## WORK COLUMN.

### FANCY WORK.

JESTER pen-wipers are one of the nicest of the count-less little articles that are made as temptations to the charitable at bazaars. They are pretty little things and are not difficult to make. The first thing is to get a china doll's head with a face about an inch long and pro-ceed to decapitate it immediately below the chin; then get two pieces of yellow cloth and two pieces of black in the shape of a lozenge, 6½ inches by 4 inches, and a piece of cardboard of the same shape about an inch amaller all the way round; place these in the following order: a yellow piece, two pieces of black, the card, and



A PRETTY PENWIPER.

top all with the other piece of yellow; stitch firmly in the centre; then take a number of pointed pieces of both yellow and black 2 inches long, and after decorating them with sequips or spangles, finish them off with tiny bells and fasten them to the part already made, arranging them so as to radiate from the centre; made cap, half of black and half of yellow, to fit the head, coming over the ears and going into a point at the back, from which another bell must hang; then sew the head firmly by this cap to the penwiper. Of course, a variety of colours may be introduced, pale green and pale pink being particularly pretty for a drawing-room table. This is the class of work that is eminently suitable to undertake when going away from home, holidays, or visits, as it is not cumbersome, and can be brought out in any company, besides it always looks quaint and interesting.

Perhaps there is no more active factor in evolution than the decorative spirit; it seizes upon anything and everything and converts a thing by a wave of its wand and the patient sewing of its votaries, into something for which it was never intended, and which place it fills remarkably well, thereby refuting many popular fallacies which have been severally propounded on this subject. Whenever I can get hold of the deep round baskets, with their well-fitting lids, in which butter is sometimes imported, I set to work to make them as ornamental as possible. In the first place they require painting some pretty colour, and for each basket one may count upon needing



and for each basket one may count upon needing a yard and a half of sateen. The length should be split in half and gathered at the top and bottom to form a lining, and the frill should be ar-ranged to fall outwards round the top; the other portion is cut to make two round cushions, the one portion is cut to make two round cushions, the one tor the base and the other for the lid, leaving sufficient for a little frill with which to finish the latter off. Then a yard of soft, wide ribbon should be taken, and one end sewn to the edge of the cushion inside the lid, bringing it should be tied into two large loops intermixed with a quantity of pompoma. The cushion at the bottom of the basket should be glued and pressed down, but that on the inside of the lid

and pressed down, but that on the inside of the lid should be tacked. These baskets, painted green, make admirable holders for palms and big ferns, and nothing looks better in the hall or drawing room.

## PALPITATION OF THE HEART.

By palpitation of the heart is meant the sensation either of irregularity in heart action or of rapidity of heart beats. The person who experiences it is usually alarmed by the symptom, and calls in the doctor.

But in most cases of this sort which are brought to his attention, the physician finds nothing out of the way with the heart, and hence of danger to the individual. The cause of the senration is elsewhere. In the majority of instances the real trouble is indigestion.

In almost all cases of actual heart disease no intimation of it is transmitted to the patient by anyirregularity or like sensation of heart rhythm.

As a symptom, palpitation is valuable to the physician in that it directs the attention of the patient to the heart. An unusual sensation in this region usually leads one to consult his physician at once. Symptoms felt in other parts of the body usually wait for "the more convenient season."

Doctor Auatin Flint was once summoned to attend a young lady dying of heart disease. The family informed him that his presence was wanted merely to

satisfy the lady's friends, since they all understood the fatal nature of her malady.

The patient lay in a room from which not only light but everything that might lead to the slightest nervous excitement was excluded. It was suggested to the doctor that an examination of the chest be omitted, and that all communication with the patient should take place through a friend, leat the exertion should result in immediate dissolution.

To this the deuter philated. When admitted to her

immediate dissolution.

To this the doctor objected. When admitted to her presence, he found that she answered his questions in whispered monotones. Examination of the chest showed that there was no disease, and consequently no danger. The story was told to illustrate the importance of thorough examination before deciding on an opinion.

Palpitation does, however, undoubtedly occur in cases of real disease, and whenever it occurs its cause should be found out and remedied.

Among the common causes of palnitation are to be

be found out and remedicd.

Among the common causes of palpitation are to be numbered the excessive use of tobacco, tea, coffee, alcohol, or of certain drugs, bysteria, excessive exertion, hunger, privation, fatigue, fright, or loss of sleep, and excesses of any kind.

# QUERIES.

Any queries, domestic or otherwise, will be inserted free of stargs. 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 myelope, '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.

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No. 1. -All communications must be soritten on one eide

NO. 1.—All communications must be written in one 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.

CABBAGE SOUP.—Boil with 41b of heef some black pepper whole for three hours. Then cut three or four cabbages in quarters, and boil until quite tender. Turn into a dish, and serve together.

into a dish, and serve together.

A NICE HASE.—Cut the cold mutton into neat slices as much of a size and shape as possible, removing all skin, gristle, or any parts that are the least burnt. Now fry together a spoonful of flour and about an ounce of butter till perfectly smooth and of a rich brown, then pour into it gradually half a pint of stock, or even water; season this to taste, adding a little lemon pince. Worcester or Harvey sauce, a very few drops of anchovy sauce, and, fat hand, half a teaspoonful of red currant jelly; let it all boil together for a few minutes, then tammy it or rub it through a sieve, and let the meat heat in this without boiling, them serve, garnished with picked walnots and fried croutons of bread. This makes a delicious dish if nicely done, sund the best hash is made from shoulder of mutton. Minced mutton carefully heated in the sauce given above, which should, however, be a little thicker, than for bash, is excellent if deftly introduced just as you fold an omelet over, if you can make a good onelet.

Apple PIR.—To make a good apple pie is an art, but

fold an omelet over, if you can make a good omelet.

APPLE PIE.—To make a good apple pie is an art, but here is a carefully prepared recipe: Stew some tart cooking apples until perfectly tender, and rub through a sieve. To one quart of apples (which will make two pies) add sugar to sweeten to taste. Three gills will be sufficient if the apple is not too acid. Stir in a half pound of nice butter and flavour with grated nutmeg, or lemon if you prefer. Lime a pie plate with puff paste, fill with apple and put on a top crust of the same pastry; pierce it with a fork and bake a pale brown. All pies and puddings should be removed at once from the tin plates on which they are cooked, to white ware plates which have been heated, to prevent the pastry from gathering moisture by being put on a cold plate.

MUSRROOM KETCHUP.—To each peck of mushrooms

which have been neated, to prevent the pastry from gathering moisture by being put on a cold plate.

MUSHROOM KETCHUP.—To each peck of mushrooms ½1b of salt, to each quart of liquor ½0z cayenne, ½0z of ginger (bruised), two blades of pounded mace. Mode: Take large fresh mushrooms, gathered in dry weather, put a layer of them in a deep dish, sprinkle salt over them, another layer of mushrooms, and salt till they are all in; let them remain a few hours, then break them up with the hand, and put them in a cool place for three days, stirring them occasionally and mashing them to extract all the juice. Now measure the liquor without straining, and to each quart allow the above proportion of spices. Put all into a slone jar, cover closely and put into a saucepan of hoiling water, and let it boil for three hours, then turn it all into a clean saucepan, and simmer gently for half an hour. When cold strain, without squeezing the mushrooms, and to each pint of ketchup add a few drops of brandy. Be careful not to put any sediment juto the bottles. Cork well and seal the corks to exclude the air. It should be examined occasionally, and, if spoiling, hoiled again with a few peppercorns. This sediment may be bottled for immediate use, or used as flavouring for soups and stews.

## 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, 1864, everywhere—(Advt)

## MOTHERS' COLUMN.

## DO CHILDREN LOVE THE FATHER OR MOTHER BEST.

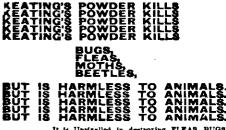
Is it general that mothers have preferences for children? That is, is it so, for example, that parents generally love better children of the opposite sex? So many mothers seem to have their hearts bound up in their sons more than in their daughters, while the fathers, on the other hand, seem to be more proud and loving of their daughters than of their sous.

So far as my observation goes there is no general rule of preference. The tie between fathers and daughters is often a very strong one, as is also the tie between mothers and sons. It is very natural that it should be so; all that in her husband won her admiration especially attracts a woman in her sons. She feels strong in their strength; her pride in their maniliness, their success in the great struggle for place and power, is a different pride from that which her daughters inspire. Yet the love she feels for her daughters is not less because it is different. I think the element of anxiety enters more largely into the feelings of a father for his sons and in each case lessens a little the restfulness of love. The greater feeling of responsibility in the father for his sons and in the mother for her daughters sometimes leads, perhaps, to a critical attitude which stands in the way of perfect comfort in companionship. It should not be so, and there are thousands of instances where sympathy is as unhindered between a son and his father as between the son and his mother. The bond between parent and child is a mysterious one—broken sometimes by a word, yet sometimes strong enough to hold against terrible brutality and neglect. What was it lodged in 'David Crockett's' heart that drew the boy back, over hundreds of weary miles through the wilderness, to a home revolting in its degradation from which he had been sent at twelve years of age by a cruel father to endure bardships unfit even for a strong man' Strange filial love.

We cannot put love on the dissecting table or in the crucible—when we try to analyse it we destroy it. We fail to see it when it is really

'Daphne!' said a lady, who was engaging a new house-maid. 'That is much too romantic a name with young men in the house. I suppose you would not object to being called by your surname?' 'Oh, no, ma'am! In fact, I'm quite used to it, 'replied the applicant.' 'What is your aurname?' 'Darling!'

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