

arrival on the farm. I took a most cordial leave of my hosts, and set out to face the world once more. The children were at first broken-hearted at the thought of my leaving them, but I succeeded in assuaging their grief by promising to send them a box of English toys when I arrived in Natal, which promise I duly carried out.

Automatic Restaurants.

Refreshments in public gardens in London are something of a novelty, but a still greater novelty is afforded in the method the purveyors have adopted for distributing the viands, which is entirely automatic. Those desirous of refreshing themselves enter the buffet, and, say, a cup of tea is what may be desired, the visitor inserts threepence in a slot, and presently a small lift, which is enclosed in a glass case, descends, and from the lower shelf he is able to take out a dainty little service consisting of a cup and saucer, a small bowl of sugar, and a pot containing a "portion" of tea in the leaf. Hard by is a tap, from which the visitor draws a supply of hot water into the teapot, and then he carries the tray away, and eventually partakes of the infusion at a table placed beneath the trees outside. Desirous of more solid refreshment he may obtain confectionery, fruit, or sandwiches, or even eggs, according to choice, by inserting the requisite number of pence in other slots, whereupon a neat papier-mache tray descends from a lift bearing whatever may be required.

Tobacco, cigars, and cigarettes can be obtained in a similar way. Also aerated drinks either singly or mixed with cordials—raspberry, ginger, lime-juice, lemon, and so forth. Only temperance beverages are at present on sale, but the courteous manager will, if you ask him, inform you that it would be quite as easy were the company licensed to do so, to supply whisky-and-soda through the machines, as it is to furnish their customers with a raspberry cordial and lemonade.

At one end of the buffet there are fountains from which a cup of hot tea, coffee, or chocolate, with sugar

and milk, may be obtained for one penny. This is a provision insisted upon by the County Council.

The manager of the buffet, when seen, was in a distinctly optimistic frame of mind with regard to the ultimate success of the venture.

In the few days it had been opened, the public had already "found it out," and apart from the novelty of the arrangements which may, of course, wear off eventually, he was sanguine that in a very short time it would be so successful that similar buffets would be demanded in other of the public parks and gardens which abound in London.

Tempting Breakfast Dishes.

SURPRISE SAUSAGES.

Required:

- One pound of sausages.
One pound of mashed potatoes.
One egg. Parsley. Breadcrumbs.

Parboil the sausages. Then remove the skins. Roll or flatten out small pieces of the potato, roll up one sausage in it, sandwiching it as neatly as possible, and taking care to see all the meat is hidden. Next beat up the egg. Brush each potato-saucer sausage over with it.

Roll them in the crumbs. Press these on lightly so as to give a smooth surface. Have ready some frying fat, enough to cover the sausages. When a faint blue smoke rises from the pan, put in a few at a time. After the first minute draw the pan off the fire, and let them fry more slowly, or the outside will be too dark before the inside is cooked.

They will take about four or five minutes.

Lift out, drain on paper. Serve very hot on a fancy paper, garnish with fried parsley.

BUTTERED SHRIMPS.

Required:

- One ounce of butter, one ounce of flour.
Half a pint of milk, cream, or stock.
Half a pint of shrimps.
Salt, pepper, and a little lemon-juice.

Melt the butter in a saucepan, add the flour, and mix it in smoothly. Now pour the milk in gradually. Put the pan on the fire and stir till the sauce thickens. Then add the shrimps, which have been shelled and carefully looked over.

Allow it to simmer gently for a few minutes, but take care it does not boil. Add salt, pepper, and lemon juice to taste. Have ready a round of hot buttered toast. Pour over the mixture and serve at once.

KEDGEREE.

Required:

- One ounce of butter or dripping.
Half a pound of boiled rice.
Half a pound of any cold cooked fish.
Salt, pepper, and cayenne.
One or two hard-boiled eggs.
A little mace, if liked.

Melt the butter in a pan, add to it the rice, fish, and the white of the egg cut in small pieces. Season well, and make it thoroughly hot. Pile it up on a hot dish, and garnish it with some finely chopped parsley and hard-boiled yolk of egg rubbed through a sieve.

BROILED FLOUNDERS.

Required:

The flounders (one for each person)

A little warmed butter.
A little chopped parsley.

Wash and clean the fish, brush them over with the butter, then dredge them lightly with flour. Place them on a slightly-greased gridiron, and broil or grill them on a clear, bright fire till a pale brown. They must be turned once, and will take about five minutes to cook.

Put a little pat of butter on each, and sprinkle over a little very finely-chopped parsley.

Serve with or without fish sauce. Note.—These fish are very delicate, and should be eaten very fresh, as they speedily deteriorate.

MEAT TOAST.

Required:

- Tain slice of stale bread.
Four ounces of cold meat or game.
One teaspoonful of chopped parsley.
One teaspoonful of chopped onion, or shallot.
One ounce of butter. Two eggs.
One and a half tablespoonfuls of milk.
Two tomatoes, salt and pepper.

Cut the bread into neat shapes, such as ovals or squares. Fry them a pale brown, or, if more convenient, toast and butter them.

Chop the meat finely, add to it the parsley and shallot.

Melt the butter in a pan, beat up the eggs, and when the butter is hot add them and the milk. Stir over the fire with a wooden spoon till the thickness of cream.

Now add the meat, rub the tomatoes through a sieve and add them. Season carefully. See that the mixture does not run off the toast when heaped on.

Pile on the pieces of toast, sprinkle with chopped parsley, and serve hot.

Note.—If liked, some ham or tongue can be mixed with the meat.

Brides, Wives and Widows.

One of the most sensible Oriental customs prevails in France, where it is a rule for the bride-maids, at the conclusion of the marriage ceremony, to make collections for the poor, which are then handed over to the priest for distribution.

In Jewish weddings the ceremony is almost the same to-day as it has been for centuries. After the marriage has been completed and the ring placed on the bride's finger, both husband and wife take a cup of wine from a goblet held by the rabbi, af-

ter which the husband, taking the glass in his hands, purposely drops it and crushes it with his heel. The rabbi then says: "No more than this glass can be united again can this couple be separated."

One of the most curious customs respecting widows is the custom one of blindfolding. For one week after a Corsican lady becomes a widow she must wear a strip of thick black woollen material tied over her eyes. During that period she must be fed and led about by the hands of her friends. All chairs in the room must be turned down; while windows and doors are made fast. The room is not touched for a week, neither may any fire be lighted in the widow's house.

Wall Papers and Their Influence.

Nothing could be more alluring to the eye than the majority of wall papers. You gaze on these nameless agglomerations and then fancy you can pursue your ideal, order your life aright! And you are amazed that there are so many paltry dears, so many insignificant lives! The paper of the room in which we live has a silent but irresistible influence upon us; when we awake it plays upon our will, dulled by sleep and enervated by our dreams. It operates on us again when, in hours of sickness, we are condemned to remain with our gaze riveted upon the foliage, or flowers, or persons, represented on the walls. Our imagination may be said often to "lick the walls seeking for nourishment."

Madame Paderewski.

Madame Paderewski, the second wife of the great pianist, is somewhat overshadowed by the fame of her husband. Like him, she is also of Polish birth. She was married some little time ago, and travels constantly with her husband, frequently singing at concerts, and delighting music-lovers with her fine and beautifully-trained voice.

Her husband, whose brilliant performances have made him a world-wide reputation, was born at Podolia, a province of Russian Poland, some forty-one years ago. He began his musical career at the early age of three, and since his debut in 1857 his life has been a succession of triumphs.

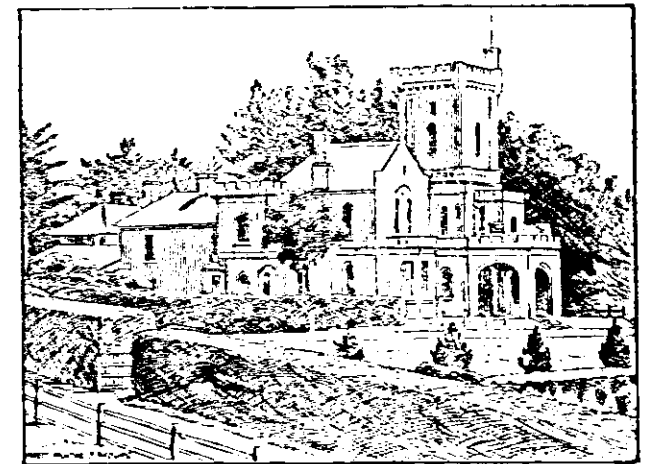
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