the positive one, she said, "You look wonderful in it. If you lost a few pounds it would fit perfectly."

And thus it came to pass that I resolved to diet my way back to the good old days, and regain the svelteness I had once possessed, so that I might wear my perfectly good tuxedo to the Opera Ball. I had about a month, which seemed like a reasonable amount of time. The trousers, interestingly enough, were not the problem. They were brilliantly designed, with an ingenious system for expanding the waistline at will. All I had to do was let out the little buckles and they fit like a glove. No, it was the jacket that was the challenge, and actually it looked quite passable until I tried to button it. Could I get away with not buttoning the jacket? Not according to my mother who, while looking at a photograph taken of me at some formal event many years ago, informed me somewhat stiffly that one should never, *never* unbutton one's dinner jacket unless one was sitting down. "Not even when you're dancing!" It was one of those maternal reprimands I've never forgotten.

While gazing sadly at my tuxedo-wrapped reflection in the mirror (more bearable face-on than in profile, but only just), I started wondering about this garment. I ran my fingers over the satin lapels, and admired the silk ribbon running down the outer seam of the trouser legs. Where did this all begin? And how?

As with many questions regarding classical fashions for men, the answers are to be found in nineteenth-century Europe, and in this case can be traced directly to Beau Brummell, the legendary man-about-town and arbiter of fashion in Regency England. Brummell, a consummate dandy, moved in aristocratic circles and is credited with popularizing the dinner jacket as

a modern alternative to the traditional evening dress known as white tie and tails.

The dinner jacket, which was essentially a shortened version of the classic smoking jacket, was and is worn with matching black trousers with no cuffs or belt loops, held up by braces (if you're British) or suspenders (if you're American), a white dress shirt with or without a pleated front, a black silk bow tie, a black cummerbund, and black shoes and socks. The cummerbund, borrowed from British military attire, is a pleated sash worn around the waist, which conveniently covers the area where the shirt is tucked into the trousers. The word is originally derived from the Persian for "waist" (*kamar*) and "to close" or "encircle" (*band*), and was appropriated by the English language from the Hindi word *kamarband* meaning "loin band". It is traditionally worn with the pleats facing up as a place to hold things like coat check stubs and opera tickets, so one should be careful to avoid collecting crumbs and other detritus from the banquet table in the folds. It sometimes has a secret pocket on the inside for carrying items such as keys and money that would otherwise create unsightly bulges in one's pockets. I was pleased to see that my cummerbund could also be let out in case of shrinkage.

In the late eighteen hundreds the dinner jacket migrated to the United States, where it was adopted by members of the Tuxedo Club, an exclusive New York country club, from which it eventually took the name by which it is generally known in North American circles. Incidentally, the word "tuxedo" is phonetically derived from the Algonquin word for the region where the village of Tuxedo Park was settled. This New World version of the European dinner jacket soon became standard attire for celebrations of all kinds; it has been glamorized by the movies, and is an enduring icon of our society's vision of elegance for the male of the species.

Back in the present, the days passed and the diet accomplished its goal. Incredibly, my body released some of the pounds it had been storing up for a rainy day, and when I put on my dinner jacket and stood once again for Lillian's inspection, her flattering assessment was all the reward I needed for the privation I had suffered. I looked in the mirror, and seemed to stand a little taller, a little straighter. I think most men get in touch with their inner James Bond when they wear a tuxedo, don't you? I offered my lady my arm, and off we went to the Opera Ball.



Falling Through The Cracks

A few weeks ago, an unbooked patient of mine stood up in the waiting room the moment she saw me when I summoned the next patient into my office. She approached me and asked: "Did you see the results of the tests you ordered on me?" "No," I answered, "the tests go directly to your file without going through me. You should either let me know by phone or e-mail that they've been done. I will then check them and get back to you." The backside to this situation is that maybe many other patients suppose that 'all's OK' with tests they have done, as they haven't had a call from the reception to check on an abnormal result. This happens uncomfortably too often: 'no news'... should be 'good news'! - But reality is quite different.

As healthcare gets more complex and access to clinicians can be difficult, these gaps in patient-related information are ever so common. Fortunately, most of the time, consequences are minimal or absent, but the potential for precious time lost or the risk for harm is ever-present and can happen. Certain situations are certainly at the top of the list to create these situations:

- Transitions: When a patient comes to Casualty or is admitted, his or her relevant information may not be available: prior diagnoses, medication lists, allergies, etc. The patient's prior file may be available, but paper and electronic charts need to be carefully organized to provide critically relevant background information to new caregivers. When the patient is discharged home, the medication list may have changed but not updated, creating the risk of interactions and side effects. When the patient's primary clinician is part of the admission and in-hospital process this potential can be minimized and rapidly corrected.

- Handoffs: While in the same area (i.e. Casualty, inpatient) shifts in the immediate caregivers take place from one to many times daily. Without oversight by a clinician who has day-to-day follow-up of the patient's condition, the potential for a mishap isn't low.

- Takeovers: A clinician may go on holiday, get sick or be incapacitated, even die! Until another clinician assumes full responsibility for ongoing care, this gap creates its own potential for error.

- Specialist-shopping: Ready access to specialists creates its own problems. Many specialists have a focussed approach to practice and infrequently review the patient's prior history and medication lists. Medications with potential for harm and interaction are inadvertently prescribed, even without the safety checking comment: "Ask your doctor if you can take this." Even in this situation, many primary clinicians are not readily accessible by phone, e-mail or messaging and may even require that the patient book for an appointment... it's the only thing they get paid for! Why should they pick up the mess for free?

All the above fits under the heading of 'patient safety'. Since the Institute of Medicine's 1999 report 'To Err is Human' where they estimate that somewhere around 44,000 and 98,000 AVOIDABLE DEATHS (not just mishaps!) happen in ONE YEAR due to errors in US hospitals, ways to fix this problem have been devised. Transitioning from a 'naming, shaming, blaming' approach to identifying and reporting systematic sources of error within a 'culture of safety' hasn't been easy, but has made inroads and has produced favourable changes. Much of the change has been through creating a philosophy of 'continuous healing relationships' between patients and teams of primary providers (physicians, nurses, therapists, administrative staff). Restructuring the fragmented and silo-like system within which healthcare is provided today and moving towards a new model where the value of each service is reimbursed as such, above and more important than the volume of total services, means undermining the present fee-for-service-only model of paying for the care by primary clinicians and knowing that this will be heavily resisted by those who benefit most from the present situation, even if it means still having patients... falling through the cracks!



Lamb Chops

by Jonathan Lamb
vozinglesa@gmail.com

Nice to be back, though the UK was on pretty good form this summer: reasonable weather at the start and finish, no riots, trains running much more punctually than 30 years ago, and of course the Olympics. Doom and gloom beforehand - London will be standing room only, we won't win anything, it'll rain all the time, who cares about beach volleyball, etc. - and then all expectations were splendidly confounded. London was so empty that you could get a double room in Belgravia for £49 (with breakfast), Team GB won loads of medals, it didn't rain that much and the weirdest sports became completely engrossing. LC's hero of the year was the Italian archer who needed a bull to win gold with the very last arrow of the match. Four years of intensive training in one twang; teammates on tenterhooks, a billion people watching him.... and he plugged it. Formidabile!



On the subject of the Games, an excellent Christmas book has come out called *British Olympic Heroes*, by Kitty Carruthers (Stacey International, £7.20). None of the current crop can hold a candle to a guy from the 1920's called Max Woosnam, above. Son of the Archdeacon of Macclesfield, educated at Winchester and Cambridge, where he was a quadruple Blue at tennis, golf, cricket and football - and quite a good-looking cove to boot - Woosnam fought alongside Siegfried Sassoon on the Western Front and at Gallipoli, then dabbled in sports after the War. At least, he played football for Chelsea, captained Manchester City, turned down an invitation to captain England at football because he was already captaining them at lawn tennis, took silver and gold in the 1920 Antwerp Olympics on the same day, won a Wimbledon doubles title and headed the Davis Cup team. Apparently he once beat Charlie Chaplin at ping-pong, playing with a butter knife. And he wasn't bad at snooker either, scoring a maximum break of 147. As an amateur sportsman he found professionalism vulgar, and considered it the height of bad manners to talk about himself. Hah! Beat that, Usain Bolt.

Some local sporting supermen also deserve congratulations, notably Rodger from Australia who won the Uruguayan Darts Championship on 19 Oct after triumphing over a strong field (well, Stewart, O'Neill, Stanton, Lamb, Plaehn, Garmendia and others, including semi-finalist Mariela); and Richard Cowley and Peter Hoyer for lifting the cup at the 6th annual British Society Croquet Championship on 27 October. 32 entrants made these the biggest Champs ever, and it was a great Saturday morning thanks to the players, the weather and Dilmah iced tea.

Eventual winners Cowley and Hoyer look on in disbelief (with Leo Boeing, right) as international player

Ian Stanton levitates a ball through the hoop. Or was it past?

In case you're going away in January and leaving your home unguarded, two primary school teachers from the UK will be in Montevideo for the month and are looking for somewhere to stay. They will water plants, walk dogs, talk to cats and pay 30 USD per diem for the privilege. Contact Matt Watson on mbwatto@gmail.com.



We need to talk about *We Need To Talk About Kevin*. This has been out for a few years but hey, reviewing new stuff costs money. What a great film this could have been. Tilda Swinton is fantastic as a skeletal, bug-eyed mum - sorry, Mom - who gives birth to the devil incarnate, a sinister toddler who poops triumphantly in his nappies just to spite her, and glowers at her from the first like Luis Suarez on a racism charge. When his proud Dad - sorry, Dud - gives him a bow and arrow, he gets as good as the Olympian from Italy and corrals all his classmates so that he can plug them for gold. Or at least, red. In case you might miss it, oozing red stuff comes up in this film at regular intervals with a sign saying 'OOZING RED STUFF: SIGNIFICANT'. Nobody changes, nobody makes a journey: especially Mom, who strangely doesn't leave town, even when grieving parents have daubed her house with oozing red stuff. She visits the killer kid in jail (conveniently he's still alive, it being difficult to turn a bow and arrow on yourself) and what do you know, she Still Loves Him. Oh dear. The French can make films for grown-ups: why can't Hollywood?



Who are these weird people and what are they doing in a fish tank? To find out, make sure you're on the distribution of circulars from montevideoplayers@gmail.com.



Crossword Puzzle

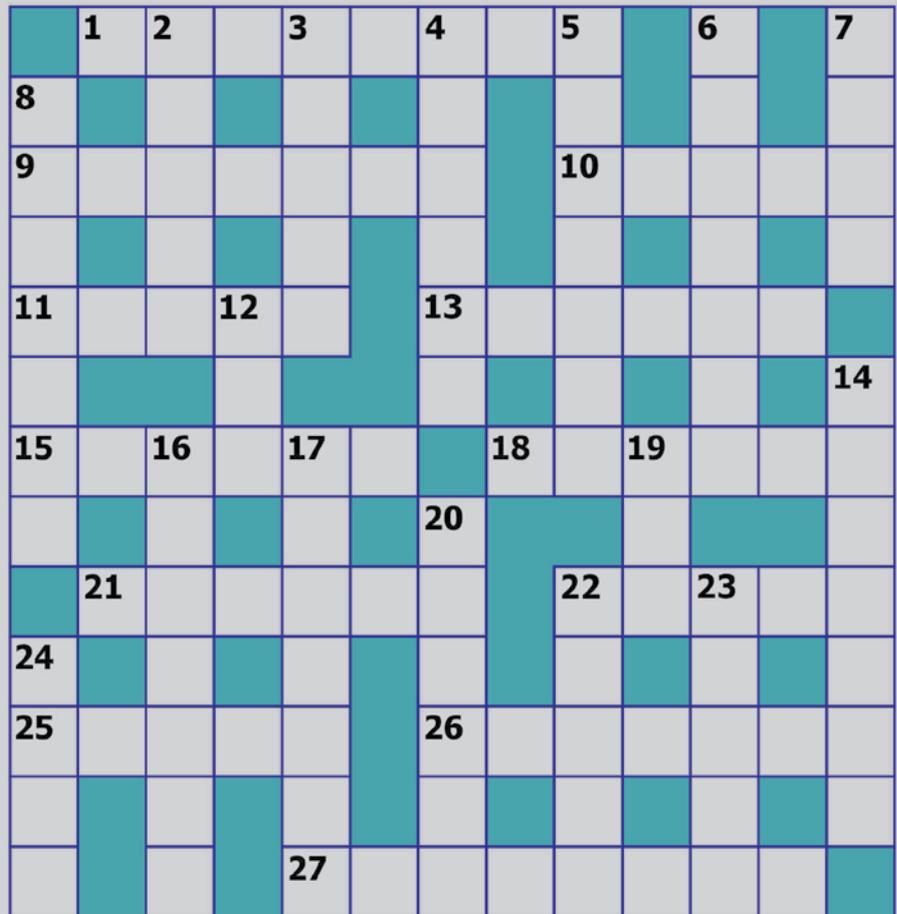
By **LEONARD THANE**

21

CROSSWORD PUZZLE

Across

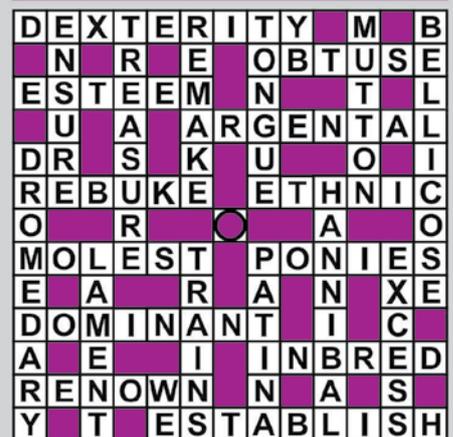
- 1) Old and in bad condition.
- 9) Small, fast military combat plane.
- 10) Sore area in the skin or other organs, that may bleed or produce poisonous substances.
- 11) Foe.
- 13) Happening, coming or done unexpectedly.
- 15) Tyrant.
- 18) European country.
- 21) Rare, not existing in large numbers.
- 22) Unspoken (agreement, understanding).
- 25) Hot mist produced by boiling water.
- 26) Point scored against your own team.
- 27) Unfair practice of giving the best jobs to members of your own family,



Down

- 2) Bird of prey.
- 3) Fashionable and expensive.
- 4) A group of words that has a particular meaning.
- 5) Noise that accompanies a flash of lightning.
- 6) Moral or spiritually bad.
- 7) Strong defensive building.
- 8) Turkish title of respect or courtesy.
- 12) Drawing of a geographical area.
- 14) Able to produce offspring or crops.
- 16) To be the next to occupy a position or job after someone else.
- 17) Rower in a race.
- 19) Also known as.
- 20) To get back money lost, spent or gambled.
- 22) Principle or belief.
- 23) Christian sign.
- 24) Name given to the river Thames as it flows through Oxford.

Crossword # 20





Chef's Corner

by Mirita Pool
cpool@netgate.com.uy

Tarte Montmartre

Here is a nice combination of lemon and chocolate. The tarte has a chocolate pastry and a lemon filling which is iced with chocolate.

Servings: 8

Pastry:

- 6 oz (175 gr.) self-rising flour.
- 1 Tbs. cocoa powder
- 3 oz (75 gr.) icing sugar
- 4 oz (100 gr.) butter
- 1 Tbs. water

Filling:

- 3 eggs
- 2 oz (50 gr.) sugar
- Juice of 2 lemons
- 4 Tbs. cream
- 2 ½ Tbs. cornflour
- Finely grated rind of 1 lemon

Chocolate Icing:

- 3 oz (75 gr.) plain chocolate
- 4 tsp. sugar
- Julienne strips of lemon rind

To make the pastry, sift the flour, cocoa and icing sugar. Melt the butter with the water. Mix it well with the flour mixture to form a dough. Press the warm dough over the bottom and sides of a 9½ inch (24 cm.) aluminium, loose-based flan tin 2 cms. high. Refrigerate for 30 minutes.

Heat the oven to 350F (180 C). To make the filling, whisk the yolks with the sugar until pale and thickened. Gradually whisk in the lemon juice followed by the cream. Then whisk in the cornflour until smooth and stir in the grated lemon rind. In another bowl, whisk the egg whites until they stand in soft peaks and fold gently into the lemon batter with a metal spoon. Pour in the chilled pastry case and bake in the centre of the oven for 20-25 minutes until golden brown on top.

To make the chocolate icing, melt the chocolate with the sugar and 1½ Tbs. cold water and stir until smooth. Remove from the heat and stir 2 tps. of cold water. Spread the chocolate mixture over the top of the tart with the back of a tablespoon. When it is cold, decorate with the strips of lemon rind.



Classified Ads

Solid pine single English bedstead with carved headboard with mattress US\$400 - US\$450.

Green leather chesterfield sofa bed US\$350.

Contact: charleso_neill@hotmail.com



Future Events

▶ Monday 10th December

- ▶ Carol Singing and Pot Luck Supper, 19:00 hrs. at Christ Church.

▶ Monday 24th December

- ▶ Candlelight Service (in Spanish), 21:00 hrs. at Christ Church.

▶ Tuesday 25th December

- ▶ Christmas Day Service, 11:00 hrs. at Christ Church.

Link Of The Month

Simply astonishing...

<http://www.youtube.com/watch?v=sETWb1tFp0s>



The Society At A Glance

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The Far Side

by Gary Larson



"Well, well — another blond hair. ...
Conducting a little more 'research'
with that Jane Goodall tramp?"