Society Gossip.

Very Special Recipes.

A SAVOURY AND A HORS D'OEUVRE

When preparing hors d'oeuvre remem ber they should be:

1. In very tiny portions.

2. Rather highly seasoned.

3. Dainty to look at.

The savoury terminates the dinner, and may be served either hot or cold.

It, like the hors d'ocuvre, should be served in small portions. It may be composed of atmost any kind of ingredient, the following being always popular: Oysters, smoked tish, offices, anchovies, cheese.

The same points must be remembered when making theat as when preparing hors d'oeuvres

1.00

Here is a delicions hors d'ocuvre.

STUFFED OLIVIS.

Required:

equirel; Six or more stored olives, The same number of fillets of anchovy,

Two hard boiled eggs, Two heaspoorfuls of anclovy sauce, the ounce of batter,

A small round of fried bread for each olive

olive. Salt and pepper. Pound the batter and nuchovy same -together in a mortar, then add the yolks + of the eggs and sensoning, and found all to a smooth paste; next rub the mix-ture through a line sieve. Have ready some tiny croutes of bread, spread a little of the mixture on each and fill coch dive nextly with

each, and fill each olive neatly with some. Arrange an olive on each croute, placing a filet of anchovy round the base of each

or each. Sprinkle over a little coraline pepper, and arrange on a lace paper.

Here is a particularly good cheese savoury:

ITALIAN CROOUETTES.

Reanized:

Two onnees of macaroni, One onnee of butter. One gill of mill.

wo onners of grated chees

Two onnees of grated cheese, itali an onnee of grated Gruyere cheese, it possible. One yolk of egg. Salt and pepper, Breadernuds and egg for coating, Cook the macaroni until just tender in boiling salted water, then cut it into thin rings. thin rings.

Melt the butter in a stewpan, stir the flour smoothly into it, add the milk, and stir the sauce over the fire nutil it boils Fir the save over the fire until it holds and thickens; then add the macaron, grated discese, yolk of egg, and a good sensoning. Mix all thoroughly to-gether, stirring it for a few minutes longer over the fire. Then spread it evenly over a plate, and let it cool. Next shape it into small balls, then flatten them slightly so that they re-semble small fisherakes. Bruch each over with besten cor, then

semile small fish-cakes. Brush each over with besten egg, then coat with fine breaderinnbs. Fry them a golden brown in fat from which a bluish snoke is rising. Drain well on paper, and serve pited up on a fancy paper. If liked, they may be sprinkled with a little grated these theese.

AUCKLAND.

Dear Bee,

December 21. The Auckland Choral Society opened their new season on Friday last with THE ANNUAL PERFORMANCE OF THE "MESSIAH."

The soloists were Miss Lizzie Knight, Miss Katherine Grellet, Mr. W. Aspinall and Mr Hamilton Hodges, and their ren-dering of the most difficult music was much appreciated. Hamilton Hodges es-Aspinall much appreciated, framition fridged es-pecially withing for himself fresh laurels. The chorus work was particularly good, I thought also the orchestra, though once or twice it was rather too loud and drowned, the singing somewhat. The Choral Halt was crowded, but alas, very Choral Halt was crowded, but alas, very few had paid the performers the compli-ment of appearing in evening dress, though why i cannot imagine, as quite apart from their appearance, the heat last night would have driven most people into their daintiest and lightest garments I should think in such a crowd it was rather hard to discover anyone one knew, but I avoined Mine Light Failt was rather hard to discover anyone one sign but I noticed Miss Lizzie Knight was gowned in a rich cream satin gown, with her the of real lace caught up with a large nink rose; Miss Katherine Grefberthe of real face caught up with a large pink rose; Miss Katherine Gref-let wore a pretty Empire gown of pale green filet over silk pink roses on cor-sage; Mrs Hamilton Hodges, grey duch-esse satin, with cream face on corsage; Madame Wielaert was gracefully gowned in white satin, softened with chilfon and face; Mrs. H. Wilson wore a black velvet femile caver with real has barths. Mrs. Empire gown, with real lace berthe; Mrs. Empire gown, with real lace berthe; Mrs. Kissling, handsome black silk, with black hace and silk cont; Miss Hargrenves, black salin, softened with lace; Miss Andey was gowned in black Louisine, with cream Malless lace scarf; Mrs. Bush with cream Mallese lace scarf; Mrs. Bush wore a lovely black pin striped chilfon over white taffeta, fine white lace out-lining corsage, long while coat; Miss P. Butler, handsome black taffeta, re-lieved with white, lovely silver searf; Mrs. Brigham was gowned in pale mauve with long blue silver coat; Mrs. Cooke was wearing a dainty white embroidered muslin, red opera coat; Miss C. Cooke, pretty white inserted gowa, threaded with pale blue ribbon.

GARDEN PARTY AT MOUNT ALBERT

The Hon George Fowlds and Mrs. The Hon, George Fowlds and Mrs. Fowlds gave a garden party on Satur-day at their residence, Mount Albert, which proved a great success, as the arrangements were excellent, and the arrangements were excellent, and the weather all that could be desired. Invi-tations had been forwarded to 1500 mem-bers of Mr. Fowlds' election committee, private friends, and also members of both Houses at present in Auckland. The Hon, Geo, Fowlds arrived in the both Houses at present in Auckland. The Hon, Geo, Fowlds arrived in the morning from Wellington to be present at the function. Special trains were en-gaged by Mr. Fowlds to convey the guests to and from Monut Albert. Large marquees were exceed, at which ample marquers were encode, at which ample refreshments were dispensed. Musical selections by an efficient orchestra con-tributed by the enjoyment of the visitors, Mr. and Mrs. Fowlds welcomed each guest upon arrival in front of the en-trance to the residence. PERSONAL,

Judge MacCorniek returned to Auck-land by the Victoria, accompanied by his daughter, Miss Marjorie MacCornick, who has been visiting Mrs. H. J. Lewis, Cicharar Gisborne,

PRYLLIS BROUN.

December 17.

GISBORNE.

Dear Bee,

We have had quite a number of en-We have had quite a number of the tertainments here lately. First and fore-most, J. C. Williamson's company, who played "Mrs. Wiggs of the Cablage Patch" last Thursday and Friday even-ings to crowded houses on both occa-AMONGST THE AUDIENCE AT THE

THEATRE

THEATER wore Mrs. and Miss Nolan, Mr. and Mrs. Mam, Miss Brodrick, Mr. and Mrs. V. D. Lysnar, Mr. and Mrs. V. Barker, Mr. and Mrs. Ian Simson, Mrs. Jex-Blake, Mr. and Mrs. Syntes, Mrs. Stevenson, Mrs. Tombleson, Mrs. Traill, Mr. and Mrs. Tombleson, Mrs. Traill, Mr. and Mrs. H. de Lautour, Miss A. de Lautour, Mr. and Mrs. O. Monekton, Miss Giling-ham, Mr. and Mrs. C. Buscke, Mr. and Mrs. F. Parker, Mr. and Mrs. Kissling, Miss Booth, the Missee Ibavies, Mrs. A. Symons and Miss Harily, the Rev. Daw-sen Thomas, Mr. and Mrs. R. Crawford, Mr., Mrs., and Miss While, Misse Coop, the Rev. Cockerill, Mrs. and the Missea Barker, Mr. Dalrymple, the Missea Eewis, the Misses Old, Mr. and Mrs. Thodev. On Thursday afternoon the Missea Beere gave a very PLIFAS ANT AFTERNION TEA

PLEASANT AFTERNOON TEA

at their home, "Frina" (Whataupoko), in honour of Miss Stella Hamilton, whose marriage took place a few days later. About 20 girl friends were present, each guest bringing a cup and suncer as a small token of remembrance for the heids closer. for the bride elect,

A VERY ENJOYABLE ARTERNOON TEA

TEA was given on Monday last by Miss Daisy Bennett to say farewelt to Miss Volande Sherratt, who was married on the fol-lowing day. A novel form of guessing competition, when everyone tried to find out whit animal's name was fastened on to their back, by questioning each other, no one being allowed to give a direct answer, evoked much mirth and anuisement, the prize winners being Miss Nolan and Miss de Lautour. Amongst those present were the Misses Sherratt (3), Wachsmann, MarLean, Nolan, de Loutour, Schumacher, Foster, Woodbine-Johnstone, Gillingham, Pyke, Kvans, and many others. many others.

PERSONALS.

Miss Rosmarie Rees, who has been ab-sent for nearly eight years in England, where she has had many theatrical suc-cesses, returned to Gioborne last week,

and intends spending a long holiday with ther parents at "The Bungatow." Mrs. Lusk (Napier) and family are also staying with Mr. and Mrs. Rees, "The Bungalow."

Mr. and Mrs. Gordon Holmes, who Mr. and Mrs. Gordon tolences, who have been in Gisborne for some months, and have both, I am sorry to say, been in indifferent health, retarned to the Bays (Akaroa) by the Waikare on Sunday.

Miss E. Williamson is visiting friends

Miss E. Williamson is vesting friends up the East Coast. Mr. and Mrs. T. Sherratt went to Napier on Wednesday evening to be pre-sent at the welding of Mrs. Sherratt's sister to Mr. Donelly.





