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touch



Christmas 1953

CHRISTMAS NUMBER - 1953

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SUMLOCK LTD.

1 ALBEMARLE STREET
LONDON — W.1.



The Editor writes...

WHAT a pity it is that the spirit of goodwill which is engendered at Christmas time cannot last the whole year round. This would be an ideal state of circumstances, but life is not by any means ideal and human beings are not by any means perfect. Nevertheless Christmas time, which is not really a date but a state of mind, can and should have a direct bearing on the conduct of us all during the course of the year.

The Christmas message is one of Peace and Goodwill to all, and nowhere would it be better to adopt this attitude, in some measure, than in business.

Modern commerce and industry is, above all, a team enterprise. We are all whatever our jobs, a part of a well organised co-operative effort.

Business is not a machine in which human beings are just well oiled cogs, for however efficiently we go about our work it is influenced by our state of mind. We are all beset by day-to-day human problems which must condition the efficiency of our work. When we are happy and serene, our work seems to flow easily, but when we are worried everything is a bother.

One of the lessons of Christmas is serenity. During the Christmas period, each of us in our different ways, sloughs off the every-day cares and worries, the thoughts of our work and business problems, and participates in the Festival with a cleared mind. There is an old adage that a change is as good as a rest, so it is with Christmas. Those of us who are lucky enough to have them enter into the life of our families to the full, and thereby re-charge our energy for the months of workaday things that lie ahead.

To all readers of 912 TOUCH are sent warmest and most sincere Christmas wishes, coupled with the hope that This Christmas will not only bring jollity and happiness to each one, but also spiritual and mental refreshment for and during 1954.

The Editor



A Dutchman in London

Mr. Henri
Rugenbrink



On the 24th August, 1953, a Dutch Sumlock Operator, Mr. Henri Rugenbrink of Amsterdam, took advantage of the offer made to him in the Summer issue of "912 Touch" and visited us during his holiday in England.

The photograph published on the opposite page was taken on the arrival of Mr. Rugenbrink and shows Mr. Cloke (left) of Bell Punch Co. Ltd. and Mr. Smith (right) who is responsible for the production of "912 Touch." Mr. Rugenbrink visited our offices, the Factory at Uxbridge and the London Sumlock Schools and his personal description of the day follows. Incidentally, as readers may know, Bell Punch Co. is the parent Company of Sumlock Ltd. and manufactures both the Sumlock and the Plus machines. In addition, that Company also makes Taximeters and Totalisator Equipment; lastly, but not least, it produces all sorts of Ticket Issuing Machines and prints the tickets for them.

* * * * *

"The Head Office of Sumlock Limited was easy to find—it is situated in the surroundings of the beautiful Green Park and it is really a fine part of London. Among the first things I was shown at the London Offices of the Company was a new electric Sumlock and I am sure if a Sumlock operator once tried this new Sumlock it will be her or his wish to have a suchlike Sumlock. This new machine is very quick and you almost haven't to push the buttons so light it works. Further I was surprised to see how many other articles are manufactured by Bell Punch Co. Ltd. The showroom was full of Taximeters and all kinds of Ticket Issuing Machines etc.

But now we went to Uxbridge where the Sumlock Factory is. The underground train brought us almost as far as the Factory but I can assure you that it was a long journey to get there.

The Factory is situated in the countryside and it is a lovely place really. When we arrived in the Factory it was almost time



to lunch but there were a couple of minutes to spare to see the very large sportsgrounds.

There were many surprises during my visit, one of these was to see that the employees get a very good lunch for a small sum of money. Lunch is served in a fine canteen. In my Country we always take some sandwiches to work and only can get a cup of tea but here they cooked an extensive meal for the many workers. —During lunch I was introduced to the Manager of the Factory and as all others he was very kind and made me welcome.

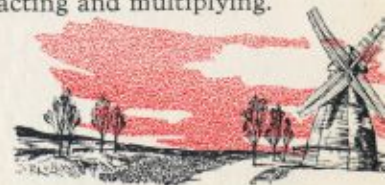
After lunch we started to see the manufacturing of our Sumlock. —Seeing this it seems so easy to make a Sumlock. You can see how they assemble the many different parts and at last the Sumlock is born. First the new Sumlock is tested by a special machine and the final test is given by a human operator.

There are many other interesting things to see at the Factory besides the manufacturing of the different Sumlock machines. One of the most interesting parts of the Factory is the printing department. Millions of tickets in all colours and sizes are printed there, even in the Chinese language for Export.

After having tea we left the Factory and Uxbridge and went to the London Training School. Again by underground; by the way, this train doesn't run underground during the first part of the journey from Uxbridge and that's why it was possible to see something of London's suburbs.

Arriving in the classroom of Sumlock School I was surprised to see that just two boys were training on the Sumlock between many girls. Poor boys! I noticed that in England they use all the many opportunities which the Sumlock offers, and I learned many more opportunities of adding, subtracting and multiplying.

Well, and this is the end of a fine and interesting day as the guest of Sumlock Limited."





the bed-sitting room cook

by Bon Vivreur

Bon Vivreur hides the identity of Major John Whitby and Mrs Phyllis Cradock formerly Wine, Food and Travel Correspondents of the Daily Telegraph. Authors of innumerable books on How and Where to Eat in every Country of the World, they now turn their attention to your cooking problems.

It is high time we put an end to a quite horrid theory which has become wide spread in recent years. The young business girl who lives in a bed-sitting room does **not** go home after work to a supper of tinned baked beans and a cup of cocoa. She does **not** keep her cooking efforts exclusively for the occasions when she has visitors, whether they are her beaux or her girl friends. She is an intelligent young person of limited income who is fully aware that one day she will be a married woman with a home to run and she is just as eager to experiment with cookery as any wife and mother.

She has far more handicaps — that is the point generally overlooked — little shopping time, a limited space in which to prepare attractive meals, and she experiences the hardest restriction of all because she must almost always cook in very small quantities.

Supposing she has a single electric burner or a small gas ring, how will she set about the production of a delectable little evening meal for herself and a guest?

Now that eggs are unrationed she can hardly do better than start with that most economical of all egg dishes,

Chiffon Omelette

Apart from the filling, all that is required is one egg (per person), one tablespoon of cold water and a pinch of salt plus a very small, thick frying pan 5" in diameter. Switch on your heat, very low, set the pan over the heat and let it warm through. Separate the egg yolk from the white into two small bowls. Whip the white up as stiffly as possible with a pinch of salt. Whip the yolk with the cold water till smooth and runny. Stir this mixture gently into the egg white. Dissolve a small nut of butter in the hot pan, or brush the surface liberally with good salad oil. Pour in the egg mixture. Leave undisturbed until a number of bubbles break on the surface and it is delicately spongy. Lay boned sardines mashed with pepper, a few drops of vinegar and a spoonful of cream off the milk over one half of the omelette. Flip over and serve. Or fill with a few shelled shrimps (which you have previously warmed with a little cream off the milk and a drop of anchovy essence), or with diced fried bacon and finely chopped fried onion.

And here is an excellent sweet to round off the omelette.

Fruit Salad

Take a jam jar. Peel, core and slice one eating apple. Place in the jar and dust liberally with castor sugar. Do the same with a handful of stoned, peeled grapes, a peeled sliced pear, and the carefully peeled, skinned sections of one orange, remembering to dust each layer with castor sugar. Leave all day to soak. Just before serving shake in a few drops of any liqueur such as Grand Marnier, Cointreau, Curaçao or Green or Yellow Chartreuse. Stir and serve. Do not raise your eyebrows over the expensive liqueur please. Invest in a miniature bottle which costs quite a small sum. Cork down after using and it will last for months. It is quite fun to build up a little store this way and it makes a wonderful difference to fruits, pancakes and sauces.

When you are staying home alone, pressing, repairing, giving yourself a facial or shampooing your hair, try a delicious economical dish from Sweden called

Pitt-y-Panna

You need one small teacupful of finely diced cooked cold potatoes, the same of finely diced bread, of finely chopped onion, and of mixed chopped bacon with any cooked cold meat available. Dissolve some good dripping, oil or butter in a frying pan and fry altogether until nicely golden. Separate an egg yolk from its white for each portion. At the moment of service turn the raw egg yolk over the fried mound on your warmed plate. Mix it up sides to middle with a fork and season to taste with salt and pepper. Don't use so much fat that there is any left in the pan when your mixture is fried.

For very special tea parties, try this very special cake.

Saucepan Cake

This comes from Vienna. Buy half a pound of broken sweet biscuits from your grocer. Crumble them finely. Dissolve two ounces of margarine or butter in a small pan with one heaped tablespoon of thick honey, one heaped tablespoon of golden syrup and one small slab of plain chocolate. Stir this mixture until it is smooth and creamy. Fling in the biscuit crumbs and stir till the mixture forms a thick dough and leaves the sides of the pan. Press into an oiled or greased sponge sandwich tin and leave until cold. Turn out and cut into slices. If you want to be a real show off, either decorate the top of the cake while it is still hot with nuts—press them into the surface of the mixture after you have smoothed it off perfectly with a cut lemon; or set the cold cake on a pedestal dish and cover the top with a miniature potful of whipped cream garnished with chopped nuts and a few glacé cherries.



SUMLOCK
at the
BUSINESS EFFICIENCY EXHIBITION
OLYMPIA LONDON JUNE 1953



Many important and well known people visited the SUMLOCK Stand to see the latest electric machines, but no one more so than H. R. H. the Duke of Gloucester. He is seen in this picture considerably intrigued with the Duolectric — the machine with the mechanical memory. With him from left to right are Mr. L. M. Nation-Tellery, General Manager of Sumlock Ltd., Mr. W. J. Arris the Chairman of the Association which organised the Exhibition, Mr. E. L. White one of Sumlock's representatives and Miss P. Lack who is demonstrating the machine.

Would you like £5?

If so—all you have to do is write an article—whether in prose or verse doesn't matter—on the subject mentioned below observing the following conditions and send it to **ESSAY COMPETITION "912 TOUCH," SUMLOCK LIMITED, 1, ALBEMARLE ST., LONDON, W.1.**

"SUMLOCK Operating versus Type-writing — Why I chose the former."

It must not exceed 500 words.



Write clearly in ink on lined paper or if typed then with double space.

Head the paper you use with this information in **BLOCK CAPITALS.** Name, Address, Age and School where trained with date/or if now undergoing training at which School.

Your entry—one only can be accepted from each Operator—must reach us before 31st January, 1954.

We cannot undertake to return any entry except that it be accompanied by a stamped addressed envelope.



Entries will be judged by a panel of three well-known personalities—Joanna Chase the Editor of "Woman's Own," John Arlot the famous Radio Commentator, and finally John Slater of Film, Radio, Stage and Television fame. The Operator whose Essay is chosen by the panel as being the best will receive £5 and the winning Essay will be published in our next issue.

(Employees of Sumlock Limited are not eligible for this Competition).



HAVE YOU SUMMED YOURSELF UP?!

by L. A. MORGAN,
Sales Director, Grossmith Ltd., London.

THE girl in an office demands more of her cosmetics than anyone else. Ideally, she wishes to don her make-up in the morning — and then forget it. Her aim through a rush-hour journey, crowded day and busy lunch period, is a make-up that keeps her looking her fresh and dewy best, essential to holding a good job. She has little time for the fussy business of retouching, a habit irritating both to her employer and herself. In any case, she will dislike the patchy look which often results.

This daylong make-up is easy to achieve, even for a difficult, too dry, or too greasy skin. The secret is, to begin the night before! There must be no 'too tired for anything but tumbling into bed'; the skin must be thoroughly cleansed every night. Soap and water is insufficient for a skin that spends most of the day in a city office. The greasy skin should be cleansed with Cleansing Milk, used liberally on a clean pad of cotton wool. Most good Cleansing Milks have in addition, a useful astringent effect on the pores. A dry skin needs to be massaged clean with Cleansing Cream, which will also help to lubricate it. Wipe away the cream with a fresh pad of cotton wool, and put an extra smear of it around the eyes to prevent wrinkling. Cleansing Cream should liquify quickly, and will

nourish the skin. This nightly routine produces a complexion conditioned and supple to receive and retain its morning make-up.

The hair too should receive its traditional hundred strokes at bedtime. Greasy scalps should be massaged nightly with a few drops of a spirituous lotion but



dry scalps will benefit if a few drops of a liquid Brilliantine are massaged in — not wiped over the hair. Either treatment makes the hair easily manageable in the morning, keeps it in shining condition and fragrant from shampoo to shampoo.

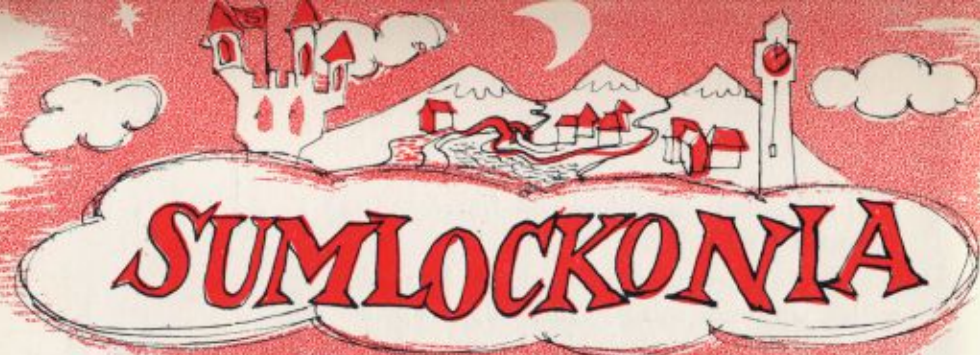
In the morning, the face should be washed with soap, and splashed liberally with cold water, to bring a fresh blood supply to the complexion. A good quality soap saves money in the end. Such a soap is longer lasting, will leave a delicate, lingering perfume on the skin, and its ingredients really do good to the complexion. An underarm deodorant, whether a girl actually needs one or not, should be as much a part of the morning routine as brushing teeth. It will give her absolute confidence through the most strenuous day.

Now the actual business of make-up begins. A good Foundation is the basis. The secret is to use it sparingly. Powder should be pressed on generously with a clean pad of cotton wool and the surplus dusted off. If necessary, a very little powder rouge can be fluffed on to the cheek bones. Lipstick should be applied smoothly, blotted with tissue paper, powdered over, a second coat applied and re-blotted. This method should keep the lips indelibly coloured even through a light meal. A touch of petroleum jelly on lids and lashes makes the eyes look larger, keeps lids from wrinkling and helps the lashes to grow; it is preferable for daytime than heavy mascara and eyeshadow, which, unless used skilfully and very sparingly, are not suitable for office wear.

And suitability should be the watchword. The girl who is suitably, if inexpensively, groomed, obviously outshines the girl who may have spent a great deal, but does not look right for the job. The boy friend may like flying curls; be sure the boss does not, as they lend a look of dignity neither to the wearer nor the office. Nails should be kept short for efficiency. A pale varnish, besides looking better for office work, does not look so unsightly as a dark one.

These days perfume is an essential. But the clever girl saves the heavy, sophisticated ones for evening. A light, floral perfume is just right for the office. Good Lavender has always been fashionable, but is even more so today, with its new subtle top note. The American habit of using perfumed cologne is also a tip worth copying!



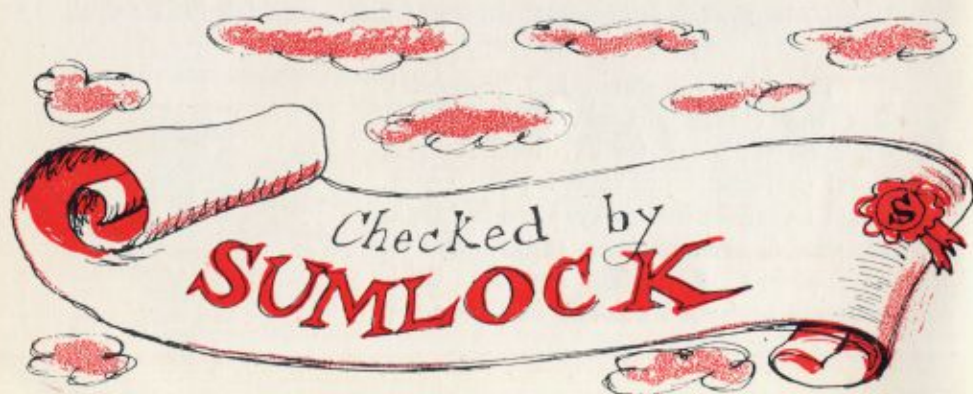


WHEN in those days there did appear from a distant land, Sumlockonia, which lies between the Rivers Decimal and Point, two fair damsels who waxed rich in the knowledge of the third "R," and who were wont to do abstruse computations on a strange and wonderful device rejoicing in the name of SUMLOCK—doubtless derived from the name of that country.

And it came to pass, even so, that the two maidens were offered positions of trust in the land and they did calculate, most speedily, the tax which the wicked publicans were wont to extort from the people. Thus were they revered and held in great awe by the multitude of the people who were sore afraid of them and their instruments of calculation.

Now at that time there was a decree passed by the Sanhedrin which ordained that all the people should make a reckoning of all their goods and chattels and that the value of the same should be made known to the Sanhedrin within a space of seven days. Then was there much wailing and gnashing of teeth for the people were now burdened with a great trouble.

But lo! even as night follows day, the fair damsels of the land of Sumlockonia did arise and they called the people together and comforted them with these words, "Fear not, for we shall rid you of your trials and tribulations."



by Miss MARGARET WILLMOT,
Primary Course, Edinburgh,
September, 1953.

And straightway they applied themselves with great diligence to the task which confronted them, and they did compute and check with much speed and accuracy the value of the possessions of the people, even as the Sanhedrin had demanded.

And it came to pass that on the seventh day the people submitted to the elders that information which they had decreed be made known, and embossed on each roll of parchment was the expression "Checked by SUMLOCK."

Then the Sanhedrin took counsel together and they murmured amongst themselves saying, "Truly, this is a wonderful achievement." And it came to pass, even so, that they issued a further decree which proclaimed that all who did transact and negotiate business in the land must acquire the services of the instrument known as SUMLOCK together with a fair damsel skilled in the use of the same.

Therefore was there much singing and feasting in the land and the number of machines and manipulators—called thenceforth operators—grew and multiplied in the land even unto this day.



270 378
633 164
483 29
152 315
791 108
614 92
510 43
416 570
035 825
918 43
24 906
517 71
817 23
63 53
63 547
912 387



Winners

Advanced Certificate Winners

LONDON

Miss Diane Weston
Miss Margaret Kinden
Miss Mary Stokes
Miss Evelyn Adams
Miss Doreen Woollard
Mrs. Joan Carter
Miss Pauline Druce
Miss Patricia Chilcott

BELFAST

Miss Agnes McDowell
Miss Mary Creaney *
Miss Margaret McLroy
Miss Mabel McClung
Miss Norah McKeown
Miss Margaret Sinnerton
Mrs. Margaret Livingston
Miss Margaret Balmer
Miss Muriel McKee
Miss Nanws Eadie

BIRMINGHAM

Miss Joan Brough
Miss Beryl Mills
Miss Margaret Hopson

EDINBURGH

Miss Annette Wright

NOTTINGHAM

Mrs. Betty Armon
Mrs. Beryl Marriott
Miss Audrey Roome

MANCHESTER

Miss Rita Taylor
Miss Audrey Shepherd

CARDIFF

Miss Maureen Morris
Miss Theresa Deidun
Miss Barbara Williams
Miss Marion Peasley
Miss Gwendoline Parsells
Miss Ann Jones
Mrs. Morella Norman
Miss Enid Smith
Miss June Vickery *
Miss Megan John
Miss Margaret Jones
Miss Rosemary Pryse *

GLASGOW

Miss Yvonne Ryder
Miss Ann Findlay
Miss Edith Watson
Miss Ann McCulloch
Miss Margaret Anderson
Miss Jeanette Massey
Miss Ann Morrison
Miss Margaret Maxwell
Miss Shona Mackenzie
Miss Jean McDonald
Miss Alice McGuinness

SOUTHAMPTON

Mrs. Evelyn Symes
Mrs. Patricia Delaney
Miss Una Watts

BRISTOL

Mrs. Audrey McGuire

SHEFFIELD

Miss Thelma Robinson

PRESTON

Miss Joyce Trought

LEICESTER

Miss June Grainger

NEWCASTLE

Miss Ellen Duncan
Miss Moira Gardner
Miss Joan Murphy
Miss Lorna Harman
Miss Muriel Johnson
Miss June Rowe
Miss Ann Careless
Miss Audrey Pryor
Miss Jean Brunton
Miss Joan Batey
Miss Jean Upton
Miss Sheila Sanders

SHEFFIELD

Miss Nina Neal
Miss Kathleen Lunness
Miss Judith Sutcliffe
Miss Norma Howe
Miss Pamela Cooper

PRESTON

Mrs. Ethel Rawson
Miss Oonagh Bannister
Miss Pamela Maclin

LEEDS

Miss Norma Batry

LIVERPOOL

Miss Miriam Prescott
Miss Kathleen Corless
Miss Jeanette Cunningham

LEICESTER

Mrs. Audrey Ridding

EDINBURGH

Miss Isobel Hendry
Miss Mary Aitken
Miss Jeanne Young
Miss Barbara Burke
Miss Margaret Heatherill
Mrs. Anne Nichol *
Miss Irene Doyle *
Miss Moira Ponton
Miss Sheena Richardson *
Miss Isabel Reid
Miss Katherine Williamson
Mrs. Margaret Sobczynska
Miss Rose Clark

MANCHESTER

Miss Marcia Clifton
Miss Christine Quin *
Miss Marie Walker
Miss Norma Scholes
Miss T. Rowan
Miss Mary Royle *
Miss Ivy Colclough
Miss Phyllis Jones *
Miss Elsie Fryer
Mrs. Ada Jamieson

Intermediate Certificate Winners

BRISTOL

Miss Beryl Pitt *
Miss Marion Yelland
Miss Patricia Leitch
Miss Audrey Hibbs
Miss Marian Burge *
Miss Ann Holmes *
Miss June Nemes

LEICESTER

Miss Sheila Ray *
Miss Margaret Pegg
Miss Christine Dayley
Miss Sylvia Stovin

GLASGOW

Miss Catherine Nugent
Miss Elizabeth Campbell
Miss Elizabeth McLeavey
Miss Anne Dryburgh
Miss Rena Wood
Miss Mary Thompson
Miss Mary Simpson
Miss Margaret McKaig
Miss Moira Sweeney
Miss Helen Scott
Miss Marion Auld
Miss Mairi Wilson
Miss Moira Hamilton
Miss Jean Calvin
Miss Violet Anderson *
Miss Janie Grierson
Miss Jean Buchanan
Miss Rita Fisher
Miss Mary Walker

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Miss Miriam Fisher
Mrs. Joan Carter
Miss Amy Young
Mrs. Patricia Locke
Miss Pamela Vokes
Miss Edna Wilkinson
Miss June Johnson *
Miss Winifred Dunford *
Miss Eileen Griffen *
Miss Ann Draper
Miss Joyce Welsh
Miss Maureen Heath
Miss Hilary Derrett
Mrs. Marjorie Ayres
Miss Constance Norton
Miss Hazel Pembroke *
Miss Joyce Woollett

PRESTON

Miss Hilda Davies

CARDIFF

Miss Anita Saunders
Miss Jean O'Brien

GLASGOW

Miss Carol Miller
Miss Elizabeth Kelly

LIVERPOOL

Miss Joyce Bell
Miss Irene Kelly

DUBLIN

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Miss Yvonne French

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Miss Joan Lewis
Miss Iris Higginbotham

MANCHESTER

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Miss Barbara Taylor

EDINBURGH

Miss Georgina Bain

LEICESTER

Miss Jean Riley

NEWCASTLE

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Miss Kathleen Lindsley
Mrs. Marion Hall
Miss Hilary Black
Miss Jenny Brown
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Miss Ann Hughes
Miss Catherine Joyce
Miss Ellenor Thackeray
Miss Teresa Farbridge *
Miss Elizabeth Cranston
Miss Muriel Parfitt *
Miss Sheila Muir *
Miss Monica Parsons
Miss Joan Rodgers
Miss Valerie Smith
Miss Norma McRae
Miss Mavis Nixon

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Miss Margaret Smith
Miss Norma Boath
Miss Ann Edwards
Miss Yvonne Brand
Miss Mary Sloan *
Miss Brenda Carmichael *
Miss Elizabeth Butters *
Miss Doreen Bishop *

MIDDLESBROUGH

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Miss Sylvia Couhig
Miss Jean Garrick
Miss Joan Wickman
Miss Maureen Donkin
Miss Maureen Couhig
Miss Mollie Besford
Miss Anne Henderson

SHEFFIELD

Miss Beryl Abberley
Miss Mavis Grummett
Miss Margaret Daubney
Mrs. Peggy Cookson

Certificate of Merit Winners

LEEDS

Miss Catherine Bleasby
Miss Hazel Johnson
Miss Margaret Webber
Miss Brenda Trippett
Miss Dorette Crossley
Miss Christine Oddy
Miss Agnes Collieran
Miss Ann Webster
Miss Maureen Weightman *
Miss Betty Smith
Miss Alice Bent
Mrs. Marie Owen
Miss Brenda Tyers *
Miss Sheila Reynolds

SOUTHAMPTON

Miss Muriel Norris
Miss Muriel Hayes *
Miss Mary Lane

LIVERPOOL

Miss Brenda Burgum
Miss Rhona Rutherford
Miss Nora Waddell
Miss Ruth Bridge
Miss Joan Finnegan
Miss Patricia Wilson
Miss Greta Ellis
Miss Susan Regan
Miss Nora Banner

BIRMINGHAM

Miss Mary Darby
Mrs. Joan France *
Miss Dorothy Booth
Miss Patricia Clarke
Miss Carol Grundon
Miss Judith Sparrow
Miss Dorothy Ralph *

BELFAST

Miss Amy Johnston
Miss Mildred Logue

NOTTINGHAM

Miss Marion Harvey
Miss Gwendoline Hill *

CAMBRIDGE

Miss Peggy Easy
Miss Irene Webber

LONDON

Miss June Cole
Miss Doris Bryant

CARDIFF

Miss Barbara Burgess
Miss Joyce Piggott

LEEDS

Miss Dorothy Abbiss
Miss Kathleen Fawcett
Miss Sheila Monaghan
Miss Marlene Holroyd

PRESTON

Miss Anne Grundy
Miss Dorothy Dobson
Miss Joyce Trought
Mrs. Barbara Ballantine
Miss Sheila Glenister

SOUTHAMPTON

Miss Jean Scott *

* Pupils who have completed training under time.



From the Post Box

This is the first time I have ever written to the "912 Touch," so it is only fitting that I should write how much I enjoy our own magazine. May it flourish in the future and help to bind together the SUMLOCK Operators throughout the world.

Miss PATRICIA WITCOMB.
Redcar, Yorkshire.
[Intermediate Course, Middlesbrough
October, 1953.

* * *

S is for Speed we all must get,
U is for Units that cause much regret,
M is for Madness the way we all feel,
L is for Laziness in which we can't deal,
O is for Operator we all hope to be,
C is for Certificate we all know we will see,
K is for Knowledge we need, I'm sure
you'll agree,

O is for Oranges we eat in the break,
P is for People, the friends we all make,
E is for Ego, which I hope is not mine,
R is for Rush, the rush against time,
A is for Adding, the Sumlock can do,
T is for Time which can be friend or foe,
O is for O'clock, the time is drawing near,
R is for Results we hope you'll all hear.

Miss B. WOOD and
Miss J. DEWSNAPP
Primary Course, Sheffield, March, 1953

* * *

My "Sumlock" I'm afraid is doomed
to live her life a spinster,
Although I'm sure she's often dreamed of
weddings in Westminster,
She's doomed this lonely life 'cause she's
our only computer,
So please "Sum locky" bachelor pity
her operator,
A pen-pal she'd appreciate, she's oh!
so full of fun,
I hear her lock and and ring with glee
when half a sum is done!
She's still quite young — she's nearly four
and in quite good condition,
Her keys are bright, her figure's good —
please answer my petition.

Miss GILLIAN E. KNAPP,
Grantham, Lincs.
Primary Course,
Nottingham, June, 1952

"I am a SUMLOCK Operator who is also very fond of cooking — as I am sure many of your readers are. Could we not have a little "corner" with a new recipe every issue — a sort of "Sumlock Special." I would be pleased to contribute my favourites.

Miss JOCELYN E. BECKTON,
Blackpool.
Certificate of Instruction,
Preston, March, 1952.

EDITOR'S NOTE: No one could advise better on Cooking matters than "Bon Viveur" and we are lucky in having an article by that famous Epicurian team on page 6. If readers have any specially favourite and unusual recipes would they please send details to the Editor.

* * *

I was trained at the special SUMLOCK School at Grimsby in 1952 and although I have now moved to Battle in Sussex I would like to send my best wishes to all my friends from the School at Grimsby and best wishes and continued success to the "912 Touch."

Miss MAVIS GUEST,
Battle, Sussex.
Primary Course, Grimsby, 1952.

* * *

"I attended the Cardiff School from October, 1949 to February, 1950, and gained the Certificate of Merit. The only advance on that, at the time, was the Diploma. Now I see Advanced, and Intermediate Certificate winners names printed. Since I am sure there are many others beside myself, who have not heard anything of these, I wonder if you would explain what each entails."

Miss ROMA STRICKLAND,
Manselton, Swansea.
Intermediate Course, Cardiff,
February, 1950.

EDITORS NOTE: An explanation of the various types of Tuition available to SUMLOCK Operators appears on page 20 of this issue.

SUMMER

The sun shines brightly in a sky all of blue,
The buds multicoloured reflect their sweet hue,
The gentle breeze whispers that summer has come,
Cast aside all your worries and join in the fun.
The Tennis Courts busy, the Bowling green full,
The little ones splash in the paddling pool,
The old folks sit and read in the park
While above, from the sky, comes the song of a lark.
The Hiker, marching along enjoys the good weather
As he walks over grass, over fern, over heather,
So cast aside all your worries and join in the fun,
Sing with the birds that summer has come.

Miss GRACE WILSON,
Intermediate Course,
Glasgow. March, 1953.

* * *

"I completed my training at the Sheffield School and the only thing I regretted was having to leave when my four weeks had ended. Every one was so kind, and the teachers so very helpful. I shall always remain indebted to you for the wonderful career you have given me."

Miss BARBARA STOREY,
Clowne, Nr. Chesterfield.
Primary Course,
Sheffield. February, 1953.

* * *

In our last issue we published a suggestion from Miss Ann P. Doyle of Whitford, Flintshire, for a SUMLOCK Blazer Badge. Unfortunately the response we have received in respect of this has not been great; in consequence, as only a very small number of Badges appear to be required, this would make them prohibitively expensive.

* * *

Space does not permit us to publish the many letters we have received from readers saying how much they enjoy and look forward to each issue of "912 Touch." Here are the names and addresses of some operators who have been kind enough to write to us.

Miss MARGARET MESSENGER,
Rotherham, Yorkshire.
Certificate of Merit,
Sheffield, July/December, 1950

Miss M. BRADSHAW,
Accrington, Lancs.
Certificate of Instruction,
Manchester, June, 1948.

Miss KATHLEEN GOLLAN,
Dundee.
Primary Course, Dundee, May, 1950

Thank you very much for your kindness in forwarding the "912 Touch" to me. I think it is a very good idea for SUMLOCK Operators to be in touch with each other and I will be very pleased if you will send me the "912 Touch" regularly.

Miss MARGARET RAMSBOTTOM
Blackburn, Lancs.

Primary Course, Preston, October, 1951



This is a picture of Miss ANN GREEN which we are particularly pleased to publish as she passed her Intermediate Certificate on 23rd February, 1953, after only sixteen days training at the Newcastle Training Centre

Miss CYRILLA WHITTINGTON,
Nr. Lydney, Glos.
Certificate of Merit,
Cardiff, October, 1951/January, 1952

Miss THELMA FOWLER,
Clifton, Bristol 8.
Certificate of Merit,
Bristol, October, 1944.

Miss HELEN PAUL,
Garvagh, Coleraire.
Primary Course, Belfast, March, 1950

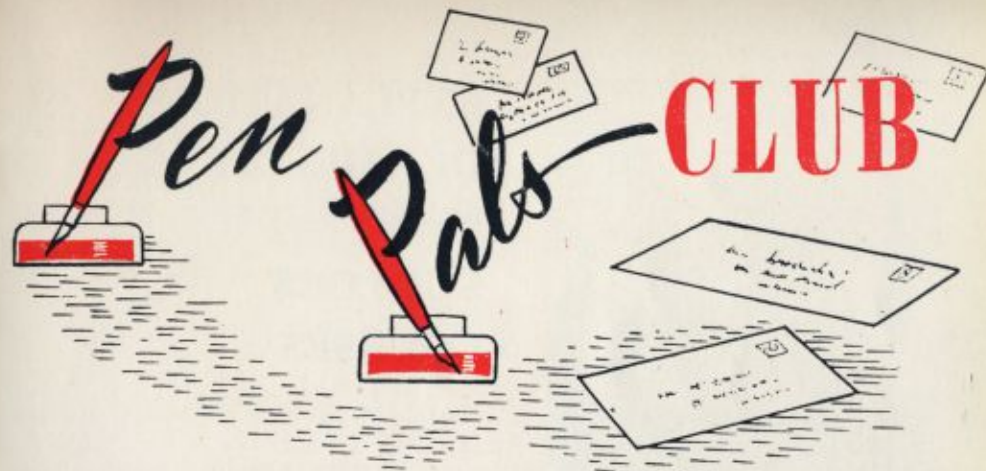
Wedding Bells

Everyone is interested in a Wedding whether it be their own or that of a relative or friend. We have pleasure in producing two Wedding Photographs recently received, and we feel sure that the good wishes of all go out towards the four people concerned.



Miss J. White, a Liverpool Evening School pupil, now Mrs. Mercer.

On the 7th March, 1953, Miss G. Denham, the Newcastle School Principal, became Mrs. White — Miss E. Percival, the Assistant School Principal, was the Chief Bridesmaid and the Wedding was attended by many Newcastle School pupils.



Miss SYLVIA MEHEIUX,
297 Milkwood Road,
Herne Hill, London, S.E. 24,
England.
Wishes for a Pen Pal in any Country.

Mr. HAROLD CHILTON,
74 Lilac Avenue,
Cannock, Staffs.,
England.

Aged 25. Interested in Films,
Theatre, Radio and desires to corre-
spond with males only in any country.

Miss PHYLLIS P. WRIGHT,
261 Liberton Street,
Glasgow, E. 1,
Scotland.

Aged 21. Desires a Pen Pal in any
Country who is interested in Music
and Dancing.

Miss MAVIS GUEST,
"Rose Tree House,"
Manchester Road,
Ninfield, Battle, Sussex,
England.

Aged 22. Interests: Reading,
Writing, Tennis and Cycling. Speaks
French and would like a Pen Pal in
any Country.

Miss JEAN MACALPINE,
82 Russell Street,
Wishaw, Lanarkshire,
Scotland.

Aged 17. Would like an English
speaking Pen Pal who is interested in
Swimming, Motor Cycle Speedway
and Films.

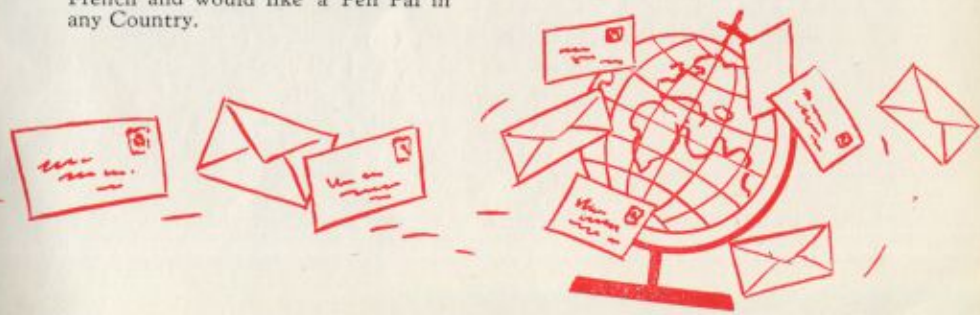
Miss MARY INGLEDREW,
88 Rockwood Hill Estate,
Greenside, Ryton-on-Tyne,
England.

Age 17½. Wishes to correspond
with a Pen Pal of either sex in France
and Holland who would write regularly
and exchange Papers, etc. Speaks a
little French.

And finally a Danish SUMLOCK
Operator who has twice contributed
to "912 Touch" — her latest article
appears on page 22 of this issue.

Mrs. EVA DREWS,
Rormosevej 8,
Højbjerg,
Denmark.

Wishes for an Irish or Scottish Pen Pal.





EXPLANATION OF THE NEW SUMLOCK COURSES

A request has been made by one of our "912 Touch" readers for an explanation of our present School Courses. These Courses have been in operation since September, 1952, and we feel sure many of our earlier Certificate of Merit and Diploma holders will be most interested to have the information which follows.

The former "Short Course," (4 weeks' training), is now known as the **PRIMARY COURSE**; the Certificate of Instruction is issued to all those who complete it successfully.

Instead of the "Long Course" — Certificate of Merit award — we now have **two** Courses to offer.

The **INTERMEDIATE COURSE**, (10 weeks' training, Fee 10 guineas), in which a sound commercial knowledge is gained. All frequently used business calculations are taught, invoice checking practised, and wages routine procedure is covered in detail. The holder of the **INTERMEDIATE CERTIFICATE** is issued to those reaching the required standard and competent to deal with all general calculating work in an office.

The **ADVANCED COURSE**, (18 weeks' training, Fee 18 guineas), is the most complete Course, and all types of business and industrial calculations are thoroughly dealt with. The **INTERMEDIATE COURSE** syllabus is, first of all, covered, then the specialised or "out of the ordinary" types of calculations follow, worked in conjunction with lessons which consist of copies of actual work met in an office. The **ADVANCED-standard** Operator, when starting work in an office, will most likely say, "Oh, I've seen this

kind of work before, and have done these calculations in my SUMLOCK School!" She will step into her first post, as a SUMLOCK Operator, full of confidence and enthusiasm once she has been awarded the **ADVANCED CERTIFICATE**.

The **DIPLOMA** is of the highest standard in accuracy and speed, covering mainly the **ADVANCED COURSE** and certain special Diploma Lessons. The **DIPLOMA** winner can justly pride herself at having reached this standard of Machine calculating efficiency.

Now, Certificate of Instruction holders may attend our Schools and proceed to **INTERMEDIATE** standard (Fee 6 guineas), and Certificate of Merit holders likewise, proceed to **ADVANCED** standard (Fee 4 guineas). If they wish to train to **DIPLOMA** standard (Fee 4 guineas), they will, first of all, be required to gain **ADVANCED CERTIFICATE**.

We hope that many of our readers who left SUMLOCK Schools with the old awards, and who have lost touch with their School, will now decide to come back and gain these new Certificates. Full details of Day and Evening Classes can be obtained from the Principal of your nearest SUMLOCK School, and she will specially be pleased to welcome you back to School. (Incidentally, tuition fees can be paid by easy instalments, as you train, and an Evening Session works out, roughly, at 2/6).



Mrs. P. Coade

PRINCIPAL OF SUMLOCK SCHOOLS.

Do you know Jutland... and Aarhus?

This article is reproduced as we received it from Mrs. EVA DREWS,
a Sumlock Operator of Højbjerg, Denmark.

Most of you surely know H. C. Andersen and his fairy-tales but I suppose that only few of you know his Danish songs praising his native country in such a way that one can see the land before one's self. One of the songs is dedicated Jutland. Just hear some few lines:

*"Jutland you are the main-land
highland with woods-loneliness.
Wild in the west — with down-roof-
the sand is arising in mountains place.
Baltic-waters and North Sea-waters
embracing over the Skagen-sands."*

Only a little land — but very different from the east to the west.

Even if I'm a Jute and perhaps prejudiced in my land I dare say that you will get value for your money during a visit in Jutland.

Not only the nature is different from east to west but also the people. In the west you will in the main find the brave fishermen, well known all over the land, yes also abroad, for their valorous fight against the sea and of their safety-establishment.

Then in the middle of the land you find the heath peasant countryman and then in the

east the so called Eastern-Jutes who carry on the trade and the navigation from the many harbours. Every category with its own dialect.

The capital of Jutland — Aarhus — is laying along the sea-shore — the Aarhus-bay — with wonderful forests of beech-trees stretching just down to a wonderful bathing-beach, looking out to the Kattegat. In the woods lives domesticated Bambies and roes and in the Mosgaard-woods lays the most wonderful old water-mill at a little brook. The mill now runs as a restaurant and is visited frequently both in the summer and in the winter.

The town is old — nobody knows how old. It is said that it is the eldest town in our country. Even during Cæsar the Romans mentioned the Jutlandish Haruders. And it is thought that the word Aarhus or Aros as it was named in the old time descends from the word Haruders.

Though old there are not many old buildings left behind and the town itself is therefor



IN THE MEMORIAL PARK



THE OLD TOWN AND BROOK

not any sight. We have an old and pretty cathedral — St. Clements. It is said that it is the longest church in the North.

Many of the old buildings which were pulled down are now rebuilt in a sort of Town-museum "The old Town" called. It is placed in our "Botanish Gardens" and in this way the antiquities are protected for ever. The old frame houses lays wonderful as in a little village with rugged paving-stones in the streets and little gardens all around the houses. A little brook is running through the village. The houses are arranged and furnished for that age and everything are original old things presented from old generations in our town. You will find our old "Mayors-Yard," an old water-mill, a tannery, a printing-house, a bookmakers-house, a dye-house, a brewery, a firm, a school and so forth. This little town represents "the old Aarhus" and every year the place is visited by thousands of tourists from abroad.

We have a comparatively

young university which has just celebrated its 25 years jubilee, and then we have our new "Townhall" with its odd architecture.

South of Aarhus you will find the pretty "Memorial-park" with its monument to all the South-Jutlanders who were killed in the first world-war 1914-18. Everyone of them has his name cut into the wall and all the year through lots of flowers are decorating the monument.

From the harbour you can make wonderful trips by bus or boat to the famous Molsland (perhaps you have read some of the funny Molbo-stories?). Here you find the ruins of Kalo castle.

Yes, this is only some few things about Aarhus and its surroundings. For a wanderer there are many other pretty spots to visit during a vacation. Here is something for any taste — also the culinary!

Perhaps these few words could tempt some of you to a little trip to Jutland? I hope so.

THE OLD TOWN



MARSELISBORG MONUMENT

THE UNIVERSITY



THE TOWN HALL

BRANCH OFFICES AND TRAINING CENTRES

- LONDON 102-108, Clerkenwell Road, E.C.1., Clerkenwell 2444/7
- BELFAST 29-31, Ocean Buildings, Donegal Square East, Belfast 23936
- BIRMINGHAM Guildhall Buildings, Navigation Street, Midland 2515/16
- BRISTOL 8, St. Paul's Road, Clifton, Bristol 38238/9
- CARDIFF 7, High Street, Cardiff 27148
- DUNDEE Foley's Business College, 11, Panmure Street, Dundee 3850
- EDINBURGH Gordon Hotel, Royal Circus, Edinburgh
- GLASGOW 45, West Nile Street, City 6031/32
- LEEDS 2, Park Square, Leeds 34491
- LEICESTER 56a, London Road, Leicester 65686
- LIVERPOOL 2, Fraser Street, North 0447/8
- MANCHESTER 21, Spring Gardens, Blackfriars 2781
- MIDDLESBROUGH Rowland Commercial College, 5, Queen's Square,
Middlesbrough 4259
- NEWCASTLE-ON-TYNE 34, Grainger Street, Newcastle 21482/3
- NEWCASTLE-UNDER-LYME Kingdon Commercial College, 9, Marsh Parade,
Newcastle 69187
- NOTTINGHAM Wellesley House, 11, Wellington Circus, Nottingham
41744/42941
- PRESTON Verity Business Training College, 22, Lancaster Road, Preston 2963
- SHEFFIELD 178, Norfolk Street, Sheffield 26938
- SOUTHAMPTON 197a, Portswood Road, Southampton 57694

The staff of your local Training Centre will always be pleased to give a helping hand with any operator problems — so please do not hesitate to approach them — and don't forget there is always opportunity for more advanced tuition.

S U M L O C K L I M I T E D

1 ALBEMARLE STREET L O N D O N W.1.