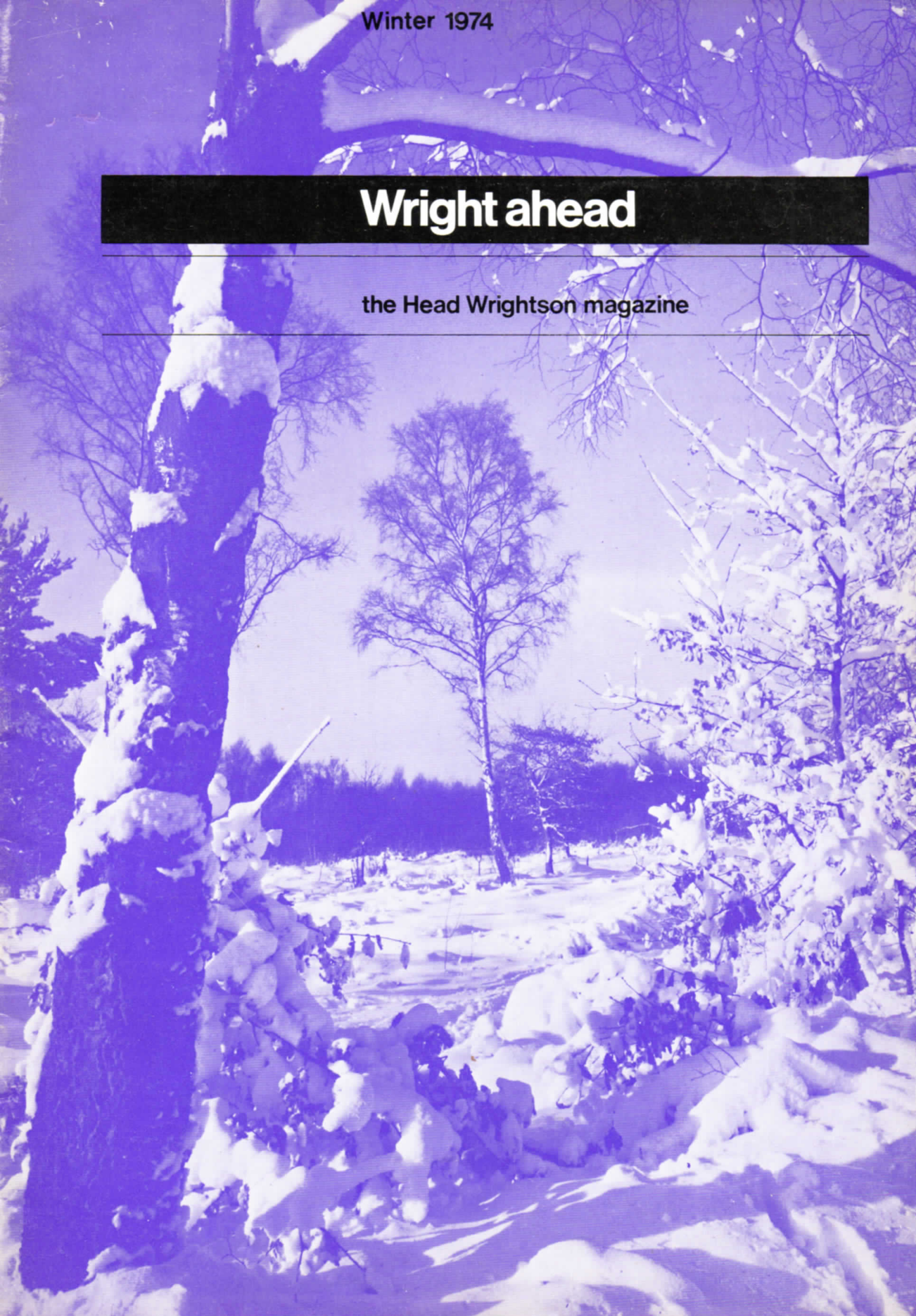


Winter 1974

Wright ahead

the Head Wrightson magazine



A black and white photograph of a winter landscape. The scene is dominated by snow-covered trees and a path that winds through the snow. The trees are heavily laden with snow, and the path is a mix of snow and dark earth. The overall atmosphere is quiet and serene.

FROM THE MANAGING DIRECTOR

This has been a difficult year for the Group with political, industrial and economic uncertainties contributing to our frustrations.

Our main concern, which we have shared with many other firms, has been our cash situation. The long-term nature of our business means that there is often a wide gap – sometimes years – between the time we take an order and agree the price the customer will pay and the time we deliver the goods and in return receive payment from the customer. During 1974 the prices we had to pay for materials and the processing of these materials rocketed beyond any foreseeable level. In some cases we have been unable to recoup the difference from the customer.

We are encouraged by the prospect of booking a total of £80,000,000 worth of orders by the end of January 1975. We need to book these orders if the Group is to make progress – but we must ensure that we continue to contribute to the vital need for exports and that at the end of the day we are not 'out of pocket'.

Everyone of us can help by making the best use of the plant machinery and services we have in our offices and shops. We must improve efficiency and reduce waste to safeguard the future of the Group. Our strength and resourcefulness will ensure that where others might fail we will succeed.

I wish you and your families a good Christmas and a happy New Year – a year in which we will again work together for the future of this Country and of this Company so as to make a better life for our children and for each succeeding generation.

John Kedes.

HW ON SHOW...

...BRAZIL

The HW stand at the British Industrial Exhibition in Sao Paulo, Brazil where B&S Massey exhibited a 600 tonnes high speed forging press and HWPEL, through a visual display portrayed their design and contracting achievements and capability in mining, mineral processing, iron and steelmaking, coal preparation and gas handling.

...LONDON

HW Teesdale exhibited a working model of the ADM machine, an automatic drilling machine for the oil, gas, and mining industry, at the Offshore International Exhibition at Olympia.

...PERU

HWPEL also participated in the TECNOMIN '74 exhibition in Lima, Peru, where the emphasis was on mining and mineral processing equipment. Our display included a model of the Cleveland Potash treatment plant.



Brazil

Jorge Paiva (left) sales director Villares-Wrightson Engenharia Ltda (next to Terry Nunnington sales director B&S Massey Ltd) meets Princess Alexandra of Kent at the opening of the Sao Paulo exhibition.



The results of our participation in these exhibitions obviously must be good. We enjoyed a regular flow of visitors to our stands and indeed a number of enquiries have already been forthcoming. Many visitors commented on the excellent projection of our capabilities and achievements incorporated in the stand designs.

London

GROUP MANAGEMENT COMMITTEE

The formation of a Group Management Committee was recently announced. The members of the Committee are as follows:

John Eccles
Committee Chairman
Managing Director of HW & Co Ltd

W H Adams
Chairman HW Process Engineering Co Ltd and HW India Ltd

E V Davies
Chairman of Steel Stockholding Division

R J Edwards
Managing Director HW Teesdale Ltd and Chairman Grosvenor Steel Fabrications Ltd and Pardor Eng Co Ltd

W D Harrison
Chairman of HW Foundries Ltd and HW Stampings Ltd

James Iveson
Director of Administration HW & Co Ltd

A A Thomas
Managing Director of B&S Massey Ltd and Chairman of The HW Machine Co Ltd



J Eccles

W H Adams



E V Davies



R J Edwards



W D Harrison



J Iveson



A A Thomas



APPOINTMENTS

E Benson
Director
HW Stampings Ltd

B Evans
Director
HW Teesdale Ltd

P Gaunt
Computer Manager
Director
HW (Management) Ltd

D P Jowett
Secretary
HW & Co Ltd

I C Menzies
Director
HW & Co Ltd

M R Millman
Assistant Secretary
HW & Co Ltd

E G Scrannage
Director and General Manager
B&S Massey Ltd



Mr I C Menzies was appointed a Director of Head Wrightson & Co Ltd on 7 November 1974. Mr Menzies is a Director of J Henry Schroder Wagg & Co Ltd



E Benson

P Gaunt



B Evans

D P Jowett



M R Millman

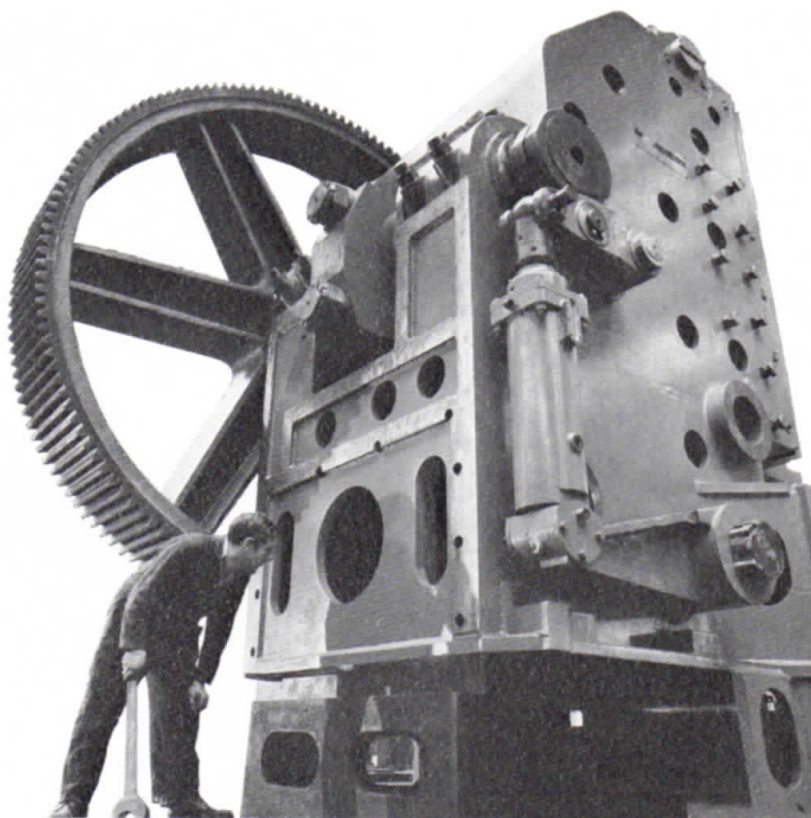


E G Scrannage



Shear rebuild for British Steel Corporation

The Middlesbrough Works of HW Teesdale recently rebuilt for BSC this 40 tonne shear which is used for cropping billets and blooms. It is now back in service at the Cleveland Works of BSC General Steels Division.



Automatic drilling machine for oil industry

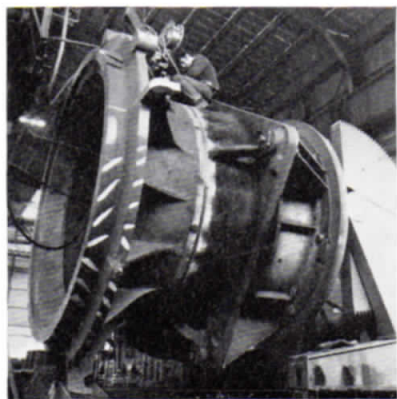
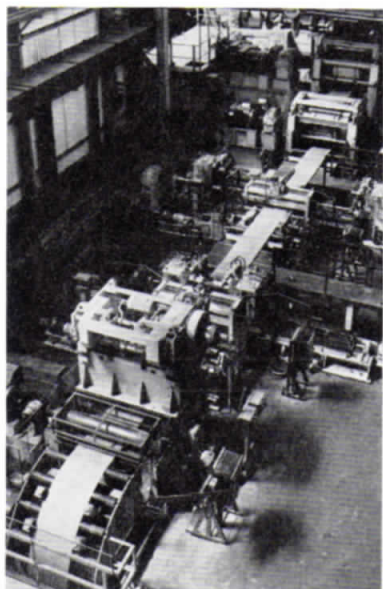
Considerable interest has been shown by drilling companies in the automatic drilling machine which HW Teesdale is marketing under licence from Automatic Drilling Machines (ADM) Inc. of Dallas Texas and work on the first of these should start shortly. The machine which is capable of drilling to depths of 10,000 –

20,000 ft has a fully automatic pipe handling system and requires a substantially smaller crew than normally employed on a conventional rig. The solid state design control console for operating the ADM machine is shown in the photo with the rig in the background.



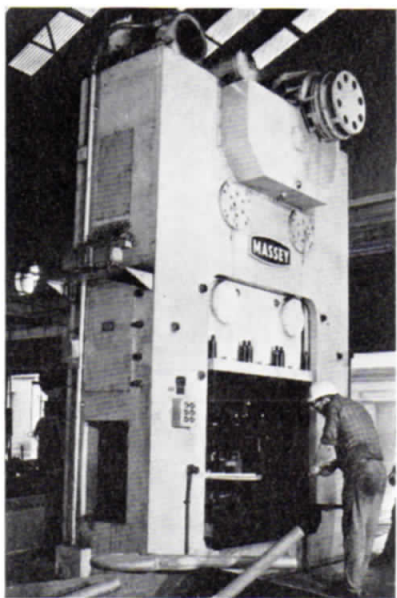
Ebbw Vale pickle line in operation

Part of the exit section of the continuous strip pickle line supplied by The HW Machine Co to BSC Strip Mills Division. The line is supported on a bridge type structure spanning roads and railway lines which run between the hot and cold mills. It is approx. 750' long and capable of dealing with hot rolled strips up to 52" wide. It was commissioned earlier this year and is now operating successfully.



Crusher frame cast in two pieces

A crusher frame for Nordberg Company, Sweden being cast welded at the Thornaby Works of HW Teesdale. Because of its size it was cast in two pieces at Steelcast's Billingham foundry and transported by road to Teesdale Works for cast welding into one piece weighing approximately 26 tonnes. This was one of fourteen frames supplied to this order.



Massey multi-million pound contract gets under way

The first two trimming presses for Jawar Forge Poland, forming part of the multi-million pound contract for over 30 forging and trimming presses received from GKN Contractors Ltd, are now ready for shipment to the customer. The photo shows a wide ram press typical of those being supplied. This one is at the British Rail Engineering Works at Shildon, Co Durham.

Export sales by Steel Stockholding Division

The Group's main steel stockholding interest is that of Alfred Simpson Ltd located at Swinton, Manchester with a works covering some 3.2 acres (*photo*). This division has an active export business as well as providing a nationwide steel processing and stockholding service for users of stainless steel, bright and black carbon steels, alloy steels and corrosion resistant fasteners. Sales have recently been made to Uruguay and Brazil, Canada, Jordan, Kuwait, South Africa, Mauritius, Pakistan, India, Sri Lanka, New Zealand and Malaysia.



Oil loading arms—expanding market

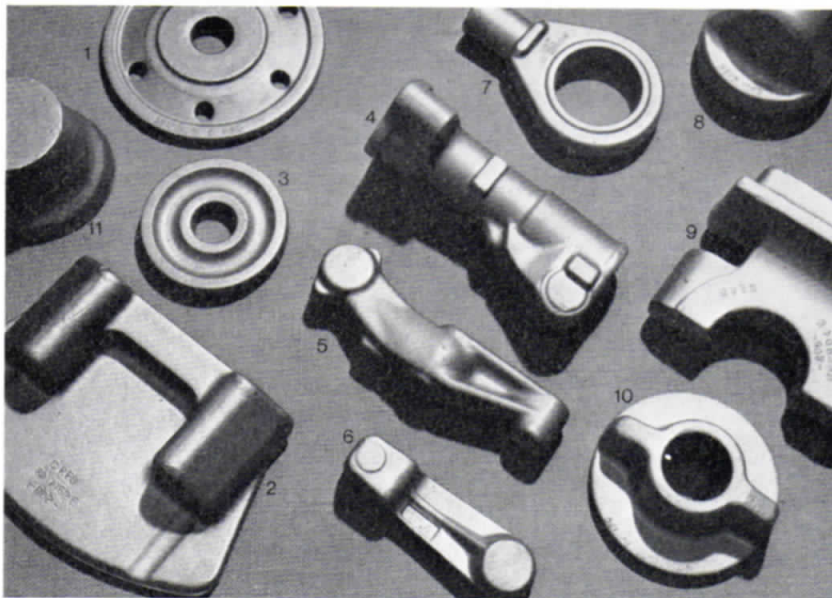
An installation of 12" oil loading arms manufactured by Grosvenor Steel for Woodfield Rochester Ltd, Whitstable, Kent. These are similar to a batch of ten which Grosvenor are supplying to the same company for erection at Tarragona, Spain. It is planned to develop this special product line further and to supply up to 40 loading arms each year.



More colliery contracts

Following the announcement in August of the contract to provide a new coal preparation plant at Bagworth Colliery HWPEL are contributing further to the NCB

development programme and are engaged in major projects at Dinnington Colliery, South Yorkshire and Cotgrave Colliery near Nottingham. The photograph is of the coal preparation plant at Lea Hall Colliery which was supplied by Head Wrightson as a turnkey contract.



Record order books for drop forgings

Demand for steel drop forgings in the UK and other European countries is continuing at an extremely high level and HW Stampings have record order books and an apparent solid work load for the next twelve months. Some forging delivery dates have been extended because of difficulties in obtaining labour and a vigorous recruiting campaign is now producing a satisfactory yield.

A selection of forgings produced at the Seaton Carew drop forge are illustrated.

- | | |
|---|---|
| 1 Roller frame support
<i>Caterpillar, Glasgow</i> | 6 Wobble drive arm
<i>Massey Ferguson</i> |
| 2 Tractor bracket
<i>Caterpillar, Birtley</i> | 7 Piston rod head
<i>Hiab Foco, Sweden</i> |
| 3 Tractor gear
<i>Bolinder Munktell, Sweden</i> | 8 Hydraulic cylinder end piece
<i>Monsun Tison, Sweden</i> |
| 4 Power tool part
<i>Consolidated Pneumatic,
Fraserburgh, Scotland</i> | 9 Half bearing
<i>Caterpillar, Birtley</i> |
| 5 Steering knuckle arm
<i>Scania Company, Sweden</i> | 10 Cylinder hub
<i>Massey Ferguson</i> |
| | 11 Pump barrel
<i>Volvoflymotor</i> |

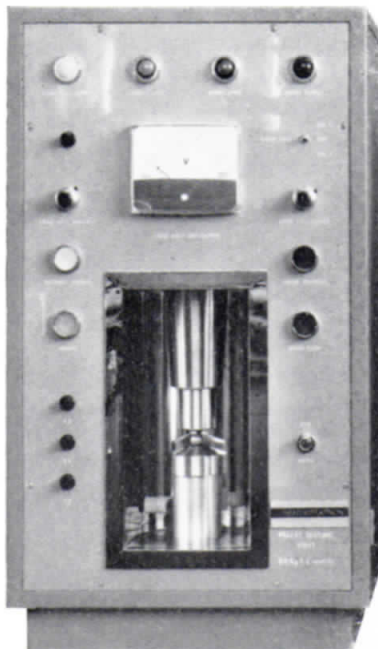
£3 million gas cleaning work

Following vigorous sales efforts so far this year the London Division of HWPEL has booked gas cleaning orders to the value of approx. £3M including an electrostatic precipitator to be installed at the new sinter plant at BSC Ravenscraig. They have high hopes of further major orders and extra staff are being recruited to deal with this work. The photo shows a wet scrubber supplied to BSC and is a typical gas cleaning unit supplied by HWPEL.



New compression test equipment from Research & Development Division

Although primarily involved in research and development work for the Group, the supply of special test equipment has always been a feature of the activity of the R&D Division. The division is now able to supply a range of improved compression testing machines for sintering and pelletising applications and is hopeful of obtaining orders from overseas iron and steel companies as well as the BSC. Most of the components can be manufactured by R&D Division who will also undertake the instrumentation and electrical work. The illustration shows a 50 kgf capacity pellet testing unit.



TRAINING NEWS



Sandy Muir Award

For the 2nd year in succession the Sandy Muir Memorial Award for the best apprentice of the year was awarded to a welder in the Bridge Yard at HW Teesdale Ltd. This year's winner, Terence Walters, has completed 5 years' training with Head Wrightson. His favourite pastimes include football and pigeon racing. Well done Terry on gaining this honour.

Foundry success for Keith

Congratulations to Keith Tillotson of the pattern shop at Thornaby Steel Foundry who has been awarded a City & Guilds of London Institute of Foundry & Patternshop Technicians Certificate and the Certificate of Craftsmanship.

Congratulations to Keith Hutchinson, *HW Teesdale* on passing at his first attempt the City & Guilds technicians course part three. The effort is remarkable when you consider that to take this examination Keith moved from the third year of a craft course onto the fifth year of a technicians course, a theoretical jump of three years. Keith who is just turned twenty is employed as a fitter in the machine shop at Thornaby.

Terence Walters



Full marks also to Kevin Todd, *HW Teesdale* who successfully completed the advanced welding technicians course at Stockton & Billingham Technical College. This certificate qualifies him for Senior Technician Membership of the Institute of Welding. Kevin intends to continue with his studies and eventually become a full member of the Institute.

Keith Tillotson (left) receives his City & Guilds Certificate from Mr E Higgins, Foreman Patternmaker



FIRST AID AWARDS



Wright Ahead extends congratulations to the following personnel who were successful candidates in the 1974 First Aid Examination:

Billingham Foundry Group

Miss S Blair *first year*
H Collins *proficiency*
P Fletcher *first year*
H Haggerstone *proficiency*
O Hargreaves *proficiency*
J Richardson *proficiency*
J Richmond *proficiency*
Miss C Smith *first year*
J Snowden *proficiency*

Thornaby Works Group

J W Bullock *Steelcast Thornaby*
J Collinson *HW Teesdale*
S R Duckett *HW Teesdale*
Miss M Dunbar *HWPEL*
R Graham *HW Teesdale*
R R Hall *R&D Div*
C J Hope *HW Teesdale*
G D Johnson *Steelcast Thornaby*
W T Monaghan *Middlesbrough Works*

FUNDAMENTALS OF FIRST AID



Two hours is a very short time in which to talk about and demonstrate the basic rules for treating burns, electric shock and asphyxiation, but Division Superintendent Reg Maslin of the ambulance room at Thornaby manages to cover all three in the time available. Each year brings a fresh intake of apprentices to the Training Centre

at Thornaby and an essential part of their training includes first aid. The boys are shown how to deliver artificial respiration either by the traditional 'patient lying on stomach' method, or by mouth-to-mouth resuscitation. They also learn how to treat a patient for electric shock, burns and wounds. Even though the session is so short and Reg can only touch briefly on any one of these points in first aid, the instruction may prove invaluable to these apprentices in years to come.

Bereavement

It is with deep regret we report the death of Mr Norman Allen on the 29 October, 1974 at the age of 29 years. Norman worked at HW Stampings on the steel control section for 11 years. He was a keen rugby player and a member of the Boys' Brigade. We offer deepest sympathy to his wife Christine and Mr Arthur Allen (Die Shop).

PRIZE PRESENTATION NIGHT

The traditional annual presentation of trophies to the winners and runners-up of the various inter-departmental sports competitions took place on Thursday 3 October.

On this occasion Mr Frank Brown managing director *HW Stampings Ltd* presented the prizes during this special evening at the Social Club. After congratulating the winners, thanks were expressed to all who took part in the competitions and to those who contributed to the success of the competitions, in particular to :

Derek Fryer *cricket secretary*
 Bob Nicholson *football secretary*
 Bob Waller *bowls secretary*
 Otto Friis *groundsman*
 and the Social Club Committee for organising the prize presentation evening.

Award winners

Football

winners *HW Stampings*
 E Brown (capt), P Andrews, C Benson, A Boylan, N Hewson, K Johnson, B Murray, P Pearce, J Peek, I Thompson, N Pratt, B Rigby.

runners-up *HW Teesdale – Machine Shop*
 G Morgan (capt), A Agar, S Bromfield, D Carr, K Dawson, M Gibson, I Jobling, T Magson, P Moore, D Pitt, D Proctor, G Randall.

Cricket

winners *Steelcast*
 R Jeffries (capt), M Bradley, B Calvert, B Chapman, K Haggerstone, A Hartley, D Hendry, R Hulse, J Major, D Moore, M Nichol, K Umpleby.

runners-up *HW Teesdale – Middlesbrough Works*
 R Fryer (capt), T Cardwell, J Cronsberry, J Dobson, D Elliot, A Fryer, L Green, P Lawrence, P Raven, S Thompson, F White, R Wilkinson.



left :
More cricket enthusiasts around the bar

below :
'The official party' back row left to right Bob Waller, Sam Ferguson, Bob Nicholson and George Wilks front left to right Derek Fryer, Frank Brown and Jackie Hunter

bottom: *Steelcast cricket team*



Bowls (3 rink)

winner *HW Teesdale—Bridge Yard*
A D Lackenby (capt), R Brown,
R Fox, J Hall, R Horner,
A Littlewood, D Littlewood,
G Mason, W Merryweather, J Place,
A Turley, H Wardell, A Waton.

runners-up *Steelcast—Thornaby 'B'*
R Jeffries (capt), D Allinson,
A Blackburn, M Bradley,
R Davison, N Green, H Hardman,
J R Hardman, D Hughes, C Mason,
D Moore, H White, J Woodward.

right: *Middlesbrough Works cricket team receiving their runners-up plaques from Frank Brown*

below: *HW Stampings contingent with their football trophy*

bottom: *Bridge Yard bowls winners*

Bowls (single rink)

winner *HW Teesdale—Offices*
C Ainsley (capt), O Colling,
T Richardson, F Watton.

runners-up *HW Teesdale—Bridge Yard 'A'*
A D Lackenby (capt), R Brown,
D McQuillan, A Watson,
G Weatherill.



THE CUP THAT CHEERS



MECHANICAL ENGINEERS NEW CHAIRMAN

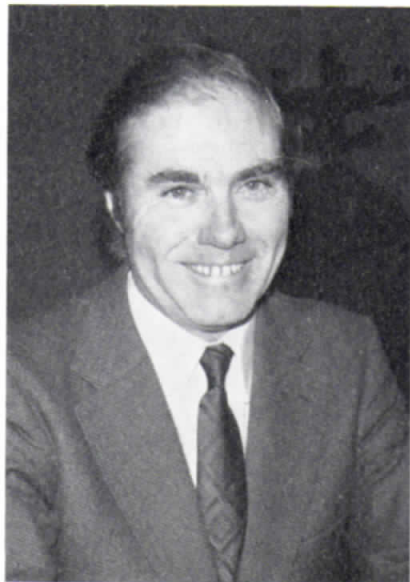
R W Wright BSc, CEng, FIMechE, has been appointed Chairman of the Institution of Mechanical Engineers, North Eastern Branch.

This is a great honour for Bob and for the Company since he is the first HW man in the Institution to become Chairman of the North Eastern Branch.

After an engineering education at Middlesbrough Technical School and Constantine Technical College (now Teesside Polytechnic), he graduated in Applied Science at Durham University in 1954.

Following National Service in the RAF, he returned to Stockton Forge, where his apprenticeship had been served, as a design engineer. He was appointed engineering manager of HW Stockton Ltd in 1962 and engineering director in 1966.

At that time HW Stockton Ltd was principally concerned in design and manufacture of plant and equipment for coal and mineral mining and for mineral dressing industries and Bob's interests in this field originated during this period. The Company merged with HW Teesdale in 1969 and Bob is now sales director of HW Teesdale Ltd. All good wishes Bob on your appointment.



'CALL ME FRED'

'Call me Fred' he said when he joined me in August for an insight into commercial procedures in the estimating department at Teesdale. And who was Fred?

He was Frederic Jacques Marie Georges Loeber from Anglefort, Culoz, France, about 40 kilometres from the Swiss town of Geneva. Just eighteen, a tousled head; a fresh, as-yet unshaven face, a friendly young Frenchman.

Our younger son had received much kindness and hospitality in France during his stay at Le Touquet in 1971, during his Teaching Year from University. It therefore gave much pleasure to my wife and I, to invite Fred into our home, one evening prior to his return home.

He arrived armed with a fine bottle of red wine which completed the enjoyable meal my wife had prepared. What a marvellous evening we had! A quick wit, lively repartee and a good command of our language had Fred — and impeccable manners too!

He was quick to learn our commercial procedures and eager to help in the departments which he visited during his short stay with HW. I am sure all Teesdale personnel who came into contact with him quite enjoyed his lively charm.

These visits by students from Europe to Head Wrightson are beneficial both for them and for those of us whose work brings us in contact. Each has something to give; each learns something! An ideal situation in today's troubled times!

D R Tallet HW Teesdale



FULL OF EASTERN PROMISE!

Jim Pattison of Thomas Cook's travel office at The Friarage Yarm certainly has all the luck! Two beautiful young air hostesses from Singapore Airlines, making a tour around Britain as part of a promotional campaign, included Jim's office and HW Teesdale sales office on their list. Such was the effect of these ladies on the well travelled Reg Furphy, *HW Teesdale*, that he changed a booking made with another airline so that he could travel with Singapore Airlines — and who can blame him? below:

Jim Pattison, a member of Cook's Travel organisation for 12½ years, with two lovely ladies from Singapore Airlines.



FOUNDRY BRANCH PRESIDENT

Congratulations to **Mr R McRobert** *Steelcast Billingham* who has been elected President of the Teesside Branch of the Institute of Foundrymen.

Bob commenced his career with Head Wrightson as an apprentice patternmaker, and he attended a sandwich course at the Constantine Technical College gaining the diploma in Foundry Technology. He also holds City and Guilds Certificates in Foundry Practice and Patternmaking, and he has been a part-time lecturer at the former Constantine and Longlands Technical Colleges.

In 1954, he joined the Davy & United Roll Foundry, Haverton Hill, now part of the Head Wrightson group of foundries, and currently holds the position of production services manager (Billingham). Bob lays no claim to having any specific hobbies, but his free-time interests include gardening and local amateur football.

He hopes that the Teesside Branch can enrol a record number of new members during his Presidential Year to celebrate the forthcoming Golden Jubilee of the Branch in 1976.



TOP RUGBY HONOUR

Congratulations to **Mr A J W Sheffield** on his election by Yorkshire Rugby Football Union to be their representative on the Rugby Football Union.

The RFU, as it is known, is the governing body of the Rugby Union game wherever the game is played in the world under Rugby Union laws.

Joe was first elected to the Yorkshire Committee in 1951 as Cleveland's representative and was President of Yorkshire in 1965/66. He has been a member of the Middlesbrough RUFC since 1946 and an honorary member of the Police Rugby Club since its formation in 1952 (incidentally Joe is also a Commandant of Cleveland Special Constabulary).

Before the war, he played most of his Rugby for Harrogate, captaining the 1st XV in the mid '30s.

This is the first time anyone from this area has had the honour of serving on the RFU Committee.

Keep 'in touch' Joe.



GROSVENOR GUYS IN AMSTERDAM

Two employees at Grosvenor Steel Fabrications Ltd – **Peter Roscoe**, *vessel tester* and **Harry Shuttleworth**, *plate edge planing machine operator*, won a prize trip to Amsterdam earlier this year which included a visit to the UK joint venture stand at the Petrotech Exhibition. Grosvenor were exhibiting on this stand as manufacturers of pressure vessels for the petro-chemical and general engineering industries. Peter and Harry came forward with the best suggestions for saving money on any aspect of company activity in a competition held at Grosvenor.

Grosvenor Award

Congratulations to **I Witton**, *sheetmetal worker Grosvenor Steel Fabrications Ltd* who recently received a long service award from Mr E I Ford, managing director.

below:

Bill McKew, works director of Grosvenor, presenting flight tickets and passports to Peter Roscoe (centre) and Harry Shuttleworth (right) before their departure to Amsterdam.



RETIRE- MENTS



We wish each of the following personnel a long and happy retirement.

HW & Co Ltd

A Green 34 years service
R B Richardson 34 years service
Miss M Rigg 34 years service

HW Foundries Ltd Iron Founding Div

V Paylor 14 years service
Mrs E M Robson 15 years service
D W Spears 29 years service
W Theaker 14 years service

Steelcast Div

H W Crozier 19 years service
J Trotter 13 years service
N L Treeby 40 years service
J R Valentine 18 years service

The HW Machine Co Ltd

J Alexander 28 years service
R C Thompson 48 years service

B&S Massey Ltd

J W H Callaghan 37 years service
H France 38 years service
F P Ogorman 38 years service
R G Parkinson 33 years service

HW Teesdale Ltd

J W P Hartley 22 years service
G Mason 17 years service
L Raynor 13 years service
E J Robinson 24 years service
F W Shaw 51 years service

top left: *Bob Thompson – HWM*
top right: *Ralph Richardson being presented with a wallet by Mr W Hutchinson*
centre: *Arthur Green (centre) with members of the Transport Dept.*
right: *Robbie (E J Robinson) holding the silver salver presented by his fellow directors of HW Teesdale*



GROSVENOR SOCIAL SCENE

Cricket

The Grosvenor cricket team concluded its season with an unbeaten record, having comfortably beaten various other local firms during the past summer. All their matches were followed by a social get-together with their opponents.

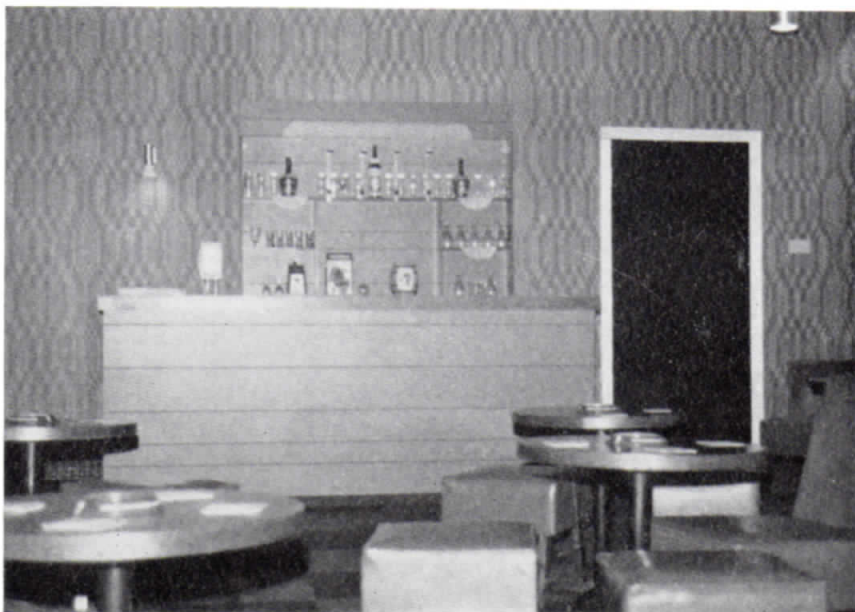
Works Outing

The annual works outing was held on Saturday 26 October when 40 employees had a day out at Blackpool culminating in the evening with a tour of the world-famous Blackpool illuminations.

SENIOR STAFF GUILD

A small party of members of the Senior Staff Guild recently had a trip down Horden Colliery. As the accompanying photo shows, they brought up some of the product on their faces and overalls. The visitors

spent a fascinating morning underground, four of the party manfully crawling the length of the 230yd face of the 3ft seam, whilst the others slightly cheated by walking and clambering another quarter mile to inspect both ends. The climax came with a shot-firing for one of the roadways, which nearly led to heart attacks for those not expecting it at such close quarters.



HW ANNUAL SHOW

Considering the adverse weather we had this summer the judges thought the standard of the exhibits at this year's Garden Produce & Handicrafts Show was very good. Again, we express our thanks to the show organiser Mr J B A Suttill *HW Teesdale* for a job well done. The prize winners were:

	1st	2nd
F G Addison	11	5
G Mohammed	5	4
J C Coulson	4	2
A Christon	3	2
S Nottingham	3	3
J Hall	2	3
G Mason	2	7

Prize winners in the handicrafts sections were:

W Jeffels, T Mohammed, T Salt, Mrs R G Sprigg, J Welsh & P Wilson.

In the Children's sections the prize winners were:

Carole Jeffels, Kevin Mohammed, and Andrew, Barbara and Valerie Sprigg.

HW WORKS BAND

Calling all HW musicians – the works band would be pleased to hear from any personnel interested in joining them, in particular solo, second cornet & baritone players. Rehearsals are held in Teesdale Hall Thornaby on Wednesdays at 7.30 p.m. and 6.30 p.m. on Sundays.

The band's concert engagements in the new year include:

Sunday 9 February
Finnegan Hall Eston

Sunday 16 February
Civic Hall Skelton

left: *The 'new look' TV lounge in the Social Club. This was formerly the old table-tennis room which has been transformed into an attractive lounge by re-decoration, carpeting, re-furnishing and the installation of separate bar facilities.*

Herbs and spices and all things nice!

What do you know about the herbs you use? Very few people know from whence they came and for what purpose they are used so why not find out? An A-Z of Herbs and Spices! Here is the second list:

CLOVES: Nail-shaped flower bud of East Indian clove trees. **Whole** – used for pickling fruits, spicing syrups, studding pork and ham roasts. **Ground** – in baked goods, stews, vegetables and puddings.

CORIANDER SEED: From Morocco, Southern Europe, India. Important in pickling. Add to pea soup, cake and cookie batter, biscuits, poultry stuffing. Rub on pork before roasting. Delicious in apple pie.

CUMIN SEED: Resembles caraway seed in appearance; grown in India, Mediterranean region. **Whole** – boil and pound for Mexican cookery, curry, meat loaf, soups. **Ground** – same as above. Try cumin seed in rice.

DILL SEED: Imported from India. Used in pickles, cheese spreads and salad dressing. Adds zest to sauerkraut, cabbage, turnips, cauliflower and potato salad.

GARLIC: The reputation of French and Italian cooking rests largely on the use of garlic seasoning. Use in many meat, soup and spaghetti dishes, and sauces.

GINGER: From Jamaica, West Africa, Asia. **Whole** – for pickling, in chutneys, conserves, baked and stewed fruits. **Ground** – for cakes, gingerbread, fruits, pot roasts, other meats.

MACE: Fragrant orange-red dried covering around nutmeg seed, with similar flavour. **Whole** – for pickling, fish, fish sauce, stewed fruit. **Ground** – delicious in baked goods, pastries.

MARJORAM: Herb of mint family from France and Chile. Delicious in stews, soups, poultry, fish sauces. Sprinkle on lamb while roasting.

LADIES LOOK-IN



KATH CROFTS

Taking into account the fact that she started work in the computer dept fairly late in her career, Kath Crofts, female supervisor, has proved to herself and to others that it's never too late to try something new. For that's just what Kath did in 1969 when Head Wrightson set up the computer department.

Until then, Kath had worked in the accounts dept as supervisor of all secretarial, accounting machine and clerical staff, a position which she had held for some years. Kath, herself a qualified shorthand typist, joined HW at Thornaby in December 1945 as secretary to Mr. P C K Corney, then chief accountant, but at the same time she did general secretarial work for the accounts dept and cost office. Kath has fond memories of 'Big Bertha' – a very large heavy typewriter with a fixed long carriage which demanded all her strength when typing balance sheets, profit and loss accounts etc. With the increase in staff, Kath began to take on more responsibility, recruiting and training her own staff and allocating the work load. When in 1958 Head Wrightson started their first punch card system known as 'Powers Samas', Kath also became responsible for the staff working on this system and once the computer arrived, Kath moved permanently into the computer field. We see her today, still looking after 'her girls' as thoroughly and conscientiously as ever and enjoying her work to the full. Not only does she recruit and watch carefully the progress made by each girl in the

department but has always been ready to listen to their problems. Kath reckons that over 100 girls have passed through her hands since she started at HW and quite a number of those still keep in touch. Commanding a position in what must be one of the key departments at Head Wrightson, Kath accepts that her hours are often irregular. The computer plays an ever increasing role in the Group's activities, and with new equipment soon to be installed, the responsibility for progressing work through her department will be even greater. Once away from work, however, Kath relaxes and spends her time enjoying the comforts of her own home at Acklam. She loves cooking and does a great deal of knitting for members of her family. This then is Kath Crofts. Someone who has watched the Company grow and change and adapted herself to those changes. In the words of Harry Foster, data processing manager of the computer dept, who has known Kath a long time 'she's the departmental hub around which all the female wheels revolve and a very essential link with all our users'.



SINGING SISTERS TAKE A BOW

Slowly but surely we're finding out that the female population of Head Wrightson also has its quota of 'hidden talent'. Take, for example, sisters Hilda and Daisy Bennison at London Office who have just finished performing Victor Herbert's operetta 'Naughty Marietta' at the Golden Lane Theatre, London. Hilda tells us that both Daisy and herself (who, incidentally, are *twin* sisters!) are members of Geoids amateur operatic society founded by Geography and Geology students at King's College and the London School of Economics. The Society has grown over the years and now includes people from all walks of life. Some are even professional singers. Hilda and Daisy have been members for 24 years during which time they have appeared in 41 productions and concerts including all Gilbert & Sullivan operas. Geoids activities have included performances at the Royal Albert Hall, The Festival Hall and appearances at the Chichester Festival. The Bennison sisters have been with HW for 17 years and both have responsible positions within the Company. Hilda is secretary to Derek Cross, sales engineer for HWPEL London Div., and Daisy is assistant to Syd Bates, administrative officer of the London Office. Thank you for the 'look-in', ladies. We hope this article will prompt others to write about their interests outside Head Wrightson.



Hilda (left) and Daisy (right)

KEEP YOUR MAN WARM THIS WINTER!

Nice-Knits

Men's knitwear has taken a turn for the better this winter and we should no longer complain of men's sweaters and cardigans being drab and uninteresting. The latest knits swirl with pattern and colour and jackets in the new flower-printed velvets are 'in' at last. Such garments can be expensive Christmas presents but why count the cost? A warm, contented, well dressed husband or boyfriend can be very rewarding! Budgets are low? Then out with the knitting needles, folks.

A photograph to cheer up our winter days is depicted by this happy group from the Social Club



on a summer outing organised by the Ladies Section, to Butlins - Filey.

BEST WISHES



Mr Ron Barker and his wife Margaret, *computer dept*

Mr John Crundell, *design engineer HWPEL London*, and his wife Valerie. John, who has been with HW for eight years, was recently appointed civil/structural design engineer at HWPEL London Division, after obtaining a Head Wrightson sponsored BSc degree.



Mr Mike Sandbrook and his wife Margaret, *computer Dept*



ABOUT WINES



Ten years ago the annual consumption of wine in Britain was equivalent to one and a half bottles per head of population – in 1973 the figure had risen to nine bottles per head – or around 450 million bottles!

The supposed 'mystique' of wine is vanishing and losing its class consciousness.

Since more and more people are acquiring a taste for wine, they also wish to know more about it, hence these few elementary notes on the subject.

There are two main categories of wine: natural wines, red, white, rosé, and sparkling, and fortified wines like port and sherry.

Natural wines

These are the natural product of juice pressed from freshly gathered grapes left to complete the process of fermentation in its own time. The result is a still natural wine red, white or rosé but their taste ranges from very sweet to very dry; the colour and bouquet also varies quite substantially. In fact the quality and flavour varies from vineyard to vineyard as well as from country to country. A white wine does not necessarily mean that it has been made from white grapes. Red wine gets its colour from the red skins which are left in the must during process of fermentation. If the skins are separated immediately and before fermentation, the wine would be white. A rosé will have the skins left in the must sufficiently long for it to take on a little of the colour. Normally white wines do not take as long to develop as red wines and therefore can be consumed when they are younger, but some of the high quality wines from the famous vineyards of France and Germany take many years to come to their best.

Sparkling wines

The most famous of all sparkling wines is champagne. It starts life as a still white wine but completes part of the fermentation after it has been bottled and securely corked; so that the carbonic acid gas, a by-product of fermentation, cannot escape and the natural gas remains in the wine.

Fortified wines

Whereas natural wines are allowed to develop on their own, fortified wines do not always complete the

natural process of fermentation. Man intervenes at a certain stage by adding brandy (or grape spirit). This 'fortifying' controls the amount of natural grape sugar to be retained in the wine and therefore the amount of body and sweetness. It also gives the wine greater alcoholic strength and a quality which differs entirely from that of a natural wine.

Storing

The only essential point about storing wine is that it is best to be kept somewhere fairly dark and not subject to sudden changes of temperature. A cellar is ideal but the cupboard under the stairs will do quite well. Wherever you store, the bottles should be laid flat to prevent the cork shrinking and letting in air.

Serving

White and most rosé wines should be served cool or chilled – but not ice cold.

Red wines should be served at room temperature – simply draw the cork an hour before the meal and leave the bottle in the room ready for serving. After drawing the cork, wipe the mouth of the bottle and pour the wine filling about $\frac{2}{3}$ of the glass to give a proper chance for sniffing the bouquet.

A general guide to glassware is that they should be fairly thin, uncoloured, preferably with a stem and not too small.

To open a bottle of sparkling wine, first remove the foil and the wire cage. Hold the cork firmly in one hand and rotate the bottle with the other hand, ie twist the bottle round the cork. This way allows the gas to escape slowly.

Wine and food

Wine really is a partner to food and it is here that people tend to be frightened off by so-called 'rules'.

These should be regarded as completely flexible merely advice based on common sense. If you find a wine that you particularly enjoy, there is no reason why you should not drink it throughout the meal – therefore don't worry about the 'correct' wine to go with this or that dish – merely drink what you prefer.

It is however generally acknowledged that red wines are best suited to red meat, game and cheese, whereas white wines are more palatable with fish, sweet dishes and fruit. If several wines are to be served at a special celebration meal then dry white wines should be drunk before red wines and sweet wines, also light red wines lose their delicateness if they are served after drinking a full-bodied red wine.

World demand and supply

Traditional name wines are in short supply and quality wines have much increased in price. This is due to the fact that both world, and UK, demand have risen considerably. Also, the production of wines entails strict limitations governed by laws and regulations in many wine producing countries. For example: only about 30% of all French wine is entitled to an 'Appellation d'Origine'. Production from the most famous French vineyards totals only about 15% and is entitled to be labelled 'Appellation Controlée' (or AC). The other 15% is recognised by 'Appellation VDQS' (Vins Délimités de Qualité Supérieure). The remaining 70% qualify as everyday wines or vins ordinaires. New legislation will also abolish UK labels marked for example 'Spanish Sauterne'; such labels will in future show a brand name with a phrase like 'a sweet wine from Spain'.

Consequently new names are appearing on wine bottles and many supermarkets already have their own brand names. It would be foolish to ignore the fact that there are now many wines available which from a price point of view are good value compared to the high cost of wines with traditional known names. Be adventurous: perhaps the unknown wines may have greater merit than you might expect – whichever country they may come from.



COOKING WITH WINES

For a special celebration meal why not try one of these continental dishes

Coq au vin

A classic French dish that is easier than it looks to make. Serves 4.
 1 medium-sized chicken (about 3 lb)
 ½ bottle inexpensive red Burgundy
 12 button onions
 12 button mushrooms
 ½ lb bacon, cut in one piece
 2 slices white bread
 2 oz butter
 1½ oz flour
 seasoning to taste
 Toss the chicken quarters in ½ oz flour and fry them in a little butter in a deep flame-proof casserole until browned. Pour the wine over the chicken, bring slowly to the boil, and reduce heat to simmer. Peel the onions and cut the bacon in neat cubes. Fry them together until they are well-browned and add to the chicken. When the chicken has been cooking for 40 minutes, add the washed mushrooms. Work the remaining flour into 1 oz of butter to form a smooth paste and add to the sauce a little at a time so that it thickens. Add seasoning to taste and cook for a further 10 to 15 minutes, making about an hour in all. Just before serving, cut the bread into little squares and fry in remaining butter. Scatter croutons of fried bread over the coq au vin. Serve with plain, boiled new potatoes.



Ham in Chablis and cream

8 thick slices of ham
 ½ pt Chablis
 3 oz butter
 ½ pt fresh cream
 the yolk of two eggs
 1 lb mushrooms
 3 oz grated cheese
 pepper and salt
 1 lemon
 Poach the slices of ham in the white wine. In another pan cook the mushrooms cut in slices in the cream. When the mushrooms are cooked add the two egg yolks and mix. Add the juice of the lemon. Put the slices of ham in a casserole, cover with the sauce and the butter and grated cheese then put in a very hot oven until golden brown.



Bœuf Bourguignon

This is made with the same basic ingredients as coq au vin and using the same method. Simply replace the chicken with 1½ to 2 lb of good stewing steak, cut into cubes, and cook for 1 hour before adding the onions and bacon cubes, making a total cooking time of about 1¾ hours. Omit the fried bread croutons, and sprinkle the casserole with chopped parsley just before serving.

Syllabub

½ pint double cream
 1 lemon
 two wine-glasses white wine
 3 oz caster sugar
 Grate lemon rind into wine and sugar, and add lemon juice. Leave to stand at least an hour. Beat the cream till thick, gradually adding the wine and lemon mixture as you do so. Beat in further sugar or wine to taste (depending on the sweetness of the wine you use). Spoon into four sundae dishes and sprinkle with a little more grated lemon rind, if liked. Serve well chilled.



Zabaglione

This Italian sweet is often served in expensive restaurants, but it's quite easy to make at home.
 ½ bottle Marsala or inexpensive sweet sherry
 3 egg yolks. Sugar to taste
 Put the egg yolks in a double pan, or in a bowl over a pan of simmering water. Beat thoroughly as you gradually add the sherry or Marsala. The mixture will foam up rather like a sponge cake mixture. Keep on beating for about five minutes with an electric beater, a little longer with a hand one. Taste, and add caster sugar if required, beating well in. Pour foaming mixture into warmed sundae dishes and serve still warm with sponge fingers.



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