

is smart and effective. The material in this model is a soft grey tweed. The neck is cut square, the two side pleats coming from either side of it. The centre pleat is, it will be seen, dispensed with, and the bodice fas-



NEW NORFOLK JACKET.

tens under the left pleat. Over each shoulder and pleat, to the length of the square, is a strap of tan leather fastened by a tan bone button, the waistband corresponding. Velvet could be substituted for the leather, and an 'Amazon' hat in grey tweed would make a nice finish to the toilette with a band of tan velvet.

In this figure the modish gown of the moment is shown of 'Princess' cut, which holds much sway. It is cut open at the shoulders, crossing over to the left side where it ostensibly fastens with two large jewelled buttons, and then opens again, showing at each respective opening an under robe of tartan. This charming gown is of blue-green poplin, the



shade of the 42nd plaid, which forms the under robe, and is bordered entirely round with narrow dark mink fur. This design might well be carried out in a less expensive material than poplin, such as cashmere, for instance, which is always a delightful fabric, and splendid wear, besides being favoured this winter again by the fashion powers that be.

WORK COLUMN.

A handkerchief satchet of a new style is a novelty that is sure to find admirers, for are we not all weary of the square, the oblong, and the 'envelope' types? We want something pretty, dainty, and, above all, useful. The last-named quality is one that, too often, is not forthcoming among the newest of sachets. It is quite a work of time and perseverance to open and shut many of these little cases, with their multitudinous flaps and ribbons, and though the general effect may be excellent, few people have the patience to expend such an amount of energy every time they want to get at a clean handkerchief. The shape of the satchet, of which I give a sketch, is something out of the common, and its ornamentation is very charming. Though strings are shown in the illustration



A NEW HANDKERCHIEF SACHET.

these could quite well be dispensed with, and then its owner would only have to slip her hand into the opening, without any time being spent on tying and untying. Another advantage about this satchet is that we often get three-cornered bits of brocade or satin left over from evening gowns, and in this way they can be used up admirably. If it is plain silk or satin it should be embroidered on the top side with conventionalised flowers, and then marked off into diamonds by tiny passementerie being stretched across and across. In placing this trimming care must be taken to thread it first over and then under so that it will keep its place with a few stitches at the various junctions. In place of the passementerie tiny guipure lace insertion looks very pretty when laid on a ribbon, the colour of which contrasts with the background. The lining of the satchet should be quilted satin, and a soft interlining, well scented, should be made of white cotton-wool. The edging of the mouth of the satchet is of closely-quilted narrow ribbon; this must be inserted between the lining and the covering, and a cord finishes it on the outside. The ribbon stretched across may be added or not

according to taste, but in any case the point of the satchet should have attached a handsome bow of ribbon harmonising in tone with the silk. In cutting the case out remember to make it sufficiently large to take two or three handkerchiefs side-by-side, or if it is wanted to hold a large number, fluted silk let in on either side in the fashion of bellows will make much more room inside the case.

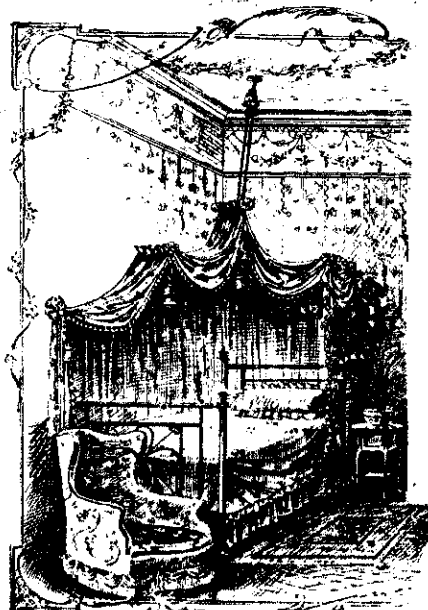
ARTISTIC DRAPERY FOR BED.

How true the saying is, 'There is nothing new under the sun!' we are going back to the old styles in our dress, jewels, and even our furniture. The days of severe simplicity in bedsteads have gone by and we see again the ornamental ones of our grandmothers, not the heavy canopies of yestern days, but draperies of a more artistic order. The drapery for a bed or couch that I illustrated has the merit of being somewhat novel in its arrangement, and yet quite easily attained by an amateur effort. The material used should be some artistically designed cretonne, Madras canvas, art muslin or silk, the tints of which should be chosen quite in accord with the scheme of colouring in the room. Get some iron rods flattened at one end with holes to screw to the wall and place them at intervals like stairs, the top one being much longer than the others. Instead of having a bracket from the ceiling as in this design, a rod fastened to the wall somewhat higher than the others will be much simpler and will look as effective. The drapery is gathered with a deep heading and pulled on to the top rod, allowing it to fall in graceful folds over the lower ones. A bed without a half-tester or top can be daintily and easily decorated in this way, with a very pretty result. If desired the top rod could be arranged in a corner with the other rods on either side.

Perfumed beds are the latest ideas, and it must be a very delightful form of luxury. To sleep between 'lavender-scented' sheets is an oft-quoted phrase, and I have often wished things could come home from the laundry redolent of lavender, or something nicer than the soap many use. The fashion above mentioned is said to have been introduced by a very well-known duchess, who is famed for her hospitality. If her guests are of the 'dine-and-sleep' order she manages to find out beforehand what the favourite perfume is, and has a great many strong flat sachets made scented with the guest's favourite perfume.

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ARTISTIC DRAPERY FOR BED.

RECIPES. THE GAME SEASON.

By the time this 'Graphic' reaches most of my readers the game season will be fairly well under weigh, and, as pheasants are said to be fairly plentiful this year, I hope all my excellent friends, the 'constant readers,' will have some nice presents of birds. For myself, I am full of gratitude to anyone who sends me a brace, for as times go one cannot afford to buy pheasants at town prices. Country settlers might often confer a little pleasure on their relatives, the town mice, by taking a turn with a gun. However, to business. First let me give you some instruction as to the

HANGING OF A PHEASANT.

The pheasant, almost more than any other bird, requires to be hung as long as it possibly can be with safety. When this is done, the flesh acquires a delicious flavour, peculiar to itself, when this is not done, the flesh is tough and flavourless. The length of time the bird should be kept depends, of course, upon the state of the weather. Seven or eight days will probably be found sufficient. As a general rule, the bird is ready for the spit when it begins to smell slightly, and to change colour; certainly it should never be cooked until the blood begins to drop from the bill. The hen pheasant is more delicate in flavour than the cock. The old birds may be known by the length and sharpness of the spurs, which in the young ones are short and round. Young pheasants are, of course, to be preferred.

HOW TO TRUSS A PHEASANT.

The pheasant may be trussed either with or without the head. If without, care must be taken to leave sufficient skin on the neck to skewer back; if the head, however, is left on, it must be brought round under the wing, and fixed on the point of a skewer, with the bill laid straight along the breast. In this case, the crop must be removed through a slit made for the purpose in the back of the neck. Draw the bird, bring the thigh close under the wing, pass a skewer through the pinion, the body, and the leg, and skewer and tie the legs firmly down.

TO ROAST A PHEASANT.

Take care the bird has been kept long enough, roast for 45 minutes in a brisk oven, basting frequently, and you have a dish fit for a king. Serve with fried bread crumbs, and, if liked, very peppery bread sauce, and a rich gravy.

PHEASANT, BOILED.

Pick, draw, and singe the pheasant, and truss it firmly, for boiling. Cover with buttered paper, wrap it in a floured cloth, plunge it into boiling water, and after it has once boiled up draw it to the side, and let it simmer as gently as possible, until it is done enough. The more gently it is simmered the better the bird will look, and the tenderer it will be. Put it on a hot dish, pour a small quantity of sauce over it, and send the rest to table in a tureen. Celery sauce, horse-radish sauce, oyster sauce, white sauce, saubise sauce, or even plain onion sauce, may all be served with boiled pheasant. Time to boil, half an hour from the time of boiling, for a small young bird; three-quarters of an hour for a larger one; one hour or more for an old one. Sufficient for three or four persons.

JUGGED HARE.

There are few better things than jugged hare, and few dishes are so labelled by shameless imitations in the restaurants. Here is a really capital recipe for 'the real thing.' Cut the hare into neat little pieces. Fry these slightly, just enough to brown them, in a frying-pan in a little butter. Make a jar hot in the oven. Then throw the pieces of hare into the jar, with a small stick of cinnamon, half a dozen cloves, and a large glass of port wine. Tie a cloth over the jar, tightly; put a plate on the cloth, and something heavy on the plate, and let the pieces remain in the jar till they are cold. Slice up an onion, and fry it in the frying-pan that fried the hare. When it is brown, pour into the frying-pan some rich brown gravy that has had but little brown thickening in it, and let it boil up for a little while. Then strain off the gravy into a basin; press the onion in the strainer; let the gravy stand a little

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