



# HOUSE OF ENGLAND

[www.houseofengland.org](http://www.houseofengland.org)

House of Pacific Relations  
Balboa Park, San Diego, CA



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Delphine Malone  
619-435-3631

**NEWSLETTER**  
December 2011

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**NEXT MEETING:** Tuesday January 3, 2012 at 6:30 PM at the Hall of Nations.

NOTE: NO REGULAR MEETING IN DECEMBER.

January meeting will be followed by a **WHITE ELEPHANT SALE**- with renowned auctioneer Neil Aldridge, back by popular demand, and his elegant, illustrious assistant Jean Harrison. Bring your unwanted treasures and see what amount this entertaining pair can raise for the House funds! (Fran is parting with some Noddy items!)

**DECEMBER NIGHTS PARTICIPATION:** Friday December 2 (4 to 10) and Saturday December 3 (12 to 10). We will be serving hot tea, hot spiced cider and hot chocolate with baked goods in the cottage, shepherd's pie, chips in a bag, crisps, water and ginger beer in the food booth. Also, Speckled hen and Fullers ESB beer and mulled wine with Christmas spices in the spirit garden. Come join in the fun and excitement! Check out this website for parking information.  
[www.balboapark.org/decembernights/parking](http://www.balboapark.org/decembernights/parking)

**LADIES' AUXILIARY LUNCHEON:** Wednesday December 14, 2011 - at NOON (note time change for this event) in Hall of Nations. SEE FLYER on page 4.

**ANNUAL CHRISTMAS LUNCHEON:** Monday December 19<sup>th</sup>. Drinks served at 12:30 and buffet meal at 1PM. Bali Hai Restaurant, ground floor. Member tickets are \$15 each and guest tickets are \$20 each. Get your reservations early- seats are selling fast. See order form on page 3.

## **MEMBER NEWS**

### **Officers for 2012 were elected at the November meeting:**

President:	Fran Weekley
1 <sup>st</sup> VP:	Diane Roop
2 <sup>nd</sup> VP:	Sharon Boskovich
Secretary:	Terry Carpenter
Treasurer:	Melvin Weekley
Trustees:	Steve Gonzales and Arya Zeighamnia
HPR Delegate:	Melvin Weekley

NOTE: Arya has withdrawn his name as Trustee, We will be electing a replacement at the January meeting. Please contact Fran if you are willing to serve as trustee.

### **Membership Renewals Time:**

It was decided at the November meeting to increase annual dues to \$10 (\$12 for new members for the first year). See renewal form on page 3.

**November meeting minutes:** These have been mailed or emailed with this newsletter to save time at the January meeting. Please read so that they can be approved (with any corrections needed).

**HPR International Cottages 75 years booklet and Lapel Pins:** These are still available. See Delphine to purchase.

## HOSTING AND HOSTESSING AT THE COTTAGE

Thank you to our volunteers.

Call our hosting chairperson, Aileen Price to volunteer for future dates. 619-427-1403

Commitment is from 12 noon to 4PM, providing light refreshments and milk (teabags and sugar are provided) and chatting with the visitors. Donations are accepted for upkeep of the cottage.

**NOTE:** Rosie Lee Restaurant (Good English food) will give a discount to anyone purchasing food items for serving at the cottage. Phone Lizzie Murray or email her at [lizbairdmurray@gmail.com](mailto:lizbairdmurray@gmail.com).

Nov 1 meeting	Maggie Atterbury
Nov 6	Victoria Ross and Mel/Fran Weekley
Nov 13	Jim and Jing Sharratt
Nov 20	Roy and Eileen Ford
Nov 27	Pat Law and Meegan Gosseline
Dec 4	Aileen Price and Steve Gonzales
Dec 11	Mike Richards and Sharon Boskovich
Dec 18	Delphine Malone
Dec 25	closed
Jan 1	closed



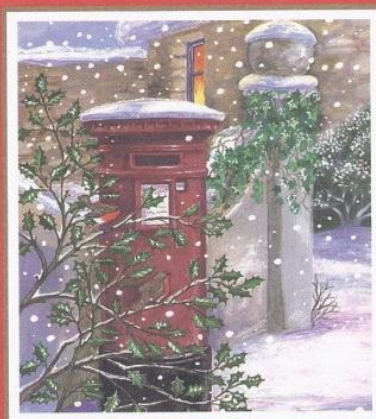
**NEW:** See Delphine for a list of County Health Department requirements for serving in the cottage. They will be inspecting each week and we need to be in compliance.

**Reminders:** It is acceptable to take \$6 per host from the donations towards cost of milk and food- just let the Treasurer know for accounting purposes. Also, please let Fran know if you notice any supplies need to be replenished.

### Update on 75th Anniversary Mugs

There are mugs on display at the cottage. If a visitor donates to obtain one, please let Mel know when turning in the donations money. You can also pick one up at the Tuesday meeting. All members are encouraged to purchase some for themselves also. They are \$8.00 each.

Wishing  
You a  
Happy  
Christmas



JOYS OF  
THE  
SEASON

**New proposal regarding membership dues authorized by Delphine:**

“As there will not be a regular meeting in December, it has been suggested that, at the Christmas luncheon, membership dues be discussed for members who have reached the age of 80 or over. These members have been active and made contributions to the House of England in many ways over the years and it is felt that life membership is due to them without a renewal fee, commencing with membership for 2012.

A motion can be made and a vote taken at the luncheon for this to take effect for next year”.

**Membership renewal reminder from Hilda:**

The renewal cut-off date is Jan 31, 2012. Please send you renewal check in the amount of \$10 for an individual or family (Children under 18 years of age are included) made out to House of England to our membership chairperson, Hilda Branch, 7545 Hughes Street, Lemon Grove, CA 91945-4034 (telephone 619-469-5807), or give to her at the December luncheon or January meeting. If you would like your renewal card sent to you right away, please send a self- addressed, stamped envelope with your check. Otherwise, it will be sent with the following month’s newsletter. (New memberships are \$12 for the first year).

Thank you, Hilda Branch

(Tear Here)

**Please send renewal membership fee of \$10.00 for individual, couple or family to Membership Chairperson,**

**Hilda Branch  
7545 Hughes Street  
Lemon Grove, CA 91945  
(619)469-5807**

or

**bring to the Christmas Luncheon or the January meeting. Make check payable to the House of England.**

**Name(s) of Member(s):** \_\_\_\_\_

**Date Mailed:** \_\_\_\_\_

(Tear Here)

**Please send me the following numbers of Christmas Luncheon tickets:**

**Members:** \_\_\_\_\_ at \$15 each = \$ \_\_\_\_\_.

**Visitors:** \_\_\_\_\_ at \$20 each = \$ \_\_\_\_\_.

**Member Tickets plus Visitor tickets total cost is \$** \_\_\_\_\_.

**Check #** \_\_\_\_\_ **is enclosed for \$** \_\_\_\_\_.

**Date Mailed:** \_\_\_\_\_

**Mail to:**  
**House of England**  
c/o Melvin Weekley  
1951 47<sup>th</sup> St #61  
San Diego, CA 92102



House of Pacific Relations  
Ladies of Auxiliary



# Christmas Luncheon

- Catered by -  
*Party Planners*

Wednesday, December 14, 2011

12 - 2:30 pm

House of Pacific Relations Hall

\$9 per person

\* \* \* \* \*

Roasted Pork Loin  
Potatoes  
Green Beans  
Salad  
Butter Rolls  
Dessert



- Entertainment by -  
**"Razzle Dazzle"**  
Musical Dance Group

*Tickets must be purchased. Contact:*

Alicia Weinert  
(619) 282-4926  
Delphine Malone  
(619) 435-3631



## HOUSE OF ENGLAND CHRISTMAS LUNCHEON

December 19, 2011 – 12:30 to 3:30pm

Bali Hai Restaurant  
2230 Shelter Island Drive,  
San Diego, CA 92106  
619-222-1181

Tickets for members: \$15  
Tickets for guests: \$20

Entertainment: Harry Tweedie

Buffet style:

Carver: Teriyaki grilled tri-tip,  
mushroom demi glaze

Hot entrees: Sweet and sour shrimp and Teriyaki grilled chicken

Sides: herb roasted seasonal potatoes and vegetable fried rice

Salads: House blend local greens with sherry soy vinaigrette,  
Miso Caesar salad,

Macaroni salad, fruit salad.

Dessert: chef surprise

Beverages: coffee, tea, iced tea and water.



**Send checks to:**

House of England  
c/o Melvin Weekley  
1951 47<sup>th</sup> St  
SPC #61  
San Diego, CA 92102-1303





## HOUSE OF ENGLAND NUTRITION COLUMN

Suzane McLay Ms. RD.

### The History of Mulled Wine.

We all know how I tout the benefits of red wine for its anti-inflammatory properties, so what better way to stay healthy during the winter months than imbibing in a small amount of this classic warm beverage that's drunk around most of Europe.

Glühwein is the name given to the red wine drink served in German speaking countries and the Alsace region of France and is the traditional beverage offered and drunk during the Christmas holidays. It is usually prepared from red wine, heated and spiced with cinnamon sticks, vanilla pods, cloves, citrus and sugar. Glühwein is drunk pure or "mit Schuss" (with a shot), which means there is rum or liqueur added. The French name is *vin chaud* (hot wine).

The oldest documented Glühwein tankard is attributed to the German nobleman and first Riesling grower of the world, Count John IV. of Katzenelnbogen around 1420. This gold-plated lockable silver tankard imitating the traditional wine woven wooden can is called Welcome.

Glögg is the term for mulled wine in the Nordic countries (sometimes misspelled as *glog* or *glug*). Non-alcoholic glögg can be bought ready-made or prepared with fruit juices instead of wine. The main classic ingredients are (usually) red wine, sugar, spices such as cinnamon, cardamom, ginger, cloves and bitter orange, and optionally also stronger spirits such as vodka, akvavit or brandy. In Norway, Sweden and Finland, glögg spice extract and ready-mixed spices can be purchased in grocery stores. In Sweden, ginger bread and lussekullar (also called lussekatter), a type of sweet bun with saffron and raisins, are typically served. It is also traditionally served at Julbord, the Christmas buffet. In Denmark, gløgg parties typically include æbleskiver sprinkled with powdered sugar and accompanied with strawberry marmalade. In Norway, gløgg parties with gløgg and rice pudding (Norwegian: riskrem) are common. In such cases, the word graut-/grøttest is more precise, taking the name from the rice pudding, which is served as a course. Typically, the gløgg is drunk before eating the rice pudding, which is often served with cold, red cordial (saus).

Glögg recipes vary widely; variations with white wine or sweet wines such as Madeira, or spirits such as brandy are also popular. Glögg can also be made alcohol-free by replacing the wine with fruit or berry juices (often blackcurrant) or by boiling the glögg to evaporate the alcohol. Glögg is similar in taste to modern Wassail or mulled cider.

For our beloved British classic here is a traditional recipe found in *Mrs Beeton's Book of Household Management* at paragraph 1961 on page 929 to 930 of the revised edition dated 1869:

**INGREDIENTS.** - To every pint of wine allow 1 large cupful of water, sugar and spice to taste.

**Mode.** -In making preparations like the above, it is very difficult to give the exact proportions of ingredients like sugar and spice, as what quantity might suit one person would be to another quite distasteful. Boil the spice in the water until the flavour is extracted, then add the wine and sugar, and bring the whole to the boiling-point, when serve with strips of crisp dry toast, or with biscuits. The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon or mace. Any kind of wine may be mulled, but port and claret are those usually selected for the purpose; and the latter requires a very large proportion of sugar. The vessel that the wine is boiled in must be delicately cleaned, and should be kept exclusively for the purpose. Small tin warmers may be purchased for a trifle, which are more suitable than saucepans, as, if the latter are not scrupulously clean, they spoil the wine, by imparting to it a very disagreeable flavour. These warmers should be used for no other purpose.

Hmmm. Interesting. Anyway, after that brief history I'm off to get some Two Buck Chuck to make a slightly less authentic version.

Sorry Mrs Beaton!

# Queen Victoria's Christmas Trees



*Royal Collection (c) 2011, Her Majesty Queen Elizabeth II*

This year, a truly “Victorian” Christmas is featured at Windsor Castle, including a Christmas tree hanging from a ceiling in a recreation of Queen Victoria’s Christmas celebrations. This practice is reminiscent of the holiday display in 1860, when a visitor to the castle said the decorated rooms “*were lighted up with Christmas trees hung from the ceiling, the chandeliers being taken down. These trees...were covered with bonbons and little wax colored lights; some of the trees were made to appear as if partially covered in snow.*” Because almost anything young Victoria and Albert did became the rage, many of their holiday celebrations and Christmas trees were documented in contemporary prints and paintings.



The Christmas tree was first popularised in Britain by Prince Albert, who brought the tradition over from Germany.

The exhibition runs until 8 January.



Queen Victoria and Prince Albert are closely associated with Christmas traditions

# CHRISTMAS IN ENGLAND



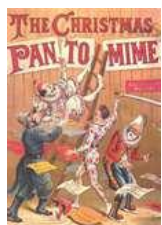
Christmas is England's most popular holiday and is characterized by traditions which date back hundreds of years. It was introduced in AD596 when St. Augustine and his monks landed in England and brought Christianity to the Anglo Saxons. Cristes Maesse or Christ's Mass emerged as Christmas. Many Christmas customs which originated in Britain have been adopted in the United States. The very greeting of "Merry Christmas" started in England. Over the years, saying "Happy Christmas" became popular too.

The first ever Christmas Card was posted in England in the 1840s and the practice soon became an established part of the build-up to Christmas. Over a billion Christmas cards are now sent every year in the United Kingdom, many of them sold in aid of charities.



Christmas decorations in general have even earlier origins. Holly, ivy and mistletoe are associated with rituals going back beyond the Dark Ages. Mistletoe, considered sacred by the British Druids, was believed to have many miraculous powers. Among the Romans, it was symbol of peace, and, it was said that when enemies met under it, they discarded their arms and declared a truce. From this comes our custom of kissing under the mistletoe. England was the first country to use it during the Christmas season.

The Christmas tree was popularised by Prince Albert, husband of Queen Victoria, who introduced one to the Royal Household in 1840. Since 1947, the country of Norway has presented Britain annually with a large Christmas tree which stands in Trafalgar Square in commemoration of Anglo-Norwegian cooperation during the Second World War.



Popular among children at Christmas time are pantomimes: song and dance dramatisations of well-audience participation. The old Christmas mummer's in the great halls of manor and good always defeated



known fairy tales which encourage origins of the pantomimes lie in the plays presented by an all male casts houses. They had a moral to the story evil.



Carols are often sung on Christmas Eve by groups of singers to their neighbours. The original practice was called wassailing and dates back to the Anglo-Saxon times when the lord of the manor bestowed food and drink on the peasants in exchange for a song. Wassail comes from "waes hail" meaning good health and is a drink made of hot mulled cider.



Also on Christmas Eve, children hang a stocking on the fireplace or at the foot of their bed for Santa Claus (also named Father Christmas) to fill. Presents for the family are placed beneath the Christmas tree. In many homes, the story of "A Christmas Carol" by Charles Dickens is told.



Christmas Day sees the opening of presents and many families attend Christmas services at church to celebrate the birth of Christ and sing their favorite carols.



Christmas dinner consists traditionally of a roast turkey, goose or chicken with stuffing and roast potatoes. This is followed by mince pies and Christmas pudding which is often flaming with brandy which might contain coins or lucky charms for children.







Many superstitions surround this popular festive dessert. It is said puddings should be made by the 25th Sunday after Trinity, prepared with 13 ingredients to represent Christ and His Disciples, and that every member of the family take turns to stir the pudding with a wooden spoon from east to west, in honour of the Three Kings. A silver coin is always dropped into the pudding mixture before it is cooked. This is said to bring wealth, health and happiness to whomever is lucky enough to find it when the pudding is cut.

The wassail bowl, brimming with hot, spiced wine, tops off the day's feast. It is said that all quarrels stop when people drink wassail!



Later in the day, a Christmas cake may be served - a rich baked fruit cake with marzipan, icing and sugar frosting.



The pulling of Christmas crackers often accompanies food on Christmas Day. Invented by a London baker in 1846, a cracker is a brightly coloured paper tube, twisted at both ends, which contains a party hat, riddle and toy or other trinket. When it is pulled by two people it gives out a crack as its contents are dispersed.



Another traditional feature of Christmas afternoon is the Queen's Christmas Message to the nation, broadcast on radio and television at 3PM

In 1922, Lord Reith, General Manager of the BBC, felt that the King, George V should use the powerful new medium of radio to speak to the nation as one family. Initially the King refused as he felt that radio was still too experimental to be used for a royal message. Lord Reith did not give up though, and asked the King again in 1932. By this time the BBC has begun its overseas service, and the King had the opportunity to talk to his subjects around the world. At 3:00pm on 25th December 1932, the King made the first broadcast live from Sandringham. Since then King George VI and Queen Elizabeth II have continued the tradition and in 1957 the broadcast moved to television. Over the years the format has changed from a formal speech delivered live, to a pre-recorded Christmas message, to the current more relaxed broadcasts. In 2007, the Queen launched her own channel on YouTube!

The day after Christmas is known in Britain as Boxing Day and is also a public holiday. During the late 18<sup>th</sup> century, Lords and Ladies of the manor would 'box up' their leftover food and sometimes gifts, such as fabric to make clothing, and distribute them after Christmas to tenants who lived and worked on their lands. Also, an "alms box" was placed in every church during the Christmas season so that worshippers could give a gift for the poor of the parish. On Boxing Day they were opened and the money distributed to the needy. Later, many poorly paid workers on the wealthy estates were required to work on Christmas Day and got the following day off to visit their families. As they prepared to leave, their employers would give them a 'Christmas box' (gift). The tradition of giving money to workers continued on and it was customary for householders to give small gifts or monetary tips to trades people like the milkman, dustman, coalman, and paperboy. Nowadays, some employers give a Christmas bonus to employees. Schools across England gather gifts to be put in boxes and these are sent to poorer countries.

Boxing Day is also known as St. Stephen's Day (when Good King Wenceslas looked out!). Stephen was the first martyr named in the Bible. Lastly, Boxing Day is associated with outdoor sports, especially racing and hunting. (The fox and hounds hunting tradition as we used to know it is now outlawed). Families watch sports or participate in sports, go for walks, play table games and eat leftovers! In recent years, some shops have broken from tradition and open on Boxing Day for sales. Throngs of shoppers queue up to get the bargains.....sound familiar?!



# ODDS 'N SODS from Lucy!

THIS WILL no doubt be my last article before Christmas, but I promise, no Christmas puns from me. I found a right cracker of a website this month. Historypin.com is a site where people can post photos, videos, postcards, audio clips etc, of different places around the world (though being an English site, the places are mostly in the U.K.) You can search for places simply by typing in a street address or postcode. I've been reminiscing rather a lot this week! (it's okay, I hear it's good for your 'elf.)

<http://www.historypin.com/>

Talking of Christmas, those of you still needing to get pressies to your loved ones in the U.K., never mind, the Internet is your friend! Most websites in England now accept American credit cards (moreso than the brick and mortar shops that demand chip and pin, it seems...), so you can just log on, order what you want, pay shipping as if you were in the U.K., and the recipient will get their pressie well before Christmas. Here are ideas of places to get you started, with some nice sales going on right now. Everything is so dear this year, we need a good sale...

<http://www.marksandspencer.com/> - for clothing and accessories, beauty, home and furniture and more. Good ol' Marks.

<http://www.thorntons.co.uk/> - Thorntons are currently having a huge sale (around 40% off) on their selection boxes, so order now or yule be sorry. Plus, a list of their top ten gifts.

<http://www.whittard.co.uk/> - Lovely bone china, tea and coffee etc. Enter Whittard10 at checkout for 10% off your first order. Currently, they are having 20% off all Christmas gifts.

<http://www.elc.co.uk/> - one for those with children to buy for. They are having 3 for 2 on all toys right now.

Now for the funny YouTube vid of the month. Thanks Claire Taylor for recommending this one! Hale and Pace in "Yorkshire Airlines."

<http://www.youtube.com/watch?v=Rm6VC5gdaFA>

And as I managed to escape using any tired puns, let's wrap up with a Chrimbo joke...

**What did the bald man say when he got a comb for Christmas?**

Thanks, I'll never part with it!

Until next time! Lucy x

## December in English History

- 4<sup>th</sup>, 1154:** Nicholas Breakspear is elected Pope Hadrian IV, the only Englishman ever to become pope.
- 5<sup>th</sup>, 2005:** The Civil Partnership Act comes into force in Britain, giving same-sex couples legal recognition.
- 6<sup>th</sup>, 1916:** David Lloyd George becomes prime minister after ousting his colleague and Liberal leader HH Asquith.
- 10<sup>th</sup>, 1936:** Edward VIII signs his abdication, freeing him to marry the American divorcee Wallis Simpson.
- 11<sup>th</sup>, 1192:** Richard I is captured by Leopold, Duke of Austria, as he returns from the Third Crusade.
- 13<sup>th</sup>, 1939:** The Royal Navy attacks the German battleship 'Graf Spee' in the first major naval battle of the war.
- 16<sup>th</sup>, 1689:** The 'Bill of Rights', establishing the supremacy of parliament over the monarch, becomes law in England.
- 23<sup>th</sup>, 1919:** The exclusion of women from many occupations is made illegal by the Sex Disqualification (Removal) Act.
- 24<sup>th</sup>, 1914:** A Zeppelin drops a single bomb on St James's Rectory, Dover, in the first ever air raid on British soil.
- 19<sup>th</sup>, 1154:** [Henry II is crowned at Westminster Abbey](#)
- 25<sup>th</sup>, 597:** St Augustine introduces the Julian calendar to England
- 25<sup>th</sup>, 1085:** The Domesday Book is commissioned.
- 27<sup>th</sup>, 1831:** Charles Darwin departs England on a voyage that leads to his formulation of the theory of evolution.
- 28<sup>th</sup>, 1065:** Westminster Abbey in London is consecrated.
- 29<sup>th</sup>, 1170:** Henry II's soldiers murder Thomas Becket, Archbishop of Canterbury, at the altar of his cathedral.
- 29<sup>th</sup>, 1940:** German bombers drop 10,000 incendiaries on London in the single most destructive night of the Blitz.
- 30<sup>th</sup>, 1460:** The Lancastrians rout the Yorkists at the Battle of Wakefield, and execute Richard, Duke of York.
- 31<sup>st</sup>, 1600:** British East India Company - which eventually ruled India - receives its charter from Elizabeth I.