

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.

THE HITCH-HIKE

DOES summer mean "hiking" to you? It isn't easy in our country. It isn't by any means, as it is in Europe, a scatter of heavenly villages, a network of lovely laneways between dazzling fields and miniature woods, with beer at noon, and the comfort of a historied inn at the end of your day.

Our roads are "useful" roads — cruelly metalled, dusty, unending. Our countryside is beautiful, perhaps in the only way we love, but it is all too untamed, too rugged, too aloof for a collaborator. What it gives the hiker it makes the hiker pay for — in blistered heels and sweat and an empty stomach.

So—more often than not—our hike becomes a hitch-hike. Some rattling lorry looms over the rise which we hail as a chariot of the gods. If we're lucky it pulls up in a choking, grinding cloud of dust, we hop nimbly up into a front cab hot as a hearth and thick with the reek of petrol, loosen the straps of our rucksack from our skinned shoulders and sigh with bliss.

And after a bit we learn the rules. For there are rules—very definite, common-sense ones

—to this business of the hitch-hike, if we don't want to be left standing. Probably the most important is this. Never attempt to stop an overloaded vehicle on an up-grade. The driver just daren't do it. He's grinding up in low with a ton or two more weight than is reasonable, and to stop would be downright dangerous. You've only two chances. Run like a hare, and with your last gasp, to a bit of flat: He'll stop all right. Or, if he passes you with a wave of the hand and an open door, swing up beside him with a grateful word. You've a chance of getting somewhere before nightfall.

I know a lorry driver who was forced to leave a man standing because he apparently didn't know the opened door meant "swing up." Another, and empty, lorry not far behind picked him up, and presently passed the first. The passenger, his anger still rankling, leaned well out and called back quite unnecessarily rude remarks.

In a twinkling he found himself back in the dust of the road. The driver of the second lorry had neither pity nor accommodation for a fool!

Ann Slade

These Should Interest You:

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

"What Science is Doing to Dress Materials": Monday, October 30, 1YA 3.30 p.m.; 2YA 3 p.m.; 3YA 2.30 p.m.

"The Most Frequent Bottling Inquiries": Wednesday, November 1, 4YA 3.15 p.m.

"Welcome to Spring Foods": Thursday, November 2, 1YA 3.30 p.m.; 3YA 2.30 p.m.; Friday, November 3, 2YA 3 p.m.

"A Good Travelling Companion": Friday, November 3, 4YA 3.15 p.m.

"Bringing Up the Small Child" (3): Mrs. C. E. Beeby. Monday, October 30, 3YA 11.15 a.m.

"Are You a Snob?": Josephine Clare. Monday, October 30, 3ZR 3 p.m.

"The History of Queen's College, London": Miss M. G. Havelaar. Thursday, November 2, 3YA 11.15 a.m.

"Ships and Shoes and Sealing Wax" (1): Miss Nelle Scanlan. Saturday, November 4, 2YA 10.45 a.m.

Fashion News: 2ZB 9.45 a.m. Tuesday, Thursdays.

Washable Furniture

It is no longer a matter of the "scrubbed" kitchen table. We can wash the loveliest drawing-room piece with the certainty that no damage is being done. The new lacquers not only don't mark but require only the wiping over of a damp rag to be like new.

Some of them—the new ones for dining tables and sideboards, for instance—are also heat-resisting, which removes all that bother about hot dishes.

Oak furniture is being made with white tops that can be washed without looking like restaurant tables. Aluminium, coloured, is also included in washable furniture. And these lacquers, you will find, are indispensable for bedroom and nursery, as well, of course, as kitchen. Apparently much of the horror of spring cleaning is at last to be removed for us.

—V.W.

Cloth of Gold

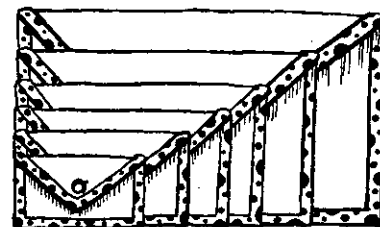
We can now garb ourselves in true cloth of gold. While he was doing research work on gold compounds for the treatment of arthritis a doctor of Guy's Hospital in London discovered a way of coating fabrics, glass, or china, with a thin film of pure gold, and at only a slight cost.

Sheer fabrics can be "dyed" in this solution for about 12/- a yard. It is really impossible to distinguish at sight glass goblets from the solid gold ones. Gold dinner services are now a vogue that is in reach of almost any family. What a Midas sort of world it threatens to be!

SHOP PROWL

Here is another "find" that may be just what you're looking for—a set of cellophane satchels for packing those many delicate or lovely garments that, ordinarily, get so hopelessly ruffled.

These are in handy sizes, are chintz ribbon-edged in the daintiest of shades and are fastened with a press stud. And I think this method of packing is going to make all the difference to the life, or otherwise, of our rather more expensive under-wardrobe—which proves it an economy. Saves, too, that endless "pressing" which is almost as hard on frail fabrics as wearing.



WEEKLY RECIPE

CURRIED FISH

Ingredients: 2lbs. filleted fish, 2ozs. butter, a pinch of salt, 2ozs. sweet almonds, 1 peeled onion, 1 tablespoon curry powder, strained juice of half a lemon, ½ pint of water, some boiled rice.

Method: Melt the butter in a saucepan. Slice and add onion. Fry for three or four minutes. Add curry powder. Fry for the same time, stirring constantly. Then add the almond milk. Add salt to taste and the lemon juice. Bring to the boil and simmer for five minutes. Meantime cut the fish into 1½in. squares and then put fish in the curry sauce. Simmer till fish is tender. Remove from stove and if liked stir in one or two tablespoons of thick cream. Serve with a dish of boiled rice or in the centre of a dish with a border of rice. To make the almond milk, blanch the almonds and pound them in a mortar with a little of the water. When fine put them in a strainer, hold the strainer over a basin and pour the rest of the water over the crushed almonds. The water will look like milk when strained from the almonds. This will make enough for six people.