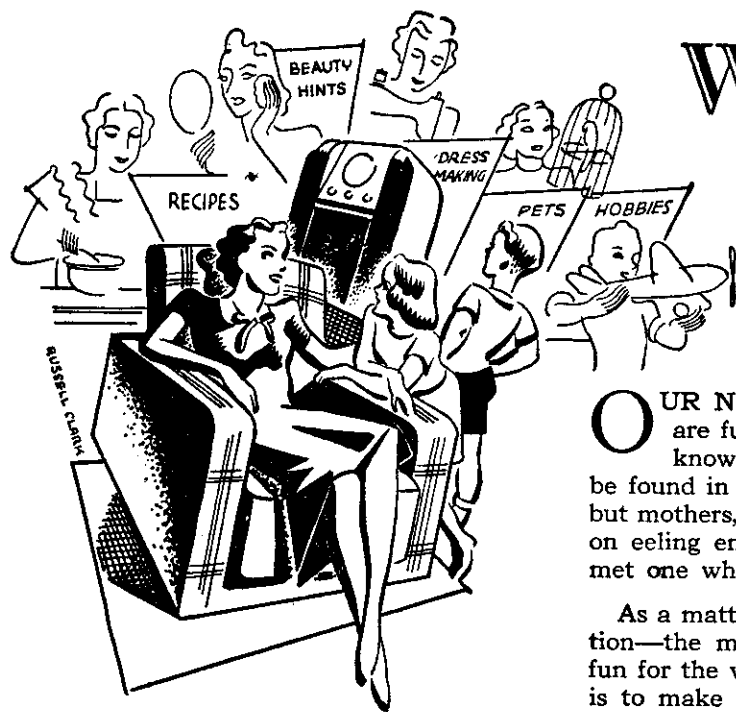




Women and the Home

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.

SOMETHING ABOUT EELS

OUR New Zealand streams and ditches are full of eels. Most country children know just where the big ones are to be found in their particular bit of landscape, but mothers, generally speaking, rather frown on eeling enthusiasts, and I think I haven't met one who looks upon the eel as food.

As a matter of fact, the real eeling expedition—the midnight one—can be very good fun for the whole family. All you have to do is to make up your minds to *mud*. Put on clothes that are warm but can't possibly matter, and then prepare to cover yourself with mud from head to foot. Off you go—lanterns and torches, food in your pockets, a thermos of coffee, lines, bait, poles, spears and some matches to make a roaring good bonfire on the jolliest bend of the stream. Your children's excitement is really, of course, the secret of your own pleasure. Any sort of expedition—plus midnight and lanterns and mud—is real festival to them.

And the eels that DON'T get left on the bank but are borne proudly home for you to do something about? Well here's one of the things I do with mine.

Stew gently till skin can be easily removed. Separate flesh from bones, and mash or mince small with a dab of butter, salt and pepper. Grate an onion or so into the mixture and souse in just enough vinegar to moisten overnight. Next day you have a "paté de foie gras a la Nouvelle Zélande!" Delicious for sandwiches or in pastry pasties.

Here, too, is a soup from my 1808 book.

To every 1 lb. of eels put a quart of water, add crust of bread, three or four blades of mace, some whole pepper, an onion and a bundle of sweet herbs, and a piece of carrot to brown it. Cover them close and let boil till half the liquor is wasted. Then strain and serve with hot toast. Does it sound good to you?

Ann Slade

These Should Interest You:

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

- "Warm Weather Wear": Monday, November 20, 1YA 3.30 p.m.; 2YA 3 p.m.; 3YA 2.30 p.m.
- "How To Save Money But Be Better Nourished": Wednesday, November 22, 4YA 3.15 p.m.
- "The Twilight Zone of Nutrition": Thursday, November 23, 1YA 3.30 p.m.; 3YA 2.30 p.m.; Friday, 2YA 3 p.m.
- "Tired Feet": Friday, November 24, 4YA 3.15 p.m.
- "Bringing Up the Small Child" (6): Mrs. C. E. Beeby. Monday, November 20, 3YA 11.15 a.m.
- "The Romance of Archaeology" (2): Miss Ida Lawson. Monday, November 20, 3YA 9.25 p.m.
- "Care of the Skin": Miss Joan Greenwood Hales. Tuesday, November 21, 3YA 11.15 a.m.
- "Children We Know—The Aggressive Child": Miss D. E. Dolton. Wednesday, November 22, 3YA 7.35 p.m.
- "Black-outs and Highlights of a World Tour" (1): Miss Elsie K. Morton. Thursday, November 23, 2YA 10.45 a.m.
- "Flower Arrangement": President of Society of New Zealand Professional Florist Artists. Saturday, November 25, 2YA 10.45 a.m.

Quite Alone

Companionship. That is the important thing for your small growing boy. So important, I feel, that one could almost say "Companionship—good, bad or indifferent." Watch the young lambs these warm Spring evenings—leaping, teasing, exploring, growing almost visibly and with such zest. Can you imagine one isolated from its kind? Watch two—even two—kittens together, the zest with which they amuse and at the same time educate one another. Separate them—or try to rear one alone. A dimness at once descends upon its senses. It is lethargic, unresponsive, stupid.

A child who can express himself will tell you many a wise thing. I listened-in while a mother tackled her small bored boy the other day.

"Off you go and play! Surely you find some way of amusing yourself! Go and explore up the hill . . ."

"Will you come, too?"

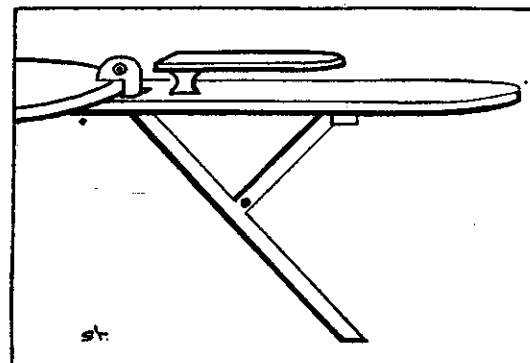
"No. I'm busy. Why can't you play alone?"

"I can play alone. But I can't be happy. If I had someone—a dog—or a kitten—or even a spider in a matchbox to go with me, I could be happy."

Of course! Poor little wretch. . .

—KAY

SHOP PROWL



Here is a gadget I came upon that struck me as particularly useful — the Self-grip Ironing Board that can be fixed to any ledge or table that is handy and away you go. Its one leg (and arm) proves ample support. The additional fixture on top is a sleeve board — or one that, incidentally, would be invaluable for children's tiny garments. The whole contraption is sold complete. Or one may purchase the parts separately. The separate sleeve board is doubly useful — it may be reversed for broader garments, such as baby's frocks.

"H.G., Te Kuiti." I have forwarded you detail of the cellophane satchels described in our issue of October 27, together with price and the name of the store that features them.—A.S.



WEEKLY RECIPE

LEMON CHIFFON PIE

Ingredients: 1 tablespoon gelatine, ¼ cup cold water, 4 eggs, 1 cup sugar, ½ cup lemon juice, 1 teaspoon salt, 1 teaspoon lemon rind.

Method: Soak gelatine in cold water for 5 minutes. Separate white and yolk of egg. Add half cup sugar, lemon juice and salt to beaten egg yolks. Cook in double boiler until thick. Add softened gelatine to egg custard, and stir till dissolved. Add rind; cool; and other half of sugar to beaten egg whites. Fold in custard. Pile into pie shell.

Pie Shell: 3 tablespoons melted butter, 1 cup ginger malted wafers (or any plain biscuit). Mix together thoroughly blended, line tin, moulding well. Leave for some time in a cool place. Fill with above filling.