TEK TIMES

"Hark the Herald Angels Sing"

Christmas time! What a variety of pictures this phrase conjures up. Visions as diverse and numerous as the readers of this page.

What does it mean to you? Stirring the pudding; shuffling through the crowds enjoying the lights in Regent Street; children opening their presents; carols on the frosty air?

For many years my Christmas has been preceded by series of choir As the choir enters, the organ quietens, and a solo chorister sings forth "Once in Royal David's City" — the service is under way.

The congregation joins heartily in their hymns, supported by the fine organ which sounds from the gallery above the west door. Then the choir sing their carols, some unaccompanied; others in which the organ joins, but this time employing its softer and more subtle tones.



Waltham Abbey built by King Harold about the year 1060, it is the oldest Norman Church in England.

practices in preparation for the annual service of Lessons and Carols—the service which finds its highest expression within the beautiful setting of the chapel at King's College in Cambridge.

Throughout the length and breadth of the country, choirs and organists are engaged in learning new carols, or polishing up the old favourites, so that none of the spirit of Christmas is lost.

I have been privileged, for the past ten years, to take part in one such service at Waltham Abbey, on the edge of Epping Forest.

In this great and ancient building, well before the due hour, the lights are dimmed and the congregation starts to gather — a congregation which will grow, so that the sidesmen have to bring in extra chairs; then the chairs will run out, so that the late-comers find themselves standing wherever there is free space.

We hear the familiar lessons, from the story of Adam and Eve in the garden, to St. John's unfolding of this greatest of all mysteries.

Then after the blessing, the choir proceeds out while everybody sings "Hark the Herald Angels Sing" — did you know that this so familiar tune comes from the pen of a former organist of Waltham Abbey? — the organ swells and thunders out the message: Christmas has begun!

Ron Tradgett Accounts, Southgate

Harpenden on TV

The traditional Christmas service on Thames Television will this year be radiated live from Harpenden Methodist Church, from 10 a.m. to 11 a.m. on Christmas Day. If you enjoy a good Christmas service, don't miss it.





(photos copyright. C. Thomas)

Bright Lights

A regular event in London is the decorative lighting of Oxford Street at Christmas. These photographs, taken by Chris Thomas, show last year's impressive laser displays. Some anxiety was expressed about the safety aspect of the laser beams and at one point the displays were in danger of being cancelled. However, suitable precautions were taken and the beams provided an unusual spectacle for Christmas shoppers.

Cover Girl

Tracey Alleyne, switchboard and reception at Southgate, started August 20 1979. Her hobbies are reading and cooking.



?}#&}#&}#&}#&}#&}#&

A Happy Christmas to all Tek Times readers from your editors

Christmas Spirit

for you from Chateau Higgins!

The important element in these recipes is the essence required for the authentic flavour. These essences or extracts are manufactured by a firm called T. Noirott, whose products can be bought at Boots Chemists or any good Home Brew shop. Dave says that for the Vodka, Brandy and wine, it is not necessary to buy expensive brands, the cheapest supermarket bargains give much the same results, and you will halve the cost of your Christmas spirits. The equipment is equally cheap and simple, all you need is a plastic funnel, a large jar or two (such as cider flagons) to mix the ingredients, and some shapely bottles for the finished product.

CURACAO

15 liquid ozs 80° proof Vodka 8 ozs sugar 1 bottle white Curacao essence Put all ingredients into 26 oz bottle, cork firmly and shake until all sugar is totally dissolved.

PEACH BRANDY

12 ozs sugar

10 liquid ozs cheap white wine

18 liquid ozs cheap brandy

1/2 bottle + 2 teaspoonsful of peach

brandy essence

Put all ingredients into large screw topped jar and shake until all sugar it totally dissolved.

Ready for drinking immediately, but best if kept for about 2 months.

GREEN CHARTREUSE

7 ozs sugar

15 liquid ozs 80° proof Vodka 2 teaspoonsful Green Convent

Put all ingredients into 26 oz bottle, cork firmly and shake until all sugar is totally dissolved.

Ready for drinking immediately, but best if kept for about 2 months.



Trial by Fire

During a recent visit to his Post Office customers, an interesting story about Tektronix instruments was related to Ray Ganderton.

A Post Office truck was making one of its regular deliveries of instrumentation to one of their many UK sites when it caught fire. On board were various instruments, including one of our 7313 systems, and, thanks to the fleet-footed driver, this and other instruments were rescued but soon abandoned three feet from the van due to the increasing intensity of the fire.

In time, the fire brigade arrived and put out the fire by spraying the usual water and chemicals. Not only did the van receive the full treatment, but so did the equipment.

The whole sad assembly of motor vehicle and equipment was returned to where it came from and the salvage began.

The 7313 was wiped clean and dried and the Post Office staff informed Ray that the Tek system not only worked but met all major requirements.

We so often hear only when things go wrong - its extremely encouraging to hear when they do go

What the Engineer saw . . .



This photo of a flight engineer using a Telequipment D32 on the engine control panel of a Concorde supersonic airliner was widely used in Telequipment sales literature and catalogues.

If you wonder what the scene was looking back at the camera.

See page 6

"A Wholesome Discipline"

o placidly amid the noise and haste, and remember what peace there may be in silence. As far as possible without surrender be on good terms with all persons. Speak your truth quietly and clearly and listen to others, even the dull and ignorant; they too have their story. Avoid loud and aggressive persons, they are vexatious to the spirit. If you compare yourself to others you may become vain and bitter: for always there will be greater and lesser persons than

yourself.
Injoy your achievements as well as your plans. Keep interested in your career, however humble; it is a real possession in the changing fortunes of time. Exercise caution in your business affairs for the world is full of trickery. But let this not blind you to what virtue there is; many persons strive for high ideals; and everywhere life is full of heroism. Be yourself. Espesially do not feign affection. Neither be cynical about love; for in the face of all aridity and disenchantment it is as perennial as the grass. Take kindly the councel of the years, gracefully surrendering the things of youth.

Durture the strength of spirit to shield you in sudden misfortune. But do not distress yourself with imaginings. Many fears
are born of fatigue and loneliness. Beyond a wholesome discipline
be gentle with yourself. You are a child of the universe no less than
the trees and the stars; you have a right to be here. And whether
or not it is clear to you, no doubt the universe is unfolding as

Sherefore be at peace with God, whatever you conceive Him to be, and whatever your labours and aspirations, in the confusion of life keep peace with your soul.

If the all its sham and drudgery and broken dreams, it is still a beautiful world. Be careful. Strive to be happy.

(Found in Old St. Paulis Church - dated 1692)



Annual Sales Conference

This year's Tektronix sales conference was held during the last week in November at the Royal Bath Hotel in Bournemouth. Almost 100 Tek personnel attended the conference.



Bill Walker, Executive Vice-President, Tek Inc, preparing to give his presentation on company policy planning.



Ed Morrison addressing the conference at the end of the first day.



John Colley and Mike Brand from EMC addressing the meeting.



Ray Ganderton, giving his lively and amusingly illustrated talk on his recent visit to Beaverton.

Who wants to be a Boss?

The following is an extract from an official Industrial Relations document:

If the employee's relations with his employer cease to be governed by a contract which normally involves work for sixteen hours or more weekly and become governed by a contract which normally involves employment for eight hours or more, but less than sixteen hours, weekly and, but period of employment, or would not break the continuity of in computing a period of employment, then those later weeks shall count in computing a period of employment or, as the case may be, notwithstanding that change.

It makes your head swim a bit doesn't it? Can any of our readers rephrase it without changing the sense?

?

A man without eyes saw plums on a tree. He neither took plums nor left plums, how can that be?

For the solution to Wendy Gray's puzzle of last month, see opposite.

ANSWER

The answer lies in the difference between plural and singular nouns. The man only had one eye — thus, he did not have ''eyes''. He saw two plums and took one, leaving only a plum (not plums).

Christmas in Hoddesdon

Tek people at Hoddesdon always manage to transform the production areas at this time of year with Christmas trees, garlands and tinsel. This series of photos were taken last year but unfortunately arrived too late for inclusion in the 1978 Christmas issue of *Tek Times*.

Photos by courtesy of Simon Thenberg















Equilibrium



Dave Fynn (right) with Graham de Orfe and "The Mangle", pictured after a spill at a grass track event in the 1950's.



Since I was pedal high to a moped, I have held an unhealthy interest in the going faster game.

As a child, the craving was satisfied as the scourge of the East End pavements in a little used, one lady owner, British racing green pedal car.

Unfortunately, unlike most sane individuals upon reaching maturity, the love for speed had not relinquished its hold. Speedboats, racing cars, motorcycles, any of these snarling projectile-like objects possessing excessive power and reeking of Castrol R retained their unholy fascination.

I should add that in those days, a racing car driver sat well proud of the cockpit wearing a leather helmet and goggles. A racing motorcyclist rode his machine naked. Before you get too excited, that means the bike was not streamlined, the rider wore leather.

As a youth and electrical apprentice, my finances were so structured that there was no margin that would accommodate the purchase and maintenance of a machine of my own, even having traded in the pedal car. So like many others my early involvement was relegated to that of a spectator and hero worshipper of the speed aces of the day. Attendance at circuits and the racing club together with giving assistance as a mechanic provided some inside information and a few useful contacts. Thus it was that I was eventually invited to invest £35 in a half share of a J.A.P. powered unsprung Norton grass track sidecar racer. £35 was an appreciable sum of money in 1956. The deal was fifty fifty on expenses and I would become the mobile ballast. This was the beginning of an escapade that was to span 17 years from 1956 to to 1973 during which time I was to

become a human stabiliser on a succession of racing sidecars and which would include 15 attempts at the Isle of Man T.T.

My co-owner of the J.A.P. was Graham de Orfe, he was also scratching round the short circuits on a Manx Norton at that time.

For the next three years he provided the brain and manipulated the brakes, I provided the brawn and distributed the ballast.

Our first race on "The Mangle", as it became known to our followers was at a grass track in Peterborough, the race was run in two heats and a final. We were pleased to have won our heat and in the final came second to the ex National Grass Track champion Derek Yorke. Prize money was £4 10s. Ten bob for the heat and £4 for second place overall. We broke even for expenses in that event and were well satisfied.

For the technically minded, the J.A.P. was a 500cc five stud, had a compression ratio of 11½ to 1 and ran on dope which in 1956 used to cost almost ten bob a gallon. We continued to enjoy a reasonable level of success with "the mangle" to the extent that the sport paid for itself and eventually also paid off the capital investment.

At this stage we became more ambitious and decided that more advanced machinery was required. I had then saved the deposit for a 350cc 7R A.J.S., this was a racing Thoroughbred of the day. The plan was for Graham to ride the Manx, I would ride the 7R, and together with another Manx owner we would form a team to compete in the more serious road racing. So much for the plan. A visit to the Isle of Man later that year was to change all that, and you can read why in the next article in this series.

Dave Fynn

Not so square dancing

In 1953, Mildred Buhler from California founded The British Association of Square Dance Clubs. Since then, the Association has grown steadily and now numbers more than 100 clubs in all parts of Britain, and has its own monthly magazine "Let's Square Dance" with a circulation of over 1000 copies.

Square Dancing, as the name obviously suggests, takes the form of dancing in a square, the "square" always beginning and ending each dance "set".

Two Tek devotees to the art of square dancing are Violet and Stan Nye. "This dance form originated in the southern states of America" says Stan, who is the Association's President, "but it's not quite the same as the barn dances people see in cowboy films, although most square dances were held in American barns to begin with".

Another familiar ingredient is the "Caller", whose job it is to call out

dance instructions in time to the foot-tapping country music. "Do-C-Do your partner, Do-C-Do that pretty maid, you swing your partner round and back and then you promenade" — may seem like a strange pantomime language to the newcomer, but it's guaranteed to bring a smile to the longest face in record time.

"Square Dancing is so sociable", explains Vi and Stan. "Changing partners in the course of each dance and meeting people gets everyone talking to each other and making friends. We have square dancers from teenages to retired people, all enjoying themselves. At our Silver Jubilee dance last year, people came from as far as Norfolk and Devon to join in the celebrations, which were held at Picketts Lock Centre. There was even a waiting list for cancelled tickets".

Vi and Stan have travelled widely in the cause of square dancing. They attended the 26th National Con-



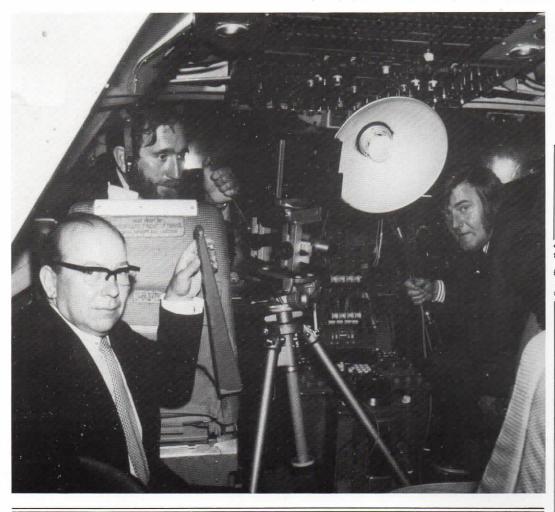
vention in Atlantic City, USA, which attracted more than 24,000 dancers from the USA, Canada and seven foreign countries including, of course, the UK.

"More recently, we visited Canada for a wonderful three week holiday, during which we visited Vancouver, Victoria and Penticton. Penticton was the venue for a 7-day Jamboree of Square Dancing (the 26th event in that town). The street parade was so colourful and Stan and I walked alongside the float of

the "Peach City Promenaders" waving our Union Jack, but it would take a book to describe fully all the events of our holiday.

A number of clubs are active in the London area and if anyone is keen and would like to see a demonstration — or visit a live "Square Dance", which is really the best thing to do — just give us a ring on (01) 360-6363, between 6 and 7 weekday evenings."

Vi and Stan Nye





PROFILE

Barbara Higgins joined Telequipment in 1970 and has held the post of Cashier since that time.

She is the wife of Dave Higgins, that inveterate student of the home-made tipple and untiring *Tek Times* correspondent at Hoddesdon. She is also, incredibly, the grandmother of two bonny little Higgins boys!

In the time that Barbara has been with us the work of the cashier has grown in proportion to the company's business as a whole — she took in her stride the merging of Tek UK and Telequipment in 1971 — and she has meticulously carried out this very exacting task which permits no let-up whatever.

As long as the company spends money, Barbara records it; as long as we sell products and our customers pay up, Barbara records that too. It is probably true to state that she handles more money than anyone else in the company.

At some time, in the course of your work, you are likely to come into contact with Barbara. You can be assured of a friendly smile, a pleasant word, and a satisfactory conclusion to your dealings. It is a privilege to work with such a colleague.

There's not a lot of room on the flight deck of Concorde. This photographic session took almost 3 hours before all the shots were completed. Photographer and Art Director are at the back left and right respectively, with one of your editors, Fred Rose, in the foreground, nominally in charge of proceedings.

POETS CORNER

- "Oi'm fired," Oi said to the wife, says Oi,
- "And Oi'm going to know the reason why."

So Oi went to the boss.

- "You 'ere?" Says 'E, "Oi tho't you were fired."
- "Oi was." Says Oi, "And Oi've come to know the reason why."
- "Well, what did 'E do?" Says 'E.
- "Nothin',''Says Oi, "and Oi'm no liard."
- "Oi believe 'E," Says 'E, "That's why you're fired."

Old Cornish Poem from an anonymous donor

Missing Instruments

To all Field Offices, Tek UK.

A V4 amp has gone astray. The serial number is 726028, by the way,

Please search everywhere asap And send to Harpenden direct to me.

A D1016 has disappeared into thin air,

Please find it soonest to relieve my despair,

It's serial number is 738752,

If it's found I'll be very grateful to you.

Ann Pryke Secretary, Low Cost Products

To Ann Pryke

From floor to ceiling wall to door We've sought the low cost groups V4

Through sleepless nights and endless days

No breaks for tea no meal delays, But all to no avail I fear The lost V4 did not appear.

The ten sixteen I must report
We also searched we also sought,
We searched with vigour and with
zeal.

But even this could not reveal The instruments that you have lost B.T. perhaps will bear the cost.

Dave Eastern Region



Down on the Farm — at Christmas

The routine preparations for Christmas on the farm always followed a traditional pattern. Sprigs of holly were carefully selected from our old tree - making sure we did not denude it entirely of its glorious foliage. A likely piece of wood had already been selected for the yule log and stored away in a dry place for Christmas Day. The fire place in the dining room was a massive opening of some five foot high and about eight to nine foot across. It was about four feet deep and so you could actually get inside and sit beside the fire. A bread oven was built along one side and a very solid cast-iron fireback was fixed to the rear wall. When we arrived at the farm the opening had a black painted deal wood surround which made it look rather sombre and forbidding. During the time the builders were making alterations to the old house we had found that a massive oak beam lintel had been covered up. We exposed it in all its glory and applied quantities of linseed oil to its rough surfaces. Genuine horse-brasses were still available at farm sales at that time and these were hung along the length of the beam. We managed to buy two "fire dogs" at one of the sales and placed these in the hearth about two feet apart.

The "dogs" in fact were two bars or iron supported by short legs about nine inches above the floor and positioned so that the bars ran from the front to the back of the fireplace. Logs were placed across the fire each end resting on one of the dogs. Our yule log could be up to four feet long and at least one foot diameter. It would certainly burn for all of Christmas Day.

Although farm work was kept to a minimum over the holiday there were always a number of daily duties which had to be carried out. The cows had to be milked twice a day and our twenty or so gallons of milk had to be on the milk-stand, ready for the lorry to collect at 8.00 am. Miss the lorry and you had a ten mile drive to the milk factory or you just didn't get paid for it. The drivers couldn't wait around if you were late - so you weren't! Besides which, twenty gallons of milk is a lot for one household to consume in twenty-four hours! Pigs and poultry must also be fed before feeding oneself, but at the end of it there is nothing better than to pull off your boots in a warm kitchen and think that you have nothing to do until 4.00 pm when it starts all over again. Some wise person said that farmers never finish their jobs, they just rest in the middle of them.

Christmas time which is essentially the celebration of a birth, is also a time for slaughter on the farm, for what better than to grace the lunch table with a well cooked goose. We had one gander and he had two wives. Most of the goose eggs were eaten and although a bit stronger in taste than a hen's egg,

one would make a fair sized omelette. Once a year however we would leave the eggs in the goosehouse for the two geese to go broody. When this happened, Tom the old gander, would stand guard outside the goose-house to prevent possible intruders and only occasionally would he move away and even then was always near enough for a speedy return if needed.

Geese normally feed on grass but this is not possible when they are sitting on eggs, for to eat enough grass each day for a fully grown bird would mean that they would be away from the eggs for too long and they would get cold and subsequently fail to hatch. Once a day therefore, a bowl of mash was placed in front of the goose-house at the great risk of being attacked by the gander. Retreating to a safe distance one could observe how this dutiful husband conducted one of his wives to the food, allowed her to eat what he thought was sufficient for her needs, escorted her to a nearby stream for a wash and a drink and when enough time had elapsed, firmly but gently insisted on her return to the eggs. The whole procedure was then repeated with the other wife. Only when both wives had returned to their incubation duties did he finish up any food which might have been left over. Sexual equality never has nor will exist on the farm! It is unfortunate that the progeny from all this effort was destined for the dinner table, but that is the way it is.

Boxing Day was traditionally the day for ferreting. I remember my frozen fingers as I laid the small nets over the rabbit holes where a bolt was expected. The two ferrets in the wooden box scrabbled about inside in anticipation. They had had a meal of raw liver for breakfast instead of the more usual bread and milk. This was said to sharpen their noses for the scent of the rabbits and put them off attacking any babies who might be in the burrow. In spite of this, ferrets would sometimes stay down a hole and have to be dug out - a rather tedious and frustrating business.

When the last net had been laid, one of the ferrets was taken out of the box (usually with a well gloved hand to avoid bites) and introduced to a likely looking hole. If the ferret decided that there was no scent in that hole he would turn away from it and scramble along the bank. If however there was some scent he would enter the hole and we would then stand back from the bank ready and waiting.

Sometimes you can hear the sound of a rabbit running in the burrow just before he bursts out into the open. Most times the first indication is a violent scrabbling in one of the nets as they struggle to get free of the entangling mesh. Some rabbits have such momentum that they carry the net some ten or twelve feet from the

bank out into the field. Some rabbits escape altogether by coming out of a hole which has not been netted and presumably some just move to another part of the burrow where the ferret isn't! It's the panic and the subsequent bolting which is the real danger. Perhaps there's a moral here?

Proper maintenance of hedges and ditches kept the rabbit population on a farm within reasonable limits. Woe betide a farmer who allowed an excess of rabbits on his farm for he would soon be despised by the locals and branded as a "Rabbit Farmer".

So where's all the celebrations, the parties and the drinks you ask. Yes, they were all there and all the Aunts

and Cousins who spent successive Christmas's with us. But that aspect of the Festive Season is much the same as in any other home up and down the country. Farm life however has a certain mystery about it, possibly attributable to the many stories and legends of the countryside handed down over the centuries. Sad to say though, never once in all my midnight visits to the cowsheds on Christmas Eve did I see the cattle kneeling as the old story would have us believe, but the expectation and anticipation that it might just happen to be true, never once failed

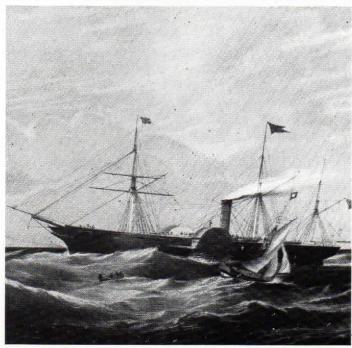
> Peter Hildebrand Harpenden

Christmas 1865

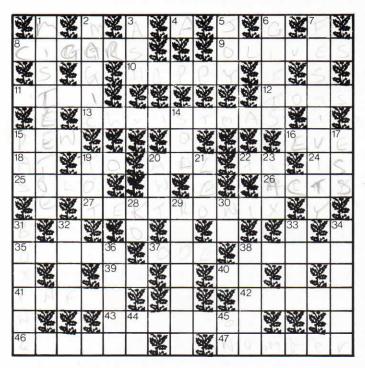
How would you like to spend Christmas day in mid-Atlantic on a 2,226 ton paddle steamer? Mind you the fare between Liverpool and New York had been reduced from £35 to £30 in November 1851, the year after the Cunard "Asia" completed her maiden voyage. The illustrated letter

was carried by the "Asia" leaving Boston on 20th December 1865 and arriving at Queenstown (Cobh) where she left all 125 of her mailbags on 29th December. The letter was delivered in London on New Year's Day 1866.





Christmas Crossword



ACROSS: 4 Indefinite article: 8 Churchillian Presents; 9 Peaceful Evergreens; 10 Cheerful; 11 For needles; 12 Short Bet; 13 Festive Season; 15 A writer; 16 The 13 across' one precedes 13 across: 18 This could help restore the figure; 19 Neither the number nor also; 20 Everyone; 22 Return a child's thanks; 24 Currently exists; 25 From a lone carol-singer; 26 Performed by cast; 27 Committed to excellence; 35 The Greeks may sing 37 here; 37 Usually rhymed; 38 Seasonal entertainment; 39 Older you; 40 Chinese mile; 41 Suggest; 42 Bounded; 43 Almond flavoured liqueur; 46 Plots; 47 Seasoned, dressed and devouted.

DOWN: 1 Parasitic Osculatory excuse; 2 The conjurer's illusion; 3 Burn this and this remains; 5 Produced by 6 down; 6 Presents; 7 Celebration; 14 Seek it in the south of France; 15 A second afterthought; 17 A Collar; 19 A nip; 20 Very small

creature; 21 The Regal creature; 23 Tithe; 28 Finish a boxer; 29 Santa, escapee from Butlins; 30 Note; 31 A day after 13; 32 Page; 33 Cut a bargain; 34 13 and 16 will be; 36 Given by a wise man; 38 Rice dish; 44 End of Christmas; 45 The pronoun in question.

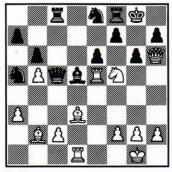
Final Clue: From us 4101319202227

Derek Smith

Answers to Issue 13

	A	M	P	L	1	F	١	ć	Α	+	ı	o	2	
		0		A		u		0		0		L		
B	1	2	0	C	L	E		4,	0	т	н	1	7	Ğ
1		0				L		s		A		٧		E
c	0	c	c	y	×		ŝ	т	A	L	L	1	0	7
Y		L		E		A		A				ε		1
c	R	E	A	M		Š	ε	H	A	Ť	0	R		A
L				E		S		т		u				L
E		5	u	н	D	1	A	L		B.	ı	ؿؙ	E	P
P	'n	u				M		Y		Ε		R		A
u	7	2	0	š	A	1	c		Ë	D	W	A	R	D
M		A		0		L		ŝ	4			т		D
P	A	T	E	L	L	A		ĸ	E	7	N	E	D	Y
		R		A		T		u		1		R		
	M	A	R	R	ı	E	D	A	т	L	A	S	T	

Chess



Problem No. 3. December Edition

White to play, and mate in four moves.

Solution No. 2 November Edition

The position, with black to play, shows two successive decoy sacrifices:

1. . . .; N-K7 (blocks the white K's access to K2).

2. R×N; R-B8+ (lures the K from N1, where it guards against Q-R8+). 3. K×R; Q-R8+.

4. K-B2; N-N5 mate.

Eric Blancquaert Test Dept., Hoddesdon

The countries which have daylight during the day usually have no light at night, and similarly those with no light during the day have light during the night, but they don't refer to night as we do since it is daytime. All this is caused by the rotation of the earth.

John Schmid

Letters to the Editor

Dear Editor

In my first article in *Tek Times* on Ten Pin Bowling, I mentioned the possibility of Olympic recognition for the sport.

I am very pleased to tell you that it has now become fact and there will almost certainly be Ten Pin Bowling in the 1984 Olympic Games. I believe the American and the Swedish and possibly Finnish nations will be the ones to watch out for. This country has some strength but is weak in depth at that sort of level.

Still, I imagine we will have an entry and who knows?

Ron Johnson (ex Test Dept. Hoddesdon)

Dear Editor,

I was extremely interested to read your write-up on the WG/4 and WG/44. I may be one of the few current members of the staff who can lay claim to actually using both these instruments in the field.

I was working in the Service Department of our family business at the time the WG/4 was introduced. I recall that we purchased our instrument from G. Stanley Palmer (a consultant/Instrument supplier — I believe the company still operates under that name). Having started with the WG/4, we subsequently exchanged and had the WG/4 modified to a WG/44.

During the period leading up to the Queen's Coronation in June 1953 this instrument was my constant companion and most treasured item of test gear. It was carried many miles and had many trouble-free hours to its credit.

Thanks for the reminder.

Derek Farmer Harpenden

Tek News mystery readers



Some months ago, we reported on the success of Tek UK's customer newspaper called *Tek News*. A recent edition of that paper is producing the same high level of response and large numbers of the reply-paid enquiry cards stapled-into the publication are being returned to us. Unfortunately, there are two readers who will probably wonder

why we have not replied to their requests — the cards we got back from them did not give their name and address! What makes matters worse is that one of the cards is marked "URGENT", and the sender had even put a stamp on the FREEPOST address side of the card. All we know is the card was posted in Cardiff.

Economy Coq Au Vin

When the financial and gastronomic excesses of the holiday period have laid you low, that will be just the time for you to try this tasty recipe from the pen of our wizard of the crossword, Bob Orrock.

Ingredients:

4 chicken portions

1 oz butter

1 teaspoon oil

3/4 pint chicken stock (made from a Knorr stock cube)

1 finely chopped onion

1 tablespoon red currant jelly

1-2 tablespoons vinegar

1 teaspoon cornflour

Salt and pepper

And this is what you do:

Fry chicken in oil and butter until golden brown, add stock and onion, bring to the boil. Simmer until chicken is tender (it will take about 40 minutes), stir in jelly, add vinegar

and seasoning, and simmer for a further five minutes. Blend the cornflour in *cold* water, add to chicken, and the dish is ready to serve with vegetables, boiled rice or creamed potatoes.

