

like gloves for lightness, and the bodice, fastened in a slanting direction with chestnut-coloured crystal buttons terminating in the centre of the waist line, is moulded to the figure with tailor-like precision.

A most charming costume was recently seen at a fashionable 'at home' on a pretty girl of about eighteen. It was composed of a very fine, soft cloth in a delicate shade of French grey. The skirt was formed of tucks, which reached quite halfway up to the waist. There was no fulness at the top of the skirt, and it fastened down the centre of back with steel buttons and grey cord. The coat was tight-fitting at the back, but loose in front. It had a short basque, which was rounded in front and over the hips. The coat was invisibly fastened down the front, and the revers, turn-down collar, and cuffs were ornamented with several rows of narrow-frilled white satin ribbon. The hat of grey felt was trimmed with white velvet and grey feathers, while the brim was lined with accordion pleated pale pink silk. White chiffon was twisted round the throat, and tied to form a dainty bow beneath the chin.

EMBROIDERY AND KNITTING SILKS.

Some very pretty novelties in the way of embroidery and knitting silks have been introduced recently by Messrs Jas. Pearsall and Co., English manufacturers, who are represented in Australasia by Mr Allan Bruce, of Victoria Arcade, Auckland. Their employment of a dye which will really not run in washing unless soda or caustic soap powders are used will be especially appreciated. Besides the ordinary flosses, crewel, knitting, cable and embroidery silks they have a silk called mallard floss, which will be somewhat of a novelty in this market. This is a twisted floss silk, in boiling dyes, very lustrous, is easy to work, does not need splitting before use, and covers large surfaces quickly. The firm are also introducing needlework manufactured in their own factories. Some of the latest productions are: Ramazen, a bengaline silk traced with a design of flowers; and Leaf Satin, another very effective serie-material, is a rich satin traced all round with a leaf design and worked in white silk and gold thread, and then cut out, leaving the 'leaf' border.

The silks are all done up, and as far as possible sold by weight and not by the gross or dozen. A small alteration in the size of the thread or the length of a skein or ball, while making all the difference in the cost to the manufacturer, cannot be at once detected by the buyer. This arrangement guarantees the public full value.

The firm's goods are obtainable from the leading needlework shops throughout the colony, and wholesale from the agent.

A TERRIBLE COUGH.

34, Commercial Road, Peckham, July 12. Dear Sir—I am a poor hand at expressing my feelings, but I should like to thank you. Your lozenges have done wonders in relieving my terrible cough. Since I had the operation of "Tracheotomy" (the same as the late Emperor of Germany, and, indeed, thank God, I am still alive), performed at St. Bartholomew's Hospital, no one could possibly have had a more violent cough; it was so bad at times that it quite exhausted me. The mucous, which was very copious and hard, has been softened, and I have been able to get rid of it without difficulty.—I am, sir, yours truly, J. HILL.

A DOCTOR'S TESTIMONY.

South Park, Cardiff, South Wales, Sept. 28, 1893. I have, indeed, great pleasure in adding my testimony to your excellent preparation of Cough Lozenges, and have prescribed it now for the last eight years in my hospitals and private practice, and found it of great benefit. I often suffer from Chronic Bronchitis; your Lozenges is the only remedy which gives me immediate ease. Therefore I certainly and most strongly recommend your Lozenges to the public who may suffer from Catarrh, Bronchitis, Winter Cough, or any kind of Pulmonary Irritation.—Yours truly,

GABRIEL, M.D., L.R.C.P. and L.M., Edinburgh; L.R.C.S. and L.M., Edinburgh.

USE KEATING'S LOZENGES.

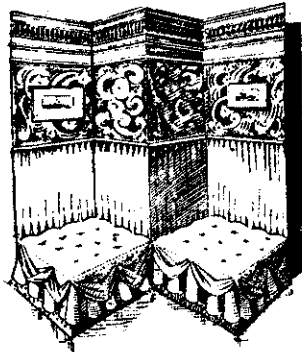
'It is nearly twenty years ago' since KEATING'S COUGH LOZENGES were first made, and the sale is larger than ever, because they are unrivalled in the relief and cure of Winter Cough, Asthma, and Bronchitis; one alone gives relief.

UTTERLY UNRIVALLED.

Keating's Cough Lozenges, the unrivalled remedy for COUGHS, HOARSENESS, and THROAT TROUBLES, are sold in Tins by all Chemists.

WORK - COLUMN.

The screen-settee is one of the greatest novelties in furnishing at the present moment, and is remarkably effective, and a most comfortable temporary resting place. Screens are inevitable in some rooms, and where there is not a great deal of space they sometimes take up rather more than their share. I give a drawing of the screen in its most picturesque position, that is to say with a bend in the middle which forms three-cornered seats. The sides are very easily swung round when the screen becomes a comfortable settee instead of having two separate seats. In this way the waste space usually devoted to a



A SCREEN-SETTEE.

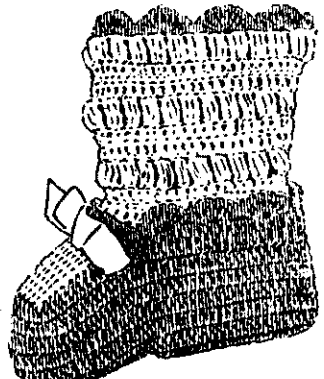
screen is entirely done away with, for it contrives a cosy corner at the same time as a draught-excluder, and breaks up the monotony of a long, straight room. I am not prepared to say that any amateur would find it an easy matter to construct the foundation of such a screen-settee with necessary firmness, but having had the wooden part made by a professional the additional ornamentation might very well be managed at home. The seats consist of canvas with a slight amount of stuffing, and a covering of brocade fastened to the wood with ornamental nails, or tacked, and then covered with furniture braid in harmonising colours.

These pretty little socks are made in two colours of the best Saxony, pink and white are the colours used in the model; pink for the slipper, and white for the instep and leg, with a scallop of pink around the top.

Begin at the ankle; with the white make a chain of forty stitches, and join in a ring to the first stitch. Put the needle through the second stitch of chain, thread over, and draw it through, keep this stitch on the needle, and take up ten more stitches in the same way.

There will now be twelve stitches on the needle, which are to be worked off, two at a time, by putting the thread over the needle and drawing it through two stitches, thread over, and draw through two more; repeat until all are worked off.

Then insert the needle under the first little perpendicular bar made in the previous row, thread over the needle, draw it through, pick up the second little bar, thread over and draw it through as before; so continue un-



BABY'S CROCHET SOCK, WITH IMITATION SLIPPER.

til there are again twelve stitches on the needle, which work off two at a time, as before.

Make twelve rows of these little squares for the instep, break off the thread, and begin at the back with the coloured wool. Make a treble stitch in each stitch all around the ankle and instep, widening by putting in an extra treble at each corner of the toe. The next row is made like the last; then make two rows of trebles without widening; then three rows more, which are to be narrowed by missing a stitch at each corner of the toe, and in the middle of the back.

Turn the slipper wrong side out and crochet the edges together along the bottom of the foot with double crochet.

For the straps across the instep, with the coloured wool, make a chain of nine stitches, make a treble in the fourth stitch from the needle, a treble in each of the five remaining chain stitches; then beginning on the right-hand side, make a treble in the top of each treble around the ankle, leaving the white chain on the inside; make another chain of nine stitches on the other side of the slipper, and work back on it with trebles; break off the thread and fasten the ends on the inside. Make a row of scallops of eight trebles each around the top of the slipper.

Now fasten on the white wool, and make a treble in each of the little white loops of the foundation chain.

Second Round—Leg—Make a treble in each treble of previous row.

Third Round—Make a treble in top of each treble of previous row, taking up only the inside loop of the stitch.

Fourth Round—Make a puff in top of every other treble. Puff stitch is made by putting the thread over the needle, insert the needle in the work, thread over, and draw it through—draw it out one-half inch—repeat twice, when there will be seven long stitches on the needle, thread over and draw it through all seven stitches at once; thread over; draw it through the one stitch.

Fifth Round—Make a treble in each stitch on top of row of puff stitches.

Sixth Round—Make a treble in top of each treble, taking up only the inside loop of the stitch.

Seventh Round—Make a puff stitch in top of every other treble.

Eighth Round—Make a treble in each stitch on top of the row of puff stitches.

Ninth Round—Make a treble in the top of each treble, taking up only the inside loop of the stitch.

Tenth Round—Make a puff stitch in the top of every other treble.

With the coloured wool make a row of scallops of eight trebles each around the top of leg, and fasten off. Fasten the straps across the instep with a bow of narrow ribbon of a shade to match the slipper.

RECIPES.

SOME 'EXTRA SPECIAL' OYSTER RECIPES.

About a fortnight ago I made a promise to impart a few secrets in the way of cooking oysters which would produce particularly favourable results. Since that paragraph was written the season has opened and I have had an opportunity of testing several on a male relative. To use his own vernacular, they have 'made his hair curl,' and in a long experience of the male sex I have found that this operation in a man is synonymous with unusual good temper and an inclination (generally temporary) to loose the purse strings. I therefore recommend the following. If carried out with reasonable care they will render any ordinary male grateful—even to the cheque book point:—

ANGELS ON HORSEBACK.

Huitres a Cheval.

Take very thin slices of fat bacon; cut all the rind off. Then take an oyster (two if very small) pour on it two drops of essence of anchovy, four of lemon and a dust of cayenne, and roll it in the slice of bacon; when there are sufficient of these rolls put them on a small skewer and fry them; when cooked take each one separately and place on a fried crouton (or piece of toast). This is a dish which must be served very hot. If you can get your girl to cut the bacon thin enough this is a dish for the gods. Your husband will like it even if he has been late at the club. Need one say more?

OYSTER OMELET.

Take twelve good sized oysters and mince them very fine; beat the yolks and whites separately of six eggs, the white until it stands in a firm froth. Now put 3 tablespoonfuls of butter into a frying pan and make it hot. Whilst the butter is heating stir a cup of milk into the yolks and season with a little salt, pepper and a dust of cayenne. Now add in the oysters, stirring well as you add them gradually. When thoroughly mixed pour in a spoonful of the melted butter, then whip in the whites very lightly. If the butter is hot put the mixture into the pan and put it over the fire, and when it begins 'to set' slip a broad-bladed knife round the sides and very cautiously under the omelet, so that the butter may reach every part. As soon as the centre is set turn it out to a hot dish, with the brown side uppermost. Try this for lunch or supper, and (supposing you can make an omelet) you will assuredly rise up and bless the 'Graphic' and all its works.

SWEETBREADS AND OYSTERS.

Take a calf's sweetbread, soak it in cold water for an hour, and then cut it into pieces about the size of an oyster, and with it two ounces of bacon. Beard a dozen large oysters and mix them with the meat. Sprinkle over all a little pepper and salt, two tablespoonfuls of chopped parsley, a finely minced shallot, half a teaspoonful of powdered thyme, and four ounces of finely grated bread crumbs. Place the sweetbread, oysters and bacon alternately upon small skewers and serve the oysters, etc., on a hot dish. Squeeze the juice of a lemon over them and pour half a pint of good brown gravy over them.

OYSTERS EN SURPRISE.

Cut a small slice from each end of four hard-boiled eggs and cut them into halves the round way. Take out the yolks and pound them in a mortar and pound in with them a mixture made of one dozen bearded oysters, a little lemon juice, a dust of cayenne and half an ounce of butter; be sure to mix and pound thoroughly. Fill the whites of eggs with this mixture, dish them up, garnished with cut lemon and rolled brown bread and butter. All I can say of these two recipes is, 'Try them.' If you do I can henceforward reckon on you as amongst my dearest friends the 'constant readers.'

But oysters will not entirely satisfy anyone. So as the shooting season is on here are a couple of game recipes.

CURLEW OR SNIPE PUDDING.

An excellent pudding may be made with curlew, as well as with small wild fowl of various kinds. Pluck and singe a brace of curlew and divide them into halves. Take away the gizzards with the point of a knife, and leave the trails untouched. Season the bird with salt and cayenne. Line a pudding basin with suet crust. Lay in a slice of rump steak seasoned with pepper and salt only, put in the curlew and place upon them another slice of rump steak. Pour upon the meat a quarter of a pint of good gravy, cover with pastry, press the edges together with the finger and thumb, and steam or boil the pudding till done enough. Turn it out carefully and serve very hot. Time to boil the pudding, two hours and a half. Sufficient for four or five persons.

TO COOK WILD DUCK, ETC.

The birds are roasted like common ducks, but without stuffing, and with a rather less allowance of time for cooking. For example, a full-sized duck will take from three-quarters of an hour to an hour in roasting, but a wild duck will take from forty to fifty minutes. Before carving the knife should be drawn longitudinally along the breast, and upon these a little cayenne pepper must be sprinkled and a lemon squeezed. They require a good made gravy, as described below. They are excellent half roasted and bashed in a good gravy.

SAUCE FOR WILD DUCK.

Simmer a tencupful of port wine, the same quantity of good gravy, a small shallot, with pepper, nutmeg, mace, and salt to taste, for about ten minutes; put in a bit of butter and flour; give it all one boil, and pour it over the birds, or serve in a sauce tureen.