

QUERIES.

Any queries, domestic or otherwise, will be inserted free of charge. Correspondents replying to queries are requested to give the date of the question they are kind enough to answer, and address their reply to 'The Lady Editor, NEW ZEALAND GRAPHIC, Auckland,' and on the top left-hand corner of the envelope, 'Answer' or 'Query,' as the case may be. The RULES for correspondents are few and simple, but readers of the NEW ZEALAND GRAPHIC are requested to comply with them.

Queries and Answers to Queries are always inserted as soon as possible after they are received, though owing to pressure on this column, it may be a week or two before they appear.—Ed.

RULES.

- No. 1.—All communications must be written on one side of the paper only.
No. 2.—All letters (not left by hand) must be prepaid, or they will receive no attention.
No. 3.—The editor cannot undertake to reply except through the columns of this paper.

RECIPES.

GREEN SAUCE.—Pound together to a paste or pulp a small handful of parsley, tarragon, chervil, marjoram, and borage respectively; add the yolks of eight or ten hard-boiled eggs; stir well and press through a sieve. Put this purée into a sauce boat, work it with a wooden spoon, and add gradually some oil, vinegar, mustard, salt and pepper, stirring all the time.

POTTED MEAT.—Catering is not easy in hot weather, appetites are so variable it is almost impossible to gauge the quantity of food that will be required, and it is difficult to keep food sweet. Potted meat is invaluable as an adjunct to the breakfast, luncheon, and supper-table; or to use for sandwiches for impromptu picnics. The following is an excellent recipe:—Remove all skin and gristle from a pound and a half of fresh lean beef, cut it in small pieces, put it in a little earthenware stew jar with three or more boned anchovies, pepper and salt; slice two ounces of butter over the top, put on the lid, and leave the jar in a moderate oven, one-and-a-half to two hours (neither water nor stock to be used). When cooked, put the pieces of meat through the mincing machine, then pound it thoroughly in the mortar (a wooden bowl and the end of the rolling-pin are not to be despised as substitutes for mortar and pestle) adding the liquid which will be found in the jar by degrees, pound till perfectly smooth, then spread it on a plate, and be sure to leave it in a cool place for some hours—or all night—to set. The meat is then ready to be pressed into pots and covered with liquid butter.

ECLAIRS.—The proper way to make eclairs of any kind is this: Melt 1oz of fresh butter in half a pint of cold water over the fire, and let it boil up; the moment it does so lift it off the fire, and stir into it gradually as much flour as will make a stiff paste—i.e., about 4 to 5 ounces. Replace it on the fire, and stir it sharply all the time till it is perfectly smooth and leaves the sides of the pan. This will take a few minutes. Now turn it into a basin, and when it is perfectly cool not to say cold, break into it one egg, and mix this thoroughly into the paste; then break in another, treating it, and also a third, in the same way as the first, by which time the paste should be a lithe workable dough, firm enough to lift easily from the pan, and coming away clear from the spoon and the sides of the pan with a slow, elastic motion. Now flour a pasteboard and drop the paste on it in finger lengths (the best way is to use a plain pipe and a pastry bag, and force out the paste in a plain roll in 2 or 3 inch lengths. Lay these on a buttered tin, brush them over with yolk of egg; let them stand for quarter of an hour, then place them in the oven, which must be a 'slow' one, and, when they are a pretty golden colour, sprinkle them with castor sugar, and replace them in the oven for this to ice over. Of course this is not necessary if the eclairs are to be iced with coffee icing. I have purposely given no flavourings, as eclairs are used both for sweets and savouries. If for the former, add 1 oz of sugar and a grate of lemon peel, or a few drops of any flavouring essence you choose, to the tiny pinch of salt which will, as a matter of course, be put with the butter and water at the initial melting. If for savoury use, season with cayenne and more salt, and, if liked, grated Parmesan cheese. To fill these eclairs, make a small incision in the under side, and, if properly made, they will be hollow enough to hold a fair quantity of any custard, cream, etc., you may wish to use. This paste is the same as that used for petits choux, profiteroles, beignets soufflés (for these, however, you add the stiffly whipped white of an egg to the paste just at the last, etc.). The great secret of all these fancy pastes lies in the working. Unless the paste is got to the right consistency at first, it is sure to be a failure; and, unfortunately, it is not easy to describe the precise consistency the paste should arrive at. It must be perfectly workable, but not the least bit sticky; in fact, the best way I can describe it is to say it should feel at last as if you were kneading a lump of caoutchouc.

HOUSEHOLD HINTS.

MOUNTING SEAWEED.

The mounting of seaweed is not difficult, but requires care in order to arrange the pieces artistically. No preparation is required to make the seaweed adhere to the cards. Float the specimen in water, pass the card beneath it, raise it gradually, allowing the seaweed to assume its natural form upon the card as far as possible, and, where necessary, assisting it to take any desired position by means of a long pin. After the card is once lifted out of the water do not attempt to touch or rearrange the specimen, but if it is not satisfactory float it off and try again. The specimens must be thoroughly dried and pressed.

POLISH FOR WOODWORK

To one pint of linseed oil take the same quantity of cold strong tea, the whites of two eggs, and 2oz. of spirits of salt. Mix all well together, then pour into a bottle, which must be well shaken before the polish is used. Make a pad

of soft linen, pour a few drops of the polish on to it, and rub the article to be polished well with it, finishing off with an old silk handkerchief. The above is a Japanese recipe, and in Japan fine paper is used instead of the linen and silk.

TWO RECIPES FOR WASHING COLOURED SOCKS.

1. It is unusual for the colour to run if the socks, etc., are washed in the right way. A lukewarm lather should be used; the articles should not be soaped, but thoroughly well shaken in the lather, rinsed at once in cold water, and dried quickly. The socks, etc., washed according to these instructions, should not show any signs of running; but if, in spite of all precautions, the colour should run, try a little sugar of lead (poison) in the lather, and rinse as above, or wash in nearly cold water with oxgall soap. This always prevents running, but it needs very careful and economical handling, as it melts away rather quickly, and servants are apt to use it very extravagantly. Of course some colours are very poor, and even care and attention would be of no avail when the material is bad; but any of the above methods are infallible given good material to work upon. The great thing is to rinse and dry at once. Rain water is always to be recommended for coloured articles. 2. Shake the socks, to rid them from dust, etc. To every two gallons of lukewarm water allow a tablespoonful of brown vinegar, and a handful of salt. Use boiled soap and wash quickly. Rinse in lukewarm water, wring them thoroughly, and dry in the open air. When quite dry fold carefully, keeping the seam straight, and iron with a cool iron.

TABLE DECORATIONS.

SOMEHOW one cannot help longing to contribute a little variety by ringing some changes in the shape of our tables. The oblong, the conventional oval, the round, and the square; so the list ends, to begin again with the same monotony. Of course, it is difficult to say what shape the novelty should assume, but it certainly would be a matter for congratulation if some inventive mind could suggest a deviation from the general rule, just by way of excitement. Surely many hostesses, to whom neither space nor expense is a consideration, would be glad to inaugurate a novel 'board' to which to bid their guests. The traditional horseshoe table properly rounded (not squared as they often are at supper parties), is most effective when suitably decorated, and is very appropriate to dinners served à la russe; the narrow space between two vis à vis would also allow the conversation to be rather more evenly distributed among the guests, and the style might well be adopted for dinners, as it has often been for suppers, etc. This same narrow kind of table, contrived with a few curves, suggests some delightfully graceful decorations, and the possibility of decidedly novel and refreshing arrangements.

But to come to our more immediate purpose. Chrysanthemums, and hardly anything but chrysanthemums, are the order of the day; still there are such variety of kinds, in such gorgeous shades, that one wonders, every time they come into season again, how one has done without them during the remainder of the floral year. These, together with the warm autumn tints of foliage plants of all kinds, make a most lovely show.

Excellent designs can be carried out at this time of year with a variety of coloured foliage standing on a bed of pure white flowers: this can be arranged by amateurs with taste for such matters, and could easily be obtainable in the country; brown foliage interspersed with crimson berries would also work well together, and produce a warm and cheerful effect.

For rooms, besides the foliage plants, of which the variety is nothing less than 'legion,' there are numbers of the tall slim vases, than which nothing is more graceful. These can be filled with branches of hedge berries, which are to be had even in town, especially the hips and haws, and they are more beautiful and plentiful than ever this autumn. Mixed with natural white pampas, and with old man's beard falling around the edge of the glass, they make a delightful combination, and last for several weeks. By the way, it is a mistake to mix ivy with these autumn shades, as it spoils the general effect. The decoration of the tall vases is being enhanced by the addition of two shades of ribbon to match the contents: these, falling from the top of the glass, are tied round the base in a large unconventional bow, and look very pretty.

TO A DAUGHTER.

EMERSON'S advice to a daughter is excellent for all daughters: Finish every day and be done with it. For manners and wise living it is advisable to remember you have done what you could. Some blunders and absurdities no doubt creep in; forget them as soon as you can. To-morrow is a new day; you shall begin it well and serenely and with too high a spirit to be encumbered with your old misdeeds. This day, for all that, is good and fair; you are too dear, with its hopes and invitations, to waste a moment on yesterday.

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