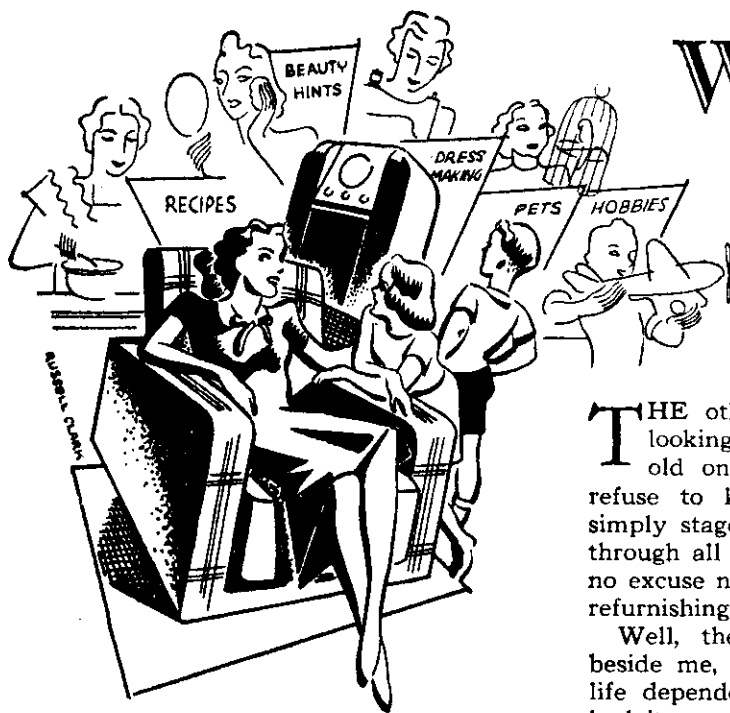


Women and the Home

Radio is the slender wire that brings the world and its affairs into the tiny kitchens and living rooms which hitherto had isolated so many housekeepers in the performance of their duties
—Margaret Bondfield



LIFE IS WORTH LIVING

THE other day I was cruising round looking for bargains in blankets. My old ones were perfectly threadbare. I refuse to keep them forever. Anyhow, I simply stage a nightmare and thrust a foot through all the weakest spots so that there's no excuse needed for my sudden mid-season refurbishing bout.

Well, there I was, and suddenly there beside me, buying tea-towels as though her life depended on it, was a school friend I hadn't seen for years. It was jolly to see her again! I knew she'd married — and pretty well, as to this life's comforts. She seemed glad to see me too—and then suddenly she was in that tearing hurry again.

"Good heavens!" I said, "What is the rush?"

"Rush!" she answered, "Why, I rush from morning till night! My life is one long rush!"

"What on earth for?" I said. "Why?"

"Well, to begin with, there's eight beds to make, and . . . oh, Lord, look at that clock, the children will be home! Come and see me . . . oh, any time; I'm always there."

Dress Note

Skirts—separately, but perhaps especially of frocks—are to be individual. Their lines, for the Spring, are to be many and various. Study them early to avoid that hasty choice of the one that suits you least. You know how it is!

Here are some forecasts:

Cut with two wide flares with front and back centre seams. A goodish amount of fulness, however, gathered to hang in front folds.

A skirt yoke cut to fit the hips and V'd back and front, into which two semi-circular flares are caught with inverted tuckings stitched to a depth of four inches. Front and back centre seams.

A straight wide flare, perfectly plain but for dart-tuckings round the waist to a depth of three inches.

Simple knife pleats in sets of thirds all the way round and stitched to mid-thigh depth.

One rule for all—make them brief.

—A.T.

Ways With Cheese

I am one of those women whose cooking is all by experiment. It's by no means always economical, or successful either, but it's a lot of fun. Take cheese, for instance. The family like it raw or cooked, and it's good food, so in it goes, in varying quantities, to all sorts of dishes—not only the obvious ones like Macaroni Cheese and Welsh Rarebit, but any that I find it makes more interesting.

For instance, a very little finely grated cheese mixed with cayenne pepper and sprinkled over grilled tomatoes brings out their flavour tremendously. I add it to scrambled eggs (in the cooking) as well as to omelettes. By the way, a dab of Tomato Sauce on top when serving improves both these dishes. Cheese sprinkled over baked fish just before removing finally from the oven is excellent, especially

Partly because I was curious, I did. I couldn't imagine why she should be hurtling through her days with as much time to look about as a comet. Of course I found she hadn't a maid. And more to do in her twelve hours of daylight than any woman should attempt to make possible. Her nerves, muscle, and temper were strained to breaking point. She said herself that by the end of the day she wasn't fit to live with, and that she never spoke to the children except to snap their heads off!

It was depressing. When I'd known her she's been one of the pleasantest, brightest and cleverest girls. All the way home I tried to work it out. And I came to the conclusion that her life just wasn't worth living.

But really, it is madness to attempt the impossible. We all do it at times, of course. But, if we just can't find a maid to share our household chores, then we should simply slacken up on our job. Peel it and pare it away to its barest essentials, till we can take a deep breath and begin living like a rational being again. The sacrifice of all our energies helps no-one. And it doesn't go on indefinitely without a crash. It's the little extra efforts that are so killing. Cut them out. Finish with them. What are all those tuppenny-ha'penny obligations, after all, compared with the one we owe our husbands and children?

Maybe they'll miss certain small things, comforts and care they've come to expect. But do nothing at all for at least part of your day, and they'll be overjoyed to find you back with them — not nerve-wrecked but sympathetic, not exhausted but full of health and repose. At the least, it's worth trying.

Ann Slade

if the former is cooked with fine herbs. But not many of my friends seem to have tried cheese in soup. About a dessert-spoonful, grated, stirred in to the plainest of mutton broth will transform it into "mock chicken." And, if I were you, I wouldn't satisfy the family's curiosity.

Your Child's Not Sullen

You know he's not, that it's not really in his nature to be, and yet the ugly front he puts on in any "incident" makes it appear so. You're sure your friends and visitors criticise him, and you. For instance, there's the matter of apologising. He never will. You feel you ought to punish him. But don't, it would be fatal—he'd retreat still further into himself. It's more than likely that it is because he's sorry that he can't say so. In any case, assume it. Be sorry with and for him. Say his little apology for him, kindly, sincerely, graciously, and without reproach.

The child is such an imitative mite. He'll observe you closely. He'll follow your movements and your mood. In no time at all he'll be making them his own. Apology will come spontaneously and sincerely—and your problem be over.

—LEISURE—

What is this life if, full of care,
We have no time to stand and stare?
No time to stand beneath the boughs
And stare as long as sheep or cows.
No time to see, in broad daylight,
Streams full of stars, like skies at night.
A poor life this if, full of care,
We have no time to stand and stare.

—W. H. Davies

These Should Interest You:

Talks prepared by the A.C.E. Home Science Tutorial Section, the University of Otago:

"Around the House This Spring": Monday, September 11, 1YA 3.30 p.m.; 2YA 3 p.m.; 3YA 2.30 p.m.

"What People Ask About Pots and Pans": Thursday, September 14, 1YA 3.30 p.m.; 3YA 2.30 p.m.; Friday, September 15, 2YC 3 p.m.

"Please Criticise These Diets": Wednesday, September 13, 4YA 3.15 p.m.

"Further Pointers on Running Business Meetings": Friday, September 15, 4YA 3.15 p.m.

Talk on First Aid: Monday, September 11, 2YN 7.30 p.m.

"Educational Aspects of the Films": Mrs F. R. Thompson, Tuesday, September 12, 4YA 7.30 p.m.

"What Shall We Eat — The First Food": Dr. Elizabeth Bryson, Tuesday, September 12, 2YC 8.41 p.m.

"Some Great Women Treated Lightly — Lucrezia Borgia": Charles Thomas, Friday, September 15, 3YA 9.5 p.m.



WEEKLY RECIPE

SPANISH ROLL

Ingredients: 1lb. minced meat, 2 cups breadcrumbs, handful chopped parsley, 1 onion chopped finely, 1 teaspoon mixed herbs, pepper and salt to taste.

Method: Mix all together. Add 1 egg and 1 tablespoon butter. Mix again and form into loaf. Roast with plenty of dripping about 1 to 1½ hours.