Annotations of Annabel

DEAREST:

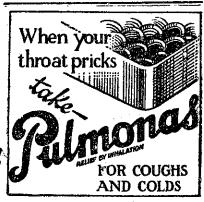
led to an austerity strangely accord- words held element of prophecy. ing with her classic profile-I heard Mr. Mawson's lecture on town plan- A ming, on the occasion of Conference
of N.Z. Architects held last week in luck in screen tests. There is wealth
the Capital City. The address was of loveliness in this our country; likegiven in the Art Gallery, and Mr. wise here and there a musical speakMoodie presided, many visitors from ing voice, which may yet be heard in

Privileged to be present at this exposition of benefits ultimately to be lipstick in the two islands. conferred by far-reaching methods of Not that our girls are heavily co-operation, clear-sightedness and rouged. Far from it. Is it that exceswhether 'twas all but a counsel of perfection, this vision splendid of prove the New Zealand equivalent of the grandeur that was Greece, and vacuity. the glory that was Rome.

WELLINGTON, bustling, small city and haven of many hearts, with far-flung background of hills and gracious view of shining waters across which dream ships drift, should be a microcosm of urban efficiency hedged in with such natural loveliness. Instead, with narrow, dangerous streets, stuffy rubbish-dumps, dingy two-storied houses of a design that induces despairing depression, screaming congested traffic and almost entire absence of gardens, it is far indeed from the islands of the Hesperides or anything like that. But some day it would seem perchance this will be rectified, we shall get down from the dream to the business, and achieve sane civic mind in sane civic body; apparently not difficult of achievement by mutual toleration and liberality of comprehension and finance as advocated in Mr. Mawand mande as advocated in the many render unto Caesar the things that son's fluent and charming periods. are Caesar's.

All persuasive to a degree, and artfully calculated to avoid wounding the susceptibilities of hufflest city

ARGESSE of past season of goodwill rendered me possessor of father; yet one surmises the interest-ing lecturer will need "patience of Iob and diplomacy of delegate to the League of Nations" successfully to follow his grail. He concluded with whimsical surmise suggested by lat-



AREST: est Einstein bewilderment; causing Accompanied by Victoria—at one weak woman to wonder whether, this long last with shining hair shing- in miraculous days of this century, his

far afield being present; and I found movietone. The latter attribute is myself wishing that radio listeners rare, however; this weapon in armcould have heard this illuminating oury of feminine charm being unapcauserie on a subject concerning preciated and untended in the Downich some of us talk a great deal, minion's rosebud garden of girls, who minion's rosebud garden of girls, who and most of us know nothing at all. do not realise that low and modulated tones are worth all the make-up and

finance, one felt a Doubting Thomas sive artificiality of complexion begins when wonder presented itself as to to be recognised as vulgar? A few years back the painted and powdered countenance was a commonplace; uncivic beauty and utility which should natural scarlet of lips often strangely emphasising latent coarseness and

> in our midst evolves a race of lissom Atalantas, of unstudied and uncorseted grace, slim and active and athletic, who stride and dance along the road of the world, ready to climb Mount Cook, swim the Straits, and generally beat the band. Much I admire their sunburned vitality and open-eved confronting of life, which remains the same glorious oyster for prizing open to the sound of trum-pets, as when for us also Deering's woods were fresh and fair. Here and there is a highbrow maiden, seriously regards herself and her vocation. And wherefore not indeed? There is one glory of the sun, another of the moon; physical beauty of ath-lete, mental allure of embryo litterateur. Comparisons remain odious; but perish smug superiority that belittles all outside its own ken, and refuses to render unto Caesar the things that

> will rendered me possessor of attractive diminutive collection of verse by modern poets. The anthology is selected by Mr. W. H. Davies, whose own prose and verse are distinguished by so sane a simplicity of method and matter. He is a born wanderer over earth's surface, and his taste in literature extremely catholic, ranging among uncompro-mising and disturbing work of Siegfried Sassoon, preciosity of Edith Sitwell, the Laureate's perfect craftmanship, or a lover's rhapsodic

> > She is as gold Lovely, and far more cold. Do you pray for me,

For if 1 win grace To kiss twice her face God has done well to me,

> Your ANNABEL LEE.

Books.

A GIRL ADORING (Viola Meynell.)

THIS book will be read, not for the story, which is slight to vanishing point, but for its ironic, humorous, unflinching interpretation of motives and THOUSAND pities our best meannesses that lie below superficialibeautiful girls do not try their ties of the passing show. Beauteous is the youthful heroine, of a self-efface-ment unconvincing in a post-war world with a slogan of "each flapper for herself," and rapt in adoration of Hague, a neighbouring land-owner, who apparently farms and makes love with equal celerity and efficiency. The nebulous love-story glimmers in and out of the pages, running its course to the conventional happy ending foreseen from the beginning.

Though this is the tale that is told real interest abounds in unerring observation of the ways of men, and lucio comments anent idiosyncracies of puppets who stalk, amble and flit through sunny rooms of an admirably-run country house. All is narrated in leisurely and impersonal fashlon, to be commended to flambuoyant novelists in bud; and heightened by more than a modicum of malice in dissection of the handsome and agreeable land mag-NOW we have changed all that, and nate, that arch hypocrite, Morley, who is held up to derision with conspicuous ability and whole-hearted scorn.

Miss Meynell is an acute and merel less critic of human fallibility, and portrays with unemphatic clarity and insight the smug characteristics of her victim, usually more or less concenied under a veil of altruistic bonhomie. Unerringly she tracks his egoism and selfishness to their lair, and holds up for our delectation his amiable weakness for quelling other people's joy. and their simple pleasure in the ways and byways of life.

"It would be curious to know how many small joys were spoilt by this attribute of Morely's, how much Serve cold with a little whipped cream pleasant interest he damped, how piled on top.

much life he flattened and dulled whenever it approached him too buoyantly and with too much hope. . denying to people unimportant little satisfactions, giving them insignificant disappointments when he could."

THE novel is essentially Morely, his book, and upon him the author has used all her vitriolic skill; but other characters, who appear and disappear to no great purpose, are excellent portraits in little. Do we not recognise Miss Nugent, the bookish bore, who "listened intently, waiting to pounce, and by her attitude making our few evasive remarks seem like the opening of a debate. We hadn't cared for any of the characters? How strange! Had we not observed the inherent nobility of the hero in that passage on page 6. chapter 3?

Truly a fatiguing lady to meet at dinner-party. And others also are impaled with impish and subtle skill. Obviously a student of the late Henry James, it is probable that Miss Meynell's readers, like those of the restrained and fastidious novelist whose books are caviare to the mob, will prove themselves overwhelmingly enthusiastic or bored to despairing ennui.

Raspberry Tartlets

I MOOSE nice ripe raspberries, remove the stalks and put them into basin: half a pint of the fruit will be enough for a dozen tartlets. Soz of sugar and a gill of water into a saucepan, add half a teaspoonful of arrowroot mixed with a little of the

water and bring to the boil. Flavour with a little fruit syrup, essence or liqueur. Pour the syrup so made over the fruit and stand in a warm place for half an hour. Then lift out the fruit carefully, place it in the tartlet cases and pour one or two teaspoonfuls of the syrup over each.

