

Personal Paragraphs

AUCKLAND PROVINCE.

Miss Daisy Stevenson has returned to Auckland from a visit to Australia.

The Hon. Captain Tucker has returned to Gisborne from Wellington.

Mr. N. D. Lysnar has returned to Gisborne from Wellington.

Dr. Brett, house surgeon at the Gisborne Hospital, has resigned.

Miss Rees, who has been sitting for an examination in law, held at Napier, is back in Gisborne.

Mrs. G. Holmes (Christchurch) is at present staying with her mother, Mrs. Pavitt (Gisborne).

Mr. Sainsbury, of Messrs. Blair and Sainsbury, of Gisborne, has gone on a visit to the South Island.

Mrs. R. Browning and Miss Lulu Browning, who have been on a visit to England and the continent, are back in Auckland.

Mr. and Mrs. C. C. McMillan and Mr. and Mrs. H. Bull returned to Auckland from the Zealandia on Sunday from their trip abroad.

Dr. East, from the Great Barrier Island, is on a visit to Dunedin, to be present at the golden wedding celebration of his parents, who are residents there.

It is probable that Mr. Duncan Cumming, Controller of Money Orders and Savings Banks, whose retirement from the service was announced recently, will take up his residence in Auckland.

Mr. W. T. Scully, assistant-officer-in-charge of telegraphs at Auckland, who is now on leave, will retire on pension on account of ill-health, as from 28th February next.

Mr. and Mrs. George Elliot left Gisborne on Saturday. Messrs. Dalgety and Co. are opening a branch in Auckland, and Mr. Elliot has been appointed manager. Mr. Wachsmann succeeds Mr. Elliot as manager of Dalgety and Co. in Gisborne.

Mr. E. H. Northeroft (nephew of Mr. H. W. Northeroft, S.M.), who has been for some time past managing clerk in the employ Mr. W. M. Neumegeen, solicitor, of Shortland-street, has left to take up the legal profession on his own account in Hamilton.

Guests staying at Okoroire Hot Springs Hotel for the past week were:—Mr. and Mrs. J. Smith, Mr. and Mrs. Geo. Elliot, Mr. and Mrs. J. W. Hall, Miss Henderson, Miss Aitkinson, Miss F. Preece, Mr. and Mrs. C. M. Emanuel, Mr. and Mrs. H. L. Marsack, Mr. A. Morton, Mr. and Mrs. L. G. Murray, Mr. and Mrs. A. A. Martin, Miss Martin, Master Martin, and maid, Miss Mace, Mr. and Mrs. Alexander, Mr. J. M. Browning, Mrs. and Miss Allison, Mrs. and Miss Edean, Mr. C. Whitney, Mr. Pittar, Mr. and Mrs. Mews, Mr. E. Anderson, Auckland; Mr. T. Keenan, Melbourne; Mr. C. J. Troup, London; Mr. Mincher, Dr. Seville, Morrinsville; Mr. Chas. Smith, Whangarei; Mr. T. Burd, Mr. J. E. Smith, Mr. Lawrence, Mr. A. Oldham, Mr. Innes, Hamilton; Mr. Walker, Cambridge.

TARANAKI PROVINCE.

Mr. A. H. Holmes, clerk to the S.M. Court, New Plymouth, has been on a short visit to Wellington.

Mr. W. H. Kirkwood, who has been on a visit to Napier, has returned to New Plymouth.

Miss Bayly, who has been on a six months' trip to the Islands and Sydney, has returned home to New Plymouth.

Mrs. Duncan, of Wellington, is on a visit to her daughter's, Mrs. W. Shaw, New Plymouth.

Mrs. Crawshaw, wife of the manager of the Bank of New Zealand, Stratford, is on a short visit to New Plymouth.

Mr. W. G. Harding, of the New Plymouth Lands and Survey Department, has been transferred to Napier, Mr. T. V. Mackay, of the Napier office, and formerly on the local staff, returning to New Plymouth.

HAWKE'S BAY PROVINCE.

Dr. Zeile, of Napier, is on a visit to the South.

Miss Hoadley has returned to Napier from her visit to Gisborne.

Miss Gilbertson, of Waipua, is visiting friends in Napier.

Miss Twigg, of Petane, has been spending a few days in Napier.

Miss Inglis and the Misses Simeox are staying in Napier for a few days.

Miss K. Hitchings, of Napier, is on a visit to Auckland.

Mrs. Sainsbury, of Gisborne, is on a visit to Napier.

Mr. and Mrs. Chambers, of Havelock North, are passengers by the Paparua, which is due on December 8.

Mr. H. Gibbons, of the Bank of New Zealand, Wellington, is on a visit to Napier.

Mrs. Crawshaw has returned to Napier, after spending some weeks in Timaru.

A pleasing recognition of the services rendered to the Napier Bowling Club by Mrs. A. V. Penn as secretary of the Ladies' Committee has been made by the presentation of a handsome dagger brooch.

WELLINGTON PROVINCE.

Miss Brabant, of Napier, is the guest of Mrs. John Anderson, in Wanganui.

Miss Inlay, of Wanganui, has returned from her visit to New Plymouth.

Miss Mary Izard, of Christchurch, is the guest of Mrs. Sarjeant, in Wanganui.

Mr. and Mrs. Bogle (Wanganui) are making a stay in Wellington.

Mr. F. S. McRae (Palmerston North) is visiting Auckland.

Mrs. McGill (Palmerston North) has returned from a stay in Wellington.

Mrs. R. Millton (Palmerston North) has gone to Wellington for a few days.

The Misses Russell (Palmerston North) have returned from Wellington.

Miss Holmes (Wellington) has gone to Dunedin for some weeks.

Mrs. Cholmeley, of Wanganui, is staying at Silverhope, Rangitikei, with her father, Mrs. Aldworth.

Miss Robinson (Masterton) is staying with her sister, Mrs. P. C. Freeth (Palmerston).

Miss Ida Stevenson, of Wanganui, is staying in Taihape, with her aunt, Mrs. Oldham.

Mrs. A. Fitzherbert, of Rangitikei, has been staying in Wanganui with Mrs. G. Humphreys.

Messrs. Acheson-Gray and F. Phillipot's have arrived in Palmerston North on their return from a trip to England.

Mrs. C. Izard, of Wellington, has been the guest of Mrs. Pattle Izett, in Wanganui.

Miss Flora Brandon, who has been away in Christchurch for the last month or so, is back in Wellington again.

Mrs. Putnam (Palmerston North) is back from a visit to her parents, Mr. and Mrs. Finch (Wellington).

Mr. and Mrs. W. Turnbull will probably go to England for a trip, leaving Wellington next autumn.

Mrs. Haselden (Wellington) is staying with her daughter, Mrs. H. Cowper (Palmerston North).

Dr. and Mrs. Arkle, who have been in Wellington for a month or two, have gone to Melbourne.

Mrs. Swan (Dunedin), has been in Wellington lately, staying with Mrs. Evans, Marama-erecent.

Bishop Wallis (Wellington) was in Palmerston North for a few days last week.

Mrs. W. Stead was in Wellington for a day or so on her way back to Hawke's Bay, after a stay in Christchurch.

Miss Bertha Miles, who has been away in Western Australia for some months, is back in Wellington.

Mr. and Mrs. Herries have returned to Auckland after some months in Wellington, for session.

Mr. and Mrs. W. L. Fitzherbert (Palmerston North) have left on a trip to Sydney.

Miss Stephens (Hawera), who has been the guest of Mrs. Renell (Palmerston North), has returned home.

Miss Fell (Wellington) has been staying with Mrs. Dillon (Marlborough) for a week or two.

Mrs. Herbert, of Wellington, has gone to Christchurch, where she is visiting Mr. and Mrs. Ziele, for two or three weeks.

Mr. T. C. Dawson, of Wellington, who has been on a holiday trip up the Main Trunk Line, passed through Wanganui on his way home last week.

Miss Harcourt has returned to Wellington after a visit to Blenheim, where she was the guest of Mr. and Mrs. Vava-sour for the Marlborough races.

Miss Sarah Brandon, who has been away in England for the last two years, is on her way out to Wellington again. She travelled to England by way of Canada, and is making the return journey by way of Sydney and Suez.

Mrs. Dalziel (Wellington) has taken Mr. A. Pearce's cottage at Trentham for some months. Later on he and Mrs. Dalziel will take up their residence on Wellington-terrace, in the charming house lately bought by them from Professor MacLaurin, who has gone to New York.

Mr. and Mrs. Alec Crawford, who have been away in England for nearly two years, have just returned to Wellington. Most of their time was spent in England, but they also travelled on the Continent, and for a couple of months in Egypt, staying principally at Cairo, whence they made excursions to the Nile.

Mr. and Mrs. Balmoe Brown, who have been away for a trip to England, returned by the TONGARIRI to Wellington. They travelled a good deal while away, mostly about the United Kingdom. A visit was also paid to Lord and Lady Roberts, the former being a cousin of Mr. Brown. Captain Baillie, M.L.C., and Mrs. Baillie, who went to England with Mr. and Mrs. Brown, came back a month ago.

An exceptionally pleasant trip to England has just been concluded by Mr. and Mrs. Martin Kennedy and their daughters, who returned to Wellington a few days ago. A special feature was the audience accorded them by His Holiness the Pope, during their stay in Rome. They spent six or seven weeks travelling about the Continent, mainly in France, Italy and Switzerland; and made a stay of two or three months in Ireland, which is Mr. Kennedy's native country. They came back by way of Sydney and Suez after an absence of nearly a year.

SOUTH ISLAND.

Miss Russell (Christchurch) is visiting friends in Dunedin.

Miss Helmore, Millbrook, Fendalton, is visiting friends in the South.

Mrs. Frank Perry (Hawke's Bay) is the guest of Mrs. George Rhodes, at Meadowbank, Canterbury.

Mrs. John Deanes (Christchurch) is travelling in the North Island with Mr. and Mrs. Brandon, of Wellington.

Mrs. Julius (Christchurch) is in Timaru visiting her daughter, Mrs. Arthur Elworthy.

The Misses Humphreys (Fendalton) have returned to Christchurch from the South.

Mr. and Mrs. Walter Moore and family (Christchurch) are staying at Eltrick Bank, Timaru, for a month.

Mrs. Arthur Rhodes (Christchurch) has gone on a visit to Wainmate, South Canterbury.

Miss Thompson, who has been the guest of Mrs. George Gould, Fendalton, has returned to Dunedin.

Miss Dija Fletcher (Christchurch), who has been giving concerts in Nelson and on the West Coast, returned to town last week.

Mrs. W. Moore (Dunedin), who has with her little girls been staying for some time with Mr. and Mrs. J. J. Kinsey, Christchurch, has returned to Dunedin.

Mr. and Mrs. Ronalds (Christchurch) have gone for a few weeks to Haumer Springs. Mrs. G. F. Ronalds is staying at Eltrick Bank, Timaru.

The Hon. G. J. Smith, M.L.C., Mrs. Smith, and family are leaving Christchurch shortly for Australia, en route for England, where they intend remaining for a year.

Chronic coughs are best treated by Stearns' Wine, which, by strengthening the system, enables it to throw them off. It does more good than cod liver oil, and tastes as good as fine old port.

Making Toothsome Dishes Economically.

BRUNSWICK STEW

This far-famed dish is dear to every Southerner. "Brunswick stew" was named a century and a-half ago for the place of its nativity, Brunswick County, Virginia. One of three kinds of meat can be used—lamb, chicken, or squirrel. Chicken is best. First parboil and cut up as for frying; then put on in cold water, enough to cover it; a large onion cut fine, a large slice of bacon, cut fine, black and red pepper in abundance, and salt are added. After cooking until the bone can be extracted, corn cut off the cob and tomatoes chopped fine put in with half a pound of butter. Before serving put in stale bread crumbs. No vegetables except corn and tomatoes are added. Serve in a tureen. It should be the consistency of Scotch broth. Canned corn and tomatoes can be used in winter.

CHICKEN AND OYSTER PIE

Cut up a large, tender fowl, and cook in water till done, adding plenty of salt and a little pepper. Take the chicken from the pan, leaving the liquid. To one cup of milk add the beaten yolks of two eggs, three rounded tablespoons of flour, one rounded tablespoon of butter, and a level tablespoon of parsley, minced fine. Turn these into the liquid in the pan and cook five minutes, stirring now and then. Drain a quart of oysters. Line a deep dish with a good paste; put in a layer of chicken, then a layer of oysters; cover with the thickened broth, then add two more layers. Finish with the rest of the broth, and for the top put on a rich crust, cut in diamonds or circles, which is better than a close cover. Bake till browned.

BATH BUN.

Scald one pint milk, add while hot one-half cup butter; when lukewarm, add one yeast cake dissolved in quarter cup warm water; add one and a-half quarts sifted flour, half teaspoon salt, beat well, cover, and stand in warm place over night. The next morning beat six yolks of eggs with half cup sugar until light; add one teaspoonful cinnamon, half cup chopped citron, eggs, and sugar to the sponge; work until thoroughly mixed, turn out on floured board, adding sufficient flour to make a soft dough; roll out, cut into good-sized buns, place on greased pans, far enough apart not to touch in baking, cover, and set in a warm place until very light. Brush tops with glaze of white of egg, two teaspoonfuls each of milk and sugar beaten well together. Bake about thirty-five minutes.

NEW CHOCOLATE PUDDING.

A cup of stale bread crumbs. Meats of a dozen English walnuts chopped, but not fine. Make a boiled custard of a cup of milk, four tablespoons sugar, and one beaten egg. As it is taken from the fire beat in half a square chocolate. Mix in the crumbs and nuts, turn into a baking dish, and bake about ten minutes. Serve hot with cream. A good emergency dessert and easily doubled.

POPULAR CHARLOTTE RUSSE.

One quart of sweet cream beaten stiff, one-half cup of pulverised sugar stirred into the beaten cream; vanilla flavouring to taste. Dissolve one-half a package of gelatine in six little cold water as possible, set on the stove, and let come to a boil. Then let stand until partly cold, and stir quickly into the beaten cream. Dip a mould into cold water, and line with lady fingers, cookies, or sponge cake. Turn the beaten cream into mould, and set away in ice to cool; should stand four or five hours before using. If in warm weather and without ice, let it stand over night. When ready to serve, dip the mould in hot water for an instant, then the cream will turn out on a plate like jelly. This makes a good dessert, too, at a dinner or luncheon. The full recipe will make enough for eight people.

MUFFINS FOR TWO.

A recipe that will provide enough for two people is always convenient. Sift one cup of flour with a level teaspoon of good baking powder, one quarter level teaspoonful of salt, and one tablespoon of sugar. Rub in a rounded teaspoon of butter, and a beaten egg and one-half cup of sweet milk, and mix. Pour into six gem tins and bake. Four tins