

MANY of us retain belief that, back of the ebb and flow of the world's ways which often appear to allow public service to pass unregarded, there is ultimate appreciation of able and unselfish work for the community. This belief received encouraging confirmation in the gratifying tribute paid by representatives of women's societies, and a large number of personal and professional friends, who assembled last week to do honour to Miss Amy Kane, on the occasion of her retiring from journalism, an avocation she has followed with success and integrity that have earned respect and encomiums from all classes of citizens. Graceful and obviously sincere expression of admiration and regard for the guest of honour was voiced by representative women, including Mrs. Troup and Lady Luke; while Mrs. Chatfield, in a witty speech, gracefully phrased and attractively spoken, added her tribute, as a fellow-journalist, to the chorus of appreciation.

Miss Kane is keenly interested in all movements to encourage physical and spiritual well-being in the women of our Dominion, and all branches of the social cosmos were represented in the comradely crowd assembled to do honour to her as a leading feminist, and wish her good luck in a wider sphere of usefulness where her proved qualities of fair judgment, capable administration and warm-hearted generosity will have fuller scope. Miss Kane's short speech of thanks and retrospect were instinct with sincerity, and the whole gathering a unique, happy and democratic one, "the Colonel's lady and Judy O'Grady" being in pleasant and friendly juxtaposition.

The Bench, the Bar, Literature, Music and Philanthropy were represented, and there was a commingling of visitors from other parts of New Zealand, notably a well-known Dunedin litteratrice, whose scholarly lectures on Dante and Browning have so delighted audiences in the city of the south.

Congratulations are extended to Miss Kane on receiving so great a personal tribute, and the prediction is made that, as the door closes on past successful endeavour, another avenue will open which will lead to influential and honourable achievement in future years.

FASHION is a sort of blackmail levied on us all by civilisation, says an exchange. You give in to it enough to be left in peace, and not to have every other woman's eyes



making comments on your demode appearance. Some go further than others and like to be in the vanguard; but it takes a lot of courage to wear short skirts when all the other females of one's own generation are wearing long ones. To go out differently clad from others usually indicates either a deliberate attempt to be outre, or else a genuine indifference to the world's opinion.

MRS VIRGINIA WOOLF, essayist and novelist, is a trump card in the feminist camp; therefore mediocre men, of whom there are a fair proportion on this planet, are apt to sneer at her achievement. Happily, in the long run, futile and bemused belittlement matters little or nothing; and to the intelligentsia, male and female alike, the subtle and coruscating talent of Mrs. Woolf is a delight. Sensitive awareness of values and the innumerable nuances of human conduct, coupled with unimpeachable literary style, are vividly present in

her latest essay, "On Being Ill," in which are presented, with beauty and wit, curious new angles and half-lights of consciousness induced by the languors and colours of illness. This small volume, issued in a limited edition, will appeal to collectors, especially those who take delight in the fact, to be reckoned with in imminent future, that woman as artist, in spite of criticism, past, present and to come, is forging ahead, ultimately to reach a place in the sun which is created by unbiased and discriminating judgment.

EIGHTEEN was at one time accepted in England as the correct age for the presentation of a debutante, and it is still looked upon as the ideal by a large number of women in the social world. The tendency at present is to present girls earlier than was done in their mothers' day, but there is no doubt that the idea of the 17-year-old debutante meets with much criticism. However, youth is in demand to-day,

and political and charitable activities begin to make demands on girls of 17 or 18 years old, so that many parents feel that, modern life being so crammed with diverse interests, they have no right to hold their girls back too long.

DO you know that Persian shawls are in demand as a result of the Persian Art Exhibition, and are being made up into smart afternoon ensembles? That potatoes bake more quickly and easily if soaked for a few minutes in hot water before being placed in the oven? That crackling is more likely to be crisp and brittle if it is rubbed with lemon juice before the pork is cooked? That "liquid silk," contained in what looks like a tiny gelatine egg, is the latest utility for the handbag; the small egg being about two-thirds full of a liquid substance for repairing ladders in silk stockings, it being necessary only to puncture the top to free the liquid? That there is an orange cream now obtainable that leaves that faintest tint of natural pink on lips and cheeks which fashion decrees? That at a competition recently a prize was given for the most successful label to a fashionable ensemble, suggestions being "Golden Arrow," "Persuasion," "Temptation," "Nuit d'Ete, and an up-to-the-minute "Midget Golf"?

WE learn from an English paper that Miss Maude Royden is resuming her duties as a woman preacher about this time. Her name is known throughout the world—thanks to her recent tour of America and New Zealand—as the builder of one of the most vigorous social and religious organisations in existence. A sister of Sir Thomas Royden, the shipowner, she inherits the family faculty for concise, blunt speech. So blunt indeed (the writer comments) is this remarkable woman that she ruffled the feathers of the American Press by declaring that she was not a non-smoker and was not teetotal. "The Smoking, Drinking Evangelist," they called her, yet those who know Miss Royden will agree with the verdict of the reliable newspapers abroad that truly indeed she is on the side of the angels and a Christian in the most real sense of the word.

THE freak fashions which have been seen at the Queen's Club in connection with the squash rackets championship have given rise to speculation whether shorts and trousers for women will be formally recognised and accepted at Wimbledon during the coming summer. There is no doubt that the big outfitters are stocking and selling more and more shorts for lawn tennis wear. Their growing popularity, however, seems to be restricted in the main to the private court, and you hear nothing of any innovations of this kind in connection with the tournaments taking place all along the Riviera. There is no doubt that for sheer comfort the stockingless vogue commends itself to the sport enthusiast. But it is not a pretty fashion by any means, and sheer feminine vanity always asserts itself in a matter of this kind. Even men speedily abandoned shorts for wear on the tennis courts. They are all right in a racing skirt or on the football field, but look "all wrong" on the centre court at Wimbledon.

Our Cookery Corner

Potato Cakes.

PLACE on a floured baking board ½ lb. well mashed potatoes (if they are still warm after a meal the cakes will mix all the easier), add ½ lb. sifted flour, 2oz. butter, a pinch of salt and pepper, and half teaspoonful baking powder. Knead all well together until you have a pliable paste. Divide into two, roll out into rounds nearly ½ in. thick, and divide each into six or eight scones shapes. Leave on the floured board in a cool larder until required—the longer they stand the lighter the cakes are. Well heat a greased flat cake tin in a hot oven, put in the scones, and when one side is browned (8 or 10 minutes), turn them over and brown the other side. Split open with the back of a knife, butter liberally, and serve very hot.

Cream of Artichokes.

ARTICHOKES, not a very favourite vegetable, are quite good in this form: Boil ½ lb. of them in milk and water and rub them through a sieve. Make a custard of ½ pint of the liquid and the yolks of two eggs. Beat stiffly the white of one egg and stir into the custard when it has cooled a little. Mix with the artichoke puree, salt and pepper, and steam in a basin for one hour. Turn out very carefully and surround with a curry sauce or one of tomato.

Margaretta Souffle.

COOK 4lb. of golden swedes, drain and rub through wire sieve to make 1 pint pulp. Season with salt and pepper, and add a good tablespoon of butter or margarine and the slightly beaten yolks of 2 new-laid eggs. Add the whites of eggs whipped very stiff, and pour mixture into souffle mould. Cook in moderate oven about 40 minutes. This is delicious served as a separate course

with thin brown bread and butter, or as an accompaniment to any cold meats.

Caramel Rhubarb Pudding.

BUNDLE of rhubarb, ½ lb. beef suet, 2oz. breadcrumbs, sugar and flour 2oz. each, 2oz. of brown soft sugar, and a tablespoonful of butter or margarine. Take the brown sugar and butter, beat together till soft, then line basin with mixture. Make usual suet crust and add breadcrumbs before wetting, which makes it lighter and easier to digest. Line basin with this also; cut fruit and put inside with sugar, cover with paste. Bake for 1½ hours in moderate oven, turn out, and the pudding will be coated with caramel mixture. Serve with sauce.

Savoury Egg Fluff.

FOR this you want stale bread, four eggs, a little dripping, a pint of white sauce, 4oz. of grated cheese, salt and pepper.

Cut the crust off some stale bread, cut the bread into fingers and fry a golden brown in the dripping. Arrange them lattice-wise on a hot dish. Pour the fluff over and serve.

To make the fluff: Make a pint of thick white sauce, stir into it the cheese and well-beaten yolks of the eggs, beat a minute or two and season well.

Stir over very gentle heat for three minutes, but do not let it boil. Then stir in very gently the whites to a stiff froth and use as directed.

A Simple Entree.

SKIN sheep's kidneys, cut them almost in halves, and put them in individual casseroles that have been generously buttered, put a scrap of butter and sprinkle salt and pepper on each and cook under a grill, turning them once. Surround with tomato puree and serve very hot.

CARRY THEM WITH YOU

Pulmonas

INVALUABLE PASTILLES

for COUGHS COLDS 'FLU