

criminal cases, in elucidating which Mr. Fortune, a doctor-detective, is a great help to Scotland Yard. He is a bland and imperturbable gentleman who seems to have a penchant for ferreting out evidence of which the Yard officials do not think. These stories will wile away an idle half-hour quite agreeably.

THE hundred and fiftieth anniversary of the birth of Friedrich Froebel, the originator of the kindergarten system, was celebrated recently by German broadcasting stations. Froebel was not in favour of stimulating the intellect of the very young but of their mental development along recreative lines. In 1836, when he opened his first kindergarten, the Prussian Government strongly disapproved, as his anti-disciplinary views were thought to tend toward revolution. The "Wireless Kindergarten" is a regular feature at the Königs Wusterhausen station, and I read that it is one of the most popular of the children's programmes. It is also a feature which is much appreciated by those exiled from the Fatherland, who are intensely grateful for such an opportunity of letting their families learn how the German kindergarten and the German fairy tale—which have found their way all over the world—are interpreted in the land of their origin.

ONE of the finest novels in the latest shipment of books is "Inheritance," by Miss Bentley. This book teems with interesting characters, and there is not one that is not wanted. The story deals with the commercial development of England from 1813 to 1930-31.

ANOTHER novel by the same mail is "Maids and Mistresses," by Beatrice Seymour, and is a very powerful story. There are certain crudities and vulgarities that might have been left out; nevertheless, it is interesting, and its dramatic quality is splendid. It should, however, only be read by the mature person. It is not a book for the young. There is also a new book by Daphne de Maurier, "I'll Never Be Young Again." This is a story of hectic youth. A boy runs away from home, and his life at sea, his life in Norway and in Paris, makes good reading. It is a book of real people leading a real life. The foregoing books were mentioned from 2Z-W by the representative of a leading firm of booksellers.

ON Tuesday evening, July 5, a very bright entertainment was put over the air from 2YA by Frank Crowther's Orchestra and the Choral Eight. On this evening, too, Mr. Gordon Short played the three movements of Bach's "Italian Concerto." The first and third movements of this composition are very bright, and in the conventional Italian style of that day, the second movement is of a devotional nature. The pieces played by the orchestra were light and well done, as were most of the choruses and solos sung by the Choral Eight. I listened to all four stations that night, and 2YA's concert was easily the best.

THE B.B.C. have turned down the proposal of a hearty old gentleman of 103 that he should broadcast a series of talks on the secret of perpetual youth. I believe the intention was to associate the talks with a form of treatment for which one pays money, hence the ban; all the same, one feels sorry that a centenarian should be left to nurse his secret in

silence. It is a pity there are no B stations in England, for I am sure everybody would have been interested to hear whatever this ancient gentleman had to say.

POOR MAN'S oranges are now in, and many housewives will be thinking of making marmalade. Here is a recipe which I have tested, and can therefore recommend. 15 Poor Man's oranges, 3 sweet oranges, 13lb granulated sugar, 12 pints of water.

Our Cookery Corner

THE three following recipes were given from 2YA by Miss Christian, of the Wellington Gas Co.—

Veal Turnover:—*Ingredients:* 1lb cold cooked veal, little lemon rind, ½ pint milk, 2 eggs, 6oz flour, 2oz butter, ½ teaspoonful chopped parsley, pepper and salt.

Method: Make a batter of egg, flour, and milk, season with pepper and salt, and chopped parsley. Mince veal, removing skin and bone, season with salt and pepper, and grated lemon rind. Put butter into frying pan; when quite hot pour in batter. As soon as it begins to set, place minced veal in centre—the latter must not be allowed to cook too quickly, or it will burn. When cooked on one side fold batter over from edges to centre, so as to enclose meat, and turn it over carefully with fish slice. When quite cooked turn on to hot dish. Serve hot with a good gravy or suitable sauce.

Artichokes With Cheese: *Ingredients:* 2lb artichokes. ½ gill white sauce, 1oz butter, a little milk, 1oz grated cheese, salt and pepper.

Method: Wash and peel the artichokes; have ready boiling in saucepan enough milk and water to cover them; boil until quite soft, then rub through a sieve and mix into them the sauce. Put into shallow dish and sprinkle with grated cheese; place a few bits of butter here and there and place in hot oven or grill to brown the top.

Chocolate and Rice Pudding:—*Ingredients:* 4oz rice, 1½ pint milk, 1oz chocolate, 1oz butter, 2oz sugar, 2 eggs, some pastry.

Method: Put 1 pint of milk in saucepan and bring to the boil, then sprinkle in rice and cook till tender, and until it has absorbed most of the milk, then add sugar and butter. Chop chocolate into small pieces, melt it in the remainder of the milk in a saucepan. Mix it into the rice, add yolks of eggs and mix all together. Whisk whites of eggs to stiff froth and stir lightly into mixture. Roll out some pastry, line a pie-dish with it, pour mixture into prepared dish, and bake in a moderate oven for 20 or 30 minutes. Dust over the top with sugar, and serve hot with custard sauce.

Preparing Left-over Potatoes.

TO use up cold potatoes mash them well with milk and butter, add pepper and salt to taste. Take 2oz butter and melt it in a frying pan. Spread the mashed potato about half-an-inch thick over the pan and cook slowly for about a quarter of an hour. Then turn over and cook the other side.

Wash the oranges thoroughly, quarter them, and take out the pips, which put in a separate basin, and one of the twelve pints of water added to them. Slice half the number of oranges to the thickness liked, and put the other half through a mincing machine with the coarsest cutter on it. Put slices and pulp into an enamelled bowl, add remaining 11 pints of water, and leave to soak 48 hours. Put the oranges into a preserving pan, bring to boil, and simmer for an hour or until the peel can

be cut by a wooden spoon against the side of the pan. Strain in the pip water and tie the pips in a muslin bag, allowing room for expansion, and put in the pan. Bring to the boil, and gradually add the sugar, which should have been heated, and boil fast for an hour, or until the syrup jells when tested on a cold plate. Remove the bag of pips after half an hour's boiling. Keep stirring and skimming during this period, and at the end strain the scum back into the pan as a good deal of syrup will have been picked up by the scum. Pot and cover while hot.

An Excellent Curry Recipe.

FOR those who like curried dishes, here is a recipe that resembles an Eastern curry, but made of ingredients obtainable in New Zealand. In the East curry powder is freshly ground for each dish, and the difference between that and the bought powder is so marked that one almost fails to recognise curry as such outside the tropics. This recipe, however, I have tested, and it nearly approaches the taste of the true Malayan curry.

Ingredients: Small chicken, 1 lemon, 1 green apple, 1 large onion, 1 large potato, 2 dessertspoonfuls of flour, 4 teaspoonfuls curry powder, 3 teaspoonfuls curry paste, 2 tablespoonfuls desiccated cocoanut, 8oz. butter or lard for frying, 1½ pint good stock, red chilli, pepper and salt.

Method: It must be remembered that there are two essentials to the making of a good curry—one is correct frying in the initial stages, and the other that fresh curry powder must be used. Cut up the chicken, wash and dry the pieces. Place the butter in a frying pan, melt, lightly fry each piece of chicken, sufficient to seal up the pores—2 minutes' frying is sufficient—and transfer to pan containing the stock. Cut the onion in slices and toss in the hot frying pan, being careful not to fry brown, then transfer to the saucepan. Take the curry powder and flour, mix and fry together in the butter, stirring continuously to prevent burning, for five minutes. Put in the saucepan with the remains of the butter and the desiccated cocoanut, the apple peeled, cored and cut in slices, the potato cut in slices, and the curry paste. Bring all to the boil fairly quickly, stirring all the time to prevent burning. Boil for ten minutes, and transfer the whole to an earthenware stewpot, adding a large teaspoonful of lemon juice. Flavour with chilli, pepper and salt to taste. Place the covered pot in the oven and cook very gently for two to three hours. This curry should be served with rice cooked very dry, the grains separate. A delicious series of additions are the "sambals," or little side dishes of which the following are a few:—Onion cut into fine pieces and pickled in chilli and Tarragon vinegar, peanuts fried in butter, "krupons" or wafer thin rusks, made by pounding together in a mortar, dry fish, flour and salt, moistening with water to make a stiff paste, and cooking the small cakes on a hot plate, thin shredded cucumber, small squares of pineapple, hard-boiled egg cut in slices, potato crisps, pickles and sauces. Almost anything will make a "sambal," and the hotter the curry the more cucumber is wanted to relish the hot and cold mixture.

THROUGHOUT Canada Women's Institutes are finding that broadcasting is an effective means of reaching their various objectives—mainly the achievement of home betterment. Talks on Canadian industries and household economics are broadcast, and various women official organisers speak regularly on subjects, such as public health, immigration, agriculture, education, and the League of Nations.

THE versatile writer, Mr. Othwell Binns, has given us many thrilling stories of adventure in different lands, but none more stirring than his latest work, "White Gold," (Ward, Lock and Co.) In this story he gives some vivid descriptions of the life and customs in Mozambique, and the cruelties practised by the Portuguese officials on the men and women in the prisons there. Charles Ferrers, who is home on leave, receives an SOS call from his friend, Dave Christon, who is gaoled in this filthy hole. Dave held the secret of some platinum mines which a gang of desperadoes wished to obtain. In the rescue of Christon and the race for the treasure many stirring incidents occur which hold the reader enthralled until the finale is reached.

ANOTHER of Ward, Lock and Co.'s recent publications is "Rosamond's Ordeal," by L. G. Moberly. This is a clean, wholesome book with some exciting situations, and will be read with pleasure by old and young alike.

Rosamond, called by her step-mother to go to her father, who is dying, receives a shock. Up to the age of twenty-one she has believed herself to be the elder daughter of Richard Tranby, only to be told by him in his last moments that she is an adopted child. She is so stunned with the news that the man she had adored as her father is no relation, that after the funeral she leaves her home, and seeks a situation. A mystery surrounds her birth, but she meets some people high in the social scale and eventually her lot falls into pleasant places.

"WILD METAL" is a novel by Charles Gilson (Jarrold) that can be warmly recommended. David Haynes is a young man who makes a mess of his life, not through being a weak fool, but the dreamer who merely fails to "fit in." Mr. Gilson is a forceful writer, and creates an interest in the boy almost at once. His childhood's difficulties, his queer dreams, and the dawning of sex, are all splendidly described. David enters a business career, which is not a success, after which he goes in for literature. His love of women interferes most disastrously with his love for one woman, and finally the war puts an end to his problems. A very moving and human story.