



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

"DISPOSING" OF OUR DAUGHTERS

DO you know the kind of mother who makes every effort to "dispose" of her daughter before she's out of her teens? Most women who do this—thrust a mere child into the bewildered arms of the first young man that peeps over the horizon—are vastly proud of their achievement.

"O yes," one said to me the other day, "I've got my two girls off my hands . . ." and I could see she felt a real glow of self-satisfaction and superiority over the woman whose daughters are into their twenties and still unmarried.

Of course, many of their arguments are fairly sound. It is true that you get fond of almost anyone—that is, within reason—in time. I've often heard that flung up against a plea for romance.

But it is also true that being "fond" of anyone is a pretty poor hope for successful marriage. The years are going to be difficult enough, heaven knows—the Victorian Bed-of-Roses idea is nothing more nor less than a hoax! And—even with romance flung in for good measure—I've yet to meet the woman who, on half a dozen occasions, could

not have run away from her husband and never looked back.

Marriage is difficult—and to anchor a child down to it before she's had time to lift a wing is often both selfish and cruel. The most it usually does is to rid a mother of her responsibilities. The poor little ill-guided craft that sets out on a difficult sea is lucky indeed if it does not founder. Even children will not, often, entirely divert one, and for ever. They begin to grow and go their separate ways—and the woman whose mother thrust her into early marriage has time to think, to work it all out, to know it all for what it is—and not without bitterness.

Any curious thing may happen then. Or nothing. She may run away—or find escape in some less balanced way. Of course, she may do nothing—but it's really hard to say which is worse. She's an unhappy person to know.

And there's one thing you'll always notice. She seems to have nothing in common with her mother. Curious, that. But is it? It's hard to forgive, surely, the theft of one's youthful privileges, of initiative, of free choice, of romance. A mistake is an unhappy business, but there at least it will be her own—and you are not, as may otherwise be, ranged up in her disillusioned mind of the side of her enemies.

Ann Slade

These Should Interest You:

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

"Further Pointers on Running Business Meetings": Monday, September 25, 1YA, 3.30 p.m.; 2YA, 3 p.m.; 3YA, 2.30 p.m.

"The Working Man's Diet": Wednesday, September 27, 4YA, 3.15 p.m.

"Emergency Meals": Thursday, September 28, 1YA, 3.30 p.m.; 3YA, 2.30 p.m.; Friday, September 29, 2YC, 3 p.m.

"On Washing Woollens": Friday, September 29, 4YA, 3.15 p.m.

"First Aid Questions and Answers": Talk by representative of St. John Ambulance. Tuesday, September 26, 2YA, 11.30 a.m.

"Education": Talk for the Man on the Land by Mrs. W. H. Ward. Tuesday, September 26, 4YZ, 8 p.m.

"What I Like": Favourite items arranged and presented by a Typiste. Thursday, September 28, 2YC, 8 p.m.

"Healthcraft for the Home": Tuesdays and Thursdays, 12B, 9.30 a.m.

"Fashion's Fancies": Mondays to Saturdays, 3ZB, 8 a.m.



WEEKLY RECIPE

Stuffed Shoulder of Mutton

Ingredients: 1 shoulder of mutton, 3oz. ham or bacon, 1 dessertspoonful finely chopped parsley, 2½oz. bread crumbs, 1 teaspoon mixed herbs, a little beaten egg to mix, pepper, salt and mustard to season, 1 medium-sized onion.

Method: Remove the bone from the shoulder, using a sharp, pointed knife. When boning, it is most important to keep the blade of the knife close to the bone the whole time. Put the dry ingredients for the stuffing into a basin, make a well in the centre and mix stiffly, stirring in sufficient beaten egg to make the mixture bind. Stuff the shoulder by filling the hole from which the bone has been removed. Roll up, tie with string, and place in a baking tin. Roast, basting frequently, allowing 20 minutes to the pound and 20 minutes over.

Courageous in Your Furnishings

Simplicity—in line, in design, in colour—is the keynote of good taste in modern decoration. And beautiful things—things that satisfy—do exist. You must want them enough to delve for them, and to do without them until you discover them. It is the tragedy of most interiors—the lazy habit of compromise.

"It's not right . . . but it will have to do!"

But you are forever conscious that here you have failed, there you have only half achieved. In fact, the rooms in which you live and have your being "express" almost anyone in the world but you! And that's just not good enough.

First find your taste. Be definite. Then sweep all the opinions of your friends to the winds and go ahead. If what you've in mind just doesn't exist anywhere, have it made. Buy one of the excellent world-recognised decoration journals and copy—in simpler and, perhaps, more inexpensive terms.

But, whatever you do—if you're determined to tackle the job—assert yourself. Our homes are our own—for our pleasure, surely, as well as that of our friends. Personally I respect the woman who insists on following through her own ideas irrespective of criticisms. For me, even her bad taste is more interesting than the uncourageous compromise most of us make with the conventions. —V.W.

Fashion Note

Satin, the new satin that's stiff as the old silks of our grandmother's day, has a new charm with the new lines. This is a Mainbocher bodice suggestion for the straight flared skirt that's cut inches too long

so that it will stand about on the floor, and with fullness pleated in at the back to fall in great folds.

Note the vogue for the throat ribbon with its little front bow and medallion.

