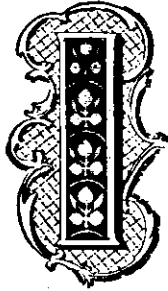
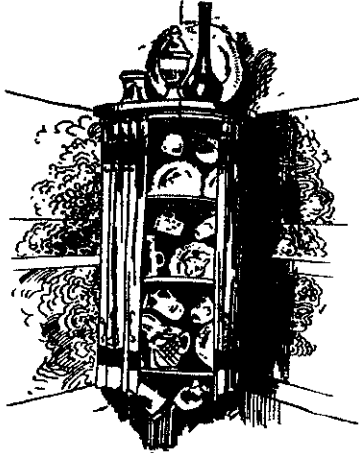


WORK COLUMN.



It has often occurred to me that we are not nearly as clever in the arrangement of rooms as our neighbours the French, who are accustomed to live in 'flats,' and make the most of the space. We make little or no use of our dining-rooms; for instance, there is no reason why there should not be an infinity of ornamental cupboards round the walls, and in the corners, where ordinary, everyday china might be well arranged so as to add to the decoration of the room. The cupboard shown in the accompanying sketch is really pretty, yet here is everyday breakfast china, a marmalade jar, milk jug, and

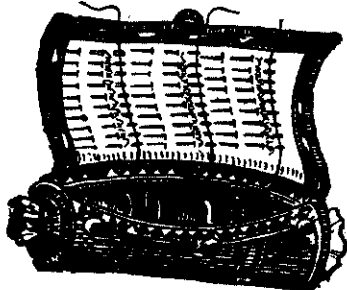
everything of the kind put safely away instead of standing about on the dresser of a kitchen. It is supplied with a couple of bright little curtains which can be drawn at need, but left partially open have a better



A CUPBOARD FOR CHINA.

effect. The cupboard itself is nothing in the world but a series of corner wooden brackets fixed on the wall one above the other, and these can be stained to match the furniture, or, if a contrast be liked, stained green or painted white.

Housewives, as a rule, do not commend themselves to me; for the most part they seem to contain a variety of articles one never uses, they are too cumbersome to carry about, and are seldom at hand when they are wanted, but I most seldom at I fell a victim to the charms of a little French 'housewife,' which not only gives you needle and cotton, but also the former threaded and ready for use, for as you take out one of the needles and pull the thread through the others, breaking it off, you have only got to make a knot and set to work at whatever you are doing; but I will proceed to explain it in a more technical fashion. This peculiar 'housewife' consists of three rows of needles, which are supposed to remain always threaded. For instance, one row of a dozen needles is threaded with the same single bit of black silk, and the two others have white or any other cotton of two different sizes. The reels themselves are enclosed in the bolster case, which is divided into three compartments. Our model is made in antique garnet silk, brocaded with flowers and with ribbed stripes; it is lined with flannel. Both the inside and the outside measure



A NEW 'HOUSEWIFE.'

13 inches in length, and 6 1/2 inches in width. A 7 inch square of coarse linen is cut for the inside of the roll, and is placed between the silk and the flannel, to give more strength; the partitions are also made of flannel, and the whole is bound with a fancy galloon. The two gathered ends are in old-gold satin, to correspond with the feather stitching which divides the three lines of threaded needles. Evidently only the first needle of the row must be taken at a time, and the continuous thread drawn carefully, so that, in breaking the required length, the remaining needles are still left all threaded with an end projecting at the edge, as clearly shown in the illustration. Three fancy buttons, sewn outside the cotton case, correspond with three loops, by means of

which the roll is securely fastened. The top flat is also provided with a loop, to be rolled and buttoned up when not wanted.

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 pressures 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.

PAUPIETTES DE BŒUF.—Cut thin slices of steak, two inches by six, put on each at one end a piece of well-flavoured pork sausage meat the size of a pigeon's egg; roll up each slice tightly and neatly, and tie it up with thread. Fry them in butter till they begin to take colour, then take them out, remove the thread from each, and lay them by. Fry some onions a golden colour in butter, add a very little flour, sweet herbs, a few mushroom trimmings, pepper and salt to taste, and moisten with some good gravy or stock. Let the sauce boil; then strain it and carefully lay the small rolls of steak in it to simmer till done and ready to be served. The sauce should cover them in the saucepan. Serve with potatoes dressed in the following fashion: Potatoes Mashed; Take some boiled potatoes, hot or cold, and pass them through a sieve. Put them into a saucepan with a large piece of butter, and salt to taste. Work them well on a slow fire, adding small quantities of milk until they are quite smooth and of the desired consistency.

FOR A YELLOW LUNCHEON.—A beautiful idea for a yellow luncheon might be carried out thus. Work two extra squares rather larger than the napkins for vases on either side of the cloth used as a centrepiece. Take two designs for the napkins of maidenhair fern. Fill in all four corners by placing the designs alternately in each corner. Two other designs somewhat similar to each other, might be used in the same way for the second square by way of variety. All the china for the occasion should be tinted a delicate yellow merging into a golden brown next to the gold decoration on the outer edge of the plates and flower bowls. Some simple sprays of fern or foliage may be painted on this ground, thrown on in careless fashion, but this is not absolutely necessary. If artistically executed these will add greatly to the beauty of the plain tinting. The set can be elaborated by adding tiny vases for individual favours. The guest and menu cards for such a luncheon may be shaped like fern leaves, or else plain cards decorated with the traceries of the fern, with the name apparently hidden beneath, may be used. The lights should be of a golden yellow, casting a glow as of sunshine over all about them. The bonbons are also yellow. Small square baskets of bamboo or of wicker, having high square handles ornamented with large bows of yellow satin ribbon, filled with moss and growing ferns, make pretty, dainty, and moderately inexpensive favours. Small yellow vases of daffodils and primroses should form the floral decorations.

ALMOND MACAROONS.—Blanch, wash, and dry with a towel 1/2 lb of sweet almonds. Chop them very finely, and spread them out on a dish to dry for a day or two. Pound the almonds, beat the whites of two eggs very stiffly, and add to them the almonds and 1/2 lb of fine sugar. Spread a sheet of paper on an oven tin, and put the mixture out in teaspoonsful on the paper, a little distance apart. Touch the top lightly with a wet brush, and put a strip of blanched almonds on the top of each. Put them in a slow oven till they are quite hard, then remove the paper from the tin; turn it upside down, and wet the back of each biscuit with cold water; in a few minutes the paper will come off easily. The almonds and sugar must be mixed quickly and lightly into the eggs.

STALE BREAD MADE INTO RUSKS FOR CHEESE.—Break the bread into small, rough pieces; dip each one quickly in and out of cold milk, put them into a baking-pan, and bake in a hot oven. In a few minutes they will be crisp, when they must be taken out, allowed to get cold, and be put away for use.

HOUSEHOLD HINTS.

THE floor of the kitchen and dining-room should be brushed after every meal, the sideboard rearranged, and the table prepared for the coming meal. This is an important matter when the housekeeper attends personally to the dining-room. The receptacles for sugar, salt, the various table sauces, etc., the glasses, silver, napkins and cutlery may be placed ready for use, and the table prepared ready for the water, bread, etc., and then covered with a clean cloth large enough to protect it entirely from dust and disarrangement.



DINNER INVITATIONS.

DINNER invitations depend for their form and date of issuing upon two things: the number of guests and the formality of the occasion. For a small and informal entertainment a note in the first person should be sent to the guests from a week to ten days before the date settled upon. Some such form as the following should be used in the invitation:

'The Firm'

MY DEAR MRS BROWN,
Mr Jones and I hope that you and Mr Brown will dine with us on Wednesday evening, the thirteenth, at seven o'clock, to meet Miss Black, our charming English cousin.

With kind regards,
Cordially yours,
CAROLINE R. JONES.

October 12th, 1897.

It is unnecessary to add 'quite informally' after the 'dine with us,' as the first person note shows that the affair is to be small. It is a good rule to never use third person invitations except to formal affairs, as the character of the entertainment is at once thus shown.

In all informal invitations to married people the hostess writes to the wife, mentioning her husband's name with her own in extending the invitation, and inviting Mr Guest through his wife. In formal invitations, on the contrary, both husband's and wife's name appear equally as hosts and guests.

The acceptance or declination of a dinner invitation must be sent at once, by return post if possible, at latest within twenty-four hours. It must follow closely the form of invitation, and should repeat—as many embarrassing errors may thus be avoided—the date and hour of the dinner. An acceptance of the informal invitation should read about as follows:

The Terrace.

MY DEAR MRS JONES,
Mr Brown and I will be delighted to dine with you and Mr Jones on Wednesday evening, the thirteenth, at seven o'clock, and to meet Miss Black.

Always sincerely yours,
MANTHA BROWN.

October 5th.

A declination of a similar invitation should, if possible, give the reason for refusing. Its form is about as follows:—

The Terrace.

MY DEAR MRS JONES,
Mr Brown and I regret very much that a previous engagement will prevent us from dining with you on the thirteenth, though we hope to meet Miss Black on some other occasion.

Sincerely yours,
MANTHA BROWN.

October 5th.

For a formal dinner the invitation should read as follows, and should be issued two weeks in advance:—

'The Firm'

Mr and Mrs Henry Jones request the honour of your (or of Mr and Mrs Brown's) company at dinner, on Wednesday evening, November the tenth, at seven o'clock, to meet Miss Black.

October 27th, 1897.

These formal invitations are almost invariably written, though some very extensive hostesses have blank cards, in size about 3 1/2 x 2 1/2 inches, engraved:

'The Firm'

Mr and Mrs Henry Jones
request the honour of your company

and would use these in issuing dinner invitations. Two blank lines are left for the date and further description of the entertainment. R. S. V. P., another initialled abbreviation of a French phrase—'Repondez si vous plait'—is not used to any great extent upon invitations of late years, as it is considered both unnecessary and discourteous to remind people of their duties, the necessity for immediate acknowledgment being tacitly understood. The acceptance of the formal invitation must be sent promptly and should read as follows:—

The Terrace.

Mr and Mrs William Brown accept with pleasure Mr and Mrs Jones' kind invitation to meet Miss Black at dinner, on Wednesday evening, November the thirteenth, at seven o'clock.

October 28th, 1897.

The declination should be sent with equal promptness. The following is the most usual form:—

The Terrace.

Mr and Mrs William Brown regret that a previous engagement will not allow them to accept the kind invitation of Mr and Mrs Jones to meet Miss Black at dinner on Wednesday evening

And it may be added that the call after a dinner must never be omitted.

A farmer's taxes in Turkey are classified thus: (1) one-tenth of all crops and fruits; (2) 4 per cent. of the rental value of house and lands; (3) 5 per cent. on every transfer; (4) an annual cattle tax of 32 pence on every sheep and 21 pence on every goat. The taxes are rigorously collected.

A BEAUTIFUL COMPLEXION.

Apply Sulpholine Lotion. It drives away pimples, blotches, roughness, redness, and all blemishes. Sulpholine develops a lovely skin. 12 bottles Made in London—(Advt.)