

OF FEMININE INTEREST

By "Patricia"



STATIC and fading! Most annoying when one wishes particularly to hear a lecturette! I tuned in to 1YA recently, as I had seen advertised a talk on "Citrus" by Mr. Hayward Wright from this station. As I have visited one or two citrus estates in different countries I was anxious to know what New Zealand was doing in the matter. Not a word could I hear from this station, but on making inquiries I learned from another source that this country is working up the lemon industry, and should therefore get as much encouragement as possible. This fruit is such an essential product, and should be used extensively in every home, as well as for its medicinal qualities, as for the hundred and one other purposes to which it can be put; and if every housewife would purchase lemons grown in this country another step would be advanced on the way to prosperity.

It may interest readers to know that Messina is the centre of the lemon industry in Sicily. There are something like seven thousand million lemons produced annually in Sicily, the greater part being picked between December and April. The summer crop, of which I had a view a few years ago, is gathered from May to August. Lemons grow from grafts on bitter orange stocks, which are used because they resist root diseases and are much better than lemon stocks. The fruit has to be passed by Government inspectors before it is exported. The lemons are picked in dry weather as they ripen, and are transported in gaily-coloured and decorated carts drawn by horses in richly ornamented harness. The picking and transport of whole lemons, however, is not the only industry in that country. Visitors to Messina should look in at a factory there which is owned by an English firm and run by an English manager. They would see much to interest them.

The most valuable part of a lemon is the essential oil contained in the rind, which is used for flavouring purposes. A thousand lemons yield ten gallons of juice and one pound of essential oil. The oil is extracted by rubbing the rinds in a specially constructed machine. The oil flows through conduits into a separator, which extracts all the fibre and yields the pure essential oil. The lemons then pass by conveyor to the squeezing machinery, where two squads of girls operate. The juice flows down conduits to the reception tank. The half lemons, denuded of pulp, pips and juice, are not wasted, but are carefully packed in large barrels and sold for cattle fodder.

The girls in the factory work from 7 a.m. to 7 p.m., and although the standard of living in Southern Italy is very low, the girls look happy and contented, and physically they are a fine lot. They are mostly peasants from the surrounding countryside, and all

have particularly beautiful skins and natural complexions. Powder, lipstick, and other cosmetics are quite unnecessary and never used. This no doubt is partly due to the olive oil lunches and partly to the number of lemons they eat. Among the fruit is a small seedless lemon with a soft skin unsuitable for packing. These little lemons are called "bastardi," and are the perquisite of the factory girls. Each girl eats four or five of these daily, winter and summer, and they are said to have a beneficial effect on the complexion.

MISS FLORA CORMACK, in her recent talks on "Hollywood Affairs," gave us interesting facts concerning some of the best and most beautiful of the film stars. Regular cinema frequenters, I am sure, listen with delight to these talks of hers. It was rather a coincidence that while I was writing on the subject of the lemon industry, Miss Cormack was telling over the air the beneficial effects of lemons in reducing one's avoirdupois. Miss Cormack

said: "Remember to use lemons in every possible way if you wish to be slim. Squeeze the juice of a lemon in a tumbler of hot water and take the first thing in the morning. This drink taken every day is one of the best reducers, and also clears the system. Also use lemon juice instead of vinegar in your salad dressing." This is one of the means by which Joan Crawford keeps her slim figure. Several girls of my acquaintance are ambitious to become film actresses, and should they enter for that profession they must make up their minds to years of solid grind. Mediocrity is debarred, and to become a successful actress one must possess a very strong personality, charm, readiness for hard work, and much patience and perseverance.

I AM glad to see that there is a British Films Week. All other British industries have had their special publicity, so it was time something of the kind was done for the furtherance of our British films. Australia, too, is

coming on with regard to the making of pictures. There are some fine pictures now in process of being made at Efftee, Melbourne, one of which is the "Sentimental Bloke."

FEW people are aware that the bankers in control of Hollywood business affairs have made drastic economies, and yet it does not pay. An outsider ventures to tell them why. He says: "Hollywood has nearly all the things required to make successful films—first rate actors, lovely women, brilliant writers and directors, technical resources that can work miracles. The one thing it lacks is ideas." Even when you have found the next best thing to a universal success you cannot assume that the formula will work again. The mixture-as-before may be a sound recipe for pickles; in entertainment it ultimately spells ruin.

IN listening to broadcasting the average person must in the past few years have acquired a more extensive vocabulary and a greater enjoyment of words. Many words we meet with in books are never added to our vocabulary, and we may read them for years without being able to pronounce them. Since broadcasting began thousands of new words must have come into circulation generally and the discussion of the accent and pronunciation of those who stand before the microphone must have created a greater interest in our language than was ever known before.

ANOTHER series of lecturettes from 2YA was begun on Thursday evening, the 23rd, by Mr. W. S. Wauchop on "Modern British Drama." The dawn of modern drama was the subject for his first talk, and he spoke chiefly of the works of Henry Arthur Jones and Sir Arthur Pinero, both of whom have done so much to raise the standard of dramatic art during the past forty years. Mr. Wauchop has a very pleasant and clear delivery, and his reading of some of the passages in the plays discussed made an agreeable change from the ordinary lecturette. Those who are fond of the drama will, I am sure, listen with appreciation to these talks.

IN the fashion talk from 2YA this week, Miss Madge Thomas, the lady from Kirkecaldie and Stains, Ltd., gave some excellent hints on how to wear the hats of the moment. To buy a new hat is one of the joys of a woman's life, but being so long accustomed to wearing the cloche and pull-on variety, it is difficult to adjust oneself to the present fashion of showing so much of our hair, which Miss Thomas asserts should be beautifully coiffured. In windy Wellington, many will agree with me that it is next to impossible to keep the hair as smooth and neat as fashion decrees when wearing the new *chapeaux*.

Hints for the Housewife

It is a great mistake to use an abrasive to clean a frying-pan, as afterward food is inclined to stick. The best thing is to boil up a little water and soda in it when very dirty; if only a little greasy, use soft kitchen paper, and rub the bottom with a little salt. This does not scrape the metal in the same way as ordinary abrasives.

ORANGE juice is so much a part of every child's diet nowadays that most mothers will be glad to know of a method of bottling it to keep. In this way sufficient for several weeks' supply can be made when oranges are cheap, and then put aside.

Squeeze the oranges into a pan, strain them through a coarse and then through a fine sieve. Measure the juice, and to every pint add 1lb of loaf sugar. Let it stand all night, covered over, then remove the scum, stir well, and put in dry pint bottles, putting a little oil in before corking and tying down with small pieces of kid or leather. Kept in a dry place it will be good for many months. The oil should be taken off with a piece of cotton-wool before using the juice.

Irons which have become rough or rusty will work smoothly if treated in this way. Wrap a small piece of soap in a rag and rub over the warm iron. Then iron over a thin layer of salt for a moment.

Do not discard an old comb merely because some of the teeth have become broken. Instead, keep it handy somewhere in the kitchen and use it on the tresses of the brooms and brushes be-

fore they are put away: it will serve excellently for the removal of hairs, fluff and pieces of cotton which are apt to collect on the bristles, and the brooms will always be ready for a clean sweep when required.

If you have been for a long walk and your feet are tired, try the following foot bath. To two quarts of cold water add two tablespoonfuls of strong ammonia, and a tablespoonful of ordinary bay rum. Keep the feet immersed in this bath for a short time, and you will feel ever so much refreshed.

Glass that has been mended and will not stand ordinary washing should be cleaned with methylated spirits or petrol. Use a very soft rag or a piece of cotton-wool.

Ovens in gas stoves should be scrubbed out after every roasting. This will prevent grease from collecting, and so save time in the long run. Use very hot water and soda, and turn on the gas for a few moments afterward to dry the oven quickly.

The water in which onions have been boiled is excellent for cleaning white-painted woodwork. When the cleaning is finished, polish the woodwork with a dry duster.

Aluminium coffee pots should be kept bright on the inside to ensure that the coffee is good. Every few days the coffee pot should be given a thorough boiling in water to which soap flakes have been added. Rinse well before using.