



In this issue

President's Blurb.....	2
Five-A-Side Football Tournament.....	2
Nominations For Honorary Members.....	2
British Embassy News.....	3
Women's Diocesan Association News.....	3
Anglo News.....	4
Holy Trinity News.....	5
St. Andrew's Society News.....	5
Chef's Corner.....	7
British Society Lecture Supper.....	7
Arts & Culture.....	8
Back In Time.....	9
Medical Column.....	10
Community Corner.....	10
Lamb Chops.....	11
Crossword Puzzle.....	12
The Far Side.....	13
Link Of The Month.....	13
The Society At A Glance.....	13

Coming Events

- ▶ **Saturday 9th March**
 - ▶ WDA Used Clothing Sale, 9:30 hrs. in Lafone Hall.
- ▶ **Sunday 10th March**
 - ▶ St. Andrew's Society Family Picnic, 12:30 hrs. at Cannes and Av. Italia.
- ▶ **Wednesday 13th March**
 - ▶ British Society Lecture Supper, 19:30 hrs. at the Salon de Fiestas de la Torre Nautica 20 (Prof. Juan Carlos Sabat Pebet 1234).
- ▶ **Thursday 28th March**
 - ▶ Maundy Thursday Service, 18:00 hrs. at Holy Trinity Cathedral.
- ▶ **Friday 29th March**
 - ▶ Good Friday Service, 10:30 hrs. at Holy Trinity Cathedral.
- ▶ **Saturday 30th March**
 - ▶ Holy Saturday Service, 19:30 hrs. at Holy Trinity Cathedral.
- ▶ **Sunday 31st March**
 - ▶ Easter Sunday Service, 10:00 hrs. at Holy Trinity Cathedral.





President's Blurb

Dear members

Summer is sadly coming to its end and holidays give way to our regular routines, but the good news is that your Society has plenty to keep you entertained over the next months!

In March we will be offering you the first lecture-supper of the 2013 cycle, which rather than regular lecture will see Jonathan, Jack and Karen-Anne making a twist in the tale as they dramatize several stories of love and murder giving them unexpected twists sure to keep diners on the edge of their seats.

April will bring the second of our lecture-suppers (where diners will be entertained by British actors from the Lighthouse Theatre group) and our annual five-a-side football tournament for British companies and institutions (kindly set up by our sport section correspondent Mark Teuten). We will also be having our Annual General Meeting on the 10th of that month, which I hope you will all attend.

May will see an after-office for members of the Society's Next Generation (i.e. the under-50s among us) and the meeting of The British Society Council.

June will begin with The Big Lunch, whose first edition so many of you enjoyed last year. Then we will be celebrating the anniversary of the Queen's Coronation at the British and later in the month will come the third lecture-supper of the year.

And that is only what the Society and the Embassy are working on. Add what our sister societies are planning and you will find a pretty busy schedule. So watch this space because we plan to keep you entertained!



Five-A-Side Football Tournament

The Society has decided to repeat last year's successful football tournament for all member societies and companies or organizations with some British connection, however nominal that may be. As soon as we can confirm a date we will advise further, but it will in all likelihood be during April.

Last year's winners were the British Hospital, who we hope will defend their title or at the very least return the cup to us.

Anybody interested in taking part please contact Mark Teuten at mteuten@teutenabogados.com

Nominations For Honorary Members

The British Society Executive Committee invites Active Members to propose individuals for Honorary Membership based on the following criteria:

1. Nominee must be an Active Member of the Society, but not necessarily a British passport holder.
2. Nominee will have made an outstanding contribution to Community life over a long period of time, aside from office holding.
3. Nominee will have acted unofficially, or informally, to support the community. These acts must be described in detail on a Nomination Form.

The Executive Committee will review the nominations and present acceptable ones to the Society for approval at the Annual General Meeting.

Please remember not to tell the individual nominated that his/her name has been put forward. This is to avoid embarrassment if the nominee is not accepted.

Nomination Forms and the detailed Procedures and Criteria may be requested from any Executive Committee member or by e-mailing a request to BritSoc@gmail.com.

Nominations must be returned to an Executive Committee member or to secretary@britsoc.org.uy.



British Embassy News

Follow us on [Facebook](#)
and keep in the loop!

Falkland Islands Referendum

The eyes of the world will be on the Falkland Islands this month, as the Falkland Islands Government will hold a Referendum 10-11 March. What is it all about? By holding a Referendum, the Falklands Islands people are sending a message to the outside world that they have the right to decide their own political future. 1,649 people will be eligible to take part, from approximately 20 countries of origin. They will have to answer if they wish the Falkland Islands to retain their current political status as an Overseas Territory of the United Kingdom – Yes or No. Two parliamentarians from Uruguay will be observing the vote, along with an international delegation. Local media will be covering the issue, and you can find out more on our website and Facebook pages.

Coast Guard

Ambassador Ben Lyster-Binns was pleased to participate in the Uruguayan Coast Guard's anniversary event, held in Punta del Este on 8 February. In this annual celebration, members of the Coast Guard are recognised for their special services and merits.



Twitter

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

More news on our [website](#)

Women's Diocesan Association News

The Women's Diocesan Association (WDA) would appreciate donations of used clothes for the sale being organised on 9 March at the Lafone Hall (9:30-11:30) in aid of the Cabildo (Chapter House) for repairs to Holy Trinity Cathedral.

If you are unable to take the clothes to the Lafone Hall (Tuesday through Friday 09:30-12:00), please phone Joan Lucas-Calcraft on 2600 1836 who will arrange for them to be collected.



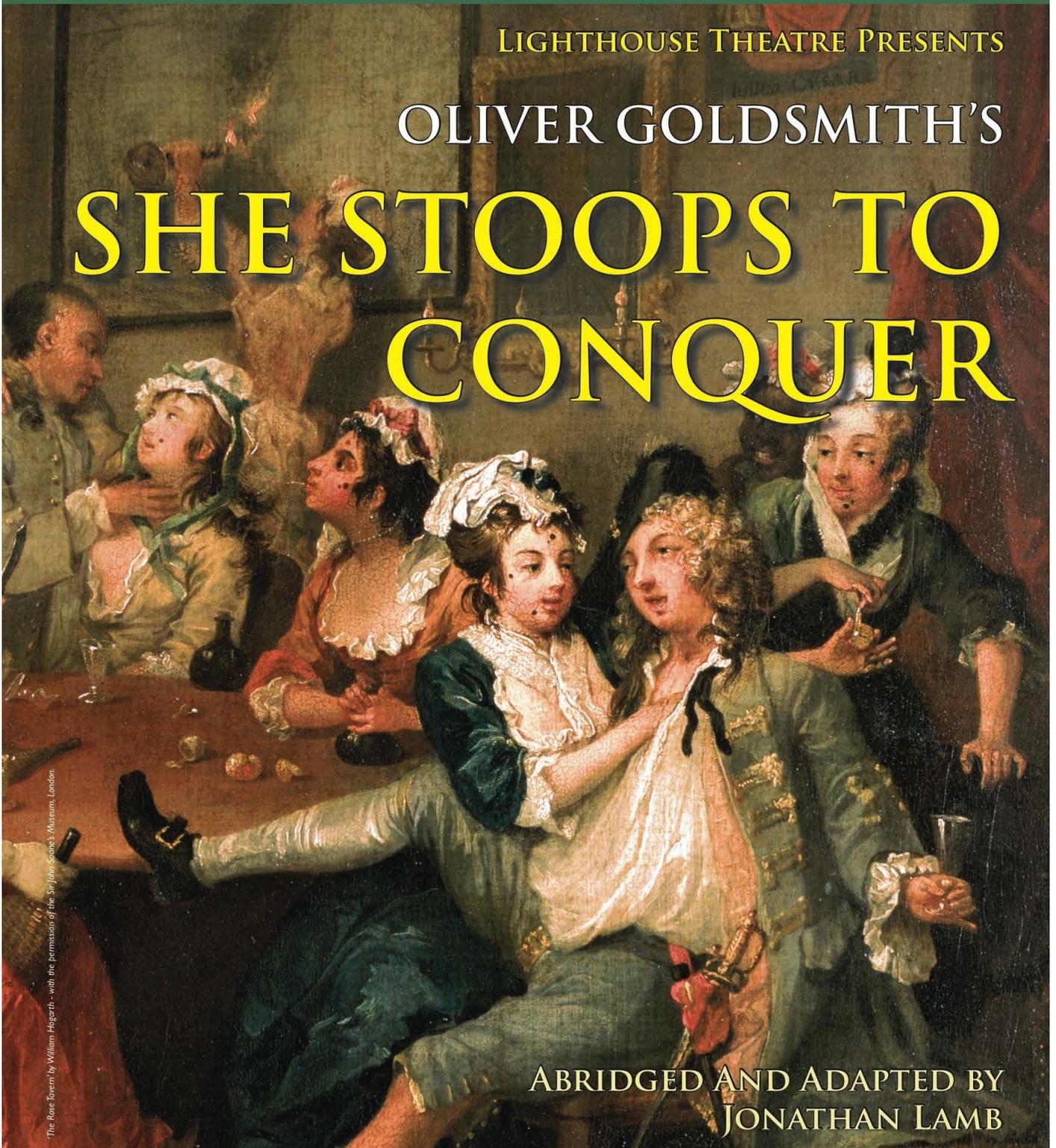
THE BRITISH SOCIETY
IN URUGUAY

Anglo News

LIGHTHOUSE THEATRE PRESENTS

OLIVER GOLDSMITH'S

SHE STOOPS TO CONQUER



'The Rose Tavern' by William Hogarth - with the permission of the Sir John Soane's Museum, London.

ABRIDGED AND ADAPTED BY
JONATHAN LAMB



WITH
ROBERT
ROWE



SONIA
BECK



ADRIAN
METCALFE

LLINOS
DANIEL



AND A SPECIALLY-
RECORDED CAMEO
VOICEOVER FROM
JIM CARTER



From the UK theatre company that brought 'Brief Encounters' in 2011. TWO PERFORMANCES ONLY on Wed 17 & Thu 18 April at 9pm at the Anglo Centro, San Jose 1426. Tickets \$335 only from the Anglo boletería (2902 3773 int 134) or RED UTS.

Full text and teacher's resource pack available for paid groups of 10 or more from vozinglesa@gmail.com



British Embassy
Montevideo



ASOCIACIÓN ARGENTINA DE CULTURA INGLESA



cellydyddau rhyngwladol Cymru



British Arts Centre



BUQUEBUS



ANGLO



Holy Trinity News

by The Ven. Dr. Michael Pollesel
mfpollesel@rogers.com

Dear friends,

As I write this, I'm experiencing the first signs of what I assume is the Uruguayan Fall. The temperatures have started to drop. The skies have been cloudier. The winds are cooler. And, the daylight hours seem to be getting shorter.

Time, and the seasons of the year, keep marching on. And the Church calendar also keeps moving forward.

We are now into the season of Lent. I'm sure most, if not all, of you know that this season has its own special characteristics. Lent is a time when we are reminded to spend some time getting ready for what some call "The Queen of Festivals" - Easter. It's a time when we are invited to think about the kind of lives we lead. Who's in control of our lives? What needs adjusting or correcting? Are there bits of our life that need serious examination and even changes?

During this season of Lent, I invite you to make a special effort to do something of a "spiritual" nature. Of course, one thing might be to attend a church service at Holy Trinity Cathedral. We offer a Eucharist in English every Sunday morning at 10 a.m., and another at the Chapel of the Good Shepherd, in the British Hospital on Wednesday mornings, at 10 a.m.

In the last newsletter I made an appeal to those who might have a working sewing machine they are no longer using. The plan is to use these sewing

machines to teach women how to sew, so that they might have a means of some gainful employment. We are still gratefully accepting donations. Please, call the Cathedral office any morning (2915 9627) and we can arrange to get your sewing machine - and put it to good use!

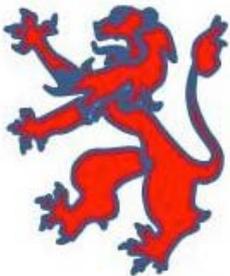
I would also like to take this opportunity to inform you that the Women's Group (WDA) of Holy Trinity will be holding a used clothing sale at Lafone Hall, from 9:30 to 11:30 a.m., on Saturday, March 9th. Donations can be dropped off at the Hall the day before and (once again) are gratefully accepted.

And, I wanted to let you know that during Holy Week, (which came FIRST, Semana de Turismo or Holy Week?), there will be services on Maundy Thursday at 18:00, Good Friday at 10:30, and Holy Saturday at 19:30.

I'm going to end this contribution to the Newsletter by asking those of you who have some affiliation with or sentimental attachment to the Anglican Church of Uruguay to be in touch with me. What I need to hear are your ideas for how we can bring some new life into the life of this once vital part of the life of our community. Please, send your questions, ideas, or anything else you might have to: (The Ven. Dr. Michael Pollesel mfpollesel@rogers.com, or Calle Reconquista 522, Montevideo).

St. Andrew's Society News

1895 FAMILY PICNIC 2013



St Andrew's Society of Uruguay



Cannes esq. Av Italia

Sunday 10th March, 12.30h

standrewssocietyofuruguay@gmail.com

095706060

099157615



VIRGEN

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de las Ánimas



Bottled at source by Premimibers S.A.

VIRGEN WATER A miracle of nature

Virgen de las Ánimas Natural Mineral Water has a perfect balance of minerals and oligoelements, and also a great level of virginity as evidenced by the absence of nitrate (pollutants), which makes it one of the most delightful and pure waters in the world. Due to its low mineralization, softness and the subtlety of its distinctive flavor, Virgen water is the favorite choice for the perfect marriage between water, fine wines and gourmet meals. The perfect balance of calcium and magnesium hardness of Virgen water is equivalent to one of our body, therefore, it is optimal for digestion and body's requirements. Virgen de las Ánimas water is considered one of the best natural mineral waters worldwide for its quality, taste and presentation by renowned international sommelier Michael Mascha, creator of the reference website of luxury waters worldwide: www.finewaters.com.

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





Chef's Corner

by Mirita Pool
cpool@netgate.com.uy

Pastel De Choclo Con Pino (Chilean Shepherd's Pie)

This is a typical Chilean dish. A minced meat base with a soft corn topping, to be served warm, and can be accompanied by a green salad or other vegetables.

Ingredients:

- 1 kg. of minced meat
- 2 onions
- 1 hard-boiled egg
- 2 Tbs. of raisins
- Some olives
- Salt and pepper
- 2 tins of corn
- 1 cup of milk
- 1 Tbs. of butter
- 1 Tbs. of flour
- 4 eggs

Base:

Fry the chopped onions and the meat. Add salt, pepper and spices to your taste.

Put it in a Pyrex dish and on top the slices of egg, the raisins and the olives.

Topping:

Cook the corn with the milk, butter and flour, stirring all the time.

Add the yolks beaten and at the last minute add the whites of egg beaten.

Cover the meat with the topping and sprinkle it with sugar.

Cook the pie in the oven until golden brown.



British Society Lecture Supper

The first lecture-supper of the 2013 cycle will be held on Wednesday 13th March starting 19:30 hrs. at the Salón de Fiestas de la Torre Nautica 20 (Prof. Juan Carlos Sabat Pebet 1234, just off where 26 de Marzo meets Rambla Armenia).

On this occasion, the Society is pleased to offer diners tales of love and murder with unexpected twists to be presented by Karen Ann Higgs, Jack Sprigings and Jonathan Lamb (the authors being dramatized in the readings including Paul Theroux and Frederick Forsyth). To keep diners on the edge of their seats, there will be three short sets of readings: one before, one during and one after supper.

As ever, the meal will be prepared especially for the occasion by our excellent British Community cooks.

Tickets cost \$250 for members and \$350 for non-members. Seating is very limited, so those of you wanting to attend should book your place now at events@britsoc.org.uy or by calling Susan McConnell on 099267413.





Arts & Culture

by Alice Tourn
aytourn@gmail.com

Kate Morton's *Forgotten Garden*

The Forgotten Garden, a 2008 novel by Australian author Kate Morton, is driven by the mystery of why a 4-year-old child is found abandoned on an Australian wharf in 1913.



This is Morton's second book. While paying homage to Frances Hodgson Burnett's *The Secret Garden*, it explores overcoming loss – of trust, of identity, or of loved ones – and was inspired by Morton's own family history.

At Nell's joyous 21st birthday party her world falls apart when her father tells her she was adopted as a 4-year-old in 1913, seemingly abandoned on an Australian wharf and unable to remember her name. The knowledge shatters her self-image and changes the course of her life. In 1975, the only surviving clues to Nell's past are given to her after her father's death; the memories they trigger lead her to travel to England to unravel the puzzle, part of which is connected to the authoress of a rare fairy tale book in her possession. She discovers her true identity despite having been thought dead for over 60 years, and finds her way to Tregenna, and Blackhurst Manor, on the coast of Cornwall. However, her plans to complete the quest are interrupted when her granddaughter Cassandra comes to stay "temporarily", a stay which becomes permanent. In the end it is Cassandra, haunted by her own griefs, who in 2005 follows in Nell's footsteps to finish the journey of discovery and fit all the missing pieces together.

The Forgotten Garden exhibits many of the Gothic conventions found in books like *Jane Eyre* and *Wuthering Heights*, most poignantly the dark and gloomy estate.

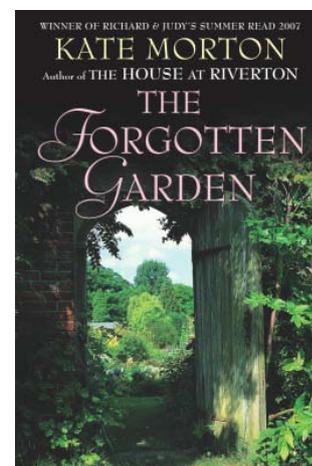
Kate Morton drew on personal experiences as she wrote *The Forgotten Garden*. Her own grandmother, just like Nell, found out on her 21st birthday that she was not the biological daughter of her parents. It was

a secret she kept until she confided in her three older daughters as an old woman, and this dark secret was one of the inspirations for her novel. Morton was also inspired by her own home, which sits on a Paddington hillside, and the mysterious Lost Gardens of Heligan in Cornwall. All of these elements are weaved throughout her story.

The Forgotten Garden has generally been received positively by critics and readers alike. Morton is described as having the "storyteller's touch," an author who has "supreme control of her material," and a "writer who is really getting into her stride".

What isn't good is that echoes of other books are so loud in *The Forgotten Garden* (I had the same impression with Morton's first novel, *The House at Riverton*, which was straight out of Daphne Du Maurier). It's as if she has absorbed her favourite novels too well; here there are intimations not only of Hodgson Burnett, but also of Wilkie Collins, Howard Pyle, Dickens and Du Maurier (again). In her acknowledgments, Morton pays tribute to children's book authors and says this book is partly "an ode to them", but she fails to make the material really her own. Too often it reads more like a pastiche of other people's styles and ideas. And although it's well written, there are a lot of rather formulaic conventions of ladies' novels: beautiful heroines with red hair, a handsome stranger showing up at the right moment, mistaken identities, gossipy local historians and even an old seadog with a peculiarly accurate memory...

However, in spite of my not-so-veiled criticism, the book is a good read and I recommend it.



Other published works by Morton include: *The House at Riverton* (2006), *The Distant Hours* (2010) and *The Secret Keeper* (2012).



Back In Time

by Tony Beckwith
tony@tonybeckwith.com

Just Passing Through

Business was bad in Britain when I first arrived, at the age of twenty, in 1965. There were no jobs to be had in the advertising business, and that was all I knew how to do.

I didn't realize at the time that I was just another migrant, a newcomer at the bottom of the pile. Back home in Montevideo, my status as a second-generation Englishman had granted me a relatively privileged life. I suppose I'd nurtured vague illusions about being welcomed as a prodigal son when I arrived in the land of my forefathers.

My grandparents sailed from England in the early years of the twentieth century, like so many Europeans who went looking for a new life, riding the economic boom in the Río de la Plata region. One grandmother never stopped missing London, however, and her rose-coloured reminiscences of *Home* influenced my youthful vision of England, making it indeed seem a green and pleasant land. But by the mid-sixties London's streets were not as clean as she remembered them. Busses didn't always run on time, and people were not unfailingly polite. The halcyon days of Empire were already a distant memory.

I trudged the foreign streets of the City, past massive buildings that seemed forbidding and inhospitable. Nothing looked familiar. I wasn't used to the low, grey skies, or the flat, metallic light that faded so early in the day. I had just learned to carry a *broolly* at all times when the Daily Telegraph classifieds finally led me to a job at the BBC. I immediately pictured myself purring into a microphone in a soundproof studio, speaking such immortal lines as, "This is the British Broadcasting Corporation. Here is the news."

My job was actually deep in the lower basement of Broadcasting House, in a filing room that felt as though it had been hewn from the bedrock, like a tomb. Shelves lined the walls and stood in orderly rows, stuffed with thousands of files, all the way to the ceiling. I sat on a wooden chair, at a wooden table, utterly alone. In front of me was a pneumatic chute that came from somewhere unseen, upstairs, far away. Once in a while, with a whooshing sound, a metal canister crash-landed at the bottom of the chute. Inside the canister

was a sheet of paper with a number scrawled on it.

I'd search for the folder with that number, sometimes dragging a short ladder down the aisles to reach the top shelves. Then I'd take the file back to the table and open it. Whatever papers were inside had to be rolled up and slipped into the canister. Then I'd send it back up the chute, to some office up there somewhere, maybe with a window. Maybe with other people nearby.

The room, my tomb, was lit by fluorescent lights. The walls were painted a shabby shade of yellow. The floor was tiled. The silence was overwhelming. There was stillness, as unto death, until a canister clattered to the bottom of the chute. And that didn't happen very often.

The first three days went by so slowly that I thought I would go mad. I tried to read and write letters but couldn't concentrate. I paced the aisles in every conceivable permutation. I counted all the shelves and the floor tiles, then multiplied them together and arrived at a number that made no sense. The shelves towered above me, rising up like steep coffin walls, boxing me in, stifling my spirit.

On the fourth day, with no regrets, I resigned and walked out into the street, literally overflowing with a delirious rush of freedom. I held a few more unremarkable positions, and then, in September, the miracle I'd vaguely prayed for finally happened: a friend called to tell me about a job in an advertising agency in Madrid. I was flown over for an interview, and from the moment I set foot in Spain, I felt that I'd come home.

The lazy chaos at the airport was comforting. Downtown, the air was heavy with the full-bodied smell of exhaust I knew so well. People laughed out loud and embraced each other in the street. My eyes misted up behind my sunglasses as I was driven along busy boulevards and avenues. Much later that night I swayed on my chair in a dimly lit flamenco bar, my head full of wine and guitars and the pounding of the dancer's heels. Within a month Madrid became my home and I lived there happily for several years. After a while I stopped missing Montevideo. And once in a while I'd listen to the BBC.



Medical Column

by Dr. Jorge Stanham, MBE
jorgestanham@yahoo.com

To Provide A Good Service, You Have To Be Inefficient

Does the title sound strange? Well, many things are what is called counter-intuitive: reality defies and opposes common sense. One could hypothesize that when health services are not provided on time or with an unreasonable delay (eg: lack of punctuality; delays in getting an appointment) it's because the provider (physician, diagnostic or treatment facility) is inefficient: the throughput of work is slowed by delays, bottlenecks and hassles, just to name a few. This is what common sense would tell us. However, when we look deeper into the dynamics of the economy of time and resources, things are a bit more complex and surprisingly can even go against what any of us would rationally believe.

For example, let's look into the meaning of these words. First, EFFICIENCY has to do with the use of resources we use to obtain an end result. We are efficient if we use fewer resources to that end. For example: back-to-back booking to squeeze twenty patients into three hours of office time would be considered highly efficient. Obviously, things can get delayed due to interruptions, further squeezing of overbooked urgent patients, so those at the end of the list may have to wait longer for their appointment. However, from the point of view of the provider (physician, laboratory, physical therapy service, etc.) time and resource use is highly efficient, due to maximization of throughput within a limited timeframe, although most of us would consider this approach as treating health care as a smokestack-assembly-line industry. But things can go counter to common sense in other ways as well, for example when the number of services requested per unit of time is estimated and the programmed resources are put in place to provide them.

Suppose that it is known that on average a service (eg: slots for office visits or computerized scans) is required 20 times daily for a given provider. In this case the worst mistake is to do what seems natural: open 20 slots per day. Consequence: an infinitely long waiting list. The mathematics of this is well known (but beyond the scope of this article) and applied not only in health care, but for street lights, petrol stations, warehouse logistics and countless other services.

In healthcare, maximizing throughput is only part of the story, but unfortunately it's too common. One of the problems with maximum efficiency is that the specifics of a given case may be overlooked because insufficient time is applied to its analysis and resolution. Although we do have to be efficient in resource use, our main obligation to those who rely on our services is not efficiency but EFFECTIVENESS, which has to do with obtaining the best results: desirably, but not depending on, an efficient use of resources. To be effective, the dynamics and flow design of services has to have a built-in slack, so as to be able to respond to the highly specific needs of each patient. For example, if a clinic has an average of twenty daily requests for its services, it should design its capacity to be able to provide at least thirty daily slots. This may sound as highly inefficient and a waste of resources, but it will certainly provide a better service to each patient or customer, with minimization of delays and better matching of needs and time used for each specific situation.

In a nutshell: although appropriate use of resources is a good thing, maximizing efficiency at the expense of effectiveness and especially of value is a common ill of many healthcare systems and providers.

Community Corner

Our English-speakers Book Discussion Group would welcome new members. The meetings take place once a month on Wednesday, 10:00 a.m., at Cafe Martinez in Carrasco. The book to be discussed on March 13th (we mostly use Kindles or similar) is:

- *"The Light between Oceans"* by M. L. Stedman (Google the title to see what it's about).

Please contact Sally-Anne Hardy at hardyboyz@zoho.com or Maureen Pereira at maureenp@adinet.com.



Lamb Chops

by Jonathan Lamb
vozinglesa@gmail.com

Wine Tasting

There is a story about a Master of Wine who was invited to an aficionado's house for dinner. Before the meal the wine fan put a glass into his hand and said 'Try this. If you can guess where it's from you can have anything in the room.' The MoW tasted it and said, 'Sidi ben Abbes, Algeria, 2004. Yes? Thank you; I'd like a glass of whisky.' This column makes no claim to mastery of anything, least of all grapes, but here are some inexpert recommendations. **Dry white:** *Colome Torrontes*, hard to find and not cheap at about \$350 from Vinos del Mundo, but the best of breed. Not at all flabby, bears comparison with a good *Muscat d'Alsace*, should last longer than most. **Very dry white:** for those who like *Sancerre* or *Cloudy Bay*, with tooth-stripping blackcurrant and gooseberry flintiness, *Aliwen's Undarraga Reserva Sauvignon Blanc*. Around \$230 with a six-bottle discount from Devoto and some Discos. **Heavy red:** *Trapiche's Broquel Bonarda*, from most big supermarkets at about \$350. Not cheap but dignified, stately, oaken, like a good Rioja, sometimes even better on the second day. **Light red:** cousin Daniel's *Gran Clon by Tercetto*, Uruguay's only Carmenere, the cheapest at around \$150 if you can find it (Geant?) and capable of resembling a good ordinary claret. All other recommendations welcome - they will be tried!

Ham Tasting

Especially for Newsletter readers, a team of four highly-untrained sniffers and scoffers did a blind tasting of jamon crudo in early February. The four sniffers and scoffers were your correspondent, your correspondent's wife, your correspondent's younger daughter and your correspondents wife's aunt. The five varieties selected for tasting were the cheapest from Tienda Inglesa, all in theory at under a peso a gram: in ascending order of cheapskateness (hey, nobody pays us to do this): *Ducado de Iranzo* at \$68 for 100g; *Sadia* at \$71; *Espanol Valent* at \$83; *Itarua* at \$94; and the one we bought by mistake, *El Pozo* at \$130. At the bottom of the ranking, almost everyone's least favourite was the most expensive, *El Pozo*, which tasted off. Maybe we got a duff chunk. After that came the cheapest, *Ducado de Iranzo* (somebody's tasting notes said 'smells like wet dog'); *Itarua*; *Valent* ('Smells like wet dog, but probably pedigree') and at the top of the scale, the Brazilian ham *Sadia*, the second cheapest and most Italian of the five. Slightly paler, lots of nitrates. Nitrites? Night roots. Good reliable stuff anyway, and one seventh the price of top range

Jamón Ibérico. Incidentally it is nice when they cut off the fat around the ham before slicing it for you. Most supermarkets in Europe would leave it on. A bit like how it is nice when the barman pours you a whisky and sloshes more in for good measure. Vive la civilisation.

Pavement Tasting

There are some very comfy croc-like shoes on offer at the moment in the supermarkets, at around \$170. They are made of something that feels like Goma Eva (who was Eva?) Great for the beach - but absolutely lethal on certain surfaces once it starts to rain. Your correspondent, crossing a street in Punta, slipped on the wet pavement and was helped up by some kindly and concerned passers-by. After thanking them he crossed the street and fell over again. The concern of the passers-by seemed to be struggling with amusement at this point: it was a bit like the late journalist Bernard Levin's review of an opera in Wexford, where the singers were on a steeply-ramped stage that had to be made sticky with lemon juice. One night they forgot the juice, the singer came on and slid downstage to a central bit of set. That was a murmur of sympathy when it first happened but by the time the rest of the cast had come on and slid down to the same place the whole audience was incontinent with laughter.

Oliver Goldsmith

Goldsmith was a rum cove, and he looked it. But he wrote one of the funniest sitcoms in English. Find out more about him in the programme for *She Stoops to Conquer* by Lighthouse Theatre from the UK, generously sponsored by the Anglo and Embassy, two performances only at the Anglo Centro at 9pm on Wed 17 and Thu 18 April, see advert elsewhere in these pages.





Crossword Puzzle

By **LEONARD THANE**

#25

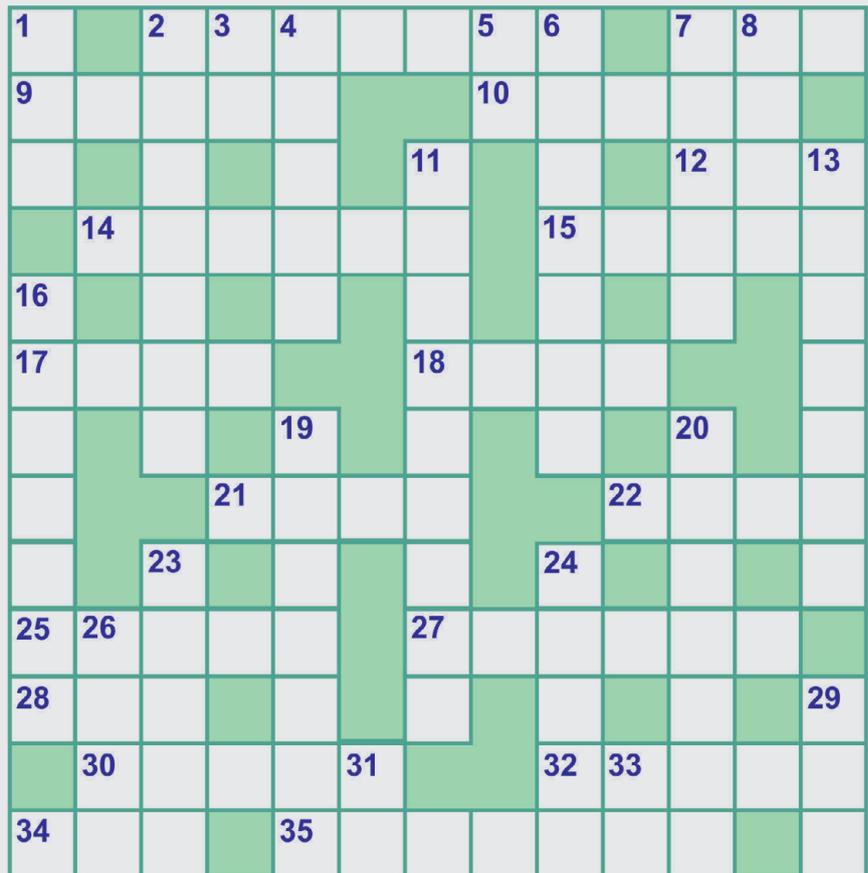
CROSSWORD PUZZLE

Across

- 2) ... of Solace. James Bond movie.
- 7) Ancient.
- 9) The place where the king or queen lives and works.
- 10) Small bag for money.
- 12) Taxi.
- 14) Small weasel whose fur is white in winter.
- 15) Commerce.
- 17) Main cook.
- 18) Sweet Portuguese wine.
- 21) Weaving machine.
- 22) Company of men manning a ship or plane.
- 25) Muse of lyric and love poetry.
- 27) Close at hand.
- 28) Colour of blood and rubies.
- 30) Solitary.
- 32) Weapon of war used by light cavalry.
- 34) Brewery product.
- 35) Intellectual, highbrow.

Down

- 1) A score won by a single stroke.
- 2) An angry argument or disagreement.
- 3) City where Abraham lived.
- 4) Room just below the roof.
- 5) Out of bed.
- 6) Pungent yellow condiment.
- 7) Academy award.
- 8) Central part of a pencil.
- 11) Greek muse of tragedy.
- 13) Blowing instrument for a forge or an organ.
- 16) Computer instrument that captures images and stores them in a disk.
- 19) Perfumed toilet water.
- 20) Subsistence allowance granted by the state.
- 23) Large, long-handled spoon.
- 24) Heraldic black.
- 26) Authentic, not artificial.
- 29) Moisture condensed on cool surfaces at night.
- 31) For example (exempli gratia).
- 33) Alcoholic Anonymous.



Crossword # 24





Future Events

- ▶ **Wednesday 10th April**
 - ▶ British Society Annual General Meeting, 19:00 hrs. at The British Schools' Pavillion.
- ▶ **Tuesday 16th April**
 - ▶ British Society Lecture Supper.
- ▶ **Wednesday 17th April**
 - ▶ She Stoops To Conquer, 21:00 hrs. at the Millington-Drake Theatre, Anglo Centro, San Jose 1426.
- ▶ **Thursday 18th April**
 - ▶ She Stoops To Conquer, 21:00 hrs. at the Millington-Drake Theatre, Anglo Centro, San Jose 1426.
- ▶ **April**
 - ▶ British Society Five-A-Side Football Tournament
- ▶ **Sunday 2nd June**
 - ▶ Big Lunch
- ▶ **Tuesday 4th June**
 - ▶ Anniversary of the Queen's Coronation

The Far Side

by Gary Larson

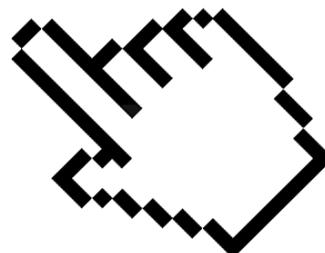


"Did you detect something a little ominous in the way they said, 'See you later'?"

Link Of The Month

Swimming like a dolphin...

<http://www.youtube.com/watch?v=m4Bm3cs9TFo>



The Society At A Glance

Executive Committee



President: Richard Empson
president@britsoc.org.uy / 099 658 497

Vice-President: Thomas Gordon-Firing
vp@britsoc.org.uy / 098 661 838



Treasurer: Michael Brown
treasurer@britsoc.org.uy / 2600 7110

Secretary: Susan McConnell
secretary@britsoc.org.uy / 099 267 413



Newsletter Editor / Webmaster:
Ricky Medina
editor@britsoc.org.uy / 094 547 279

Others



Chairman of the Sir Winston Churchill Home and Benevolent Funds: Liz Cowley
swch@britsoc.org.uy / 099 692 757

Auditor: Ian McConnell
imccConnell@winterbotham.com / 099 155 663