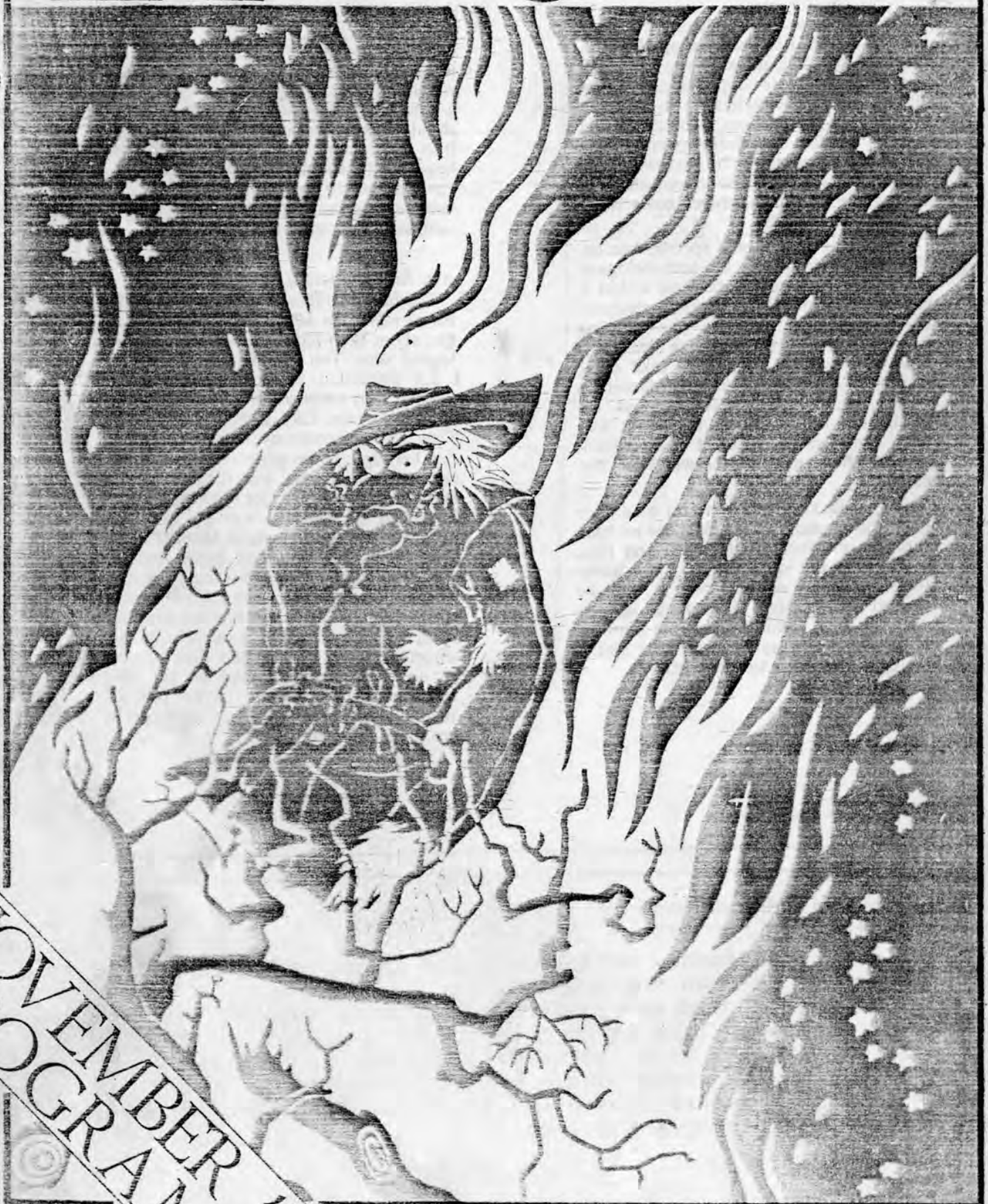


Radio Carbon



NOVEMBER '79
PROGRAMS

PARLIAMENTARY DEBATES

(HANSARD)

CITY OF LONDON (VARIOUS POWERS) BILL (By Order)

Mr. Reg Race (Wood Green): I want to raise two matters concerning the Bill. First, I should like an assurance on clause 12 relating to the development of the new Billingsgate market which is to move to West Ham. My concern is to ensure that the site of the old Billingsgate market is not developed until the archaeological community has had the opportunity of digging the site on a proper basis for a good length of time.

I say that for a very specific reason. The site is regarded by the archaeological community as possibly holding within it very important Roman and medieval buildings which underlie the existing Billingsgate market. It is quite clear that, if development is allowed to take place furiously once the existing market is transferred, without archaeological investigation taking place, we might lose very considerable finds of international interest that might otherwise be discovered.

I hope that we can have an assurance from the sponsors of the Bill that no such rapid development is intended, and that, if there is the opportunity for archaeological digging on the site, it will be carried out properly through the department of urban archaeology at the Museum of London, because I believe that that is the best way for it to be done.

Mr. Stanley Newens (Harlow): The Bill deals with a number of issues with which I do not wish to concern myself at any great length this evening. I agree with both points raised by my hon. Friend the Member for Wood Green (Mr. Race). It is very important, living in a country in which we have the good fortune to have a great archaeological heritage, that we should take every possible step to see that it is not in any way destroyed. Proper opportunity should be given for a full examination to be made before any development takes place on a site as important as Billingsgate Market.

Mr. Anthony Grant (Harrow, Central): The hon. Member for Wood Green (Mr. Race) raised an interesting point, new to me, about the need to safeguard archaeological sites. The City is rich in history. I am fascinated by archaeological discoveries; my enthusiasm is exceeded only by that of the City fathers themselves. They are tremendously keen to preserve this heritage. Some people say that they are too enthusiastic, but the hon. Gentleman has only to look at what has happened in the past, starting with the excavation of the Temple of Mithras when Bucklersbury House was being built—my office was nearby—to recognise the concern that the City has for preserving these sites. I am told that those concerned will do everything possible in this direction. They believe that their powers to do so will be enhanced by the Bill, and there will certainly be no impediment. I hope that the hon. Gentleman is reassured by that.



RADIO-CARBON

Now that Ed PH has gone to the Dreaming Spires, help is urgently required to keep R-C afloat. Any help would be much appreciated either regularly or occasional. Editors for one issue would be particularly useful. We are open to any suggestions.

We would also appreciate readers comments as to what is wrong (or right) with R-C. Would you like us to continue as a nominally monthly issue, or would you like us to be bi-monthly, or thinner (to save on paper)? If you think we are wrong please help us change!

This issue was rather rushed so please forgive the omissions, typing bad grammar, awful style etc. etc..

The Government's White Paper on Public Expenditure for the financial Year 1980-81 is expected towards the middle of November and then, with other Units we will know our Fate. But there can be little doubt that the predicted high level of cuts on public spending cannot leave the DUA untouched. It should not be forgotten that local Authorities are already receiving Government directives to cut spending by looking for non-statutory activities to axe. Rescue Archaeology is not statutory upon Central Government or Local Authorities, as are the provision of library and education services, so that Archaeology, like local Museums, will be very vulnerable to massive initial cuts and perhaps even scrapping if so decided by local Councils. Already one London Borough has announced the closing of an Arts Centre to save £150,000 and a branch Museum in the North of England is up for sale, its collections to be disposed of.

Unit Archaeologists should be aware that the DOE has no statutory requirement to carry out Rescue Archaeology, though over many years it has established a tradition of accepting responsibility for such work. The great increase in recent years for funding Rescue investigations came from a commitment by senior civil servants rather than as a directive from a sympathetic Government.

Today, as we are all aware, a new Government is taking a hard look at ways to reduce Central Government and Local Authority spending. Ministers have been asked to present reports on Cuts at levels of 10% 15% and 20% within their departments. Unfortunately all signs point to the D.O.E. being asked to take one of the highest percentages and already many vacated jobs are being left unfilled. But it is not expected that 'natural wastage' will suffice to cover high staff cuts, and the government has declared that redundancies will be required if Local Authorities cannot make savings elsewhere.

Unit Archaeologists are therefore in a most vulnerable position with regard both to the nature of their work and to the contractual form of employment. At worst, the D.O.E. may have to totally curtail expenditure on its non-statutory activities, which would virtually stop all Rescue Archaeology. Notwithstanding existing ^{commitments} D.O.E. to a 5 year rolling programme of DUA work such a decision would mean the loss of virtually all contracted staff, for which redundancy payments would have to be made.

During the present Year a large shortfall is being bridged by ^a once and for all D.O.E. contribution and a significant saving from the Museum, neither of which, it must be emphasised, are repeatable.

Thus, Redundancies are still a possibility with the known shortfall of £55,000 for the present DUA estimates for 1980-81 with little expectation of further D.O.E. or Local Government grants to make up the deficit.

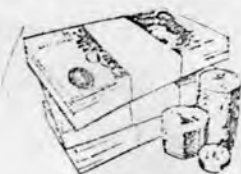
Fortunately, developers are now paying for their own archaeology on an increasing scale and this could help to make up the deficit. Negotiations underway at present for 2 sites should, if successful, go a long way towards filling the gap. In addition the D.O.E. is exploring whether or not it can underwrite a modest amount on the expectation that during the year developers will continue their financial support even if we don't reach our £55,000 target by 31st March 1981.

Unfortunately, the DUA is faced with severe economies if an acceptable answer to its finances, as outlined above, is not found. Savings other than that from staff cuts are very minimal, so that vacated posts may have to go unfilled as a first measure to avoid redundancies. However, the employment of volunteers, students etc. is only to be made when the contracted staff is at full force. Hopefully within the next six months the expectation of redundancies will fade but what has to be faced now is that every item of DUA operations and expenditure will have to be carefully re-examined in light of the financial restrictions. The DUA has had the benefit over the last 3 years of many expensive items of equipment purchased through the Museum but the Museum is ^{also} faced with the same problems as Archaeology and economies are now in force. Routine expenditure normally undertaken by the Museum is also under scrutiny and everyone must be aware of how the costs of small items mount up. e.g. photocopying, telephones, stationery. A recent order of 1500 cardboard boxes cost nearly £2000, contexts sheets £1000 and site tools nearly £2500. The latter reflects too many site losses and shortlife of expensive equipment which will be closely checked by the CUA. Replacement of tools will not be automatic and individual accounts will be closely monitored. Such stringent controls must not be seen as ^{CUA} bureaucratic pettiness but an essential response to the age we are now living in and are essential to the survival of the DUA. They are also required (and are expected) by the Museum and D.O.E. if we are to have their continued support.

For the immediate future fringe projects will have to be shelved and all work concentrated upon our main function of rescue fieldwork, finds processing and publication. Only then will we continue to get financial and moral support through the next few years when survival above all will be the keynote.

All these problems will put the DUA to the test once again but given good work, patience, cooperation and - most of all - that famous DUA teamspirit we will pull through and thereby establish a good future for the DUA. After all the crises the DUA has faced, there is little doubt that they can take this one in their stride - as big as it is.

BH.



Miles Lane lies on the west side of London Bridge which is a good viewing platform for pedestrian traffic, people occasionally throw things at us like squashed grapes, apple cores, and sucked peppermints but luckily no bricks or bags of chips.

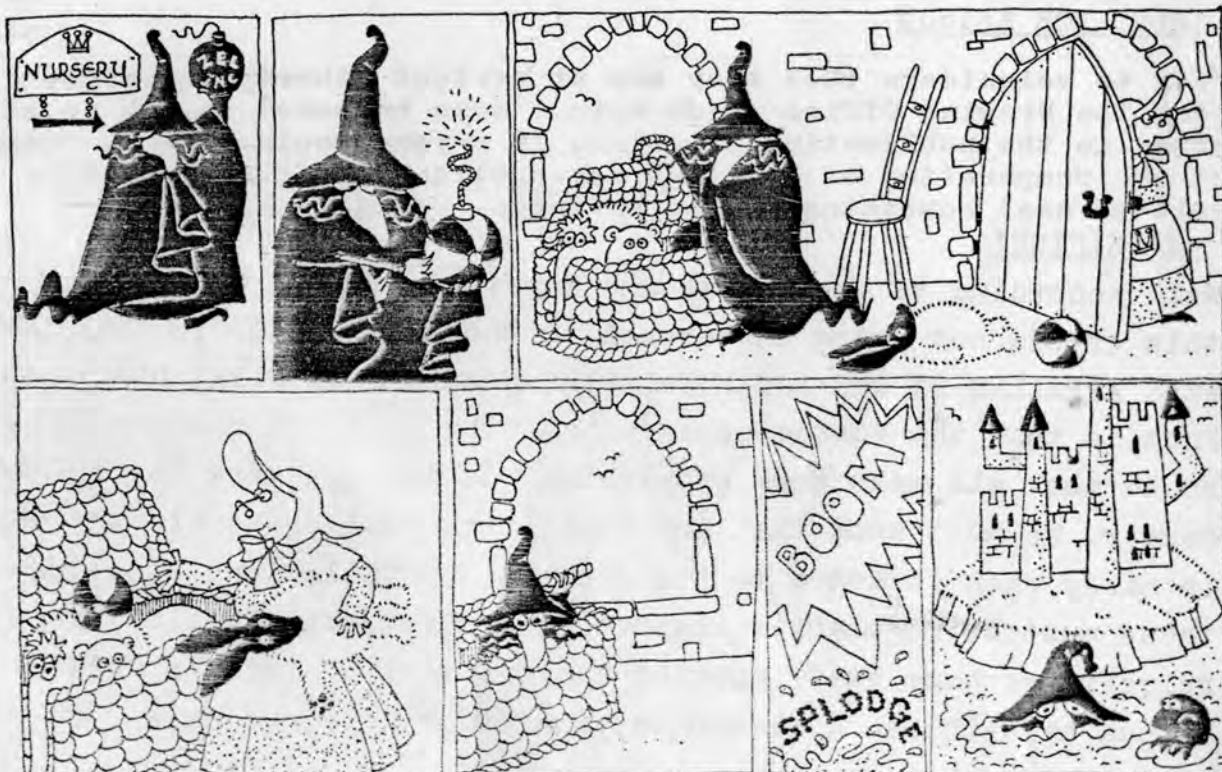
The site was observed in the 1920's when concrete piers were poured for new bank foundations. The only stratigraphy observed above the London Clay was "wet dark earth" and "dry dark earth". However 3 walls of a Roman Building were seen - a rectangular house 31' east-west. Part of the wall (3'3" wide) was described as having an exterior of red tiles set in yellow mortar with a core of solid yellow mortar. The foundations were of flint in yellow mortar above a raft of chalk. We have found the west wall of the building, north and south of a 1920 concrete pier. This wall is 0.60m wide and consists of regular courses of roughly squared blocks of ragstone with a core of rag and tile in whitish mortar. This bears little resemblance to the one described in 1920.

The aim is to sort out Lambert's 1920 structures and stratigraphy. He naturally missed all the pits, which with their organic fills and possible wattle linings (much decayed) are all good environmental stuff. They may be saxon in date. There are also a number of postholes which seem to indicate a timber structure - either late Roman or Saxon - on the east side of the Roman Building. Unfortunately most of this structure probably lies under London Bridge.

LM.

Carbon Castle

by Tröll



STANDARD DEVIATIONS

BONFIRE PARTY FRIDAY 2ND NOVEMBER AT TRIG LANE.

As Westminster has been unavailable for Guy Fawkes Fan Club Celebrations for a number of Centuries, Trig Lane will as usual resound to the cacophony of merry revellers and fire-crackers. Give yer £1:50's to our Alison, and begin the festive season with a bang.

^M
ACCOMMODATION As so many people connected to the DUA seem to have accommodation problems, can you send in any details you may have as to vacant rooms and flats, and any organisations or Housing Associations etc. that you think could help the homeless.

CLOTHING ALLOWANCE FOR SHORT-TERM STAFF.

From the replies I have received so far it looks as if Lawrence Corner will receive the honor of the DUA Clothing Contract. I am hoping to arrange it so that a wide range of suitable clothes will be available to staff, the ex-government surplus prices should enable adequate clothing to be available for the funds allocated (pro rata @ £48 p.a.). I would like short-term staff's comments as to what they would like to be made available, and ^{their} preferences as to its implementation as soon as possible, because ^{I hope to} finalise the arrangements in the near future.

ALLIE'S BIKIN' BOOZERS

The end of Autumn, (beginning of Winter?) is probably not the best time to launch a D.U.A. Motor-Cycle Club, but snow, ice, rain etc. have never yet deterred the true biker, (which only goes to prove that I am a worse archaeologist than motor-cyclist, the drawing office electric fire has never failed me yet). Outings will be arranged to pubs of mutual interest, and maybe to other places as well. Helmet stickers will be available eventually.

MUGS FOR ALISON

A.B.L.

Offer to volunteers that they are at perfect liberty to refuse if they choose. The Drawing Office needs mugs (oops helpers) to ink in site drawings in the publication pipeline. If anyone would like to learn anything about the preparation of drawings for publication, I am sure (in the classic phrase) something can be arranged. See Alison.

FIRE! FIRE!

Well according to the Health and Safety Committee we must pray that this cry is not heard in earnest in the Basement. QUOTE "THE COMMITTEE WERE APPALLED BY THE POTENTIAL FIRE HAZARD WITHIN THE DUA.....". Fact is that the Museum doesn't have the money to rehouse the DUA yet, so we must all make sure everything possible is done to minimise the danger. We must know that the Management will shake off the usual lethargy when it comes to DUA repairs, installations etc, and that these must be regularly inspected. Priority should also be given to relocating those staff most at danger, even if this is against Museum or DUA priorities. A meeting of DUA Union Reps and Safety reps is to be held on this issue on Thursday so please pass on your ideas.



BEER FROM THE YEAR DOT

Part 2

Ale was a vital constituent of the lifestyle of Norman Britain. All large establishments had their own brewhouses, and brewing was carried on by the wives of many households. Alehouses were plentiful and in towns many ale-wives sold their drink in the streets - a tradition which seems worth reviving. A significant development occurred in 1267, when ale became subjected to a sliding price scale based on the seasonal cost of grain. The Assize of Ale ruled that four gallons should cost one penny when a quarter of barley cost two shillings. For each increase of sixpence on a quarter of barley, the amount of ale which a penny would buy dropped by half a gallon. Prices were higher in towns: while a penny would buy four gallons in a country district, it would buy only three in a borough. Later the price-fixing system was further refined to cater for different grades of ale. In Edward 1st's time the strongest was 1½ pence per gallon, weaker grades costing a penny or three farthings respectively. The weakest was for children and the very poor. At Leicester, the brewers were requested to produce a good drink for the less well-off for a half-penny a gallon. Think of those prices next time you shove your 32p across the bar for your pint of bitter!

In the City of London, the measures in which ale was sold (a gallon, a pottle or a quart) had to be inspected and sealed by an alderman. To control the quality of the product, the new civic post of ale-conner was instituted. Brewers who sold their ale in taverns had to put out a long pole above the door as a sign of their trade, and each time a new brew was completed a "bush" or wreath (usually of ivy) had to be hung out on the end, to signify that the brewer wanted the ale-conner to come and taste, assess and price the ale. This practice probably explains the significance of the "Ivy Bush" as a pub name; when the use of hops became common a wreath of hops was used as an alternative, hence the name "The Hop Pole". Tradition has it that the conner tested the ale by pouring a little onto a bench and sitting on it for a while. If his leather breeches stuck to the seat when he got up, it had not fermented enough and was judged accordingly.



Brewing methods varied up and down the country. In the South the best ale was held to be that produced from barley malt, while in the north and west oats were used. Elsewhere mixed cereals might be utilised, including wheat, oats and even beans. Spices were often added, either before barrelling or before drinking, to give an additional sharpness to the flavour. A favourite was long pepper, and others included nutmeg and cinnamon. The addition of herbs was also a recognised practice; ground ivy was used in Wales and Cheshire. The authorities did draw the line, however, at a city lady whose (unapproved) quart measure contained an inch and a half of pitch at the bottom, across which sprigs of rosemary were laid. She was duly hauled off and put in the pillory, though judging by the account of the incident, her crime was giving short measure rather than endangering her customers' health! A principal reason for chucking so many additives into the ale was that, being unhopped, it went off very quickly, and herbs or spices disguised the fact that it was going over the top.

Ale was left to clear of its own accord, and complaints were laid against brewers who delivered before the dregs had settled (resulting in the "pudding ale" mentioned by Bunyan in "Piers Plowman"). London Brewers were ordered to let their beer stand working in the vessel for at least 24 hours, and to ensure that it was clear when drawn off. Heads of larger houses were more cautious, and didn't drink any of their own ale unless it was at least five days old.

English ale "good and stale" (!) acquired a good reputation, particularly that brewed in Kent - some of which Thomas a Becket took to France as a gift when he went there on an embassy in 1158. That produced in other areas, however, wasn't so highly regarded. Andrew Boorde said of 16th century Cornish ale that it was "stark naught, looking white and thick as if pigs had wrestled in it, smoky and ropy"; not even that many kegs merit such a colourful put-down as that. He dismissed Scottish ale as "evil", though he was better disposed towards that brewed at Leith.

Unhopped ale had a sweet taste in itself, but it was often made the basis for even sweeter concoctions. We've already encountered bragot, the simplest version of which comprised ale mixed with honey and powdered pepper, and which was popular for festive occasions. Some of the other combinations are intriguing prospects: posset, for example, was a rich spiced pottage of milk curdled with ale or wine and consumed at supper time - I think I'll stick to Drinking Chocolate myself. Caudles consisted of ale plus sugar or honey and strained egg-yolks, a mixture which was recommended for men with delicate digestions. For centuries ale remained at the heart of the British diet - then along came hopped beer and (in the south at least) things changed rapidly.

(to be continued)

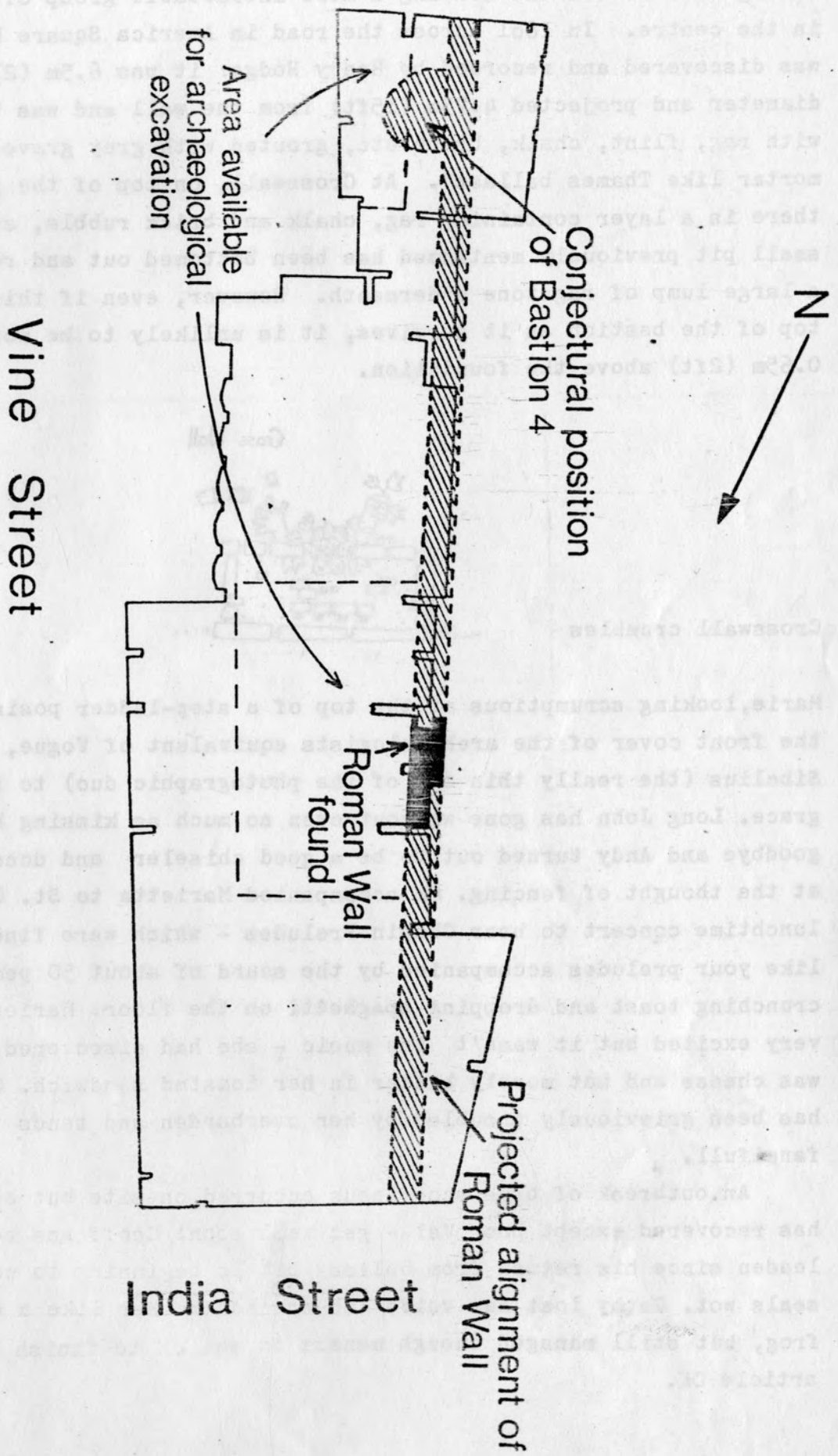


CROSSWALL (XWL 79)

Excavations commenced four weeks ago at 8-10 Crosswall, a site that is astride the line of the Roman wall and situated between Aldgate and the Tower. The north-south party wall on the site is known to be aligned on the Roman wall for much of its length, and in 1906 on the other side of this wall a 12m (40ft) length of the internal face of the Roman wall was discovered at No.1, Crutched Friars. Subsequently, a part of it was preserved in the Directors' dining room of the new building which was called Roman Wall House. Therefore, it was possible that more of the wall would be found on the Crosswall site and in this respect the first hour spent on site was most rewarding: Geoff Egan removed some of the mortar rendering from the Victorian party wall and underneath the external face of the Roman wall was revealed. A week of hard work with hammers and chisels has shown that the Victorians incorporated a section of the wall some 8m (25ft) long and 3m (10ft) high. The wall stands intact from the plinth (approximately 11.50 OD at base) to the bottom tile of the third course of tiles and there is evidence of numerous repairs. It is probable that the plinth and first course of ragstone survive for a further 10m (33ft) to the south of the upstanding section. The architects (Joseph & Partners) have from the start had a sympathetic and constructive attitude towards the archaeological potential of the site, and not only readily agreed that the wall should be preserved within the new building but have modified the original scheme so that the wall will be the central feature of the restaurant part of the new complex, with a public viewing gallery above.

The wall is located in one of the two areas of single basement and it will be possible to investigate the sequence of ditches at this point. In the other area of single basement which is being excavated at present the possibility existed of finding part of Bastion 4, known to have been still standing in 1756. The overburden having been removed a number of drains and a well were revealed but the north-west corner of this area was significantly free from intrusions except for a small pit. This corner is

Crosswall



covered by a gravel layer which, however, does not have the appearance of a surface since it falls steeply away on every side from a central mound. Its contours are reminiscent of those of the layer seen immediately above Bastion 6 at Duke's Place, which were the result of the masonry from the outer edge of the bastion having been robbed out leaving a more intractable group of stones in the centre. In 1881 across the road in America Square Bastion 3 was discovered and recorded by Henry Hodge: it was 6.5m (21ft) in diameter and projected 4.75m (15ft) from the wall and was "built with rag, flint, chalk, brick etc, grouted with grey gravelly mortar like Thames ballast". At Crosswall, on top of the gravel there is a layer containing rag, chalk and brick rubble, and the small pit previously mentioned has been bottomed out and revealed a large lump of ragstone underneath. However, even if this is the top of the bastion as it survives, it is unlikely to be more than 0.65m (2ft) above the foundation.

Crosswall crumbles



Marie, looking scrumptious at the top of a step-ladder posing for the front cover of the archaeologists equivalent of Vogue, caused Sibelius (the really thin one of the photographic duo) to fall from grace. Long John has gone without even so much as kissing his intrusion goodbye and Andy turned out to be a good chiseler and does not pale at the thought of fencing. JM accompanied Marietta to St. Olave's lunchtime concert to hear Chopin Preludes - which were fine if you like your preludes accompanied by the sound of about 50 people crunching toast and dropping spaghetti on the floor. Marietta became very excited but it wasn't the music - she had discovered that there was cheese and not merely butter in her toasted sandwich. Gillian has been grievously troubled by her overburden and tends to be rather fanciful.

An outbreak of blue scorfluous occurred on site but everybody has recovered except poor Val - get well soon! Geoff has been a little leaden since his return from holiday but is beginning to work out wot seals wot. Cathy lost her voice and sounded rather like a well-bred frog, but still managed enough menace to get JM to finish his L.A. article OK.

Bringing in the Grapes: Tours of the Local Wineries

BY MARIE NALLY

This year's grape harvest was delayed by a late spring and a cool, rainy summer. But temperate weather produces a crop worth waiting for: Slowly ripened grapes do mean a smoother tasting wine.

Some area wineries will still be processing their crop this weekend. Visitors can watch as grapes are crushed and pressed and stems, seeds and skin are removed. No longer a matter of foot-stomping, grape-crushing is done by a machine at the rate of several tons per hour. The juice produced is then fermented, aged, blended and bottled.

For those more enthusiastic about the product than the process, many area wineries offer wine samples and sales. Whatever your interest, here is a list of some of the wineries and vineyards within comfortable driving distance of Washington. Unless otherwise noted, tours are free, but you should call ahead for reservations.

MARYLAND

BERRYWINE PLANTATIONS — On Glissans Mill Road, between Route 75 and Woodville Road, seven miles northwest of Mt. Airy. Jack and Lucille Aellen, owners. Tours Saturdays and Sundays, 1 to dusk; weekdays by appointment. Reservations are required for large groups. The fee is \$1.60 for adults. Samples of almost 20 varieties of wine are served with cheese and crackers. They sell winemaking supplies and their own dandelion wine and fruit wines. This Saturday and Sunday they hold their second annual Oktober Wine Festival, from 1 to dusk, with country food and arts and crafts. Phone: 301/662-8687.

BON SPURONIA — On Stone Road off Route 97N, north of Westminster. Ira Ross, owner. Tours Saturdays and Sundays, noon to 5; other times by appointment. They offer tastes of wine and sell it. They produce three varieties of fruit wine, including a cider wine. Phone: 301/876-1110.

BOOBY VINEYARDS — Riderwood, inside the Baltimore Beltway. Philip and Jocelyn Wagner, owners. Visitors by appointment only. They prefer to deal with the serious winemaker or grape farmer. Casual visitors are discouraged. Phone: 301/823-4624.

BYRD VINEYARDS — On Church Hill Road in Myersville, exit 42 from 70N, midway between Frederick and Hagerstown. W. Bret and Sharon Byrd, owners. Tours on Saturdays and Sundays, 1 to 6 p.m. Reservations are required for groups. Fee is \$1, refundable with any purchase. The tour includes a talk on grapevines, a slide presentation showing the grafting process and training of the vines, a guided explanation of the winery equipment and wine tasting. They have modernized their equipment and this year they will have their first commercial crop of cabernet sauvignon, which will be on the market in 1984. Phone: 301/293-1110.

MONTBRAY VINEYARD — Silver Run Valley, off



By Susan Davis.

Route 140, about 12 miles north of Westminster. G. Hamilton and Phyllis Mowbray, owners. Tours daily, 1 to 6. Reservations are required for groups of 10 or more. A dollar charge for members of large groups; otherwise it's free. Visitors can tour the processing plant and vineyards and sample their five dry table wines. Wines are available for purchase. Phone: 301/346-7878.

PROVINKA VINEYARDS — Brookville, in Montgomery County, near Brighton Dam. Dr. and Mrs.

Proenza, owners. Tours by appointment only, usually on Saturdays or Sundays. Call a few weeks ahead for reservations. Visitors can see the grape plants and the general winery operation, including pumping, filtering and racking. The Proenza's hospitality is renowned. Wine is for sale in limited quantities. Phone: 277-2447.

PENNSYLVANIA

ADAMS COUNTY WINERY — Ortona, about

eight miles west of Gettysburg. Call ahead for an appointment. Open weekdays, Saturdays and Sundays all day; closed Tuesdays and Sundays. Visitors can see a wood-fire presentation. Wines may be purchased but tastings are discouraged. Phone: 717/334-6111.

BUCKINGHAM VALLEY WINERY — Boiling Hot, seven miles west of New Hope on Route 414. Jerry and Kathy Forest, owners. Tours weekdays to Fridays, noon to 7; Saturdays, 10 to 6. Reservations are required for groups of ten or more. Visitors can walk through the vineyards, tour the cellar, aging room and bottle room and sample the wine. They have twelve varieties made from French-American hybrid grapes grown on the premises. Wine is sold there. Phone: 215/794-7488.

BUCKS COUNTY VINEYARD AND WINERY — In Lahaska, on U.S. 202, three miles west of New Hope. Rory Callahan, manager. Tours Mondays through Fridays, 11 to 5; Saturdays, 10 to 6. Reservations are required for groups. They will be processing through the weekend, and visitors can watch as the grapes are crushed, pressed and fermented. There's a wine museum, tasting room and gift shop. Phone: 215/794-7449.

VIRGINIA

FARFLE VINEYARD — Flat Hill, on Route 647, 4 1/2 miles from its intersection with Route 604 in Rappahannock County. Charles and Lou Haines, owners. Tours by appointment only, usually on Saturday and Sunday. Visitors can also walk through the vineyard. Their dry table wines can be sampled and purchased. Phone: 703/384-2930.

HIGHBURY VINEYARDS — Near The Plains, on county road 628, between county roads 601 and 626. Treville Lawrence, Sr., owner. Highbury, the experimental vineyard of the Virginia Winegrowers Association, advises vineyards and home vintners and produces about 500 bottles of home-use wine a year. They don't sell wine and visitors are seen by appointment only. Phone: 703/784-8464.

KIDBURN VINEYARD — Off Route 773, midway between Middleburg and The Plains. Robert Lawrence, Jr., owner. Tours by appointment only. Kidburn is a two-acre home vineyard owned and operated by Lawrence for his own table wine. There isn't enough of it for you to sample, but you can tour the vineyards and hear an explanation of the winemaking process. Phone: 703/253-6617.

MIRIDYTH VINEYARDS — Off Route 50, near Middleburg, on county road 628. Archie M. Smith, Jr., owner. Tours daily from 10 to 4. Large groups by appointment only. They make seven varieties of dry table wine and one dessert wine. There's wine tasting and sales and they'll be in harvest through mid-October. Phone: 703/687-6277.

PIEDMONT WINERY AND VINEYARD — On Route 628, off Route 50, near Middleburg. Mrs. Thomas Furness, owner. Tours by appointment only. Open Tuesdays to Sundays, 10 to 4. Their 1977 stock is sold out and their 1978 won't be available until Thanksgiving. Piedmont is Virginia's first commercial vineyard. A converted farm houses presses and other winemaking machinery from France. Phone: 703/687-5124.

CARBONATES ABROAD

EX DUA LONG-TERM VOLUNTEER MARIE NALLY is now writing for the Washington post.

A LETTER FROM NATALIE FROM SUDAN

Sudan's national address: الجبل جبال
مركز السودان
P.O. Box 31, EL-CASHUA
Khartoum, Sudan

15th Sept 79

I'm sorry I haven't written to you for so long. I've been having a rather tough time here - but everything has finally sorted itself out.

I started teaching 3 weeks ago - there are an average of 55 girls in the class. When I walk into the room they all stand up in silence. Then I say "Good morning girls! Please sit down". The day starts from 8am to 2pm with "breakfast" - the equivalent of our lunch - at 10 o'clock. I absolutely hate teaching - the only reason I am staying here is to do the course for the Government of Khartoum.

The town of El Fasher itself is quite a weird place - the night on the edge of the desert - so the streets are made of sand. There are no roads - only sandways. The floors of the school were sand - many

houses - no water or sand - so are the gutters. There is very little water here - it is a real problem. We have one tap - and that has been working since the 2nd Sept. We had to buy water from the donkeymen. These men have huge leather sacks - which they hang off the donkey saddles. These are filled with water from the wells - and they pour the sheets - allowing it to seep like we have no water in these taps. We keep the water in a couple of huge outdoorware jars.

The houses are very low - like every house in Fasher - is divided into five. The men and the women quarters. We are living in the women quarters. There is a little door in my room that leads through to the women's part. Outside there is a 20' long well - in front of the women's part - a screen made of mud and wood - so that the women inside will be seen when they go outside. There is also a date tree - in the garden.

donkey must have been had. Most families here keep hens, goats, oxen, cows - nearly always a donkey - and often a camel. The goats are kept by people near the market - and they provide the only form of rubbish collection. They eat it - luckily we have 15 acres nearby for the market - where the sheep are shown and sold - we even have been on one road.

Now all everything in the market - including all the dry food - flour, oil, cement that had been no more - you - all the food we did in our market. Women sit along the roads - and in a special part of the market place selling fresh fruit and vegetables. And they carry their baskets on their heads. We have been eating nothing but potatoes - and onions for the last month - with the occasional cucumber in - Great food - my experience - 20p for 50 little potatoes. We are all paying for our own - so that our food comes in to the market. The food is good though - Orange - 15p - Mangoes - 15p - Apples - 10p for 5. Things which are little bit of only a small amount - and if there are no more - we have to go to the market - to buy more. It is a real problem - but we are all trying to survive.

AT LAST...

THE CHANCE YOU'VE ALL BEEN WAITING FOR TO WIN THAT MOST COVETED OF PRIZES....

YOUR VERY OWN COPY OF

"GUIDELINES FOR THE USE OF A D.U.A. CONTEXT SHEET"

PERSONALLY SIGNED BY THE FAMOUS ARCHAEOLOGIST, AND AUTHOR OF THE FORTHCOMING TOMES "REPORTS FROM MILK STREET AND G.P.O."

ALL YOU HAVE TO DO IS DECIPHER THE FOLLOWING EXTRACT FROM THE INITIAL INTERPRETATIONS OF G.P.O. CONTEXTS, WRITTEN IN THE UNMISTAKABLE HAND OF THE ABOVE-MENTIONED AUTHOR.

Group 32

- 1) 8976, ~~888~~ is equivalent 9037 etc. with 8967 / 9699 as patchy ones, 8955, 8989, 8948, 9649 as broad top and probably 8315 equivalent.
- 2) 8781 8741, 8733 is tread above, 8751, 8690 below completely this sequence. It's not obvious why the space to East of 8315 is more extended than 8315 itself.
- 3) 8633 + fills are within ~~Flamion~~ Flamion group; 8675 connected with 8705 and 8648, 38, 24 Flamion trees
- 4) 8779, 8794/ is just Hodrunic hill, 8268 floor on East side
- 5) 8796 8796 (at) 8720 (pothole) and 8564 beam 8570 (pothole) and 8515 (well) are N. counterpart, with 8200 + fills 8695, 8678 8668 is at junction of ~~Flamion~~ Flamion group - East of 8044 as well - patchy to East and 8513 threshold between wells 8515 + 8502
- 6) 8168, 8194 are well-ups, maybe in Hodrunic corridor or maybe at top of Flamion locally when pit
- 7) 2700 + fills 8695, 8678 8668 is at junction of ~~Flamion~~ Flamion group - could it be drawn up adjacent to 8720
- 8) As 8647 resembles 8633 & fills, 8643, 8642, 8641, 8274, ~~8600~~ - same context: whether that
- 9) 8857 is just new group: in corridor

ENTRIES TO ARRIVE IN TRIG LANE TRAY NOT LATER THAN FRIDAY, 16TH NOVEMBER. RESULTS WILL BE ANNOUNCED AS SOON AS WE CAN WORK OUT WHAT ON EARTH IT SAYS!

CALENDAR DATES.

THE MAKING OF THE ENGLISH LANDSCAPE. A one day conference at fortress House to be held on Saturday 1st of March. Fee £5:00.

Aldgate 1974. Basement 8th November. The Excavation by Alan Thompson, and the analysis of the pottery by Clive Orton.

BAYNARDS CASTLE. Lunch time lecture at the Museum at 1:10 p.m Friday 23rd November by Peter Marsden.

MOTIONS FOR IPCS ANNUAL CONFERENCE. These should be handed in in December, so see your Rep. if you have any ideas.

TUDOR DEFENSES OF SOUTH-EAST ENGLAND. 1:10 p.m. Museum Friday 7th Dec. (sorry for the chronological order and for what I left out!)

JOBS

SENIOR POTTERY ASSISTANT. £5078 - £5954 Closing date 17th Dec.

SENIOR ILLUSTRATOR. as above. Both in the DUA.

SEASON TICKET LOANS.

Repayable over 10 months, available to staff, applications are overdue!

CONTRACTS UND SO WEITE.

As the legal impediment has apparently been removed, Union Officials are pressing for the immediate offering of Contracts. These are long overdue, and have been promised. Management should be warned that any backdown now can only be treated as a breach of faith and would be very very badly received by staff, with consequent reaction.

We have already noted with grave concern the danger to the country's Archaeological heritage posed by the spectre of Public Spending Cuts. We would like to note that if the Government's declared aim is to reduce waste then an efficient and committed organisation as ourselves is not the place to make cuts. As we do hear stories of waste and under-employment in Public Services, we are aware that rationalisation could greatly improve efficiency, but we also know of the gaps in the service a modern state should supply and feel a transfer of resources would serve the country and the unemployed far better.

We must all therefore fight as professionals and as Trade Unionists to ensure that our standards and our jobs are maintained.

ASSOCIATION FOR THE PROMOTION OF AN INSTITUTE OF FIELD ARCHAEOLOGISTS (APIFA)

Membership of this organisation is open to field archaeologists on the payment of a £3 subscription. It is hoped that this organisation will be the forerunner to a professional Institute. Please fill in form attached.

The November programs were produced by Stanley Baldwin, aided and abetted by KPF. He would most specially like to thank all contributors (especially those who typed their own), SS for the advert, DB for the Washington Post article, and CU for the artwork.

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