



Youth at the Helm

MISS KATHLEEN O'BRIEN is to be congratulated on the success of her dance recital, given in the Wellington Opera House, for the funds of long-delayed, but now imminent, National Art Gallery.

Very lovely looked the tiny tots in their too short turn, as with nods and becks and wreathed smiles these charming children carefully played their pretty parts, Littlest One of All bringing down the house as she went through grave gyrations, chivalrously shepherded the while by debonair small brother, the two irresistibly reminiscent of the sweet, gay verses of Mr. A. A. Milne.

For tableau and entertainment, Troy Town burlesque held infinite possibilities, not fully exploited by the grown-up members of the cast, who at times appeared in dire doubt as to what to say or do. The small children in the playlet, however, were delightful, showing commendable team spirit and

working whole-heartedly and happily for the cause. Sweet was Wendy, and Peter Pan graceful and puck-like, a lisson sprite; while glad girls fluted a song or two, and dance items of variety and charm were introduced.

In the rest of the programme, much admired was the dark-haired, shapely interpreter of "Humoresque"; and everyone applauded skipping-rope turn and "Danse Russe" by a youthful follower of Terpsichore possessed of inherent talent and grace; the whole recital being a pronounced success, both for artistic accomplishment and the large "gate" money assured.

Youthful Fashions.

THERE is a young man making women's dresses in Paris who claims to be the youngest dressmaker in the capital. He says also, that he cannot help it. He feels young, thinks youthful thoughts, and since he expresses his thoughts in dresses, he naturally creates young styles.

What is more, he makes clothes which are essentially suited to the women of his generation. If older women can wear them, so much the better, but youth is his preoccupation.

His sport clothes are simple in line, intricate in detail. With soft, bright colours he combines the kind of sport ensembles which are now being worn, and have been worn all summer long on northern and southern coasts.

He takes a blue jersey, and works into it two or three more blues in patterns which are geometrical in a crazy way. He uses bright red, dark red, with grey and black, he has many green ensembles, and to everything he makes he gives that young-self-confident appearance which is so charmingly modern.

Short skirts have a spring at the side, a flare at the front, tight hips, and a jumper which clings to the figure in a soft yielding way. Belts are used and scarves be long, and there are long coats, short coats, and cardigans, with sleeves and without. The great thing to remember about these clothes is their almost insolent youthfulness.

Cookery Corner

Good Boiled Puddings

THE great aim in boiled puddings should be to consider the digestibility, wholesomeness, and attractiveness of the sweet to be served; also to consider what other food the boiled pudding is to follow, and—a very important factor—what is to follow after the boiled pudding. For example, if it is soft or jammy, that would leave the mouth in a very unclean condition and tend to encourage decay of the teeth, so it should be a rule to have some cleansing food to finish with—e.g., fruit, salad, or a little bit of stale bread cut in very thin slices and baked in a slow oven.

Above all, remember that if you are not leading an active life you should avoid puddings, or indulge in them only occasionally. They are very useful for children, supplying so much in the way of nourishment, and are an appetising way of giving them fat. It is also good to remember that it is unwise to indulge in violent exertion, such as games, for half an hour to an hour after a meal with a pudding.

Suet Pudding.

Half a pound of flour, 2oz. breadcrumbs, 3oz. suet or margarine, $\frac{1}{2}$ teaspoonful baking powder, pinch of salt, cold water to mix. Rub margarine into dry ingredients, or, if suet is used, grate it finely and mix it with the dry ingredients. Add the water gradually, mixing with a knife till a stiff paste is formed. Knead lightly with the hand for a minute. Shape into a roll, wrap in a pudding cloth, which must first have been scalded with boiling water and wrung fairly dry, then well dredged with flour. Place the roll on the floured side. Roll up and tie each end with string. Put into boiling water and boil 2 $\frac{1}{2}$ hours if suet used; 1 $\frac{1}{2}$ to 2 hours if margarine used.

Variations.

This pudding may be varied by the addition of $\frac{1}{2}$ lb. of any kind of dried fruit or $\frac{1}{2}$ lb. of chopped dates; or the

mixture can be rolled out and jam spread on it, or chopped apples ($\frac{1}{2}$ lb.), mixed with 2oz. currants, 1 tablespoonful of sugar, 2 tablespoonfuls of breadcrumbs, and a little grated nutmeg.

Caramel Pudding.

Here now is a favourite caramel pudding:— $\frac{1}{2}$ lb. rice, 1 pint milk (boiling), 3 tablespoonfuls sugar, 2 eggs, 1 tablespoonful water, flavouring (vanilla, lemon, etc.). Add the rice and flavouring to the boiling milk; simmer 20 minutes. Stir in the beaten eggs, then take the mixture off the fire. Now put the sugar into a saucepan with the water. Boil till it turns brown—this must be watched carefully. Pour this into a warm, greased basin, coating the sides and bottom with the sugar. Quickly fill the basin with the rice mixture. Cover with greased paper. Put into a saucepan of boiling water with the water coming halfway up the basin; keep the lid on, and let the water boil slowly for 30 to 40 minutes. This pudding is sufficient for four to five persons.

Christmas Pudding.

Here is a cheap Christmas pudding: $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ lb. suet or 3oz. butter, 1 tablespoonful black treacle (warm), $\frac{1}{2}$ of a grated nutmeg, 1lb. dates stoned and chopped, 1 teaspoonful of ground ginger if desired. Mix these ingredients thoroughly well together. Put into a greased basin, cover with grease paper, and boil 3 hours. Note that no egg or milk is needed.—"The Radio Times."

Herb Lore

THE best time for gathering the herbs growing in the garden is when they are big and leafy. When dried they can be kept for many months without losing their flavour, and they are more effective than packet flavourings.

Sage, thyme, parsley, sweet marjoram, fennel, and mint are all invaluable in winter in the preparation of stock, soups, seasonings, and sauces, and if you possess a bay tree you are indeed fortunate, as the leaves impart a delicious flavour to custards and milk puddings.

Choose a dry day for picking, and select shoots which are free from dust and disease. Pull the young growth of mint and parsley, leaving the coarser stems for immediate use. Tie the shoots into small bunches and place them in the sun to dry, but be sure they are safe from rain. Some cooks use a cool oven for drying. To finish them off they can be hung over a gas stove.

The leaves will shrivel in a short time, and, when thoroughly dry, strip them from the stalks and rub them gently between the palms of the hands until they become a rough powder, taking care that no stalks are among them. Store this powder in wide-mouthed glass bottles which are abso-

Sunny Days and Happy Times



*can never
slip into the
forgotten
past if you
take a Kodak
with you*

Remember—

A KODAK never forgets

Kodaks from 30/- Brownies from 10/6. Catalogue Free.

OF ALL KODAK DEALERS.