

More Men in the Kitchen

WHATEVER the private opinions of women about men in the kitchen may be, the regrettable fact of the matter is that when men can cook, they do it well. So much so that it really is criminal waste of talent for men's contribution to kitchen harmony to be confined to juggling with dishes and tea-towels. When men, forsaking their soldering-irons as in the old song, go adventuring with pots and pans the products are likely to be both novel and spectacular. The resultant mess, of course, is likely to be the same because men in the kitchen, unlike women, can never be persuaded to clean up as they go. Perhaps, in their Machiavellian fashion, they know what they're about. The unspoken assumption these days is that the guests will do the washing-up anyway.

In a spirit of masochistic curiosity Elsie Lloyd, who is in charge of the Commercial Division's Women's Sessions, invited ten male *aficionados* of cooking to lift the lid off their prowess and give the regular cooks (female) a taste of what cooking—undistracted by clinging children or husbands who won't eat anything but roast beef and apple pie—is like. There have been other series of talks about food given by men for the NZBS before. Many of these have been more concerned with, shall we say, "the philosophy of food"—food and its accompaniments like wines and sauces and in its ideal combinations. *There's a Man in the Kitchen!* rolls up its sleeves and attacks cooking from the point of view of serving up dishes with the maximum of flavour and the minimum of effort.

One thing the men seem to be agreed upon. It's that New Zealand housewives spend too much time on cooking the frivolities—the sponges and sugary confections—when all that's necessary in that line is a good fruit cake. Then many of the ten aspirants to "Cordon Bleu" status are in favour of following European usage and making a good meal out of one course, with perhaps a soup as well. Thus the fiddling preparations for the sweet course can be dispensed with except on special occasions.

How do men come to take up cooking? Mostly, it seems, for the prosaic reason that they don't live at home but still must eat. Richard Reynolds, one of those whose other interests in life is managing a bookshop, confessed that at first it was a matter of brazening it out. When his friends came to his flat for a meal he had to make it look as though he found cooking enjoyable, and later found that it was so.

John Blennerhasset (whose specialty is a leek soup called Vichyssoise) believes that the training he received as a bachelor—having to cook in one pot on a gas-ring—was the best possible. He learned the beauties of variations on a single theme: the difference various spices can make and how to use prepared items like soup cubes and tinned foods intelligently and imaginatively.

There are some delicious-sounding recipes included in the series. The thought



Stuencer Digby photograph



N.P.S. photograph

THREE amateur cooks—from top, Pat Smyth, John Blennerhasset, and Richard Reynolds

of "Glacé soufflé Marie Louise" is enough to set one drooling like one of Pavlov's dogs. Then there's Albert Zwartjes's "Hot, Lightning," and Pat Smyth's Pumpkin Pie. But why go on? Listeners will be able to hear *There's a Man in the Kitchen!* from 2ZB's *Women's Hour*, beginning on Friday, May 13, and later from 3ZB and 4ZB.

note that

IT DISSOLVES



When you drop a 'Disprin' into water it does not merely disintegrate, it dissolves

... and because 'Disprin'

enters the stomach in a true solution and not as a

suspension of undissolved acid particles, it is more rapidly absorbed by the system... ready at once to be carried to the pain centre and give rapid relief. And being far less acid, it is less likely to cause gastric discomfort of any kind.

The best way to take 'Disprin' is in water, though its soothing, pain-relieving advantages will be obtained whichever way you take it.

Because it dissolves



DISPRIN

Regd.

stops pain

From all chemists:
Price 2/9.

quickly

DS.1

RECKITT & COLMAN (N.Z.) LIMITED, PHARMACEUTICAL DIVISION, FORTH ST., DUNEDIN.

More Successful Men use Palmolive Brilliantine than any other brilliantine



Palmolive Brilliantine gives you far more than a guarantee of immaculately groomed hair. The pure olive oil it contains keeps your hair supple, soft and healthy, right down to the roots—guards against "flakiness" and excessive dryness of the scalp. Use Palmolive Brilliantine, overwhelming choice of successful men.

CONTAINS OLIVE OIL
to encourage healthy hair

Look successful
Be successful!
Be smart...
Use

PALMOLIVE BRILLIANTINE

Liquid—Regular—2/6 Large—3/3 Solid—(in jars)—2/6

PS.5

COLGATE-PALMOLIVE LTD., PETONE