a circular tab on either side which extends back to the second dart. From this point the back of the skirt slopes somewhat abruptly un-

CLOSE-FITTING CUTAWAY BODICE.

til in the immediate back it is at least eighteen or twenty inches deep. It is edged with strips of the material put on with rows of stitching.

Separate bodices will be just as much in favour as heretofore. We may have complete dresses, bodice and skirt and jacket, if we choose, to match, but, all the same, the separate bodice comes in for a thousand occasions. Take, for instance, a very handsome costume. My lady goes out for a promenade, her bodice and jacket may be too warm and she doesn't exactly want to go without a light wrap or something to produce a more dressy effect, so the separate bodice comes in and is worn either with a scarf or one of the fluffy capes that are scarcely more or less than ornaments of the most diaphanous character. Therefore, if the separate bodice is imperatively demanded by the wealthy woman who desires to produce variety in her wardrobe, it is much more important to the woman of more limited means, who can, with a couple of good skirts, keep up

NEW BODICE MODEL.

a very stylish appearance, provided she has a number of natty, pretty waists, which, if she have the proper ingenuity, she can get up at comparatively small cost. Judiciously used, a small amount of material makes a handsome bodice, for the reason that garnitures, combinations and additions can be used almost without limit. The new models are, if possible, an improvement on any that have preceded them, many being made of the richest fabrics and trimmed in the most elaborate fashion. The closely fitted backs and very slightly drooping fronts indicate a tendency toward the decadence of loose effects. Indeed, for thick goods the blouse style is less appropriate than for thin stuffs that lend themselves readily to drapery folds. Although sleeves in the newest models are almost tight-fitting, there are many showing more or less fullness at the tops, and all are constructed on decidedly comfortable lines. They are plain at the wrists or a little flaring, or may have fanciful cuffs, ruffles and embroidery in great variety. Some of the models suggest overgaiters and seem more appropriate for foot-wear than for the hands. While skirts are taking on any amount of trimming, bodices appear to be losing none of it. Richer, finer materials, more artistic work and elaborate patterns are constantly in demand, indicating the trend of popular fancy.

Amongst many fascinating evening gowns which claim the favour of our readers' attention, that shown in the figure above is most attractive. The skirt is perfectly plain, of deep purple velvet. The bodice of pale heliotrope chiffon is draped and folded

A CHARMING EVENING GOWN.

gracefully to the figure, and caught by knots of deep violets and diamond ornaments. The sleeves are transparent and wrinkled, opening at the top of the arm, and a twist or Louis bow of purple velvet ornamented the top-knot of hair, with a diamond comb. 'Dost like the picture?'

Boys are always so very difficult to dress that the slightest variety in their costume is gladly welcomed. For this reason you will agree with me in thinking the accompanying overall suit becoming and pretty. Besides, it has the advantage of being easy to make. The little knickers are cut in the usual shape and the

BOY'S OVERALL SUIT.

overall or tunic is cut all in one, with a somewhat sailor-like blouse, and skirts added. The material employed should be serge, thin cloth, or a good foule. The colour may be a cinnamon brown, dark blue, dark green, or even a pale tan. In any case, the big collar will look best if made of white flannel, white duck, or white serge.

RECIPES.

THE OYSTER SEASON.

By the time this appears in print the rock oyster season will have opened, and Auckland oysters (second to none in the world) will be procurable in all large centres. I give now some seasonable recipes for the more common methods of cooking the delicious bivalve. In a future issue I shall let 'Graphic' readers into some secrets in the way of oyster recipes, which will make the cooks who follow them conquerors of men. But before passing to particulars, bear with me while I offer some

HINTS ON OYSTERS IN GENERAL.

Let me implore those who know what is good to take the trouble to open their own oysters. Oysters in bottles—as we usually buy them—are nice, also the custom is convenient, but they cannot compare with the freshly opened article. A patent oyster opener—invented by an Auckland lady—can be procured at most ironmongers, and with it our old friend 'the veriest tyro,' can easily open them. In opening oysters for cooking, remember the great importance of catching the liquor in the shells. When oysters are eaten plain, thin brown bread and butter should be served with them, and a lemon cut into quarters; also serve with them plain vinegar, chilli vinegar, and black pepper and cayenne. Serve the oysters up in their deep shells and keep in as much of the liquor as possible. Oysters really should be eaten without any vinegar or pepper at all. One more remark before the recipes—and a shamelessly frivolous one—try and say quickly, 'A noisy noise annoys an oyster.' It's as bad as 'She sells shell fish,' which you can also try. And now to work.

OYSTER SOUP.

Take four dozen oysters, scald them in their own liquor and a little milk, strain them off directly and put them by. Boil a quart of veal stock that has had no extract of meat put to it down to half a pint. Boil separately a pint and a half of milk and add it to the reduced stock. Thicken with some white thickening till the soup is as thick as cream. Add some pepper and a teaspoonful, or rather more, of anchovy sauce. Make the soup tureen hot with boiling water, empty it, put in the scalded oysters, now cold, and pour the boiling soup on to them in the tureen. It is an improvement to boil a bay leaf in the soup. A 'suspicion' of nutmeg may also be added.

OYSTER SAUCE.

Place two dozen oysters in a small saucepan with their liquor and add sufficient milk to cover them. Scald them by bringing the liquor to a boil and instantly strain off the oysters. Thicken the milk and liquor with some white thickening till it is as thick as cream. Dissolve an ounce of butter, add a little pepper and a teaspoonful of anchovy sauce (grocers'), also a 'suspicion' of nutmeg, and a little drop of lemon juice may be added the last thing before pouring over the oysters in the tureen. The oysters should be cut in half, or, if large, into three, or even four, pieces, and the liquor strained through a strainer into the saucepan.

OYSTERS SCALLOPED.

Open a dozen oysters, saving the liquor; scald them in their liquor, adding just enough milk to cover them; strain them off; thicken the liquid with a little white thickening, or some butter and flour; add a good amount of pepper, a saltspoonful of anchovy sauce and a 'suspicion' of nutmeg. Get two good sized scallop shells, or three ordinary sized ones. Add sufficient bread crumbs to the mixture to make it a nice moist sort of pudding. Place equal quantities in each shell with the oysters. Shake some bread crumbs over the top and place some little pieces of butter, cut up small, over the crumbs. Shake a few bright golden coloured bread raspings over the whole and make hot in the oven. Serve in the scallop shells.

Some, especially French cooks, thicken with butter and flour till the mixture is as thick as double cream. Place this mixture in the shells with the oysters as it is, then shake a few bread crumbs and raspings over the top and warm in the oven. This is a richer way.

OYSTERS FRIED.

Place, say, a dozen blue points in a saucepan with their liquor and add enough water to cover them. Bring the water to a boil and the instant it boils take it off the fire, or otherwise the oysters will get hard. Dry the oysters, flour them, dip them into batter and fry them in some very hot fat. Serve on a napkin folded on each dish with a little fried parsley. They can also be egg-and-bread-crumbed and fried.

OYSTERS, ROAST.

Place, say, a dozen oysters deep shell downwards on a gridiron. As soon as the oysters begin to open they are done. Serve in their shells with thin brown bread and butter and lemon.

OYSTERS, STEWED.

Scald a dozen oysters in their liquor with a little milk, only sufficient to cover them. Strain them off and thicken this liquor with a little white thickening; add a saltspoonful of anchovy sauce, a very little nutmeg, and let the oysters stew in this, taking great care that they do not nearly boil. Half an hour will be sufficient to stew. If for an invalid, a quarter of a pint of cream, boiled separately, should be served with it.

Toasted bread should be served with stewed oysters.

A MACHINE TO WASH BABY.

A 'baby washer' is the very latest appliance for reducing the cares of mothers and making the lusty-lunged youngsters take a more cheerful view of life. England is said to be responsible for the invention, but if the machine does one-half what is claimed for it the Mother Country will not long be allowed to enjoy alone the benefits accruing from the use of the device.

When a child gets so soiled that his appearance suggests a worker in a coal mine, the man behind the wheels in a railway engine, or a tram-car conductor on a Saturday night, then is the time to put this delightful scheme into instant operation. First take the boy and place him near the machine. Probably he will shy at it, for the device is not of an appearance calculated to make the infant lose itself in an ocean of delight by merely cursorily inspecting it. But never mind the marked disapproval of the youngster. There is an orifice through which the body of the washee is to be inserted by the person who superintends the washing.

This orifice can be regulated as to size by simply turning a cogwheel. The hole can be made larger or smaller, and can thus accommodate the baby that took the prize at the size show as well as the child that looks of normal proportions only by aid of a microscope.

Through this orifice, then, Master Baby is inserted. A highly polished plane is the first thing that claims the attention of the boy. Down it he slides to what must seem to his infantile mind an exceptional length. At the bottom he is confronted by an inviting rubber tube, placed in such a position as to immediately meet the lips of the young visitor.

The slight pressure in the art of which every baby that ever breathed is a past master is sufficient to draw out a carefully prepared quantity of the most healthful milk. After wearying of this form of sustenance the baby takes a glance round the compartment and finds that he has entered a plate glass mirrored house, the like of which has never before appeared to him. An automaton monkey sits near by and thrusts into the baby's hands a combination nail cutter, tooth cutter, and rattle. An electric appliance furnishes music popularly supposed to reduce youngsters to a condition of sweet repose.

When the purpose of the music has been achieved, the baby sleeps, and is then turned into the third compartment, where the actual washing is undertaken. The nails are nicely trimmed, the hair brushed, and when baby awakens from his nap he is a sight for gods and men, and a fit ornament to any society.

The name of the inventor of this delightful system has not been revealed to the public, and there are certain of the sceptical who ridicule the idea of the plan being practicable. This view the friends of the invention claim, is merely the expression of the jealous, and not to be seriously considered by anyone in real need of a patent 'baby washer.'