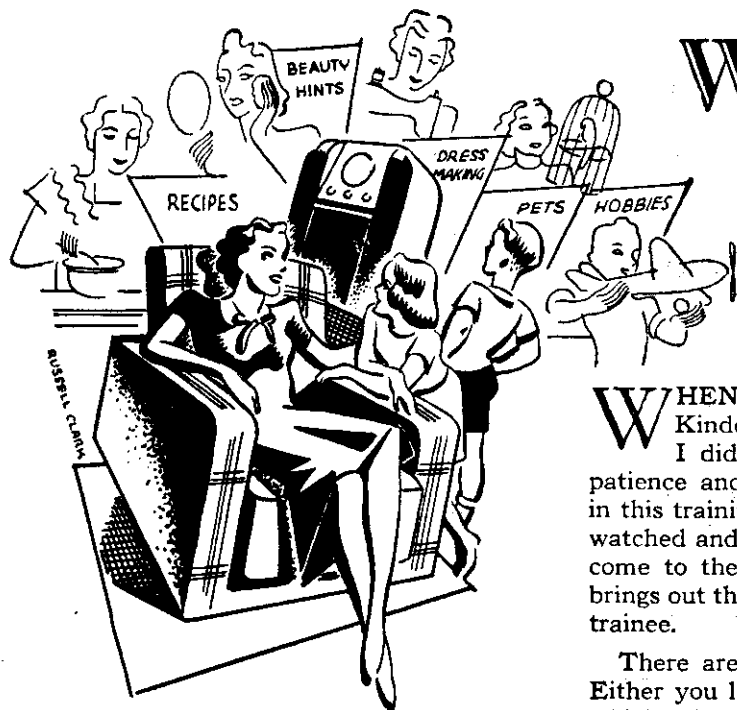


Women and the Home

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.

CHRISTMAS PARTY DAYS



These Should Interest You:

"Life in the Canadian Prairies (4) In the Kitchen": Mrs. Gladys Strum. Tuesday, December 26, 2YA 10.45 a.m.

"H. V. Morton at Home": Miss Elsie K. Morton. Thursday, December 28, 2YA 10.45 a.m.

Talk under Auspices of Christchurch Branch of National Council of Women. Thursday, December 28, 3YA 11.15 a.m.

"Help for the Home Cook": Miss J. M. Shaw. Friday, December 29, 3YA 11.15 a.m.

"Australian Dogs": Mrs. A. M. Spence-Clark. Friday, December 29, 3YA 7.40 p.m.

"A Talk with Arthur Mee": Miss Elsie K. Morton. Saturday, December 30, 2YA 10.45 a.m.

Use Your Crumbs

A tip worth knowing, for the woman who hates waste of food, is what to do with our cake or left-over pudding crumbs.

Break them up finely and mix them into a little light batter with sugar added and a pinch of salt. Drop them on a very hot greased girdle or into a frying pan into which you have melted a little butter. Serve immediately, like pancakes, with sprinkled sugar and a squeeze of lemon.



WEEKLY RECIPE

GOOSEBERRY and APPLE FLUFF

One pound gooseberries, half a pound of apples, one pint of milk, two eggs, half an ounce of gelatine, and lastly, vanilla.

Method: Stew the gooseberries and leave them to cool. Stew the apples and put them through a sieve. Now put the gooseberries at the bottom of a serving dish, then the apples on top. Separate the yolks from the whites of the eggs and mix the beaten yolks with the milk. Heat this over a low heat, adding the gelatine, and cook slowly. Then fold in lightly the whisked egg-whites, add a little vanilla, and pour the whole over the fruit.

WHENEVER I find myself at a Free Kindergarten Christmas Party—which I did recently—I am amazed at the patience and understanding brought to bear in this training of very small children. I have watched and listened pretty closely, and have come to the conclusion that this experience brings out the very best—or the worst—in the trainee.

There are no half-measures with children. Either you like them, or you don't. Added to which, of course, the child is as instinctively wise as an animal—you might as well try play-acting on your dog. Self-control and honeyed words are more than useless here. You don't like the little brats? Very well—results nil. Simply, nothing happens. But if you do? Why, they unfold before your very eyes.

And there are other things you'll find, not just handy, but necessary. Things that are not just "come by." For instance, you'll want

both kinds of imagination, the one that goes with a sense of the dramatic and the deeper all-discerning one that is a sensitiveness of the spirit.

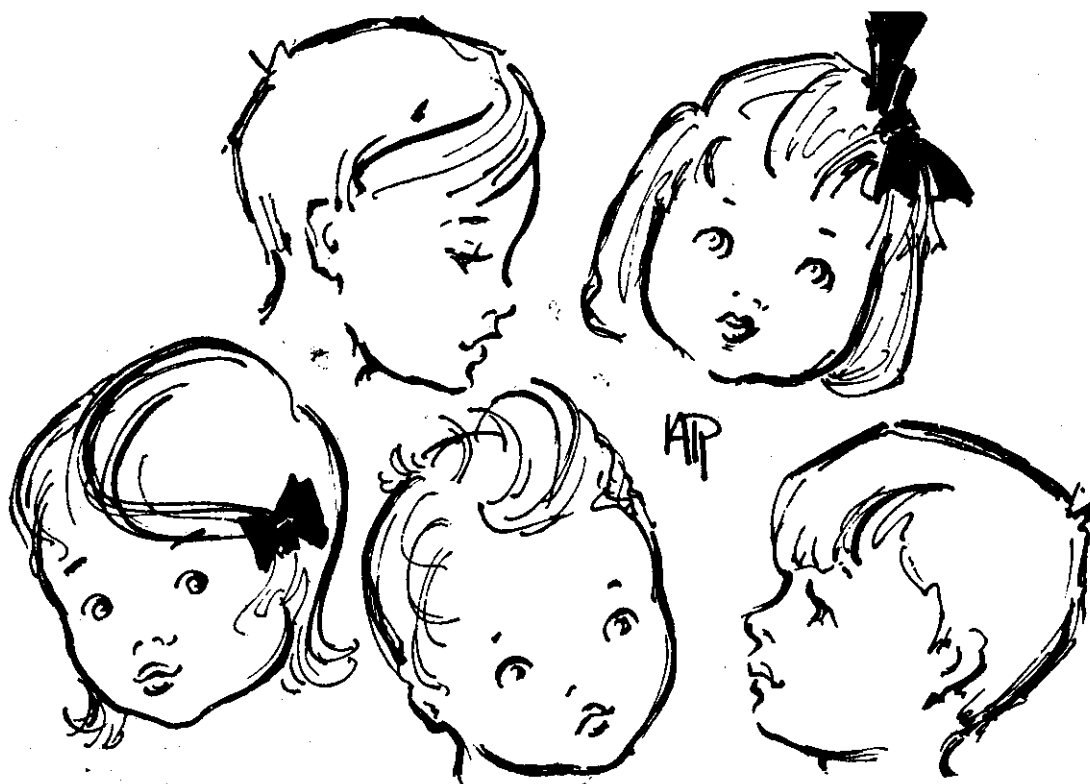
What strikes one at these parties is that the babies are always serenely happy—unselfconscious, and therefore at their best. Every action is carried out with an absorbed delight. The teacher is ageless—a helper, a friend, a playmate, almost a mother.

One cannot help wishing that this easy camaraderie could exist more universally between pupil and teacher at Primary Schools.

That it doesn't is very often due to the hopelessly large classes—forty, fifty and more—placed in the charge of one individual. With the best heart in the world a teacher must fail to keep the interest and enthusiasm of such an unwieldy battalion.

The other reason is, of course, that teachers are born and not made.

—KAY



Sketches made for "The Listener" at one of the many Christmas Parties given by the Wellington Free Kindergartens. Presents are given and received. A tree, surmounted by a star, is hung with glittering tinsel and gay, unbelievable toys. These small people have all the hall-marks of wonder