# July 31

#### INVERCARGILL 680 k.c. 441 m.

7. 0-8.0 a.m. Breakfast session 11. 0 Recordings 12. 0-2.0 p.m. Luncheon session

5. 0 Tea dance
5.30 Children's session: "Tanglewood

Tales 5.45 Light music

Eb and Zeb New releases

6.45

"The Woman in White"
After dinner music
Station announcements

Scenes from the Sporting Past:
Boxing, "Fitzsimmons v. Jefferies,
San Francisco, 1902"
Quintet in A Major (Mozart),
played by Benny Goodman (clarinet) and the Budapest String
Quartet
Mr. Chulmons, K.C.

Mr. Chalmers, K.C. Band programme, with studio re-cital by F. H. Johnson (tenor) Rhythm time

9.30 10. 0

## 3ZR GREYMOUTH

7. Oa.m. Breakfast session

7. Ca.m. Breakiast session
9. 0 Morning programme
10. 0-10.10 Weather report
12. 0-2.0 p.m. Luncheon music
1. 0 Weather report
3. 0 Women's session, conducted by Josephine Clare: "My New Hat"

Afternoon programme Weather and shipping fiews Children's session: "A Dowry for Maid Marion"

6. 0

Dinner music News and reports Edith Lorand's Orchestra 7. 0 7. 8

"Marie Antoinette" (Episode 1) Light recitals by: Guseppe Gar-garo (mandoline), Four Jolly Fel-lows (vocal), and Pancho and his

orchestra
"Dad and Dave" (episode 69)
Concerto in A Minor (for piano), 8. 0

by Grieg
"The Fourth Form at St. Percy's"

Maori melodies
"Hot spot"—A rhythm programme

9. 0

"Hot spot — a ...."
"Personal Column"
Weber's orchestra and 9.15 9.30

Marek Weber's ord Grace Moore (soprano) Close down

10. 0

## 271 760 k.c. 395 m.

0-9.0 a.m. Breakfast session Light music

0-2.0 p.m. Lunch session 0 Light musical programme

5.80 Uncle Ed and Aunt Gwen

6. 0 Light music

6.15 Eb and Zeb

6.20 Carson Robison and his Buckaroos

7. 0 After dinner music

Light popular programme

"His Last Plunge" S.25

Light classical programme, featuring the Jacques String Orchestra, Marcel Moyse (flute), Eileen Joyce (piano)

Close down

## **KIN**

NELSON 920 k.c. 327 m.

7. 0 p.m. Miscellaneous light music

8. 0 Concert programme of classical music, featuring "Symphony No. 1 in C Minor" (Brahms), Vienna Philharmonic Orchestra

Frankenstein (9)

9.30 Light music

10. 0 Close down

#### WELLINGTON 990 k.c. 303 m. 990 k.c. 303 m.

7. 0 p.m. Rhapsodles in rhythm

7.35 Personal Column

7.45 Film favourites

The 2YD sports club

Connoisseurs' corner, conducted by "Playback"

2YD trailer 8.40

8.45 Aerotones

Night Nurse (chapter 22)

Black and white studies: A session of keyboard rhythm 9.15

9.30 Crazy couplets 10. 0 Close down

### ZM

## 1250 k.c. 240 m.

5. 9 p.m. Light orchestral and popular selections

6.45 News, announcements

Orchestral

7.20 Horticultural Society's home garden

7.45 "Lorna Doone"

Music lovers' session: Gustav Holat, "The Planets" Suite 8. 0

8.30 Concert session

8.80 Latest bits

10. 0 Close down



EILEEN JOYCE, the Australian planist, snapped as she arrived in New Zealand on her last tour. She will be heard from 2YH on July 31

## MEN MUST EAT

### Interview With A Chef

ALF the world does not know how the other half lives: and it ance too. certainly doesn't know how the other half eats. It is clear from remarks made by the chef who was interviewed in a recent talk in the "Job of Work" series, that eating is a far more serious business on the Continent of Europe than it is here.

O: From what I have heard of you you must have wandered over the world a good deal?

A: Not so very much. Most of my work has been done in Europe, and some in Egypt and Palestine.

Q: Where did you start cooking?

A: I began in Budapest when I was 18 years old, and have been cooking more or less ever since.

Q: And how did you go about it?

A: I got a start in a big hotel in Budapest. I began as an apprentice, and for the first two years did very little more than peel onions and potatoes.

Q: How long were you working as an apprentice?

A: Two years. After that you are allowed to call yourself a cook.

Q: Now, after you had served your apprenticeship, what then?

A: I went to England and got a job in a hotel in Bradford, in Yorkshire. I was then classed as third chef.

Q: I suppose you found the cooking was quite different in England?

A: Generally speaking, yes. That is, outside of London. In London one has to be prepared to cook for all nationalities, since people of all nations come to London; but outside of London most hotels cook on English lines.

Q: What does that mean exactly?

A: Well, on the Continent people have a very light breakfast, just a roll and a cup of tea or coffee, but in England everyone starts the day with a heavy breakfast. Then the Continental lunch is a rather more important meal than breakfast, with plenty of variety in it; whereas, the Englishman is satisfied with a good solid steak. Then comes dinner. Here again the Englishman is more easily satisfied than people on the Continent. He is generally quite satisfied with the ordinary hotel or table d'hote menu. On the Continent they are a little more particular, and select their food from the special, or a la carte, menu.

average Britisher is more easily satisfied than his friends across the Channel?

A: Yes, I might say that he prefers quantity to quality. I don't say that is always the case.

Q: I suppose the Frenchman is just as particular about his drinks as he is with his food?

A: Certainly he is. A French dinner party will start with a glass of sherry with the soup-then, say, a glass of hock with the fish, then he will carry on with champagne or some other sparkling or still wine, and with the dessert he may finish off with a good glass of portand he suffers no headache the next day, knew before.

Q: That seems quite a good allow-

A: Now, take the English way. The Englishman will have a cocktail before dinner. Next he will have a glass of sherry, then perhaps a whisky and soda or two, a glass of port, and he finishes up with a liqueur-and wonders why he has a sore head in the morning.

Q: I see what you men. Barley and grapes are not the best of friends. Where did you go after Paris?

A: I then went to Egypt.

Q: And then you came to New Zealand I suppose?

A: No, then I went to Palestine.

Q: Still cooking?

A: Not that time. My job was to buy food supplies for the English soldiers who were there. You see, I could speak French, English, and Arabic, and this was very useful to me. I may say that Palestine was partly the cause of my coming to New Zealand.

O: How was that?

A: I had only two sorts of people to buy supplies from-either the Jews or the Arabs, and they did not like each other so I had to be very careful. When I wanted to buy something from the Arabs I would put a tarboosh on my head and lead a camel to their market place. If I wanted to buy from the Jews I would put a straw hat on my head and go on a bicycle. One day I was a bit greedy. I went to the Arabs first, came back and handed the camel over to a friend. I then took off my tarboosh, put on my hat and got on the bicycle to go and see the Jewish merchants. Just by bad luck an Arab was watching me and he fired at me and hit me here on the elbow. Look-

Q: What would you say was the main difference between Continental and New Zealand cooking?

A: Your meat is the very best in the world-but I do not think you make the best use of it in the cooking. Then I notice the amount of salt used at meals. I have been accustomed to use the salt for cooking, not for eating. Then of course I notice the large amount of tea drunk in this country.

Q: In your opinion what is the most Q: You would say, then, that the important thing to learn about cookery?

A: The most important thing is to know how to make good sauces. The leading chef in the world to-day says that if you can make four sauces only then you are more than halfway to becoming a cook.

Q: When you were last on the Continent they must have been very anxious times?

A: Yes, nobody seemed to know what was going to happen from day to day. It was not like the old days. One day I went to Vienna, but I was glad to get away again. It was not the Vienna I