

NEW ZEALAND  
**LISTENER**  
Incorporating N.Z. RADIO RECORD

Journal of the National Broadcasting Service

Every Friday Price Threepence

EDITORIAL AND BUSINESS OFFICES:  
115 Lambton Quay, Wellington, C.1.  
Box 1707, G.P.O.  
Telephone 46-520.  
Telegrams: "Listener," Wellington.

JUNE 15, 1945

CONTENTS	Page
Things to Come -	4
Editorial -	5
Letters from Listeners -	5
Travel Patchwork -	6-8
Announcing is No Joke -	9
Australian Documentary Films	10
N.Z. Volunteers in China -	11
Radio Viewsreel -	12-13
Nursing the Sick in Mind -	14-15
A Little Flutter -	16-17
Film Reviews by G.M. -	18-19
People in the Programmes -	20-21
Aunt Daisy -	22
Italian Farming -	23-25

BROADCAST PROGRAMMES  
Monday to Sunday, June 18-24 26-39

SUBSCRIPTIONS.

OVERSEAS. — Twelve months (including postage), Great Britain and British Countries, 17/6; Foreign Countries (including U.S.A.), 20/-.

WITHIN N.Z. (Special Rates). — If paid in advance at any Money Order Post Office: Twelve months, 12/-; six months, 6/-; three months, 3/-.

CHANGE OF ADDRESS. — Two weeks' notice required. Please give both the new and the old address.

Subscriptions may be sent to the "New Zealand Listener," Box 1707, G.P.O., Wellington.

ADVERTISING RATES.

Terms on application to the Business Manager, "New Zealand Listener," Box 1707, G.P.O., Wellington, N.Z.

All programmes in this issue are copyright to The Listener, and may not be reprinted without permission.



CHECK THESE ADVANTAGES OF  
PHOSPHATE BAKING POWDERS

- 1 Phosphate Baking Powders give 100% aeration, and a fine even texture and the baking retains its delicious flavour and moisture for a considerably longer period.
- 2 Phosphate Baking Powders do not lose strength while mixing or standing. They may be mixed for hours and still be perfect.
- 3 Phosphate Baking Powders supply Phosphate, a mineral essential to healthy nerves, bones, teeth & bodily tone.

OOH . . . GIVE US A PIECE!

That's a pretty good looking cake, and it tastes good, too. But the really important thing is this—its a better cake, and better for you, than it could have been in pre-war years.

The reason for this is that all well-known New Zealand brands of baking powder have now discarded the pre-war rising ingredient and are prepared with

Pure Food Phosphates. As a result, you get better aeration, better rising, better taste and better keeping quality—and in addition you add a definite extra nutritional value to the things you cook. For to-day's Baking Powders are rich in Phosphate, the mineral which is indispensable to healthy teeth, bones, pure blood and general health.

A & W PURE FOOD **Phosphate** IS USED  
IN ALL LEADING **Baking Powders**

Albright & Wilson's Food Phosphates are distributed in New Zealand by Imperial Chemical Industries (N.Z.) Ltd., 16 The Terrace, Wellington, and Maritime Buildings, Quay Street, Auckland.

when you feel run down  
**WINCARNIS**  
QUICK ACTION TONIC  
will help put you right

Distributors: Passett & Johnson Ltd., Levy Building, Manners St., WELLINGTON.

FOR THAT  
**Correct**  
FLAVOUR  
**Gregg's**  
VANILLA  
Essence

Vanilla is a wonderful flavour. Don't be put off with imitations. Your grocer always has Gregg's with the Red G on the label.

Made by W. GREGG & CO. LTD.  
Pure Food Specialists • Perth St., DUNEDIN