

with her black crepe gown built a *la princesse* and simply smothered in a shower of jet points. The actress's fine bust and shoulders are displayed to perfection above the band of jet passementerie and in contrast to bands on the arms. There is a pretty apology for a sleeve in the shape of triple frills of accordion-pleated net, a diamond buckle fastening them to the jet straps. Amongst the most admired of the gowns designed by the great sartorial artists of the Rue de la Paix, is Mrs Cecil Raleigh's last toilette in black satin richly embroidered with jet spangles. The corsage is quite unique, being half in the handsomely sequined Duchesse, and half in white net dotted with silver sequins. Some glossy sable-hued ostrich plumes, broad hoops of black satin ribbon, and a small quantity of costly cream lace, deftly introduced, complete a perfect triumph in black and white.

HELOISE.

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.

TOMATOES STUFFED.—(1) Take as many tomatoes as there will be people to eat them; cut a round piece off the top of each, and with a small spoon remove all the pips, which put on one side. Then make a stuffing of shallots, mushrooms, and breadcrumbs, in the proportion of ten shallots and half a pound of mushrooms for every ten tomatoes; mince the shallots separately and very small, and toss them in a saucpan with some butter. When cooked, add the mushrooms, also cut up small, with parsley, salt, and pepper, and enough breadcrumbs to make a good thick paste. Strain the tomato pips, and, with the juice, moisten the stuffing, after which divide the latter into as many portions as there are tomatoes, inserting one into the hollow of each tomato. Then re-cover the vegetables with the round pieces cut off the top; place them in a dish large enough to contain all, near one another; pour over them two tablespoonfuls of olive oil, bake in the oven for half an hour, and serve. (2) Dip some tomatoes in hot water, peel them, cut them in half, and remove the pips. Rub a baking sheet with shallot, butter it well, and lay the tomatoes in it, filling each half with the following composition:—Two parts breadcrumbs, one part ham finely minced, and, according to taste, parsley and sweet herbs also finely minced, and pepper and salt. Put a small piece of butter on each half tomato, and bake them a quarter of an hour. Have ready some round pieces of buttered toast; on each of these put half a tomato and serve.

SALMON CUTLETS.—If fresh salmon is not procurable a good tinned quality does excellently. After having cleansed the cutlet of fish tie it into a nice shape, and wipe it quite dry, then fasten a buttered band of paper round it, and place it on a baking tin which has been previously well buttered, and pour a little sherry over the fish, and cook it in a moderately hot oven, remembering to baste it from time to time. A cutlet of salmon, weighing half a pound, will take about twelve minutes to cook. When cold remove the band of paper and garnish the cutlet with aspic jelly, which has been chopped and forced through a forcing bag with a rose pipe, and sprinkle a little lobster coral or coraline pepper over the chopped aspic. Mayonnaise sauce should be quite thick when properly made, and it is quite wrong to use hard boiled yolks of eggs to make it with, the raw yolk of one egg is sufficient to make half a pint of sauce.

VEGETABLE MARROW AS GINGER.—Take a marrow that is not too ripe; wash it, wipe it, and peel it; then cut it lengthwise down the centre, and remove all the seeds with a silver spoon; after this, cut it into zigzag, uneven pieces, as much as possible to resemble ginger, put these into a bowl or tureen, having first weighed them; make a syrup of Demerara sugar in the proportion of a pound to a pint of water, pour this boiling over the marrow, and leave till morning; then drain it off, and boil it over again, and pour it over it a second time; next morning drain through a colander (that syrup is no longer of any use), leaving the marrow to drain. Make a fresh syrup of loaf sugar; to every pound of marrow (½ lb of sugar, two tablespoonfuls of water, the rind of two lemons very thinly cut, 1½ oz of ginger, bruised (not too much, or the preserve will not be clear). Let all boil till the marrow is perfectly clear; when done, add the juice of the two lemons, having first strained it. Many add a glass or two of whiskey or brandy, which is decidedly an improvement.

A BEAUTIFUL COMPLEXION.

Apply Sulpholine Lotion. It drives away pimples, blotches, roughness, redness, and all disfigurements. Sulpholine develops a lovely skin. 13 bottles. Made in London.—(Advt).

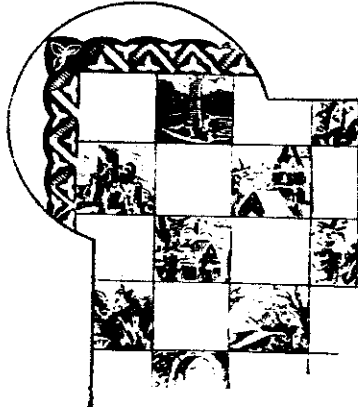
IN THE HOUSE.

FLOOR PASTE.—Adhesive floor paste should be boiled. A good article is composed of wheaten flour, one ounce; powdered tragacanth, half an ounce; powdered gub arabic, half an ounce; salicylic acid, 30 grains; oil of wintergreen, three drops; water, 12 ounces. Mix the powders and gradually add the water, then bring to the boil. Allow to simmer for twenty minutes, stirring constantly. When cold, add the oil.

SACHET POWDER.—Orris root powder, in shilling packets from a good perfumer, I have found to last longer than any other kinds. But white rose and sandal wood in paper sachets are strong and fragrant. The perfume comes out strong when the sachet has been kept in a drawer for some time. It must be sprinkled plentifully on the wadding of the sachet, or (if a small one) slipped in, in its cover, with the outer one of glazed paper taken off.

TO USE UP ONE'S SNAP SHOTS.

NEARLY everyone who travels about nowadays possesses a kodak, and very nice it is to take mementos of one's 'walks abroad,' but it is not so easy, when one gets home, to know what to do with them all. One may fill scrap-books for one's self, for one's friends, and for hospitals, but still the photographs increase. I saw a series very prettily utilised the other day, by a number of small landscapes being used alternately with squares of white paper, so as to form an ornamental chess table. They must be cut and fitted with extreme precision, and very thoroughly fixed at all the



A NOVEL CHESS TABLE.

corners by means of strong glue. When finished lay a clean sheet of paper over all and press evenly under a heavy weight; the table should then be varnished. Some kind of black and white border would be required to finish it off well, but there are various ways of adapting head-lines or cuttings from illustrated papers to this purpose, so that with a little ingenuity something really original may be evolved.

COMPLEXION HINTS.

SPOTS ON THE SKIN.

ANY one whose skin is covered with blackheads, pimples and red spots needs first of all to be treated by her doctor, and after this she can apply some of the simple external remedies. The giving the face a Russian bath by bathing it first in hot then in cold water, is a special treatment which I advise at night. For other times bathe the face in water that has the chill well taken off it, which means water that is tepid. A good soap should be used upon the face and then thoroughly washed off, or else the face will not be clean. Exposed as it is to dust and all the little particles of which the air is full, it really needs soap more than any other part of the body, and yet it seems to get less.

A PRETTY AND USEFUL DIVAN.

AN extra bed in a small house or flat is an almost indispensable article. A contrivance of mine for this purpose may prove of interest and help to some other house-keeper who has not the luxury of a spare chamber, and in whose home the parlour is the only available room for a chance guest.

I bought a good strong spring cot bed, the folding legs and frame of which were of ash and very firm. The headboard was adjustable and there were no raised side pieces and the springs were of woven wire. Removing the castors I sawed off about two and a half inches from each leg and refitted the castors as before. To the ends and on one side of this I tacked a straight strip of dark brown cloth, wide enough to reach to the floor, and on each end a strip the width of the cot and about three-quarters of a yard long, to pull up over the bed when made. Next, I put on the mattress and made it up as is usual with any bed; after that I drew up the extra end pieces, stretching them neatly over the bed, and to the front corners of these I fitted a narrow strip as wide as the thickness of the mattress and blankets together, sewing them in firmly. Now my divan was ready for a long Indian blanket which I laid over the whole, letting it fall half-way to the floor on the front side. A heavy,

bright-coloured rug is the best thing for this covering as it does not wrinkle when lounged upon, but a strip of felt or heavy flannel to match the valance would answer. Upon this finished divan I placed three square pillows covered with silk of harmonizing colours. This impromptu lounge afforded a most enticing and comfortable couch, and many are the compliments I have received for my pretty divan from strangers who never dreamed it held any other mission in life than that of furnishing a temporary lounging place. When, however, a friend came to pay me a short visit, the secret was disclosed, and at night, when the rest of the family had retired, the bright rug was folded away, the sheets were turned down as on any bed, the headboard was slipped into its place, two of the pillows were dressed in dainty white slips, and in a minute's time the couch was turned into as comfortable and inviting a bed as any guest need ask for.

MUSIC-STAND DRAPERIES.

SHRETT music in any quantity is liable to have a ragged effect, even if neatly piled. On this account a closed receptacle is convenient. Small stands similar to open bookcases, but shorter, deeper, and narrower, can be utilised. A shoe box may be made into a music stand by placing it in an upright position and putting in two shelves. The wood may be ebonyized and ornamented with short brass posts screwed into each corner of the top. Across the front may be placed a rod and ring to support a curtain. If the top of the home-made stand is not smooth enough to bear inspection, a pretty cover may be added. A conspicuous feature of the music stand is the curtain made of art sheeting in a fawn-coloured shade. A band, a deeper shade of the same colour in Tudor velvet, crosses the upper part, being put on without any visible edge stitching. Across the lower part of the curtain is a line of music, which can be drawn by the aid of a ruler. Both the straight and the upright lines that divide the bars are worked in outline stitch with black silk, the note stems with little dots for the heads. Above this line is a guitar worked in outline with brown silk. The strings are made with Japanese gold thread, worked solidly with light blue silk, or a real ribbon may be basted on and hemmed down upon each edge.

CHICKEN-POX.

CHICKEN-POX, or varicella, as is well known, in some respects resembles variola, or smallpox. A failure to discriminate between the two may subject the patient to the contaminating atmosphere of a smallpox hospital, or, on the other hand, endanger the health and lives of many of his neighbours. It is, in fact, solely for the purpose of deciding this important point that the physician is usually called to see cases of varicella.

So common are epidemics of chicken-pox—as a rule, one and sometimes two such epidemics occur each year—that it is rare for any one to reach adult life without having contracted it. Those who have never had it must enjoy some peculiar immunity, since it is probable that every adult has many times been exposed to its contagion.

In the city of Leipzig an epidemic of chicken-pox has been noted to occur regularly after the opening of the infant schools.

Notwithstanding the frequency of chicken-pox, and the usual mildness of its course, it should not be dismissed as of no importance. The child should be directed to stay in the house while the eruption lasts, and during the time in which there is fever he should remain in bed.

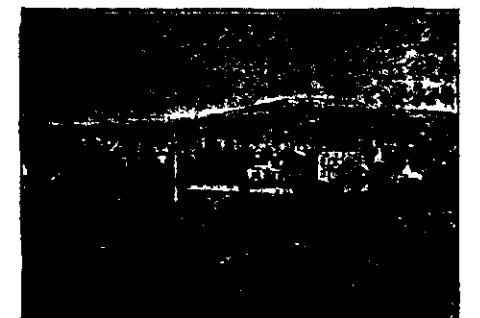
An eminent writer on the subject recently emphasized the fact that the disease may leave a tendency to enlargement of the lymphatic glands of the neck, which may then become the focus of tubercular infection. Cases of a severe type should subsequently be treated with appropriate tonics.

Pallor, which sometimes follows the disease, should receive a physician's care. The eruptions on the face should be looked after in a careful way in order that scars may not result.

After all cases an abundant supply of nourishing food and pure air should be provided, in order that no physical weakness may continue as a sequel to the disorder.

ASHBURN HALL, NEAR DUNEDIN.

For the care and treatment of persons mentally affected. The buildings are specially constructed in extensive grounds commanding a good view. There are general and private sitting-rooms, with separate Bedrooms for each inmate. This Establish-



ment provides specialised accommodation for those for whom the advantage of home comforts and association with small numbers are desired. A carriage kept for the use of inmates. A visiting Physician and a Chaplain.