



THE BRITISH SOCIETY
IN URUGUAY

THE NEWSLETTER

July 2015

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BSU

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PARAPROSDOKIANS



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THE SOCIETY AT A GLANCE



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PRESIDENT'S WORDS

Dear readers,

First Sunday of June, as around the world, we had our 2015 Big Lunch, and with no lack of Union Jacks around the British School's Pavilion, we enjoyed a very patriotic lunch. We were lucky with the weather, this year, and everyone showed up with lovely meals to share, so thanks to all those cooks, it was a very successful event. A special mention to Maureen Pereira's Tamale pie and Angela Bell's apple pie this year, congrats to them. We were also glad to see new people mingling in with our happy crowd, so it is nice to see this event grow.

Our next Lecture Supper lecture will be on the Battle of Waterloo, we'll be sending a mailing with all the details. The 18th of June saw its 200 year anniversary, where in 1815, Wellington, commanding the British forces and Allies, was met with Napoleon, and his French Imperial Guard. Both brilliant strategists and hugely successful military leaders saw to end, in a single battle, 20 years of conflict in Europe. This battle that, with no overstatement redefined history, will be explained for us.

I'm writing these lines from sunny London, and so with Waterloo in mind, went to visit Apsley House, home to Duke Wellington. I fully recommend the experience if you have the chance. A very grand place, with a grand address that was appointed to it: number 1, London. Just how grand can you get?

The Newsletter name will be among us, and we need your help to choose it! We have had plenty of very good options, but can use only one!

So, please, take yourselves a minute to sit back, read the options and let us know your opinion.

Click here to place your vote!



Very sadly this month, saw the passing away of our beloved member, Mrs. Phyllis Day. A tireless helper throughout many years was awarded the MBE by the Queen and Honorary member by our community. Our deepest sympathy for her family and friends. Many thanks to Richard Cowley for kindly wording our feelings in her Obituary on the next page.

Also, very sadly, this month saw the passing away of Mrs. Mildred Gepp. A member of our community, and guest at the Sir Winston Churchill home for several years, our condolences also for her family and friends. Many thanks to Joyce Gepp and Virginia Campbell for the kind words in her Obituary.

Hope you enjoy this month's issue,

All the best,

Madeleine

***"We are all in the gutter,
but some of us are looking
at the stars"***

Oscar Wilde





SIR WINSTON CHURCHILL HOME NEWS

PHYLLIS DAY 1921 - 2015

The British Community in Uruguay has been extremely fortunate, privileged and honoured to have had Phyllis Day amongst us for so long. Phyllis served the Community in a variety of ways that included fund-raising for the Hospital, the Board of Christ Church, the committee of the Sir Winston Churchill Home, and she took over the administration of the British Society Benevolent Fund from her husband, Dick, until shortly before her death. And she even found time to take on the role of Tawny Owl of the 1st Montevideo Brownie Pack.

As well as these, the more formal aspects of Phyllis' work in the community, she has been a tireless supporter and comforter in a multitude of quiet, unassuming, kindly ways. She has sewn and cooked, she has fetched and carried and visited, she has listened, advised, consoled and encouraged countless members of our community. It was in recognition of all these services that the Queen awarded Phyllis an MBE, and the British Society conferred Honorary Membership on her.

Phyllis knew some very sad and testing times, but she overcame those moments with the strength of her unshakeable Christian faith, and the support of the lovely family whom she adored and who adored her in return. Perhaps it will be some consolation to them – and to us in the wider community - to know how much Phyllis earned the deep appreciation and love of the entire British Community, and that she has been, and will continue to be an example and an inspiration to us all.



OBITUARY

Mildred Gepp (Milly) Bennett was born on April 13th, 1916, in Argentina. She lived all her childhood on an estancia called La Madrugada and went to Quilmes High school as a boarder. Then, her family came to Uruguay and lived on an estancia. It was on a holiday in Fray Bentos that she met Arthur Butterworth, fell in love, and married him when she was about 25 years old. Two years later, she had her only son David (known as My darling David).

She became a teacher at the AUCI (Anglo) and worked there for many years making many friends for life.

She lived about 11 years at the SWCH, where many of her friends enjoyed teas with her. She was always very careful about her looks, enjoyed music, and was well read and religious. Her time at the Home was enjoyable and she appreciated all that was done and given to her all the time. She passed away in her sleep on June 17th.

July will see Vivi celebrating her 94th birthday together with family and friends.

Our dear Peter Schor is in the SWCH temporarily. Peter was riding his bike and had an accident, he tripped over and landed on the rough pavement scraping the skin on his legs.

Mildred passed away peacefully and we are grateful to Dr. Villar, Ana and all the staff and residents of the SWCH for the excellent caring attention given.

"They say that some people come into our life as blessings and others as lessons". It's been a blessing to have had Mildred at our Home.

The Committee





BRITISH EMBASSY NEWS

A WARM FAREWELL TO CARLOS PATIÑO!

The coldest day of the year didn't stop us throwing a very warm farewell party for Carlos Patiño, the Embassy driver for 35 years, who will retire in early July. Throughout his years of service, Carlos has driven 11 ambassadors and more cars than he can remember! He took home a model of the Jaguar XF, the car he drives now, along with a picture remembering his best moments at work. We will certainly miss him!



“HORIZON 2020”



Consul Katharine Felton and Project Officer Pía Delisante took part in the “Horizon 2020” conferences, organised by the European Union Delegation during the first weeks of June in Montevideo, Colonia and Maldonado. They explained the different cooperation programmes the UK has to offer in the fields of Science, Research, Innovation and Education, including the Chevening Scholarships.

GBUA WELCOMED NEW CHEVENING SCHOLARS

A record number of twenty seven Uruguayan Chevening Scholars will be studying Masters degrees in the UK this academic year, and the Graduates of British Universities Association, GBUA, welcomed them all to the group with an after office at La Chopería. It was a great opportunity for them to meet each other as well as British Embassy staff and previous scholars who were able to answer some of their queries and give them tips on how to make the most of their upcoming experience!





BRITISH EMBASSY NEWS

JUNIOR CALEDONIAN BALL

Consul Katharine Felton had the honour to hand out awards at the Junior Caledonian Ball on June 6th at The British Schools. She was really impressed by the talent on show and the fantastic number of dancers from across the country. Congratulations to all of them!



Embajada Británica
Montevideo



BUSINESS OPPORTUNITIES



We're busy planning the British Pavilion at Expo Prado this year. If you're interested in taking part, or know someone who is, please keep an eye on our Facebook page for the latest information.



We're still keen to hear from people interested in running the tea shop and gift shop. Please drop us an email for more details at expoprado@fco.gov.uk.

Job Opportunity

PABELLÓN BRITÁNICO

The British Embassy in Montevideo is looking for five **stewards** for the "Pabellón Británico" at Expo Prado 2015.

They will be responsible for greeting visitors, assisting sponsors, helping in events coordination and will liaise with Embassy staff.

If you have good spoken English, are proactive, energetic and share our passion for British Culture, this is a **GREAT** opportunity for you!

The five stewards will work in coordination to cover shifts of 6 hours during the 12 days of the Expo Prado held from 9-20 September 2015.

Please send your CVs to expoprado@fco.gov.uk indicating **STEWARDS** in the subject line.

Deadline to apply is **Monday 3 August, 2015**





ANGLO NEWS

INVITACIÓN ESPECIAL

Estimados Amigos,

Con motivo de la 15a edición de la Conferencia de LABCI tenemos el enorme agrado de invitarlos a la Gala a celebrarse en el Teatro Solís el viernes 10 de julio a las 19:15 horas. La Orquesta Filarmónica de Montevideo, presentará "Montevideo por Tres" (MP3), espectáculo de fuerte identidad Montevideana que abarca tres de los géneros musicales más arraigados en la esencia de nuestra cultura ciudadana: Tango, Murga y Candombe.

Esta es una invitación para todos ustedes, estén inscriptos o no la conferencia. Aquellos que lo estén, recibirán las entradas durante el transcurso de la misma. Aquellos que no estén inscriptos a la conferencia de LABCI podrán retirar una entrada doble de la Recepción de Anglo Centro en San José 1426, entre las 9:00 y las 17:00 horas hasta el viernes 3 de julio. Previamente deberán enviarnos un mail indicando a nombre de quién debemos dejar la entrada en Recepción.

Entre el 4 y el 7 de julio las entradas podrán ser retiradas de la boletería del Teatro Solís sito en Buenos Aires s/n entre Bartolomé Mitre y Juncal en el horario de 13:00 a 20:00 de martes a sábados y de 15:00 a 20:00 los feriados, domingo y lunes. La invitación es válida para 2 personas y los lugares estarán sujetos a disponibilidad. Para retirarla deberán presentar este correo impreso.

Los esperamos!

Saludos Organización de la Conferencia de LABCI

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ANGLO





SILVER RIVER LODGE NEWS

All our meetings are held on the 3rd Monday of every month, from March through November, at the William G. Best Masonic Temple, located at calle Canelones 1429, Montevideo.

For further information please contact us at secretarysrl876@gmail.com or call Mr. Martin Macadam at 096 001 995.

THIS MONTH'S QUIZ ABOUT FREEMASONRY IS:

Q Why will Freemasonry not accept Roman Catholics as members?

A It does. The prime qualification for admission into Freemasonry has always been a belief in God. How that belief is expressed is entirely up to the individual.

Four Grand Masters of English Freemasonry have been Roman Catholics. There are many Roman Catholic Freemasons.



ST ANDREW'S SOCIETY NEWS

CALEDONIAN BALL 2015

This year the Caledonian Ball will take place on September 12th, at the Golf Club.

Dance practices will be on Saturdays, at 4pm SHARP, from July 18th to September 5th, at the Gymnasium of the Golf Club, Bvar. Artigas 379.





MONTEVIDEO PLAYERS SOCIETY



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Resource Packs available on request



MEDICAL COLUMN

Dr Jorge C Stanham MBE
jorgestanham@yahoo.com

Quality has become a word and a concept behind all service businesses, healthcare included. Every provider, be it a person, an organisation or a network, wants to be seen, believed and ranked as providing a service of not simply high, but of 'excellent' quality. This need is so important, that there are businesses that assess, measure and certify quality, many of them international organisations, that sell their services so that the healthcare provider can use the quality logo on their printed materials, propaganda, social media and other forms of marketing their brand. Quality has also become a moving target: the concept of continuous quality improvement from the late 20th century implies that we can never stop: each new level becomes a platform for the next step in improvement, and so on.

The problem with healthcare is that it's tremendously complex to define quality. In the first place, there's so many parts interacting. Each of the parts may be rated and certified as of excellent quality, but if they don't fit into the big puzzle, the result can be literally disastrous, of the poorest quality imaginable. This has happened in first-world, #1-megahealthcare teaching organisations, which house the best specialists and cutting-edge technology. Everyone believed they were providing the best care, but when it came to results and, most important, how patients described their experience of receiving care, via standardised and validated questionnaires, unpleasant surprises sprang up.



A significant part of the answer to the mismatch between perceived quality by the provider and received quality by the patient, has to do with how most healthcare organisations and professionals interact with each other and with their patients. The present culture, which is fortunately starting to change, can be described as organisation-, provider- and physician-centred. This means that the services are aligned around organisational priorities, provider and physician schedules and availability and to a great extent in the silo-structuring of departments. An inevitable consequence of this is that patients rapidly get lost in the process of accessing and receiving care, the more complex their needs are. A typical example is a cancer patient, that needs to be weaved through scheduling with primary doctors, specialists, laboratory tests, imaging studies, scopes and other diagnostic procedures, surgeries, radiotherapy and chemotherapy, not counting psychosocial support and home care.

Many major healthcare organisations, as I mentioned in a prior article, are moving to a more patient-centred model, which implies a culture shift from the departmental, silo-structured, physician-centred priorities of the present. Being patient-centred, does not mean that 'the patient is always right' because patient safety should be our first priority and providing the immediate 'want' is certainly not the same as the most important 'need' – wants and needs not always coincide – and care should be structured, prioritised and provided according to patients' needs, overcoming organisational barriers in access, availability and timing.

Quality care in this second decade of the 21st century has to do more with the patient experience than only with professional and academic qualifications, buildings and technology, which although always important, may obscure (by totemising the logos of their quality accreditations on their stationery and marketing products) the *raison-d'être* of their mission.





BACK IN TIME

by Tony Beckwith
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It was my first visit to the United States and everything was fascinating. Coming to New Orleans in the mid-1960s from Montevideo, Uruguay was like being fast-forwarded into the future. In the Greyhound bus station there were vending machines I'd never seen before, selling products I'd never heard of. And that was just my first stop. It was a very different world from the one I knew.

I was twenty years old, a 'road scholar' hitchhiking the Americas, searching for the meaning of life, or the next good time, whichever came first. I had been traveling north for several months after leaving home on a mission to see something of the world before I was too old, and had caught a ride from Mexico City to Laredo, Texas. From there I took a bus to Louisiana because my friend Keith was in New Orleans. He was studying economics at Tulane University but had a part-time job as a bartender at *Your Father's Moustache*, a lively place on Bourbon Street.

We went out for dinner to an open-air burger joint. My first real American hamburger tasted so fine I almost fainted on the spot. Later we prowled the city's nightspots, dallying at a low-down dive called *La Casa de la Marina* where they played the *Woolly Bully* so loudly I can hear it to this day, still throbbing somewhere on my mental jukebox*.

The refrigerator in Keith's kitchen was an old, round-shouldered model with one of those little metal freezer compartments at the top. There was no door on the freezer compartment, of course, so the ice build-up was a chronic problem. One day someone (it may have been me) used a screwdriver (perhaps a little too enthusiastically) to pry

the ice off the metal surfaces, and I learned all about something called Freon. I must have been absent the day they covered refrigeration at school because this was all new to me. But that's the whole point of setting off to see the world.

After a few days I was out of clean clothes. Keith said we'd go to the laundromat, which was very exciting because I'd never seen one before. As a student on a tight budget, his apartment was in a poorer, more or less segregated part of town. The laundromat was a couple of blocks away and had a sign in the window: *Whites Only*. I said, "What am I going to do about my coloured shirts?" Keith burst out laughing as I stood puzzled, unsure why he found my remark so amusing. He'd forgotten what it was like, but said he was just as naïve when he first arrived from Uruguay, not that long ago. There were so few non-white people back home that we had no experience of racial tensions—of that particular type at any rate.

In the evenings, while Keith was at work, I explored Jackson Square and the French Quarter, and the jazz halls, and the length and breadth of Bourbon Street, which kept me busy far into the night, wandering the streets, window shopping and people-watching. A greasy spoon on St. Ann Street offered a cheap and delicious bowl of red beans and rice and a chance to eavesdrop on conversations in Cajun English, the French-influenced dialect that reflected the city's multicultural history. I had never heard anything like it.

Later on, with a cup of strong chicory coffee in hand I walked down from the Café du Monde to watch the mighty Mississippi rolling by on its way to the Gulf of Mexico.





BACK IN TIME ...Continued

In the wee small hours I drifted back to the *Moustache*. It was nearly closing time and the crew was cleaning up, so I took a rum-and-coke and parked myself out of the way by the back door. It was a hot night, and the door was open to the alley. A handful of men were gathered out there, shuffling back and forth and talking amongst themselves like connoisseurs. "You cain't beat it when it's been a big bourbon night," said one.

"Hell no, red wine! Red wine! Gimme that good red wine!" sang another.

"It don't make me no never-mind, man, just so it don't have too much club soda. All that gas 'bout kills me."

They were winos, gentlemen of the alleys, bums looking for a nightcap. The *Moustache* had a long-standing and immensely popular tradition: all the slops from the night's business went into a tub at the end of the long bar.

Whatever came back in customers' abandoned glasses was tipped into the tub and left to ferment till the end of the night. The foaming concoction, regardless of its flavour, was called *Old Tennis Shoes* and was sold out the back door at twenty-five cents a pint. Four pints for a dollar! Sales were brisk.

The Quarter was beautiful at daybreak. The light was pearly soft and glistened off the cobbles. The air felt heavy and damp blowing in from the Gulf. As the sun came up we drove home through city streets, gleefully taunting people on their way to work with the chant, "Nine-to-five! Nine-to-five!" It was an excellent time to be an economist and a road scholar on the streets of New Orleans.

**Click here to listen to the Woolly Bully*

PARAPROSDOKIANS*

**Paraproisdokian is a figure of speech, which is little known by the general public, but is well understood by satirists. The key feature is that the final words make the listener reinterpret the first part of the sentence.*

- Where there's a will, I want to be in it.
- The last thing I want to do is hurt you. But it's still on my list.
- Since light travels faster than sound, some people appear bright until you hear them speak.
- If I agreed with you, we'd both be wrong.
- We never really grow up, we only learn how to act in public.
- War does not determine who is right - only who is left.
- Knowledge is knowing a tomato is a fruit,... Wisdom is not putting it in a fruit salad.
- To steal ideas from one person is plagiarism. To steal from many is research.
- I didn't say it was your fault, I said I was blaming you.
- In filling out an application, where it says, 'In case of emergency, Notify:' I put 'DOCTOR'.

- Women will never be equal to men until they can walk down the street with a bald head and a beer gut, and still think they are sexy.
- You do not need a parachute to skydive. You only need a parachute to skydive twice.
- I used to be indecisive. Now I'm not so sure.
- To be sure of hitting the target, shoot first and call whatever you hit the target.
- Going to church doesn't make you a Christian any more than standing in a garage makes you a car.
- You're never too old to learn something stupid.
- I'm supposed to respect my elders, but it's getting harder and harder for me to find one now.
- Do not argue with an idiot. He will drag you down to his level and beat you with experience.
- A clear conscience is usually the sign of a bad memory.

A
Para-
what?





CAROLINE'S COOKING CORNER

by Carolina Conde
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Cornish or Devonshire?

Let's liven our tea party up with some classic scones. And let the debate begin: Cornish or Devonshire clotted cream? Is it jam or cream first? Do scones rhyme with "gone" or "cone"?

Ingredients

- 350g self-rising flour (not plain flour!), plus more for dusting
- ¼ teaspoon (tsp) salt
- 1 tsp baking powder
- 85g unsalted butter, cut into small cubes
- 4 tablespoons (tbsp) caster sugar
- 175ml milk
- 1 tsp vanilla extract
- 1 tbsp lemon juice
- beaten egg, to glaze
- jam and clotted cream (or soft cheese), to serve



Instructions

1. Heat oven to about 220°C. Tip the flour into a large bowl with the salt and baking powder, then mix. Add the butter, rub in with your fingers until the mix looks like fine crumbs. Stir in the sugar.
2. Heat the milk until warm, but not hot. Put the milk into a mug, add the vanilla and lemon juice, and set aside for a moment. Put a baking sheet in the oven.
3. Make a well in the dry mix, add the liquid and combine it quickly with a knife – it will seem pretty wet at first. Scatter some flour onto the work surface and tip the dough out. Dredge the dough and your hands with a little more flour. Fold the dough over two or three times until it is a little smoother. Pat into a round about 4cm deep.
4. Take a 5cm smooth-edged cutter (a small glass will do) and dip it into some flour. Plunge into the dough, then repeat until you have four scones. By this point you'll probably need to press what's left of the dough back into a round to cut out another four. Brush the tops modestly with beaten egg. Place the scones carefully onto the hot baking tray.
5. Bake for ten minutes until risen and golden on the top. Eat just warm or cold on the day of baking, generously topped with jam and cream or soft cheese.

Voilà – true British scones!

Enjoy!

Reviving Crystallized Honey

Try this trick to bring honey back to a luscious, drizzly state: Place the container in a bowl of hot water until the honey is smooth and runny, 5 to 10 minutes. (Alternatively, remove the lid, then microwave the jar in 30-second intervals.) To prevent crystals from forming again, store the honey in a cool, dry place (not the refrigerator) and avoid introducing moisture. So no double-dipping once your spoon hits your tea.



LINK O' THE MONTH

BBC

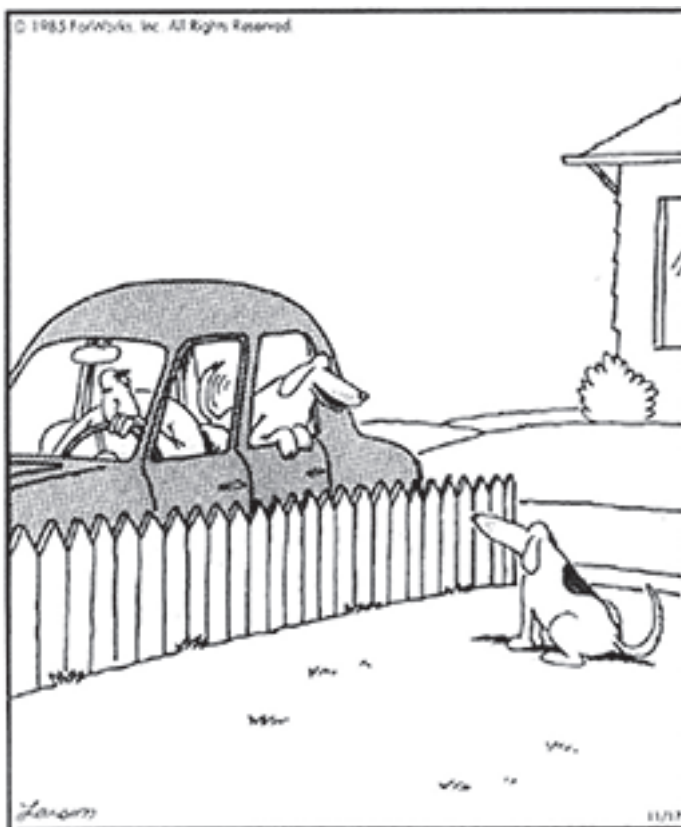
2015 Trooping the Colour
Full coverage

The video is a little long
but very worthwhile
watching!

Click here!



THE FAR SIDE



"Ha, ha, ha, Biff. Guess what?
After we go to the drugstore and the post office,
I'm going to the vet's to get tutored."

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