



# Library Lingo

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## New Director on Board



On Monday 16 January 2006 Mr. Bernard B Wattley was transferred from his post as Deputy Director Human Resource Manager in the Department of Public Administration to the post of Director Library Services. During a meeting with the staff of the Library he provided an insight into his expectations underscoring the need for mutual respect, open communication, attention to productivity, and the value of teamwork.

Mr. Wattley has had a long and distinguished career as a teacher and holds a Masters Degree in Educational Administration and Policy Studies from McGill University, Montreal Canada. He is enthusiastic about his new posting and is determined with the support of the staff as well as the necessary support of government to ensure that the Library continues to realize its mission of providing “contemporary, comprehensive and integrated library, archives and information services relevant to the social, cultural, education, business and informational needs of the community”.

### NEW PROGRAMMES COME ON STREAM IN MARCH

April 30<sup>th</sup>, 2006 marks 10 years since the library service opened its doors in a more spacious facility-the ‘Edison L Hughes Library & Education Complex’. This represented an important initiative to improve the level of library services offered to the community. It is fitting therefore that the Department has launched several new programmes to expand its services.

#### STORYTIME LIVE

From March the Saturday morning storytime programme is broadcast on Radio Anguilla every first and third Saturday of the month from 10:30-11:00 a.m.

#### AFTER SCHOOL PROGRAMME-Tuesdays-Fridays from 3:15-4:30

This is a multifaceted programme for children providing homework help, reading assistance and recreational activities to promote literacy and communication skills while students are engaged in constructive and enjoyable activities. As a spin off this should help with managing student behaviour in the Library.

#### BOOK OF THE WEEK

In collaboration with the Department of Information and Broadcasting, brief reviews of interesting books are publicized on Radio Anguilla every week.

“ Motivation is what gets you started.  
Habit is what keeps you going” .  
- Jim Ryan

## Looking Back.....

### WEDDINGS OF YESTERYEAR



The weddings held in Anguilla prior to the 1940s were a beautiful sight to behold. Recently The Anguilla National Creative Arts Association re-enacted the ole time wedding during the Christmas festivities last year.

**DRESS** — All the male guests and the groom wore black or white pants under a black, scissors-tail coat; black or white shoes, a white tuck bosom shirt with black bow tie and white gloves. There was a special headwear called the beaver or 'beaber'. This had a high crown and a round narrow rim. There was also the flat-crown beaver. All the men carried large black umbrellas. The bridal outfit was always made of white material, mostly silk and satin and specially designed. The design had more of a Victorian touch than the wedding dresses of today. Attached to the bridal gown was the usual long train. The bride wore white shoes and white gloves. The headgear was a silvery flowered crown with a veil over the face. The maid-of-honour and the bridesmaids usually dressed in the colour of bride's outfit.

**THE PROCESSION**- After the ceremony the wedding party began their journey to the place of the reception. The procession formed lines of two — male and female headed by the bride and groom. They moved on arm-in-arm and with hoisted umbrellas

to provide shade from the sun. Spectators accompanied the procession joining in the humour, fun and laughter. Refreshments were served along the way.

**THE RECEPTION** — When the procession arrived at the place of reception the married couple were first met by the parents of both parties who greeted them with hugs and kisses. The place of reception was usually the home of relatives or friends. In order to provide extra space a tent using sails of the fishing boats was erected to the side of the house. White pine boards set on wooden stands or barrels were used to improvise as tables.



**FOOD** - In the spirit of true jollification the whole community pitched in with the preparation of the meals and to provide provisions, dishes and cutlery needed. Very early in the morning, before "cock crow", the animals were butchered by the men. The women mostly did the cooking. Large pots of meat soup and stewed goat or mutton, peas and rice, as well as stewed peas were cooked out in the fireplace. After the meal the master of ceremonies started the toasts. Each toast was applauded with 'Here! Here!' with much applause and rapping on the tables.

**THE WEDDING CAKE** — There were usually two tall, iced wedding cakes — one for the bride and one for the groom. These two special cakes were not served at the table but were taken home and cut up two or three days later to family, friends and wedding guests. The cake bearer carried the cake on the head and walked alongside the bride and groom during the procession.

**MUSIC AND DANCE** - Around 5 or 6 o'clock the couple and guests went home and returned in dancing outfits for the last part of the reception — the dance. The dance usually began at 9 p.m. and continued until 6a.m. Some dances continued until 3 p.m. the next day. String band music was the music of the day. Instruments such as the accordion, concertina, fiddle, flute, harmonica, tambourines, greaver, triangle, shack-shack and bah-har were popular then. The tray, guitar and mandolin came later.

The ole time wedding was an occasion when people demonstrated mutual love. Caring for and sharing with one another was a source of community happiness. The wedding celebration demonstrated in many ways that true Anguillian spirit of jollification.



Adapted from 'Reflections of the Past — Weddings of Yesteryear' by John Waddington Hodge. Anguilla Life Magazine, Vol. VIII, No. 1: Spring 1995.  
Photos : Courtesy The Anguillian



## Spreading the word.....

During Black History month the Department of Library Services received a most timely and valuable donation from the Art Institute of Chicago. This was realized through the influence of Mrs Alecia Ballin of Keene Enterprises Ltd, who also covered the shipping costs. Deep appreciation is extended to her and Ms Susan Rosen and staff of the Art Institute of Chicago for selecting items pertinent to the Caribbean experience. Some of these publications would not be readily available through the regular bookselling trade, making them even more valuable.

“African Americans in Art” celebrates the achievements of several African

American artists as well as the work of other artists in which African Americans are the subjects.

The “African Art Portfolio” presents a visual feast of twenty-four images reproduced in full colour drawn from exhibits at the Museum for African Art in New York City.

With bright and lively illustrations by Jos. A. Smith, Susan Goldman Rubin has

written an excellent introduction to art for young readers. This children’s picture book, “The Yellow House: Vincent van Gogh & Paul Gauguin side by side” covers the time when these two legendary artists shared a home in the south of France for two months. Their time together produced powerful paintings but it



was riddled with conflict from personality clashes that ultimately ruined the partnership. They also had different styles of working: van Gogh painted what he saw around him in nature while Gauguin painted from memory and imagination. The book explains various painting techniques and includes reproductions of some of their famous pieces as well as paintings by the two artists of the same or similar subjects. It is sure to appeal to all art lovers.



Visit the Library and view the display of publications donated by the Art Institute of Chicago.

## What’s Cooking?...

### Salt Fish Pie

“A woman who eats from the pot will not get married”

#### Ingredients

- 1 lb salt fish
- 1 lb root vegetables (potatoes yams etc)
- 1 large onion, sliced
- 2 hard-boiled eggs, sliced
- Pepper, chopped
- 1 tbsp chopped shallot
- 1 tbsp chopped celery
- ½ pt white sauce



ENJOY

#### Method

1. Boil salt fish remove skin and bones and flake the flesh.
2. Boil vegetables and slice ½ inch thick.
3. Arrange salt fish, vegetables, onion, eggs, pepper, shallot and celery in layers in an ovenproof dish. Season to taste with white pepper.
4. Pour white sauce over the fish and vegetables.
5. Sprinkle with breadcrumbs or grated cheese.
6. Bake in a hot oven 400°F, until brown. Garnish with chopped parsley.

## Fishing For Facts...

Contact Us:  
write, email or call us at..  
Department of Library Service,  
The Valley, Anguilla  
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**Race track racing is apparently a popular sport in Anguilla and should therefore be legalized. What do you think?**

**Also the Government is passing a law to ban cellphone use while driving . Do you think this is necessary?**

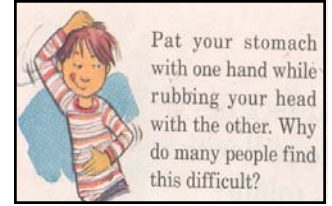
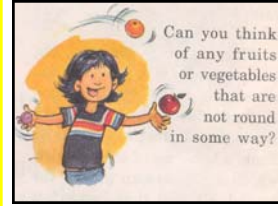
# Tickle Your Mind....

## Traditional Anguilla Weddings

b y u i d t i e r s w g h c r i k l e b  
 w r x c a h e s r n m r w e i t n j z r  
 n e i a n f b g q s d o a r n t o b e i  
 v o d d c s t b d s a o u e g o i o l d  
 f d i d e h n m i s x m t m b a t j y e  
 o l p t i s f c e r t s w o e f p v u s  
 t e o r a n m c b h m m d n a b e b f g  
 o t d w g c g a h t b e d y r e c h v r  
 a a s c e v i c i t h n j d e v e g s o  
 s a r y u r f f a d v b h q r y r b c o  
 t t a o c r g r i k b g j k v b s v l m  
 b f d g f j y i d l e d e h t n m c s w  
 r t y b n f d c r c l t e g u e s t s a  
 d v c a k e b n m l j o l o y p v d o c  
 s d v b b n w s c v s r j g t w b t r v  
 p r o c e s s i o n g t r t i o p d t z  
 c r k a h j u q h r p g e w e d r a a x  
 f t l d v t i r e r a e b e k a c a i v  
 s u m f l k o s j q r b s w x t y v l b  
 a i t g n e p d m n s a l l e r b m u n  
 w h q h m r e f n b o k d x v g m u b m  
 b r i d e t t g a c n q z c o r s e t s

Beaverhat, bestman, bicycles, bride, bridesgroom, bridesmaid  
 Cake, cakebearer, ceremony, coat, corsets, dance, flowergirls  
 Groomsmen, guests, jollification, parson, procession, reception  
 Ringbearer, scissortail, tiers, toast, umbrellas, weddingcake

# Brain Teasers



How do milk cartons greet each other?

•••••

Who is the leader of the popcorn?

•••••

Why is your nose in the middle of your face?

•••••

What kind of flower roars?

•••••

What is the shortest month?



"forgiveness is love, in its most noble form."

Answers on page 2

# Tongue Clapper Say.....

Chrismus gone, New Year gone, Valentine come and gone but Digicel and Cable & Wireless still dere. But wait dere, gyul, talking 'bout Chrismus, you went to dat wedding dem had for de Chrismus? Well, you shoulde see dem fellas fuh di wedding. Just like ti was in di ole days. George and Gertrude had look good yuh know. Yuh had see George in he beaver hat? Ti was really a sight fuh sore eyes. Di only ting, ti did rain yuh know. And dem say "cursed is di bride dat rain fall pon." I hope dem live good. Gyul, don't talk 'bout de reception . Plenti people turn up fuh di fete. Man, ti was good, especially di food. Da goat water en corn soup had taste sweet fuh true. I did tell aya I was going shake a leg fuh di Chrismus, Well I more dan shake a leg. Gyul when Smokey and di boys strike up di band, ebrybody leggo. You shouldda see Bernice dem. Dem woulde gi Florrie dem some competition. Mi gyul, Smokey and dem play sweet, yuh know. Yuh di go to de jamming dem had New Years morning? Ti wuh better dan Jouvert. Di ole and di young was jamming togedder to di string band music. Lawd, nutting sweeter dan da music. Di only ting was missing fuh Chrismus was di serenading. I wish dem would bring da back. Eh,eh I clean forget I was going tell aya bout cell phone. But mi belly bawling now, dat have to wait till annuder time.