

CHRIST CHURCH

in SEPTEMBER



VOLUME 5 ISSUE 8 SEPTEMBER 2021

Registered Charity No. 1152846

Parochial Church Council of Worthing Christ Church

Website: www.christchurchworthing.org.uk

Cover picture courtesy of Ken Hobbs



Worship in September at Christ Church

5th 10.30am Holy Communion

with The Revd Maurice Slattery

6pm BCP Evensong with The Revd Roger Walker

9th 10.30am BCP Holy Communion

with The Revd Roger Walker

12th 10.30am Morning Prayer

with The Revd Canon Muriel Pargeter

19th 10.30am Holy Communion

with The Revd Roger Walker

3pm Battle of Britain Service

with The Revd George Butterworth

23rd 10.30am BCP Holy Communion

with The Revd George Butterworth

26th 10.30am Morning Prayer with Derek Hansen

Contact us:

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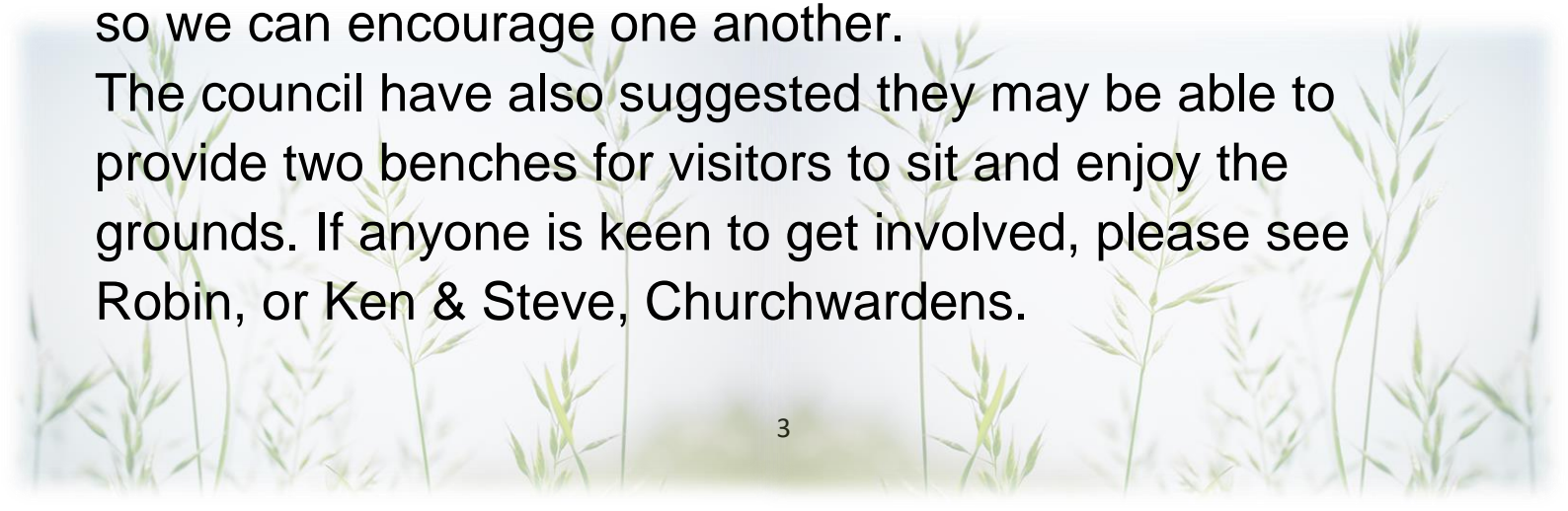
Open Tues & Weds am and Thursday afternoon.

The Church grounds



The Churchwardens expressed their concern to the council, who are responsible for the care for the church grounds, that our once tidy, neat lawns were no longer being cut. Following a very constructive meeting with the council representative, we discovered that this is apparently an initiative to encourage ancient grasslands to flourish, and the wildlife that inhabits it to thrive. The grasslands in our grounds are very rare, and totally untouched by pesticides and fertilisers etc. We explained that sometimes, when the grounds appear uncared for, it encourages vandalism and less thoughtful visitors dump items of rubbish in the grass. We agreed to work with the council and volunteers to partition off certain parts of the grounds to encourage the grasses and the wildlife, whilst keeping the areas by the pathways and graves well cut and neat. We will have signs to explain to visitors what we are doing to promote the biodiversity in our surroundings. Following the recent United Nations' stark report on the future of our planet, we as a church should be 'doing our bit' towards helping with this, so let the churchwardens know what you are doing at home and in your lives to help, so we can encourage one another.

The council have also suggested they may be able to provide two benches for visitors to sit and enjoy the grounds. If anyone is keen to get involved, please see Robin, or Ken & Steve, Churchwardens.






Poet's Corner

Some.....Others....

While some pursue the summer sun,
In search of health or tan,
Less fortunate have home bound fun,
Confined to a divan,
With no alternate plan.



Constrained by ailment or old age,
E'en lack of wherewithal,
Few kith in converse to engage,
With stories to enthrall,
Or, when in need, to call.

Contentment bides within the heart,
Imbued with copious grace,
A welcome smile for all impart,
Whoe'er enters this place,
Secure in Love's embrace,

© *Elliott Allison*

Survival!

Seven hungry waifs,
Under scorching midday sun,
Scouring bins for scraps.

© *Elliott Allison*

Who Cares?

John H sent this for our magazine, after a recent conversation with a family member who has worked in Social Care since graduating.

“What is the difference between a Care Worker and a Support Worker? The former helps you in your daily life - the latter makes you do it for yourself. Both are paid as little as the contract can afford.

My experience as an Autistic Support Worker was dominated by the challenges faced when walking through the door going into work. On a bad day, maybe starting a fourteen-hour shift “Graham” might tell me he was “going to have you today” and I’d know that this was not an idle threat. The trigger might be that I didn’t let him watch the news despite the news not being on yet. If lucky I would be asked to leave his flat.

What skills are needed for the job - more than just patience. The basic requirements would be medication training to give sufficient knowledge to administer the right medication at the right time and in the right way - and what to do if there’s objection to taking it - not to mention how to deal with a physically aggressive epileptic diabetic who really didn’t want a needle stuck in his backside before he woke up in the morning! Hence there would be a need for Restraint Training and self-defence. One system taught how to transition from a gentle hand on the arm as guidance or reassurance through a one-handed hold to

slow someone down at a road crossing through to the ultimate which could be a five-person floor hold. I only ever escalated to a two-person hold. Interestingly, it was sometimes possible to spot clients who had lived in mental institutions for years before moving to Supported Living when they would drop to the floor in anticipation of being hurt by staff.

First Aid, Food Hygiene, Health and Safety at Work, Epilepsy, Diabetes, Autism (Level 1, 2, 3), Cognitive Behaviour Therapy (Intro), Pathological Demand Avoidance (Intro), Health Care (are you allowed to cut toenails? No!), Manual Handling/Patient Lifting being just some of the training to be completed and running through many of these courses the legal implications - and every time you changed jobs you had to repeat this training.

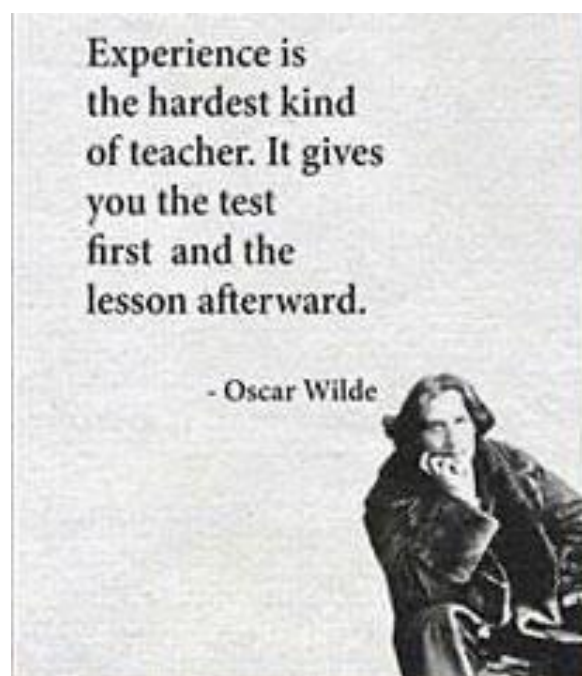
When you do get to put this training into action there is a great reliance on what works for each individual service user - for example when you hand "Bill" a book remember to immediately step back out of range or else suffer a headbutt. My Sunday morning shifts with "Andy" could be very tense and it took months to work out what was the cause. Church bells! This only came to light when I was out for a walk with him one evening and we could see the silhouette of the bell ringers through the church windows. He could thus associate the noise inside his head with an activity he could see. But on a Sunday morning this noise was going on without the visual cue. If I was with him before they started, looking out of his window towards the

church and even holding his hand we could negotiate that challenge with minimum pain. But “Andy’s” reaction to yellow high visibility jackets was less predictable. It had been explained to me that on one occasion he had left his flat on his own and been stopped by the police who spotted him behaving oddly in the middle of the road. They hadn’t recognised what was going on and used their gas sprays on him and put him in a cell. Since then, we tried to avoid hi-vis jackets! The restraint training really paid off when I was out for a walk with him round the local park and I saw a teacher in hi-vis jacket with a class of junior school children approaching us. I saw “Andy’s” fists clench and the face contort and knew I was on my own for this one. Edging him to the side of the footpath I was able to pin him discretely to the fence rail as the children passed, fortunately not too close. I was also thankful that “Andy” had limited physical strength as I’d have struggled a bit more had he been “Mick” whose dad had taught him to box.

Despite, or perhaps because of, the challenges of the job the rewards could be wonderful. Taking “Mr G” to visit his very elderly mother once a month and managing a day without him fist biting or showing other signs of stress was heart-warming. Or trying to explain to another parent that because it had been a difficult day we had not managed to tidy up her son’s flat before she came for a visit - only to be told by her that we were doing a wonderful job.

One of the greatest difficulties faced by many companies in this sector is the constant pressure to drive down costs resulting in a permanent cycle of retendering and of staff churn. Central to Support Work is having the same team working together for long periods so that trust and confidence can be built up with the clients, many of whom find any sort of change in routine difficult to manage. It can be impossible for a single person to work a reasonable number of hours (e.g. less than 60 hours a week) and earn enough to pay rent on a one-bed flat close to public transport links and so they burn out and move to somewhere promising better conditions or better management. Then the training starts again.”

What’s the answer? How about a national recognition of training and qualifications by a central register of Support Workers such that each new employer doesn’t have to find the cheapest way of getting people through the basic courses so they can work unsupervised. Simply value the job for what it is – challenging but very rewarding. *John H*



MAY WE NEVER GET RID OF NEWSPAPERS!

These are some real headlines from the US papers!

“Homicide victims rarely talk to police!”

“Miracle cure kills fifth patient!”

“Bridges help people cross rivers!”

“City unsure why the sewer smells!”

“17 remain dead in morgue shooting spree!”

“Starvation can lead to health hazards!”

“Man accused of killing lawyer receives a new attorney”

“Parents keep kids home to protest school closure!”

“Hospitals resort to hiring doctors!”

“Federal agents raid gun shop, find weapons!”

**“Total lunar eclipse will be broadcast live on
Northwoods public radio!”**

“Meeting on open meetings is closed!”

“New sick policy requires 2-day notice!”

“Bugs flying around with wings are flying bugs!”

“Marijuana issue sent to a joint committee!”

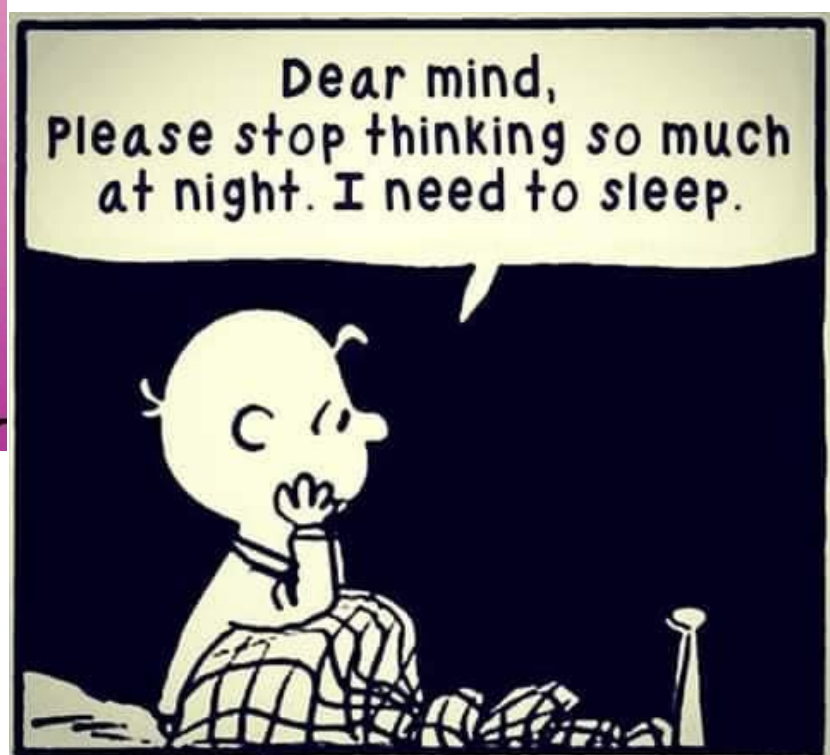
**“Worker suffers leg pain after crane drops 800-
pound ball on his head!”**

Went for a covid test and the nurse asked me:
"Have you had a sudden loss of taste?"
"No, I've always dressed this way."

A police officer radioed the station.
"I've an interesting case here. An old lady shot her husband for stepping on the floor she just mopped."
"Have you arrested the woman?"
"Not yet. The floor is still wet."

Teacher: "Johnny, give me a sentence using the word, 'geometry.'"

Little Johnny: "A little acorn grew and grew until it finally awoke one day and said, 'Gee, I'm a tree.'"



J. Lyons – A History

J. Lyons was a company that affected the lives of all the people of a certain generation, and usually evokes rather old-fashioned happy memories. Just think of the self-service cafes, the treat outings to a Corner House, cakes and ice creams

Joseph Lyons and Co was a British company which controlled the largest food empire in the world in the 1930s.

We start by going back to the 1840s, when Lehmann Gluckstein, a Hebrew scholar and teacher, and his family had to flee Prussia which was beset by anti-Jewish pogroms. His son Samuel, born in 1821, began working in the Jewish tobacco industry. After a failed partnership with Henry Gluckstein and Lawrence Abrahams as cigar manufacturers, in 1870 he went into partnership with his two sons, Isidore and Montague. They were also joined by Barnett Salmon, a tobacco salesman, who later became Samuel's son-in-law by marrying Helena Gluckstein. In 1873 Samuel Gluckstein died leaving the business to his two sons (Isidore and Montague) and Barnett Salmon. In that same year the company Salmon & Gluckstein Ltd. was established. By the end of the century they became the biggest tobacco retailers in Europe.

However, the company was always disappointed with catering arrangements at the national exhibitions where they exhibited their products and it led to their idea of diversifying into exhibition catering. There was, however, some family reluctance at having their good business name associated with the catering scene, which was regarded as very down-market. So, they approached a man called Joseph Lyons to seek his

willingness to lend his name to the proposed catering business, with the reward of Chairmanship for life.

Joe Lyons had been born in Kennington in 1847, the son of an itinerant Jewish watch seller. He had been apprenticed to an optician and was highly inventive. Joe also had a natural talent for painting and he preferred to direct his efforts to painting watercolours and exhibiting them. His pictures achieved some considerable distinction in later life, when he exhibited them at the Royal Institute of Painters in Water Colours (the RI). He was known to the Glucksteins as Isidore's fiancée was related to him.

A trial tea pavilion was run at the Newcastle Jubilee Exhibition of 1887, which was so successful that in that year a private company was incorporated with capital of £120,000 to develop the business under Joseph Lyons. The company took space at the 1888 International Exhibition of Science, Art and Industry in Glasgow and the Exposition Universelle of 1889 in Paris, after which it took over catering at Olympia (1891), the Crystal Palace, and the White City.



The pavilion in which the Gluckstein brothers and Joe Lyons provided non-alcoholic refreshments at the 1887 Newcastle Exhibition.

In 1894 A public company, J. Lyons and Co was formed. The first teashop was opened at 213 Piccadilly, London, in September 1894. It had 200 seats and a £30,000 lease. After the first year it had made a profit of £11,400 and paid a 10%



dividend.

The early tearoom exteriors were enticing, and the interiors were often glamorous, and intended to evoke the great Victorian exhibitions and Parisian cafes. They were certainly more up-market than their ABC (Aerated Bread Co. – who knew???) counterparts.

The Lyons tea shop girls went on strike for higher wages in 1895. I found that this statement isn't quite correct. The tea girls' wages were mainly made up from tips and 5% commission on sales. However, the commission had been cut to 2.5% and many of the women found that this was not enough to live off. Unfortunately the strike hit the headlines, but when the Board met, it was discovered that someone had conveyed the message about commission to the workers incorrectly. The lower commission rate was only being introduced for new workers for a probation period. As a result it was decided to

abolish the commission and improve wages and Isadore went to all the stores to tell them, so that there were no communication failures this time.

Cadby Hall was opened in Hammersmith to centrally produce baked goods for the company's 17 tea shops from 1896. It had a large central Checking Department at its headquarters in Cadby Hall, and as the company grew so did the number of clerks and later on the mechanical Burroughs adding machines to run this empire.

There were 37 tea shops in London by 1900 and expansion had begun in the provinces, with 6 branches in Manchester, 4 in Liverpool and 2 each in Leeds and Sheffield.

Quality was good and prices were reasonable. The tea rooms were particularly popular throughout the daytime with lower middle class office workers. Cinema and Theatregoers patronised the chain in the evenings.

Until the 1940s the tea shops had a certain working-class chic, but by the 1950s and 60s they were quick stops for busy shoppers where one could get a cup of tea and a snack or a cheap and filling meal. The tea shops always had a bakery counter at the front, and their signs, art nouveau gold lettering on white, were a familiar landmark. Before the Second World War service was to the table by uniformed waitresses, known as 'Nippies', but after the War the tea shops converted to cafeteria service.

The Corner Houses

The first of the Corner Houses appeared in 1909 on Coventry Street. These restaurants were noted for their art deco style.

They were much larger than the tea shops. Situated on or near the corner of Coventry Street, the Strand and Tottenham Court Road, they and the Maison Lyons at Marble Arch and in Shaftesbury Avenue were large buildings on four or five floors, the ground floor of which was a food hall with counters for delicatessen, sweets and chocolates, cakes, fruit, flowers and more. As well as this they had hairdressing salons, telephone booths, theatre booking agencies and at one period a twice-a-day food delivery service. On the other floors were several restaurants, each with a different theme and all with their own musicians.

The Coventry Street outlet became the flagship store and seated 2,000 diners on multiple floors. It was the largest restaurant in the world. A second Corner House seating 1,200 opened on the Strand in 2015.

For a time the Corner Houses were open 24 hours a day, and in their heyday each one employed in the region of 400 staff. They were colourful and bustling, with bright lights and ingenious window displays. In the post-war gloom, the Corner Houses, smarter and grander than the local tea shops, provided a degree of escapist relaxation.

There were three Corner Houses in London and two Maison Lyons. These were almost identical to the Corner Houses but came under a separate management structure. The Corner Houses were situated at Coventry Street, Strand and Tottenham Court Road. The Maison Lyons were at Marble Arch and Shaftesbury Avenue.

J. Lyons was one of the largest caterers in the world by 1911. Half a million meals were served every day through 200 shops

and restaurants. The company employed more than 12,000 people, including 2,000 at Cadby Hall. The Cadby Hall works covered ten acres and included 16 bakehouses, 5 cold storage rooms and 3 butcher's shops.

The Trocadero

Between 1896 and 1965 Lyons also owned the Trocadero, which was similar in size and style to the Corner Houses.



Lyons Tea

It was the quality of tea which first brought Lyons to public notice at the early exhibitions. So successful was the tea they offered, that Lyons decided to blend and pack tea themselves from a small department in the newly acquired Cadby Hall.

The earliest record of tea packing goes back to 1895 soon after the first teashops were opened and these of course gave a ready outlet for their own blend. Initially composed of no more than a half dozen staff the Tea Department became one of the largest and profitable departments of the company.

Year on year the blending operation grew so that by 1920 a completely new factory had to be built at Greenford to satisfy the growing demand. Tea in chests (and coffee beans in bags) was unloaded from freighters into barges before being towed up the Thames as far as Brentford Lock and thence by canal to Greenford Dock. Here customs would check the cargo and

duties were paid as the chests were opened and used. Greenford was the largest tea packing plant in the world. It was an efficient operation with overhead conveyors and its own railway system which not only served Greenford but connected to the Great Western Railway network to take finished product to markets across the Kingdom.

In order to have better control of its raw material the company bought tea plantations in Nyasaland (now Malawi), but most leaf tea came from plantations in India and Ceylon (now Sri Lanka), and increasingly from other parts of the world.

Coffee too was roasted and sold in airtight containers and when the technology became available instant coffee supplemented this.



Lyons employed their own tea blenders who controlled the quality and purchasing of raw material. The various tea blends were all named after colours such as, White Label, Red Label, Yellow Label and Green Label.

One of the more prestigious labels was Maison Lyons which was sold exclusively in the food halls of the Corner Houses.

In 1918, to increase market share in the north of England, Lyons bought the old established tea firm of Horniman & Sons. They operated from a factory in the City of London and had a considerable export business. Black & Green of Manchester was bought at the same time and for the same reason. When

the Tetley Tea business was acquired this made Lyons one of the largest tea blenders in the country, and they dominated the tea-bag market when this began to develop after the Second World War. From the Greenford tea and coffee factory, Lyons also produced a range of grocery products such as cereals, chocolate, candies, tomato sauce, mayonnaise, custard powder and liquid coffee concentrate. By the 1970s many of these subsidiary products had been discontinued and by the 1980s teabags were outselling packet tea and this too was eventually dropped.

20,000 people were employed by 1913. J Lyons were the largest bakers in London, the largest tea merchant in the world, and the largest restaurant operator in the world.

Hotels



The company also expanded into hotels, building the Regent Palace Hotel, London, at a cost of £600,000. It opened on 16th May 1915, the largest hotel in Europe with 1,028 bedrooms. Lyons began construction on the Cumberland Hotel at Marble Arch in 1922. It was the largest hotel in Europe with 1,500 rooms, and a Corner House.



Telephone: AMBASSADOR 3434 MAISON LYONS CORNER HOUSE MARBLE ARCH, LONDON, W.1.



CUMBERLAND HOTEL

MARBLE ARCH, London, W.1.



5.13519.

ROTUNDA COURT. REGENT PALACE HOTEL, PICCADILLY CIRCUS, W.I.

The Nippies



In 1924 the directors of J. Lyons and Co. decided to update their image and specifically their waitresses. They held a staff competition to choose a nickname for the newly styled Lyon's teashops' waitresses. The former name of 'Gladys' was now seen as very old fashioned. The name 'Nippy' was eventually chosen, probably for the connotation that the waitresses nipped speedily around. If 'Nippy' sounds odd

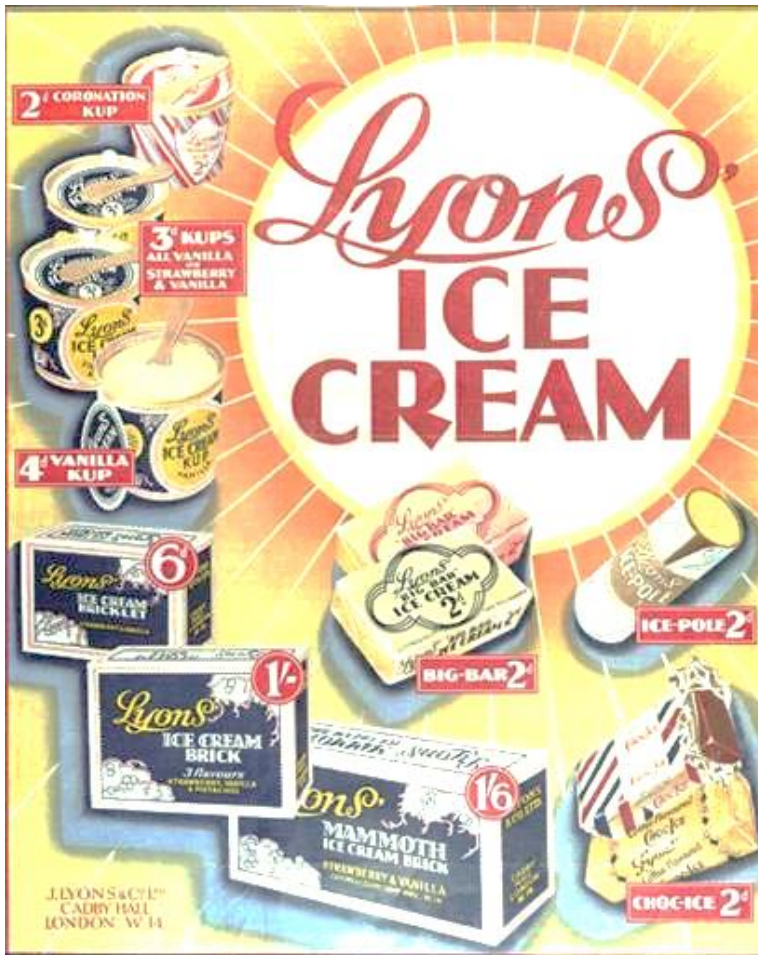
as a nickname for a waitress, it's worth noting that other rejected suggestions included 'Sybil-at-your-service', 'Miss Nimble', 'Miss Natty', 'Busy Bertha', 'Speedwell and even 'Dextrous Dora'. The Nippies' dresses were also to be modernised and they also removed the ban on bobbed hair.

The (mostly) young women would wear starched caps with a big, red 'L' embroidered in the centre, a black Alpaca dress with a double row of pearl buttons sewn with red cotton and white detachable cuffs and collar finished off with a white square apron worn at dropped-waist level.

The 'Nippy' made her first appearance on New Year's Day in 1925 and the word soon became a household name. By 1939 there were around 7,600 of them working around the country, all selected on deportment, condition of hands, an ability to add and the competence to handle crockery deftly. A pleasant personality was judged more important at Lyons than good looks and it seems there were a lot of men looking out for a pleasant personality. Picture Post in 1939 reported that there were a total of between 800 and 900 Nippy marriages every year. Lyons claimed that the marriage rate among Nippies was higher than any other class of working girl and that the job was of course excellent training for a housewife.

Ice Cream (Lyons Maid)

Lyons started to make ice-cream in 1894 using the turbine bowl method. When refrigeration was further developed after the First World War production increased and automation helped to bring the product to a wider market. In 1922 they built a prototype ice cream plant at Cadby Hall, and this was gradually expanded over the years as the technology progressed. Unlike America, ice-cream in Britain was a seasonal phenomenon with fluctuating sales depending on the weather pattern. With use of frozen carbon dioxide Lyons were able to ship their ice-cream



from the Cadby Hall factory, by train, to most parts of the UK setting up cold stores at several railheads.

Ice-cream production was banned during the Second World War but when restrictions were lifted new methods of production were introduced.

Substitute ingredients were introduced - there was still an acute shortage of many foodstuffs right up until

1954 - which had a detrimental effect on the product, particularly its taste. Nevertheless ice-cream sales continued to grow and new hand-held products were introduced such as the frozen ice-lolly.

1977

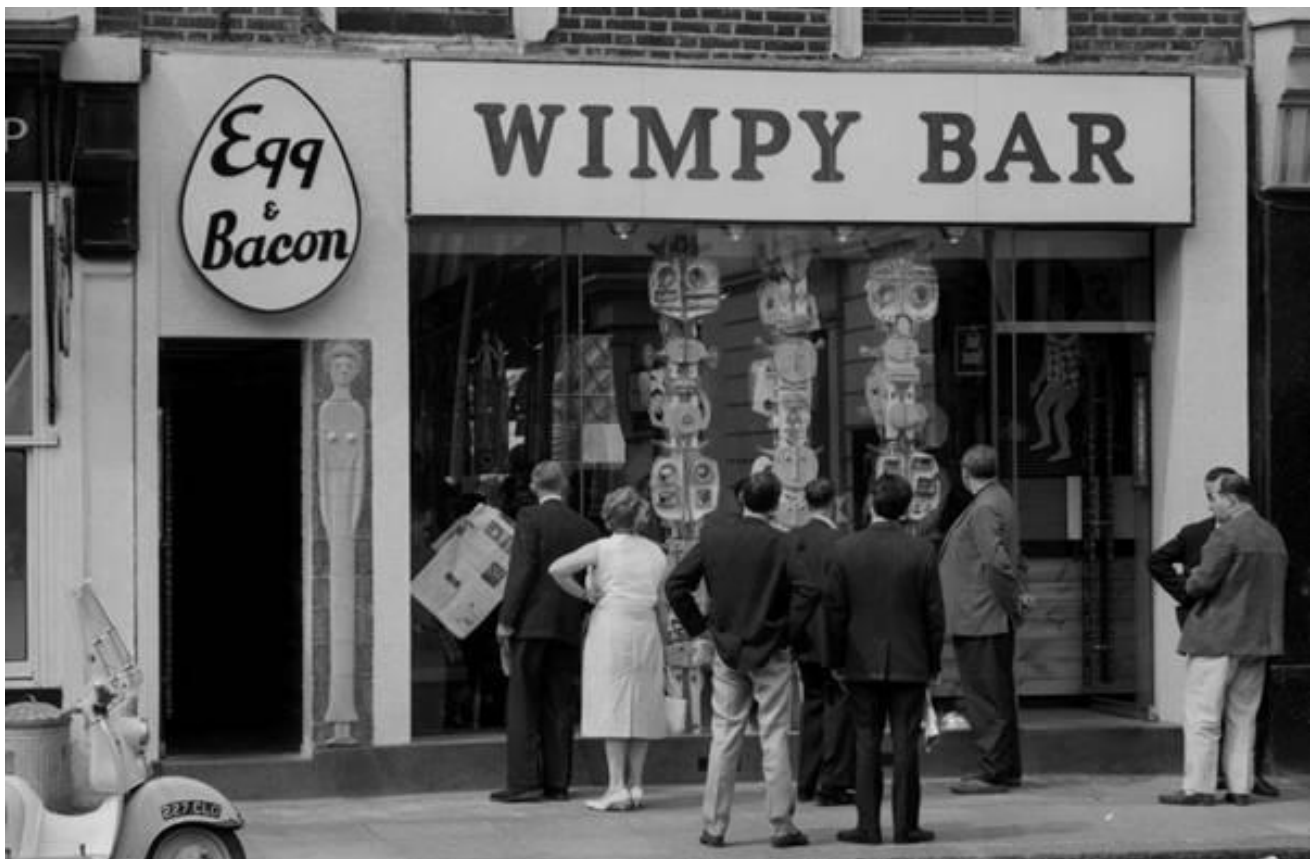


As with the other parts of the Lyons group expansion of market share was all important and many smaller, regional ice-cream businesses were purchased which included, among others, Eldorado, Neilson's, Midland Counties, Walkers Dairies, Tonnibel and Bertorelli..

This not only increased Lyons' market share of ice-cream, but brought into the group new, local production facilities thus saving expensive refrigerated transport costs. The Baskin-Robbins ice-cream business in the US was bought and remained one of the most profitable parts of Lyons' ice-cream business. A speciality ice-cream business provided unusual, portioned ice-cream for the hotel and catering trades; ice-cream cakes were also made for special events such as Christmas or parties.

Wimpy Bars

1954 Lyons established the first Wimpy Bar at the Lyons Corner House in Coventry Street, London. Originally the bar was a special fast-food section within the more traditional Corner House restaurants, but the success soon led to the establishment of separate Wimpy restaurants serving only hamburger-based meals.



Demise

The company was losing money in the 1960s but remained under the control of the Salmon family, descended from the founding partner. Lyons began to close some of its London tea shops and hotels.

The company's decline came as fast as its growth. It had overstretched on its borrowings when the UK was hit by recession and an oil crisis. The high level of borrowing, mainly from American investors, to pay for the aggressive expansion programme severely impacted on the profit and loss account, because of the punitive level of world-wide interest rates which prevailed throughout 1974.

In 1978 Allied Breweries Ltd made an offer for the company which was accepted and Lyons lost its independence. It survived for a few years under new management but eventually its component parts were gradually sold to pay for acquisitions associated with the drinks trade.

1977 The last of the Corner Houses was closed.

1981 The last of the tea shops was closed

By the late 1980s Lyons Maid ice creams and ice lollies were sold to Nestlé.

Lyons Cakes were sold to RHM which ended up as part of their Manor Bakeries subsidiary, which also made Mr Kipling's Cakes.

Ready Brek cereal ending up being owned by Weetabix.

In 1990 the name of Symbol Biscuits was changed to Lyons Biscuits Ltd., which was subsequently sold to large biscuit manufacturer Burton's Foods Ltd.

Lyons had survived for over 100 years. During this whole period it had not one name change and from 1887 until 1998 it proudly traded as J. Lyons and Company.

However, maybe its weakness was nepotism, as late as the 1950s the board was completely comprised of family members. The Financial Times ran a headline “Too much Salmon is bad for Lyons” in 1978. Although it was a public company, the majority of voting shares were controlled by the founding families until 1976 – by then it was too late to save the company.

Postscript *Nigella Lawson’s mother was Vanessa Salmon, the great-grand daughter of Barnett Salmon, one of the original partners of Lyons. She is an heiress to the family fortune.*



Revd Francis Cruse

Historian Chris Hare has recently completed some extensive work involving research into the life and ministry of Revd Francis Cruse, Christ Church's longest serving vicar...

Francis Cruse was Christ Church's longest serving vicar, 27 years, from 1864 - 1891. His incumbency spanned a period of unprecedented growth in the history of Worthing, with the population doubling in those years to reach 16,000. As well as having far more parishioners to minister to, Cruse suffered personal loss and grief, and periods of prolonged ill-health. Yet he did not lose heart and remained constant in his faith. He was a great advocate of the temperance cause and a strong believer in the equality of all races.

In 1884, Cruse endured his greatest test when the town was beset by rioting that became so serious that armed dragoons with drawn sabres were called in to clear the streets. That the conflict arose from a religious source, namely the presence of the Salvation Army in Worthing, was a source of much pain and soul-searching on Cruse's part. These riots have been written about on many occasions, but not through the eyes of a man's whose parish was at the epicentre of the disturbances.

Chris's book is available from John Bull, price £5, or from Chris Hare, email

chris.hare@southdownssociety.org.uk

What it's like to be British (Part II)

- Punishing people who don't say thank you by saying "you're welcome" as quietly as possible
- The overwhelming sorrow of finding a cup of tea you forgot about
- Turning down a cup of tea for no reason and instantly knowing you've made a terrible, terrible mistake
- Suddenly remembering your tea and downing it like a massive, lukewarm shot
- Realising you've got about fifty pound's worth of plastic bags under your kitchen sink
- "You'll have to excuse the mess" - *Translation: I've spent seven hours tidying in preparation for your visit*
- Indicating that you want the last roast potato by trying to force everyone else to take it
- Mishearing somebody's name on the second time of asking, meaning you must now avoid them forever
- Leaving it too late to correct someone, meaning you must live with your new name forever
- Running out of ways to say thanks when a succession of doors are held for you, having already deployed 'thank you', 'thanks' and 'ta'
- Staring at your phone in silent horror until the unknown number stops ringing
- The relief when someone doesn't answer their phone within three rings and you can hang up!

Always Together

*Growing up always together,
Just like birds of a feather.
Hours spent down by the sea,
Digging for crabs as happy as can be.
Jumping wild waves as they come,
Learning to swim, scary but fun.
A rubber ring our only toy,
Bobbing around what great joy.
Wandering over the downs at leisure,
Simple days full of pleasure.
Across the fields over the styles,
We would walk for miles and miles.
Gathering wild flowers on our way,
To take home to Mum that day.
Never a thought of taking the bus,
We were strong walkers, both of us.
Back home to Ashdown Road,
Wilted flowers our simple load.
"Hello Mum" we'd shout with glee,
We are starving "what's for tea?"
Always together, what fun we had,
When I was little and Ted a young lad.*



Much love Connie x