

JACK READE (K20-30)

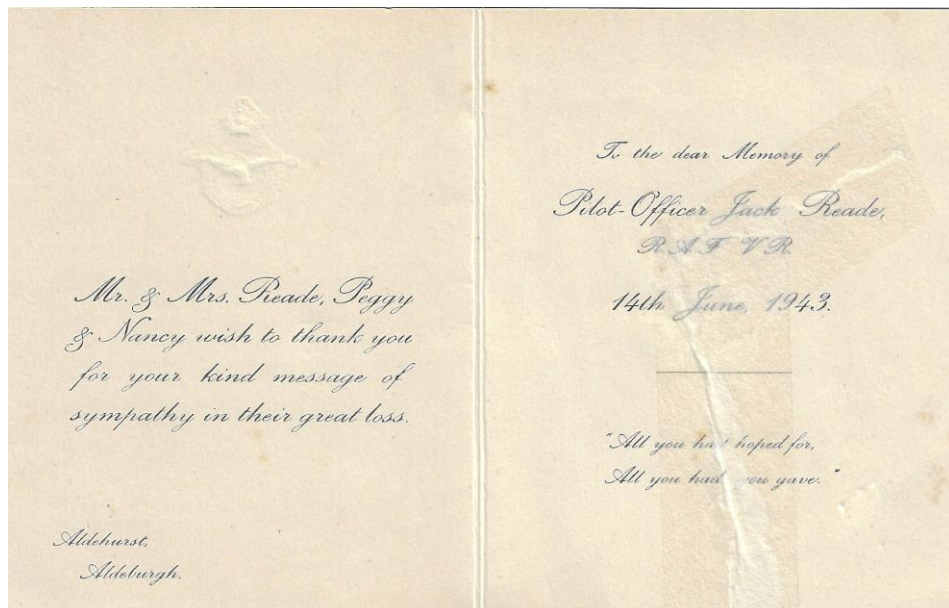
Date of Birth	7 December 1911
School Information	Pembroke Scholar, Head Prefect; Sub-editor of "The Framlinghamian". Goldsmith Prize for Maths and Modern Languages, Silver. Medals 1925; Gold Medals 1926. Ransome Exhibition, Richmond Prize for Maths, Packard Prize for Science 1926. Classics Prize 1928. Mawby Prize 1929. Hockey XI 1929, captain 1930. Athletics team 1929, 1930. Sergeant O.T.C., cert. A. Magdalen College, Cambridge where he was awarded BA HONS.(CANTAB.)
Career Information	Civil Service; Board of Education, 1935. Assistant private secretary and later private secretary to the President (Lord de la Warr) Ministry of Supply, 1940. Private Secretary to the Minister (Mr. Herbert Morrison, and later Sir Andrew Duncan). He was husband to Peggy Reade of Stamford Brook, London and they had only been married 6 weeks when he died.
Date Of Death	14 June 1943
Cause of Death	His Beaufighter IF R2148 spun from low cloud into a sandpit when lost in cloud.
Location	Off Cliff Road, Cromer, Norfolk
Cemetery	Aldeburgh Churchyard
Rank	Flying Officer, acting as navigator
Branch of Service	Royal Air Force Volunteer Reserve, 68 Squadron

Our thanks to Peter & Catherine Howard-Dobson with their help in researching this OF.

The only picture we have been able to find of him is this one in a 1929 running team – he is back left.



We have found a photo of his father (William Comer Reade). He was head of the Reade brick making and building company that built half of Aldeburgh. He was a three-times mayor of the town in 1926-27, 1935-36 & 1954-56.



His grave is, like much of the churchyard, thoroughly overgrown, but managed to shove aside most of the long grass to take the following photos. There is a subsidiary inscription below his to mother and another below even that, which is in memory of his sister, Nancy, but half of it was under current ground level!





We found that his medals and Condolence Slip had been up for sale. They came with the following description :- 129166 Flying Officer Jack Reade B A. 68 Sqdn R.A.F.V.R. Died on active service 14/06/1943 Age 31 Medals:- 1939 -1945 War Medal + Africa Star Complete with issue box, Condolence Slip & Record of Internment. Both he & the pilot were killed when there Beaufighter Plane IF R2148:WM-T spun from low cloud into a sandpit off Cliff Road Cromer @ 3-30pm on 14/06/43



His parents set up The Reade Memorial Prizes in 1943, which are still awarded to this day to Upper & Lower 6th for French.

The Diss Express, dated 30th July 1948, tells us of the awards at Speech Day, of two Jack Reade Memorial Prizes (for Modern Languages). One to A E Aston, the other to N A E Todd. AE Aston went on to become an award winning poet – see his distinguished entry.

Framlingham College

Head Master on Examination Change

The Master of Downing College, Cambridge, Professor Sir Lionel Whitby, presented the prizes at Framlingham College speech day on Saturday, when the Head Master, Mr. R. W. Kirkman, criticised Ministry of Education changes in the examination system.

The Head Master said, "At an early date the whole system of school examinations will be changed. Some of the alterations, no doubt, are of value, but certain of them call for serious criticism. After a particular date it has been decided that a minimum age must have been reached before a candidate may be permitted to sit the examination."

"In brief, the head masters are deemed incapable of knowing when it is wise to enter their pupils for school examinations. That decision must be in the hands of some clerk in Whitehall. A promising boy will be debarred from sitting a school examination unless he has reached the age laid down in the regulations."

The waiting list for entry into the school continued to grow, said Mr. Kirkman, and for many years the accommodation had been insufficient. Dormitories and house rooms had been overcrowded, and domestic premises quite inadequate. Even in Chapel it had been necessary to place seats in the aisles for morning service. The school governors, however, had taken a bold but confident step in purchasing Brandeston Hall, and there should be no uncertainty about the Junior House opening there next term.

The 1947 examination results had included 44 School Certificate successes—the highest the school had ever gained.

Character and Vocation

Professor Whitby said: "As an examiner in advanced subjects I am apt to give considerable credit for things other than mere factual knowledge—for example, ingenuity, quickness of decision, or, even more important, a capacity for working hard."

"In my view the traditions of our great public schools form one of the most precious things of our heritage. It is certainly one of the most stabilising forces in the country to-day, and the reason is that the traditions are founded on true religion and sound knowledge."

"I am quite sure that nowadays we hear far too much of that unpleasant word utility, and in our schools there is a tendency for too early specialisation and far too much talk about vocational training."

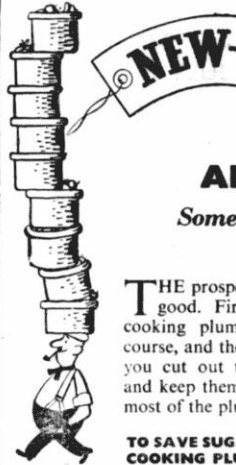
"What mattered in our schools was the formation of character and the establishment of an ability to bring critical judgment to bear upon our own and other peoples work. Education in general should be broad enough to take vocation in its stride."

"Every parent should grasp the point that the vocation which a man was to follow was not everything in his earlier years. He urged them to consider whether they could not give their boys the opportunity of going to a university."

The speeches were made in the open-air, in the pleasant surroundings of the school playing field. Mr. J. D. Craig, vice-chairman of the school governors, presiding.

Later in the afternoon visitors were able to see the senior swimming sports.

The awards included: Allen Ransome exhibition, J. T. Glover; Goldsmith scholarship, P. B. Read; Goldsmith exhibition open to Suffolk boys only, P. J. Studd; Mawby prize, W. Shipley; Eustace Dicks memorial prize, M. J. Wheeler; Soar prize, K. R. Wilkes; Richmond prize (mathematics), T. D. Woodgate; Richmond prize (Mathematics), P. J. Studd; the Rev. F. French's prize, W. Shipley; Packard prize (science), W. Shipley; Packard prize (science), P. J. Studd; Brunger memorial prize (history), J. T. Glover; Jack Reade memorial prize (modern languages), A. E. Aston; Jack Reade memorial prize (modern languages), N. A. E. Todd; Austin Sparks prize, J. S. Buck; British Empire essay prize, presented by Mrs. T. R. Browne, J. T. Glover; J. T. Glover was awarded open entrance exhibition in English to St. Catherine's College, Cambridge; K. L. Wilkes, major county award; R. J. Perryman, R.N. special entry, 1947.



At Some

THE prospect is good. First cooking plum course, and then you cut out the fat and keep them most of the plum

TO SAVE SUGAR COOKING PLUMS

A little bicarbonate added to fruit while stewing will neutralise some of the acid, so that you need less. Use half a teaspoonful bicarb. to a pound of fruit, stir in slowly at the end of cooking.

You can use saccharin for sweetening custard to serve with fruit; you need only a few grains of sugar for the fruit this way. For sweetening 3 to 4 standard tablets of saccharin will sweeten 1 oz. of sugar.

Honey and syrup, when available, are both better than sugar when stewing. Melt slightly before using; this makes it easier to measure and avoids waste. Empty honey or syrup jars with a little water, and use this sweetened water for fruit or in sauces or custards.

When your points allow, use sweetened condensed milk to save sugar, in fruit sauces and all milk puddings. Serve with fruit, this gives added sweetness.

How to "strengthen" sugar

Sugar can be "strengthened" by saccharin. Crush 30 saccharin tablets in a rolling pin, and mix with ½ lb. This mixture equals 1 lb. sugar in sweetening so that if a recipe calls for, say, 2 oz. you use only 1 oz. of the strengthened sugar. This mixture should not be used for making jam.

IDEAS FOR USING PLUMS

Stewed plums are delicious with your breakfast cereal. Serve also with milk puddings or plain steamed puddings. An easy "pudding" is

BAKED FRUIT PIE 2 lb. plums stale bread from a large loaf, cut into 2 level tablespoons sugar.

Stew the fruit, sweeten to taste, and the cubes of bread. Pour the milk or the sugar. Bake in a hot oven for 20 minutes.

FRUIT CRUMBLE 1 lb. plums or 1 lb. fruit; pinch of salt; 1½ oz. sugar; 1½ oz. fat.

Stew the fruit in as little water as possible in an ovenproof dish (1 pint size). Rub the sugar and sprinkle the mixture over it for 15-20 minutes.

ORANGES AND BANANAS FOR BANANAS FOR

Expectant mothers can now get a banana on their grey ration books a extra tea will get half pound bananas; their ration books marked for bananas

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