

## WELLINGTON PROVINCE.

Mr and Mrs A. G. Smith, of Wellington, are staying in Waunganui.

Mrs. Biss, of Auckland, is staying in Waunganui with Mr and Holm Biss.

Mrs. Freeth (Palmerston North) is visiting friends in the Wairarapa.

Mr. and Mrs. Butt are back in Wellington after a visit to Blenheim.

Mrs. Stratton Izard (Greytown) is spending a week or two in Wellington.

Mr. Louis Pharazyn is back in Wellington after a trip to England.

Miss Morrah (Wellington) is staying with friends in Otaki.

Miss Lilian Izard has returned to Wellington from a trip to England.

Mrs. Field (Wellington) has gone to Otaki for some weeks.

Mrs. Medley is back in Wellington after a stay in Taranaki.

Mrs. and Miss Gore (Wellington) have gone away for some weeks.

Mrs. Bidwell (Wairarapa) has been spending a few days in Wellington.

Miss Denniston (Christchurch) is the guest of Mrs. Tang (Palmerston North).

Mrs. Blundell (Wanganui) is visiting Mrs. Mellor (Palmerston North).

Mr. W. Keeling and family (Palmerston North) have gone to Plimmerton.

The Hon. W. Johnston and Mrs. Johnston were in Wellington for the races.

Mrs. and Miss Dalrymple (Hulls) paid a visit to Wellington for the flower show last week.

Mr. and Mrs. Strang (Palmerston North) are paying a short visit to Wellington.

Mr. and Mrs. Nathan have moved into their house in Hobson street, Wellington.

Miss Moore (Blenheim) is paying a short visit to Mrs. C. W. Adams, Bellevue road, Lower Hutt, Wellington.

Miss M. Jackson, of Wanganui, has been staying in Christchurch with friends.

Mrs. and Miss Alexander, of Wanganui, are spending a few weeks in Auckland.

Mr. A. Izard, of Wanganui, has returned from her visit to Christchurch and the Wairarapa.

Mrs. A. Lewis, of Wanganui, has returned from her holiday in Wellington and Bluffton.

Mr. and Mrs. Atkinson, of Wanganui, are staying in Christchurch with friends.

Mrs. H. Peake and Miss Dodgson, of Wanganui, are on a visit to Auckland. Thence they go on to Cambridge.

Mr. and Mrs. Lomax, of Wanganui, have returned from a short visit to Wellington.

Mrs. A. E. Allison, of Wanganui, has gone to Greymouth to stay with her relations.

Mrs. Kissling, of Wanganui, is staying in Nelson with her mother, Mrs. Richmond.

Miss Barkness (Nelson) is staying with Mrs. Barnicoat, Union Bank, Palmerston North.

Mr. C. Crawford has just returned to Wellington from his trip to England. He left New Zealand last April.

Miss Dransfield is going to England by the Gothic, which leaves Wellington about March.

Mr. and Mrs. Hislop are back in Wellington after a very successful motor journey to Auckland and back.

Mr. and Mrs. Abraham and the Misses Abraham (Palmerston North) were in Wellington for the races.

Mr. and Mrs. Bucholz and the Misses Elliott are back in Wellington after two or three weeks spent holiday-making in the Picton Sounds.

Mrs. Macintosh has returned to Wellington from Sydney, where she has been for the last two months. She spent several weeks in the Blue Mountains.

Miss Coster has returned to Wellington from her visit to Auckland, where she usually spends Christmas and New Year.

Mrs. J. C. Greenwood, of Wanganui, has returned from her visit to the country, and is spending a few weeks at Castlefield.

Mr. and Mrs. Leslie Reynolds (Dunedin) have taken up their residence in Wellington for good. They are occupying a house on Wellington Terrace.

Mr. and Mrs. L. Blundell and Miss May Blundell have left Wellington for the South Island, where they will spend two or three weeks visiting the Cold Lakes.

Mr. and Mrs. von Haast have returned to Wellington after a very delightful holiday in the South Island, part of which was spent in making the overland journey to Milford Sound.

Mrs. and the Misses Johnson returned to Wellington by the Turakina after an absence of two or three years in England. Much of their time was spent in Norwich, where Mrs. Johnson has property.

Mr. John McNaair, of the field staff of the Public Works Department in the Stratford district, has been appointed assistant engineer to the Wellington and Manawatu Railway Company.

Mr. Harold, of Wanganui, has returned from Dunedin, where he won the golf championship there, and is now in the Hawke's Bay district on a fishing tour.

Miss Frances Hodgkins has left Wellington for a two or three years' sojourn in England and elsewhere. Her pictures of life and scenery in Morocco have been particularly successful, and this time she means to do a good deal of painting in Spain and Southern Europe.

Mr. and Mrs. Latham (Wellington) are shortly going for a trip to England. They will travel with Mr. and Mrs. and Miss Fitzherbert, of the Lower Hutt, who are going home for the marriage of Miss Fitzherbert to Mr. L. Andrew (England).

Mrs. and Miss Laing-Meason are in Wellington staying at "The Mansion." Mr. Laing-Meason is so busy with engineering works in the Wairarapa and the surrounding districts that much of his time is spent in the neighbourhood of Wellington. Mrs. and Miss Laing-Meason have therefore left their home in Timaru, and intend to live in Wellington for the future.

Mrs. and Miss Deans (Riccarton) are spending the holidays at Homebush.

Mr. and Mrs. Otterson (England) are visiting their relations in Dunedin.

Miss Gladys Thomas (Christchurch) is staying with Mrs. Bay, at Timaru.

Mr. and Mrs. G. F. Ronalds have returned to Christchurch from a visit to Leithfield.

Mrs. and Miss Woodhouse (Christchurch) are staying with Mr. Hamish McLean, Mt. Hutt.

Mrs. and the Misses Julius (Christchurch) are staying at their cottage on the Cashmere Hills.

Mrs. Smithson (Timaru) has been visiting Mrs. Wardrop at the Union Bank, Hereford street, Christchurch.

Miss Tendall, of Nelson, leaves New Zealand shortly for Australia, and intends to reside in Melbourne.

Miss M. Graham (Ashburton) has been staying with Dr. and the Misses Nedwill, Christchurch.

Mrs. Herbert Elworthy (Timaru) is in Christchurch, staying with Mrs. Elworthy, Papanui road.

Miss Wynn-Williams, Christchurch, is the guest of Mrs. C. Wynn-Williams (Waikari).

Mrs. J. D. Ormond, who has been staying with Mrs. Witten at Fernside, Christchurch, has returned to her home in Hawke's Bay.

The Misses Burns (Christchurch) have gone to Orari to stay with Mrs. Rolleston. Later on they will be the guests of their uncle, Mr. F. Burns.

Miss Rhind (Wellington), who has been staying with Mrs. Elmistie at Cashel street, Christchurch, has gone to Kowai Bush.

Mrs. Barton (Wairarapa) and her children passed through Christchurch last week on their way to Kowai Bush, where they will spend the holidays.

Mr. and Mrs. J. D. Hall went to Hororata last week for the races there. Mrs. J. Turnbull (Methven), Mrs. Murray-Ansley and Miss Gerard were also at the races, writes our Christchurch correspondent.

Miss Meares will leave Christchurch for England by the Athenic in a few months' time. Mr. and Mrs. H. O. Danish Meares are also leaving for a trip to England in the beginning of April.

Mr. and Mrs. Alister Clark will arrive from Melbourne this week, and intend spending the rest of the summer with Mr. and Mrs. Heaton Rhodes, writes our Christchurch correspondent.

Mr. A. M. Burns, who for many years past has been connected with the United Press Association, has resigned that position in order to assume the post of sub-editor of the "Christchurch Press."

Mrs. Boswick and her little daughter have returned from Dunedin, where they were visiting Mrs. James Mills. I hear Mr. and Mrs. Mills have sold "Mount Lodge," in Dunedin, and leave shortly for England, writes our Christchurch correspondent.

Dr. Aimee Mills has returned to Christchurch after a very successful career at Edinburgh. She has specialised in children's complaints, and will probably take up a practice in the North Island. Her sister, Miss M. C. Mills, who has been travelling on the Continent during the greater part of last year, has returned with her.

Summer, our fashionable seaside resort, is very full at present, writes our Christchurch correspondent. Mrs. G. Gould and family intend spending the remainder of the holidays there. Mrs. H. H. Loughnan and her children are doing the same. All the Clifton Hill houses are occupied. Mr. and Mrs. MacDougal and family are in their beautiful house. Mr. and Mrs. J. J. Kinsey, Mr. and Mrs. Parsons and family, Mr. and Mrs. Wood and family and several others are staying there, in addition to the usual residents.

## The Kitchen.

## A PLEASANT VARIETY OF SOUPS.

A well-made soup should form a course in every dinner, no matter how simple the dinner may be; and its preparation should be considered neither a mystery nor a trouble.

In the first place there must be good, fresh material to start with. Cold water must be used in order to draw out the juices. Salt must never be added until the soup is quite done.

Never allow soup to boil rapidly. It should only simmer on the back of the stove for several hours. When done strain, add salt and set in a cool place.

**Brazilian Soup.**—To one can of tomatoes add two tablespoonfuls chopped onion, three sprigs parsley, one clove, one teaspoonful salt, one-half teaspoonful peppercorns. Stew slowly one-half hour, and rub through a sieve, when there should be one quart. Shell and peel one cocoanut, put through a food chopper, pour over it three cupfuls boiling water, let stand till cool; stir occasionally, strain through a cloth. Heat the tomato and cocoanut water separately, heating the latter with one heaping teaspoonful butter and three of flour, rubbed smooth. Into this stir gradually the tomato and serve with toasted squares.

**Turkey Soup (Left-Over).**—Break up the carcass of a cold turkey, after the meat has been removed, add what bits of skin there may be, cover with cold water, add several stalks of celery cut up, a teaspoonful of salt, a saltspoonful of pepper, cook gently for several hours, cool, strain, skin, and put it back on the fire, adding small bits of the turkey meat and a small cupful of cooked rice or pearl barley. Heat and serve.

**Salmon Soup.**—One can salmon, one cupful breadcrumbs, one quart water, two cupfuls milk, one tablespoonful butter, salt, and pepper to taste. Pick the salmon into pieces, removing the bones and skin. Put over the fire with water and seasoning, cook for half an hour. Stir in butter, milk and crumbs. Heat and serve with lemon quarters.

**Cauliflower Soup.**—Soak and boil one cauliflower in a kettle of rapidly boiling salted water, top down. Cook until tender, trim off the top and break into tiny portions. Mash the remainder and rub through a sieve. Thicken one quart milk with two tablespoonfuls butter and two of flour, add the sifted cauliflower, season with celery salt, salt and paprika. Stir in flowerets; serve with diced toast.

**Nut Soup.**—Pound six bitter almonds and boil in three pints of milk, add one-half teaspoonful salt, three tablespoonfuls sugar. Beat separately three eggs, add the stiff whites lightly to the yolks. Remove milk from the fire and whisk in the eggs till all is a foam. Serve hot with hot wafers.

**Chestnut Soup.**—Boil, peel and mash one pint chestnuts, add one pint boiling water, one pint rich milk, a saltspoonful red pepper, one-half teaspoonful celery salt. Cook till smooth, take from the fire, add one cupful thick cream and the beaten yolk of one egg. Beat until it foams; serve with hot wafers.

**Egg Soup.**—Take one quart of beef or chicken broth, and add one cupful cream, one teaspoonful salt, one saltspoonful pepper. Pour it boiling hot on the beaten yolks of four eggs diluted with one-half cupful cream. Reheat and serve in bouillon cups.

**Cream of Lobster.**—One cupful milk, half cupful cream, meat of one lobster, two tablespoonfuls butter, one of flower, salt and cayenne pepper to taste, and the juice of one lemon. Heat the milk to boiling, thicken. Mince the lobster with a sharp knife (never chop it). Stir it into the milk, and let it become well heated; add the cream, stir and take from the fire. Season, add the lemon juice; serve with cheese wafers.

**Cucumber Soup.**—Simmer in one pint water four sliced cucumbers and two sliced onions, until very soft, then press through a sieve. Add one pint scalded milk, one tablespoonful butter and two of flour, salt and pepper to taste. Simmer slowly ten minutes. Serve with croutons.—Bessie McElroy Nuckolls.

## Toilers Underground.

In the mines of the United Kingdom some forty-five thousand boys are employed, some of them being no more than eleven years of age. Naturally, a boy has not the muscle of a full-grown miner, therefore we do not expect to find him engaged in the actual hewing out of coal. What, then, is the special work of this array of youths toiling underground? Very largely it consists of driving ponies, thousands of which spend their lives in the coal mines dragging to and fro the "corves," or little waggons, filled with coal.

Some of the ponies never see daylight from one year's end to another; and many, after once they enter the pit, never come up again at all. But it must not be thought that because they have disappeared from the surface of the earth the pit pony necessarily has a bad time of it. Like his brothers above ground the pit boy is sometimes thoughtless; on the other hand, many drivers make great pets of their ponies. Stabling is excellent, the stalls being well ventilated and clean.

With some young drivers teasing the ponies is certainly a weakness. But there is peril in such practices, for the ponies know something of the art of self-defence, and any lad who has one had experience of this, wisely elects to abandon such "sport." When green grass is in season you may see great numbers of pit boys gathering this and taking it down as a treat for the four-footed workers.

It is quite a mistake to imagine that pit ponies go blind, and the myth is only due to the fact that on being brought to the surface after spending so long a time in artificial light, they are unable to see properly for a few days.

Most of the ponies know their own names and their individual stalls in the stable. After a time a pony will seek its own stall for itself, and will probably show marked objection to any other one being housed therein.

"I give you good-morrow, gentle sirs," said the aged dame to the gaily bedecked knights.

"Sir Hautelot" answered her disdainfully.

"Another of those amateur weather prophets," I suppose," he said, and, prodding his horse with the end of his lance, rode haughtily onward.