where the hair is very luxuriant and rather wild and untutored in charac-ter. An illustration shows this model at its prettiest.

What pretty fancies can be woven into the bodices of the moment. No girl with time at her disposal and in-genious fugers need despair of turn-ing out something that shall be per-fectly mique, especially as it hap-pens that nearly all the choicest trim-

on the bodice itself, and this ribbon can be bought ready-made. This, with some pretty lace, is soon fashioned in-to a delightful garment, which should to a delightful garment, which should be worn with a skirt trimmed en suite at the edge. The centre bodice shows a picutel idea, which is very uncom-mon and extremely becoming. Lake insertion and silk or actin ribbon are used to form this particularly pretty trimming. The skirt worn with it has tucks from the wnist downwards. If



mings used in the best stellers of finings used in the next alcelers of fashion are copied almost as soon as they appear and sold by the yard in the shop. Take for example the hodice at the right hand side. It is trimmed with rows of narrow gather-ed ribbon arranged upon the epaulet-tes, the little vest, and in festoous upis sourcely needful to say that these are provided by bias strips of material laid on with the utmost care. The third bodiee fastens down the left side, and is formed of three large folds or tucks, trimmed with butter-coloured lace, and having a collar and epaulet-tes of the same. The sleeves match.

WORK COLUMN.

A high stool is always a useful pos-session, for there seems to be a spe-cial fascination for children to sit upon stools instead of in the more proper chairs with backs. The stool in my illustration has another advan-tage in its favour, for not only will it make a pretty sent for a child, but is also a very useful receptacle for all sorts of odds and ends. The founda-tion is a round, strong wooden box, with a lid that fits nicely. This must, first of all, be lined inside with either plazed calico or a bright tinted sateen, A high stool is always a useful posfirst of all, he lined inside with either glazed calico or a bright tinted saten, and the ensists way to accomplish this is to paste the inside of the box well, and then lay the material on evenly. The outside draperies may either be made whole and slipped on, or each piece can be nuiled on by the tiny headless upholsterer's nails. The puckered foundation of the stool in the sketch was of Royal blue silk, and the strips of emiroidery were in Rus-sian cross-stitch in red, blue and yel-low; the macrame edgings that will be noticed at the bottom of the stool and round the lid were worked in yellow from the lid were worked in yellow string. The diamond pieces of em-broidery which are joined together for the cover of the stool were also in



orcoss-stitch in the three colours on a black satin background, and each point was fluidsed off with a posse of tri-coloursel pompons. Of course, the general scheme of colour of the room

in which the stool is to take up its abade should he considered before its ornamentation is commenced, and I have seen very handsome additions made to a suite of furniture when the stool has been upholstered to match its more important brethren.

I feel sure that amongst my readers there are many annuteur photograph-ers, so that I need not apologise for introducing so technical a term as 'hlue print' or 'ferroprussiate' pic-tarres; but I think their decorative value might be considerably more ap-preciated than it is. Take, for in-



PLUE PRINT PICTURES FOR DECO-RATION.

wards and arrange the leaves, etc., on the glass, then put the paper with sen-sitised surface next to the leaves and insert a back board and fasten securesilised surface next to the reaves and insert a back board and fasten secure-stance, the ugly overmantel which can be made into a thing of beauty by using these prints as one would tiles, after having varnished them so as to stand light and air. Blue prints can be done on any unglazed paper by those who know simply nothing of photography. The paper is sensitised by applying either of these solutions. For white on blue ground use the fol-lowing:-Dissolve 1/oz of eitrate of throw and ammonia in 802 of watter and mark A. In another bottle, 1/oz of errity and B and apply with brush, or by floating the paper in a bath of the mixture for three minutes; then hang the sheets to dry in a durkened room. For black lines upon a white ground use the following:-902 of water, 3

drachma of gelatine, 6 drachms of perchloride of iron solution, 3 drachma of tartaric acid, and 3 drachms of fer-ric acid. Filter off any precipitate that may be found, and coat any good, stout white paper with a solution of the following:--6 drachms of gallic acid, 6joz of alcohol and 320z of water. Wash well in several changes of water. Wash well is defined by the several changes of the light. Nevers on a light ground, according to drachms of gelatine, 6 drachms of pear on a dark blue ground, or as dark leaves on a light ground, according to solution used. I give in the accom-pusying sketch a picture of one of the 'Delft files,' which are extremely use-ful for decorative purposes. Another way in which the process can be ap-piled is on to linen. In this case the linen must be sensitised with the fer-ro-prussiate solution and carefully protected from the light. The print must be vignetted on linen and then washed, as if it had been on paper and dried in the sun. Vignetting is done by placing cotton wool and drifed in the sub. registering, as done by placing cotton wood round the edge of the picture, and combed out very thin at the edges so that the light graduates away easily. ETHEL.

QUERIES.

Any queries, domestic or otherwise, will be inverted free of charge. Correspondents ro-plying to queries are requested to give the date of the question they are kind cough to answer, and address their reply to 'The Lady Kelltor 'New Zealand Graphic,' Auekland, and on the top left-hand corner of the envelope. Answer or Guery, as the scafe mand 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 re-ceived, though owing to pressure on this column, it may be a week or two before they appear.-ED. Rucks.

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 prenaid, or they will receive no attention. No. 3.—The editor cannot undertake to reply except through the columns of this paper.

RECIPES.

Consomme with Rice.—Thoroughly wash and drain a pint and a half of rice: put it in a saucepan, with a quart of beef broth, two cups of to-inato sauce and a little salt. Mix, boil, cover tightly, and cook for 20 minutes; add six ounces of clarified butter, boiling hot, stir quickly and vigorously with a wooden spoon until thoroughly mixed. Cover the dish tightly, putting a cloth inside of the cover, so as to keep in the steum. It will absorb the butter, and become light and creamy. Turn the rice into a round, deep fish, and send to the table with two quarts of beef broth in a soup tureen and a plate of grated parmesan cheese. Vermicelli Pudding.—As a nursery dish this should recommend itself, es-

in a soup tureen and a plate of grated parmesan cheese. Vermicelli Fudding.—As a nursery dish this should recommend itself, es-pecially if stewed rhubarb is added to the ingredients. Well grease a ple-dish and put in a good thick layer of stewed rhubarb. Shake an ounce of vermicelli, broken small, into half a pint of boling milk, and then allow it to simmer till it is quite soft and clear-looking. Separate the white and yolk of an egg, and when the milk and vermicelli is cool, stir the yolk in with two teaspoonfuls of castor sugar, and pour it into the dish in which you have put the jam. Add the whisked white of the egg, and bake in a mode-rate oven till a pale brown. Irish Sandwiches.—Cut thin slices from a day old half; toast quickly on both sides; when cold, butter with some anchory, or any savoury butter preferred; and between each two put thin slices of cold roast game, season-ed rather highly with heart of celery; shredied, a few drops of lenon juice, some chopped tarragon and chervil, a little suit, and a few grains of cuy-enne. Press closely together, and cut into shapes, trinnning neatly. Macroons. — These are delicaties which require a very light hand and a venant to ensure success in your under-taking. You must first beat the whites of two eggs to a very stiff froth, and then mix together on paper 402 of custor su-pur, and turn it all into the whites of the eggs, and mix up very lightly with a spoon Now you will want some rice paper. This you can boy at a confec-

tioner's. Put a small portion of the mixture on 12 pieces of the rice paper, which you have previously placed on a greesed baking dish. Shape with a knife and on the top of each macaroon put half a blanched sweet almond. Bake in a slow oven for a little over half an hour, and when done break off the rice paper round the edge. Rhuburb in Moulds.—Cut the rhu-borb in inch lengths, and place in a succepan on the fire, with sugar enough to sweeten it, and a little water. Moisten two tablespoonfuls of cornflour; cook for a minute or two longer and then pour into a shape. This makes a pretty and economical dish, the greven rhubarb giving it a good colour, and it eats well cold, with milk or cream. Not Too Cold.—It is not always ne-ressary in order to serve liquids cold that they should contain ice. Stand-ing them, covered closely, upon ice for a time before serving them brings the temperature down quite enough to make them agreenble to sensitive propie. The same applies to food. In the best dinners iced dishes are not painfully cold. They are disagreeable to eat when icy, and not good for the digestion.

digestion.

HOUSEHOLD HINTS.

ETIQUETE OF GLOVES.

On the subject of wearing gloves it might be supposed there was very little room for doubt or indecision, and yet many are the questions on this head that reach us. Should gloves be taken off at afternoon at homes in the tea room? Formerly it was usual to do so and a gentleman would hold the ten room? Formerly it was usual to do so, and a gentleman would hold a lady's cup of tex the while she re-moved her gloves; now she keeps them on as a matter of course—it is the fashion. The fact of wearing gold bangles and bracelets over long-but-toned gloves makes it difficult to re-arrange them in a few given moments, and thus few attempt the feat. The majority of ladies take off their gloves in sitting down to dinner, some few wearing very long ellow gloves.

loves in sitting down to dinner, some few wearing very long ellows gloves, and, intending to go to a dance or reception afterward, do not take them off, but dinc in their gloves; but these are the exceptions. After des-sert, ladies put on their gloves again before leaving the dining room, if time permits; otherwise they do so on arrival in the drawing room. At a ball supper it is most unusual to take off the gloves; there is no necessity for so doing, and the difficulty of re-buttoning and rearranging them un-der the bracelets demands more time than is at command during a short stay in the supper room.

stay in the supper room. They are evidently determined that they will have no 'revolted daughters' in Germany if they can help it. The Minister of Education was lately pe-tilioned by the people of Breslau for permission to found a high school for girls in that town. His reply was brief and disagreeuble. It practically came to this: 'High school, indeed! Stuff and nonsense! A woman's pro-per place is her own home. She gets all the education she needs there.' This sentiment is admirable, of course, so far as it goes. Umbappily, there are not homes enough for women to manage, and how then does this good Minister of Education suppose that the superfluous woman is to support therself if she does not qualify herself to seek employment outside the to seek employment home? outside the

YOUNG WIFE'S SOCIAL DUTIES.

YOUNG WIFE'S SOCIAL DUTIES. To simply live alone, with no pro-vision for the gratification of the social instincts, is apt to prove too severe a strain upon the reserve forces of even the happiest marriage. There is some excuse to be made for the home wherein no thought is given to social pleasure, while the wife is apt to grow petty and personal, and so leas attractive as she shuts herself newsy from intercourse with others. This dropping out is very easy, but even when prosperity comes and large social functions are possible if is too have and to hold a place in the social life of the world is not only the right, but the duty of the young wife who desires to have a home in its truest and best sense.