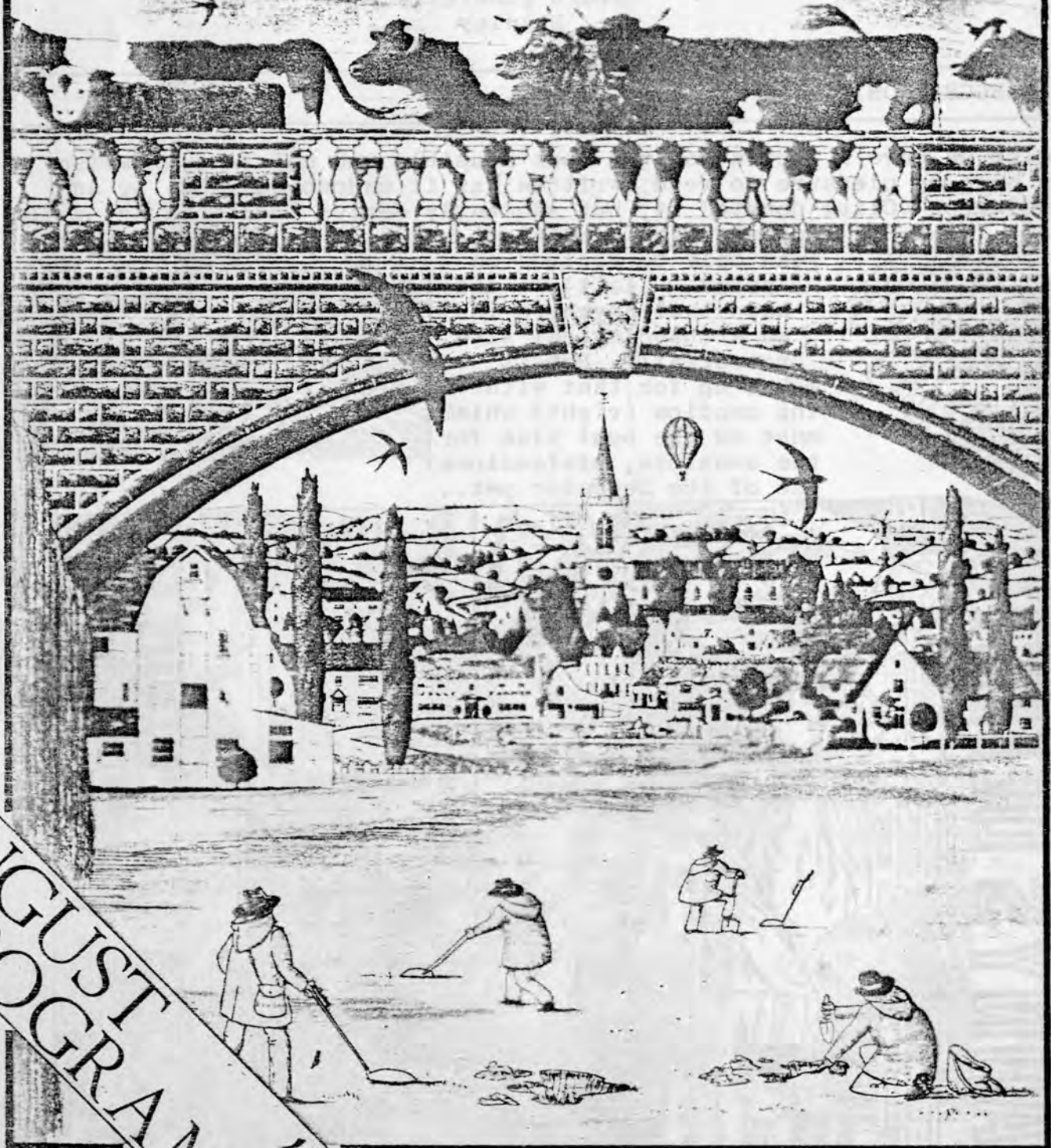


Radio Carbon

Pillage England



AUGUST
PROGRAMS '79

"I pondered all these things, and how men fight and lose the battle, and the thing that they fought for comes about in spite of their defeat, and when it comes it turns out not to be what they meant, and other men have to fight for what they meant under another name."

WILLIAM MORRIS

submitted by Bernard Miles.

Dear Stanley,

I thought my job was safe until I discovered Christina Colyer; what should I do?

yours worriedly
Worried, London

Dear Worried,

Resign.

yours gleefully
Stanley XXXX

DANNY CLEGG'S CRONICLE

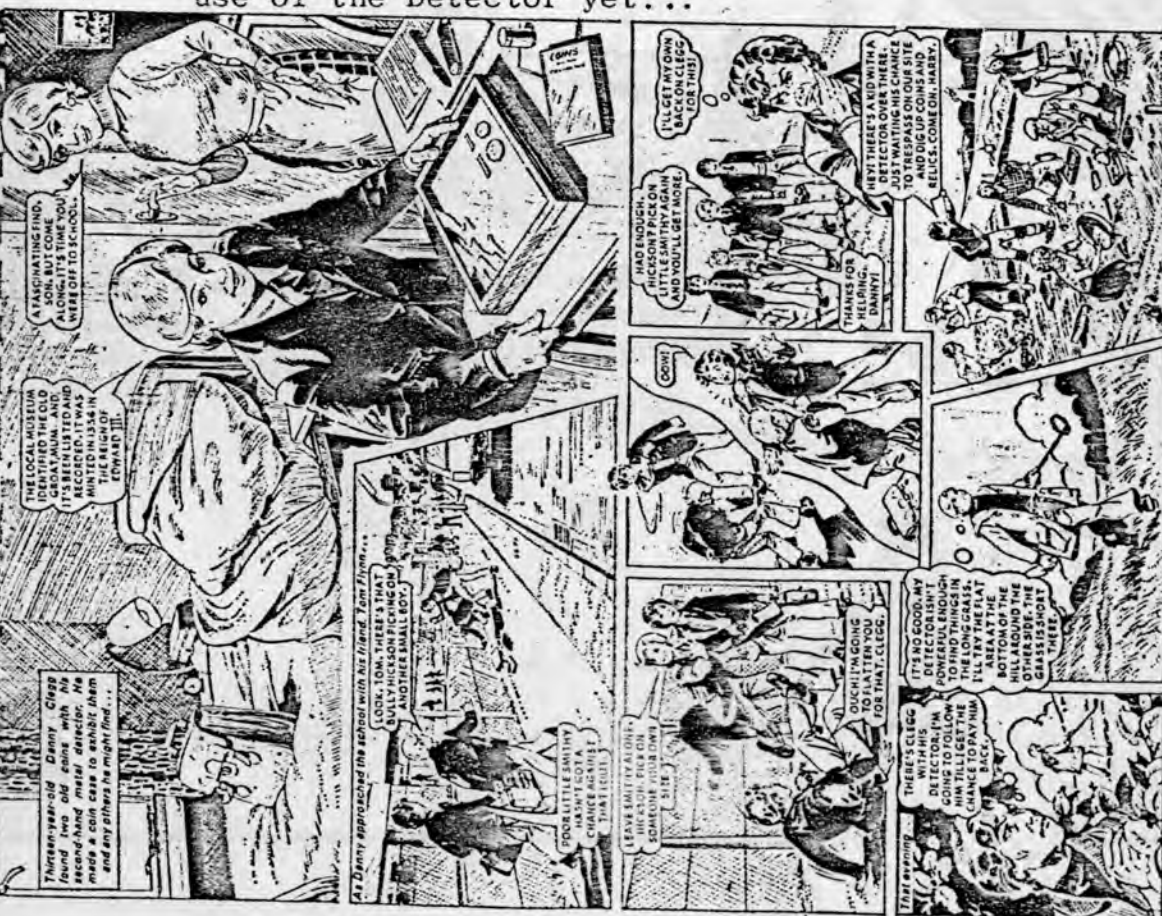
Below we have a reprint of the most sensible and mature journalism it has been my pleasure to read; written, as it undoubtedly is, by an Archaeologist (Clive donated it, but adamantly denies having anything to

do with the script) it can only be faulted on 1 point: (left) we all know that anywhere is an archaeological site, potentially. But it makes up for that with the caption (right) which must be the best plea for the sensible, professional use of the Detector yet...



Young Danny Clegg is in big trouble with the police—when he is accused of ruining an archaeological site!

DANNY'S DETECTOR



"Clegg will get the blame for this!"

Panel 1 (Top Left): "YOU PEOPLE WITH DETECTORS ARE A MENACE. YOU'RE NOT ALLOWED TO SEARCH AN OLD SITE. YOU MUST GET AWAY FROM THE ROMAN SITE AND GET AWAY WITH IT!"

Panel 2 (Top Left): "I HAVEN'T EVEN NOTICED YOUR OLD SITE. I HAVEN'T THE SLIGHTEST INTENTION OF GOING ON TO IT!"

Panel 3 (Top Left): "DON'T JUMP TO CONCLUSIONS, PETERSON. BECAUSE SOME PEOPLE ARE SAYING YOU'VE FOUND A DETECTOR, IT DOES NOT MEAN THEY ALL ARE."

Panel 4 (Top Left): "SEE, ON QUITE PROFESSOR, I WAS ONLY WARNING THE BOY."

Panel 5 (Top Left): "IT IS ILLEGAL TO SEARCH FOR RELICS ON ANCIENT ARCHAEOLOGICAL SITES. I'M SURE YOU KNOW THAT!"

Panel 6 (Top Left): "YES, SIR. I NEVER GO ON TO GROUND WITHOUT TO ANYONE, THOUGH, I HILLS DON'T BELONG TO ANYONE HERE."

Panel 7 (Top Left): "CLEGG TALKS TO THE DETECTOR INSIDE BUT HE LEAVES HIS TROWEL IN HERE. I CAN UNSCREW THIS AGAIN AFTER I GET THE TROWEL."

Panel 8 (Top Left): "OH, NO! SOMEONE HAS BEEN TO THE DETECTOR. PROBABLY THE BOY WE SAW YES TERDAY. THE LOOK OF IT!"

Panel 9 (Top Left): "IT'S JUST LIKE THAT BOY'S TROWEL. I NEVER WOULD'VE THOUGHT YOU MUST HAVE OBTAINED THIS!"

Panel 10 (Top Left): "THERE'S NOTHING TO GO TO THE PICTURES. YOU DIDN'T GO TO THE PICTURES. DID YOU DANNY? YOU SNEAKED TO THAT SITE INSTEAD. IT MUST BE YOU WHO FOUND YOUR TROWEL. NOW WE SHALL BE TAKEN TO COURT. HAND OVER ANYTHING YOU FOUND IN THAT PLACE!"

Panel 11 (Top Left): "I'VE ADMITTED THIS. I'VE ADMITTED I'VE TAKEN THE TROWEL TO THE CHEMIST LAST NIGHT. I DIDN'T GO TO THE CHEMIST IN THE NIGHT."

Panel 12 (Top Left): "BUT I DON'T UNDERSTAND, WENT TO THE CHEMIST LAST NIGHT. I DIDN'T GO TO THE CHEMIST IN THE NIGHT."

Panel 13 (Top Left): "SUPER! CLEGG WILL GET THE BLAME FOR THIS! I'LL TEACH HIM TO MAKE A FOOL OF HIM!"

Panel 14 (Top Left): "OH, NOT SOMEONE HAS BEEN TO THE DETECTOR. PROBABLY THE BOY WE SAW YES TERDAY. THE LOOK OF IT!"

Panel 15 (Top Left): "IT'S JUST LIKE THAT BOY'S TROWEL. I NEVER WOULD'VE THOUGHT YOU MUST HAVE OBTAINED THIS!"

Panel 16 (Top Left): "THERE'S NOTHING TO GO TO THE PICTURES. YOU DIDN'T GO TO THE PICTURES. DID YOU DANNY? YOU SNEAKED TO THAT SITE INSTEAD. IT MUST BE YOU WHO FOUND YOUR TROWEL. NOW WE SHALL BE TAKEN TO COURT. HAND OVER ANYTHING YOU FOUND IN THAT PLACE!"

Panel 17 (Top Left): "I'VE ADMITTED THIS. I'VE ADMITTED I'VE TAKEN THE TROWEL TO THE CHEMIST LAST NIGHT. I DIDN'T GO TO THE CHEMIST IN THE NIGHT."

Panel 18 (Top Left): "BUT I DON'T UNDERSTAND, WENT TO THE CHEMIST LAST NIGHT. I DIDN'T GO TO THE CHEMIST IN THE NIGHT."

Panel 19 (Top Left): "SUPER! CLEGG WILL GET THE BLAME FOR THIS! I'LL TEACH HIM TO MAKE A FOOL OF HIM!"

Panel 20 (Top Left): "OH, NOT SOMEONE HAS BEEN TO THE DETECTOR. PROBABLY THE BOY WE SAW YES TERDAY. THE LOOK OF IT!"

Panel 21 (Top Left): "IT'S JUST LIKE THAT BOY'S TROWEL. I NEVER WOULD'VE THOUGHT YOU MUST HAVE OBTAINED THIS!"

Panel 22 (Top Left): "THERE'S NOTHING TO GO TO THE PICTURES. YOU DIDN'T GO TO THE PICTURES. DID YOU DANNY? YOU SNEAKED TO THAT SITE INSTEAD. IT MUST BE YOU WHO FOUND YOUR TROWEL. NOW WE SHALL BE TAKEN TO COURT. HAND OVER ANYTHING YOU FOUND IN THAT PLACE!"

Panel 23 (Top Left): "I'VE ADMITTED THIS. I'VE ADMITTED I'VE TAKEN THE TROWEL TO THE CHEMIST LAST NIGHT. I DIDN'T GO TO THE CHEMIST IN THE NIGHT."

Panel 24 (Top Left): "BUT I DON'T UNDERSTAND, WENT TO THE CHEMIST LAST NIGHT. I DIDN'T GO TO THE CHEMIST IN THE NIGHT."

"You are in big trouble, boy!"

Panel 1 (Top Left): "I'M SORRY YOU GOT INTO SUCH TROUBLE, DANNY. DID THE DETECTOR FIND ANYTHING?"

Panel 2 (Top Left): "NO, THEY JUST WARNED ME NOT TO USE IT AGAIN. THEY TOLD ME TO KEEP ARCHAEOLOGICAL DIG AT EARLY IN THE MORNING. I'VE BEEN IN BIG TROUBLE!"

Panel 3 (Top Left): "LISTEN, SIR. I WANT A CHANCE TO PHONE THAT PHONE NUMBER. I'VE INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 4 (Top Left): "YOU'VE GOT A HERVE COMING HERE. CLEGG, I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 5 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 6 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 7 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 8 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 9 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 10 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 11 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 12 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 13 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 14 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 15 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 16 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 17 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 18 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 19 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 20 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 21 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 22 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

Panel 23 (Top Left): "I WANT TO SEE THE NEW DIG. IF SO, I CAN MAKE THINGS HOT FOR DANNY!"

Panel 24 (Top Left): "I'VE BEEN INVOLVED IN THIS. I NEED YOUR HELP TO PULL IT OUT. I'VE BEEN IN BIG TROUBLE!"

NEXT WEEK—Danny finds a hoard of stolen diamonds!

Wharram Percy this year sported an extremely distinguishable guest list (including our own Brian and John 'don't blink or you'll miss me' Schofield), primarily due to the organization of a 'Continuity Seminar' by the new boy, Philip Rahtz, of York University. Amongst the noble gathering were such notables as Peter Fowler and Christopher Taylor, both distinguished in the Medieval field, the latter especially for 'Whiteparish: A study of the development of a forest-edge parish' and 'Fieldwork in Medieval Archaeology', pub. 1974. Also attending were Glanville Jones, Professor of Historical Geography at Leeds University, and Tanya Dickinson, Lecturer at York, along with the ever present, ever popular John Hurst, Principal Inspector of Ancient Monuments, and Maurice Beresford, Lecturer at Leeds University and Bachelor of this Parish.

The reason for the existence of the Seminar was to enable a top level discussion on the priorities of the future exploration of the area now that its potential is seen to span much more than the c. 600 years of a Medieval village. It was the idea of Philip Rahtz to explore the complete continuity of settlement in the area, and it was with a bid at describing the meaning of the word and the means by which this might be done that he opened the Seminar. There are many interpretations of the word 'continuity', as was shown by Gustav's words after the meeting - "We exist, therefore we have continued" - but the interpretation that P.A.R. gave to the word was, "The continuing exploitation of the resources of an area". Thus, if we were there to discuss the small-scale continuity of settlements related to the natural geological and topographical resources of the area, the major aim of the Seminar must be to discuss the exact definition of this scale of continuity and whether or not it was possible in archaeological terms to identify it. P.A.R. went on to pose questions as to the methods by which this could be done, with a few ideas such as (i) spacial distribution of finds, (ii) dating of silts, and (iii) pollen analysis, but these were minor problems which had no need for discussion until the wider question of the exact definition of the meaning was answered.

Maurice Beresford was the first to reply, stating that the continuity of the farmsteads and of the area itself were not necessarily co-incident; and looking for an example the evidence of the priests living in Wharram, then elsewhere and then back again; did this not show that archaeology could not answer the question? M.B. then went on to say that the continuity change in the 17th century can be answered by known agricultural growth, does that mean that the gap in, for example, the 15th century can be answered the same way?

Peter Fowler agreed to both points and raised the concern over the lack of continuity in the later 1st century A.D., and asked if the same applies then also; he then went on to say how at any area which is intensely occupied and intensely excavated, surprises will happen, and he took Pitt Rivers as an example, and continued that just because there is material from all periods it does not imply continuity; if bronze age sherds are found, it must be remembered that they can span from any time in a thousand years. Chris Taylor agreed that there was settlement movement in Roman and Medieval times and likewise there was no reason not to believe that this also happened in prehistory. In fact, he thought it usual for settlement to move around and that one should only be surprised if they stand still. Later he went on to say that settlement sites do not move completely randomly, but relative to endless landscape resources and water.

P.A.R. then raised the question as to having a large enough area to investigate. At this point it should have been realised that this would be an impossible task and that this definition of continuity was too large to be answered by archaeological means.

Glanville Jones explained that the stream at Wharram was one of only two that were perennial; to which P.A.R. replied that this implies that Wharram Percy is unique, and that we shouldn't therefore be studying there. John Hurst agreed that Wharram was unique, and that it was undoubtedly due to the stream and the natural springs that settlement occurred there at all, but he could

not understand why they stayed on the exposed hillside, while the sheltered valley was habitable. The question was not discussed as it was felt that John should facilitate upon what is known of Wharram Percy so far.

J.G.H. explained that we have a number of Neolithic and possibly bronze age boundaries, although the later bronze and iron age landscape has not been fully exploited, with, so far, a lack of iron age features. No barrows were known of and there were few circular crop marks; but unlike the usual rectangular, possible farm, settlements which occurred every half mile, they were closer together at W.P., and three such Romano-British settlements occur within the present excavated area, presumably due to the attraction of the stream and the eight springs.

He could not understand how 500 yards of the lynchet, south of the Roman hollow-way, could have survived from Romano-British times, if the 2 ft wide by 2 ft deep gully on Gustav's site, which had silted up by the 4th century is a vestige of it, 100 yds to the north (they only changed to metric last year, Ed.). C.C.T. asked if they were not three settlements but one, as he was distinguishing them simply by where excavation had taken place. J.G.H. replied that they seem to be marked as three and that they don't seem to have been occupied but simply used to hold cattle, etc.

At this point P.J.F. had to once again remind everybody of the difference in time scales; when we talk about the R.B. period we are, in fact, talking of a period of 400 years; and the continuity problem raised by M.B. in the medieval age, must also relate in the Romano-British, therefore the area may be less crowded than it seems.

After a degeneration of the discussion into a talk about pot sherds, which should not enter such a discussion, due to its non-specific dating properties, Gustav Milne raised the fundamental point of using archaeological means in order to answer an historical question and the fact that the concept could not work. At this point P.J.F. finally realised that our keyhole approach to the whole area meant that we could not answer the question in hand and M.B. closed the meeting by stating that this brought us back to what he said at the beginning.

The problem of the Seminar, which took so long to come out, was that too large a question was being asked for it to be possible to answer by archaeological means. The mistake was made at the beginning when continuity was described as meaning 'continuing exploitation of the resources of an area' and not the 'continuing exploitation of an area due to its resources'. This would have meant that the exposed hillside area at present under investigation as the domain of the D.M.V., which does, at last, seem to have a boundary limit, could have been investigated for its relative use and popularity throughout other periods. This would be an extremely worthwhile project, especially as the boundary seems to have been an accentuation of a pre-existing, natural geological hump, thus posing the question as to whether earlier settlers also took advantage of this natural boundary. A further advantage is that it is a question which could be answered archaeologically.

Whose to say what may be possible in the future? When technology has improved excavation technique (that is if the work has to be done by excavation at all) and the silicon chip has meant the demise of a work equal money relationship; it may be possible with the extra people and the extra technology to look at the whole of North Yorkshire; or why stop there, why not look at the whole world to understand fully its continuity and its diffusion; or why stop there, let's look at how every geological action took place along with a complete understanding of the evolution of man; then there won't be anything left to do, and we can all sit at home and read it all on our cable televisions. But what is the point? Where is the enjoyment? Let's just stay with the work that is a little closer to home and keep the fun and uncertainty in archaeology. After all, it is one of the few natural modes of employment left to man today, so let's keep it that way

If you have read Paul Jennings' article on "Psycho-typing", you will know that there are dark recesses of our minds that are only tapped when we are using a typewriter. The machine somehow gains access to the collective subconscious, and all sorts of folk memories and archetypal patterns can emerge. I can now report that the same sort of process has taken over at the London Archaeologist's printers. The following extracts from John Maloney's article on Dukes Place illustrate this effect :

"...straified groups of pottery"

"...enabled the alignment of the Roman Wall in Dukes Place to be plotted using an incodolite,"

"the homogoneons backfill contains a coin of Constans..."

"if the coin of Costans was deposited with the backfill immediately prior to construction, a date of erection of Partion 6 of altar c 350 AD indicated"

"Fig.7: the extrnal face of the wall with offset above the Cast telecourse"

"the tenudous evidence of early occupation"

"R Merrified, loc. cit."

"The finding of a coin of Constans, in a context don. Peter Marsden's excavation at Bastion 6 tury date and coins of the Houses of Theodosius (379-395)"

"It had been anticipated that Bastion 6... would be "excavated" but excavated but this because it is an area not affected by this development"

"each of which was capped by a layer of concrete which only percolated between the stones, leaving canties".

(Radio Carbon accepts no responsibility for any typing errors. ed.)

It is clear from these short extracts that much valuable evidence lies hidden in the neglected study of misprints. For example, study of the use of canties and telecourses in Roman wall construction could shed much light on Roman civil engineering, and the more widespread use of the incodolite could revolutionise site surveying. The little-known emperor Costans (Costains?) requires further research, as do the Bartions of Roman London. We are all much merrified at the thought of straified pottery, which presumably derives from the boxes that fall at one's feet in the dim recesses of the store, en route to the gents'loo. The reference to homogoneons would delight the heart of von Daniken, as evidence of little green men from outer space helping the Romans to backfill their ditches.

This is clearly a whole new field of study, and progress reports will be made as more evidence accumulates.

Clive Orton

Carbon Castle

by Tröll

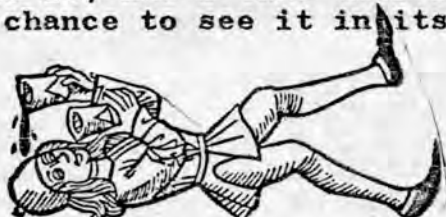


This month sees the start of a 5 part serial by Graham Larkbey, a prolific contributor to the CAMRA produced 'South Wales Beer drinkers' periodical, 'Malt and Hops'; which can be bought at all good ale houses in the region for a mere 5p.

A tremendous magazine, unless, like me, you don't know anything about beer except that your taste buds thirst for something more than wardrobe scrapings, and you write a letter to them to explain your plight; I tried it, and, as a uniformed trendy who unfortunately lived outside the luxurious 6 mile radius of Presteigne, as dictated by the 'Good beer guides', of which, the closest I have been of late, is the stickers on the Pub windows of Swansea, I failed miserably.

Nevertheless, apart from the Letters page, with its contributions from amateurs, the magazine really is an incredibly professional and informative little baby, with comforting similarities to our own typign style, which London could do much worse than follow with all haste.

This article was originally published in February 1979, and is at present going strong in its fourth instalment. An incredible amount of research must have gone into it, and I take this opportunity of thanking Graham for allowing us the chance to see it in its entirety, over here in the parched metropolis.



BEER FROM THE YEAR DOT

Part 1

GRAHAM LARKBEY

The history of alcoholic drink in Britain begins, rather surprisingly, with neither malt nor hops, but with honey. In the mists of time before written records began, it is believed that water provided the only liquid refreshment, but it was found that an alcoholic beverage could be made by mixing honey and water and letting the result stand. This was mead, and variants of it may have been embellished with fruit and herbs, or with cereals. The Celts later used honey in beer-making, suggesting a tradition of drinks based on cereals and honey.

We know that brewing was carried on in Mesopotamia and Egypt in the third millennium BC, but the earliest evidence of it in Britain and Western Europe isn't until the Celtic Iron Age. "Curmai" (hence the Welsh word for beer "Cwrw", familiar to all Belinfoel drinkers) is mentioned by several classical writers including the Greek explorer Pytheas, who circumnavigated Britain about 300 BC. Beer brewed from barley is mentioned most frequently, but British beer made from wheat is noted in the First century AD.

When wine became popular, beer continued to be the alcoholic drink of the poorer classes in Britain, but evidence suggests that the rich weren't above indulging in a few quarts as well: it is believed that some fine pottery mugs dating from the 3rd and 4th centuries AD were used by the better-off for drinking beer. Mead continued to be popular for feasts.

Imported brewing

During the later years of the Roman occupation of Britain, Germanic tribesmen arrived to settle in the eastern part of the country. They brought with them their own tradition of brewing with barley or wheat to produce beer or ale. Both terms were in common use, the distinction between them at this stage is unclear - however, it is possible that beer involved the inclusion of aromatic herbs while ale used malt alone. By the 10th Century, though, "Beer" had come to mean the sweet new wort, while "Ale" signified a malted brew.

The Anglo-Saxons were great lovers of ale, and as well as village ale-houses there were many taverns

around the old Roman roads which were still the principal lines of communication. Several types of ale were available, including mild ale and a twice-brewed variety which was stronger as a result. There was even "bright ale", where particular attention was given to ensuring that it was well settled. (Medicinal ale was produced by the addition of Rosemary, bog-myrtle or other herbs, and no doubt the prescribed dose was rather more than a teaspoon every three hours). A practice followed in Germany was to add mixed herbs called gruit to the ale, and it was from this that the hop emerged as the ideal herbal additive for brewing.

cwrw versus bragot

Meanwhile in Western Britain, the main drink remained the Welsh cwrw, which retained its individuality as late as the end of the eighteenth century. Its smokey taste, "glutinous, heady and soporiferous", came from the process by which the barley was treated in a kiln. Cwrw was known in England by the end of the 7th century when it begins to figure in records of food rents. In Offa's time, a land rent paid to the church of Worcester included three hogs of Welsh ale, one of which was sweetened with honey. The courts of the Welsh princes favoured bragot, a honeyed and spiced ale which was ranked second in line to mead. The laws of Hywel Dda demanded that each township's winter food rent should include a vat of mead, or two of bragot, or four of ale, which gives an idea of the relative esteem in which each drink was held. Mead was a warrior's drink, and the bodyguard of a Celtic chief was allowed to consume his mead in exchange for fighting his cause. In later, more peaceful times, it became a celebratory drink at such occasions as the marking of the church festivals by the richer monastic houses. With so much drinking generally going on, it is hardly surprising to find St. Boniface complaining in the 8th century about the problem of drunkenness.

Wine isn't really our concern, but it is worth digressing to record that, by the year 932, it was arriving in London in large quantities from Rouen in France. As a result a toll was levied on it at London Bridge, the earliest known form of import duty on alcohol.



As stated in Chapter 4, it was not until the Norman invasion that any return to a more refined cuisine was established in Britain; but it took until the intense urban development at the turn of the 12th and 13th centuries, before there was a marked improvement in the quality of diet; and, as the economy grew, then so did class distinction, and, with the more wealthy, a hunger for more exotic meals; presenting once again an understanding of the importance of correct proportioning of ingredients, along with the correct flavourings. This culminated in the documentation of many collections of recipes, of which, one of the earliest extant manuscripts in Middle English, is 'the forme of cury', written about 1390 at the request of King Richard II.

Once again we can be seen to be dealing with the higher classes when we look for recipes; but it must be stressed that it wasn't until extremely recent times that the lower classes had the opportunity to eat correct meals with a wide variety of choice. As far as the Middle Ages were concerned, the Peasant communities had to eat whatever was readily available usually made into a Pottage.

King Richards chefs were culinary artists, some becoming God-like creators, sculpturing their compositions into beasts of mythology or erecting towering Castles of dough; but the basic idea of the food can easily be reproduced from these, another recipes of the period. Also, it is consoling to think that despite our meagre wages, we are able to afford today, what would have, a mere 500 years ago, only been available to the upper classes and Royalty.

A list of seeds bought for King John of France in 1360 while he was a prisoner in England gives some idea of the plants considered to be necessary staples of a kitchen garden. It is headed by those standbys of every household, cabbage, onions, and leeks, and these are followed by lettuce, mountain spinach, and one or two herbs, parsley, hyssop, borage, purslain, and garden cress.⁵⁴ The only other vegetable on the list is beet, and it is probable that this was grown for its leaves rather than its root.⁵⁵

Dried peas and beans made substantial dishes. Like potatoes today, they added warm, comforting bulk to a meal, and were usually cooked slowly to a purée which might be thickened still more with bread crumbs or egg yolks. Crumbs, of course, were cheaper, and one cooking book gives two versions of the same recipe: "yonge pessene" (for every day) with bread, and "yonge pessene ryal" (for a special occasion) with eggs. In the first, peas are simmered for a while in water and drained. One half is then set to cook in beef broth, while the other is pounded to pulp in a mortar, with bread, parsley, hyssop, and a dash of salt added to the pot. In the second, everything has become more expensive. Again the peas are divided, and while one half is pounded with herbs and a little bread, the other is cooked not just in a spoonful or two of broth but with a whole rabbit to add extra richness. The stew is then thickened with egg yolks, flavored with sugar or honey, and colored with saffron.⁵⁶

Usually these vegetables are cooked in meat or fish broth, sometimes with a few onions added, but occasionally they are made into a sweet pudding. In one recipe, white beans were first steeped in water and then simmered in milk and honey. Salt was added before the dish was served, but perhaps only a touch, to sharpen the flavor.⁵⁷

A favorite dish was peas or beans with bacon, made very much as it is today. The peas were first softened in water, then drained, and the cooking continued in bacon broth. Toward the end, a piece of bacon was added to the pot. In the final instructions, the medieval regard for finish and appearance peeps out: "When you take the bacon out of the peas, you ought to wash it in the sewe [broth] of the meat, so that it be . . . not covered with bits of the peas."⁵⁸

Every part of meat or fish was used. Meat dripping was the principal cooking-fat: meat and fish stocks formed the base of innumerable dishes. Fish roe, liver, stomach, and head were cleaned and gently stewed, then cut up small and spiced.¹²⁶ The entrails of a sheep were simmered, chopped up, seasoned, thickened with bread, and bound together with milk and egg yolks. This mixture was filled into a sheep's stomach, which was sewn up and cooked in a cauldron of water to make the dish called a *haggi*.¹²⁷ A stew could be made from the feet, heads, livers, and gizzards of chickens cooked in meat broth, thickened with crumbs, salted, and sharpened with a dash of verjuice.¹²⁸

Marrow, that special delicacy, enriched innumerable tarts. In one recipe, small pastry cases are baked, then filled with cooked ground pork or chicken, mixed with pieces of marrow, sugar, and

Dear Listeners,
Stanley says that there isn't enough time for me this month, well I'll show him next month, I mean, dear hearts, just because he pays me money he thinks he can just shove me around, and me a Senior Citizen too; I think he forgets that I was Miss. Crakaskull Construction Ltd., 1932, well I think I'll remind him maybe. Toodloo.

spices and put back into the oven. In another, the marrow is picked out of the bones, which are then simmered in water to make a rich broth that is used as a base for almond milk.

Many different kinds of stew were made. Venison might be simmered quite simply in water, then cut into slices and served with *farmenty*, a much-loved dish of hulled, boiled wheat cooked very slowly in milk, sweetened, colored with saffron, and thickened at the last moment with egg yolks.¹⁶⁹ Pieces of beef were simmered in broth with chopped onions, spices, parsley, and sage, and this stew was thickened with bread crumbs steeped in broth and vinegar. At the final tasting, salt and vinegar were recommended with that anxious warning which must have echoed in the cook's uneasy dreams: "Loke that it be poynaunt y-now [sharp enough]."¹⁷⁰ A hare or a goose could be cooked in meat broth with a few marrow bones, chopped cabbage, and leeks, with some oatmeal to thicken the stew.¹⁷¹ The rabbit was an expensive luxury until well into the fifteenth century in England because it began to become established there only in the late twelfth century. To own a rabbit warren was a mark of distinction; indeed, in the mid-fourteenth century the design on the seal of Thomas, Lord Holland and Wake, showed a tree with his crowned helm in its branches and its roots growing out of a warren.¹⁷² In consequence, not many recipes for rabbit find their way into the cookery books, but in one it is stewed in broth and served with a fittingly expensive sauce of almond milk made with broth and wine and flavored with cloves, mace, ginger, and sugar.¹⁷³

An elegant way to serve both meat and fish was to present them shimmering in their own jelly. This was particularly effective with fish, as they seemed to be swimming in their natural element. A "crystal jelly" was made simply by poaching a fish in white wine and allowing the liquid to set in a cool place. In a more elaborate treatment, a tench was simmered in red wine and then lifted out of the pan, to be skinned and boned. The skin was put back to boil in the liquid, spices and verjuice were added to give a proper tingle to the taste, and the whole was strained and poured round the fish to set. One or two blanched almonds planted in the tench added the finishing touch.¹⁷⁴ A meat jelly might be made from calves' feet and veal hocks simmered in wine. Once these were removed, pieces of pork and chicken were simmered in the broth. These too were taken out and the liquid was strained several times through a cloth until quite clear. Salt, spices, and vinegar were added to taste, and enough saffron to give a "faire Ambur colour." Slices of meat were arranged on a dish and the jelly was poured round them to set "on a colde place." This golden creation was decorated with blanched almonds and slices of ginger.¹⁷⁵

MAIN COURSES

(including what were originally Appetizers or Side Dishes)

The leek was a popular vegetable in the Middle Ages, perhaps because of the belief that it stimulated the appetite; the following 2 recipes are typical and delicious beyond words:

SLIT SOPS

- 4 medium leeks
- 2 tablespoons butter
- 1 1/2 cups dry white wine or 1 cup canned consommé plus 1/2 cup wine
- 1/4 teaspoon salt
- freshly ground pepper
- beurre manié: 2 tablespoons flour blended with 1 tablespoon soft butter
- sops: 1-2 slices toast, quartered, or 1/2 cup crostons

1. Remove green tops and roots of leeks. Cut white section in half lengthwise and once across the middle. Wash thoroughly.
2. Melt butter in a heavy saucepan, toss leeks to coat, and sauté over a gentle flame until they begin to wilt (about 5 minutes).
3. Add wine, salt, and pepper to taste. Simmer an additional 10 to 15 minutes until leeks are done.
4. Blend in *beurre manié* to thicken just before serving.
5. Serve in soup bowls over toast or croutons.

SERVES 2

MUSHROOM AND LEEK

- 8 small leeks
3 tablespoons butter
1 1/2 pounds large mushrooms, quartered
1 cup vegetable or chicken stock
1/4 teaspoon brown sugar
1/4 teaspoon saffron
1/4 teaspoon minced fresh ginger
beurre manié: 3 tablespoons soft butter combined with 3 tablespoons white flour
salt and freshly ground pepper

1. Wash leeks carefully and slice them into rings, discarding roots and green tops.
2. Sauté leeks in butter in a large heavy skillet until they begin to wilt. Then add mushrooms and toss to coat.
3. Combine stock, sugar, saffron, and ginger, and pour the liquid over vegetables.
4. Simmer covered for about 2 minutes.
5. Add *beurre manié*, stirring rapidly over a low flame until liquid thickens and vegetables are evenly glazed.
6. Add salt and pepper to taste.

BOILED GARLIC

In the Middle Ages, garlic was considered a vegetable and a medicinal herb. Boorde claims: "Garlyke, of all rootes is used and most prayed in Lombardy, and other countres annexed to it; for it doth open the breste, and it doth kyll all maner of wormes in a mans bely."

When prepared in the following manner, garlic has a surprisingly delicate flavor and a texture somewhat like baked potato. But here is a thirteenth-century remedy to reassure those disbelievers among you: "The strong smell of garlic is removed by eating boiled beans or lentils, or by chewing zedoary or garden mint of the wild sort, and drinking a little vinegar afterwards."

After tasting this dish, you will wonder how such a subtle vegetable got imprisoned in the category of a seasoning.

- 1 cup water
cloves of 6 bulbs of garlic, peeled
3 tablespoons butter or oil
1/4 teaspoon saffron
1/4 teaspoon salt
1/4 teaspoon cinnamon
pinch mace
garnish: 1 tablespoon minced fresh parsley

1. Bring water to a boil.
2. Add garlic cloves, butter or oil, saffron, salt, cinnamon, and mace.
3. Cover and cook over medium flame about 7 minutes or until garlic is easily pierced with a fork.
4. Drain and serve with a garnish of parsley.

SERVES 4-6

Alternatively, whole garlic in its shells, can be added to any stew or sauce, and sucked out during the meal.

BAKED HERB EGGS

This recipe is one which exemplifies Boorde's belief that "a good cook is half a physician." All of the herbs included were thought to have beneficial medicinal value.

- 1/2 cup hot milk
3 tablespoons dried herbs as available
5 eggs, lightly beaten
1/4 teaspoon salt
2 tablespoons butter
1. Pour milk over dried herbs and stir until they have all been coated. Allow the mixture to sit for 30 minutes, or until the milk is strongly flavored.
 2. Strain liquid through a fine mesh strainer. Discard herbs.
 3. Combine eggs, milk, and salt, beating a few moments with a wire whisk.
 4. Melt butter in an 8-inch ovenproof skillet or bakine dish.

5. Pour in egg mixture.
6. Bake in a preheated 325° oven for 35 minutes or until eggs are set and top is golden brown.
7. Serve as you would a pie.

SERVES 3-4

And finally, the following 2 recipes for stew were not only widely used by the upper classes, but the second is typical of the usual type of hotch potch consumed by the peasantry:

VENISON STEW

There is much "broth" in this stew, so you may wish to serve it over noodles or rice in deep bowls.

- 3 tablespoons bacon fat
1 medium onion, minced
2 pounds venison, cut into 2 1/2-inch cubes (beef or veal stewing meat may be substituted)
1/4 cup flour
1 1/2 cups boiling water or beef stock
1 1/2 cups red wine
2 teaspoons finely minced fresh ginger, or
1 teaspoon powdered ginger
1 tablespoon (or more) vinegar
1/2 cup currants
salt
1/4 cup bread crumbs (optional)
fresh deer blood, to taste, if available

1. Melt bacon fat in a large saucepan.
2. Sauté onion in fat until it is transparent.
3. Dredge venison cubes in flour.
4. Brown cubes in skillet, combining them with onions.
5. Combine water or stock, wine, ginger, vinegar, currants, and salt to taste. Stir to blend.
6. Pour liquid over meat.
7. Cover and simmer about 2 1/2 hours or until meat is tender.
8. Add bread crumbs to thicken if desired.
9. If blood is available, remove pot from flame a few moments before adding it, as it should not boil. The blood will thicken and flavor the sauce as well as darken the color.

SERVES 4-6

HOTCH POTCH

- 2 lb. neck of lamb
4 pints water
6 ozs diced root vegetables
4 ozs chopped onions
3 ozs Cauliflower sprigs
4 ozs peas
4 ozs broad (or kidney) beans
1/2 shredded lettuce
Chopped parsley
Salt and pepper

Place the meat in a pan with cold water and a little salt. Bring to the boil and skim off any scum. Add the turnip, carrot and onions, reduce the heat and simmer for 1 1/2-2 hours. Add the cauliflower 30 minutes before the end of the cooking time and the peas and beans 12 minutes before. When cooked, remove the mutton, cut it into dice and return it to the pan with the shredded lettuce and parsley; re-heat, season to taste and serve very hot.

DESSERTS

FRUIT SLICES

This deep-dish fruit pie is suitable for Lenten days, as it contains no meat. The almond milk, whose delicate flavor is hidden by the spices, was probably used as a thickening agent. Sandalwood tinges the fruit reddish brown, but in this case does not alter the taste significantly.

- 10-inch uncooked pie pastry
3 tablespoons butter
2 1/2 cups peeled, cored, and thinly sliced apples
2 1/2 cups peeled, cored, and thinly sliced pears
1 cup mixed dried fruit: raisins, pitted prunes, and halved dates
1/2 cup almond milk (see recipe, p. 116)
1/2 teaspoon red sandalwood powder
1/4 teaspoon cinnamon
1/4 teaspoon powdered cloves
1/4 teaspoon mace
1/2 teaspoon crushed aniseed
pinch nutmeg
1/4 teaspoon salt

1. Bake pie pastry at 425° for 10 minutes.
2. Melt butter in a heavy skillet.
3. Toss apple and pear slices in butter, and fry about 5 minutes.
4. Stir in the dried fruit.
5. Blend almond milk with sandalwood, then stir it into the fruit mixture along with remaining ingredients.
6. Place mixture in pie pastry.
7. Bake pie at 350° about 35 minutes or until fruit is soft.

SERVES 8

ELDERFLOWER CHEESECAKE

If you wish to substitute fresh elderflowers, double the amount indicated. Be sure you do not collect them from roadsides, as they may contain lead from gasoline fumes.

- 9-inch uncooked pie pastry
3 tablespoons dried elderflowers
4 tablespoons heavy cream
1/2 cup sugar
1/2 pound farmers cheese
1/2 pound ricotta cheese
2 teaspoons dry bread crumbs
6 egg whites, beaten until stiff but not dry

1. Bake pie pastry at 425° for 10 minutes. Let cool.
2. Soak elderflowers in heavy cream for about 10 minutes.
3. Add sugar and stir until dissolved.
4. Push cheeses through a strainer with the back of a tablespoon.
5. Combine cheeses with elderflower-cream mixture. Add bread crumbs. Blend thoroughly.
6. Fold in stiff egg whites.
7. Pour mixture into pastry crust.
8. Bake at 375° about 50 minutes or until firm but not dry. Turn off heat and allow to cool in oven with door open about 15 minutes.

SERVES 8

TO MAKE BREAD

Harleian Manuscript

279. is the only large collection of recipes which contains a bread recipe, probably because the cookery books were dictated to scribes by cooks and not bakers. Warm ale barm was used instead of yeast in the Middle Ages. Since the fermentation process of our bottled ale has been halted, we must add yeast to the ingredients.

Since most medieval flour wasn't bleached white, you may wish to give your bread a more natural look by blending a half-cup of whole wheat flour with the unbleached. As whole wheat flour tends to absorb more moisture than white, you will probably find that you need slightly less flour overall.

- 3 packages dry yeast
1/2 cup warm water
1 1/2 cups ale at room temperature
2 tablespoons sugar
1 tablespoon salt
1 egg, lightly beaten
5-6 cups unbleached flour
2 tablespoons milk (optional)

1. Dissolve yeast in warm water.
2. Combine ale, yeast solution, sugar, salt, and egg in a large bowl.
3. Add 4 cups of flour and blend ingredients by stirring with a large spoon.
4. Turn dough onto a floured board and begin to knead it (follow the instructions for kneading in a basic cookbook; it is essential that kneading be done correctly if the bread is to have the proper texture).
5. As you knead, work in an additional 1 to 2 cups of flour by sprinkling it on the top before folding the dough over. Stop adding flour when the dough loses its stickiness.
6. Knead about 12 minutes, or until smooth and elastic.
7. Place dough mass into a bowl. Cover it with a moistened cloth and set it in a warm place for one hour or until doubled in bulk.
8. Punch down dough by socking your fist into it 25 to 30 times.
9. Divide it into two or four portions. Shape each portion into a round loaf, and place the loaves on a greased cookie sheet. Score the top twice; make about eight diagonal slashes around the perimeter to encourage bread to rise while baking.
10. If you wish top crusts to turn golden, brush them with milk.
11. Bake in a preheated 375° oven about 30 minutes. When it is done, the bread should sound hollow when you knock the top.

No I'm afraid its not the new male-lib sex exploitation novel, but a response to 'so what are you up to these days' type questions. Strictly for those ofcourse who don't read monthly report. (A 'vice' which reaches high Places.)

Mainly I've ^{been} slaving over a red-hot computer at Queen Mary College Stepney Green. The worst part of this work is riding my Raleigh through the Wastes of Whitechapel to arrive safely if shaken at QMC. Now Camden to the City was a cosy ride but wheeling to Whitechapel is a risky ride. Daily I dodge death-dealing maniacal motorists who seem not to notice the panting figure of the cyclist, and even if they do they ignore us just the same. Some traffic lights too join in the conspiracy, one set is timed just so that breaking no law the lonely cyclist crossing the lights is caught by the oncoming stream of traffic doing a passable imitation of a Le Mans start.

Sometimes I think this is all due to the overbearing weight of the Computer Manuals I have to wade through and carry about to maintain a meaningful working relationship with the computer. Computer Manuals are the culmination of that branch of literature which seeks to potray the simple and everyday into an indecipherable cipher that can only be unlocked by those initiated in the Mystery. Where they get such illiterate technical authors I cannot guess. Anyway what I'm striving to produce is a Computer system that will hold and enable the manipulation of field section excavation records, i.e. context sheets and plans. Cumulative plans can be produced to any scale to help test groupings. The database aid the comparison and correlation of contexts, and once grouped comparisons between different groups can be made to a level and sophistication impossible without the use of a computer. It is almost inevitably taking longer than I projected but as it is by far the most mentally taxing task I've ever attempted I think it is progressing well.

Trig Lane may soon be borrowing a Terminal from QMC for a few weeks. Then ofcourse demonstrations should be possible. I was going to give a Seminar on the subject until someone said 'Oh noone would come. they'd be too bored!'

Kevin

SEMINARS

This is get-it-of-your-chest-time, so you most excuse the vehemence of the language! Basically yours truly goes to alot of effort to arrange an interesting & varied Seminar programme, not to mention the effort that goes into the posters, and the preparation that the Speakers put into their talks. Fewer people have been coming to 'staff' seminars and I have accepted defeat in that I'm not going to bother to put any on in the summer again. But last year we had a very succesful Volunteer Seminar Programme, and I was disgusted when only 2 volunteers turned up to the first one. Could supervisors remind and encourage vols to turn up on Wednesdays? Otherwise we'll have to scrap the whole seminar idea. If you're not interested.....?

Yours, Disillusioned...!

MISTER BIBBERDY BOB SAYS



C14 Brian Philp, star of pre Concrete-Jungle excavations at the Forum, while our own Peter Marsden single-handedly tackled the waste-lands of city construction sites, is about to undertake an excavation where it is hoped that the body of the legendary red Indian Princess, Pocohontas, daughter of Chief Powhatan will be unearthed. Pocohontas was kidnapped in 1613, as a bid for peace, and Brian has apparently been allowed the full resources of the Kent rescue Unit in his new venture; which I suppose is understandable when you consider that they buried her heart at Gravesend...

C14 BRITANIAWIDE Wharram Percy this year saw the return of the Blob; Bob 'Church' Bell, late of St. Magnus '75, has practically finished his attempt at making sense of the dusty Wharram Church records, as he scrambled about in the apse, muttering sentiments along the lines of 'hows that for justice? its been deserted for 400 years, and I've got until Tuesday', while Gustav found what was probably the most important multi-period site for years, and Charlotte found a few unhappy volunteers. Phil Rahtz turned the place into a Naturist camp, while Maurice played his part by showing a leg, inbetween being chased by Bulls; Peter Leach of CRAAGS joined the Tooting Popular Front, Daddy Hurst got his jummy washed, and Peter Fowler didn't vote Tory...

C14 For a mere 35p. you can now swoon to the dulcet tones of Richard Hall, wonder at the grandeur of the new shopping centre, gasp at 'The Splendour that was Viking York', and all within the confines of Coppergate, that haven for mutes everywhere.

C14 Despite Clives article, or maybe because of, the new 'London Arch.' still has a few hidden meanings, due to an overenthusiastic printer.



POETIC LARCENCE

My Grandfather fought
the war to end all wars,
he paid heavily
so that others may not have to.
My Father fought
the next war,
to rid the world of facism,
he paid heavily
so that others may not have to.
He fought the S.S.
and won.
My Father fought
another war,
for the right to pay,
so that those who were sick
would not have to.
He fought for the N.H.S.
and won.
I fought
another war,
for the right to
physically pay,
by doing another mans work
while he was physically incapable
of doing so;
and for him to be financed
during that period.
I fought within the D.U.A.
and won.
Today we take sick pay
for granted;
yesterday we took a free
health service
for granted;
my Father is losing
what he fought for,
my Grandfather lost
what he fought for;
will I lose
what I fought for?
Maybe I will.
It was better when
'the Unions were running
the Country';
now they are told
'the Budget should not be
used as an excuse for
for confrontation";
we don't need an excuse,
we're still crazy
after all these years!

E.J. Carbon



CALENDAR DATES

If all goes well... the Volunteer Seminars continue with :

- 15th. Aug. 'Finds in the City' - Mike
 - 22nd. Aug. 'Roman London' John Maloney
 - 29th. Aug. 'Saxon London' John Scof.
 - 5th. Sept. 'Medieval London' Gustav.
- All at 5.15 in Broadcasting House.

FORTHCOMING RESIDENTIAL COURSES

This years Oxford series are:

- 12 - 14 Oct. 1979
CHURCHES AND LOCAL HISTORY
inc. Rodwell, Smith, Morris and Morris
- 9 - 11 Nov. 1979
BURIAL IN THE SAXON PERIOD
inc. Rhatz, T. Dickinson, Bruce -
Mitford, S. Hirst and Graham- Campbell
- 14 - 16 Dec. 1979
THE EVOLUTION OF MARSHLAND LANDSCAPES
inc. Taylor, Rowley, Cunliffe, Williams
and Tatton - Brown.
- 25 - 27 Jan. 1980
HILLFORTS IN BRITAIN AND EUROPE
inc. Cunliffe, Guilbert, Rodwell and
Alcock.

While the University of Lancaster runs a Boyd infested conference on the Environmental side of all that is Archaeological on 7 - 9 Sept. 1979

SEE NOTICE BOARD FOR DETAILS.....

C14 All those members of the IPCS Beaver Club who have not yet recieved their membership cards for 1979/80, should make haste to the Notice Board (its getting a lot of publicity this month, it'll be hell to live with for the rest of the week) at Broadcasting House, as soon as is make hastable; to sign the appropriate sheet, so that John Maloney can do his buisness.

P.S. Good to see you back Nige

Aussie T.V. Tycoon Signs POM 'Diggers'

With the recent appearance of the cameras, the cricket circus has hit GPO, and aggressive entertainment is to be observed daily in the intervals between pit-zapping. Play continues despite torrential rain and water in the duck ponds endangering the bowlers run-up. The new ball often needs to be taken several times an over. Team captain Ian Blair shows his talent in going for the Big One with the bat (sorry, pick-axe handle) and gets it to lift off a length with the ball. All rounder Pete "Well court, Sir" Cardiff is genuinely fast for two balls very foughtnight, but is playing himself into form for this winters tour of Australia. The sponsors have offered cash prizes for the first six hit into Angel St. and for the first player to drive a ball through the windscreen of Alison's car. Finally, our thanks to the corporation for their recent pitch resurfacing.

Back on site, Ian and Jon Jon have pushed their extension into new areas while Sarah and Kozmic Keiron are trying to sort out John Schofields "z" complex. Nigel and John, the curse of Croydon, have graduated from flooding Sandra's hut to floating the latest products of Ian's well. Peter and Mark spill over the sill into each others areas and collectively disclaim all responsibility. A calligraphy expert and a team of code breakers are working round the clock to tie it all up. True to form, Pit Cut Pat, the site safety officer, fell down a pit head first (Whats new?!). Our resident nuclear physicist is planning to launch a cess powered rocket into orbit to jettison nuclear waste. Meanwhile, Stage Two Supervisors Jenny and Mike are suffering from matrix fall-out. The latest site priority has become the taking of soil samples for the propagation of tomatoes in John the Desk's garden in the Costa del Borough. Clare has an anxious time trying to account for them to Peter Boyd. Annie and an elite of site supervisors came for a week of controlled (?) destruction. Bets will be accepted for the number of pits that can be excavated in our remaining half day of Steve, or how many layers Fredrike can remove in an evening.

We regretfully said goodbye to Lucy and Monique, who departed for Italy and Spain Respectively, and Amanda, lately of Roberts health food shop. Derek is with Lucy in Lucca teaching the Italians cockney rhyming slang. The records hut has been more peacefull, and Mike's bruises have recovered, since Marietta went on holiday to Ireland. Her place on site has been temporarily taken by veteran Nigel Night, who has brought from the southend a reputation for confounding Steve's conceptual correlations. Lez and Geof are soon leaving for Crosswall (see the Chris Unwin cartoon) and Peter goes back to work for SuperDom, but the depleted ranks have been partially filled by the arrival of new GA Brian Pye.

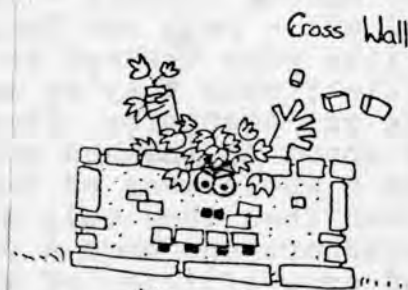
As we prepare for the hectic last haul, Jon Jon's 24-hour working day has become easier since he's installed electric light in the records hut. Finishing date is now mid-September, and it is rumoured that Mr. Wright's tender for the foundationing contract beat all opposition and was accepted gratefully by the G.P.O. On a more serious note, standards have improved drastically since Marie 'Shift it' Barker brought some discipline into the organisation of tea-breaks. However, there are still some exceptions. If you have tasted worse tea than Keiron's, send a sample overstewed re-used tea bag liberally sprinkled with anthrax in a sealed polythene bag, and see if you can make us all ill again.

PAT

is
th
's
s
s
es
is
year.

to 14,500 AD, when a manor house and moat stood on the site.

There is now no sign of the actual house but an open day is to be held there later in the year.



Miltom Keynes Express

July 15th.

CANADIAN LUMBERJACK returning to London seeks log cabin - anywhere considered...Replies to Pete Rowsome c/o Broadcasting House.

SIX of Skellys grandchildren and Zappas nephews and nieces are in need of homes... If you are interested, and by now haven't got a house full of cats, contact Clare at P.O.M.

CLASSIFIED - 2 bedroom flat available for 6 weeks, 5 miles from Maidstone in Kent, £12,2 people... Contact Sandra at P.O.M. or after 8.30 at 0622 - 812311.

POLICE 150

For all those with a nervous disposition or a big brother in the Police force, we now print an alternative review of the Police 150 exhibition.



CUTLER ST. *core of the Week*

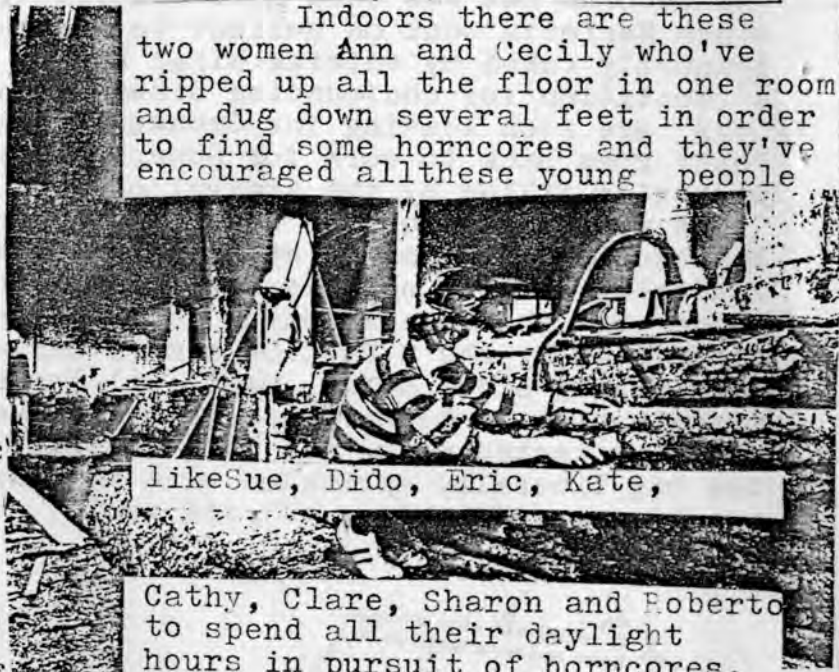
It has been rumoured that once a person has been to Cutler St. there is little hope of rehabilitation, of becoming a normal member of society; that once the entrance doors close a new life begins.

In order to divulge the secrets of that new and different life to our readers our intrepid reporter Ginger Splodgers disguised himself as a supervisor for four months, but no one noticed, and this is his report.

"Yeh well man, I thought I'd seen it all, done the whole trip man, know what I mean, but this Cutler St. scene is just something else. Ya know what, they're into horncores, can ya get that? Jeez man, thats just too much.

They're really into this ethnic thing, ya know grow -your-own, self sufficiency and that kinda thing. Well over there they're self sufficient in horncores. They've got these two ageing hippies - beards, bikes and all - John and Ron, and they're like pigs trained to sniff out truffles; only they're into snuffling out horncores. They grub and root about in the mud until they come upon a whole mass of these things, and then they call most everybody outdoors and have a celebration, and draw effigies of these things on special bits of blue paper and call up strangers to take pictures. Its really weird.

Indoors there are these two women Ann and Cecily who've ripped up all the floor in one room and dug down several feet in order to find some horncores and they've encouraged all these young people



like Sue, Dido, Eric, Kate,

Cathy, Clare, Sharon and Roberto to spend all their daylight hours in pursuit of horncores.

Once they've been found theres a guy called Richard who hangs around all these people who use their toothbrushes to clean the cores. Then once they're clean another guy called Philip looks at them, sees how big they are and then goes on about sex. Thats just the begin-

....cont'd p. 96

Were you there in '77? in the pre-Maggie days when the Summers were hot, the beer was cheap and London Archaeology was new and exiting. Do you remember going along to any pub, any night of the week and seeing 3 or 4 young kids with 1 or 2 hundred watts between them, thumping out slick Woolworths chords in a manner more devastating than a whole Tory Election Campaign; leaving your toes tapping into the early hours and your mind reawakened so that the next day was easier to comprehend.

Unfortunately those days were quickly spent, the record companies realised that there was money to be gained and the best bands were either dragged away to endorse themselves on endless strands of colored vinyl, or were only seen twice yearly, with the aid of a telephoto lens, at a cost equal to a whole week out in those heady, heavy days of '77.

Well things are changing for the better once again, especially if you happen to be living in Manchester (but we will forget that with envy for the moment) because London has a brand new crop of Bands, ripe and ready for the picking, the record magnums have filled up their catalogue and it's up to us to experience the field before the new catalogue is printed.

Most of the new bands are mellower than before only in as much as the Who were mellower than the Stones, which can't be an altogether bad thing; and most are riding on the crest of a new 'return of the Mods' wave, instigated by the Whos latest films, and, although they probably won't admit it, the Powerpop bands of '78.

One such band are four guys who have been around since those Powerpop days (surviving because they weren't) with a growing following of school friends and music lovers everywhere. The V.I.P.'s look like the kids you used to beat up at School and hang up in the locker room for a lesson or two, but last Saturday at the Swan in Hammersmith they delivered a set (or two) of hard, professional, rough-edged, coarse sand rock with the kind of expertise that Led Zeppelin will never quite understand.



Try to comprehend a cross-breeding of the subtle power of the early Who/High Numbers sessions with the melodic structure of very early Beatles; mix in a handful of Barrett Strong (remember 'Money' re-interpreted by the Flying Lizards), Robert Freeman (Do you wanna dance, which they do, incidentally take that whichever way you like) and Dave Clark Five 'B' sides (no really); and whisk it altogether into the early John Peel sessions of the Jam. What you now have cooking at Sauna Temperatures on a Swan Vesta size stage, is a band called the V.I.P.'s; who are, if Saturday was anything to go by (and Keiron will vouch for them on other days) very soon, going to be playing down the road a bit, at the 'sit down shut your mouth' Odeon for 3 or 4 quid; or at the Nice feel Rooms in West Ken, like the Ruts were that night, at £1.50; so if you know what's good for you, you'll time-out along to see them as soon as possible. Once there you might wonder why they've got this hang-up about being Studs; maybe they've got this hang-up about not being Studs, and that's why they sing about girls like Busteen, or something like that; but jolly little Freddy and the Dreamers type songs (See them tonight at Thursdays Disco in Birmingham ed.) like 'I love the girl in the Coffee shop' will make you realise that they're really only joking, even though they do try very hard, and, as the stars of their classmates, they probably succeed.

P.S. For info on their day to day whereabouts, ring Clive Solomon on 01 - 223 6481; and tell him Stanley sent you.

P.H.

C14 A volunteers Special Radio Carbon has just been given the quote O.K. unquote by Brian and can be expected on your stalls and washstands as soon as is physically impossible, a big thank you goes to all contributors without whom etc., etc..

C14 Don't forget to hand your forms in for the First (of many) Radio Carbon Down Your Way Tour by the end of this week.

UNION ELECTIONS

It was nice to see a fair turn-out at the Meeting. The Meeting began with a discussion of the form and method of election of representatives. The following procedures were agreed:-

1/The Field Section representatives shall represent Field Section 1 & 2.

2/The 'Finds' Section Representative shall represent the Finds Section, its illustrators, the Environmental Section, and the photographic Section

3/Elections shall be by secret Ballot, arrangements to be made for Ballot Boxes to be available wherever DUA members are congregated at work. Postal Votes are acceptable.

4/2 weeks should be given after initial notice of elections, to allow nomination of Representatives. Representatives should be from the section they are nominated for, nominations must be accompanied by the signature of a proposer and seconder. Election day to be at least a week after nominations have closed.

5/One vote is allowed per voting member for each representative their section is to elect. Members can only vote for nominees in their own section i.e. under current arrangements 1 vote for 'finds' and 2 for Field section.

6/The Chairman of the DUA section to act as the returning office. Votes should include the signature of the voter.

7/IPCS members are eligible to vote and also those new members of staff who have sent in applications to join IPCS.

Therefore the scheduled election were postponed until September 13th. Nominations to be in by Monday 3 September. Discussion then followed on the role of the elected Representatives and the DUA section.

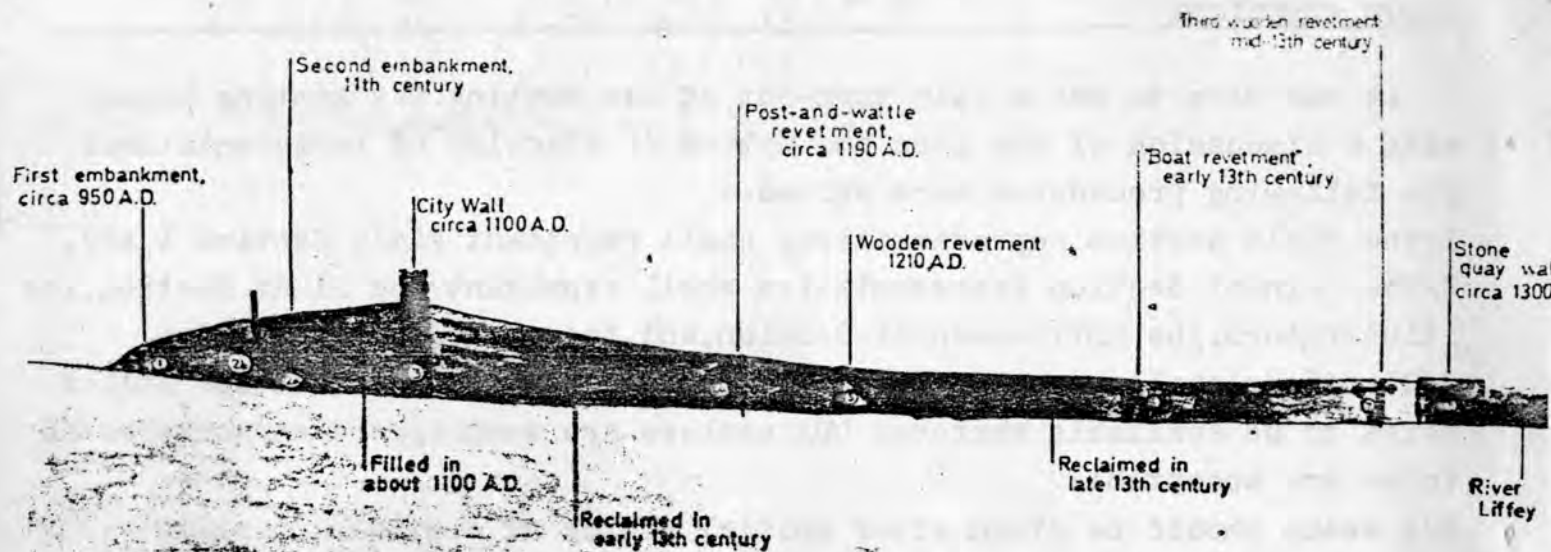
8/The DUA Section Meetings should continue to be the forum, after Branch Meetings, where Union Matters are discussed. Specific issues to one Subsection could be discussed by that subsection. In light of this it was decided to ask the Established Offices formally to join this forum.

9/Representatives are to represent the specific interests of the Members in their sub-sections, and to represent the DUA as a whole. From the elected representatives the following positions should be filled:-

Representative, to be the main negotiator of the DUA section and to attend if possible all meetings he is invited to. Chairman, to chair Section meetings and prepare minutes; Secretary, to deal with publicity and distribution of information. In addition all representatives to attend Branch Committee Meetings, and other Meetings in which he or she needs to be individually present at. Approaches should therefore be made to the management to allow any of the 4 DUA reps to be present if their specific interests require it. These posts should be filled either by agreement between REPs. or by election.

Continued disquiet was expressed about procedure for the filling of vacancies, in particular the appointment of the new GA draughtsman (as reported in R-C). As several members would have applied had this post been explicitly advertised, and as it goes against DUA section and National IPCS Union Policy it was decided to make strong representations to the management as fellow Union Members.

Kevin



National Museum of Ireland.

DUBLIN'S MEDIAEVAL WATERFRONTS AT WOOD QUAY - SCHEMATIC CROSS-SECTION TO SHOW PROGRESSION OF QUAYFRONTS FROM THE 10th TO THE 14th CENTURIES.

No wonder they've had so many problems with such complicated stratigraphy.

BASEMENT TAPES

Holiday time is back at the DUA, and not least of all at Broadcasting House, which all goes to make a very boring tape, but here goes :

Mike has just returned from S.Wales, nice there isn't it Mike (I've got to say that there's a Welshman listening). He thinks he found his own Mesolithic site, can't for the life of me see how! But one thing's for sure, he picked up some bad habits, like nicking Phils helmet; talking of whom has just returned from delivering a lecture on Egyptian mummified cats, to the musically magnificent Manchester, and he's threatening a repeat performance at the DUA (the nearest I could take is the First Aid course).

Vanessa has gone to America to see - guess who - Dave Jones, of Triangle fame(?); and Alan has gone to look at some Churches in Rome, as if there wasn't enough here.

Jacqui has gone to Sky, but before she went, she went a'd got herself engaged to a Griz of some sort; congratulations Jack, with a name like that he can't be bad. While another lucky lady is the Maid of the Microscope, Jane, who has resigned herself to better things, working on boats at Greenwich, good luck Jane, sad to see you go, but see you in the Environs sometime, O.K? Frances is doing finds and a little digging on a Med. site in Spain while Debby Down is back from Debbying Down Italy way, where she was also doing human bones.

John and Cathy have caught a few bugs from Hadrians Wall, as did Charly and Paolo at Wharram. London is so bracing. Meanwhile the photographic dept. want all their pickies back please, and Chris Unwin got a mention for a change P.H.

The August programs were produced and directed by Stanley Baldwin, aided and abbetted by P.H. and K.F., other contributions were contributed by the contributors P.A., C.O., S.O.T., J.A.S., Lord B.M., D.T.G. and J.B.E., Special Guest contribution from G.L., and help with the typing came from the loving fingers of D.T. and C.M. Many thanks go to C.U. the art Director especially for the front Cover, from an idea by P.H. and many more thanks go to the Xerox machine for its reducing skills.

All facts are true and valid to the best knowledge of Stanley. All opinions expressed are the individual responsibility of the contributor and are not necessarily endorsed by Stanley or anybody else in the whole wide world.

RADIO CARBON IS A GAS

© carbon copywrite