



# 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.

## "THIS MIGHT INTEREST YOU"

SOMEONE handed me a book the other day saying, "This might interest you." It did more than that, it delighted me. It was published in February, 1808, and tells one everything about everything domestic—even to hanging—"For Suspension by the Cord!"

Here is "DR. HAWKE'S METHOD OF RESTORING TO LIFE DROWNED PERSONS."

"The greatest exertion should be used to take out the body before the elapse of one hour. (!)

On taking bodies out of the Thames (there's only one river, you'll notice), ponds, etc.

1. Never to be held up by the heels.
2. Not to be rolled on casks or other rough usage.
3. Avoid the use of salt in all cases of apparent death.

For the DROWNED:

Strip and dry the body—clean the mouth and nostrils.

Young children—between two persons in a warm bed. (!)

It (?) is to be gently rubbed with flannel, sprinkled with spirits and a heated warming-pan covered lightly moved over the back and spine.

To restore breathing—introduce the pipe of a pair of bellows into one nostril; close the mouth and the other nostril, then inflate the lungs, till the breast be a little raised. The mouth and nostrils must then be let free. Repeat this process till life appears.

The breast to be fomented with hot spirits . . . hot bricks applied to the palms and the soles of the feet. "The breath is the principal thing to be attended to."

It is queer to think that our modern medical text books will probably sound equally strange to somebody years hence who is handed one with "This may interest you..."

*Ann Slade*

### These Should Interest You:

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

"A Good Travelling Companion": Monday, November 13, 1YA 3.30 p.m.; 2YA 3 p.m.; 3YA 2.30 p.m.

"The Twilight Zone of Nutrition": Wednesday, November 15, 4YA 3.15 p.m.

"Saving Fuel When Cooking": Thursday, November 16, 1YA 3.30 p.m.; 3YA 2.30 p.m.; Friday, November 17, 2YC 3 p.m.

"Things The Best People Don't Do": Friday, November 17, 4YA 3.15 p.m.

"Bringing Up the Small Child" (5): Mrs. C. E. Beeby. Monday, November 13, 3YA 11.15 a.m.

"The Romance of Archaeology" (1): Miss Ida Lawson. Monday, November 13, 3YA 9.25 p.m.

"Children We Know—The Disobedient Child": Miss D. E. Dolton. Wednesday, November 15, 3YA 7.35 p.m.

"Books for Boys and Girls" (3): Miss Dorothy M. Neal. Wednesday, November 15, 4YA 11 a.m.

"A Dog's Life—Unusual Tasks": Mrs. A. M. Spence-Clarke. Friday, November 17, 3YA 7.45 p.m.

"Ships and Shoes and Sealing Wax" (3): Miss Nelle Scanlan. Saturday, November 18, 2YA 10.45 a.m.



### WEEKLY RECIPE

#### ONION CRISPS

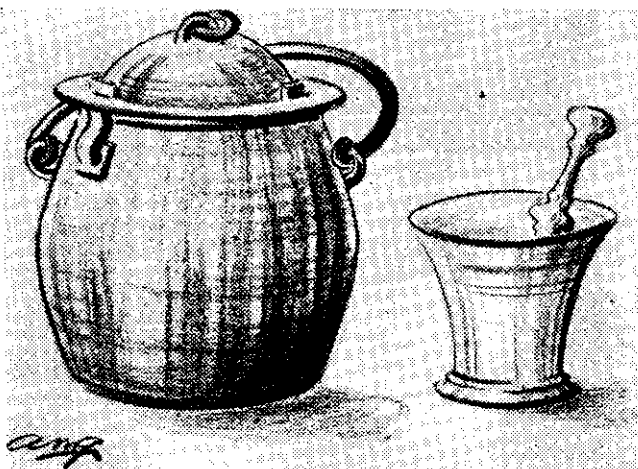
You will need 12 small onions, ½ pint milk, 4 tablespoons cooked peas, 2 tablespoons minced nuts, 2ozs. butter, 2ozs. flour, 2ozs. breadcrumbs. Peel onions, boil in milk and a little water. When tender remove and place on a greased oven-proof dish. Cover with peas. Make a thick cream sauce with the butter and flour, and the milk in which the onions were cooked. Season well, and pour it over the onions. Sprinkle with breadcrumbs and nuts. Put a small knob of butter on each onion and brown under the grill or in a hot oven.

### FROM DAYS THAT MATTERED

Two interesting exhibits at the Centennial Exhibition are an iron pot called a "Go-ashore" and an affair, rather resembling a pestle and mortar, known to our pioneering forefathers as a "Whiskey Quaich."

The "Go-ashore" apparently came by its name in amusing manner. When the cooking gear was being unloaded into the rowing boats with the assistance of friendly natives one returned with an inquiry for a pot to get on with the cooking of the very necessary and probably long-overdue meal. He was told, "Oh—he go ashore." Which this newly-employed chef thought as good a name as any.

The "Go-ashore" stands about eighteen inches high, is extremely solid and obviously made to hang from a hook. It's not difficult to imagine that it produced something super in the way of stews that first day on land.



The "whiskey quaich" is probably the first thing in the way of "plungers" introduced to New Zealand and works on the same principle as our electric one. The only difference is that the heat is obtained by plunging first into fire instead of the modern magic of the electric wall switch, and that the "jug" is a wide-lipped brass bowl. Our Scottish ancestors knew the value of a hot whisky at the end of day, and mostly earned it.