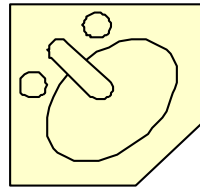


THE PUZZLERS COOKBOOK

ISSUE 1.



E	V	E	R	Y	D	A	Y
M	Q	U	E	E	N	S	R
S	C	A	R	I	O	L	I
N	E	A	M	N	R	N	H
U	T	A	C	E	H	I	N
S	L	A	C	I	S	U	M
F	R	I	O	M	G	D	E
R	P	B	Y	S	N	H	I
E	R	E	H	A	I	V	E
F	U	N	E	N	K	J	O

By Mrs C A Hutchins

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Quick Rhymes.

K	C	R	F	T	J	R	M	P	Z	N	L	K	F	J	R	S	P	K	F	J	N	R	S	L	Q
J	W	O	R	D	S	E	A	R	C	H	S	N	P	J	T	L	B	R	O	W	R	T	N	X	U
S	X	V	K	F	J	N	T	L	K	S	P	G	T	R	S	K	C	N	T	R	P	A	S	N	I
L	T	E	S	R	N	I	L	S	N	F	P	R	K	F	T	R	A	S	L	K	C	L	T	T	C
K	H	R	B	P	K	M	F	B	C	L	E	X	R	T	H	N	P	E	R	E	P	I	P	R	K
S	C	N	P	R	T	R	S	L	K	T	F	J	K	X	N	Y	T	N	S	L	L	E	S	S	L
K	F	J	E	R	O	H	S	A	E	S	N	P	T	R	K	F	C	F	K	F	R	S	H	X	H
N	X	L	P	G	N	W	L	P	L	T	R	S	N	K	P	T	X	P	I	C	K	L	E	D	T
Y	S	T	P	Q	F	U	N	F	I	Y	N	F	J	R	S	B	P	C	M	N	S	E	L	K	F
N	A	K	E	U	M	P	K	T	K	C	P	T	N	K	Y	Z	A	L	K	F	E	T	L	J	R
S	J	X	R	K	G	N	L	E	S	K	K	Y	X	C	E	T	C	C	J	R	S	L	S	T	Z
G	T	Y	S	S	K	R	N	P	F	N	P	E	A	R	K	F	K	F	K	J	N	Y	Z	N	P
O	Y	A	K	L	Y	S	H	C	R	A	E	S	D	R	O	W	C	D	P	C	K	F	L	K	T
D	E	P	M	U	J	R	Y	Q	U	I	C	R	T	M	P	K	F	J	L	T	K	P	B	R	X

The QUICK BROWN FOX JUMPED OVER the LAZY DOGS BACK.
SHE SELLS SEA SHELLS on the SEA SHORE.

The CAT SAT on the MAT UNTIL it saw the RAT.
PETER PIPER PICKED a PACK of PICKLED PEPPERS.

WORDSEARCHS are FUN, WORDSEARCHES are FINE now lets see if you CAN do MINE?

[illegible]

Kids TV.

A	N	A	D	Y	P	A	A	N	N	O	A	H	S	I	S	L	A	N	D	Andy Pandy	The Simpsons
D	Y	N	T	H	W	I	E	S	E	I	M	P	S	B	A	M	B	I	O	Bambi	Thunderbirds
N	S	D	B	M	A	N	B	A	R	S	M	B	I	T	H	B	G	U	N	Bill and Ben	Thundercats
D	E	Y	R	J	C	A	B	T	H	U	N	D	E	R	B	I	R	D	S	Blue Peter	Toy Story
I	R	P	D	O	K	M	T	E	S	S	B	T	I	L	M	L	E	L	A	Bob the builder	Tweenies
N	D	A	B	E	Y	Z	R	N	T	H	U	W	N	O	D	L	T	E	R	Bugs Bunny	Wacky Races
C	A	N	T	N	R	A	U	S	B	X	M	E	N	L	U	A	E	X	E	Captain Scarlet	X-Men
X	S	D	R	I	A	T	M	P	E	T	K	E	R	H	S	N	P	F	T	Digimon	
E	I	Y	E	N	C	M	P	T	O	X	S	N	T	O	R	D	E	I	Y	Fireman Sam	
R	M	B	D	E	E	O	E	B	U	I	L	I	D	E	R	B	U	R	T	Flint Stones	
T	B	R	L	T	S	U	T	H	M	P	T	E	O	N	X	E	L	E	B	He Man	
A	A	U	I	Y	G	S	B	Y	R	O	T	S	Y	O	T	N	B	M	U	Jackie Chan	
P	S	N	U	X	T	U	O	B	A	D	N	U	O	R	C	I	G	A	M	Joe Ninety	
N	P	N	B	T	W	E	E	N	I	E	B	U	G	S	B	U	N	N	Y	Lion King	
A	R	Y	E	S	W	A	C	F	L	I	N	T	S	T	O	N	E	S	K	Magic Roundabout	
M	I	R	H	Y	A	T	E	L	R	A	C	S	N	I	A	T	P	A	C	Noah's Island	
T	D	C	T	H	U	N	D	E	R	C	A	T	S	E	S	X	M	M	E	She Ra	
S	E	I	B	B	U	T	Y	L	L	E	T	N	J	O	N	I	N	T	Y	Shrek	
O	L	I	O	N	K	I	N	G	X	N	A	H	C	E	I	K	C	A	J	Simba's Pride	
P	A	M	B	I	X	H	N	L	S	N	O	S	P	M	I	S	E	H	T	Telly Tubbies	

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BEWARE OF THE J

@	@@@@@	@@@@@@@@	@	@	@	@	@	@	@	@	@	@	@	@	@	@	@	@
@	JACABINS	JUGGERNAUT	@	J	E	A	N	S	L	P	K	T	J	E	D	A	J	@
@	JADE	JU-JITSU	@	A	U	K	F	R	S	T	J	M	P	C	I	E	U	@
@	JASPER	JUMP	@	C	R	J	L	X	Y	R	U	J	Z	I	T	L	M	@
@	JAUNDICE	JUNK	@	A	U	K	I	R	J	E	M	P	K	D	T	J	P	@
@	JAVELIN	JURY	@	B	J	F	T	T	F	T	K	J	U	N	K	M	K	@
@	JAZZ	JUVENILE	@	I	O	S	L	J	S	L	S	C	J	U	D	G	E	@
@	JEANS		@	N	T	J	X	A	G	U	J	R	O	A	S	L	M	@
@	JET		@	S	Y	N	P	V	R	T	Z	N	B	J	Z	T	J	@
@	JOB		@	V	P	K	R	E	K	F	T	J	R	S	L	Z	T	@
@	JOCKEY		@	B	T	J	P	L	J	M	P	Q	U	R	T	S	L	@
@	JUDGE		@	N	Q	S	K	I	Z	Z	N	P	K	F	L	J	R	@
@			@	O	A	S	J	N	Z	E	L	I	N	E	V	U	J	@
@			@	J	U	G	G	E	R	N	A	U	T	J	L	T	V	@
@	@@@@@	@@@@@@@@	@	@	@	@	@	@	@	@	@	@	@	@	@	@	@	@

PETS

BIRD	SNAKE	@	Y	R	S	L	V	K	T	A	C	@
CAT	TORTOISE	@@	P	S	E	K	A	N	S	J	B	@@
DOG		@@@	P	X	P	T	H	H	L	M	I	@@@
FISH		@@@@	U	K	R	T	S	K	F	J	R	@@@@
HAMPSSTER		@@@@@	P	E	S	I	L	P	L	T	D	@@@@@
KITTEN		@@@@@	S	S	F	R	T	S	M	X	M	@@@@@
MOUSE		@@@	B	U	G	A	J	L	K	A	T	@@@
PUPPY		@@	T	O	R	T	O	I	S	E	H	@@
RAT		@	D	M	F	N	E	T	T	I	K	@

Self

Addressed	Make	A	S	S	K	S	H	M	J	D	E	N	I	A	T	N	O	C	V	T	H
Adulation	Opinionated	S	F	G	S	B	D	E	S	S	E	R	D	D	A	E	S	I	A	R	P
Assurance	Possessed	S	S	E	N	E	R	A	W	A	T	Y	M	E	P	D	X	U	W	O	R
Awareness	Praise	U	G	N	I	T	H	G	I	R	R	A	U	R	E	E	G	H	D	N	P
Catering	Respect	R	E	C	I	V	R	E	S	O	K	D	H	T	W	H	S	M	F	U	A
Centred	Righteous	A	V	X	O	W	Y	T	T	E	E	E	E	N	T	F	V	P	C	G	K
Confessed	Righting	N	W	S	P	Z	X	A	F	S	L	R	Q	E	M	F	B	O	S	N	D
Confident	Service	C	J	J	M	R	N	Y	S	P	M	G	N	C	G	G	N	S	U	I	E
Conscious	Starter	E	R	V	J	A	E	E	D	I	A	O	Y	N	H	F	J	S	P	T	T
Contained	Supporting	C	V	J	L	H	F	S	N	R	I	J	I	O	I	Q	G	E	P	A	A
Defeating	Taught	Y	O	P	W	N	F	A	S	T	I	C	S	D	Z	G	K	S	O	E	N
Determination	Will	Z	X	N	O	C	T	D	A	I	N	G	E	G	N	N	R	S	R	F	O
Drive		E	Q	C	S	I	K	L	H	A	O	N	H	I	M	E	I	E	T	E	I
Explanatory		C	P	U	O	C	U	L	N	E	T	N	R	T	S	A	T	D	I	D	N
Expression		O	D	N	W	D	I	I	L	C	V	E	O	P	E	R	F	U	N	M	I
Financing		Y	C	P	A	H	F	O	S	I	T	I	E	M	A	O	N	J	G	Z	P
Firing		H	H	V	R	G	I	U	U	A	W	C	R	T	J	T	U	B	B	T	O
Help		G	N	I	R	I	F	Z	C	S	T	S	S	D	Q	H	G	S	Q	S	Y

AT THE CRUCIBLE THEATRE 2007

N	C	A	P	R	T	A	C	A	R	T	E	R	E	R	E	B	T	@	A. CARTER	P. EBDON
O	A	N	M	H	A	J	I	Y	R	R	E	P	J	M	I	L	T	@@	A. HAMILTON	R. DAY
O	H	I	U	H	N	U	J	D	I	E	Y	C	K	S	O	S	U	@@@	A. HICKS	R. O'SULLIVAN
L	A	I	R	V	A	N	H	G	L	B	I	S	L	H	E	R	T	@@@@	D. GILBERT	S. DAVIS
L	M	D	T	B	A	V	N	S	I	L	S	M	M	U	N	H	U	@@@@@	D. JUNHUI	S. HENDRY
H	I	F	J	R	O	S	O	L	L	I	V	A	N	E	N	D	R		F. O'BRIAN	S. LEE
N	L	R	U	Y	O	F	J	S	B	G	R	G	I	S	O	N	L	@	J. DELANEY	S. MAGUIRE
O	T	Y	D	E	E	D	D	H	Y	D	E	U	L	D	D	Y	M	@@	J. HIGGINS	S. MURPHY
S	O	B	G	A	U	I	R	E	S	K	C	I	H	A	B	H	I	@@@	J. PARROT	
T	N	L	N	G	Y	G	N	N	I	M	N	R	S	V	E	U	R	@@@@	J. PERRY	
R	P	E	H	Y	P	A	R	D	R	O	A	E	T	I	P	E	R	@@@@@	J. TRUMP	
E	Y	S	V	R	L	Y	T	R	R	U	M	I	P	S	J	M	F		M. FU	
B	U	M	H	E	O	L	T	Y	S	E	L	B	L	Y	S	T	E	@	M. HOLT	
O	V	E	D	N	T	O	R	R	A	P	J	S	W	L	I	L	L	@@	M. SELBY	
R	I	J	A	M	S	S	N	I	G	G	I	H	J	R	I	O	B	@@@	M. STEVENS	
N	E	Y	H	P	R	U	M	S	R	T	S	O	N	D	A	W	I	@@@@	M. WILLIAMS	
D	A	V	A	D	H	I	G	G	S	U	L	L	I	V	A	N	M	@@@@@	N. ROBERTSON	

PRESIDENTIAL ELECTION

AEROPLANE	ORGANISER	@	Y	S	R	E	N	N	U	R	T	N	O	R	F	W	A	E	R	O
AIDE	POLICY	@@	P	L	I	M	O	U	S	I	N	E	N	Y	L	H	A	N	E	C
BADGE	POLITICS	@@@	P	O	L	L	H	F	I	T	E	H	O	R	I	I	O	U	S	A
BODYGUARDS	POLL	@@@@	W	G	I	A	U	N	G	I	A	P	M	A	C	S	S	T	L	M
CAMERA	PRESS	@@@	H	A	S	N	R	P	T	S	O	P	I	M	V	T	S	O	T	E
CAMPAIGN	PRIMARY	@@	R	N	D	B	O	R	P	D	Y	G	N	I	U	L	A	U	D	R
CANDIDATE	RALLY	@	E	S	U	O	H	E	T	I	H	W	A	R	E	E	D	I	E	A
CAUCUS	REPUBLICAN	@@	P	T	F	Y	E	S	U	N	D	S	T	P	N	S	A	A	M	S
CONVENTION	SENATOR	@@@	U	N	D	C	G	S	T	A	T	E	I	S	A	T	S	E	O	C
DELEGATE	SLOGAN	@@@@	B	E	H	I	A	A	M	P	G	A	O	C	L	O	D	E	C	I
DEMOCRAT	SPEECH	@@@	L	M	G	L	N	M	T	D	A	C	N	I	P	P	R	T	R	T
ENDORSEMENT	STATE	@@	I	E	I	O	C	C	A	U	C	U	S	T	O	S	A	A	A	C
FRUNT RUNNER	TACTICS	@	C	S	O	P	H	B	V	R	E	N	T	I	R	I	U	D	T	A
FUNDS	VOTE	@@	A	R	E	N	S	L	E	T	A	G	E	L	E	D	G	I	O	T
GOVERNOR	WHISTLE-STOP	@@@	N	O	I	T	N	E	V	N	O	C	A	O	A	G	Y	D	N	V
ISSUES	WHITE HOUSE	@@@@	O	D	T	R	O	N	R	E	V	O	G	P	E	W	D	N	I	H
LIMOUSINE		@@@	I	N	S	T	L	V	R	E	S	I	N	A	G	R	O	A	E	A
NOMINATIONS		@@	S	E	N	A	T	O	R	N	N	E	R	F	R	O	B	C	W	L

TREAD THE BOARDS

L	R	L	T	M	U	I	D	A	L	L	A	P	R	O	#	ABBEY	OCTAGON	WINDMILL
G	O	L	L	O	P	A	B	O	V	T	S	O	P	S	##	ALDWYCH	OLD VIC	WOLSEY
N	A	F	T	I	O	H	C	A	S	T	Y	B	A	M	###	APOLLO	PALACE	WYNDHAMS
O	F	L	T	L	M	N	U	A	R	A	N	A	L	A	####	ASTORIA	PALLADIUM	
G	R	C	D	I	A	D	V	A	L	S	B	R	A	H	#####	BARBICAN	PHOENIX	
A	G	V	I	W	E	O	N	E	R	T	J	B	C	D	#####	CIVIC	PRINCE OF WALES	
T	I	A	S	V	Y	D	X	I	E	O	X	I	E	N	#####	CRUCIBLE	ROSE	
C	O	D	I	N	I	C	S	K	W	R	I	C	M	Y	#####	DUKES	ROYAL EXCHANGE	
O	N	L	N	E	H	C	H	T	O	I	N	A	P	W	#####	EMPIRE	SAVOY	
S	L	F	I	A	T	N	A	L	T	A	E	N	I	O	#####	FORUM	SEILO	
E	K	R	N	E	R	Y	W	M	U	R	O	F	R	L	#####	GAIETY	SHAW	
K	S	G	R	M	S	G	L	O	B	E	H	N	E	S	####	GLOBE	STRAND	
U	E	N	T	E	M	O	R	D	O	P	P	I	H	E	###	GRAND	SWAN	
D	C	R	U	C	I	B	L	E	S	E	S	O	R	Y	##	HIPPODROME	TOWER	
H	O	S	E	L	A	W	F	O	E	C	N	I	R	P	#	LOFT	VAUDEVILLE	

3
IN THE AIR FORCE.

AIR SEA RESCUE	OBSERVATION	B	O	M	B	L	N	H	R	M	W	A	F	L	I	G	H	R	G	P	O
AIRBORNE	PARACHUTE	S	L	P	R	E	C	O	N	N	A	I	S	S	A	N	C	E	R	L	B
AIRCRAFT	PARATROOPERS	T	H	G	I	L	F	L	I	G	H	R	N	I	W	M	O	B	O	L	S
AIRCREW	PATROL	L	R	F	P	N	D	T	U	O	C	S	N	G	R	L	M	M	U	K	E
AIRMAN	PILOT	S	A	C	O	N	T	R	O	L	L	E	R	S	E	R	M	O	N	M	R
BALLOON	RECONNAISSANCE	R	G	H	R	L	O	N	O	R	D	A	U	Q	S	S	A	B	D	T	V
BARRAGE	RESERVE	E	L	F	R	W	L	P	C	H	T	R	W	Y	E	T	N	V	S	L	A
BOMBER	SCOUT	P	N	S	T	A	R	T	S	W	L	E	T	G	R	R	D	M	T	M	T
COMMANDER	SERVICE	O	S	E	N	R	O	B	R	I	A	S	H	F	V	L	E	R	A	E	I
CONTROLLERS	SQUADRON	O	L	R	T	P	A	L	P	P	S	C	R	N	E	F	R	A	F	N	O
FIGHTER PLANE	TRAINING	R	E	V	G	L	L	N	O	K	H	U	G	H	T	W	U	R	F	A	N
FLEET AIR ARM	TRANSPORT	T	T	I	V	A	O	N	S	R	S	E	L	O	E	L	P	I	L	L	R
FLIGHT	WARPLANE	A	U	C	S	N	I	T	R	P	E	G	A	R	R	A	B	A	G	P	Y
FLYING	WEAPON	R	H	E	R	E	Y	R	B	V	O	L	C	V	C	G	W	T	S	R	T
GLIDER	WING	A	C	R	T	Y	A	A	C	L	M	R	P	C	Y	L	L	E	T	E	R
GROUND STAFF		P	A	T	R	O	L	I	W	R	I	O	T	O	L	I	P	E	L	T	V
GROUP		G	R	F	U	L	P	L	R	A	A	H	U	L	G	D	Y	L	L	H	O
HEAVY		S	A	R	O	S	T	U	W	M	G	F	O	H	O	E	L	F	P	G	W
LIGHT		L	P	O	T	G	N	I	N	I	A	R	T	P	G	R	O	U	P	I	O
NIGHT		U	N	L	M	O	S	R	N	P	G	N	I	Y	L	F	L	P	W	F	S

COUNTRY SET

W	H	I	T	S	T	A	B	L	E	L	Y	I	N	G	H	<	ASHFORD	SITTINGBOURNE	<
D	H	L	S	C	N	E	S	L	S	S	A	P	F	B	R	<	BROADSTAIRS	TUNBRIDGE WELLS	<
K	O	Y	L	R	O	T	O	H	C	K	B	U	E	R	C	<	CANTERBURY	WESTGATE ON SEA	<
H	L	V	L	I	R	A	C	L	F	A	E	P	V	O	Y	<	CHATHAM	WHITSTABLE	<
M	H	W	E	S	T	G	A	T	E	O	N	S	E	A	M	<	DEAL		<
S	C	T	W	R	H	S	N	T	T	N	R	S	R	D	O	<	DOVER		<
V	I	R	E	H	F	M	T	D	O	E	E	D	S	S	V	<	FEVERSHAM		<
M	W	L	G	M	L	A	E	W	F	V	H	V	H	T	G	<	FOLKESTONE		<
N	D	M	D	V	E	R	R	K	O	E	R	S	A	A	M	<	GILLINGHAM		<
P	N	E	I	H	E	S	B	G	L	S	B	C	M	I	L	<	GRAVESEND		<
T	A	Y	R	V	T	B	U	I	K	T	L	R	Y	R	U	<	HAWKHURST		<
L	S	T	B	Y	N	W	R	L	E	V	P	E	R	S	Y	<	HERNE BAY		<
I	L	C	N	K	R	C	Y	L	S	L	T	T	P	L	E	<	HYTHE		<
E	N	R	U	O	B	G	N	I	T	T	I	S	M	R	N	<	MARGATE		<
C	H	A	T	H	A	M	B	N	O	T	Y	E	C	V	M	<	NEW ROMNEY		<
M	Y	M	R	I	Y	S	M	G	N	W	P	H	P	S	O	<	NORTHFLEET		<
L	H	H	M	C	B	R	V	H	E	L	P	C	N	B	R	<	RAMSGATE		<
Y	T	D	N	E	S	E	V	A	R	G	L	O	P	L	W	<	ROCHESTER		<
G	E	E	T	A	G	R	A	M	B	R	V	R	B	Y	E	<	SANDWICH		<
S	T	L	Y	R	S	T	S	R	U	H	K	W	A	H	N	<	SEVENOAKS		<

For A Good Front.

Brass	Styles	Y	K	C	J	T	D	K	E	A	P	S	J	S	H	O
Classic	Traditional	O	S	L	S	X	O	B	P	X	R	J	H	T	N	H
Design	Wood	L	N	A	T	C	I	F	E	E	J	A	K	Y	D	N
Door		F	F	S	S	R	F	S	K	L	N	S	K	L	A	G
Elegance		Y	K	S	E	Y	A	C	G	D	E	V	J	E	Y	I
Glass		P	E	I	K	T	O	D	L	N	K	G	G	S	J	S
Handle		B	Y	C	C	N	A	E	I	Q	I	D	A	N	R	E
Keyhole		R	H	B	K	Q	O	L	F	T	L	T	M	N	Z	D
Knobs		A	O	A	K	K	T	B	P	Y	I	M	T	U	C	X
Knockers		S	L	S	S	A	L	G	S	R	O	O	I	I	I	E
Finger Plates		S	E	S	E	T	A	L	P	R	E	G	N	I	F	U
Fittings		V	D	O	O	W	N	V	T	R	G	T	R	A	R	E
Letter Plate		J	X	R	D	U	S	I	J	X	C	D	T	O	L	C
Mortice		G	C	H	B	F	C	E	A	L	T	E	T	E	O	E
Paint		S	T	S	H	E	K	A	N	P	H	I	G	Y	L	D

4
Birds.

Barn Owl	Pheasant	L	E	C	R	E	I	T	N	Z	F	B	Q	A
Booby	Pigeon	O	A	O	O	K	C	U	C	U	R	L	E	W
Bunting	Shrike	Y	S	G	C	O	R	M	O	R	A	N	T	M
Canary	Snipe	S	P	P	N	M	E	R	L	I	N	O	D	N
Cockatoo	Swan	T	R	H	R	I	V	M	R	J	T	R	Z	E
Cormorant	Tiercel	E	E	E	E	E	T	B	W	J	I	E	D	R
Cuckoo	Vulture	R	B	L	O	A	Y	N	N	V	S	H	Y	U
Curlew		C	K	G	S	K	S	O	U	H	M	B	C	T
Eagle		A	D	A	T	S	E	A	R	B	O	A	O	L
Heron		T	S	E	R	G	W	I	N	O	G	R	C	U
Kestrel		C	N	V	I	P	K	A	B	T	Q	N	K	V
Merlin		H	I	P	C	E	D	L	N	E	R	O	A	Z
Osprey		E	P	B	H	F	H	A	F	U	L	W	T	M
Ostrich		R	E	I	L	E	R	T	S	E	K	L	O	S
Oyster-Catcher		E	L	S	J	Y	R	A	N	A	C	Q	O	X

The Electus Parrot.

E	Z	I	A	M	A	U	S	T	R	A	L	E	A	N	E	Australia	New Guinea
W	G	N	E	T	H	G	I	R	B	C	T	N	R	M	A	Banana	Nuts
L	N	A	E	I	M	A	N	A	N	A	B	O	A	I	Z	Birds	Papaya
E	I	N	M	L	B	O	W	T	L	S	A	M	N	D	S	Blues	Plantations
A	L	U	L	U	A	N	D	C	D	E	G	M	R	E	E	Bright	Plumage
I	K	T	D	E	L	A	M	E	F	U	A	O	A	P	B	Buds	Rainforests
L	C	S	F	E	M	P	R	N	A	L	E	C	P	L	I	Cackling	Reds
A	A	Y	A	P	A	P	A	P	E	B	A	F	Y	A	E	Coastal	Seeds
R	C	T	R	A	I	N	F	O	R	E	I	S	T	N	D	Common	Swamps
T	S	O	S	C	Z	B	N	A	N	G	R	C	S	T	S	Female	
S	A	C	K	A	L	A	R	T	S	U	A	G	R	A	L	Figs	
U	I	N	G	L	O	W	L	A	N	D	S	M	E	T	I	Flowers	
A	Z	L	O	B	M	C	S	M	M	E	N	F	W	I	G	Green	
A	E	N	I	U	G	W	E	N	E	S	F	A	O	O	S	Islands	
L	O	W	E	R	A	S	B	D	R	I	G	H	L	N	D	Lowlands	
T	C	O	M	M	E	N	S	W	O	M	P	S	F	S	R	Maize	
M	A	I	P	Z	E	P	L	U	M	A	G	U	I	N	I	Male	
S	T	S	E	R	O	F	N	I	A	R	E	A	L	Y	B	Nectar	

Birds Eye View.

Albatross	Nightjar	K	E	S	T	R	E	L	B	H	A	W	K	Q	A	W
Auk	Partridge	S	I	E	T	P	I	N	E	R	W	O	O	U	J	O
Canary	Peacock	N	C	N	K	D	E	W	E	J	T	O	A	A	S	R
Crow	Penguin	I	Z	H	G	I	A	A	S	A	W	D	Y	I	S	R
Duck	Quail	G	A	U	K	F	G	N	C	W	U	L	W	L	O	M
Eagle	Redshank	H	K	G	R	L	I	F	M	O	U	A	O	W	R	H
Emu	Robin	T	P	R	E	Q	U	S	F	J	C	R	R	O	T	C
Falcon	Sparrow	J	I	E	R	E	D	S	H	A	N	K	R	R	A	N
Great Tit	Swan	A	C	A	N	A	R	Y	A	E	O	X	A	C	B	I
Greenfinch	Vulture	R	Y	T	E	G	D	I	R	T	R	A	P	E	L	F
Hawk	Woodlark	E	T	T	P	R	U	E	M	U	O	D	S	L	A	N
Heron	Wren	N	L	I	B	B	A	I	L	B	B	K	R	L	G	E
Jay		Q	T	T	H	E	R	O	N	S	I	Y	C	L	T	E
Kestrel		H	E	C	I	N	A	W	S	M	N	O	I	U	E	R
Kingfisher		V	U	L	T	U	R	E	N	P	N	M	R	F	D	G

5
Animals E/F.

L	R	E	D	N	U	O	L	F	S	E	Elephant	Fly
T	J	F	R	L	K	F	N	T	R	L	Eagle	
H	E	S	I	S	G	O	R	F	X	E	Emu	
S	K	R	B	Y	S	N	E	N	M	P	Eel	
I	E	F	E	P	M	K	H	U	J	H	Earthworm	
F	T	L	T	F	R	E	C	R	N	A	Earwig	
G	K	A	A	X	O	F	T	T	S	N	Fox	
N	X	M	G	I	W	R	A	E	F	T	Flycatcher	
I	F	I	I	N	H	N	C	O	K	R	Falcon	
T	L	N	R	T	T	P	Y	T	E	F	Flamingo	
H	T	G	F	J	R	K	L	Y	X	Z	Frigate bird	
G	N	O	C	L	A	F	F	N	P	T	Frog	
I	S	L	T	J	E	J	R	S	L	K	Fighting fish	
F	L	Y	R	S	L	E	L	G	A	E	Flounder	

The Raven.

T	H	O	S	B	M	A	L	V	S	S	A	R	G	A	N	I	I	S	M	Animal	Hovering	Trees
A	E	P	O	R	U	E	L	T	D	R	E	E	I	S	I	N	N	C	Q	Bird	Inquisitive	Twigs
S	V	R	A	U	I	S	B	I	U	T	I	V	E	A	E	T	T	A	W	Black	Intelligent	Walking
I	I	T	R	E	E	S	L	G	N	I	R	E	V	O	H	E	G	V	I	Cliffs	Lambs	Wool
N	T	G	I	I	I	B	A	L	G	A	C	K	I	F	I	L	N	E	N	Common	Leaves	
I	I	E	N	L	T	L	C	L	I	F	F	S	T	I	F	L	I	N	G	Dead	Moss	
S	S	E	G	S	N	O	K	T	W	H	A	L	A	K	I	I	L	G	N	Defend	Predators	
T	I	F	I	G	M	C	R	L	B	G	T	I	K	F	F	G	L	E	S	Displays	Rolling	
E	U	W	L	M	A	A	M	I	N	B	S	R	L	W	O	E	O	R	O	Dung	Scavenger	
R	Q	M	O	S	S	L	R	I	A	N	I	M	A	L	C	N	R	O	L	Earth	Sinister	
M	N	N	M	O	N	D	P	T	L	L	E	A	T	E	S	T	V	E	E	Europe	Smart	
M	I	S	D	E	L	P	A	W	S	D	N	E	F	E	D	Y	D	M	A	Fur	Soaring	
G	N	I	P	O	O	W	S	I	O	S	S	R	O	E	L	L	A	I	V	Grass	Swooping	
N	G	V	R	H	S	C	E	G	S	R	O	T	A	D	E	R	P	L	E	Hair	Talkative	
W	A	L	K	I	N	G	Q	S	W	O	O	D	I	S	P	L	A	Y	S	Hopping	Territorial	

The Giant Anteater.

S	D	N	A	L	H	G	I	H	A	S	M	S	G	G	E	America	Mould
E	M	R	D	I	E	U	G	N	O	T	C	A	R	M	T	Ants	Nests
L	A	R	V	A	E	L	O	U	L	C	D	N	A	N	I	Cylindrical	Night
A	N	T	O	S	Y	A	N	E	D	E	E	S	S	T	M	Day	Shaggy Hair
C	I	S	S	W	I	M	M	E	R	S	D	F	S	S	R	Docile	Snout
I	G	C	Y	L	I	M	T	N	T	N	L	O	L	O	E	Elongated	Soft Fruit
R	H	D	R	S	L	A	N	S	I	I	U	R	A	F	T	Eggs	Solitary
D	T	G	H	T	G	M	T	D	C	A	O	E	N	T	Y	Flicks	Sticky
N	S	U	S	N	H	A	G	K	G	D	M	S	D	F	H	Forest	Swimmers
I	A	Y	O	A	G	R	S	S	O	L	I	T	A	R	Y	Grassland	Termites
L	D	L	O	N	G	O	I	C	L	E	S	N	O	U	T	Highlands	Tongue
Y	E	T	E	L	S	T	I	C	K	Y	O	N	G	I	A	Insects	Tropical
C	T	E	D	S	O	L	A	C	I	P	O	R	T	T	F	Larvae	Worms
T	A	C	I	R	E	M	A	S	E	T	I	M	R	E	T	Long	
V	E	A	W	O	R	R	I	A	H	Y	G	G	A	H	S	Mammal	

6
Animals G.

G	A	G	O	O	S	E	G	G	N	G	N	E	Gannet	Grouper
T	G	R	O	U	P	L	O	R	E	I	R	G	Gazelle	Guineafowl
A	G	E	R	B	I	L	R	O	Z	R	G	R	Gecko	Guineapig
T	E	R	L	L	D	E	I	U	E	A	I	E	Gerbil	Gull
G	E	U	E	F	I	Z	L	P	N	F	P	P	Gibbon	
E	G	N	I	E	A	A	L	E	F	F	A	P	Giraffe	
O	E	N	N	W	N	G	A	R	L	E	E	O	Goldfinch	
G	C	E	C	A	K	F	O	G	U	I	N	H	Goose	
H	K	N	E	A	G	P	I	G	E	O	I	S	Gopher	
G	O	S	H	A	W	K	R	N	B	B	U	S	Gorilla	
U	I	L	L	O	G	I	B	B	C	O	G	A	Goshawk	
L	W	O	F	A	E	N	I	U	G	H	U	R	Grass hopper	
L	Z	F	F	W	I	G	R	E	H	P	O	G	Green finch	

THE MUSTANG

AMERICAN	><><><>	K	J	R	F	O	L	I	A	G	E	><><><>	RARE SITE
BREED	><><><>	M	P	L	D	S	T	Y	A	R	K	><><><>	ROAMED
DESCENDED	><><><>	J	S	I	H	E	S	M	H	A	F	><><><>	WILD WEST
DESERT	><><><>	X	E	R	E	S	E	Y	D	S	G	><><><>	
DIET	><><><>	T	I	K	T	R	W	L	E	S	P	><><><>	
FOLIAGE	><><><>	L	R	P	I	O	D	H	D	T	L	><><><>	
FREE	><><><>	F	I	C	S	H	L	S	N	R	F	><><><>	
GRASS	><><><>	G	A	J	E	F	I	R	E	E	N	><><><>	
HERDS	><><><>	N	R	D	R	Y	W	E	C	S	T	><><><>	
HORSES	><><><>	A	P	E	A	H	L	B	S	E	K	><><><>	
LARGE	><><><>	T	E	E	R	O	A	M	E	D	P	><><><>	
MUSTANG	><><><>	S	M	R	N	Y	R	U	D	J	R	><><><>	
NUMBERS	><><><>	U	P	B	W	J	G	N	L	T	N	><><><>	
PRAIRIES	><><><>	M	K	S	D	R	E	H	G	Y	H	><><><>	

WILD BIRDS

O	Q	U	I	V	H	A	B	D	X	K	<>	COOT
T	R	U	M	W	U	Z	T	O	O	C	<><>	CROW
W	T	O	A	A	Z	F	M	T	F	W	<><><>	EAGLE
K	C	V	O	I	G	U	K	B	F	N	<><><><>	FALCON
W	R	K	F	K	L	P	P	T	O	Z	<><><><><>	HAWK
P	O	E	Z	P	A	W	I	C	C	N	<><><><><><>	HERON
U	W	A	G	I	F	N	L	E	H	H	<><><><><><>	MAGPIE
F	P	G	D	N	O	A	H	P	M	Z	<><><><>	PUFFIN
F	C	L	Z	R	F	A	E	L	N	C	<><><>	QUAIL
I	E	E	E	D	W	K	L	O	E	D	<><>	ROOK
N	S	H	G	K	H	Z	K	L	W	P	<>	

THE BLUE WHALE

ABOVE	OCEAN	<>	V	D	P	R	E	S	S	U	L	A	M	M	A	M	P
BLUE	PLANKTON	<><>	A	U	S	I	Z	L	A	R	G	E	S	T	E	I	R
CLOUD	PRESSURIZED	<><><>	P	O	W	P	H	B	L	U	E	I	L	E	G	G	E
DEEP WATER	SPOUTS	<><><><>	O	L	X	N	O	T	K	N	A	L	P	I	H	R	S
EXHALE	SURFACE	<><><><><>	U	C	R	V	A	U	L	E	I	S	A	U	R	A	S
GIANT	VAPOUR	<><><><><><>	R	F	E	A	C	E	T	V	Z	N	L	H	T	T	U
HUNTER	WATER	<><><><><><>	R	E	T	A	W	N	E	S	T	R	V	G	W	O	R
LARGEST	WHALE	<><><><>	E	X	N	A	N	D	E	E	P	W	A	T	E	R	I
LIVED		<><><>	L	S	U	R	F	A	C	E	M	M	A	M	W	Y	Z
MAMMAL		<><>	E	X	H	A	L	E	H	A	L	E	V	S	R	Z	E
MIGRATORY		<>	Y	M	R	T	M	Z	P	Z	W	M	T	Y	F	W	D

THE RED FOX

AFRICA	HUNT	\$	B	E	A	R	T	H	W	O	R	M	S	K	N
AMERICA	INSECTS	\$\$	U	K	F	J	N	L	T	N	A	I	S	A	O
ASIA	NIGHT	\$\$\$	S	T	P	I	U	W	X	R	N	C	N	K	M
BIRDS	RABBITS	\$\$\$\$	H	O	G	R	H	A	F	R	I	C	A	F	M
BUSHY TAIL	RED FOX	\$\$\$\$\$	Y	H	T	O	J	R	S	T	L	Y	M	J	O
CITY	RODENTS	\$\$\$\$\$\$\$	T	S	E	D	I	S	Y	R	T	N	U	O	C
COMMON	SHOT	\$\$\$\$\$\$\$\$	A	S	K	E	T	I	U	R	F	O	H	K	A
COUNTRY-SIDE	SUBURBS	\$\$\$\$\$\$\$\$\$	I	U	I	N	Y	W	L	B	J	R	W	F	M
DIET	SURVIVE	\$\$\$\$\$\$\$	L	R	L	T	R	X	F	N	U	L	Y	N	E
DOG LIKE	TOWN	\$\$\$\$\$	T	V	G	S	O	V	E	P	O	R	U	E	R
EARTH WORMS	TRAPPED	\$\$\$\$	N	I	O	F	T	L	S	D	R	I	B	V	I
EUROPE		\$\$\$	L	V	D	E	P	P	A	R	T	L	I	S	C
FRUIT		\$\$	K	E	I	N	S	E	C	T	S	K	R	T	A
HUMANS		\$	R	D	R	A	B	B	I	T	S	J	M	P	K

GRIZZLY BEARS

<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	AGGRESSIVE	HAIR
M	D	I	Y	E	T	F	R	E	E	V	I	S	E	R	G	G	A	U	<>	ALASKA	HONEY
A	I	T	S	E	T	A	T	S	B	F	O	R	E	S	T	S	E	R	<>	AMERICA	INSECTS
M	S	R	I	E	N	S	C	T	U	N	B	E	H	R	S	D	L	C	<>	BERRIES	LIZARDS
M	O	O	T	N	G	O	N	B	U	O	T	A	S	B	I	R	S	A	<>	BROWN	LONG
A	L	A	S	K	A	I	H	R	U	I	I	L	V	E	E	A	R	N	<>	CANADA	MAMMAL
L	I	M	E	T	T	I	P	O	F	R	U	I	T	R	S	Z	P	A	<>	CARRION	MOUNTAINS
S	T	E	C	A	C	P	F	W	R	R	G	D	Z	R	W	I	L	D	<>	COAT	NORTHERN
I	A	R	R	N	S	E	I	N	E	A	C	T	E	I	S	L	L	A	<>	DIET	NUTS
A	R	I	E	G	G	R	S	V	M	C	A	B	R	E	R	I	O	N	<>	FIERCEST	SILVER-TIPPED
B	Y	C	I	R	O	W	H	N	S	B	U	R	G	S	T	U	N	L	<>	FISH	SOLITARY
I	T	A	F	A	D	E	P	P	I	T	R	E	V	L	I	S	G	R	<>	FORESTS	STATES
S	N	I	A	T	N	U	O	M	Y	W	N	R	E	H	T	R	O	N	<>	FRUIT	TUBERS
<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	<>	GRUBS	WILD

Alessandro Stradella. 1644-1682

A L S E I L A M A F E S S D A A ALESSANDRO STRADELLA was a NOTORIOUS
N D W R O D E D I V I D S E T L WOMANIZER whose SEXUAL ADVENTURES
X D E I S S E R T S I M M V I E led to his MURDER in GENOA at the age of 37.
E P D A V I S N O S S E L R M S This tended to OBSCURE the fact that he was also a
Y O E N O T A B L E A R S E E S NOTABLE COMPOSER of OPERA and
C W N P O N O T O R I O U S L A ORATORIOS. In both his oratorios and his purely
O E E H I R E D M P O S T Q I N INSTRUMENTAL works Stradella was one of the
R R N O B M R G O C V R W U X D FIRST composers to EMPLOY the concerto grosso
A F S S O X F W O M A N I Z E R form in which the MUSIC was DIVIDED between
T U S R A E Y M Z D E L I A F O the full ensemble and a small group within it, for the
O L R O M A P I E V O L N U N T purpose of dramatic contrast. He was BORN in
R H P U S O E L Q H O L S D M P ROME into the minor NOBILITY. His PATRONS
I O A W S L L E U D R F T U U L included the POWERFUL Colonna and Pamphili
O M T E I A D V E N T U R E S N FAMILIES as well as QUEEN Christina of
S I R E S U T L E R E D U S I M SWEDEN who was living in Rome in
W O O M A X F N N I E Z M E C D VOLUNTARY EXILE and in whose HOUSEHOLD
R E N O P E E D E R M P E L Y E Stradella SERVED from the age of 14 until he left in
R O S O B S C U R E H E N L E P 1669. In 1680 having been HIRED by Alvis
S S O N O S N O B I L I T Y F O Contarini to give music LESSONS to his young
A I T U R I N L E D N O A B I L MISTRESS, Stradella instead ELOPED with her to
V O L U N T A R Y I Y O L P M E TURIN. After a FAILED murder attempt in 1678 he
L I T Z H I R D L O H E S U O H FLED to Genoa where he was assassinated four
YEARS later.

Alessandro Scarlatti. 1660-1725

N E C A T U P T U O L E D N A H L ALESSANDRO SCARLATTI has become the
E S S E M O R A S N A D R O S C L OBSCURE Scarlatti, but he was a FIGURE of
A R L A T A T O B R C S C U R E A HISTORICAL IMPORTANCE. One of the
S L I F E T J I M E I R E B M U N MAJOR COMPOSERS of OPERA before the
C S T O G E W O M O R F R K U S I GENERATION of HANDEL and CLUCK, he
A L E S S A N D R O O H A N S C M was IMMENSELY successful DURING his
R D U E L G I U D E T N C E I O E LIFETIME. He began his MUSICAL studies
L S A C R A D R S M S E A O C M S in ROME with Carissimi, under whose
A W O R K S L I M A I S T B A P S GUIDANCE he composed his FIRST opera in
T S N E S S L N U M H B E S L O W 1679. During the next 46 years he composed
T R O K M S M G E G A T S C O S T more than 100 STAGE WORKS (the
I E I T A S H I S T O E R U I E C PRECISE NUMBER isn't known) and became
A L T D L R O W M O S R P R T R D a SEMINAL figure in the WORLD of opera
M O A T L P E P R E C U R E I S E seria. Scarlatti's SACRED works form a
R O R M E M A P J O R G E N U M B relatively SMALL but important part of his
E R E C N A T R O P M I C J S E M OUTPUT, were composed during his time in
I N N A L J E M I T E F I L I M M Rome. As well as oratorios, he also composed
Y L E S N E M M I G U I S J C L U a number of MASSES and about 100
K C G U I D A N C E J D E R C A S MOTETS.

Alexander Borodin.

A	L	E	X	A	R	U	E	T	A	M	A	N	D	N	E	ALEXANDER
R	I	L	Y	N	O	H	P	M	Y	S	E	R	E	L	G	was the ILLEGITIMATE son of a
D	E	D	O	O	H	D	L	I	H	C	T	V	E	R	B	Georgian PRINCE and by the TRADITION of such
E	G	E	U	N	I	T	I	L	M	A	E	T	O	P	O	things was GIVEN the NAME of one of the Prince's
K	V	N	N	E	O	P	H	L	Y	R	L	U	N	E	R	SERFS. Despite displaying a CHILDHOOD PASSION
R	S	I	G	I	C	I	A	E	S	O	P	M	O	C	O	for MUSIC, he TRAINED as a CHEMIST and
O	N	A	F	T	G	R	T	G	A	I	M	N	I	N	D	PHYSICIAN. Although he had been attempting to
W	E	R	D	H	S	L	L	I	K	S	O	F	S	E	I	COMPOSE since his teens, he began to EXPLOIT his
O	U	T	P	U	T	I	G	T	D	U	C	R	S	U	N	compositional SKILLS only when, as a YOUNG man,
H	N	A	I	S	S	U	R	I	E	A	D	E	A	L	V	he came under the INFLUENCE of Mily Balakirev, the
E	T	L	X	C	I	S	U	M	V	S	R	S	P	F	W	FIGUREHEAD of a GROUP of RADICAL musicians
C	S	A	G	W	O	S	R	A	H	F	K	T	S	N	E	based in St. Petersburg. His SYMPHONY No. 1 took
N	I	C	D	I	Y	R	X	T	S	H	S	I	N	I	F	him FIVE years to COMPLETE. Characteristically, he
I	M	I	C	H	V	A	A	E	I	L	D	O	R	H	O	WORKED on the OPERA Prince Igor for some 18
R	E	D	N	A	X	E	L	A	M	O	O	L	E	D	I	YEARS. Like many of his RUSSIAN contemporaries,
P	H	A	V	F	D	Y	N	L	L	A	C	P	E	A	C	BORODIN was essentially an AMATEUR composer,
O	C	R	P	H	Y	S	I	C	I	A	N	X	R	U	C	in the sense that he had a flourishing CAREER and so
N	T	S	B	O	F	I	G	U	R	E	H	E	A	D	R	composed in his spare time – which ACCOUNTS for
O	D	I	N	X	F	L	V	S	T	N	U	O	C	C	A	both his relatively small OUTPUT and the HIGH
																proportion of works that he NEVER found the time to
																FINISH before his DEATH in 1887.

Alexander Glazunov.

F	C	I	R	C	O	M	P	O	S	E	D	S	T	M	N	R	His FIRST MATURE works DATE from the 1880's,
A	E	O	S	Y	M	P	H	O	N	I	E	S	T	U	O	E	when he PRODUCED the first two of his eight
R	N	E	N	D	O	T	E	P	E	A	C	C	L	A	I	M	SYMPHONIES. Three more date in the 1890's as do
R	T	P	O	S	D	O	U	D	C	E	U	D	S	Y	T	A	the two BALLETS which brought him more
M	U	R	P	H	E	T	O	N	I	E	D	V	F	S	U	I	ACCLAIM than anything else he WROTE,
B	R	O	A	L	T	R	B	A	L	L	O	I	E	F	L	N	RAYMUNDA (1897) and THE SEASONS (1899). In
T	Y	F	S	S	A	E	V	A	R	C	R	O	C	A	O	E	the year of the LATTER WORK he was appointed
A	I	E	M	N	D	C	C	A	E	S	P	L	W	V	V	D	PROFESSOR at the St. Petersburg CONSERVATORY,
W	R	S	O	O	T	N	E	R	T	A	Y	I	M	O	E	O	there he REMAINED until 1930, having become its
N	D	S	C	S	N	O	V	C	F	O	E	N	I	U	R	A	DIRECTOR in 1905. In the early years of the
V	I	O	T	A	L	C	I	N	A	C	R	O	N	R	C	K	CENTURY he produced the VIOLIN CONCERTO
S	E	R	S	E	T	T	L	E	D	R	U	Y	V	A	T	O	(1904) and the symphony No. 8 (1906) and from then
R	Y	C	C	S	L	R	E	V	O	L	T	U	D	S	T	I	on COMPOSED little of any consequence,
E	R	O	F	E	B	L	O	N	C	E	A	E	L	I	N	T	CONCENTRATING instead on his ACADEMIC
P	A	R	I	H	S	P	A	D	N	U	M	Y	A	R	O	F	responsibilities, thereby managing to stay in FAVOUR
E	S	S	O	T	E	R	L	B	A	I	A	T	T	A	R	W	with the REGIMES both BEFORE and AFTER the
G	N	I	T	A	R	T	N	E	C	N	O	C	T	P	D	I	REVOLUTION. He SETTLED in PARIS in 1932
E	D	A	C	A	D	A	O	R	E	G	I	M	E	S	M	V	where he DIED four years later.
C	O	N	C	E	N	T	R	R	O	T	C	E	R	I	D	I	
G	N	I	R	E	V	O	L	U	W	O	R	M	S	D	I	R	

- 1836 – BORN 21st FEBRUARY, at Saint-Germain-du-Val, in north-west FRANCE.
- 1847 – He and his MOTHER move to PARIS after the DEATH of his FATHER, a CIVIL SERVANT.
- 1848 – Enters the Paris Conservatory at the EARLY age of 12 where he is taught by ADOLPHE ADAMS the COMPOSER of many popular STAGE works.
- 1852 – JOINS the MUSICAL STAFF of the Theatre-Lyrique Paris.
- 1855 – His FIRST work for the stage, the OPERETTA Deux Sous de charbon, is well received.
- 1863 – Appointed ACCOMPANIST then assistant CHORUS MASTER at the Paris OPERA.
- 1866 – His first BALLET, La Source, COMPOSED with Louis Minkus, is also a HIT.
- 1870 – WRITES the ballet Coppellia for the Paris Opera.
- 1881 – Becomes professor of COMPOSITION at the Paris Conservatory.
- 1891 – DIES 16th JANUARY aged 55.

[illegible]

S U C C E S S F U L B R I
 I T I B S H R O O C K E S
 N I N G R E R N L O I N C
 G I N A M I E D L O A J K
 E U C N C H T E D Z C O S
 R U C K C S T I H A A Y P
 E O S S N F U L S Y R E I
 S L C O L A U N C H E D H
 L O A K I N M I T I E A S
 L P A I S A R E T N R E R
 R S H I N C L U D E D I E
 P Y N A Z I O B O S P L N
 I C T T I N T G U E N J T
 E L A I T I N I C M L U R
 Z O P A R T N J A C C E A
 S S F G N I T T I L P S P

BRITISH ROCK SINGER, NICKNAMED Alf, who
 LAUNCHED a SUCCESSFUL SOLO CAREER in
 the 1980's after INITIAL success in
 PARTNERSHIP with Vince Clark as YAZOO.
 After SPLITTING with Clark in 1983, she
 ENJOYED success with the solo ALBUM Alf;
 HITS SINCE then have INCLUDED 'That Ole
 Devil Called Love' (1985), 'Weak in the
 Presence of Beauty' (1987), and 'Raindancing'
 (1987), 'Hoodoo' (1991) and 'Essex' (1984).

Nicolo Paganini.

P	N	I	A	T	I	R	B	N	I	C	O	L	I	P	1782 – BORN 27 th OCTOBER in GENOA, the SON of a SHIPPING CLERK.
R	O	I	A	G	A	Y	N	O	H	P	Y	S	N	I	1805 – Becomes director of MUSIC (and rumoured lover) to Elisa Baciocchi, PRINCESS of Lucca (Napoleon's sister).
I	S	N	C	O	N	C	E	R	T	I	B	I	O	R	1813 – Triumphant DEBUT recital as La Scale, MILAN
N	N	R	U	O	T	O	C	T	O	G	M	R	E	R	1825 – A son, Achille, is born to his MISTRESS, SINGER Antonia Bianchi.
C	G	E	N	O	G	M	A	E	N	O	L	A	S	O	1828 – FIRST CONCERT outside ITALY, in VIENNA, is a sensation. He and Antonia separate; Achille is brought up by Paganini ALONE.
E	S	N	D	S	A	O	H	I	P	P	C	P	Y	N	1830 – PERFORMS in PARIS; inspires the young LISZT to Become the 'Paganini' of the PIANO.
S	R	A	E	U	G	C	P	L	E	R	L	K	M	U	1831 – Triumphant TOUR of BRITAIN.
S	S	I	B	C	P	P	I	A	O	N	E	G	R	I	1833 – Asks Berlioz to write a SYMPHONY, Harold in Italy.
N	C	M	U	S	I	C	A	A	G	E	R	C	M	S	1834 – Returns to Italy after 6 years abroad.
S	T	I	T	H	D	E	N	B	U	A	K	A	I	Y	1836 – Loses much of his fortune, invested in a CASINO.
T	Z	S	S	M	E	N	O	L	A	N	N	S	L	L	1840 – Dies 27 th MAY in NICE, from cancer of the larynx.
M	S	T	R	I	E	S	T	R	E	R	S	I	A	A	
S	I	R	S	I	I	S	E	S	O	L	E	N	N	T	
N	L	E	V	G	F	R	E	B	O	T	C	O	E	I	
R	L	S	M	R	O	F	R	E	P	I	I	S	Z	T	
M	A	S	I	N	G	E	R	Y	V	I	N	N	I	V	

Felix Mendelssohn.

F	E	B	R	U	A	R	Y	F	E	L	I	D	X	M	1809 – BORN 3 rd FEBRUARY, in HAMBURG, GERMANY.
E	E	N	D	T	S	I	N	A	I	P	E	U	L	S	1818 – Private DEBUT as a PIANIST.
L	S	S	O	R	D	N	A	L	T	O	C	S	I	H	1825 – Completes his FIRST OPERA.
I	N	B	O	E	A	R	M	G	N	F	E	S	B	R	1827 – Attends BERLIN University.
S	U	A	A	C	Y	R	R	I	H	A	T	E	M	B	1829 – CONDUCTS Bach's St. Mattheus Passion in Berlin. First CONCERT TOUR of BRITAIN, including a visit to SCOTLAND.
M	R	T	F	N	G	G	E	Z	E	E	R	L	M	A	1833 – Conductor of Rhine Music Festival in DUSSELDORF.
E	H	S	I	O	T	N	G	P	R	C	A	D	Y	D	1835 – Conductor of LEIPZIG Gewandhaus ORCHESTRA.
M	E	E	R	C	B	S	U	I	O	O	R	O	T	P	1837 – MARRIES Cecile Jeanrenaud.
D	A	I	S	I	N	G	A	E	I	N	T	R	S	R	1842 – Receives honorary doctorate from Leipzig University.
E	T	R	T	F	R	I	R	L	I	D	S	F	S	E	1847 – LAST visit to England, conducting for Queen Victoria. DEATH of SISTER Fanny comes as a major blow. He dies in Leipzig on the 4 th NOVEMBER.
L	T	R	O	U	P	E	I	L	R	U	E	A	B	B	
L	E	A	B	R	B	L	R	I	N	C	H	C	O	M	
S	N	M	B	D	U	E	T	C	S	T	C	U	S	E	
O	A	O	S	S	B	E	D	O	O	S	R	R	F	V	
H	R	C	H	R	O	T	C	U	D	N	O	C	S	O	
N	T	N	I	A	T	I	R	B	L	E	I	P	Z	N	

Don McLean.

D	R	E	V	O	C	E	Q	U	A	L	L	I	S	I	N	D	US SINGER SONGWRITER, when FOLK
R	E	S	T	A	B	L	I	S	H	E	D	S	O	G	W	R	influenced songs WON a HUGE AUDIENCE on
I	G	T	E	R	F	O	L	C	W	R	D	M	N	O	N	H	BOTH sides of the ATLANTIC in the 1970s. His
U	N	A	A	U	D	I	E	N	C	E	E	O	U	G	E	A	CLASSIC hit 'American Pie' (1972), a LAMENT
E	I	R	A	R	N	H	H	C	E	T	W	C	L	S	S	U	about the DEATH of Buddy HOLLY,
I	S	C	L	A	T	M	U	E	N	I	O	T	D	D	I	D	ESTABLISHED him as a STAR, and it was
E	S	A	T	O	H	N	G	H	O	R	L	L	Y	E	A	C	FOLLOWED by the EQUALLY ADMIRIED
C	U	O	B	N	C	E	E	C	N	W	L	T	R	R	T	W	'Vincent'. He also WROTE HITS for other
D	A	T	L	A	N	T	I	C	E	G	O	T	D	I	Q	R	ARTISTS among them 'And I Love You So' for
E	U	L	Y	S	U	S	B	J	N	N	F	C	O	M	O	O	Perry COMO and 'Wonderful Baby' for Fred
A	J	E	C	L	S	F	T	M	U	O	S	E	I	D	C	T	ASTAIRE; while he himself was the SUBJECT of
T	N	E	M	A	L	A	C	D	L	S	C	J	Y	A	A	E	Roberta FLACK'S 'Killing me softly with his
H	M	I	L	A	R	O	E	K	D	N	H	B	L	E	R	H	song'. He TOPPED the pop CHARTS once more
E	Q	C	C	L	U	L	H	Y	I	C	A	U	L	I	T	I	in 1980 with a COVER VERSION of 'Crying', but
A	O	K	H	N	I	T	S	S	F	L	R	S	A	C	I	T	he has SINCE CONCENTRATED on COUNTRY
M	S	S	T	C	O	D	E	P	P	O	T	T	U	N	S	S	MUSIC.
V	E	R	S	I	O	N	C	E	M	T	S	R	Q	A	T	T	
E	Y	D	S	U	B	J	E	T	W	A	H	I	E	S	S	L	

Kings & Queens.

Alfred	W	L	P	S	H	T	E	B	A	Z	I	L	E	John
Anne	E	O	R	E	T	E	A	N	O	T	P	C	J	Mary
Canute	D	D	E	L	T	S	N	I	I	I	M	V	A	Matilda
Charles	J	N	G	R	E	E	N	R	H	E	S	I	L	Richard
Edmund	O	G	B	A	X	M	E	O	Y	V	R	Z	F	Stephen
Edgar	H	Z	E	H	R	A	H	A	R	O	L	D	R	Victoria
Edward	N	I	R	C	F	J	L	E	T	E	B	C	E	William
Edwy	E	E	T	U	N	A	C	C	D	U	V	B	D	
Egbert	G	M	A	I	L	L	I	W	S	M	A	Y	E	
Elizabeth	R	Y	A	T	Q	V	Y	L	T	E	U	M	T	
Ethelred	O	R	E	T	H	E	L	R	E	D	E	N	J	
George	E	A	P	M	I	A	S	A	P	R	D	O	D	
Harold	G	M	K	W	J	L	A	S	H	I	W	J	A	
Henry	A	E	D	W	A	R	D	G	E	N	Y	P	Y	
James	D	R	A	H	C	I	R	A	N	E	C	M	A	

William I.

X D O M E S D A Y M E T S Y S
 B E D W A R D Y L I V A E H O
 C T G S G N I T S A H X A L R
 O S N N W O R G O F F E R E D
 N U I O S S E L I C R E M F E
 F R R R N H L O V E D W Y T S
 E T A M I T I G E L L I R S I
 S W E A L L A W R I V L E H M
 S S F N R A B O P F W L D D O
 O E N D C E N O W E D I R E R
 R I D Y H W F D R L P A O T P
 N R O T A R T S I N I M D A R
 N U O S N L O H V D N O C E S
 H T T S N V C O U S I N H F C
 S N S D E C U D O R T N I E R
 I E S Y L U F R E W O P K D O
 L C O U N T R Y L A D U E F W
 G E A W C H E A T E D O C H N
 N L H A R S H A O H A R O L D
 E U C I M P O S E D P O W G E
 D R O O F E A Y S N O I T A N

BORN around 1028, WILLIAM was the ILLEGITIMATE son of the DUKE of NORMANDY and a SECOND COUSIN of EDWARD the CONFESSOR. When Edward DIED CHILDLESS, the ENGLISH CROWN was OFFERED to HAROLD Godwinson, although it had PREVIOUSLY been PROMISED to William. Feeling CHEATED, he led a Norman ARMY across the CHANNEL and DEFEATED Harold at HASTINGS in 1066.



William was a POWERFUL man who had GROWN up FEARING for his LIFE and TRUSTED no one. He IMPOSED a HARSH RULE on the English, introducing the FEUDAL SYSTEM and listing the NATION'S WEALTH in the DOMESDAY Book so that he could TAX it HEAVILY. He was MERCILESS to anyone who STOOD in his way. But he was also a FINE ADMINISTRATOR who REINTRODUCED LAW and ORDER to a LAND that had been in CHAOS for CENTURIES. Feared rather than LOVED, he LEFT the COUNTRY in very GOOD shape when he died in 1087.

William II.

R E P U T A T I O N W R I L N
 H C R U H C D E T I R E H N I
 S S S L I C W A M D N L T O C
 L R U O R I M A Y E R I A R K
 I E R C L D S N R R E G E M N
 O H V L O E U E A E H I D A A
 P T I N E N F T M U T O R N M
 S A V M D T F T O Q O N O D E
 M F I H Y P E I T N R O B Y D
 U T N O A W R R S O B W E E F
 R R G L E R E W U C A R R O W
 D P U Y E T D A C V A C T H P
 E N G L A N D Y L L A T A F A
 R H D A U T S E R O F W E N W
 P E E N Q U A R R E L L E D N
 R F I D N O C E S H G U O T E
 R E D H A I R G N I T N U H D

WILLIAM was BORN about 1057, the SECOND SURVIVING son of William I. As was CUSTOMARY, he INHERITED the CONQUERED lands (ENGLAND) on his FATHER'S DEATH in 1087, while his ELDER BROTHER ROBERT inherited NORMANDY. The two of them QUARRELLED over the SPOILS until 1096, when Robert PAWNED Normandy to William and went to the HOLY LAND on a crusade.



William was a HARD, TOUGH man, very like his father. He was NICKNAMED Rufus because of his RED HAIR. He had little TIME for RELIGION and CONFISCATED much CHURCH property for his own ends. Since history at that time was largely WRITTEN by monks, his REPUTATION has SUFFERED accordingly. He DIED in 1100, while out HUNTING in the NEW FOREST. He was FATALLY hit by an ARROW and nobody has ever known whether it was an ACCIDENT or MURDER.

Henry I.

U H C R U H C Z B R O T H E R
N W I L Y D N A M R O N L O E
C R Y R N E H E L T T A B P C
O E L W O G D E R U C E S E O
M L O T I N C H E B R A I A G
P U D D T E R Y R T N U O C N
R R I E A L L E G I A N C E I
O I E B R L H E L D R O T H Z
M N D E T A R T N E C N O C E
I H R E S H C O R D G N N I D
S E Z D I C O N Q U E R O R E
I R U E N T N C O N O A T H S
N I E F I Q S L R B Q F T R Y
G T N E M N R E V O G U A H S
W E O A D L L G L N W E R O T
Z D R T A R I A F B Y N G M E
P E H E C W I L L I A M C E M
Q U T D E N W O R D W D R Z L

HENRY, BORN in 1068, was the FOURTH and ABLEST son of WILLIAM the CONQUEROR. He INHERITED the CROWN on William's DEATH in 1100, but was CHALLENGED for it by his OLDER BROTHER ROBERT of NORMANDY. They fought at the BATTLE of TINCHEBRAI in 1106, where Henry DEFEATED Robert and HELD him prisoner for the rest of his life.

Having SECURED his THRONE, Henry CONCENTRATED on HOME affairs, wooing the CHURCH, improving the ADMINISTRATION of GOVERNMENT and organizing the beginning of the modern LEGAL SYSTEM. An UNCOMPROMISING RULER – he once pushed a man off the top of Rouen Castle for breaking an OATH of ALLEGIANCE – he was also RECOGNIZED as a FAIR one. His only legitimate son DROWNED in the 'White Ship' in 1120. Henry DIED 15 YEARS later, leaving behind a COUNTRY that had been at PEACE for more than 30 years – remarkable, by the standards of the time.

Stephen.

S C E N E B E T A M E L A T S
Y R N E H O R U O V A F L H U
L O N O I T A R E N E G T E P
U W R K L I C N U O C N E M P
D N I N E H P E T S D G R S O
R N S L A N D H S D I O N E R
G W R V L P P U T N E L A V T
R A A D L I T A M A D K T E E
E D E E R G A W D R E M I S D
A C Y O M P R M M G I D V L T
T G N I H S I L B A T S E I R
L C O M P R O M I S E D B V U
Y R O R E U Q N O C U O L I O
Y G W D A U G H T E R G T C C
T S E W P P U S E N G L A N D
D U A A G N I T T E S I M D A
W E K L S T V E Y R T N U O C

BORN around 1096, STEPHEN was a GRANDSON of WILLIAM the CONQUEROR by his DAUGHTER Adela. After HENRY I's DEATH in 1135, the CROWN should have gone to Henry's daughter MATILDA. But the COUNCIL decided in FAVOUR of Stephen, as a man, thus SETTING the SCENE for a GENERATION of CIVIL war.

Matilda invaded ENGLAND in 1139, ESTABLISHING an ALTERNATIVE COURT in the WEST COUNTRY. Stephen was too WEAK to stop her and STALEMATE ensued. The Barons SUPPORTED first one side, then the other, and where mostly a LAW unto THEMSELVES. After many YEARS of attrition a COMPROMISE was finally AGREED, whereby Matilda's son Henry would inherit the throne after Stephen's death. He DULY DIED in 1154, much LIKED as a man, but not GREATLY ADMIRER as a KING.

Henry II.

S U B J M E C H C R U H C T R
W S T C E J B U S M M P O P E
M E U E D R R O L A I R T D B
P E S N I B M T G S N O S O L
O N Y T T M Y R N E H B T B L
P E S R E E M P I R E H O O I
Y R J U R Y L M T M R L L R O
R Y A S R C B U A U I P E D N
U P C T A H O R E R T L B E H
B C Q E N S R D F Q A O M S Q
R Q U D E I D E E N N T B E U
E B I R A T E R D E C T L L G
T A R G N T R E B E E I A T N
N R E L M O H W S L I N M S I
A O D L O C N Q Y N W G E A K
C N A M H S I L G N E T T C G
Y S T E P H E N Q S Y S T E M

Through BOTH MARRIAGE and INHERITANCE, HENRY (BORN 1133) ACQUIRED an EMPIRE stretching from the SOMME to the PYRENEES, and from the SCOTTISH BORDER almost to the MEDITERRANEAN. To this he added IRELAND, a TASK ENTRUSTED to him by the only ENGLISHMAN ever to become POPE. But his main aim was to CURB the BARONS and the CHURCH, both of WHOM had become to powerful under KING STEPHEN.

He succeeded in DEFEATING the barons, pulling down there CASTLES, reforming the SYSTEM of taxation and introducing the rudiments of TRIAL by JURY. But he never defeated the church and had to take the BLAME for the MURDER of Thomas a Becket at CANTERBURY. He was a strong, energetic king, full of good SENSE, yet he DIED unhappily in 1189, knowing that his SUBJECTS were in REBELLION and even his own SONS were PLOTTING against him.

14
Richard I.

E N L E R T S N I M K R G L A E
H E E N R Y I F A I L I N G I N
S V G O N C A S T L E C N R I G
C H E D A S U R C A R H D G L L
J G N I O N A R E L E A S E H A
E N D S E E T A N N R R T B O N
R I E O H N J H R G N D I E D D
U G M N E K O Y I I V G H C E R
S N O P T J I S S E L S O E R S
A I S Q U I N N Q R C R L M U G
L S N E S P R O M P T L Y P T N
E D A C E O I E G N A R L E P I
M E R N B R O T H E R J A R A R
N T R A C K E D R E U Q N O C E
C O H R E R C H M Q U J D R O V
H V S F F Y W O D N I W H N C O
W E P I L I H P I G N I R U D C
I D V Y R O T I R R E T Y S T E
N E Q S C P O H S I B H C R A R

As HENRY II'S eldest SON, RICHARD the LIONHEART (BORN 1157) became KING in 1189 and PROMPTLY set out for the HOLY LAND to JOIN the Third CRUSADE. FAILING to CONQUER JERUSALEM, he was CAPTURED on the way HOME and held to RANSOM for more than a YEAR by the EMPEROR Henry VI. LEGEND has it that he was finally TRACKED down by his MINSTREL, Blondel, SINGING outside his CASTLE WINDOW.

While Richard was in PRISON, his BROTHER JOHN had ceded TERRITORY to PHILIP of FRANCE. On his RELEASE, Richard entrusted the Government of ENGLAND to the ARCHBISHOP of Canterbury rather than his brother, and DEVOTED the next FIVE years to RECOVERING his French possessions. He was still trying to get them back when he DIED of wounds in 1199. Richard was an outstanding soldier, but SPENT LESS than a year in England DURING his ENTIRE REIGN.

John.

E L P O E P B N Y C H N T J U
E N D E I D O V E P G D N R N
D H E Z H E R L L I B E E A P
E Y D G N K N E S C V S M I L
M A E E R I H P T E H U E S E
Y T E N U L A Y R C H F E I A
E H C O H S Y G R H A E R N S
N C C Y T I I U E T I R G G A
N A U R R D H I N R N G A M N
U P S E A C Y N Y Z Y U H H T
R T Y V T N E M N R E V O G C
N U L E H V A T V M N J E C W
D R T Y C H R U A N O E C H E
L E P S N O R A B T M Y H R H
L D M D E T S U R T S I D Y P
Z C O H R E C O G N I Z E F E
L P R E F E R R I N G S I D N
S I P G N A T R A C A N G A M

JOHN (BORN 1167) was HENRY II'S youngest son, a thoroughly UMPLEASANT CHARACTER, DISLIKED and DISTRUSTED by EVERYONE. He SUCCEEDED in 1199, but some of his FRENCH subjects REFUSED to RECOGNIZE him, PREFERRING his twelve-year-old NEPHEW ARTHUR. John CAPTURED Arthur, who was NEVER seen again, and set about RAISING the MONEY needed to REGAIN his French possessions.

This brought him into conflict with the BARONS, protesting at the HIGH level of taxation. He also quarrelled with the CHURCH, and alienated ordinary PEOPLE with his bad GOVERNMENT. Eventually the barons forced him to SIGN a BILL of HUMAN Rights – MAGNA CARTA – at RUNNEymeDE in 1215. John PROMPTLY reneged on the AGREEMENT, forcing the barons to seek HELP from France. He DIED a YEAR later, leaving the COUNTRY in a STATE of near ANARCHY.

Henry III.

Y R N E H T P R O F I T A B L E
S E H J N C A T H E D R A L S R
P B B G Y O S X Y X O U L E E S
E U N B C N U B E J M O I X V R
A I E M A T C J D S I C E F I W
K L M E G R C L L P N I N E T A
I D H I E O E N W E A K A S A R
N I C G L L E T G N T W T T T S
G N N O I F D E S D E S E C N R
R G E V E A E D I N D P D E E E
D S R E M O D E L L I N G J S L
E B F R P P G L A B B M X B E A
C O U N T R Y L F Y B B T U R T
R J U E L B A I L E R N U S P E
O F O D C E N K L I N G E R E D
F S H I R E H U G N I S I A R W
I L K E J D E B B A R G E X A T

HENRY was only NINE when he SUCCEEDED his father in 1216. The COUNTRY was well GOVERNED until he took CONTROL himself in 1227. Thereafter he ALIENATED his SUBJECTS, just as his father had done, by RAISING heavy TAXES to SPEND in useless WARS. His COURT was DOMINATED by FRENCHMEN, many RELATED to his WIFE, who GRABBED the most PROFITABLE JOBS for themselves.

Opposition was organized by his brother-in-law, Simon de Montfort, who took Henry prisoner in 1264 and FORCED him to summon a parliament (French for SPEAKING), composed of REPRESENTATIVES from every SHIRE. De Montfort was KILLED in 1265, but the IDEA of a Parliament survived. Henry LINGERED on until 1272. He had been WEAK and UNRELIABLE as a KING, but left a FINE LEGACY in the REBUILDING of WESTMINSTER ABBEY and the REMODELLING of several CATHEDRALS.

BORN in 1239 EDWARD was already KING in all but NAME when his FATHER DIED in 1272. He had DEFEATED Simon De Montfort on HENRY'S behalf and DISPLAYED all the STRENGTH and DECISIVENESS his father LACKED. It was during Edward's REIGN that PARLIAMENT met regularly for the FIRST time and became the ACCEPTED way of conducting PUBLIC BUSINESS.

Edward was a great REFORMER – he REVISED the LEGAL SYSTEM, making LAWS subject to Parliament – and was also a good SOLDIER. He never achieved his aim of UNIFYING the whole ISLAND under his RULE, but he did make his son PRINCE of WALES, and he fought the SCOTS so HARD that he earned the nickname 'Hammer of the Scots'. UNFORTUNATELY, he also expelled the JEWS (seen then as KILLERS of CHRIST) from ENGLAND. It was more than 300 YEARS before they were allowed to RETURN. Edward died in 1307.

Edward II.

Few **KINGS** have been **SILLIER** or **LESS SUITED** to the **THRONE** than **EDWARD**. **BORN** in 1284, he always preferred the company of **WORKMEN** to **COURTIERS** and was not in the least **INTERESTED** in **STATECRAFT** or the **RESPONSIBILITIES** of **KINGSHIP**. It was a **DISASTER** for the **COUNTRY** when he **SUCCEEDED** to the throne in 1307.

Although **MARRIED** to Isabella of **FRANCE**, Edward **SPENT** far more **TIME** with his **HANDSOME FRIEND** Piers Gaveston, a French adventurer who **MILKED** the **ROYAL** connection for all it was **WORTH**. But rival **BARONS** executed Gaveston and his successor as royal favourite, Hugh Despenser. matters eventually came to such a **PASS** that Isabella and her **LOVER** Roger Mortimer imprisoned Edward in Berkeley **CASTLE**. He was **MURDERED** there in 1327 – skewered with a red-hot **SPITTING IRON** – and his son was declared king in his **PLACE**.

Edward III.

EDWARD was 14 in 1327. For the FIRST 3 YEARS of his REIGN, ENGLAND was RULED by his FATHER'S MURDERER, Mortimer. But Edward had Mortimer EXECUTED in 1330 and took CONTROL himself. He was the OPPOSITE of his father – a FORMIDABLE YOUNG man who GREATLY IMPRESSED the BARONS on whose SUPPORT he DEPENDED.

The way to keep them HAPPY was to ORGANIZE a WAR. So Edward PURSUED his CLAIM to the FRENCH THRONE, winning in 1346 the BATTLE of Crecy – where English ARCHERS showed their skills for the first time – and provoking the 100 years War. But the English were NEVER able to HOLD on to their GAINS, particularly after the arrival of the BLACK DEATH (Bubonic Plague), which killed at least a third of the population. Edward survived until 1377, long enough to see his BEST efforts FRUSTRATED through little fault of his OWN.

Diplomat.

H	T	U	O	M	R	E	V	Y	R	D	D	R	
Y	V	E	R	D	M	O	O	U	T	H	R	O	2 msr DRY VERMOUTH
S	S	O	M	A	O	R	S	S	C	H	A	S	¾ msr ROSSO vermouth
N	O	M	O	N	I	H	C	S	A	R	A	M	1 tsp MARAS CHINO
E	T	H	O	D	D	R	T	Y	O	V	E	R	
M	O	U	T	H	O	R	S	E	S	O	M	R	
R	A	S	C	H	I	N	A	S	M	Y	V	E	METHOD

A 1920's classic, originally served straight up. Stir and strain into a glass three-quarters filled with broken ice, add a cherry on a stick.

Layered Lamb Casserole.

K	M	P	I	D	S	E	O	T	A	T	O	P	R	T	2 lb MIDDLE NECK of LAMB, CHINED
Y	C	E	D	L	E	N	S	B	U	T	T	E	R	O	1 SMALL WHITE CABBAGE, about 1½ lb
A	A	E	E	C	K	D	L	A	B	M	P	C	E	M	1 HEAPED tsp CARAWAY SEEDS
W	B	L	N	H	E	I	N	E	D	P	D	S	T	A	SALT & BLACK PEPPER to TASTE
A	B	E	M	E	T	H	O	D	E	H	D	A	S	T	1 lb POTATOES, PEELED
R	A	D	S	K	L	W	H	P	P	I	E	T	A	O	½ lb small TOMATOES, HALVED
A	G	E	C	A	O	D	B	B	A	A	V	G	T	E	1 oz BUTTER or MARGARINE
C	E	A	M	H	S	A	D	P	E	E	L	L	D	S	
H	L	B	L	V	D	E	N	I	H	C	A	E	D	B	
B	E	T	I	H	W	L	L	A	M	S	H	T	T	E	
A	B	B	A	C	V	E	N	I	R	A	G	R	A	M	METHOD

Cut the lamb into chops and trim off excess, place in the bottom of a large strong saucepan or flameproof casserole. Shred the cabbage, discarding the hard core. Wash well, drain and put half on top of the fat trimmings. Arrange the chops on this bed of cabbage, sprinkle with caraway seeds and season. Top with potatoes and the rest of the cabbage and dot with butter. Cover the pan and bring to the boil, then simmer for 1¼ hours. (No water need be added). Half an hour before the dish is ready, add the tomato halves. A little water can be added at this stage if the pan seems dry. Cover and finish cooking.

Stir-Fry Beef Special.

C	O	R	N	F	L	O	U	R	S	I	8-10 oz SIRLOIN
R	I	L	O	I	N	E	G	O	I	N	2 inch GINGER
R	G	L	E	R	C	L	N	N	O	M	2 CLOVES GARLIC
E	S	P	R	I	N	G	V	I	E	E	2 tbsp OYSTER SAUCE
P	S	R	E	G	N	I	G	O	W	T	2 tsp SOYA sauce
P	G	A	D	R	S	L	I	N	C	H	¼ tsp PEPPER
E	C	U	A	S	R	E	T	S	Y	O	1 tsp CORNFLOUR
P	O	Y	S	Y	S	T	V	A	S	D	2 SPRING ONIONS
R	O	A	H	S	I	R	L	O	I	N	a DASH of WINE
S	C	E	S	A	Y	O	P	E	L	P	
C	I	L	R	A	G	O	P	U	Y	C	METHOD

Season the sliced beef with the oyster sauce, cornflour, soya sauce and pepper. Mix well with a spatula and allow it to marinate for a few minutes. Add the oil to a hot wok or pan and fry the ginger and the garlic very quickly. Add the marinated beef. Stir-fry for 2 minutes, sprinkle with wine and turn out onto a plate. Garnish with chopped coriander and slices of spring onion. Serve immediately.

Sausage Force meat.

B	T	A	E	M	E	G	A	S	U	A	S	K	R	O	P	B	
R	E	A	D	C	I	R	U	M	B	S	T	A	B	L	E	S	1 TABLESPOON PARSLEY
E	O	O	N	S	H	L	R	D	N	I	R	N	O	M	E	L	½ lb BREADCRUMBS
A	D	D	E	C	D	S	K	O	U	E	T	L	E	M	N	R	1 LEMON RIND
D	N	D	S	O	N	O	O	P	S	A	E	T	U	E	T	M	4 oz SHREDDED SUET
C	Y	O	O	O	K	P	E	D	H	M	A	P	O	K	R	E	3 oz COOKED HAM
R	E	A	U	K	S	H	R	E	D	D	E	D	S	U	E	T	1 lb PORK SAUSAGEMEAT
U	L	A	G	E	M	E	O	T	T	E	A	S	P	O	O	H	½ TEASPOON MIXED HERBS
M	S	M	L	D	I	X	E	D	H	E	R	D	S	M	I	O	MILK & SEASONING
B	R	B	L	H	S	E	A	S	O	N	I	N	B	M	E	D	
S	A	S	E	A	S	O	N	I	N	G	H	O	D	B	R	E	
T	P	D	C	M	I	X	E	D	H	E	R	B	S	R	U	M	METHOD

Put the crumbs, suet, chopped ham and sausagemeat into a bowl. Season with parsley, herbs, lemon rind, pepper and salt. Mix well, moisten with milk and use the stuffing for veal, rabbit or chicken.

Cornflour cake.

L	I	T	T	L	R	A	G	U	S	R	E	V	A	N		a LITTLE VANILLA ESSENCE
E	L	T	T	I	L	R	E	T	T	U	B	I	L	L		4 oz FLOUR
A	S	E	F	L	O	U	R	S	S	O	E	N	C	E		6 oz CASTOR SUGAR
F	L	S	I	O	U	R	C	A	S	L	T	O	R	S		4 oz CORNFLOUR
U	G	N	E	G	G	S	A	R	B	F	U	T	T	E		6 oz BUTTER
R	A	B	A	N	K	I	N	G	G	N	I	K	A	B		1 tsp BAKING POWDER
V	P	O	W	D	C	A	S	T	O	R	E	R	E	G		3 EGGS
G	G	D	O	H	T	E	M	S	P	O	W	D	E	R		
M	E	T	H	E	D	L	I	T	T	C	V	A	L	L		METHOD

Sieve together the two kinds of flour. Cream the butter and sugar and add the flour and eggs by degrees, mixing thoroughly. Mix in the baking powder with the last spoonful of flour, then add the vanilla essence. Turn the mixture into a greased and papered tin and bake in a moderate oven for 1½ hours.

Sussex Smokies.

P	S	P	S	H	A	D	D	O	C	K		350g SMOKED HADDOCK
O	L	I	M	C	R	E	A	W	S	W		¼ PINT WATER
T	I	N	O	H	O	C	E	H	M	A		2 oz FLORA SPREAD
A	C	T	K	E	L	I	R	I	O	T		2 oz FLOUR
T	E	K	E	E	F	L	P	T	E	E		3 oz CHEESE
O	D	D	D	S	H	S	S	E	D	R		4 oz MUSHROOMS, SLICED
D	W	I	N	E	R	R	U	O	L	F		2 fl oz WHITE WINE
O	C	S	M	O	O	R	H	S	U	M		8 oz POTATO
F	L	O	N	A	S	E	M	R	A	P		PARMESAN cheese

Method

Poach the fish in the water for 10 minutes. Skin and flake the fish and place the cooking liquor in a saucepan with the flora and flour. Bring to the boil, stirring constantly. Add the cheese, mushrooms and wine and cook for 5 minutes. Mix in the fish, pipe the potato around 4-6 scallop shells and spoon the filling into the shells. Sprinkle with parmesan cheese. Cook in a preheated oven 200C, 400F, gas mark 6 for 10 minutes.

Cheese & Onion Soup.

3 tsp FLOUR
 ½ lb CHEESE, GRATED
 ½ PINT WATER
 SALT & PEPPER
 A LITTLE CHOPPED ONION

METHOD

Sieve the flour, salt and pepper into a bowl. Add the water and mix thoroughly with a mixer. Put it to one side while you boil the onion, making sure that it is soft before adding it to the mixture. Then put the mixture into a saucepan and bring to the boil, stirring all the time. When it is boiling add the cheese gradually and stir till it has thoroughly melted. Serve at once.

P E P P E R F L S O U R C E
 E E S I E G R A A T E D P I
 N T W A N T L E R S D T L E
 P E P P E T R L I E T L D L
 C H O P P E W D T O N O L T
 M E T H O F L A O U H R C T
 H E E S E G R A T T E L O I
 L E T A R G E S E E H C B L
 W A T U E R P M I N R T G A
 C H O P P E D O N I O N T T
 W L E E S E T S P F L O R U
 F P P T T C H E E P P E P S

Tomato Pie.

C O L O M E A L S E A S 1½ lb COLD MEAT
 T O M A T O E S O P L Y SEASONING
 N G L L A R O G I P A V 6 LARGE TOMATOES
 L M A D T O E N S G Y A 1 tsp ONION
 A I O N M G T O I D G R ¼ PINT GOOD GRAVY
 R R A R G E B R D O O G BREADCRUMBS
 G N I N O S A E S E N A
 E D C R D O H T E M U M METHOD
 S B M U R C D A E R B B

Cut the meat into neat pieces and place in a greased pie-dish. Chop the onion and add it to the meat along with the seasoning. Pour over the gravy and lay the sliced tomato on top. Cover thickly with breadcrumbs and bake for ¼ hour in a moderate oven.

Catherine Wheel Coins.

R B I S C U T I D O J U G H
 E E F F O C S I N A G R E D
 D I D E N U T S M J R A M O BISCUIT DOUGH INGREDIENTS as for JAM TOPPERS
 T T O W G P P T E H R T S H 1 tbsp COCOA POWDER
 I C O A O C O C G C A O X T 1 tsp COFFEE powder
 U C R O F P F U E E K M I E MILK or EGG to MIX
 C L K M P M O I X E L X T M EXTRA SUGAR for SPRINKLING
 S T N E I D E R G N I R T A
 I S R U G X A G F F M E E S
 B S P R I N K L I N G P R I METHOD

Make the dry biscuit mixture as for jam toppers, then divide it in half and sift the cocoa into one half and coffee into the other. Bind each together with flavoured egg to make 2 fairly stiff doughs. On a lightly floured surface roll each dough out separately into an 8 inch square. Brush the surface of the mocha dough with any remaining egg mixture or milk and place the plain dough on top. Trim the edges then tightly roll the two doughs up to make a swiss roll shape. Wrap in cling-film and chill for 1 hour. Preheat the oven to 200C, 400F, gas mark 6. Slice the roll into ¼ inch slices and lay flat on a greased baking sheet. Bake for 15 minutes until tinged brown. Sprinkle with extra sugar then cool on a wire rack.

Tandoori Potatoes.

P	O	S	U	N	F	L	O	W	E	R	O	I	L	T	1 lb 8 oz POTATOES like ESTIMA, SCRUBBED & CUT into
A	T	K	C	A	L	B	O	M	E	E	S	E	S	N	WEDGES
T	P	I	U	T	A	S	C	E	S	T	V	R	U	I	3 tbsp TANDOORI CURRY PASTE
S	E	O	T	A	T	O	P	T	G	S	B	O	E	M	1 tbsp SUNFLOWER OIL
E	P	D	W	N	L	E	I	H	D	A	B	S	L	U	1 GARLIC CLOVE, CRUSHED
G	P	G	E	D	E	M	V	O	S	P	R	A	S	C	2 tsp CUMIN SEEDS
D	E	A	L	O	A	I	C	D	D	V	S	L	G	W	SALT & BLACK PEPPER
E	R	L	P	O	F	P	P	E	E	R	S	T	I	F	FLAT-LEAF PARSLEY SPRIGS to GARNISH
W	L	Y	R	R	U	C	Y	D	E	H	S	U	R	C	
C	A	L	B	I	K	P	A	R	S	L	E	Y	P	R	
S	C	R	U	B	O	D	V	G	A	R	N	I	S	H	
D	E	B	B	U	R	C	S	W	E	D	G	D	E	W	METHOD

Preheat the oven to 200C, 400F, gas mark 6. Grease a large baking sheet. Rinse the potato wedges under cold running water, then pat dry on absorbent kitchen paper. Put the tandoori paste, oil, garlic, cumin seeds and seasoning in a bowl and mix well. Add the potato wedges to the bowl and toss thoroughly until coated completely. Spread the wedges out on the prepared baking sheet. Bake in the oven for 30-40 minutes, or until cooked through and crisp. Turn over once halfway through the cooking time. Transfer to a large serving plate. Garnish with flat-leaf parsley and serve.

Devilled Mushrooms.

D	D	B	R	E	A	D	T	H	L	I	V	R	E	H	C	4 LARGE THIN SLICES of WHITE BREAD
I	E	U	N	M	U	S	H	R	O	O	M	S	S	L	S	3 oz MELTED BUTTER
I	P	T	O	M	A	T	O	C	E	B	L	A	C	K	O	2 oz PICKLING ONIONS
S	P	T	L	A	R	G	E	T	H	I	N	W	S	M	U	1 tbsp WORCESTERSHIRE SAUCE
H	O	E	I	E	T	E	H	B	C	P	E	P	P	E	R	1 THICK GAMMON STEAK, CUT into SHORT STICKS
R	H	R	E	A	M	I	D	E	T	I	H	W	R	T	E	8 oz MUSHROOMS, CHOPPED
S	C	M	E	S	C	S	S	L	E	C	T	E	I	H	D	1 tsp TOMATO PUREE
K	D	B	H	K	U	T	N	E	T	K	U	E	G	O	C	SALT & BLACK PEPPER
C	R	O	T	A	M	M	R	O	T	L	C	T	S	D	R	2 tbsp SOURED CREAM
I	R	H	I	E	C	U	A	S	I	I	R	L	V	I	E	4 SPRIGS of CHERVIL to GARNISH
T	L	B	T	T	P	W	H	S	I	N	R	A	G	E	A	
S	O	O	M	S	N	O	M	M	A	G	O	S	G	A	M	
E	R	I	S	H	R	E	T	S	E	C	R	O	W	R	N	METHOD

Preheat the oven to 200C, 400F, gas mark 6. Use a large biscuit cutter to stamp the bread into rounds. Soak the rounds in 2 oz of the melted butter and use to line 4 tartlet moulds. Put an empty tartlet tray on top to hold the bread in shape as it cooks. If you don't have a second tartlet tray, cover the buttered bread cases with greaseproof paper and fill with rice to hold them down. Bake for 10 minutes to allow the bottoms to brown and become crispy. Meanwhile make the filling, fry the onions and gammon in the remaining 1 oz butter until lightly browned. Add the mushrooms, fry quickly at first to brown the mushrooms, then turn the heat down and cook slowly until all the mushroom juice has evaporated. Gently stir in the sauce, tomato puree, salt and pepper to taste. Fill the toast shells with the filling mixture then soured cream on top. Garnish with the chervil sprigs and serve. Devilled mushroom cups can be made in advance. Reheat the toast and filling separately, then assemble just before serving.

The QUICK BROWN FOX JUMPED OVER the LAZY DOGS BACK.
SHE SELLS SEA SHELLS on the SEA SHORE.

The CAT SAT on the MAT UNTIL it saw the RAT.
PETER PIPER PICKED a PACK of PICKLED PEPPERS.

[illegible]

Kids TV.

A	N	A	D	Y	P	A	A	N	N	O	A	H	S	I	S	L	A	N	D
D	Y	N	T	H	W	I	E	S	E	I	M	P	S	B	A	M	B	I	O
N	S	D	B	M	A	N	B	A	R	S	M	B	I	T	H	B	G	U	N
D	E	Y	R	J	C	A	B	T	H	U	N	D	E	R	B	I	R	D	S
I	R	P	D	O	K	M	T	E	S	S	B	T	I	L	M	L	E	L	A
N	D	A	B	E	Y	Z	R	N	T	H	U	W	N	O	D	L	T	E	R
C	A	N	T	N	R	A	U	S	B	X	M	E	N	L	U	A	E	X	E
X	S	D	R	I	A	T	M	P	E	T	K	E	R	H	S	N	P	F	T
E	I	Y	E	N	C	M	P	T	O	X	S	N	T	O	R	D	E	I	Y
R	M	B	D	E	E	O	E	B	U	I	L	I	D	E	R	B	U	R	T
T	B	R	L	T	S	U	T	H	M	P	T	E	O	N	X	E	L	E	B
A	A	U	I	Y	G	S	B	Y	R	O	T	S	Y	O	T	N	B	M	U
P	S	N	U	X	T	U	O	B	A	D	N	U	O	R	C	I	G	A	M
N	P	N	B	T	W	E	E	N	I	E	B	U	G	S	B	U	N	N	Y
A	R	Y	E	S	W	A	C	F	L	I	N	T	S	T	O	N	E	S	K
M	I	R	H	Y	A	T	E	L	R	A	C	S	N	I	A	T	P	A	C
T	D	C	T	H	U	N	D	E	R	C	A	T	S	E	S	X	M	M	E
S	E	I	B	B	U	T	Y	L	L	E	T	N	J	O	N	I	N	T	Y
O	L	I	O	N	K	I	N	G	X	N	A	H	C	E	I	K	C	A	J
P	A	M	B	I	X	H	N	L	S	N	O	S	P	M	I	S	E	H	T

Andy Panda	The Simpsons
Bambi	Thunderbirds
Bill and Ben	Thundercats
Blue Peter	Toy Story
Bob the builder	Tweenies
Bugs Bunny	Wacky Races
Captain Scarlet	X-Men
Digimon	
Fireman Sam	
Flint Stones	
He Man	
Jackie Chan	
Joe Ninety	
Lion King	
Magic Roundabout	
Noah's Island	
She Ra	
Shrek	
Simba's Pride	
Telly Tubbies	

JACABINS	JUGGERNAUT	J	E	A	N	S	L	P	K	T	J	E	D	A	J
JADE	JU-JITSU	A	U	K	F	R	S	T	J	M	P	C	I	E	U
JASPER	JUMP	C	R	J	L	X	Y	R	U	J	Z	I	T	L	M
JAUNDICE	JUNK	A	U	K	I	R	J	E	M	P	K	D	T	J	P
JAVELIN	JURY	B	J	F	T	T	F	T	K	J	U	N	K	M	K
JAZZ	JUVENILE	I	O	S	L	J	S	L	S	C	J	U	D	G	E
JEANS		N	T	J	X	A	G	U	J	R	O	A	S	L	M
JET		S	Y	N	P	V	R	T	Z	N	B	J	Z	T	J
JOB		V	P	K	R	E	K	F	T	J	R	S	L	Z	T
JOCKEY		B	T	J	P	L	J	M	P	Q	U	R	T	S	L
JUDGE		N	Q	S	K	I	Z	Z	N	P	K	F	L	J	R
		O	A	S	J	N	Z	E	L	I	N	E	V	U	J
		J	U	G	G	E	R	N	A	U	T	J	L	T	V

PETS

BIRD	SNAKE
CAT	TORTOISE
DOG	
FISH	
HAMPSSTER	
KITTEN	
MOUSE	
PUPPY	
RAT	

@		Y	R	S	L	V	K	T	A	C		@
@@		P	S	E	K	A	N	S	J	B		@@
@@@		P	X	P	T	H	H	L	M	I		@@@
@@@@		U	K	R	T	S	K	F	J	R		@@@@
@@@@@		P	E	S	I	L	P	L	T	D		@@@@@
@@@@@@		S	S	F	R	T	S	M	X	M		@@@@@@
@@@@@		B	U	G	A	J	L	K	A	T		@@@@@
@@@		T	O	R	T	O	I	S	E	H		@@@
@		D	M	F	N	E	T	T	I	K		@

Self

Addressed	Make
Adulation	Opinionated
Assurance	Possessed
Awareness	Praise
Catering	Respect
Centred	Righteous
Confessed	Righting
Confident	Service
Conscious	Starter
Contained	Supporting
Defeating	Taught
Determination	Will
Drive	
Explanatory	
Expression	
Financing	
Firing	
Help	

A	S	S	K	S	H	M	J	D	E	N	I	A	T	N	O	C	V	T	H
S	F	G	S	B	D	E	S	S	E	R	D	D	A	E	S	I	A	R	P
S	S	E	N	E	R	A	W	A	T	Y	M	E	P	D	X	U	W	O	R
U	G	N	I	T	H	G	I	R	R	A	U	R	E	E	G	H	D	N	P
R	E	C	I	V	R	E	S	O	K	D	H	T	W	H	S	M	F	U	A
A	V	X	O	W	Y	T	T	E	E	E	E	N	T	F	V	P	C	G	K
N	W	S	P	Z	X	A	F	S	L	R	Q	E	M	F	B	O	S	N	D
C	J	J	M	R	N	Y	S	P	M	G	N	C	G	G	N	S	U	I	E
E	R	V	J	A	E	E	D	I	A	O	Y	N	H	F	J	S	P	T	T
C	V	J	L	H	F	S	N	R	I	J	I	O	I	Q	G	E	P	A	A
Y	O	P	W	N	F	A	S	T	I	C	S	D	Z	G	K	S	O	E	N
Z	X	N	O	C	T	D	A	I	N	G	E	G	N	N	R	S	R	F	O
E	Q	C	S	I	K	L	H	A	O	N	H	I	M	E	I	E	T	E	I
C	P	U	O	C	U	L	N	E	T	N	R	T	S	A	T	D	I	D	N
O	D	N	W	D	I	I	L	C	V	E	O	P	E	R	F	U	N	M	I
Y	C	P	A	H	F	O	S	I	T	I	E	M	A	O	N	J	G	Z	P
H	H	V	R	G	I	U	U	A	W	C	R	T	J	T	U	B	B	T	O
G	N	I	R	I	F	Z	C	S	T	S	S	D	Q	H	G	S	Q	S	Y

AT THE CRUCIBLE THEATRE 2007

N	C	A	P	R	T	A	C	A	R	T	E	R	E	R	E	B	T	@	A. CARTER	P. EBDON
O	A	N	M	H	A	J	I	Y	R	R	E	P	J	M	I	L	T	@@	A. HAMILTON	R. DAY
O	H	I	U	H	N	U	J	D	I	E	Y	C	K	S	O	S	U	@@@	A. HICKS	R. O'SULLIVAN
L	A	I	R	V	A	N	H	G	L	B	I	S	L	H	E	R	T	@@@@	D. GILBERT	S. DAVIS
L	M	D	T	B	A	V	N	S	I	L	S	M	M	U	N	H	U	@@@@@	D. JUNHUI	S. HENDRY
H	I	F	J	R	O	S	O	L	L	I	V	A	N	E	N	D	R		F. O'BRIAN	S. LEE
N	L	R	U	Y	O	F	J	S	B	G	R	G	I	S	O	N	L	@	J. DELANEY	S. MAGUIRE
O	T	Y	D	E	E	D	D	H	Y	D	E	U	L	D	D	Y	M	@@	J. HIGGINS	S. MURPHY
S	O	B	G	A	U	I	R	E	S	K	C	I	H	A	B	H	I	@@@	J. PARROT	
T	N	L	N	G	Y	G	N	N	I	M	N	R	S	V	E	U	R	@@@@	J. PERRY	
R	P	E	H	Y	P	A	R	D	R	O	A	E	T	I	P	E	R	@@@@@	J. TRUMP	
E	Y	S	V	R	L	Y	T	R	R	U	M	I	P	S	J	M	F		M. FU	
B	U	M	H	E	O	L	T	Y	S	E	L	B	L	Y	S	T	E	@	M. HOLT	
O	V	E	D	N	T	O	R	R	A	P	J	S	W	L	I	L	L	@@	M. SELBY	
R	I	J	A	M	S	S	N	I	G	G	I	H	J	R	I	O	B	@@@	M. STEVENS	
N	E	Y	H	P	R	U	M	S	R	T	S	O	N	D	A	W	I	@@@@	M. WILLIAMS	
D	A	V	A	D	H	I	G	G	S	U	L	L	I	V	A	N	M	@@@@@	N. ROBERTSON	

PRESIDENTIAL ELECTION

AEROPLANE	ORGANISER	@	Y	S	R	E	N	N	U	R	T	N	O	R	F	W	A	E	R	O
AIDE	POLICY	@@	P	L	I	M	O	U	S	I	N	E	N	Y	L	H	A	N	E	C
BADGE	POLITICS	@@@	P	O	L	L	H	F	I	T	E	H	O	R	I	I	O	U	S	A
BODYGUARDS	POLL	@@@@	W	G	I	A	U	N	G	I	A	P	M	A	C	S	S	T	L	M
CAMERA	PRESS	@@@	H	A	S	N	R	P	T	S	O	P	I	M	V	T	S	O	T	E
CAMPAIGN	PRIMARY	@@	R	N	D	B	O	R	P	D	Y	G	N	I	U	L	A	U	D	R
CANDIDATE	RALLY	@	E	S	U	O	H	E	T	I	H	W	A	R	E	E	D	I	E	A
CAUCUS	REPUBLICAN	@@	P	T	F	Y	E	S	U	N	D	S	T	P	N	S	A	A	M	S
CONVENTION	SENATOR	@@@	U	N	D	C	G	S	T	A	T	E	I	S	A	T	S	E	O	C
DELIGATE	SLOGAN	@@@@	B	E	H	I	A	A	M	P	G	A	O	C	L	O	D	E	C	I
DEMOCRAT	SPEECH	@@@	L	M	G	L	N	M	T	D	A	C	N	I	P	P	R	T	R	T
ENDORSEMENT	STATE	@@	I	E	I	O	C	C	A	U	C	U	S	T	O	S	A	A	A	C
FRUNT RUNNER	TACTICS	@	C	S	O	P	H	B	V	R	E	N	T	I	R	I	U	D	T	A
FUNDS	VOTE	@@	A	R	E	N	S	L	E	T	A	G	E	L	E	D	G	I	O	T
GOVERNOR	WHISTLE-STOP	@@@	N	O	I	T	N	E	V	N	O	C	A	O	A	G	Y	D	N	V
ISSUES	WHITE HOUSE	@@@@	O	D	T	R	O	N	R	E	V	O	G	P	E	W	D	N	I	H
LIMOUSINE		@@@	I	N	S	T	L	V	R	E	S	I	N	A	G	R	O	A	E	A
NOMINATIONS		@@	S	E	N	A	T	O	R	N	N	E	R	F	R	O	B	C	W	L

TREAD THE BOARDS

L	R	L	T	M	U	I	D	A	L	L	A	P	R	O	#	ABBEY	OCTAGON	WINDMILL
G	O	L	L	O	P	A	B	O	V	T	S	O	P	S	##	ALDWYCH	OLD VIC	WOLSEY
N	A	F	T	I	O	H	C	A	S	T	Y	B	A	M	###	APOLLO	PALACE	WYNDHAMS
O	F	L	T	L	M	N	U	A	R	A	N	A	L	A	####	ASTORIA	PALLADIUM	
G	R	C	D	I	A	D	V	A	L	S	B	R	A	H	#####	BARBICAN	PHOENIX	
A	G	V	I	W	E	O	N	E	R	T	J	B	C	D	#####	CIVIC	PRINCE OF WALES	
T	I	A	S	V	Y	D	X	I	E	O	X	I	E	N	#####	CRUCIBLE	ROSE	
C	O	D	I	N	I	C	S	K	W	R	I	C	M	Y	#####	DUKES	ROYAL EXCHANGE	
O	N	L	N	E	H	C	H	T	O	I	N	A	P	W	#####	EMPIRE	SAVOY	
S	L	F	I	A	T	N	A	L	T	A	E	N	I	O	#####	FORUM	SEILO	
E	K	R	N	E	R	Y	W	M	U	R	O	F	R	L	#####	GAIETY	SHAW	
K	S	G	R	M	S	G	L	O	B	E	H	N	E	S	####	GLOBE	STRAND	
U	E	N	T	E	M	O	R	D	O	P	P	I	H	E	###	GRAND	SWAN	
D	C	R	U	C	I	B	L	E	S	E	S	O	R	Y	##	HIPPODROME	TOWER	
H	O	S	E	L	A	W	F	O	E	C	N	I	R	P	#	LOFT	VAUDEVILLE	

23
IN THE AIR FORCE.

AIR SEA RESCUE	OBSERVATION	B O M B L N H R M W A F L I G H R G P O
AIRBORNE	PARACHUTE	S L P R E C O N N A I S S A N C E R L B
AIRCRAFT	PARATROOPERS	T H G I L F L I G H R N I W M O B O L S
AIRCREW	PATROL	L R F P N D T U O C S N G R L M M U K E
AIRMAN	PILOT	S A C O N T R O L L E R S E R M O N M R
BALLOON	RECONNAISSANCE	R G H R L O N O R D A U Q S S A B D T V
BARRAGE	RESERVE	E L F R W L P C H T R W Y E T N V S L A
BOMBER	SCOUT	P N S T A R T S W L E T G R R D M T M
COMMANDER	SERVICE	O S E N R O B R I A S H F V L E R A F E I
CONTROLLERS	SQUADRON	O L R T P A L P P S C R N E F R A F A N O
FIGHTER PLANE	TRAINING	R E V G L L N O K H U G H T W U R F A N
FLEET AIR ARM	TRANSPORT	T T I V A O N S R S E L O E L P I L L R
FLIGHT	WARPLANE	A U C S N I T R P E G A R R A B A G P Y
FLYING	WEAPON	R H E R E Y R B V O L C V C G W T S R T
GLIDER	WING	A C R T Y A A C L M R P C Y L L E T E R V
GROUND STAFF		P A T R O L I W R I O T O L I P E L T V
GROUP		G R F U L P L R A A H U L G D Y L L H O
HEAVY		S A R O S T U W M G F O H O E L F P G W
LIGHT		L P O T G N I N I A R T P G R O U P I O
NIGHT		U N L M O S R N P G N I Y L F L P W F S

COUNTRY SET

W H I T S T A B L E L Y I N G H	ASHFORD	SITTINGBOURNE
D H L S C N E S L S S A P F B R	BROADSTAIRS	TUNBRIDGE WELLS
K O Y L R O T O H C K B U E R C	CANTERBURY	WESTGATE ON SEA
H L V L I R A C L F A E P V O Y	CHATHAM	WHITSTABLE
M H W E S T G A T E O N S E A M	DEAL	
S C T W R H F S N T T N R S R D O	DOVER	
V I R E H F M T D O E E D S S V	FEVERSHAM	
M W L G M L A E W F V H V H T G	FOLKESTONE	
N D M D V E R R K O E R S A A M	GILLINGHAM	
P N E I H E S B G L S B C M I L	GRAVESEND	
T A Y R V T B U I K T L R Y R U	HAWKHURST	
L S T B Y N W R L E V P E R S Y	HERNE BAY	
I L C N K R C Y L S L T T P L E	HYTHE	
E N R U O B G N I T T I S M R N	MARGATE	
C H A T H A M B N O T Y E C V M	NEW ROMNEY	
M Y M R I Y S M G N W P H P S O	NORTHFLEET	
L H H M C B R V H E L P C N B R	RAMSGATE	
Y T D N E S E V A R G L O P L W	ROCHESTER	
G E E T A G R A M B R V R B Y E	SANDWICH	
S T L Y R S T S R U H K W A H N	SEVENOAKS	

For A Good Front.

Brass	Styles	Y K C J T D K E A P S J S H O
Classic	Traditional	O S L S X O B P X R J H T N H
Design	Wood	L N A T C I F E E J A K Y D N
Door		F F S S R F S K L N S K L A G
Elegance		Y K S E Y A C G D E V J E Y I
Glass		P E I K T O D L N K G G S J S
Handle		B Y C C N A E I Q I D A N R E
Keyhole		R H B K Q O L F T L T M N Z D
Knobs		A O A K K T B P Y I M T U C X
Knockers		S L S S A L G S R O O I I I E
Finger Plates		S E S E T A L P R E G N I F U
Fittings		V D O O W N V T R G T R A R E
Letter Plate		J X R D U S I J X C D T O L C
Mortice		G C H B F C E A L T E T E O E
Paint		S T S H E K A N P H I G Y L D

Barn Owl
Booby
Bunting
Canary
Cockatoo
Cormorant
Cuckoo
Curlew
Eagle
Heron
Kestrel
Merlin
Osprey
Ostrich
Oyster-Catcher

Pheasant
Pigeon
Shrike
Snipe
Swan
Tiercel
Vulture

L	E	C	R	E	I	T	N	Z	F	B	Q	A
O	A	O	O	K	C	U	C	U	R	L	E	W
Y	S	G	C	O	R	M	O	R	A	N	T	M
S	P	P	N	M	E	R	L	I	N	O	D	N
T	R	H	R	I	V	M	R	J	T	R	Z	E
E	E	E	E	E	T	B	W	J	I	E	D	R
R	B	L	O	A	Y	N	N	V	S	H	Y	U
C	K	G	S	K	S	O	U	H	M	B	C	T
A	D	A	T	S	E	A	R	B	O	A	O	L
T	S	E	R	G	W	I	N	O	G	R	C	U
C	N	V	I	P	K	A	B	T	Q	N	K	V
H	I	P	C	E	D	L	N	E	R	O	A	Z
E	P	B	H	F	H	A	F	U	L	W	T	M
R	E	I	L	E	R	T	S	E	K	L	O	S
E	L	S	J	Y	R	A	N	A	C	Q	O	X

The Electus Parrot.

E	Z	I	A	M	A	U	S	T	R	A	L	E	A	N	E	Australia	New Guinea
W	G	N	E	T	H	G	I	R	B	C	T	N	R	M	A	Banana	Nuts
L	N	A	E	I	M	A	N	A	N	A	B	O	A	I	Z	Birds	Papaya
E	I	N	M	L	B	O	W	T	L	S	A	M	N	D	S	Blues	Plantations
A	L	U	L	U	A	N	D	C	D	E	G	M	R	E	E	Bright	Plumage
I	K	T	D	E	L	A	M	E	F	U	A	O	A	P	B	Buds	Rainforests
L	C	S	F	E	M	P	R	N	A	L	E	C	P	L	I	Cackling	Reds
A	A	Y	A	P	A	P	A	P	E	B	A	F	Y	A	E	Coastal	Seeds
R	C	T	R	A	I	N	F	O	R	E	I	S	T	N	D	Common	Swamps
T	S	O	S	C	Z	B	N	A	N	G	R	C	S	T	S	Female	
S	A	C	K	A	L	A	R	T	S	U	A	G	R	A	L	Figs	
U	I	N	G	L	O	W	L	A	N	D	S	M	E	T	I	Flowers	
A	Z	L	O	B	M	C	S	M	M	E	N	F	W	I	G	Green	
A	E	N	I	U	G	W	E	N	E	S	F	A	O	O	S	Islands	
L	O	W	E	R	A	S	B	D	R	I	G	H	L	N	D	Lowlands	
T	C	O	M	M	E	N	S	W	O	M	P	S	F	S	R	Maize	
M	A	I	P	Z	E	P	L	U	M	A	G	U	I	N	I	Male	
S	T	S	E	R	O	F	N	I	A	R	E	A	L	Y	B	Nectar	

Birds Eye View.

Albatross
Auk
Canary
Crow
Duck
Eagle
Emu
Falcon
Great Tit
Greenfinch
Hawk
Heron
Jay
Kestrel
Kingfisher

Nightjar
Partridge
Peacock
Penguin
Quail
Redshank
Robin
Sparrow
Swan
Vulture
Woodlark
Wren

K	E	S	T	R	E	L	B	H	A	W	K	Q	A	W
S	I	E	T	P	I	N	E	R	W	O	O	U	J	O
N	C	N	K	D	E	W	E	J	T	O	A	A	S	R
I	Z	H	G	I	A	A	S	A	W	D	Y	I	S	R
G	A	U	K	F	G	N	C	W	U	L	W	L	O	M
H	K	G	R	L	I	F	M	O	U	A	O	W	R	H
T	P	R	E	Q	U	S	F	J	C	R	R	O	T	C
J	I	E	R	E	D	S	H	A	N	K	R	R	A	N
A	C	A	N	A	R	Y	A	E	O	X	A	C	B	I
R	Y	T	E	G	D	I	R	T	R	A	P	E	L	F
E	T	T	P	R	U	E	M	U	O	D	S	L	A	N
N	L	I	B	B	A	I	L	B	B	K	R	L	G	E
Q	T	T	H	E	R	O	N	S	I	Y	C	L	T	E
H	E	C	I	N	A	W	S	M	N	O	I	U	E	R
V	U	L	T	U	R	E	N	P	N	M	R	F	D	G

Animals E/F.

L	R	E	D	N	U	O	L	F	S	E	
T	J	F	R	L	K	F	N	T	R	L	
H	E	S	I	S	G	O	R	F	X	E	
S	K	R	B	Y	S	N	E	N	M	P	
I	E	F	E	P	M	K	H	U	J	H	
F	T	L	T	F	R	E	C	R	N	A	
G	K	A	A	X	O	F	T	T	S	N	
N	X	M	G	I	W	R	A	E	F	T	
I	F	I	I	N	H	N	C	O	K	R	
T	L	N	R	T	T	P	Y	T	E	F	
H	T	G	F	J	R	K	L	Y	X	Z	
G	N	O	C	L	A	F	F	N	P	T	
I	S	L	T	J	E	J	R	S	L	K	
F	L	Y	R	S	L	E	L	G	A	E	

Elephant Fly
Eagle
Emu
Eel
Earthworm
Earwig
Fox
Flycatcher
Falcon
Flamingo
Frigate bird
Frog
Fighting fish
Flounder

The Raven.

T	H	O	S	B	M	A	L	V	S	S	A	R	G	A	N	I	I	S	M
A	E	P	O	R	U	E	L	T	D	R	E	E	I	S	I	N	N	C	Q
S	V	R	A	U	I	S	B	I	U	T	I	V	E	A	E	T	T	A	W
I	I	T	R	E	E	S	L	G	N	I	R	E	V	O	H	E	G	V	I
N	T	G	I	I	I	B	A	L	G	A	C	K	I	F	I	L	N	E	N
I	I	E	N	L	T	L	C	L	I	F	F	S	T	I	F	L	I	N	G
S	S	E	G	S	N	O	K	T	W	H	A	L	A	K	I	I	L	G	N
T	I	F	I	G	M	C	R	L	B	G	T	I	K	F	F	G	L	E	S
E	U	W	L	M	A	A	M	I	N	B	S	R	L	W	O	E	O	R	O
R	Q	M	O	S	S	L	R	I	A	N	I	M	A	L	C	N	R	O	L
M	N	N	M	O	N	D	P	T	L	L	E	A	T	E	S	T	V	E	E
M	I	S	D	E	L	P	A	W	S	D	N	E	F	E	D	Y	D	M	A
G	N	I	P	O	O	W	S	I	O	S	S	R	O	E	L	L	A	I	V
N	G	V	R	H	S	C	E	G	S	R	O	T	A	D	E	R	P	L	E
W	A	L	K	I	N	G	Q	S	W	O	O	D	I	S	P	L	A	Y	S

Animal Hovering Trees
Bird Inquisitive Twigs
Black Intelligent Walking
Cliffs Lambs Wool
Common Leaves
Dead Moss
Defend Predators
Displays Rolling
Dung Scavenger
Earth Sinister
Europe Smart
Fur Soaring
Grass Swooping
Hair Talkative
Hopping Territorial

The Giant Anteater.

S	D	N	A	L	H	G	I	H	A	S	M	S	G	G	E	
E	M	R	D	I	E	U	G	N	O	T	C	A	R	M	T	
L	A	R	V	A	E	L	O	U	L	C	D	N	A	N	I	
A	N	T	O	S	Y	A	N	E	D	E	E	S	S	T	M	
C	I	S	S	W	I	M	M	E	R	S	D	F	S	S	R	
I	G	C	Y	L	I	M	T	N	T	N	L	O	L	O	E	
R	H	D	R	S	L	A	N	S	I	I	U	R	A	F	T	
D	T	G	H	T	G	M	T	D	C	A	O	E	N	T	Y	
N	S	U	S	N	H	A	G	K	G	D	M	S	D	F	H	
I	A	Y	O	A	G	R	S	S	O	L	I	T	A	R	Y	
L	D	L	O	N	G	O	I	C	L	E	S	N	O	U	T	
Y	E	T	E	L	S	T	I	C	K	Y	O	N	G	I	A	
C	T	E	D	S	O	L	A	C	I	P	O	R	T	T	F	
T	A	C	I	R	E	M	A	S	E	T	I	M	R	E	T	
V	E	A	W	O	R	R	I	A	H	Y	G	G	A	H	S	

America Mould
Ants Nests
Cylindrical Night
Day Shaggy Hair
Docile Snout
Elongated Soft Fruit
Eggs Solitary
Flicks Sticky
Forest Swimmers
Grassland Termites
Highlands Tongue
Insects Tropical
Larvae Worms
Long
Mammal

Animals G.

G	A	G	O	O	S	E	G	G	N	G	N	E
T	G	R	O	U	P	L	O	R	E	I	R	G
A	G	E	R	B	I	L	R	O	Z	R	G	R
T	E	R	L	L	D	E	I	U	E	A	I	E
G	E	U	E	F	I	Z	L	P	N	F	P	P
E	G	N	I	E	A	A	L	E	F	F	A	P
O	E	N	N	W	N	G	A	R	L	E	E	O
G	C	E	C	A	K	F	O	G	U	I	N	H
H	K	N	E	A	G	P	I	G	E	O	I	S
G	O	S	H	A	W	K	R	N	B	B	U	S
U	I	L	L	O	G	I	B	B	C	O	G	A
L	W	O	F	A	E	N	I	U	G	H	U	R
L	Z	F	F	W	I	G	R	E	H	P	O	G

Gannet
Gazelle
Gecko
Gerbil
Gibbon
Giraffe
Goldfinch
Goose
Gopher
Gorilla
Goshawk
Grass hopper
Green finch

Grouper
Guineafowl
Guineapig
Gull

THE MUSTANG

AMERICAN	>>>><<	K	J	R	F	O	L	I	A	G	E	>>>><<	RARE SITE
BREED	>>>><<	M	P	L	D	S	T	Y	A	R	K	>>>><<	ROAMED
DESCENDED	>>>><<	J	S	I	H	E	S	M	H	A	F	>>>><<	WILD WEST
DESERT	>>>><<	X	E	R	E	S	E	Y	D	S	G	>>>><<	
DIET	>>>><<	T	I	K	T	R	W	L	E	S	P	>>>><<	
FOLIAGE	>>>><<	L	R	P	I	O	D	H	D	T	L	>>>><<	
FREE	>>>><<	F	I	C	S	H	L	S	N	R	F	>>>><<	
GRASS	>>>><<	G	A	J	E	F	I	R	E	E	N	>>>><<	
HERDS	>>>><<	N	R	D	R	Y	W	E	C	S	T	>>>><<	
HORSES	>>>><<	A	P	E	A	H	L	B	S	E	K	>>>><<	
LARGE	>>>><<	T	E	E	R	O	A	M	E	D	P	>>>><<	
MUSTANG	>>>><<	S	M	R	N	Y	R	U	D	J	R	>>>><<	
NUMBERS	>>>><<	U	P	B	W	J	G	N	L	T	N	>>>><<	
PRAIRIES	>>>><<	M	K	S	D	R	E	H	G	Y	H	>>>><<	

WILD BIRDS

O	Q	U	I	V	H	A	B	D	X	K	<>	COOT
T	R	U	M	W	U	Z	T	O	O	C	<><	CROW
W	T	O	A	A	Z	F	M	T	F	W	<><<>	EAGLE
K	C	V	O	I	G	U	K	B	F	N	<><<<<>	FALCON
W	R	K	F	K	L	P	P	T	O	Z	<><<<<<<>	HAWK
P	O	E	Z	P	A	W	I	C	C	N	<><<<<<<<<>	HERON
U	W	A	G	I	F	N	L	E	H	H	<><<<<<<<<>	MAGPIE
F	P	G	D	N	O	A	H	P	M	Z	<><<<<<	PUFFIN
F	C	L	Z	R	F	A	E	L	N	C	<><<<<	QUAIL
I	E	E	E	D	W	K	L	O	E	D	<><<	ROOK
N	S	H	G	K	H	Z	K	L	W	P	<>	

THE BLUE WHALE

ABOVE	OCEAN	<>	V	D	P	R	E	S	S	U	L	A	M	M	A	M	P
BLUE	PLANKTON	<><>	A	U	S	I	Z	L	A	R	G	E	S	T	E	I	R
CLOUD	PRESSURIZED	<><><>	P	O	W	P	H	B	L	U	E	I	L	E	G	G	E
DEEP WATER	SPOUTS	<><><><>	O	L	X	N	O	T	K	N	A	L	P	I	H	R	S
EXHALE	SURFACE	<><><><><>	U	C	R	V	A	U	L	E	I	S	A	U	R	A	S
GIANT	VAPOUR	<><><><><><>	R	F	E	A	C	E	T	V	Z	N	L	H	T	T	U
HUNTER	WATER	<><><><><>	R	E	T	A	W	N	E	S	T	R	V	G	W	O	R
LARGEST	WHALE	<><><><>	E	X	N	A	N	D	E	E	P	W	A	T	E	R	I
LIVED		<><><>	L	S	U	R	F	A	C	E	M	M	A	M	W	Y	Z
MAMMAL		<><>	E	X	H	A	L	E	H	A	L	E	V	S	R	Z	E
MIGRATORY		<>	Y	M	R	T	M	Z	P	Z	W	M	T	Y	F	W	D

THE RED FOX

AFRICA	HUNT	\$	B	E	A	R	T	H	W	O	R	M	S	K	N
AMERICA	INSECTS	\$\$	U	K	F	J	N	L	T	N	A	I	S	A	O
ASIA	NIGHT	\$\$\$	S	T	P	I	U	W	X	R	N	C	N	K	M
BIRDS	RABBITS	\$\$\$\$	H	O	G	R	H	A	F	R	I	C	A	F	M
BUSHY TAIL	RED FOX	\$\$\$\$\$	Y	H	T	O	J	R	S	T	L	Y	M	J	O
CITY	RODENTS	\$\$\$\$\$\$	T	S	E	D	I	S	Y	R	T	N	U	O	C
COMMON	SHOT	\$\$\$\$\$\$\$	A	S	K	E	T	I	U	R	F	O	H	K	A
COUNTRY-SIDE	SUBURBS	\$\$\$\$\$\$\$	I	U	I	N	Y	W	L	B	J	R	W	F	M
DIET	SURVIVE	\$\$\$\$\$\$\$	L	R	L	T	R	X	F	N	U	L	Y	N	E
DOG LIKE	TOWN	\$\$\$\$\$	T	V	G	S	O	V	E	P	O	R	U	E	R
EARTH WORMS	TRAPPED	\$\$\$\$\$	N	I	O	F	T	L	S	D	R	I	B	V	I
EUROPE		\$\$\$	L	V	D	E	P	P	A	R	T	L	I	S	C
FRUIT		\$\$	K	E	I	N	S	E	C	T	S	K	R	T	A
HUMANS		\$	R	D	R	A	B	B	I	T	S	J	M	P	K

GRIZZLY BEARS

<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	>	<	></
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Alessandro Stradella. 1644-1682

A	L	S	E	I	L	A	M	A	F	E	S	S	D	A	A
N	D	W	R	O	D	E	D	I	V	I	D	S	E	T	L
X	D	E	I	S	S	E	R	T	S	I	M	M	V	I	E
E	P	D	A	V	I	S	N	O	S	S	E	L	R	M	S
Y	O	E	N	O	T	A	B	L	E	A	R	S	E	E	S
C	W	N	P	O	N	O	T	O	R	I	O	U	S	L	A
O	E	E	H	I	R	E	D	M	P	O	S	T	Q	I	N
R	R	N	O	B	M	R	G	O	C	V	R	W	U	X	D
A	F	S	S	O	X	F	W	O	M	A	N	I	Z	E	R
T	U	S	R	A	E	Y	M	Z	D	E	L	I	A	F	O
O	L	R	O	M	A	P	I	E	V	O	L	N	U	N	T
R	H	P	U	S	O	E	L	Q	H	O	L	S	D	M	P
I	O	A	W	S	L	L	E	U	D	R	F	T	U	U	L
O	M	T	E	I	A	D	V	E	N	T	U	R	E	S	N
S	I	R	E	S	U	T	L	E	R	E	D	U	S	I	M
W	O	O	M	A	X	F	N	N	I	E	Z	M	E	C	D
R	E	N	O	P	E	E	D	E	R	M	P	E	L	Y	E
R	O	S	O	B	S	C	U	R	E	H	E	N	L	E	P
S	S	O	N	O	S	N	O	B	I	L	I	T	Y	F	O
A	I	T	U	R	I	N	L	E	D	N	O	A	B	I	L
V	O	L	U	N	T	A	R	Y	I	Y	O	L	P	M	E
L	I	T	Z	H	I	R	D	L	O	H	E	S	U	O	H

ALESSANDRO STRADELLA was a NOTORIOUS WOMANIZER whose SEXUAL ADVENTURES led to his MURDER in GENOA at the age of 37. This tended to OBSCURE the fact that he was also a NOTABLE COMPOSER of OPERA and ORATORIOS. In both his oratorios and his purely INSTRUMENTAL works Stradella was one of the FIRST composers to EMPLOY the concerto grosso form in which the MUSIC was DIVIDED between the full ensemble and a small group within it, for the purpose of dramatic contrast. He was BORN in ROME into the minor NOBILITY. His PATRONS included the POWERFUL Colonna and Pamphili FAMILIES as well as QUEEN Christina of SWEDEN who was living in Rome in VOLUNTARY EXILE and in whose HOUSEHOLD Stradella SERVED from the age of 14 until he left in 1669. In 1680 having been HIRED by Alvisi Contarini to give music LESSONS to his young MISTRESS, Stradella instead ELOPED with her to TURIN. After a FAILED murder attempt in 1678 he FLED to Genoa where he was assassinated four YEARS later.

Alessandro Scarlatti. 1660-1725

N	E	C	A	T	U	P	T	U	O	L	E	D	N	A	H	L
E	S	S	E	M	O	R	A	S	N	A	D	R	O	S	C	L
A	R	L	A	T	A	T	O	B	R	C	S	C	U	R	E	A
S	L	I	F	E	T	J	I	M	E	I	R	E	B	M	U	N
C	S	T	O	G	E	W	O	M	O	R	F	R	K	U	S	I
A	L	E	S	S	A	N	D	R	O	O	H	A	N	S	C	M
R	D	U	E	L	G	I	U	D	E	T	N	C	E	I	O	E
L	S	A	C	R	A	D	R	S	M	S	E	A	O	C	M	S
A	W	O	R	K	S	L	I	M	A	I	S	T	B	A	P	S
T	S	N	E	S	S	L	N	U	M	H	B	E	S	L	O	W
T	R	O	K	M	S	M	G	E	G	A	T	S	C	O	S	T
I	E	I	T	A	S	H	I	S	T	O	E	R	U	I	E	C
A	L	T	D	L	R	O	W	M	O	S	R	P	R	T	R	D
M	O	A	T	L	P	E	P	R	E	C	U	R	E	I	S	E
R	O	R	M	E	M	A	P	J	O	R	G	E	N	U	M	B
E	R	E	C	N	A	T	R	O	P	M	I	C	J	S	E	M
I	N	N	A	L	J	E	M	I	T	E	F	I	L	I	M	M
Y	L	E	S	N	E	M	M	I	G	U	I	S	J	C	L	U
K	C	G	U	I	D	A	N	C	E	J	D	E	R	C	A	S

ALESSANDRO SCARLATTI has become the OBSCURE Scarlatti, but he was a FIGURE of HISTORICAL IMPORTANCE. One of the MAJOR COMPOSERS of OPERA before the GENERATION of HANDEL and CLUCK, he was IMMENSELY successful DURING his LIFETIME. He began his MUSICAL studies in ROME with Carissimi, under whose GUIDANCE he composed his FIRST opera in 1679. During the next 46 years he composed more than 100 STAGE WORKS (the PRECISE NUMBER isn't known) and became a SEMINAL figure in the WORLD of opera seria. Scarlatti's SACRED works form a relatively SMALL but important part of his OUTPUT, were composed during his time in Rome. As well as oratorios, he also composed a number of MASSES and about 100 MOTETS.

Alexander Borodin.

A	L	E	X	A	R	U	E	T	A	M	A	N	D	N	E
R	I	L	Y	N	O	H	P	M	Y	S	E	R	E	L	G
D	E	D	O	O	H	D	L	I	H	C	T	V	E	R	B
E	G	E	U	N	I	T	I	L	M	A	E	T	O	P	O
K	V	N	N	E	O	P	H	L	Y	R	L	U	N	E	R
R	S	I	G	I	C	I	A	E	S	O	P	M	O	C	O
W	N	A	F	T	G	R	T	G	A	I	M	N	I	N	D
O	U	T	P	U	T	I	G	T	D	U	C	R	S	U	N
H	N	A	I	S	S	U	R	I	E	A	D	E	A	L	V
E	T	L	X	C	I	S	U	M	V	S	R	S	P	F	W
C	S	A	G	W	O	S	R	A	H	F	K	T	S	N	E
N	I	C	D	I	Y	R	X	T	S	H	S	I	N	I	F
I	M	I	C	H	V	A	A	E	I	L	D	O	R	H	O
R	E	D	N	A	X	E	L	A	M	O	O	L	E	D	I
P	H	A	V	F	D	Y	N	L	L	A	C	P	E	A	C
O	C	R	P	H	Y	S	I	C	I	A	N	X	R	U	C
N	T	S	B	O	F	I	G	U	R	E	H	E	A	D	R
O	D	I	N	X	F	L	V	S	T	N	U	O	C	C	A

ALEXANDER was the ILLEGITIMATE son of a Georgian PRINCE and by the TRADITION of such things was GIVEN the NAME of one of the Prince's SERFS. Despite displaying a CHILDHOOD PASSION for MUSIC, he TRAINED as a CHEMIST and PHYSICIAN. Although he had been attempting to COMPOSE since his teens, he began to EXPLOIT his compositional SKILLS only when, as a YOUNG man, he came under the INFLUENCE of Mily Balakirev, the FIGUREHEAD of a GROUP of RADICAL musicians based in St. Petersburg. His SYMPHONY No. 1 took him FIVE years to COMPLETE. Characteristically, he WORKED on the OPERA Prince Igor for some 18 YEARS. Like many of his RUSSIAN contemporaries, BORODIN was essentially an AMATEUR composer, in the sense that he had a flourishing CAREER and so composed in his spare time – which ACCOUNTS for both his relatively small OUTPUT and the HIGH proportion of works that he NEVER found the time to FINISH before his DEATH in 1887.

Alexander Glazunov.

F	C	I	R	C	O	M	P	O	S	E	D	S	T	M	N	R
A	E	O	S	Y	M	P	H	O	N	I	E	S	T	U	O	E
R	N	E	N	D	O	T	E	P	E	A	C	C	L	A	I	M
R	T	P	O	S	D	O	U	D	C	E	U	D	S	Y	T	A
M	U	R	P	H	E	T	O	N	I	E	D	V	F	S	U	I
B	R	O	A	L	T	R	B	A	L	L	O	I	E	F	L	N
T	Y	F	S	S	A	E	V	A	R	C	R	O	C	A	O	E
A	I	E	M	N	D	C	C	A	E	S	P	L	W	V	V	D
W	R	S	O	O	T	N	E	R	T	A	Y	I	M	O	E	O
N	D	S	C	S	N	O	V	C	F	O	E	N	I	U	R	A
V	I	O	T	A	L	C	I	N	A	C	R	O	N	R	C	K
S	E	R	S	E	T	T	L	E	D	R	U	Y	V	A	T	O
R	Y	C	C	S	L	R	E	V	O	L	T	U	D	S	T	I
E	R	O	F	E	B	L	O	N	C	E	A	E	L	I	N	T
P	A	R	I	H	S	P	A	D	N	U	M	Y	A	R	O	F
E	S	S	O	T	E	R	L	B	A	I	A	T	T	A	R	W
G	N	I	T	A	R	T	N	E	C	N	O	C	T	P	D	I
E	D	A	C	A	D	A	O	R	E	G	I	M	E	S	M	V
C	O	N	C	E	N	T	R	R	O	T	C	E	R	I	D	I
G	N	I	R	E	V	O	L	U	W	O	R	M	S	D	I	R

His FIRST MATURE works DATE from the 1880's, when he PRODUCED the first two of his eight SYMPHONIES. Three more date in the 1890's as do the two BALLETS which brought him more ACCLAIM than anything else he WROTE, RAYMUNDA (1897) and THE SEASONS (1899). In the year of the LATTER WORK he was appointed PROFESSOR at the St. Petersburg CONSERVATORY, there he REMAINED until 1930, having become its DIRECTOR in 1905. In the early years of the CENTURY he produced the VIOLIN CONCERTO (1904) and the symphony No. 8 (1906) and from then on COMPOSED little of any consequence, CONCENTRATING instead on his ACADEMIC responsibilities, thereby managing to stay in FAVOUR with the REGIMES both BEFORE and AFTER the REVOLUTION. He SETTLED in PARIS in 1932 where he DIED four years later.

Leo Delibus.

A	J	A	N	U	R	E	H	T	A	F	A	R	Y	S	B
C	O	D	N	F	R	A	L	A	C	I	S	U	M	N	N
C	O	A	C	O	M	P	O	S	E	R	E	F	E	I	B
O	R	M	U	A	R	U	M	D	E	S	O	P	M	O	C
M	O	S	P	H	B	S	I	E	S	T	Y	R	P	J	M
P	S	P	A	O	R	E	I	S	D	U	L	E	A	T	A
A	E	H	R	F	S	T	M	A	H	T	R	H	E	R	S
N	R	N	C	I	V	I	O	I	L	A	A	O	S	E	T
I	V	R	V	F	A	R	T	N	V	T	E	A	H	E	E
S	A	L	F	Y	D	W	H	I	O	I	P	H	L	C	R
T	N	A	T	T	E	R	E	P	O	P	L	L	L	N	E
A	T	D	A	M	D	Y	R	A	U	N	A	J	I	A	C
S	T	A	G	E	O	M	P	O	S	B	E	R	V	R	R
M	A	D	A	E	H	P	L	O	D	A	J	O	I	F	I
S	T	T	A	G	E	N	V	S	W	R	I	T	C	S	E
V	H	C	C	A	F	I	Y	R	A	U	R	B	E	F	R

1836 – BORN 21st FEBRUARY, at Saint-Germain-du-Val, in north-west FRANCE.

1847 – He and his MOTHER move to PARIS after the DEATH of his FATHER, a CIVIL SERVANT.

1848 – Enters the Paris Conservatory at the **EARLY** age of 12 where he is taught by **ADOLPHE ADAMS** the **COMPOSER** of many popular **STAGE** works.

1852 – JOINS the MUSICAL STAFF of the Theatre-Lyrique Paris.

1855 – His **FIRST** work for the stage, the **OPERETTA** Deux Sous de charbon, is well received.

1863 – Appointed **ACCOMPANIST** then assistant **CHORUS MASTER** at the Paris **OPERA**.

1866 – His first **BALLET**, La Source, **COMPOSED** with Louis Minkus, is also a **HIT**.

1870 – **WRITES** the ballet Coppellia for the Paris Opera.

1881 – Becomes professor of **COMPOSITION** at the Paris Conservatory.

1891 – **DIES** 16th **JANUARY** aged 55.

[illegible]

Alison Moyet.

S	U	C	C	E	S	S	F	U	L	B	R	I
I	T	I	B	S	H	R	O	O	C	K	E	S
N	I	N	G	R	E	R	N	L	O	I	N	C
G	I	N	A	M	I	E	D	L	O	A	J	K
E	U	C	N	C	H	T	E	D	Z	C	O	S
R	U	C	K	C	S	T	I	H	A	A	Y	P
E	O	S	S	N	F	U	L	S	Y	R	E	I
S	L	C	O	L	A	U	N	C	H	E	D	H
L	O	A	K	I	N	M	I	T	I	E	A	S
L	P	A	I	S	A	R	E	T	N	R	E	R
R	S	H	I	N	C	L	U	D	E	D	I	E
P	Y	N	A	Z	I	O	B	O	S	P	L	N
I	C	T	T	I	N	T	G	U	E	N	J	T
E	L	A	I	T	I	N	I	C	M	L	U	R
Z	O	P	A	R	T	N	J	A	C	C	E	A
S	S	F	G	N	I	T	T	I	L	P	S	P

BRITISH ROCK SINGER, NICKNAMED Alf, who LAUNCHED a SUCCESSFUL SOLO CAREER in the 1980's after INITIAL success in PARTNERSHIP with Vince Clark as YAZOO. After SPLITTING with Clark in 1983, she ENJOYED success with the solo ALBUM Alf; HITS SINCE then have INCLUDED 'That Ole Devil Called Love' (1985), 'Weak in the Presence of Beauty' (1987), and 'Raindancing' (1987), 'Hoodoo' (1991) and 'Essex' (1984).

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Nicolo Paganini.

P	N	I	A	T	I	R	B	N	I	C	O	L	I	P	1782 – BORN 27 th OCTOBER in GENOA, the SON of a SHIPPING CLERK.
R	O	I	A	G	A	Y	N	O	H	P	Y	S	N	I	1805 – Becomes director of MUSIC (and rumoured lover) to Elisa Baciocchi, PRINCESS of Lucca (Napoleon's sister).
I	S	N	C	O	N	C	E	R	T	I	B	I	O	R	1813 – Triumphant DEBUT recital as La Scale, MILAN
N	N	R	U	O	T	O	C	T	O	G	M	R	E	R	1825 – A son, Achille, is born to his MISTRESS, SINGER Antonia Bianchi.
C	G	E	N	O	G	M	A	E	N	O	L	A	S	O	1828 – FIRST CONCERT outside ITALY, in VIENNA, is a sensation. He and Antonia separate; Achille is brought up by Paganini ALONE.
E	S	N	D	S	A	O	H	I	P	P	C	P	Y	N	1830 – PERFORMS in PARIS; inspires the young LISZT to Become the 'Paganini' of the PIANO.
S	R	A	E	U	G	C	P	L	E	R	L	K	M	U	1831 – Triumphant TOUR of BRITAIN.
S	S	I	B	C	P	P	I	A	O	N	E	G	R	I	1833 – Asks Berlioz to write a SYMPHONY, Harold in Italy.
N	C	M	U	S	I	C	A	A	G	E	R	C	M	S	1834 – Returns to Italy after 6 years abroad.
S	T	I	T	H	D	E	N	B	U	A	K	A	I	Y	1836 – Loses much of his fortune, invested in a CASINO.
T	Z	S	S	M	E	N	O	L	A	N	N	S	L	L	1840 – Dies 27 th MAY in NICE, from cancer of the larynx.
M	S	T	R	I	E	S	T	R	E	R	S	I	A	A	
S	I	R	S	I	I	S	E	S	O	L	E	N	N	T	
N	L	E	V	G	F	R	E	B	O	T	C	O	E	I	
R	L	S	M	R	O	F	R	E	P	I	I	S	Z	T	
M	A	S	I	N	G	E	R	Y	V	I	N	N	I	V	

Felix Mendelssohn.

F	E	B	R	U	A	R	Y	F	E	L	I	D	X	M	1809 – BORN 3 rd FEBRUARY, in HAMBURG, GERMANY.
E	E	N	D	T	S	I	N	A	I	P	E	U	L	S	1818 – Private DEBUT as a PIANIST.
L	S	S	O	R	D	N	A	L	T	O	C	S	I	H	1825 – Completes his FIRST OPERA.
I	N	B	O	E	A	R	M	G	N	F	E	S	B	R	1827 – Attends BERLIN University.
S	U	A	A	C	Y	R	R	I	H	A	T	E	M	B	1829 – CONDUCTS Bach's St. Mattherws Pasion in Berlin. First CONCERT TOUR of BRITAIN, including a visit to SCOTLAND.
M	R	T	F	N	G	G	E	Z	E	E	R	L	M	A	1833 – Conductor of Rhine Music Festival in DUSSELDORF.
E	H	S	I	O	T	N	G	P	R	C	A	D	Y	D	1835 – Conductor of LEIPZIG Gewandhaus ORCHESTRA.
M	E	E	R	C	B	S	U	I	O	O	R	O	T	P	1837 – MARRIES Cecile Jeanrenaud.
D	A	I	S	I	N	G	A	E	I	N	T	R	S	R	1842 – Recieves honorary doctorate from Leipzig University.
E	T	R	T	F	R	I	R	L	I	D	S	F	S	E	1847 – LAST visit to England, conducting for Queen Victoria. DEATH of SISTER Fanny comes as a major blow. He dies in Leipzig on the 4 th NOVEMBER.
L	T	R	O	U	P	E	I	L	R	U	E	A	B	B	
L	E	A	B	R	B	L	R	I	N	C	H	C	O	M	
S	N	M	B	D	U	E	T	C	S	T	C	U	S	E	
O	A	O	S	S	B	E	D	O	O	S	R	R	F	V	
H	R	C	H	R	O	T	C	U	D	N	O	C	S	O	
N	T	N	I	A	T	I	R	B	L	E	I	P	Z	N	

Don McLean.

D	R	E	V	O	C	E	Q	U	A	L	L	I	S	I	N	D	US SINGER SONGWRITER, when FOLK influenced songs WON a HUGE AUDIENCE on BOTH sides of the ATLANTIC in the 1970s. His CLASSIC hit 'American Pie' (1972), a LAMENT about the DEATH of Buddy HOLLY, ESTABLISHED him as a STAR, and it was FOLLOWED by the EQUALLY ADMIRER 'Vincent'. He also WROTE HITS for other ARTISTS among them 'And I Love You So' for Perry COMO and 'Wonderful Baby' for Fred ASTAIRE; while he himself was the SUBJECT of Roberta FLACK'S 'Killing me softly with his song'. He TOPPED the pop CHARTS once more in 1980 with a COVER VERSION of 'Crying', but he has SINCE CONCENTRATED on COUNTRY MUSIC.
R	E	S	T	A	B	L	I	S	H	E	D	S	O	G	W	R	
I	G	T	E	R	F	O	L	C	W	R	D	M	N	O	N	H	
U	N	A	A	U	D	I	E	N	C	E	E	O	U	G	E	A	
E	I	R	A	R	N	H	H	C	E	T	W	C	L	S	S	U	
I	S	C	L	A	T	M	U	E	N	I	O	T	D	D	I	D	
E	S	A	T	O	H	N	G	H	O	R	L	L	Y	E	A	C	
C	U	O	B	N	C	E	E	C	N	W	L	T	R	R	T	W	
D	A	T	L	A	N	T	I	C	E	G	O	T	D	I	Q	R	
E	U	L	Y	S	U	S	B	J	N	N	F	C	O	M	O	O	
A	J	E	C	L	S	F	T	M	U	O	S	E	I	D	C	T	
T	N	E	M	A	L	A	C	D	L	S	C	J	Y	A	A	E	
H	M	I	L	A	R	O	E	K	D	N	H	B	L	E	R	H	
E	Q	C	C	L	U	L	H	Y	I	C	A	U	L	I	T	I	
A	O	K	H	N	I	T	S	S	F	L	R	S	A	C	I	T	
M	S	S	T	C	O	D	E	P	P	O	T	T	U	N	S	S	
V	E	R	S	I	O	N	C	E	M	T	S	R	Q	A	T	T	
E	Y	D	S	U	B	J	E	T	W	A	H	I	E	S	S	L	

Kings & Queens.

Alfred
Anne
Canute
Charles
Edmund
Edgar
Edward
Edwy
Egbert
Elizabeth
Ethelred
George
Harold
Henry
James

W	L	P	S	H	T	E	B	A	Z	I	L	E
E	O	R	E	T	E	A	N	O	T	P	C	J
D	D	E	L	T	S	N	I	I	I	M	V	A
J	N	G	R	E	E	N	R	H	E	S	I	L
O	G	B	A	X	M	E	O	Y	V	R	Z	F
H	Z	E	H	R	A	H	A	R	O	L	D	R
N	I	R	C	F	J	L	E	T	E	B	C	E
E	E	T	U	N	A	C	C	D	U	V	B	D
G	M	A	I	L	L	I	W	S	M	A	Y	E
R	Y	A	T	Q	V	Y	L	T	E	U	M	T
O	R	E	T	H	E	L	R	E	D	E	N	J
E	A	P	M	I	A	S	A	P	R	D	O	D
G	M	K	W	J	L	A	S	H	I	W	J	A
A	E	D	W	A	R	D	G	E	N	Y	P	Y
D	R	A	H	C	I	R	A	N	E	C	M	A

John
Mary
Matilda
Richard
Stephen
Victoria
William

William I.

X	D	O	M	E	S	D	A	Y	M	E	T	S	Y	S
B	E	D	W	A	R	D	Y	L	I	V	A	E	H	O
C	T	G	S	G	N	I	T	S	A	H	X	A	L	R
O	S	N	N	W	O	R	G	O	F	F	E	R	E	D
N	U	I	O	S	S	E	L	I	C	R	E	M	F	E
F	R	R	R	N	H	L	O	V	E	D	W	Y	T	S
E	T	A	M	I	T	I	G	E	L	L	I	R	S	I
S	W	E	A	L	L	A	W	R	I	V	L	E	H	M
S	S	F	N	R	A	B	O	P	F	W	L	D	D	O
O	E	N	D	C	E	N	O	W	E	D	I	R	E	R
R	I	D	Y	H	W	F	D	R	L	P	A	O	T	P
N	R	O	T	A	R	T	S	I	N	I	M	D	A	R
N	U	O	S	N	L	O	H	V	D	N	O	C	E	S
H	T	T	S	N	V	C	O	U	S	I	N	H	F	C
S	N	S	D	E	C	U	D	O	R	T	N	I	E	R
I	E	S	Y	L	U	F	R	E	W	O	P	K	D	O
L	C	O	U	N	T	R	Y	L	A	D	U	E	F	W
G	E	A	W	C	H	E	A	T	E	D	O	C	H	N
N	L	H	A	R	S	H	A	O	H	A	R	O	L	D
E	U	C	I	M	P	O	S	E	D	P	O	W	G	E
D	O	O	F	E	A	Y	S	N	O	I	T	A	N	

BORN around 1028, WILLIAM was the ILLEGITIMATE son of the DUKE of NORMANDY and a SECOND COUSIN of EDWARD the CONFESSOR. When Edward DIED CHILDLESS, the ENGLISH CROWN was OFFERED to HAROLD Godwinson, although it had PREVIOUSLY been PROMISED to William. Feeling CHEATED, he led a Norman ARMY across the CHANNEL and DEFEATED Harold at HASTINGS in 1066.



William was a POWERFUL man who had GROWN up FEARING for his LIFE and TRUSTED no one. He IMPOSED a HARSH RULE on the English, introducing the FEUDAL SYSTEM and listing the NATION'S WEALTH in the DOMESDAY Book so that he could TAX it HEAVILY. He was MERCILESS to anyone who STOOD in his way. But he was also a FINE ADMINISTRATOR who REINTRODUCED LAW and ORDER to a LAND that had been in CHAOS for CENTURIES. Feared rather than LOVED, he LEFT the COUNTRY in very GOOD shape when he died in 1087.

William II.

R	E	P	U	T	A	T	I	O	N	W	R	I	L	N
H	C	R	U	H	C	D	E	T	I	R	E	H	N	I
S	S	S	L	I	C	W	A	M	D	N	L	T	O	C
L	R	U	O	R	I	M	A	Y	E	R	I	A	R	K
I	E	R	C	L	D	S	N	R	R	E	G	E	M	N
O	H	V	L	O	E	U	E	A	E	H	I	D	A	A
P	T	I	N	E	N	F	T	M	U	T	O	R	N	M
S	A	V	M	D	T	F	T	O	Q	O	N	O	D	E
M	F	I	H	Y	P	E	I	T	N	R	O	B	Y	D
U	T	N	O	A	W	R	R	S	O	B	W	E	E	F
R	R	G	L	E	R	E	W	U	C	A	R	R	O	W
D	P	U	Y	E	T	D	A	C	V	A	C	T	H	P
E	N	G	L	A	N	D	Y	L	L	A	T	A	F	A
R	H	D	A	U	T	S	E	R	O	F	W	E	N	W
P	E	E	N	Q	U	A	R	R	E	L	L	E	D	N
R	F	I	D	N	O	C	E	S	H	G	U	O	T	E
R	E	D	H	A	I	R	G	N	I	T	N	U	H	D

WILLIAM was BORN about 1057, the SECOND SURVIVING son of William I. As was CUSTOMARY, he INHERITED the CONQUERED lands (ENGLAND) on his FATHER'S DEATH in 1087, while his ELDER BROTHER ROBERT inherited NORMANDY. The two of them QUARRELLED over the SPOILS until 1096, when Robert PAWNED Normandy to William and went to the HOLY LAND on a crusade.



William was a HARD, TOUGH man, very like his father. He was NICKNAMED Rufus because of his RED HAIR. He had little TIME for RELIGION and CONFISCATED much CHURCH property for his own ends. Since history at that time was largely WRITTEN by monks, his REPUTATION has SUFFERED accordingly. He DIED in 1100, while out HUNTING in the NEW FOREST. He was FATALLY hit by an ARROW and nobody has ever known whether it was an ACCIDENT or MURDER.

Henry I.

U	H	C	R	U	H	C	Z	B	R	O	T	H	E	R
N	W	I	L	Y	D	N	A	M	R	O	N	L	O	E
C	R	Y	R	N	E	H	E	L	T	T	A	B	P	C
O	E	L	W	O	G	D	E	R	U	C	E	S	E	O
M	L	O	T	I	N	C	H	E	B	R	A	I	A	G
P	U	D	D	T	E	R	Y	R	T	N	U	O	C	N
R	R	I	E	A	L	L	E	G	I	A	N	C	E	I
O	I	E	B	R	L	H	E	L	D	R	O	T	H	Z
M	N	D	E	T	A	R	T	N	E	C	N	O	C	E
S	H	R	E	S	H	C	O	R	D	G	N	N	I	D
I	E	Z	D	I	C	O	N	Q	U	E	R	O	R	E
I	R	U	E	N	T	N	C	O	N	O	A	T	H	S
N	I	E	F	I	Q	S	L	R	B	Q	F	T	R	Y
G	T	N	E	M	N	R	E	V	O	G	U	A	H	S
W	E	O	A	D	L	L	G	L	N	W	E	R	O	T
Z	D	R	T	A	R	I	A	F	B	Y	N	G	M	E
P	E	H	E	C	W	I	L	L	I	A	M	C	E	M
Q	U	T	D	E	N	W	O	R	D	W	D	R	Z	L

HENRY, BORN in 1068, was the FOURTH and ABLEST son of WILLIAM the CONQUEROR. He INHERITED the CROWN on William's DEATH in 1100, but was CHALLENGED for it by his OLDER BROTHER ROBERT of NORMANDY. They fought at the BATTLE of TINCHEBRAI in 1106, where Henry DEFEATED Robert and HELD him prisoner for the rest of his life.

Having SECURED his THRONE, Henry CONCENTRATED on HOME affairs, wooing the CHURCH, improving the ADMINISTRATION of GOVERNMENT and organizing the beginning of the modern LEGAL SYSTEM. An UNCOMPROMISING RULER – he once pushed a man off the top of Rouen Castle for breaking an OATH of ALLEGIANCE – he was also RECOGNIZED as a FAIR one. His only legitimate son DROWNED in the 'White Ship' in 1120. Henry DIED 15 YEARS later, leaving behind a COUNTRY that had been at PEACE for more than 30 years – remarkable, by the standards of the time.

Stephen.

S	C	E	N	E	B	E	T	A	M	E	L	A	T	S
Y	R	N	E	H	O	R	U	O	V	A	F	L	H	U
L	O	N	O	I	T	A	R	E	N	E	G	T	E	P
U	W	R	K	L	I	C	N	U	O	C	N	E	M	P
D	N	I	N	E	H	P	E	T	S	D	G	R	S	O
R	N	S	L	A	N	D	H	S	D	I	O	N	E	R
G	W	R	V	L	P	P	U	T	N	E	L	A	V	T
R	A	A	D	L	I	T	A	M	A	D	K	T	E	E
E	D	E	E	R	G	A	W	D	R	E	M	I	S	D
A	C	Y	O	M	P	R	M	M	G	I	D	V	L	T
T	G	N	I	H	S	I	L	B	A	T	S	E	I	R
L	C	O	M	P	R	O	M	I	S	E	D	B	V	U
Y	R	O	R	E	U	Q	N	O	C	U	O	L	I	O
Y	G	W	D	A	U	G	H	T	E	R	G	T	C	C
T	S	E	W	P	P	U	S	E	N	G	L	A	N	D
D	U	A	A	G	N	I	T	T	E	S	I	M	D	A
W	E	K	L	S	T	V	E	Y	R	T	N	U	O	C

BORN around 1096, STEPHEN was a GRANDSON of WILLIAM the CONQUEROR by his DAUGHTER Adela. After HENRY I's DEATH in 1135, the CROWN should have gone to Henry's daughter MATILDA. But the COUNCIL decided in FAVOUR of Stephen, as a man, thus SETTING the SCENE for a GENERATION of CIVIL war.

Matilda invaded ENGLAND in 1139, ESTABLISHING an ALTERNATIVE COURT in the WEST COUNTRY. Stephen was too WEAK to stop her and STALEMATE ensued. The Barons SUPPORTED first one side, then the other, and where mostly a LAW unto THEMSELVES. After many YEARS of attrition a COMPROMISE was finally AGREED, whereby Matilda's son Henry would inherit the throne after Stephen's death. He DULY DIED in 1154, much LIKED as a man, but not GREATLY ADMIRER as a KING.

Henry II.

S	U	B	J	M	E	C	H	C	R	U	H	C	T	R
W	S	T	C	E	J	B	U	S	M	M	P	O	P	E
M	E	U	E	D	R	R	O	L	A	I	R	T	D	B
P	E	S	N	I	B	M	T	G	S	N	O	S	O	L
O	N	Y	T	T	M	Y	R	N	E	H	B	T	B	L
P	E	S	R	E	E	M	P	I	R	E	H	O	O	I
Y	R	J	U	R	Y	L	M	T	M	R	L	L	R	O
R	Y	A	S	R	C	B	U	A	U	I	P	E	D	N
U	P	C	T	A	H	O	R	E	R	T	L	B	E	H
B	C	Q	E	N	S	R	D	F	Q	A	O	M	S	Q
R	Q	U	D	E	I	D	E	E	N	N	T	B	E	U
E	B	I	R	A	T	E	R	D	E	C	T	L	L	G
T	A	R	G	N	T	R	E	B	E	E	I	A	T	N
N	R	E	L	M	O	H	W	S	L	I	N	M	S	I
A	O	D	L	O	C	N	Q	Y	N	W	G	E	A	K
C	N	A	M	H	S	I	L	G	N	E	T	T	C	G
Y	S	T	E	P	H	E	N	Q	S	Y	S	T	E	M

Through BOTH MARRIAGE and INHERITANCE, HENRY (BORN 1133) ACQUIRED an EMPIRE stretching from the SOMME to the PYRENEES, and from the SCOTTISH BORDER almost to the MEDITERRANEAN. To this he added IRELAND, a TASK ENTRUSTED to him by the only ENGLISHMAN ever to become POPE. But his main aim was to CURB the BARONS and the CHURCH, both of WHOM had become to powerful under KING STEPHEN.

He succeeded in DEFEATING the barons, pulling down there CASTLES, reforming the SYSTEM of taxation and introducing the rudiments of TRIAL by JURY. But he never defeated the church and had to take the BLAME for the MURDER of Thomas a Becket at CANTERBURY. He was a strong, energetic king, full of good SENSE, yet he DIED unhappily in 1189, knowing that his SUBJECTS were in REBELLION and even his own SONS were PLOTTING against him.

Richard I.

E	N	L	E	R	T	S	N	I	M	K	R	G	L	A	E
H	E	E	N	R	Y	I	F	A	I	L	I	N	G	I	N
S	V	G	O	N	C	A	S	T	L	E	C	N	R	I	G
C	H	E	D	A	S	U	R	C	A	R	H	D	G	L	L
J	G	N	I	O	N	A	R	E	L	E	A	S	E	H	A
E	N	D	S	E	E	T	A	N	N	R	R	T	B	O	N
R	I	E	O	H	N	J	H	R	G	N	D	I	E	D	D
U	G	M	N	E	K	O	Y	I	I	V	G	H	C	E	R
S	N	O	P	T	J	I	S	S	E	L	S	O	E	R	S
A	I	S	Q	U	I	N	N	Q	R	C	R	L	M	U	G
L	S	N	E	S	P	R	O	M	P	T	L	Y	P	T	N
E	D	A	C	E	O	I	E	G	N	A	R	L	E	P	I
M	E	R	N	B	R	O	T	H	E	R	J	A	R	A	R
N	T	R	A	C	K	E	D	R	E	U	Q	N	O	C	E
C	O	H	R	E	R	C	H	M	Q	U	J	D	R	O	V
H	V	S	F	F	Y	W	O	D	N	I	W	H	N	C	O
W	E	P	I	L	I	H	P	I	G	N	I	R	U	D	C
I	D	V	Y	R	O	T	I	R	R	E	T	Y	S	T	E
N	E	Q	S	C	P	O	H	S	I	B	H	C	R	A	R

As HENRY II'S eldest SON, RICHARD the LIONHEART (BORN 1157) became KING in 1189 and PROMPTLY set out for the HOLY LAND to JOIN the Third CRUSADE. FAILING to CONQUER JERUSALEM, he was CAPTURED on the way HOME and held to RANSOM for more than a YEAR by the EMPEROR Henry VI. LEGEND has it that he was finally TRACKED down by his MINSTREL, Blondel, SINGING outside his CASTLE WINDOW.

While Richard was in PRISON, his BROTHER JOHN had ceded TERRITORY to PHILIP of FRANCE. On his RELEASE, Richard entrusted the Government of ENGLAND to the ARCHBISHOP of Canterbury rather than his brother, and DEVOTED the next FIVE years to RECOVERING his French possessions. He was still trying to get them back when he DIED of wounds in 1199. Richard was an outstanding soldier, but SPENT LESS than a year in England DURING his ENTIRE REIGN.

John.

E	L	P	O	E	P	B	N	Y	C	H	N	T	J	U	
E	N	D	E	I	D	O	V	E	P	G	D	N	R	N	
D	H	E	Z	H	E	R	L	L	I	B	E	E	A	P	
E	Y	D	G	N	K	N	E	S	C	V	S	M	I	L	
M	A	E	E	R	I	H	P	T	E	H	U	E	S	E	
Y	T	E	N	U	L	A	Y	R	C	H	F	E	I	A	
E	H	C	O	H	S	Y	G	R	H	A	E	R	N	S	
N	C	C	Y	T	I	I	U	E	T	I	R	G	G	A	
N	A	U	R	R	D	H	I	N	R	N	G	A	M	N	
U	P	S	E	A	C	Y	N	Y	Z	Y	U	H	H	T	
R	T	Y	V	T	N	E	M	N	R	E	V	O	G	C	
N	U	L	E	H	V	A	T	V	M	N	J	E	C	W	
D	R	T	Y	C	H	R	U	A	N	O	E	C	H	E	
L	E	P	S	N	O	R	A	B	T	M	Y	H	R	H	
L	D	M	D	E	T	S	U	R	T	S	I	D	Y	P	
Z	C	O	H	R	E	C	O	G	N	I	Z	E	F	E	
L	P	R	E	F	E	R	R	I	N	G	S	I	D	N	
S	I	P	G	N	A	T	R	A	C	A	N	G	A	M	

JOHN (BORN 1167) was HENRY II'S youngest son, a thoroughly UMPLEASANT CHARACTER, DISLIKED and DISTRUSTED by EVERYONE. He SUCCEEDED in 1199, but some of his FRENCH subjects REFUSED to RECOGNIZE him, PREFERRING his twelve-year-old NEPHEW ARTHUR. John CAPTURED Arthur, who was NEVER seen again, and set about RAISING the MONEY needed to REGAIN his French possessions.

This brought him into conflict with the BARONS, protesting at the HIGH level of taxation. He also quarrelled with the CHURCH, and alienated ordinary PEOPLE with his bad GOVERNMENT. Eventually the barons forced him to SIGN a BILL of HUMAN Rights – MAGNA CARTA – at RUNNEymeDE in 1215. John PROMPTLY reneged on the AGREEMENT, forcing the barons to seek HELP from France. He DIED a YEAR later, leaving the COUNTRY in a STATE of near ANARCHY.

Henry III.

Y	R	N	E	H	T	P	R	O	F	I	T	A	B	L	E
S	E	H	J	N	C	A	T	H	E	D	R	A	L	S	R
P	B	B	G	Y	O	S	X	Y	X	O	U	L	E	E	S
E	U	N	B	C	N	U	B	E	J	M	O	I	X	V	R
A	I	E	M	A	T	C	J	D	S	I	C	E	F	I	W
K	L	M	E	G	R	C	L	L	P	N	I	N	E	T	A
I	D	H	I	E	O	E	N	W	E	A	K	A	S	A	R
N	I	C	G	L	L	E	T	G	N	T	W	T	T	T	S
G	N	N	O	I	F	D	E	S	D	E	S	E	C	N	R
R	G	E	V	E	A	E	D	I	N	D	P	D	E	E	E
D	S	R	E	M	O	D	E	L	L	I	N	G	J	S	L
E	B	F	R	P	P	G	L	A	B	B	M	X	B	E	A
C	O	U	N	T	R	Y	L	F	Y	B	B	T	U	R	T
R	J	U	E	L	B	A	I	L	E	R	N	U	S	P	E
O	F	O	D	C	E	N	K	L	I	N	G	E	R	E	D
F	S	H	I	R	E	H	U	G	N	I	S	I	A	R	W
I	L	K	E	J	D	E	B	B	A	R	G	E	X	A	T

HENRY was only NINE when he SUCCEEDED his father in 1216. The COUNTRY was well GOVERNED until he took CONTROL himself in 1227. Thereafter he ALIENATED his SUBJECTS, just as his father had done, by RAISING heavy TAXES to SPEND in useless WARS. His COURT was DOMINATED by FRENCHMEN, many RELATED to his WIFE, who GRABBED the most PROFITABLE JOBS for themselves.

Opposition was organized by his brother-in-law, Simon de Montfort, who took Henry prisoner in 1264 and FORCED him to summon a parliament (French for SPEAKING), composed of REPRESENTATIVES from every SHIRE. De Montfort was KILLED in 1265, but the IDEA of a Parliament survived. Henry LINGERED on until 1272. He had been WEAK and UNRELIABLE as a KING, but left a FINE LEGACY in the REBUILDING of WESTMINSTER ABBEY and the REMODELLING of several CATHEDRALS.

Edward I.

B	K	O	R	R	E	V	I	S	E	D	H	N	D	E	E
U	I	D	E	W	A	C	C	E	P	T	E	D	E	R	N
U	N	I	F	Y	I	N	G	D	G	K	I	N	C	C	G
T	G	F	A	T	H	E	R	N	G	N	A	A	I	H	L
N	M	S	O	E	F	A	E	E	T	H	E	L	S	R	A
E	R	T	W	R	M	R	D	L	T	B	B	S	I	I	N
M	I	O	E	E	T	E	D	U	O	U	D	I	V	S	D
A	E	C	F	S	J	U	T	R	P	E	R	A	E	T	T
I	E	S	E	L	A	W	N	S	D	I	S	N	N	P	L
L	H	L	D	I	S	P	L	A	Y	E	D	H	E	A	Y
R	E	A	T	J	E	W	N	S	T	S	P	E	S	R	S
A	C	C	R	S	D	R	A	W	D	E	A	N	S	E	R
P	N	K	Y	D	R	S	M	Y	I	S	L	R	T	I	E
E	I	E	M	E	C	I	E	H	E	J	E	Y	U	D	L
B	R	D	E	T	A	E	F	E	D	B	G	S	S	L	L
S	P	C	R	E	M	R	O	F	E	R	A	O	T	O	I
W	U	S	S	E	N	I	S	U	B	Y	L	A	W	S	K

BORN in 1239 EDWARD was already KING in all but NAME when his FATHER DIED in 1272. He had DEFEATED Simon De Montfort on HENRY'S behalf and DISPLAYED all the STRENGTH and DECISIVENESS his father LACKED. It was during Edward's REIGN that PARLIAMENT met regularly for the FIRST time and became the ACCEPTED way of conducting PUBLIC BUSINESS.

Edward was a great REFORMER – he REVISED the LEGAL SYSTEM, making LAWS subject to Parliament – and was also a good SOLDIER. He never achieved his aim of UNIFYING the whole ISLAND under his RULE, but he did make his son PRINCE of WALES, and he fought the SCOTS so HARD that he earned the nickname 'Hammer of the Scots'. UNFORTUNATELY, he also expelled the JEWS (seen then as KILLERS of CHRIST) from ENGLAND. It was more than 300 YEARS before they were allowed to RETURN. Edward died in 1307.

Edward II.

K	L	I	N	G	S	E	M	O	S	D	N	A	H	D	R
S	A	S	R	E	I	T	R	U	O	C	L	L	I	E	E
B	Y	R	S	L	P	I	H	S	G	N	I	K	S	R	V
A	O	D	E	A	T	S	S	R	S	U	I	P	I	R	O
R	R	R	T	D	P	F	E	M	O	D	O	T	L	E	L
O	H	A	N	E	H	R	A	O	N	N	E	D	L	R	W
N	A	W	R	K	D	R	C	R	S	A	E	S	I	P	T
S	L	D	E	L	R	F	E	I	C	T	T	P	E	S	V
S	S	E	L	I	V	O	B	N	N	E	M	K	R	O	W
W	O	G	E	M	R	I	T	T	H	V	T	O	Y	M	O
U	P	D	N	R	L	T	N	E	P	S	D	A	R	E	R
R	L	F	R	I	E	N	D	R	F	E	D	I	T	P	T
V	A	Y	T	C	K	O	U	E	N	R	T	R	N	S	H
Y	C	I	C	O	U	R	T	S	I	E	A	O	U	R	S
D	E	T	I	U	S	E	L	T	S	A	C	N	O	R	F
S	I	E	N	D	E	D	E	E	C	C	U	S	C	N	D
B	R	E	T	S	A	S	I	D	V	K	T	I	M	E	K
S	P	I	T	T	I	N	G	D	E	R	E	D	R	U	M

Few KINGS have been SILLIER or LESS SUITED to the THRONE than EDWARD. BORN in 1284, he always preferred the company of WORKMEN to COURTIERs and was not in the least INTERESTED in STATECRAFT or the RESPONSIBILITIES of KINGSHIP. It was a DISASTER for the COUNTRY when he SUCCEEDED to the throne in 1307.

Although MARRIED to Isabella of FRANCE, Edward SPENT far more TIME with his HANDSOME FRIEND Piers Gaveston, a French adventurer who MILKED the ROYAL connection for all it was WORTH. But rival BARONS executed Gaveston and his successor as royal favourite, Hugh Despenser. matters eventually came to such a PASS that Isabella and her LOVER Roger Mortimer imprisoned Edward in Berkeley CASTLE. He was MURDERED there in 1327 – skewered with a red-hot SPITTING IRON – and his son was declared king in his PLACE.

Edward III.

E	X	T	S	E	B	Z	W	C	U	T	M	F	I	O	F
N	D	E	U	S	R	U	P	A	E	D	R	I	W	A	R
R	E	M	P	R	E	R	E	D	R	U	M	R	A	X	E
K	A	D	P	D	L	O	H	N	S	V	E	S	N	L	N
C	T	E	O	R	O	P	P	T	O	I	X	T	E	S	C
A	H	S	R	A	E	Y	R	E	G	S	E	I	T	R	H
L	T	S	T	W	Z	A	E	N	W	O	C	D	I	E	P
B	N	E	R	D	T	N	V	G	D	E	U	F	S	H	R
U	K	R	W	E	N	N	E	L	O	R	T	N	O	C	E
Y	B	P	D	A	H	R	N	A	G	C	E	W	P	R	Z
L	A	M	Y	R	B	T	V	N	H	N	D	X	P	A	I
T	T	I	P	C	X	A	R	D	E	L	U	R	O	X	N
A	T	Y	P	H	Z	L	R	A	T	H	R	O	N	E	A
E	L	B	A	D	I	M	R	O	F	Z	S	T	Y	P	G
R	E	W	H	N	N	D	E	D	N	E	P	E	D	Z	R
G	I	N	N	I	W	P	P	U	S	S	N	I	A	G	O

EDWARD was 14 in 1327. For the FIRST 3 YEARS of his REIGN, ENGLAND was RULED by his FATHER'S MURDERER, Mortimer. But Edward had Mortimer EXECUTED in 1330 and took CONTROL himself. He was the OPPOSITE of his father – a FORMIDABLE YOUNG man who GREATLY IMPRESSED the BARONS on whose SUPPORT he DEPENDED.

The way to keep them HAPPY was to ORGANIZE a WAR. So Edward PURSUED his CLAIM to the FRENCH THRONE, winning in 1346 the BATTLE of Crecy – where English ARCHERS showed their skills for the first time – and provoking the 100 years War. But the English were NEVER able to HOLD on to their GAINS, particularly after the arrival of the BLACK DEATH (Bubonic Plague), which killed at least a third of the population. Edward survived until 1377, long enough to see his BEST efforts FRUSTRATED through little fault of his OWN.

Diplomat.

H	T	U	O	M	R	E	V	Y	R	D	D	R
Y	V	E	R	D	M	O	O	U	T	H	R	O
S	S	O	M	A	O	R	S	S	C	H	A	S
N	O	M	O	N	I	H	C	S	A	R	A	M
E	T	H	O	D	D	R	T	Y	O	V	E	R
M	O	U	T	H	O	R	S	E	S	O	M	R
R	A	S	C	H	I	N	A	S	M	Y	V	E

2 msr **DRY VERMOUTH**
 ¾ msr **ROSSO** vermouth
 1 tsp **MARAS CHINO**

METHOD

A 1920's classic, originally served straight up. Stir and strain into a glass three-quarters filled with broken ice, add a cherry on a stick.

Layered Lamb Casserole.

K	M	P	I	D	S	E	O	T	A	T	O	P	R	T
Y	C	E	D	L	E	N	S	B	U	T	T	E	R	O
A	A	E	E	C	K	D	L	A	B	M	P	C	E	M
W	B	L	N	H	E	I	N	E	D	P	D	S	T	A
A	B	E	M	E	T	H	O	D	E	H	D	A	S	T
R	A	D	S	K	L	W	H	P	P	I	E	T	A	O
A	G	E	C	A	O	D	B	B	A	A	V	G	T	E
C	E	A	M	H	S	A	D	P	E	E	L	L	D	S
H	L	B	L	V	D	E	N	I	H	C	A	E	D	B
B	E	T	I	H	W	L	L	A	M	S	H	T	T	E
A	B	B	A	C	V	E	N	I	R	A	G	R	A	M

2 lb **MIDDLE NECK** of **LAMB**, **CHINED**
 1 **SMALL WHITE CABBAGE**, about 1½ lb
 1 **HEAPED** tsp **CARAWAY SEEDS**
SALT & BLACK PEPPER to **TASTE**
 1 lb **POTATOES**, **PEELED**
 ½ lb small **TOMATOES**, **HALVED**
 1 oz **BUTTER** or **MARGARINE**

METHOD

Cut the lamb into chops and trim off excess, place in the bottom of a large strong saucepan or flameproof casserole. Shred the cabbage, discarding the hard core. Wash well, drain and put half on top of the fat trimmings. Arrange the chops on this bed of cabbage, sprinkle with caraway seeds and season. Top with potatoes and the rest of the cabbage and dot with butter. Cover the pan and bring to the boil, then simmer for 1¼ hours. (No water need be added). Half an hour before the dish is ready, add the tomato halves. A little water can be added at this stage if the pan seems dry. Cover and finish cooking.

Stir-Fry Beef Special.

C	O	R	N	F	L	O	U	R	S	I
R	I	L	O	I	N	E	G	O	I	N
R	G	L	E	R	C	L	N	N	O	M
E	S	P	R	I	N	G	V	I	E	E
P	S	R	E	G	N	I	G	O	W	T
P	G	A	D	R	S	L	I	N	C	H
E	C	U	A	S	R	E	T	S	Y	O
P	O	Y	S	Y	S	T	V	A	S	D
R	O	A	H	S	I	R	L	O	I	N
S	C	E	S	A	Y	O	P	E	L	P
C	I	L	R	A	G	O	P	U	Y	C

8-10 oz **SIRLOIN**
 2 inch **GINGER**
 2 **CLOVES** **GARLIC**
 2 tbsp **OYSTER SAUCE**
 2 tsp **SOYA** sauce
 ¼ tsp **PEPPER**
 1 tsp **CORNFLOUR**
 2 **SPRING ONIONS**
 a **DASH** of **WINE**

METHOD

Season the sliced beef with the oyster sauce, cornflour, soya sauce and pepper. Mix well with a spatula and allow it to marinate for a few minutes. Add the oil to a hot wok or pan and fry the ginger and the garlic very quickly. Add the marinated beef. Stir-fry for 2 minutes, sprinkle with wine and turn out onto a plate. Garnish with chopped coriander and slices of spring onion. Serve immediately.

Sausage Force meat.

B	T	A	E	M	E	G	A	S	U	A	S	K	R	O	P	B
R	E	A	D	C	I	R	U	M	B	S	T	A	B	L	E	S
E	O	O	N	S	H	L	R	D	N	I	R	N	O	M	E	L
A	D	D	E	C	D	S	K	O	U	E	T	L	E	M	N	R
D	N	D	S	O	N	O	O	P	S	A	E	T	U	E	T	M
C	Y	O	O	O	K	P	E	D	H	M	A	P	O	K	R	E
R	E	A	U	K	S	H	R	E	D	D	E	D	S	U	E	T
U	L	A	G	E	M	E	O	T	T	E	A	S	P	O	O	H
M	S	M	L	D	I	X	E	D	H	E	R	D	S	M	I	O
B	R	B	L	H	S	E	A	S	O	N	I	N	B	M	E	D
S	A	S	E	A	S	O	N	I	N	G	H	O	D	B	R	E
T	P	D	C	M	I	X	E	D	H	E	R	B	S	R	U	M

1 TABLESPOON PARSLEY
 ½ lb BREADCRUMBS
 1 LEMON RIND
 4 oz SHREDDED SUET
 3 oz COOKED HAM
 1 lb PORK SAUSAGE MEAT
 ½ TEASPOON MIXED HERBS
 MILK & SEASONING

METHOD

Put the crumbs, suet, chopped ham and sausagemeat into a bowl. Season with parsley, herbs, lemon rind, pepper and salt. Mix well, moisten with milk and use the stuffing for veal, rabbit or chicken.

Cornflour cake.

L	I	T	T	L	R	A	G	U	S	R	E	V	A	N	
E	L	T	T	I	L	R	E	T	T	U	B	I	L	L	
A	S	E	F	L	O	U	R	S	S	O	E	N	C	E	
F	L	S	I	O	U	R	C	A	S	L	T	O	R	S	
U	G	N	E	G	G	S	A	R	B	F	U	T	T	E	
R	A	B	A	N	K	I	N	G	G	N	I	K	A	B	
V	P	O	W	D	C	A	S	T	O	R	E	R	E	G	
G	G	D	O	H	T	E	M	S	P	O	W	D	E	R	
M	E	T	H	E	D	L	I	T	T	C	V	A	L	L	

a LITTLE VANILLA ESSENCE
 4 oz FLOUR
 6 oz CASTOR SUGAR
 4 oz CORNFLOUR
 6 oz BUTTER
 1 tsp BAKING POWDER
 3 EGGS

METHOD

Sieve together the two kinds of flour. Cream the butter and sugar and add the flour and eggs by degrees, mixing thoroughly. Mix in the baking powder with the last spoonful of flour, then add the vanilla essence. Turn the mixture into a greased and papered tin and bake in a moderate oven for 1½ hours.

Sussex Smokies.

P	S	P	S	H	A	D	D	O	C	K
O	L	I	M	C	R	E	A	W	S	W
T	I	N	O	H	O	C	E	H	M	A
A	C	T	K	E	L	I	R	I	O	T
T	E	K	E	E	F	L	P	T	E	E
O	D	D	D	S	H	S	S	E	D	R
D	W	I	N	E	R	R	U	O	L	F
O	C	S	M	O	O	R	H	S	U	M
F	L	O	N	A	S	E	M	R	A	P

350g SMOKED HADDOCK
 ¼ PINT WATER
 2 oz FLORA SPREAD
 2 oz FLOUR
 3 oz CHEESE
 4 oz MUSHROOMS, SLICED
 2 fl oz WHITE WINE
 8 oz POTATO
 PARMESAN cheese

Method

Poach the fish in the water for 10 minutes. Skin and flake the fish and place the cooking liquor in a saucepan with the flora and flour. Bring to the boil, stirring constantly. Add the cheese, mushrooms and wine and cook for 5 minutes. Mix in the fish, pipe the potato around 4-6 scallop shells and spoon the filling into the shells. Sprinkle with parmesan cheese. Cook in a preheated oven 200C, 400F, gas mark 6 for 10 minutes.

Cheese & Onion Soup.

3 tsp **FLOUR**
 ½ lb **CHEESE, GRATED**
 ½ **PINT WATER**
SALT & PEPPER
A LITTLE CHOPPED ONION

METHOD

Sieve the flour, salt and pepper into a bowl. Add the water and mix thoroughly with a mixer. Put it to one side while you boil the onion, making sure that it is soft before adding it to the mixture. Then put the mixture into a saucepan and bring to the boil, stirring all the time. When it is boiling add the cheese gradually and stir till it has thoroughly melted. Serve at once.

P	E	P	P	E	R	F	L	S	O	U	R	C	E
E	E	S	I	E	G	R	A	A	T	E	D	P	I
N	T	W	A	N	T	L	E	R	S	D	T	L	E
P	E	P	P	E	T	R	L	I	E	T	L	D	L
C	H	O	P	E	W	D	T	O	N	O	L	T	
M	E	T	H	O	F	L	A	O	U	H	R	C	T
H	E	E	S	E	G	R	A	T	T	E	L	O	I
L	E	T	A	R	G	E	S	E	E	H	C	B	L
W	A	T	U	E	R	P	M	I	N	R	T	G	A
C	H	O	P	P	E	D	O	N	I	O	N	T	T
W	L	E	E	S	E	T	S	P	F	L	O	R	U
F	P	P	T	T	C	H	E	E	P	P	E	P	S

Tomato Pie.

C	O	L	O	M	E	A	L	S	E	A	S
T	O	M	A	T	O	E	S	O	P	L	Y
N	G	L	L	A	R	O	G	I	P	A	V
L	M	A	D	T	O	E	N	S	G	Y	A
A	I	O	N	M	G	T	O	I	D	G	R
R	R	A	R	G	E	B	R	D	O	O	G
G	N	I	N	O	S	A	E	S	E	N	A
E	D	C	R	D	O	H	T	E	M	U	M
S	B	M	U	R	C	D	A	E	R	B	B

1½ lb **COLD MEAT**
SEASONING
 6 **LARGE TOMATOES**
 1 tsp **ONION**
 ¼ **PINT GOOD GRAVY**
BREADCRUMBS

METHOD

Cut the meat into neat pieces and place in a greased pie-dish. Chop the onion and add it to the meat along with the seasoning. Pour over the gravy and lay the sliced tomato on top. Cover thickly with breadcrumbs and bake for ¼ hour in a moderate oven.

Catherine Wheel Coins.

R	B	I	S	C	U	T	I	D	O	J	U	G	H
E	E	F	F	O	C	S	I	N	A	G	R	E	D
D	I	D	E	N	U	T	S	M	J	R	A	M	O
T	T	O	W	G	P	P	T	E	H	R	T	S	H
I	C	O	A	O	C	O	C	G	C	A	O	X	T
U	C	R	O	F	P	F	U	E	E	K	M	I	E
C	L	K	M	P	M	O	I	X	E	L	X	T	M
S	T	N	E	I	D	E	R	G	N	I	R	T	A
I	S	R	U	G	X	A	G	F	F	M	E	E	S
B	S	P	R	I	N	K	L	I	N	G	P	R	I

BISCUIT DOUGH INGREDIENTS as for **JAM TOPPERS**
 1 tbsp **COCOA POWDER**
 1 tsp **COFFEE** powder
MILK or **EGG** to **MIX**
EXTRA SUGAR for **SPRINKLING**

METHOD

Make the dry biscuit mixture as for jam toppers, then divide it in half and sift the cocoa into one half and coffee into the other. Bind each together with flavoured egg to make 2 fairly stiff doughs. On a lightly floured surface roll each dough out separately into an 8 inch square. Brush the surface of the mocha dough with any remaining egg mixture or milk and place the plain dough on top. Trim the edges then tightly roll the two doughs up to make a swiss roll shape. Wrap in cling-film and chill for 1 hour. Preheat the oven to 200C, 400F, gas mark 6. Slice the roll into ¼ inch slices and lay flat on a greased baking sheet. Bake for 15 minutes until tinged brown. Sprinkle with extra sugar then cool on a wire rack.

Tandoori Potatoes.

P	O	S	U	N	F	L	O	W	E	R	O	I	L	T
A	T	K	C	A	L	B	O	M	E	E	S	E	S	N
T	P	I	U	T	A	S	C	E	S	T	V	R	U	I
S	E	O	T	A	T	O	P	T	G	S	B	O	E	M
E	P	D	W	N	L	E	I	H	D	A	B	S	L	U
G	P	G	E	D	E	M	V	O	S	P	R	A	S	C
D	E	A	L	O	A	I	C	D	D	V	S	L	G	W
E	R	L	P	O	F	P	P	E	E	R	S	T	I	F
W	L	Y	R	R	U	C	Y	D	E	H	S	U	R	C
C	A	L	B	I	K	P	A	R	S	L	E	Y	P	R
S	C	R	U	B	O	D	V	G	A	R	N	I	S	H
D	E	B	B	U	R	C	S	W	E	D	G	D	E	W

1 lb 8 oz **POTATOES** like **ESTIMA**, **SCRUBBED** & **CUT** into **WEDGES**
 3 tbsp **TANDOORI CURRY PASTE**
 1 tbsp **SUNFLOWER OIL**
 1 **GARLIC CLOVE**, **CRUSHED**
 2 tsp **CUMIN SEEDS**
SALT & BLACK PEPPER
FLAT-LEAF PARSLEY SPRIGS to **GARNISH**

METHOD

Preheat the oven to 200C, 400F, gas mark 6. Grease a large baking sheet. Rinse the potato wedges under cold running water, then pat dry on absorbent kitchen paper. Put the tandoori paste, oil, garlic, cumin seeds and seasoning in a bowl and mix well. Add the potato wedges to the bowl and toss thoroughly until coated completely. Spread the wedges out on the prepared baking sheet. Bake in the oven for 30-40 minutes, or until cooked through and crisp. Turn over once halfway through the cooking time. Transfer to a large serving plate. Garnish with flat-leaf parsley and serve.

Devilled Mushrooms.

D	D	B	R	E	A	D	T	H	L	I	V	R	E	H	C
I	E	U	N	M	U	S	H	R	O	O	M	S	S	L	S
I	P	T	O	M	A	T	O	C	E	B	L	A	C	K	O
S	P	T	L	A	R	G	E	T	H	I	N	W	S	M	U
H	O	E	I	E	T	E	H	B	C	P	E	P	P	E	R
R	H	R	E	A	M	I	D	E	T	I	H	W	R	T	E
S	C	M	E	S	C	S	S	L	E	C	T	E	I	H	D
K	D	B	H	K	U	T	N	E	T	K	U	E	G	O	C
C	R	O	T	A	M	M	R	O	T	L	C	T	S	D	R
I	R	H	I	E	C	U	A	S	I	I	R	L	V	I	E
T	L	B	T	T	P	W	H	S	I	N	R	A	G	E	A
S	O	O	M	S	N	O	M	M	A	G	O	S	G	A	M
E	R	I	S	H	R	E	T	S	E	C	R	O	W	R	N

4 **LARGE THIN SLICES** of **WHITE BREAD**
 3 oz **MELTED BUTTER**
 2 oz **PICKLING ONIONS**
 1 tbsp **WORCESTERSHIRE SAUCE**
 1 **THICK GAMMON STEAK**, **CUT** into **SHORT STICKS**
 8 oz **MUSHROOMS**, **CHOPPED**
 1 tsp **TOMATO PUREE**
SALT & BLACK PEPPER
 2 tbsp **SOURED CREAM**
 4 **SPRIGS** of **CHERVIL** to **GARNISH**

METHOD

Preheat the oven to 200C, 400F, gas mark 6. Use a large biscuit cutter to stamp the bread into rounds. Soak the rounds in 2 oz of the melted butter and use to line 4 tartlet moulds. Put an empty tartlet tray on top to hold the bread in shape as it cooks. If you don't have a second tartlet tray, cover the buttered bread cases with greaseproof paper and fill with rice to hold them down. Bake for 10 minutes to allow the bottoms to brown and become crispy. Meanwhile make the filling, fry the onions and gammon in the remaining 1 oz butter until lightly browned. Add the mushrooms, fry quickly at first to brown the mushrooms, then turn the heat down and cook slowly until all the mushroom juice has evaporated. Gently stir in the sauce, tomato puree, salt and pepper to taste. Fill the toast shells with the filling mixture then soured cream on top. Garnish with the chervil sprigs and serve. Devilled mushroom cups can be made in advance. Reheat the toast and filling separately, then assemble just before serving.

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