

of scarlet. Heading this is a double cape of 'bruised plush,' matching the cloth; while edging these excellently cut tippets is some narrow silver braiding laid on so as to form a fanciful border. The pointed *jabot* is made of pretty Maltese lace and meets at the throat a



COSY OPERA MANTLE.

very chic waved collar wrought in plush and touched up with the silver trimming.

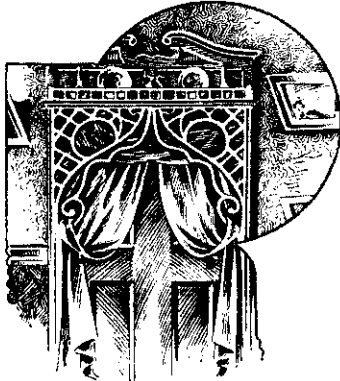
*Apròpos*, 'bruised plush' seems the best term with which to describe one of the latest novelties in winter fabrics, and perhaps it is this very bruised appearance which lends an additional charm to this old-world material, employed in some cases as a deep border to a cloth *jupe*. Those of slight proportions will welcome the new mode of gathering the skirts slightly round the hips, and will not regret to hear that, if anything, our petticoats are to be wider and crisper than ever.

Just a word on boots, by way of an appropriate *finale*! The smartest thing shown in the way of foot gear is the tan patent shoe, which has a character all its own. In certain makes the 'uppers' are in a dull skin, while only the toe-caps are in shiny leather. The spiked boot, which now hails principally from America, is rapidly 'catching on' in England, and it is quite an error to imagine that this pointed *chaussure*, generally quite half an inch longer than the actual foot, is other than supremely easy.

HELOISE.

WORK COLUMN.

In a very large room it is not necessary to deal with the doorways in any particular decorative fashion; in fact, they are better left to their dignified severity, but when one comes to undertake the decoration of a small room the door is so close to us that it is quite oppressive with its hard lines and suggestions of draughts. I am not exceedingly in favour of much gilding being used, but I must confess that the doorway inside a smoking-room in which gilding was extensively used very much fascinated me the other day. There was an archway of fret-work carved, as nearly all these arches are, under the influence of Moorish design, and consequently lent itself well to particularly gorgeous treatment. This was not gilded with a light gilding, but in a dull tone, somewhat resembling burnished copper. Behind this was arranged a curtain, cross-wise, of rich peacock-green silk, and below it were side curtains in a shade something between vermilion and orange. The ornamentation above the door was black, and against it stood some brilliant-hued specimens of Moorish pottery. The door itself was of unrelieved



DOOR DECORATION.

black, with a gilded handle. The dado round the room was one of those Moorish papers—zigzags of gold against a red copper background. Up above the paper appeared almost plain, but there was a light pattern running

across it that faintly indicated that there were two shades in the peacock-green of its colouring. The pictures chosen were chiefly of Oriental places, and were framed in flat gilded canvas frames, and the only china in the room was Moorish. Large easy chairs were covered with saddle-bags, and little tables of inlaid mother-o'-pearl stood about ready to receive pipes and coffee cups; it was altogether ideal as a smoking-room.

JAPANESE REED AND BEAD WORK.

I will give you a description this week of a short window blind made in the reed and bead work. This kind of curtain has an immense advantage over the usual window drapery, in that it is permanent; it needs no constant washing and redraping, and while forming an excellent screen, at the same time admits both the air and light, so important to dwellers in towns. The effect is light and extremely artistic, the cost trifling.

Procure from your carpenter two bars of wood three-quarters of an inch thick, and the width of the window for which the curtain is designed; about three feet six inches will be the measurement for an ordinary sash. Pierce holes in one of the bars at regular intervals of three-quarters of an inch; in the other the holes must occur twice as frequently. Now supply yourself with a good ball of medium stout string; and work a pretty insertion with half and quarter reeds obtained by cutting the ordinary three-inch reeds with a sharp penknife. Cut lengths of string allowing for each piece to be folded double the length of the finished screen with a few inches over. Thus, for our short blind, measuring three quarters of a yard in depth, the strings must be a yard and three-quarters long.

The top bar is the one with the fewest holes in it. Place it in front of you on the table, and, beginning at the left hand side, pass the first string upwards through the first hole of the bar, and downwards through the second hole, drawing it through till both ends of the string are of equal length; pass the second string up through the second hole and down through the third hole; pass the third string up through the third hole and down through the fourth hole, and so on, always doubling the strings until the entire length of the bar is threaded. Commence at the left hand side, and thread half a yellow reed on the first string; take the second and third strings together, and on them thread half a reed; take the next two strings together, and thread another half reed, and repeat this to the end of the bar.

Second row: Thread a quarter of a black reed on every string. Third row: Thread a quarter of a yellow reed on the first string, then on the second and third together, and so on to the end of the bar. The fourth row the same as the second row; the fifth row the same as the first; this finishes the insertion. Place the second bar on the table, and pass all the strings in rotation through the holes pierced in it, one string into each hole.

Now commence the short blind itself with whole reeds. Thread on one yellow reed, then a blue bead, a black reed, an amber bead, a yellow reed and so on repeating from the first. Repeat this until the screen is sufficiently long, threading both a blue and amber bead to give extra weight at the bottom. Thread eight strings in this manner; then commence the ninth string with a black reed, then an amber bead a yellow reed, a blue bead, a black reed and repeat. Four strings should be threaded in this manner. Then recommence the eight, in the same rotation as the first and so on to the end of the bar.

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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.

OSTER SALAD.—Two dozen fresh oysters, two heads of celery with part of their green tops, and half as much tender white cabbage. Put the cabbage and celery into boiling, salted water, boil five minutes, pour off the water, drain and chop fine. Drain the liquor from the oysters, boil and skim it. Add an equal quantity of good vinegar, some broken pepper-corns, pepper sauce and salt. Put in the oysters, shake the pan while they are scalding that they may set in a round and plump shape. Do not let them boil. Drain and set them away to become cold. When ready to serve, season the chopped celery slightly with oil and vinegar. Spread part of it on a dish, lay the oysters in it side by side, and the rest of the celery on top of them. Smooth the top and cover with tartare sauce, omitting the minced onion and gherkin. The sauce must be thin enough to spread itself easily over the oysters.

BAKED MULLET.—Put a mullet steak, weighing about two pounds, in the middle of a pan; sprinkle it with salt and a little finely-chopped onion; then spread with enough tomato to cover the fish; next, cover with bread-crumbs. Add a little more salt, and some generous bits of butter; bake about forty minutes or less; lift out carefully on a hot dish, pour hot tomatoes around it, and serve.

PASTRY.—A culinary authority says that the only really wholesome pastry is that made from beef fat, and gives the following practical instructions for preparing this ingredient, ready for use when pastries are to be the sweet course for meals. 'The small pieces of fat trimmed from off the piece of beef that forms the more substantial part of the daily dinner are placed in an iron pan, and allowed to simmer four or five hours; the fluid fat is then strained into a small crock or tin, and set within the refrigerator when sufficiently cooled; here it will keep indefinitely.' For those who do not possess a 'refrigerator' the coolest place available must suffice, the only difference being the fact of it not keeping so long, of course. When beef is not part of the menu for dinner it is easy to procure a few pounds of beef fat from your butcher.

ICED CURRY.—Mix about a dessertspoonful of curry powder with half a pint of mayonnaise, and stir thoroughly into this about 1lb of flaked cold chicken, ham, sweetbreads, etc., and set it on ice till thoroughly cold. Have some carefully boiled rice, cold; fill some paper cases with the curry mixture, and pile the rice on the top in a pyramid; garnish with shreds of red chillies and hard-boiled yolk of egg rubbed through a sieve.

LA BELLA CAKE.—Ingredients: 10ozs of flour, 8ozs butter, 8ozs castor sugar, 2ozs candied peel, 1/2 lb of sultanas, 4 eggs, rind of a lemon. Grate the lemon, mix it with the sugar and run through a sieve, beat the butter to a cream, mix in a spoonful of flour, one of sugar, then one of the eggs well beaten up, continue this till flour, sugar, and eggs are well incorporated, add the other ingredients, and bake in a well buttered tin lined with buttered paper. The quantity of sultanas may be increased, or half currants used if preferred.

HOUSEHOLD HINTS.

Never wash a clean cut, but close it in its proper shape at once. Put on some lint, apply a bandage, and if it is possible, never wet it or remove the bandage for two days. At the end of that time it should be healed. Treated so, a cut heals quickly, and leaves very little scar. Washing a cut removes the blood and all the life of the thin skin, leaving nothing to heal the severed parts along the edge.

Nothing so quickly restores tone to exhausted nerves and strength to a weary body as a bath containing an ounce of aqua-ammonia to each pailful of water. It makes the flesh firm and smooth as marble.

The hop has long enjoyed a medicinal reputation. It is a fruit of the cone order, and owes its properties to a substance it develops called *hupulin*. It is a tonic and a sedative. A pillow stuffed with hops is an old-fashioned cure for sleeplessness. The tonic effect of bitter ale is, of course, due to the hops it contains.

THE CAMPHOR LANGUAGE.

ONE of the strangest languages in the world, used for the queerest of purposes, is the 'camphor language' of Johore, a country of the Malay Peninsula. It has lately been studied and reported upon by Mr Lake, an English engineer in the service of the sultan of Johore. This