



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 Editor, NEW ZEALAND GRAPHIC, Auckland,' and in 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.

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.

QUERIES.

PERQUISITES.—Will you or one of your numerous readers kindly tell me how you manage about perquisites? Can you also tell me of any substitute for eggs wherewith to cover fish or anything which is to be bread crumbed?—**MARCELLA.**

ROUGH PUFF PASTRY.—Can anyone tell me how this is made, and is it wholesome?—**ROOK.**

CRAMP IN DEES' FEET.—What causes this, and can it be cured?—**CHICKEN.**

COQUETTES A LA JUBILEE.—'Herman' asks for a recipe in this novelty.

ANSWERS TO QUERIES.

H.M. Tea stains may be removed from china cups by applying a little muriatic acid.

B. Get a bit of waterproof cloth from a dealer in the article, and some cement used in making waterproofs. Coat the piece of waterproof with the cement, and put on back of iron plate, put weight on top and allow to dry.

POTATO PIE (P.P.).—Two pounds of potatoes; two ounces of onion (cut small); one ounce of butter, and half an ounce of tapioca. Pare and cut the potatoes; season with pepper and salt; put them in a pie dish, adding the onion, tapioca, a few pieces of butter, and half a pint of water; cover with paste, and bake in a moderately hot oven. A little celery, or powdered sage, may be added.

LONDON AND PARIS FASHIONS.

DESCRIPTION OF PLATE NO. I. (See Fashion Plate.)

NEAT and yet smart-looking tailor-made garments, cleverly cut and fitted, are always in fashion and always appropriate, no matter what the season of the year may be. We feel sure, therefore, that our readers will be glad to see the sketches which they will find on pages 16 and 17.

No. 1 is a very neat coat in dark blue cloth, cut in the Portland shape, which has been so successful all through the summer, made in lighter fabrics. The double-breasted shape is most becoming to the figure, and the large buttons with which the coat is fastened, as well as the flap-pockets on the hips, must be noticed as very effective. The deep roll collar is of astrachan, and the same fur is also used to trim the front of the jacket and to border the pockets in the manner shown in the sketch.

No. 2 is a graceful gown, made in two shades of grey, and arranged in quite a novel fashion. The dark grey bodice is bordered with a narrow plinge of pale grey cloth, and made to open over a double-breasted vest of pale grey, with revers of the same cloth. The skirt is made of dark grey cloth in the plain full style now so fashionable, and trimmed all round with three rows of the paler grey.

No. 3 is a very pretty little gown in Lincoln green cloth, with panels on the skirt and a vest of tan coloured cloth,

bordered in one of those effective mixtures of green-and-gold twisted cord, which form so successful a speciality at this time of year. The green bodice is bordered throughout with this green-and-gold cord, and is made with semi-fitting fronts, secured by a small metal clasp. The green-and-gold braiding on the sleeves must be mentioned as specially novel and pretty.

No. 4 is an exceedingly useful driving ulster, made in tan-coloured Devon cloth, and so arranged that it can be worn either with or without the deep detachable cape, as shown in our sketch. This cape is made with wide revers, which can be buttoned back so that the arms and hands are left free. When not driving, ladies can fasten this cape securely across the figure. The under-garment is a tight-fitting ulster, smartly cut, and made to button on one side. The neat pockets on the hips add greatly to the smart effect of this coat as a whole.

DESCRIPTION OF PLATE NO. II. (See Fashion Plate.)

No. 1 is a smart ball-gown suitable for a young married lady, and gracefully arranged somewhat *a la Grecque*, with a bodice, full draperies at the back, and pointed draperies on either side of rich yellow duchesse satin. The side draperies terminate in cups and ornaments of multi-coloured passementerie, similar ornaments being also used on the points of satin which form the sleeves. The front of the skirt is draped with a tablier of ivory-white lisse, embroidered with small Pompadour bouquets of coloured flowers in silk, shades of myrtle-green, old rose, and gobeelin blue pre-eminating. Round the under-skirt there is a *chicotte* frill of silk in green, pink, and blue, repeating the colours of the embroideries. The bodice is very prettily cut, and is drawn to a point in front under a V-shaped band of multi-coloured passementerie.

No. 2 is an exceedingly handsome gown with a bodice and train of dark ruby velvet. The train is detachable, and can be removed without the slightest trouble or difficulty, so that this beautiful gown can be changed at a moment's notice from a dignified dinner toilette to a short-skirted dress suitable for dancing. The whole of the underskirt and the panels at the side are of a rich brocade in a delicate shade of pale pink, while the front of the skirt is draped from waist to hem with a beautiful tablier of cream lisse, closely embroidered with an elaborate design of fine pearls. The bodice is of dark ruby velvet, arranged with a vest of brocade, and a chemisette of *mousseline de chiffon*, bordered with pearls.

No. 3 is a beautiful dinner gown in two shades of green. It is one of the model dresses from the Paris Exhibition, and it is made in a design which cannot fail to please the tastes of English ladies. The bodice is of dark green velvet, with a vest and side pieces of pale green silk, closely covered with glittering green crystal beads and a rich chenille embroidery in various harmonising shades of green. This same exquisite design is repeated on the front of the skirt, the whole of which is of pale green silk, embroidered with beads and chenille to correspond. Near the hem the silk draperies are fringed out, the same idea being repeated in the short sleeves of dark green velvet, the outer parts of which are of pale green silk, embroidered with beads and chenille. The side panels are of dark velvet with centre folds of silk.

Another very pretty evening gown (not included in our page of sketches) was also shown to me, and deserves special mention as an example of successful and ingenious acconleon pleating. The gown in question is made of daffodil-yellow *crepe de soir*, accordion-pleated from the shoulder downwards back and front, the waist being confined by a heavy knotted girdle of gold coloured silk cord, reaching to the hem of the garment in front. The bodice part is arranged with a yoke-shaped pleated chemisette of white *mousseline de chiffon*, the effect of which is very light and pretty. The sleeves are of white *mousseline de chiffon*, with puffs on the shoulders, and very fine tucks on the outer part of the arm. This accordion-pleated gown would look very pretty in grey, with a pale pink chemisette, or in two shades of heliotrope. It is really an ideal evening dress for a young lady.

THE DILEMMA OF THE GIANTESS.

SOME commotion was caused on Saturday in a South London omnibus from a novel cause. There was only one seat vacant, and for this one of Barnum's giantesses put in a claim. The poor lady, who was due for a 'side show' at Addison Road, found herself late on her road to the District Railway. The conductor expostulated that she was three ordinary ladies rolled into one, but she insisted upon her right to the vacant seat, and declined to leave the step of the omnibus. In the end, two ladies doubled up on each other's knees, and the giantess went rejoicing upon her way.

MR C. A. SALA'S SECOND WIFE.

ALTHOUGH Mr Sala's marriage was kept a profound secret, his many friends have for some time reasonably suspected him of matrimonial intentions. In his public appearances the distinguished journalist had a distinctly bridegroom-like appearance. Mr Sala, notwithstanding his exacting career, is still in the prime of life. Neither time nor hard work seems to have affected him. He has married his amanuensis, a niece of John Strange Winter (Mrs Arthur Stannard), and herself a journalist. Mrs Sala will preside over a home rendered interesting by its wealth of rare books and manuscripts, *bric-a-brac*, and the luxurious conceits of many capitals.

NEEDLEWORK.

EIDER-DOWN SILK QUILT.

Now that the cold weather has set in, the following description of an eider-down quilt may be useful. It could also be made of much smaller pieces than those used in the illustration by making four of the pattern given, and joining them together.

Decide upon the size you wish for your pieces, and cut them each exactly square, and of the same size. Be very

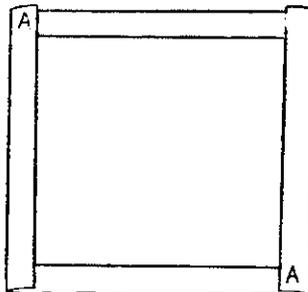
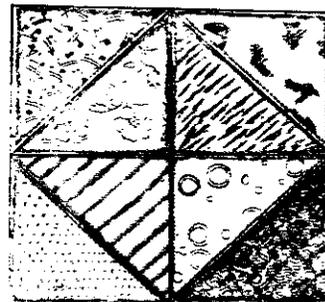


FIG. 1.

particular about this, because the whole beauty of the quilt depends upon exactness of measure. Fold in and baste down the edges of each piece, as in Fig. 1; then fold again diagonally through the centre, making the two corners A A (in Fig. 1) meet.

Baste the edges together, forming a three-cornered piece. Leave a small opening in one side, and through this fill the little bag half-full of eider-down. Then baste up the hole.

Proceed in the same manner with each square of silk; and when four or eight are made, overhand them together with a fine needle and sewing silk, having the stitches show



as little as possible. Sew the others together, and then join all in one, as in diagram of finished square.

This is such a very simple way to make a silk quilt that a small girl could do it well; and as the quilt is filled with down and lined while it is being pieced, when the pieces are all sewed together the quilt is entirely finished and ready for use.

And it is so beautiful, light and warm, it is truly a 'thing of beauty' and a 'joy,' if not forever, for a very long time.

HOUSEHOLD RECIPES.

THE STANLEY PUDDING.—Take four penny sponge cakes, crumbed—or you could use four ounces of crushed ratafia biscuits instead—pour over them the strained juice of four lemons, add the grated rind of two, a quarter of a pound of castor sugar, three-quarters of a pint of cream or milk; a little nutmeg (grated), and the yolks of six eggs and the whites of three; the latter must be beaten well before being added. Line a pie-dish with puff paste very thinly, and pour the mixture into it; bake the pudding for half an hour. The brown burnt-looking sauce is the caramel; it is simply made of castor sugar and lemon juice. They must be put into the mould the pudding is going to be made in, and then the mould must be placed on the top of the stove, and the sugar and lemon juice will very quickly become a golden colour, which is the colour it should be. While the caramel is quite hot, the mould must be lined with it. This is done by turning the mould round and round. When a thin coating has been formed all over the mould, it must be dipped at once into cold water to set the caramel. The caramel must then be poured into the mould and strained. The caramel must always be served with this pudding, otherwise it should not be called caramel, as the sauce is what the pudding takes its name from.

THICK OXTAIL SOUP.—Cut the ox-tail up in lengths by the joints, and the large joints should be divided into three or four pieces. Put them into a saucepan, cover them with cold water, add a pinch of salt, and bring the water to the boil; then strain the water off and well rinse the oxtail with water, after which put it in a stewpan with plenty of vegetables, onions, leeks, celery, carrots, turnips, a good bunch of herbs, four or five cloves, a dozen peppercorns, two blades of mace; cover with six or seven pints of stock, of water if you have not any stock, and let all simmer gently for four or five hours. The meat should then be quite tender. Strain the stock through a hair sieve, and when cold remove any fat there may be on the top. Take all the vegetables and season them; thicken the soup with a little cornflour—two tea-spoons will be enough—and when the soup boils add the vegetables which have been poached, then pass all through a hair sieve or tannoy cloth, taking care to rub as much of the thick part through as possible. Make the soup hot again, and add the pieces of the tail, allowing two or three pieces for each person. A little sherry may be added to this soup, if you like.