

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.

FOR COLD MEAT.—To each large Spanish onion—cut in slices, and placed in cold vinegar—add two large teaspoonfuls of brown sugar, nearly half a teaspoonful of cayenne, stir well in a jug, add allspice, pepper and ginger to taste, and cover. Ready in a fortnight.

BEEF OLIVES WITH TOMATOES.—Ingredients:—Some thin sliced steak, two ounces of breadcrumbs, two table-spoonfuls of tomato pulp, pepper and salt, an egg, some brown gravy. Make a stuffing of the breadcrumbs and tomato pulp. Season and concrete this with the egg. Distribute the stuffing over the slices of steak, roll up and tie around with twine. Put into a saucepan, cover well with brown gravy, and cook gently for one and a half or two hours. Bake some tomatoes whole; arrange the olives on the centre of a dish, put the tomatoes around them, pour over the gravy and serve.

AN APPETISING SAUCE.—Here is a most appetising sauce to serve with chops, mutton, lamb, veal, or pork chops or cutlets.—Cut four onions up very small and fry them in a saucepan with two ounces of lard or butter, or for the matter of that, fry them in the gravy after the chops are done and taken out; add, stirring all the time, half a teaspoonful of flour and a little salt; when the onions are tender, stir in half a pint of stock, or soup, or water in which some bovril has been mixed; let the whole boil up together; take off the saucepan from the fire and add a good spoonful of made mustard, stirring it well up together, then pour over the chops and serve. I feel sure you will enjoy chops with this sauce, and with new potatoes as a vegetable.

TWO GOOD RECIPES.—The weather we have been struggling through for so many trying weeks—which has brought little good or profit to any but doctors and plumbers, is not likely, it seems, to improve much this month, whose traditional lamb-like exit will be keenly wished for. At present the family without a wholesale supply of coughs and colds is yet to be discovered; and as an additional good remedy is never to be despised, two really good, though very simple ones, will not be inappropriate this week. The first is that of a very eminent physician for cold in the head, which, if taken at once, is invariably successful—and consists of the juice of one lemon, five or six lumps of sugar, and one teaspoonful of sal volatile—or brandy may be substituted, in a tumbler filled up with boiling water, and drunk as hot as possible. The second, for rubbing chest or throat, is an embrocation of equal parts of turpentine, white vinegar, and sweet oil, with the white of one egg to save hurting the skin.

A SMART KETTLE-HOLDER.

KETTLE-HOLDERS are, I think, the first things we essay to manufacture in our early days, and fearfully and wonderfully they are made for the most part! But there is no reason why they should be so ugly. Some friends of mine have given me an excellent pattern, which is reproduced in my sketch. It is simply made from the outline of a good-sized vine-leaf. The material is thick Mollton flannel, grey in the inside, and olive green on

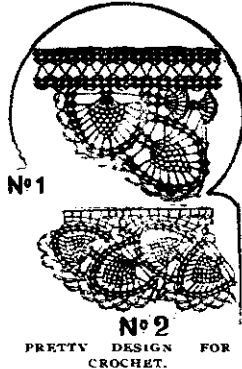


the outside. Several layers of the grey are cut to make it thick enough; then, together with the green outside, they are basted together, and the edges are button-holed in large stitches, and the veins run with silk. A loop of silk cord takes the place of the stem, and is very useful to hang it up by. A more idealised form is one made of velvet for a teapot, the handles of which are sometimes disagreeably hot.

WORK COLUMN.

SILK CROCHET.

ALL the old patterns of crocheted lace are coming to the fore, and very pretty they are when worked in gold cream silk, quite handsome enough to put on any kind of gown. The following are two receipts for making what used to be called the 'old pine-apple' pattern which is perhaps more effective than any other design. No 1. The foundation or straight-edge is made first of 15 chain, turn, make a treble shell, 5 chain, another shell, 1 treble, turn, 3 chain, shell in shell, 5 chain, shell in shell, turn, 3 chain, shell in shell, 5 chain, shell in shell, 1 treble. Continue this foundation to the length of lace you want to make, allowing 19 shells for each complete scollop. The term 'shell' forms an abbreviation, and if 'writ large' it means 3 treble, 2 chain, 3 treble, all in the same stitch of the foundation chain. The thread need not be broken, but some very good workers prefer to break it, and start fresh for the pines. Make 3 chain, treble shell, 4 chain, shell, 4 chain, shell, turn, 3 chain, shell, 4 chain, 9 double treble, 4 chain, shell, turn, 3 chain, shell, single crochet, 3 chain, repeat 6 times, 4 chain, shell. Decrease the number of holes in working across each time till the figure is completed. Make another figure like the first on the right hand of the first. Each time you go across on the second figure, make a row on the connecting fan. The fan is first a shell; this is filled with 7 double crochet, this in turn with 1 treble, 3 chain, in each stitch of the preceding row, turn, fill each hole with six single crochet. When the end of the scollop is reached, make one row of double gipure stitch, which brings the worker down again to the foundation or straight-edge, ready to begin on another scollop. No. 2 design. In this lace the pines are made first, and the scollop and straight-edge put on to complete the pattern. The pines or figures are made like those in No. 1, making the second figure from the right of the first, and the third from the right of the preceding one. The scollop edge has two rows of double gipure stitches. The straight-edge is made of 3 chain, 1 treble. Make an extra row over the first of the preceding rows to make the edge straight. Fill the holes of this extra row with 5 single crochet.



PRETTY DESIGN FOR CROCHET.

HER CAKE.

YOUNG housekeepers will perhaps appreciate the feelings of Mrs Dorothy.

'Do come in!' said Philp to his friend, as they approached the house. 'I left Dorothy making an angel cake, and the dear girl will be proud to show it.'

The friend could not refuse such an appeal, and the two men entered the kitchen. Mrs Dorothy stood at a table, and the men stepped up behind her.

'Is that what you call an angel cake?' asked the husband, surprised at the appearance of the loaf.

Mrs Dorothy was almost ready to weep, but she smiled instead.

'I think it's a fallen angel cake,' she said.

UNNECESSARY.

MRS HENDERSON has a family of nine children, and the skeleton in her house is in the shape of a stocking-basket which is never empty.

With this spectre before her eyes she said playfully, in response to a question from her maid-of-all-work as to what she supposed would be the duties required in the next world:

'Well, for one thing, I am quite sure we shan't have to darn stockings after ten o'clock at night, Bridget.'

'Shure an' that's thrue for you, ma'am,' replied the sympathetic Bridget, 'for all the pictures of angels that iver I saw was barefuted.'

REASONABLE ADVANCE.

DISAGREEMENTS between authors and publishers are not confined to any one country. One of the latest cases is reported from Germany.

Author: 'But why do you charge me more for printing this time than usual?'

Publisher: 'Why, sir, you see the compositors were constantly falling asleep over your novel.'

'I declare now,' said an enthusiastic worshipper, as he came out of church, 'that was a finished worshiper.' 'Yes,' responded his more cold-blooded companion, 'but I thought for a while that it never would be.'

He: 'Do you think, Miss Hattie, with the poets that an honest man is the noblest work of God?' She (thoughtlessly): 'I don't know. I never saw one.'

A lady wishes to know the best way of marking table linen. Blackberry pie is our choice, although a baby with a gravy dish is highly esteemed by many.

TO DARKEN GREY HAIR

Lockyer's Sulphur Hair Restorer, quickest, safest, best; restores the natural colour. Lockyer's, the real English Hair Restorer. Large bottles, 6s 6d, everywhere.—(ADVT.)

Sceptic: 'Did you ever know two doctors to agree?' Medical student (after reflection): 'Ye-es; once.' Sceptic: 'What was it?' Medical student: 'At a post mortem.'

There is but little in life to live for. The world is a hollow mockery, full of troubles, trials, and bad piano-players.

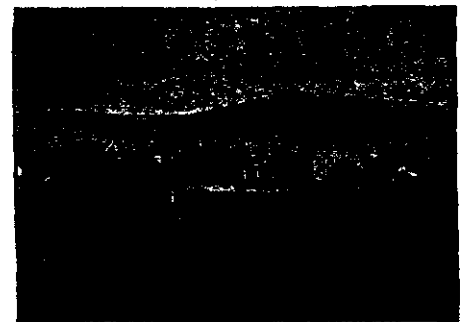
A bachelor having advertised for a wife to share his lot, was asked what the size of his lot was.

Mrs A.: 'Do you play the organ, Mr Smith?' Smith: 'Yes, if the handle is not broken.'

KNOW FRUIT SALT.—In pimples and blotches on the face, sallowness of the skin, and depression of spirits, it is most useful, for not the least of its recommendations is its resemblance to fruit in the natural way in which it relieves the system of effete or poisonous matter, which, if retained, poisons the blood; and its advantages over fruit are that it can be always at hand when required. Its preparation has been truly styled one of the triumphs of modern chemistry. In hot or foreign climates it is invaluable. It allays nervous excitement, and restores the nervous system to its proper condition (by natural means). In the nursery it is to be used in great quantities. Sold by all Chemists and Stores.

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