

of the room, and was covered with a pretty bit

A PRETTY THY. Covered with a pretty of tied up at the corners with butterfly bows, two pieces of ribbob being run through the slats at the back. I have given the basket drawn separately, as I think it suffi-ciently pretty for you to wish to copy it.

OUERIES.

Any queries, demestic or otherwise, will be inserted free of everye. 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 EULES for correspondents are few and simple, but readers of the NEW ZEALAND GRAPHIC are requested to comply with the of the NE

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

No. 1.—All communications must be noticed and and a second second

RECIPES.

TOAD-IN-THE-HOLE.—', ib beef kidney, 'zlb of beef, boz of flour, 1 pint of milk, z eggs. Mix the eggs with the flour, without previously bearing them, then add the milk gradually, stirring all the time, beat well; let it stand a little while, cut up the meat, lay it in a well-greased tim, pour the batter over, and bake in a good oven for one hoar.

oven for one hour. TARRAGON CHICKENS.--Cbickens with tarragon are prepared as follows:--Truss the chickens for boiling, ite some slices of bacon round them ; put them into a sance-pan with a bunch of sweet herbs, carrots, onions, pars-ler, pepper and sait. a good bit of tarragon, and sufficient second stock to come half way up the birds. Put on the lid of the sancepan, and let the whole simmer very gently till the chickens are done. Fifteen minutes before serv-ing strain off some of the stock, and having removed all chickens, spriukle them with some chopped tarragon, and pour all over and round them the reduced stock. POTATO CAKE --Ingredients: The potatoes, flour,

POLATO CAKE - logredients: The polatoes, flour, salt. Boil the polatoes until they are soft and floury: dry them, and while warm mash thoroughly with the hands. Mix with sufficient flour to bind the polato withoat making it stiff, add the salt, roll the cake out and fry in flavoured fat. The cake is usually half an inch in thickness and shaped to the size of the pan. It chould be must correluin turned to avoid breaking it. should be most carefully turned to avoid breaking it.

should be most carefully turned to avoid breaking it. BCX.-Outside Paste: Take 1¹2 breakfastcupfuls of flour, and put into it ¹/₄ b of either dripping or butter, and ¹2 teaspoonful of baking powder. Mix to a firm paste with water, and roll it out into a thin sheet; grease the inside of cake pan and inne it neatly with the paste, reserving a piece the size of the pan for the top of the bun. Then put together in a large basin the following : -Ilb flour, ¹/₂ bis ugar, 7 bis large blue raisins (stored), zlbs currants (well washed in cold water, rubbed dry, and picked), ¹/₄ bio orange peel, ¹/₂ tenspoonful black pepper, I small teaspoonful baking soda, ¹/₄ b almonds, ¹/₂ oz each of ginger, cinnamon, and Jamaica pepper, all thoroughly with the bands, and put the mixture into the lined tin; make it flat on the top, wet the edges round and put on the piece of paste reserved for the pur-pose. Prick it all over with a fork, break it with a little egg, and put it in the oven for about two and a-balf hours. STRAWBEREN COTTAGE PUDDING.-Cream together

STRAWBERRY COTTAGE PUDDING.—Cream together one-half cup of butter and one cup of sugar, add one cup of milk, one beaten egg, one pint of sifted flour and two tesspoonfuls of baking powder. Bake in a cakepan, and serve hot with liquid sance, into which fresh straw-berries, mashed with sugar, have been stirred.

STRAWBERRY JELLY. -- Boil three-quarters of a pound of sugar in half s pint of water, pour it boiling hot over three pints of strawberries placed in an earthern vessel, add the juice of two lemons, cover closely, and let it stand tweive hours. Then strain through a cloth (faunel

is the best thing); mix the jnice which has run through with two and a half onnces of gelatine which has been dissolved in a little warm water, and add sufficient cold water to make the mixture one quart. Pour into a mould, and set on the ice to cool.

TO MARK LINEN, ETC., FOR SCHOOLS.

TO MARK LINEN, ETC. FOR SCHOOLS. Towers, finger napkins, nightshirts, and all white physical are generally done with marking ink; but, if they are to be submitted to the tender mercies of an objecting powder and other destructive agents, the best blan is to have the name in full woven in turkey-red silk on white silk ground. Planuels for cricket, rowing, and dootball can be marked in the same way, though cross-titch marking is commonly used for the two latter. Haddrerchiefs are best marked with embroidered initials, or, faute de mieux, with marking ink; and for coldars marking isk is the best. Umbrelias can be marked on a silver or metal plate on the bandle, or else a tape sen have the under heatly cut in in block letters, or in script style; or they can have the initials cut in a silver in about 1; inch apart; and bits plan, with larger usils, and bags are best treated by painting the initials, either in white or black, on the two sides; and it is agood plan in white or black, on the two side; song bores, if of prunk, as it saves time on arriving at a terminus, where so many bags, etc., are alike. Courbs and toothorshes pre and is aver the with any same. Scap bores, if of prunk, as it saves time on arriving at a terminus, where so many bags, etc., are alike. Courbs and toothorshes pre asing marked with any same. Scap bores, if of privel the tap, or have in the bud have a tape in-so the tag, or have in the bood have a tape in-so the tag, or have in the tap dig with pressed bores, if of privel the tag, or have in the bas of the too of the bag or the tag, or have in the tap dig with pressed bores, if of privel the tag, or have in the tap dig with pressed bores, if of privel the tag, or have in the tap dig with pressed bores. The solution the base of the tag of the tag of the tap dig with pressed bores, if of privel the tag of the tag of the tag of the tap dig with pressed bores. The solution the solution the base of the tap dig with any tap dig the tap dig the solution the ba

THE CIFT OF CRACIOUSNESS.

(BY MRS WILLIE WALKER CALDWRIL.)

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As life ripens and duties multiply, this 'gift of graciousness' finds new channels, sud that which may have at first been little more than a trick of manner, prompted by kindlivess of heart, develops into a trait of character—a life principle—and so becomes a power. What a subtle, yet strong, force in the management of a home! How it biesses the husband, assists in con-trolling the servants, and influencing the children; what a potent charm it is in social life, and especially in performing the agreeable duties of bostess. The gift whose mother has this gift is particularly fortunate. Her home is sure to be a happy one, her friends are the friends of her mother's help and sympathy side by side with her due restraint and judicious advice.

Sat., Nov. 28, 1896.

ON SHICKE

BR SURE YOU HAVE A VOICE.

BY CLEMENTINE DE VERE

THE advice which is used as the title of this article is important to be observed in its reference to both quality and quantity by girls who have any intention of making public singing their profession ; though it is a matter of

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less desirons always of self enjoyment than of furnishing pleasure to others. But if you-bare only the smallest quantity of voice, cultivate what you have; develop more, and learn the art of singing. That is all you will find it necessary to do in order to become e very pleasing singer. I say 'all,' but it is a very large 'all,' It represents months, and even years of close application, patient study, con-tinued practice and care. But the adherence to them will give you provided you have started with the requi-sites—a style which will charm, and a voice which will be to yourself and your nearest and dearest, if not to the public, a constant source of refined pleasure.

A QUIBBLE

'How dare you say my bair is red ?' Fair Florence to her lover said. 'Tis auburn, silly, can't you see ?' But let me tell you, dear,' said he, 'Tis owing to hair-red-ity.'

CLARK'S WORLD-YAMED BLOOD MITTURE.— 'The most search ing Blood Cleanest that eciece and medical shill have brought to tight.' Sufferers from Scrofula, Scurry, Eczema, Bed Lege, Shin and Blood Diseases, Pimpies and Sorse of any kind are policited to give it a trial to test list value. Thousands of wooderbul curves have been effected by it. Bottler in Sd each, sold every where hevers of worthless imitations and substitute.