

**Charmaine.** To most of us only a song—a song of a soldier taking his farewell of a French girl with whom he has struck up an acquaintance. But underneath there is the current that swept the young generation of the late 'teens to disaster. You see it in the literature that came down on us in a deluge a few years ago; you see it in drama—you remember "Happy and Glorious"—you see it in life. The cannon of our enemies, our cannons, all did damage and threw into irrecoverable pieces the glories that were France and Belgium; but the war, the unrest, the uprootings, wrecked a generation and has shaken the fundamentals of civilisation. The younger generation feels it, but it does not know quite what it is. I think, however, it has enough sense to do its part in averting another such crisis.

**Care of Electrical Apparatus.** Speaking from 3YA on Wednesday next, Mr. C. R. Russell, M.Sc., M.I.R.E., A.M.I.E.E., will speak on the care of electrical apparatus in the home. There are few more qualified to speak on this subject than Mr. Russell. Now a consulting engineer, he has had a distinguished career in the electrical sciences. Yet a comparatively young man, Mr. Russell has done research work under Dr. Eccles, F.R.S., at London University, and under Dr. Pierce at the Harvard University. He saw war service as chief instructor and commanding officer of the Royal Air Force Wireless Telegraphic School, Farnborough, England. He has had commercial experience as an engineer in the North West Radio Company, Wisconsin, U.S.A., and is now a member of the advisory council—so listeners can rest assured that the information coming across the air to them on Wednesday will be authentic.

**Planning Xmas Dinner.** —is the subject of a talk that 4YA listeners will be able to tune in on Wednesday. Planning Xmas dinner is not what it used to be. To-day the glad young things put on their snowy pants and pretty blazers, tumble into low-slung roadsters and hit it up for Paekak or somewhere like that. At night they make their rowdy way to a generously cocktailed dinner, followed by a none the less cocktailed party. We anti-quarians did it differently. We pitched in and helped the folk prepare the noonday spread. We shelled the peas, stoned the raisins, chopped the mincemeat, and provided a generous supply of firewood for the range. Oh, yes, and we generally raised a blood blister cracking nuts on the concrete steps. It was the one day when we were allowed the free run of the kitchen and the most sacred of sacred spots—the pantry. After dinner we lolled about on the red plush furniture in the sitting-room, thrown open for the day, and looked through the stereoscope at a view of Niagara and the bleak vista of a bison herd on North Dakota pampas. Those days are very far away now.

**Home-made Beverages.** Talks about these will be broadcast from most of the stations on Thursday next. Now that everybody is home-made beverage minded, perhaps someone would like to try this one. I can really guarantee it, for I have made it, tasted it before and after it was properly pickled, consumed a lot of it, felt happy, and yet

## Here and There

Selections from this week's  
Programmes

By  
"TRIPLE GRID"

**Hved.** This is what you need: Some fresh yeast. That is important. I tried some of the sort that you buy in packets, but the plants were not too happy in the mixture, so borrow some of the fresh variety and tell your friend you will give him a couple of bottles when yours is ready. Get a barrel—a grape barrel will do, it will cost you 1/6, and you can stop seepage—and clean your twelve-gallon copper. Fill the latter with water and while it is boiling, go down to the store and get seven pounds of brewer's crystals, four pounds of malt extract, a two-pound tin of treacle, a packet of isinglass, and half a pound of hops. Better get some crown tops and something with which to push them on at the same time. Put hops in copper and boil till hops sink. Put half the brewer's crystals—you need not worry about the half pound, the isinglass and treacle into a bucket, and fill same with hop water. When

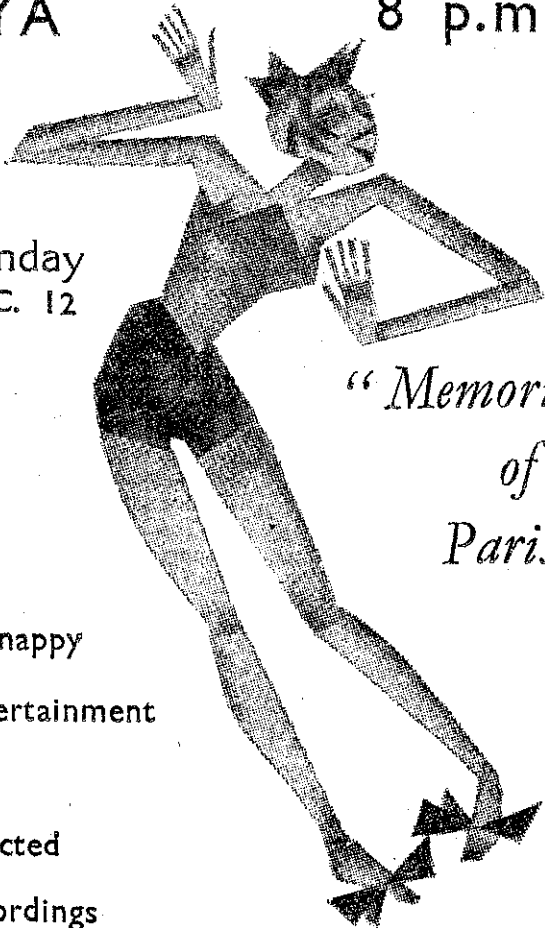
dissolved, tip into barrel and repeat performance with rest of ingredients. For—get about the whole business until you can feel only a wet sensation on putting your finger into the mixture, then, having stirred the emotions of the yeast by adding a little sugar, introduce some to the mixture and wish it luck. When the frothing has done (in about a week's time), leave a day for luck, put a little sugar into your bottles, fill them up with the golden brew, seal them, and don't give your pal that bottle till it is properly clear. Then make certain he holds it up to the light. Oh, I forgot. Put a bottle of finings in the barrel after the business has stopped frothing.

**Bull Fights.** A line in 4YA's programme for Friday announces that a record of this subject will be broadcast. All bull fights are not like the one in Carmen, when the toreador goes in singing, to be joined by his chorus and someone else fights a bloody duel on the stage. They are pretty ghastly affairs, particularly for the bulls, but in Provence, France, they have a new bloodless form of this sport. The young men can show their prowess in a rough and tumble sport, by seizing a cockade from between the bull's horns. It takes some doing, too, for these bulls become formidable, many having survived a hundred fights without surrendering their cockades. They know all the tricks in what is for them almost a weekly duel. They are more dangerous than the Spanish bull, whose only appearance ends in death. Their names are known to the crowd, and partisans acclaim them as if they were football stars.

**Sing Sing Prison.** —about which a talk will be broadcast from 4YA on Friday, is one of the most renowned penitentiaries in the world. Situated on the bank of the Hudson, in the village of Ossingsing, this New York State prison has been the home of convicts for just over a hundred years. In one way it may be termed an experimental prison, for it was here that Mr. T. Osborne, who, to investigate prison conditions, underwent voluntary confinement, tried out a system of self-government known as the Mutual Welfare League. Although the scheme met with bitter opposition, it proved successful. It discards punishment and concentrates on reformation, which, after all, is the real purpose of taking from a person his or her civil rights.

**Will Bishop.** Few entertainers are better known than Will Bishop, who next appears before the 2YA microphone on Saturday, December 17. An Englishman by birth, Mr. Bishop has had considerable experience in vaudeville work in the Old Country. He is a prolific writer of humorous songs and sketches, many of which still go Home and are sung from the English stage. Shortly after coming to New Zealand he successfully toured with a vaudeville company, and has recently been engaged almost solely in broadcasting work. His microphone presentations are, with few exceptions, his own compositions, and are all with a local bias. He was associated with the earlier ventures of a New Zealand sound picture company.

4YA 8 p.m.



Monday  
DEC. 12

"Memories  
of  
Paris"

A Snappy  
Entertainment  
of  
Selected  
Recordings