

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.

DELICIOUS RABBIT—Cut up a young rabbit, season it well, just give it a shake up over the fire in a fryingpan of boiling butter; then put it into a stewpan with sliced carrots, turnips, onions, tomatoes, a bunch of sweet herbs, salt, and spice. Allow sufficient stock to moisten it plentifully. Let it simmer until you think the rabbit is done; take it out, mash the vegetables to form a purée, bring it to a proper consistency with some of the stock, lay it in your dish, place the rabbit upon it, and serve hot.

A LEFT OVER—There is no meal in which left-overs can be so easily used to advantage as breakfast. With the cereals that are now in universal use, some simple dish prepared from the remains of yesterday's steak or roast will make an excellent meal. Cut up a sufficient amount of the steak or beef, taking care to throw out all bits of gristle or bone. Be sure to cut it as nearly across the grain as possible. Put a bit of butter into a frying pan, let it get hot, put the meat into it; then pour on half a cup of boiling water, flavour to taste with pepper and salt; then beat a spoonful of corn starch in water and stir it into the gravy. Have ready some slices of dry toast, cut in half; place these in the bottom of the platter, pour the meat over and serve at once.

OLD FASHIONED FLOATING ISLAND.—Put into a clean saucepan a quart of milk and let it come to a boil. Beat the whites of three eggs to a stiff froth, pour them over the milk, put on the cover and let it remain for about five minutes. Remove the whites of the egg, put on a plate and set away in a cool place. Now beat the yolks of the three eggs and put these with three heaping tablespoonfuls of sugar into the milk, and boil for about fifteen or twenty minutes. A piece of crystal gelatine, the size of the two fingers, may be dissolved in water and added to the milk, stirring constantly that the custard may not separate. Pour this into a fruit dish, and set away to cool. When ready to serve, carefully slip the white of the egg from the plate on to the custard. The egg will be quite firm and in little indentations made with a spoon bite of fruit jelly or gelatine jelly may be placed. A pretty dish of this sort is made by using two or three colours of jelly. A deep wine shade is made by dissolving half a glass of currant jelly with some gelatine and allowing it to cool; paler jelly is made with wine or grated lemon peel, or a bright rose may be made with clear lemon juice with a drop of confectioners' colouring. Candied rose-leaves or violets are also a pretty addition to this dish.

BATH BUNS.—Rub six ounces, or, if less richness be required, a quarter of a pound of butter, into a pound and a half of flour, adding a pinch of salt. Mix half a pint of milk (warm) with half an ounce of German yeast, or a little ordinary yeast, strain, and pour it into the middle of the flour; cover, and set it before the fire to rise, until sufficiently risen, add a quarter of a pound of crushed loaf sugar, half an ounce of currant seeds picked and washed, four eggs well beaten, an ounce and a half of candied citron cut in thin slices. Bake in a quick oven. When done, brush them over with beaten egg and sift sugar on them, also, if preferred, strew a few comfits on the top. Instead of the yeast, three spoonfuls of baking powder mixed with the flour, and a little milk (if wanted) can be used.

ECONOMY IN THE USE OF FOOD.

'I WOULDN'T be as mean as that woman is, for anything,' exclaimed a young housekeeper. 'She saves little bits and scraps of meat and vegetables for soups and gravies, and what she calls little made dishes. For 6d she could have bought more meat than she saved, and could have given the scraps to the chickens.'

'And so no doubt she could, my dear,' replied her companion, a mature woman of practical experience. 'But that would be unnecessary and wasteful. I am a rather old-fashioned woman, you know, and have old-fashioned notions, one of which is that I believe wastefulness and needless extravagance to be a crime. Besides, I cannot imagine a real lady, or, as the term pleases me better, a gentlewoman, as extravagant or wasteful in any respect. Of course she must not be parsimonious—there is a wide difference between economy and stinginess. One means a careful regard for the blessings of life, both great and small, and a proper appreciation of their value and importance. The other is the worst form of selfishness, and often leads to self neglect, and allows its victim to starve rather than provide the necessities of life. Poor and stingy persons are bad enough, goodness knows, but the rich and stingy are an abomination.'

'As to the care of food, I think wastefulness in this direction is a very serious affair. Genuine economy demands that great pains should be exercised not only in the care but in the purchase of food. A little experience and observation will teach the proper quantity to buy, and nothing should be wasted. Food left after meals should be carefully put away on dishes specially provided for the purpose and used for nothing else. There is often quite enough for next

day's luncheon, if a little time and care is used in its preparation, and the cook has brains and a proper regard for small economies. Indeed, without these, a cook is a most extravagant addition to an establishment.'

There are French cooks who make a fine art of economy in little dishes. They will get up a dainty and reliable dinner or luncheon from a few odds and ends, and one can but wonder how they achieve such results with so little material.

A Frenchwoman who gave the most exquisite little teas and luncheons used to say that her bill at the grocer's was so small that she sometimes wondered if the man thought she had enough to eat; he used to look at her in such a queer way when she went for the few articles she required. But her table was a dream, and those who tasted her dainties were always glad to accept an invitation to come again.

A CLEVER REBUKE.

A GOOD story is told of a prominent member of society who has a habit of tying a knot in her pocket handkerchief when she wishes to fix anything in her mind which must be attended to. She was engaged in a desperate flirtation on a certain occasion, and in her abstraction dropped her handkerchief on the floor. This was noticed by her hostess, who endeavoured to break up the flirtation by inviting her guest into another part of the house. As the latter rose from her chair she stooped and picked up her handkerchief, noticing, as she did so, the knot tied in one corner. 'What have I forgotten to day?' she asked, audibly. 'That you have a husband,' replied the hostess. The story was repeated, and the lady, who is a well-known member of the diplomatic circle, always keeps her handkerchief free from knots now.

HOW TO CURE FRECKLES.

M. HALKIN, in the *Annales de la Société Médico Chirurgicale de Liege*, recommends the following process for curing freckles:—After the skin has been well washed and dried, the folds of the skin are drawn out with the left hand, and, with the right carbolio acid is painted on the freckle and allowed to dry. During some days the spots appear more evident than before the application of the acid, and a kind of epidemic scale is formed. In seven or eight days the scale falls off. The skin thus exposed is of a rose colour, but afterwards becomes white.

COSY HALLS.



ACH cold day we wish our house were warmer, at least most of us do. Nothing could be more conducive to the cosiness of a hall and staircase than if a little more attention were to be expended on that half-way landing between the ground and the first floor in town houses. We, perhaps, have not to suffer as much as our immediate ancestors from the small glass arrangements, consisting chiefly of brown glass panes set into vivid pink or purple borders, but all the same this particular landing is very apt to extend into glass of some sort, not sufficiently ambitious to be styled a conservatory, and by no means a joy to the beholder at this season of the year. In fact, many a housewife is fain to put up curtains to hide the desolate draught-creating recess, which in summer time may have been gay and bright with flowers; but curtains are not the best draught-excluders. Better results are attained if the following directions be carried out. A pleasant little resting-place will replace the spot where the colds of the entire household probably originated. In the first place strips of paper should be pasted over the worst fitting of the joints, and then the interior must be entirely lined with grey 'under carpet' felt, which is not an expensive material. Now comes the pleasantest part of the undertaking, the decoration—which can be treated in a variety of ways; but, as it is for a temporary purpose, it is better that it should not be too formal or elaborate in character. Palanquines in lovely rich Oriental colourings would be excellent



for the purpose, and would hang in good, straight folds from the ceiling to the floor. Or the whole thing could be carried out in the printed Java cottons, in China blues, reds or yellows, one being stretched across the felt ceiling, caught here and there by strings to the ceiling, so as to have the soft effect of being stuffed and buttoned. If the conservatory is very high it might be well to have a dado of coloured Indian matting. Plenty of cushions will be required

if it is to be a really comfortable lounge, and they should be as various as possible, consistent with being harmonious. Two or three Moorish coffee stools are both useful, and add greatly to the general effect, those of carved teak, inlaid with pearl, being greatly preferable to the kind more commonly met with. The felt on the floor must be covered with rug. Persian, of course, are the nicest, but less expensive makes will answer the purpose. I have not touched on the windows yet; they will probably require special treatment, according to their outlook and light; draped with curtains of plain coloured silks they would look well, or printed Indian cotton might be used. Japanese fretwork would be very light and graceful, and a flight of oranges might be introduced on the glass behind this.

An excellent way of filling up an unnecessary window, or one that looks out on an ugly view, is to have the lower part built out into a small alcove, lined with plush, with a small shelf running round it, and brackets for china; at the back a little window is covered with a gilded fretwork, and in front a space is left which can be filled up as the owner desires; one of the advantages is that light is not excluded from the top of the window or from the top of the alcove, so that it would be especially suitable for the small libraries where the back window looks out on to a meadow, and yet where light is distinctly needed.

'Good-morning, children, said a suburban doctor, as he met three or four little children on their way to school; 'and how are you this morning?' 'We darsen't tell you,' replied the oldest, a boy of eight. 'Dare not tell me!' exclaimed the doctor. 'And why not?' 'Cause papa said that last year it cost him over ten pounds to come and ask us how we were.'

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