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weakness and a renunciation of all his selfish desires. The strict, intelligent division of the day forms and strengthens good habits, especially in regard to his development of good work-habits, forming a healthy, balanced daily life, and in sharpening his sense of order, punctuality and duty. Sensible house-rules teach consideration for his neighbour. Even on that first day with his initial adjustment to these rules begins his self-discipline and thereby his development of character.

Naturally his instruction profits from this. The formation of character through community living often explains the scholastic success of students who did not progress so easily in a public school. Yet, it is by no means true that in the private school the student has to work less. The private school is recognised by the state and at the same time must conform to the basic curriculum and standards of education as the state establishes for its public schools. Obviously, the smaller classes of a private school permit the teacher to demand less homework. The very difference in relation to the public school with its larger classes lies not in the quantity of subject matter presented, but rather in the manner of presentation, i.e. not in the What but in the How.

Switzerland has developed a type of private school which justifies hope in the future: the international school. Here are young men from all lands who learn the true meaning of international understanding and co-operation. They come to know the love of truth and of non-prejudice, respect for all nations and much good will. They try to understand and to respect that which is unknown and often very foreign to them, and thus they open the doors into a world which each day becomes smaller. Leading young men to the understanding of the common human values, and at the same time to the respect of the different ways of living, is an enterprise of real human significance. [S.N.T.O.]

● RECIPE

Asparagus season is here! They are expensive, but . . .

ASPARAGUS SOUP will make the delicacy go a long way.

1 lb asparagus (need not be first quality), boil till soft in 1½ pints salted water. Lift out and chop into 1 inch lengths. Melt 1 oz. of butter in saucepan, stir in 1½ ozs. flour, stir for a while, then add asparagus liquid, stirring constantly whilst it boils till the soup becomes light and creamy. Add some meat extract, pepper and another 1 oz. of butter. Add asparagus pieces, let it get hot again, then pour liquid over chopped chives, one egg yolk and 1-2 tablespoon cream. If you want to make it go further, add 1 small tin of peas.

—H.B.