

The New Zealand experience: two girls in Chester Co. reminisce

By SUSAN KAUFFMAN
Feature Writer

The first day of November was a very brisk, cold, clear day foretelling the coming of even colder snowy days of winter in North America. The changing of the seasons is a delight to many in our part of the world. To Loreta Turner and Denise Carey the approach of freezing winds and snowy skies point to the basic difference between their experiences in a land south of the equator from those in Chester County, Pa.

Loreta Turner, a vibrant 19-year-old from New Zealand, has been visiting the United States since January and Denise Carey, the daughter of Mr. and Mrs. Charles Carey, Oxford, R. 1, was a guest in New Zealand from August 1975 until this past July. While Denise was living with a family perhaps 300 miles from Loreta's home, Loreta was leaving to come to the United States and live with families in the Oxford area. Although it was coincidental that the girls were placed as close as they were, both were part of the Rotary Exchange program. Since Denise's return to her home in July, she and Loreta have had many opportunities to "compare notes" about New Zealand since they are both presently seniors in the Oxford High School.

Both girls agree that the biggest difference between New Zealand and southeastern Pennsylvania is the weather. New Zealand consists of two large islands, North Island and South Island, and several smaller islands situated in the Pacific Ocean southeast of Australia. New Zealanders enjoy a semi-tropical climate where sheep, dairy cattle, and citrus fruit flourish. The seasons are reversed from ours in the United States because New Zealand is south of the equator and its winter months which occur in June, July, and August are marked only by an occasional killing frost.

Loreta and Denise have experienced the educational programs of both countries and have agreed that each program has its faults and advantages in trying to reach young people. The major difference between New Zealand's educational system and America's is the rigidity with which classes are formed and the fact that university expenses are paid by the government in the British program in New Zealand. This system requires the wearing of school uniforms and advancement from one "form" to another only by passing standardized, comprehensive tests. Once a student passes a university entrance examination and has received high grades during his schooling, his university education is paid by the government.

Even though higher education is free, Loreta, the native New Zealander, says fewer young people pursue a university education than in America. Most of her friends have become discouraged by the constant threat and pressure of examinations at the end of each school year, and from that they leave school by our tenth or eleventh grade to take government jobs which for them are not necessarily an occupations that fulfill their interests.

Loreta agrees with Denise's opinion that New Zealand youth are much less preoccupied with self-awareness of their own goals and interests.



Denise Carey, who stayed in New Zealand from August 1975 until last July, models a native Maori costume and shows British currency used in New Zealand. The symbol on Denise's Maori tribal costume stands for "peace."

New Zealand, Loreta says she is not as isolated from the agricultural surroundings as the American city dweller is. People living in the urban areas of New Zealand have gardens and fresh foods all year round.

"Because of our mild climate there is not so much canning, freezing and putting up like here," Loreta explains. "In New Zealand there is a close tie between city and rural people and their produce," she adds.

Denise, not a farm girl herself, did live on farms in New Zealand. After learning about American farming practices she has drawn some comparisons and contrasts with farming in New Zealand. Since the weather is warm and crops grow nearly year round, the New Zealand farmer does not have to have large barns to protect his cattle or have feed storage structures such as corn cribs or silos. The cows are milked in "sheds". One farm family she lived with had a three-sided milking shed with an open front. The 80 cows were milked in the 10 tie-stalls with a pipeline hook-up to the bulk tank housed in an enclosed building beside the milking shed. Denise said other dairy farmers have herringbone parlors or circular parlors.

The cattle graze on grass crops in paddocks, or meadows, throughout most of the year. In the winter—June and July—all the cows are dried off. Prior to the winter, the farmer cuts the grasses and piles them in the paddock and covers them with plastic. This haylage is fed only for a few weeks until it is warm enough to grow grazing crops once again. The climate permits the dairy farmer to avoid expensive machinery for harvesting and storing feeds. Denise says the farms are heavily subsidized. Sheep farming is the main agricultural industry with dairy products and citrus fruits second and third. During the lambing season there are 20 sheep to every person living in New Zealand—60 million sheep to 3 million people on 104,000 square miles.

One of Denise's host families milked dairy cattle and grew tangelos, grapefruit, and mandarin oranges. They also had a few chickens, some pigs and a highly trained herding dog. "Dogs are trained workers in New Zealand," she added.

Denise was most fortunate in being placed in the Opoitike area. This small town on the coast of the Bay of Plenty is where most of the Polynesian natives of New Zealand now reside. These brown-skinned people, called Maori, continue their traditional heritage in dance and costume during festivals but are amalgamated into the normal economy of modern New Zealand.

Perhaps because of her natural interest in music Denise especially appreciated being placed in this unique area. She learned many of the tribal dances and brought home with her the native Maori costume which consists of a skirt made of the dried flax. It looks as if it is made of short sections of reeds connected with threads, but it is actually made from separate flax plants, resembling Iris leaves, which have dried and curled tightly. The women separate the fibers at regular intervals down the "leaf" and then dye them

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Homestead Notes

"This is not necessarily the fault of the schools, though," Denise explains. "The kids are much calmer, not so hustle, bustle or concerned with their personal appearance and or with wearing what everyone else does. Uniforms stop that in school. But even outside of school they are not as self-conscious about styles as Americans are," Denise added.

Loreta lives with her older sister in Petone, New Zealand, an urban area near the capital city of Wellington. While in America she has lived on the farm with the Calvin Brown family and in a rural community with the Tom Scallan and Ed James families in the Oxford area. Although she lives in an urban area in

Crepes are a popular, versatile food

By JOANNE SPAHR

LEBANON, Pa. - "This is the year of the crepe," announced Alletta Schadler (Lettie), Extension home economist for Lebanon County, at a homemakers' workshop she conducted recently. Supposedly, says Lettie, the pancake-like food is to become as popular in 1976 as the crock pot.

And, yet, many housewives shy away from making it.

"I think the image of a crepe (pronounced to rhyme with "step") is of an expensive, gourmet, flaming dessert," Lettie explained. "But, actually, there are so many things you can do with it that it's awesome."

According to Lettie, the food is so versatile that once a homemaker gets the knack, she can use the crepe for every single dish of her meal - as an appetizer, a vegetable dish, an entree, or a dessert.

"Of course, if you do that,



These are just a few of the multitude of dishes that can be made with crepes. The foods range from desserts to main dishes to appetisers.

you may find it to be a little monotonous by dessert," quipped the home economist with her wry wit, but she made her point.

Although Americans associate this food primarily with the French, almost every nationality makes use of the thin pancake in cooking. The recipes aren't necessarily the same, but they are nearly all of similar type.

For instance, the French "crepe" is an "egg roll" to the Chinese; a "tortilla or enchilada" to the Spanish, "cannelloni" to the Italian, "blintz" to the Jewish; and "platter" to the Swedish.

INGREDIENTS

The ingredients for the crepe are "very, very simple." All the various recipes have four basics - eggs, including the whole yolks, flour, ½ teaspoon salt, and liquid. The majority of the recipes also have some shortening, oil, or butter. In reference to the shortening,

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