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Coming Events

- Saturday 7th December

 ▶ WDA Bazaar, 14:00 hrs. at Lafone Hall.
- Monday 9th December

 ▶ British Society Extraordinary General
 Meeting, 19:00 hrs. at Christ Church (Arocena
- Thursday 12th December

 ▶ British Society Lecture Supper, 19:30 hrs. at The British Schools' pavilion (Máximo Tajes 6400)
- Friday 13th December
 - Museos En La Noche, 20:00 hrs. at The British Cemetery.
- Tuesday 17th December

 ▶ Potluck Christmas Party and Carol Singing, 19:00 hrs. at Christ Church.
- Thursday 19th December

 ► Christmas Carols At The Residence, 18:30
 - hrs. at The British Ambassador's Residence.
- Friday 20th December

 ► Choirs from Asociación Coral del Uruguay, 20:00 hrs. at Holy Trinity Cathedral.
- Monday 23rd December

 ► Carol Singing, 17:00 hrs. at The British
 - Hospital.







President's Blurb

Dear members

This month we will be holding the Extraordinary General Meeting to review the proposed reform of our Society's statutes and – hopefully – move on to update them before the next Annual General Meeting. I look forward to seeing most of you there and encourage you to participate in the debate.

As yet another year comes to a close, I would like to review with you what was accomplished.

We got the Society's Facebook page up and running this year, and have been updating it regularly with news, reviews of our events and other bits and pieces which we hope are of interest. Those of you already attuned to the page can judge for yourselves: those who have not yet done so are missing out and we welcome you to try it: just go to https://www.facebook.com/BritSocUy and click on

Membership cards have been made for all. Though their distribution has only just begun to pick up pace, we hope to have all our members carrying membership cards in the near future. This serves multiple aims: to foster a true feeling of membership, to help you (and the Executive Committee) keep better tabs on when you need to pay your membership fees, to prove membership of the Society at events and when taking advantage of deals negotiated by the Society for its members, et al.

Events tried out for the first time last year consolidated this year, and both the inter-institutional five-a-side football tournament and The Big Lunch have become regular additions to our annual calendar.

This year's lecture-suppers were as diverse as they were interesting: Karen Ann Higgs, Jack Sprigings and Jonathan Lamb read us tales of love and murder with unexpected twists, British actors from the Lighthouse

HELLO 2014
GOODBYE 2013

Theatre group entertained us with songs and routines from the repertoire of the play 'She Stoops to Conquer', Richard Cowley delighted us with his account of the life and times of Thomas Cochrane (a.k.a. "the Devil's Admiral"), Álvaro Cuenca talked to us about a littleknown episode of the Holocaust which took place at the Lodz Ghetto in Poland, Jon Bonfiglio enlightened us regarding The Clipperton Project's philosophy and what his team will be doing in Uruguay next year, and finally British climate risk economist Simon Atkins will tell us of the top ten global hotspots and the planetary threat predictions that will likely challenge us into 2014 and beyond. If you add the delicious cooking by the Community cooks, it is clear why these events were mostly fully-booked and have helped keep members regularly connected.

All things considered, I think 2013 has been a successful year for our Society. I hope you agree!

Since this is the last time I will be addressing you this year, I would like to take the opportunity to thank you all for your support throughout 2013. I hope you have enjoyed our activities this year and will continue to participate and support the Society next year. On behalf of the Executive Committee, I want to wish you all a very merry Christmas and a happy New Year... see you in 2014!

British Society Extraordinary General Meeting

In accordance with Article 18 of the Statutes of The British Society In Uruguay, its members are convened to an Extraordinary General Meeting to be held on Monday 9th December 2013, at 19:00 hrs. at Christ Church (Arocena 1907).

Order of the day:

To present the revision of the Statutes of The British Society In Uruguay prepared by the Executive Committee.





British Society Lecture Supper

The sixth and last lecture-supper of the 2013 cycle will be held on Thursday 12th December starting 19:30 hrs. at The British Schools' pavilion (Máximo Tajes 6400).

The event will feature British climate risk economist Simon Atkins MBA/PhD/DSc, an atmospheric scientist and an expert on planetary electromagnetics, energy medicine and cerebral energetics, among other fields, who will be talking to us about the "Top 10 Global Hotspots & Planetary Threat Predictions That Will Likely Challenge Us Into 2014 & Beyond". Simon is the CEO of climate change hazard and planetary risk consulting think-tank Advanced Forecasting Corporation, and has over 20 years of experience providing ground-breaking insight, predictions and strategies to over twenty industries, Fortune 500 businesses and investment groups affected by natural-based perils, so you can be assured that this talk will be interesting to say the least!

On this occasion the meal which will be served immediately following the lecture will consist of Cold Chicken Curry with Rice Salad and a special



Cheesecake for dessert especially prepared for the occasion by our excellent British Community cooks: Marcela Bridal, Maureen Pereira, Carolyn Cooper, Sally Anne Cooper, Margaret McConnell, Susan McConnell, Mirita Pool and Madelaine Pool

Tickets are set at \$300 for members and \$400 for non-members. Seating is limited, so book your place a.s.a.p. at events@britsoc.org.uy or by calling Susan McConnell on 099267413.

SWCH News

We have been welcoming a new Manager at the Home. Mrs Ana Rodriguez was appointed by the British Hospital at the beginning of November. We hope to have an opportunity to introduce her to our Community. Meanwhile, please call by the Home and welcome her too!



We also have a new resident – Emily McDonald. Many of you will know her from her days as a nurse at the British Hospital. Gerry Fairless returned home after a time of convalescence. Irina Pogge returned from her trip for the Wednesday Bingo slot. Andrea Davies continues to be inventive and the last game was Hangman!

The SWCH had a lot of visitors his month! Julia nearly two months old a princess! She's adorable, lovely and

sweet. There was an instant connection with each of the residents. Each had a different rush of emotions. Excitement, the urge to hold the baby in their arms, offering a finger for the baby to grasp, a strong desire to make the baby laugh and Julia did!!! Then Julia became hungry and we all started singing lullabies!!!! And Julia fell asleep!







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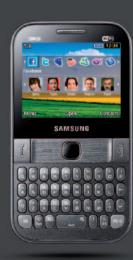
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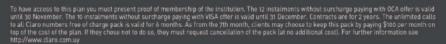
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British Embassy News

Follow us on Facebook and keep in the loop!

Maritime Search And Rescue

The Embassy sponsored the visit of two British experts, David Jardine-Smith, from the International Maritime Rescue Federation, and Roly McKie, HM Coastguard Staff Officer, Search and Rescue Operations, who were the facilitators of the conference and workshop "Tools and strategies to strengthen the response to cruise ship accidents" from 16 to 19 November.

The aim was to share knowledge and experience with the National Emergency System (SINAE) and the wide range of Uruguayan organisations that would be involved in providing assistance in case of accidents, such as the Navy, Air Force, Fire and Police Departments, ADES and Health Services.



More Uruguayan media visited the Falklands

Leonardo Sarro reported daily on his experiences live from the Falkland Islands during 18-23 November for Radiocero (104.3 FM in Montevideo and 101.5 in Punta del Este) and Radio Montecarlo (930 AM). Martín Otheguy wrote a series of chronicles for Montevideo Portal and Yelly Barrios, from Paula Magazine, will publish a thorough article on lifestyle and tourism in the Islands in the December edition (published on 13 December with El Pais newspaper.) You can find all their reports on our Facebook page.



Ambassador's Visit to Maldonado

Ambassador Ben Lyster-Binns took part in the presentation of a feasibility report of the Wetlands Eco Park at the Intendencia in Maldonado. Last March, Wildfowl and Wetlands Trust worked along with the Intendencia in a research project that concluded that the Arroyo Maldonado Wetlands have the potential to become an eco-tourism spot. The project was sponsored by the Embassy.



The Ambassador also visited a public school in Pan de Azúcar, where he was able to observe a Plan Ceibal long-distance English lesson. The school is one of hundreds that are offering English language classes for the pupils and some teachers, under a project run by the British Council.







Holy Trinity News

Dear Friends,

Happy New Year!

Some may think I'm jumping the gun on this. However, with the First Sunday in Advent, which is on December 1st this year, the Church begins a new year.

The time of Advent, which is made up of the four Sundays before Christmas, has traditionally been seen as a time when Christians everywhere are called on to prepare themselves for the yearly celebration of the birth of Jesus.

This presents most of us with a huge problem nowadays. Given that we live in a world where consumerism is one of the driving forces, how do we, as Christians, live with these two forces? Or, has one of these won out, leaving the spiritual side of our lives empty?

I know there are many functions, parties, shopping, etc., that all call for our attention during this month. In the midst of all the busyness (and dare I say craziness), I simply want to invite you to carve out a little time each day (as little as 5 minutes) to think a bit about what December 25th is all about. If you draw a blank on this, give me a call, or drop me an email, and let's chat about it.

During this month, besides our regular 10 a.m. Sunday morning Eucharist (in English), there are a couple of other things happening at Holy Trinity that you should know about, and to which you are invited.

The first event is what may be the last WDA "Bazaar and Tea." It begins at 2:00 p.m., on Saturday, December 7th, in Lafone Hall. A variety of articles will be on sale, including handicrafts, and a "full tea" will be served. Instead of coming alone, why not bring a friend along.

And then, on Friday, December 20, beginning at 8 p.m., Holy Trinity Cathedral will be hosting several choirs from Asociación Coral del Uruguay. Part of the evening's singing will include "Gozo del Mundo" ("Joy to the world, in Spanish and O Holy Night", in English. There is not set entrance fee, but you are requested to bring along a toy, or some other child's gift.

And, of course, on Christmas morning at 10 a.m., we will once again celebrate the birth of the One in whose name we gather.

May this season of Advent be one that helps you truly prepare for the season of Christmas which begins, as you likely know, on December 25th.

Wishing you every blessing, Bishop Michele Pollesel

Christmas Carols At The Residence

The Ambassador and Belinda Lyster-Binns are delighted to invite the British Community, their families and Children, to join them for carols and mince pies on Thursday 19th December from 18:30 to 20:30 hours at the Residence in Jorge Canning. If you would like to join in this event please inform the Embassy before Thursday 12th December by email at christmascarols.rsvp@gmail.com or by telephone at 2622 3630-50 ext. 2242.

Obituaries

Edna (Owen) Adams

Edna passed away on Sunday, November 17th in Montevideo. On Thursday, November 21st, Sylvia & Philip Young, Carol & Carlos Brezina (absent), Susan & Juan Enrique Lorenz and her grandchildren: Michael & Kevin (absent), Tatiana & Daniel (absent), Juan Martín & Valentina, shared with friends and acquaintances, as we gathered at the British Cemetery, Montevideo, to bid Edna farewell and give thanks for her life.

Philip shared with us salient points of her life within the family: such as the joy her grandchildren gave her, her excellent cooking and her caring for those of them who have been through challenging health situations.

We remembered that Edna was born in the Argentine Patagonia, became a Nurse where she excelled within

the British Hospital, Buenos Aires; married Gordon and came across to Montevideo during the mid 1950's with their small daughters: Sylvia and Carol and where Susan was to be born a few years later. We recalled how Edna quietly and firmly stood alongside Gordon who was active within the Montevideo Cricket Club, President of the Unión de Rugby del Uruguay and Administrator at the British Schools.

In recent years and after Gordon's passing, Edna found a place where she could give of her time – within the British Hospital Shop but her health was failing. Each one of her family members was able to visit her over these last 12 months and they give thanks for that privilege.

Our love and sincerest wishes reach out to her three daughters and their families, as they come to terms with their loss.







Visitas Guiadas nocturnas para grupos de máximo 50 personas "Senderos de la historia" a cargo del Arq. Eduardo Montemuiño. Duración 30 minutos. Traer linternas.

21 h. Presentación del Pipe Major Germán Villar de la Riverside Pipe Band. Habrá toques de gaita por el mismo ejecutante en diferentes momentos de

Con "Los últimos días del Graf Spee" Exposición fotográfica y documental abierta en la Capilla, con material de original de acontecimiento histórico, al recordarse este día el 74º Aniversario de esta batalla que conmovió al Uruguay y al mundo. En el Cementerio Británico se encuentran los restos de tres marinos del HMSNZ "Achilles" y tres marinos del "Graf Spee".

Los Encuentros a la puesta del Sol proponen descubrir y valorar el contenido patrimonial de nuestros cementerios. Son el Lugar de la Memoria, del rito intangible y de la custodia de elementos artísticos que califican una época y un

Agradecemos a todos aquéllos que durante este año acompañaron y apoyaron este $Proyecto\ Cultural,\ hicieron\ posible\ concretarlo\ y\ poner\ en\ valor\ un\ patrimonio\ que$ merece ser rescatado y promovido como parte de nuestro tiempo. No hay futuro sin la huella del pasado. Nos encontraremos, nuevamente a la puesta del Sol.

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Medical Column

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

If You Live Long Enough, You'll Grow Old

Sounds like a truism, but the emphasis adds an extra meaning to the affirmation. People live longer and the cut-off age to be considered senior citizens, although still set at 65 years, is now the lower rung of new life milestones to gauge oldness: for example, the old-olds (above 85 years). Not only do people live longer, but in many countries who experienced the Baby-Boomer years (1946-1964), since 2011 (age 65 for the first Boomers), the number of senior citizens with a life expectancy sometimes exceeding 15-20 years is on a steep increase, an issue I wrote about in this Newsletter more than a year ago titled 'The silver tsunami'. Why people live longer is sometimes considered due to better health care. This is true to a certain extent, but by far the most credible explanation has to do with better living conditions: housing, sanitation, safe food and water supply, transportation, education, better knowledge of what is a healthy lifestyle (eating, exercise) and social safety network systems that attempt to keep most if not all of the population with access to those basic services. Indeed, we may have reached a peak in life expectancy, as it is feared that the newer, more affluent generations, have too easy access to leisure and sedentary living, the wrong and excessive type of calories, with the prospect of having more and more obese people with metabolic and cardiovascular complications in the next few years. This may be the first time in recorded history that the newer generations may have a lower life expectancy than their parents.

The present ageing population, although not necessarily ill due to age itself, is not free of the need for progressive care. The wear and tear of the muscles, joints and skeleton make rheumatic conditions common and limiting, but joint replacement surgery, rehabilitation and physical therapy usually return them to an active status. The effective treatment of hypertension and the control of cholesterol with diet, exercise and medication slows the progression of cardiovascular diseases.

Many cancers, previously fatal in weeks or months, have been stabilised and transformed into chronic ailments. Non-smokers and ex-smokers outnumber those who continue with the habit. Prompt treatment of acute infections with effective antibiotics has made acute pneumonia less critical and fatal than 2 decades ago. In spite of the need for acute and chronic care and prevention, many of the older ageing population hasn't yet had significant ailments in the past and for the sake of improving one's chance against potential illnesses, they take many medications, vitamins and supplements on a preventive basis. Unfortunately, one fifth of those physically healthy beyond their 80th birthday will be prone to cognitive decline and Alzheimer's disease, making them fully dependent on caregivers. The consequence of all of the above is that a greater and greater proportion of health care resources will have to be destined to the ageing cohorts of the population.

Although many consider that the prospects for the economy, social security and healthcare are gloom and recommend ratcheting the retirement age beyond 65 to even 70 years, the present global mindset focused only on productivity and expansion of the economy will miss the mark. The industrial, technological, communications and information revolutions may have created the conditions for longevity, but they also carry the seeds of a more caring model, where those who are considered less productive are a valued part of society, as their contribution is not narrowly economical, but is seen in wisdom and more freedom of time to assist in caring for the weakest and neediest, acting as rolemodels for future generations. This model will set limits to the medicalisation of ageing: we'll depend less on our traditional way of providing care and transition towards systems where the healthcare sector blends with caregivers and the ageing population themselves, who have a right to give their input towards the needed changes.

WDA News

The WDA takes pleasure in informing you about our next event. It will be our Annual Bazaar, which will be held on December 7th at 14:00 hrs. at Lafone Hall in Holy Trinity. Although we have many beautiful things, donations of clothes and other things are always welcome.





Croquet Tournament

by Jonathan Lamb vozinglesa@gmail.com

A hardy band braved the peasouper fog to play the however-many-it-isth British Society Croquet Championships at the Buceo Yacht Club on 9 November.

There were 16 contenders, which was a perfect number as it allowed everyone to play throughout. The winners were Empson and Empson, with whose name the cup engraver is getting quite familiar: a father-and-son combo who showed disturbing signs of concentration and skill. Clearly, unlike the England cricket team, the Empsons should get out more.





Runners-up were another family business, Pa and Ma Stanton, with Ma complaining rightly about the cold; and third place went to dark horses de Leon and Drever. De Leon was running hoops from halfway over the horizon.

Drinks and a generous prize were kindly provided by Dilmah tea. Afterwards 9 of the 16 went to the Italiano and lunched royally off a first course for four people, and an apple pancake for one. In their honour the skate park next door is to be renamed Cheapskate Park.

Christ Church News

Advent & Christmas Calendar

Sunday Services are in English at 10:30 hours.

Wednesday "Cena Emanuel" is in Spanish at 19:30 hours, through the 18th.

"Light" is our 2013 Advent theme explored by creative participative retelling of the classic traditions and truths of the season combining art and music with Scripture.

December 1st: "The Twelve Words of Christmas" introduces Advent as we celebrate Communion together.

December 3rd: Annual General Meeting for Christ Church members at 19:00 hours.

December 8th: "Herald Brass" returns with inspiring music to accompany our service.

December 15th: Classical Pianist Sebastian Brignone will elevate our spirits as we experience the power of music in the Angel's visit to the Shepherds in the third Sunday of Advent.

December 15th: Christmas Carol Tea Party at 17:00 hours.

December 17th: Potluck Christmas Party and Carol Singing at 19:00 hours.

December 21st: Christmas Kids Club 9:00 to 13:00 hours.

December 22nd: Join in singing beloved Christmas Carols accompanied by stringed instruments in our fourth Advent Service.

December 24th: Christmas EVE Service (in Spanish). It's a "Birthday Celebration"! at 21:00 hours.

December 25th: Church will be closed due to multiple celebrations.

Don't miss out on the MINCEMEAT!

The Christian Women's Society has mincemeat for sale. Please contact Betty Gordon (2600 4513) or Margaret McConnell (2695 8331).





Geoff the Chef's Corner

by Geoffrey Deakin gde@boskejo.com

It looks as if summer is finally here and my beautiful spouse starts asking for refreshing meals. She came up with an idea about a seafood salad and that's how this main dish came to be.

Summer Salad

Ingredients:

This is what you need... how much depends on how many...

- Pre-cooked shrimp or Hearts of palm (Palmitos).
- Kanikama (Crab sticks).
- Cherry tomatoes.
- American lettuce.
- Mayonnaise.
- Tomato-based sauce like ketchup.
- Mustard.
- Lemons.
- Salt, ground pepper, Perrin's sauce, Olive oil.

Instructions:

The Salad:

- 1. Wash the lettuce and tomatoes.
- 2. Shred the lettuce with your hands and make a layer.
- 3. Cut the tomatoes in half (easier to eat) and place over the lettuce.
- 4. Peel the plastic off the Kanikama sticks (Duuuh...)
- 5. In a separate bowl, douse the Kanikama with lemon juice and a dash of salt.
- 6. Place the Kanikama over the vegetables.
- 7. Wash the shrimp, place in the separate bowl and douse with lemon juice and a dash of salt.
- 8. Place on top of everything!
- 9. Leave in fridge until one hour before serving

The Sauce:

- 1. Mix two parts of Ketchup with one part of mayonnaise.
- 2. Add a teaspoon of mustard.
- 3. Season with salt, ground pepper, olive oil and lemon juice.
- 4. Mix and store in the refrigerator.

Serve at room temperature.

Drunken Pears

Ingredients:

- 4 pears.
- ½ Litre of red wine.
- 2 cups of sugar.
- Cinnamon or vanilla.
- Corn starch (Maizena).

Instructions:

- 1. Peel and pit the pears.
- 2. Cut in to medium sized pieces.
- 3. In a deep pot, season with cinnamon or vanilla and cook the pears with the red wine and sugar on medium heat for about 30 minutes.
- 4. Separately mix two tea-spoons of the corn starch in a cup of COLD water.
- 5. Add to the cooking pears for another 5 minutes and stir.

Serve in small bowls. Delicious if accompanied with vanilla ice-cream.

Tip o' the day

Use what's on hand

Save some money by skipping the grocery store and doing a "clear the freezer and pantry" week (or two!). I make a list of everything I have, post it next to my computer, and brainstorm combinations and meal ideas. I might even plug ingredients into a recipe Web site for inspiration. I create menus for the week and cross items off the list as I use them.

Enjoy!







Arts & Culture

by Alice Tourn aytourn@gmail.com

Endeavour Morse

The starring character in the eponymous 13-book series of detective novels by British author Colin Dexter, Inspector Morse is a middle-aged senior CID (Criminal Investigation Department) officer with the Thames Valley Police force in Oxford, England. The character's quirky and grumpy personality spawned a 33-episode television adaptation by Zenith Productions, also named *Inspector Morse*, first shown on Britain's ITV network between 1987 and 2000, in which the character was brilliantly portrayed by British actor John Thaw.

Owning a Jaguar car (a Lancia in the early novels), and having a taste for real English ale and a penchant for music (especially opera and Wagner), poetry, art, and cryptic crossword puzzles, Detective Chief Inspector Morse presents a likeable persona, despite his sullen temperament. Ostensibly the embodiment of white, male, middle-class Englishness, with a set of prejudices and assumptions to match, Morse may be considered a late example of the gentleman detective, a staple of British detective fiction. His background is in sharp juxtaposition to the working class origins of his assistant, Detective Sergeant Robert Lewis (in the novels a Welshman, but on TV a northern English Geordie also brilliantly played by actor Kevin Whately), whom he constantly berates in his efforts to mentor, frustrated by his sidekick's lack of culture.

Morse's relationships with authority the establishment, bastions of power, the status quo are markedly ambiguous. However, his appearance of being patronising is misleading, since he habitually shows empathy towards victims and women in general (he is also not shy of showing his liking for attractive women, and often dates those involved in cases). Morse is extremely intelligent. He dislikes spelling and grammatical errors, demonstrated by the fact that, in every personal or private document he receives, he manages to point out at least one mistake. He claims his approach to crime solving is deductive, but in fact uses immense intuition and his fantastic memory to get to the killers.

Dexter kept Morse's first name a secret until the end of his 12th novel (it is never revealed in the TV series). The character traditionally asks people to call him "just Morse", or jokes that his first name is "Inspector"). In the series, his reticence about his Christian name leads to his being nicknamed "Pagan". In reality, Morse's housewife mother was a Quaker and his taxi-driver father a fan of Captain James Cook, which explains the

origin of Morse's unusual first name, Endeavour (after vessel *HMS Endeavour*), a fact even many die-hard Morse fans are unaware of.

Following Thaw's death from oesophagus cancer at the age of 60 in 2002 (he was ever a heavy drinker and smoker) the TV series was forcedly discontinued, but its popularity led ITV to create spin-off series *Lewis*, set primarily in present-day Oxford and starring Whately as Robert "Robbie" Lewis (now a Detective Inspector), assisted by Detective Sergeant James Hathaway (played by Laurence Fox). The series has been running since 2006 and finished airing its seventh season (totalling 27 episodes) earlier this year. In Uruguay, it can still occasionally be seen on the **FILINATIS** cable channel.



However, Inspector Morse's enduring appeal has more recently led ITV to air a prequel series it has named Endeavour, starring Shaun Evans as the police detective in his early years at the start of his career in the police force. This new series has just completed its first season (consisting of 5 episodes), but is set to run for several more years. Set in the mid-sixties, the series depicts Morse just after leaving college without taking a degree, spending a short time in the Royal Corps of Signals as a cipher clerk, and then joining the police. Having studied at Oxford University gives Morse advantages and disadvantages when dealing with Oxford's 'town and gown' divide. During the pilot episode, this leads to him tendering his resignation, but his superior Detective Inspector Fred Thursday (played by Roger Allam), seeing in him an unblemished detective, refuses it and takes him under his wing. The series is currently being aired in Uruguay on cable TV also by Film&Arts, though the channel's chaotic timing schedule makes it difficult to track down. However, it is a thoroughly enjoyable watch, especially for Morse fans. A note to them: the new series has revived Barrington Pheloung's memorable theme song from the original series... a real treat!





Back In Time

by Tony Beckwith tony@tonybeckwith.com

Family Picnics

My parents loved to picnic. They both grew up picnicking with their parents so it was a deeply entrenched tradition in our family. On Saturdays or Sundays we'd climb into a car packed with provisions and head out along the Rambla from Pocitos through Carrasco to the Interbalnearia and off in search of a particular beach.

Ah, the beaches of Uruguay! The coast curves gracefully eastward from the Estuary of the Río de la Plata and then north against the dark blue Atlantic, a seemingly endless string of beaches all the way to Brazil. Each one unique in its own way: some long and straight, some half-moon shaped; some with soft golden sand, some dotted with pebbles and shells where the waves lap and break. Each with its own town of varying sizes and styles, usually a fishing village that grew to cater to summer crowds and year-round communities. The names are seared into my memory: El Pinar, Pinamar, Atlántida...

In the summer I'd keep the car window open, the stiff breeze blowing right into my face where I sat in the back seat behind my mother. My brother sat behind my Dad, who always drove. Between the road and the sea there was a seemingly endless procession of tall pine trees rooted in the sand, and I watched the green canopies fly past against a sky of perfect blue. The fragrance of pine was heavy on the air as my father turned off the highway and nosed his way down a gravel road to the beach, looking for the perfect place to park. We usually spent the morning in the water, surfing when the waves were up. As we dried off in the sun we'd sometimes wander off in different groupings-I might walk along the water's edge with my Dad, who would talk about the importance of living a life of principle. If we were on a particularly stony stretch of the coast he could seldom resist cautioning me (again) about the perils of thinking that I was the only pebble on the beach. When I walked with my mother she did her best to school me in the finer points of social etiquette, and introduced me to the joys of beachcombing. After that we were all hungry. My mother spread an old blanket, a veteran of a thousand picnics, over the inevitable bed of pine needles and we unloaded the car. My father, who was probably a caterer to a Maharaja in a former life, made sure we had everything we could possibly need to enjoy the meal, and the blanket was soon crowded with plates and linen napkins and cutlery and

salt cellars and so on. A hardboiled egg never tasted as good as it did at the beach, and my mother's *torta* pascualina—simply delicious at home—tasted sublime when consumed in the salty air blowing off the sea.

Sometimes we went further afield, to Parque del Plata, La Floresta, Solís, or Piriápolis with the Pan de Azúcar in the distance, a purple hill silhouetted against the horizon. Beyond that was Portezuelo, relentlessly flat in the shadow of Punta Ballena, and then Punta del Este, the most famous of all the Uruguayan beaches, about 85 miles from Montevideo.

One summer we took a family holiday and spent two glorious weeks driving up the coast beyond Punta del Este, past La Paloma, La Pedrera, Cabo Polonio, Punta del Diablo, and the final stretch: Santa Teresa, La Coronilla, and Barra del Chuy. From there, of course, we were planning to drive inland to the border town of Chuy—Uruguay on one side of the main street, Brazil on the other-and stock up on duty-free goods to take home. But before we did that my father decided to call ahead to check on our accommodations at a hotel near a Brazilian beach further up the coast. The telephone operator quoted an astronomical price and explained that, since there was no direct link between the Uruguayan and Brazilian telephone networks (in the early 1950s), the call would have to be routed through Montevideo, across to Buenos Aires, up to New York, back down to Sao Paulo, and out to the hotel that was, at most, fifty miles away from where we were. This incident became one of our stock family stories, repeated time and again whenever the occasion arose. If the subject of hotel reservations ever came up in conversation, my brother and I would look at each other and roll our eyes as one of our parents sat back and said, "That reminds me of the time we were on our way to Brazil..."

We were never closer than on those picnics at the beach. During the week we all had things to do and went our separate ways after breakfast. But on the picnic blanket we were a family, a unit, and it felt wonderful. Free of the distractions of school, work, and housework we had more time for each other. After lunch I'd lie on a towel, looking up at the pine trees towering overhead. A siesta was a regular part of the family picnic, and the rustling of the breeze in the branches would soon put me to sleep.





Lamb Chops

by Jonathan Lamb vozinglesa@gmail.com

A Dozen Pencils

Could you put your hand in a box of pencils and take out twelve every time? The 19th-century American writer Ralph Waldo Emerson, in an essay on his reclusive but immensely practical comrade Henry David Thoreau, was impressed that 'From a box containing a bushel or more of loose pencils, he could take up with his hands...just a dozen pencils at every grasp'. Given an hour's practice, one would imagine that most people could. Emerson also recalled that when the hermit of Walden was forced to attend a dinner, and was asked which dish he preferred, he would answer, 'The nearest'.

Synonymns

Question (no prize): what are these all synonyms of? Apparently there are more than 900 others. Clue: At the end, a cross ticking-off.

Agreste, Balouzat, Cahors, Calarin, Cauli, Costa Rosa, Cot A Queue Verte, Cotes Rouges, De Prechac, Doux Noir, Gourdaux, Grelot De Tours, Grifforin, Guillan, Hourcat, Jacobain, Luckens, Magret, Medoc Noir, Negrera, Noir De Chartres, Noir De Pressac, Noir Doux, Nyar De Presak, Parde, Périgord, Pied De Perdrix, Pied Noir, Pied Rouge, Pied Rouget, Piperdy, Plant D'Arles, Plant du Lot, De Meraou, Plant Du Roi, Prechat, Pressac, Prunieral, Quercy, Queue Rouge, Quille De Coy, Romieu, Teinturin, Terranis, Vesparo, Mouranne, Auxerrois, Luckens, Beran, Estrangey, Calarin.

Competition

A bottle of the above for the first correct answer to this riddle (send to vozinglesa@gmail.com):

Mr and Mrs Hughes and their famously controversial French son J*****

Plastic Boxes

What is it with plastic boxes in this country? Why does it cost nearly fifty dollars to get a plastic storage

San Remo got the whole place stitched up? Does the technology not exist here to make them at a reasonable price? Don't the Chinese? What on earth is going on?

box to put under your bed? Have Mr. Atma and Mr.

UK Wedding



One of the benefits of the digital age is that where you used to get a wedding album with a modicum of snaps, you now get a website with 2000 to choose from. Your correspondent and his missus were at a wedding near Gatwick this summer, in a National Trust garden called Nymans. Lovely weather, lovely flowers, lovely food and some excellent speeches. The memories will be particularly well served, however, by the stellar looks of the bride and groom (who gets it from his godfather) and by the remarkable quality of the wedding photos. The one below is an unsolicited testimonial to the photographer, someone called Lisa Dawn: in our view no UK wedding should be without her.







Crossword Puzzle

by Leonard Thane

By **Leonard Thane**

#27

CROSSWORD PUZZLE

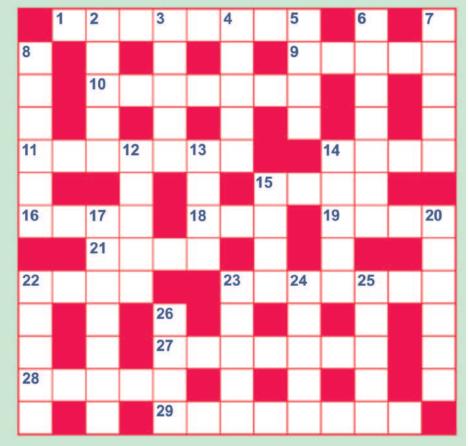


Across

- 1) Lady in the photo's surname.
- 9) To express mirth.
- Broad leaved plant with edible red stems.
- 11) Violent storm.
- 14) In this place.
- 15) To burn something with a sudden, violent heat.
- 16) 4.840 square yards.
- 18) Note saying that you owe some money.
- 19) Old musical instrument.
- 21) Famous English college.
- 22) Unduly curious.
- 23) To try to do something difficult.
- 27) Ruler of an empire.
- 28) Great danger.
- 29) Printed piece of paper advertising a play.

Down

- 2) Separate part of a Moslem house where only women live.
- To accustom or harden by exposure to something unpleasant.
- 4) A particular quality in someone's character.



- 5) Island where Napoleon was sent in 1814.
- 6) Convent.
- 7) Stage in a process of change or development.
- 8) Name of the lady in the photo.
- 12) Religious devotion.
- 13) Front part of the leg, from knee to ankle.
- 14) To divide into two equal parts.
- 15) Hard fat from around an animal's kidneys.
- 17) Bring back to a former, better condition.
- 20) Respect or admiration.
- 22) Mythological girl.
- 23) First Greek letter.
- 24) Practical lesson to be learnt from a fable or other story.
- 26) Servants in a household.

Crossword # 26





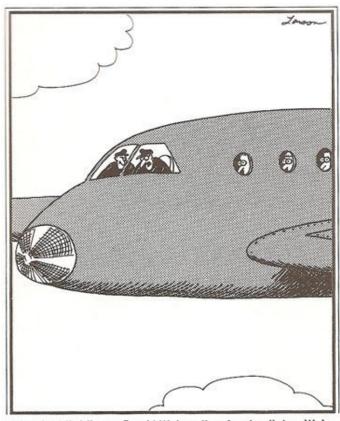




Dr. Martin Villar, the doctor in charge of our Home, seen competing in a triathlon with Martin Sosa and finishing second in the Master Category!
Congratulations!

The Far Side

by Gary Larson



"The fuel light's on, Frank! We're all going to die! ... We're all going to die! ... Wait, wait. ... Oh, my mistake—that's the intercom light."

Link Of The Month

Incredible voice, she wolud have turned 90 tomorrow!

http://www.youtube.com/watch?v=6fZRssq7UIM



The Society At A Glance

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