



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.

PRESERVING TOMATOES WHOLE.—Can you kindly give me a recipe for preserving tomatoes whole in your answers to correspondents? If so, you would greatly oblige—LASSIE.

FIG PUDDING.—A good recipe for this would be welcomed by—JANIE.

ANSWERS TO QUERIES.

'Toots.'—You can make very excellent croquettes of fish in the following way:—Make a sauce with two ounces of butter and the same quantity of flour and half-a-pint of milk. The flour and butter must be fried together without being allowed to become discoloured. The milk, which must be put into another saucepan, must be flavoured with a blade of nutmeg and half an eschalot. It must boil for about five minutes, and then be poured by degrees on to the butter and flour, and stirred into a smooth paste; a little pepper and salt must be added, and a dust of nutmeg, and the sauce must be brought to boiling point. The yolks of three raw eggs must now be added and the sauce stirred over the fire until it thickens; but on no account must it be allowed to boil, or it will curdle and be spoiled. After this it should be wrung through a tammy cloth; but this you need not do unless you like, but the sauce is made much smoother by so doing. Any cold fish you may have must now be added, all skin and bones should be taken from the fish, and it should be broken into small pieces. About eight teaspoonfuls will be required for the above amount of sauce. A dessertspoonful of finely-chopped parsley, also half an eschalot very finely minced, and a little fresh thyme, also finely minced, must be added, and a little saffron yellow (Marshall's). Mix well together, and then set aside the mixture to become cold, when you must take about a dessertspoonful at a time, roll it lightly in flour, then in whole beaten up egg, and lastly in freshly-made breadcrumbs, and fry in a wire basket in clean hot grease or oil until a pretty golden colour. Serve in a pile, and garnish with fried parsley. You can make croquettes of fish in another way. Take some cold cooked fish and pound it until smooth with a little butter, using about three to four ounces of warmed butter to half a pound of fish; season with anchovy, cayenne pepper, and a little finely-chopped parsley, then form into small balls, roll lightly in flour, then in egg and breadcrumbs, and fry a pretty golden colour.

'Maude.'—I think I can help you. How will this recipe do for your rice form? Take three ounces of rice, Carolina is the best kind to use, and blanch it, and rinse and drain it well. Then put it into a stew pan with a pint of milk, three ounces of castor sugar, a little lemon rind and a little cinnamon. The rice must be cooked until tender, and it should absorb all the milk. If it is not quite tender when the milk is absorbed, a very little more may be added, but only a very little. The lemon peel and cinnamon must be removed, and rather more than a quarter of an ounce of Marshall's gelatine added to the rice; then the mixture, when the gelatine has melted, must be set aside until cool, when the whipped cream should be added. Half a pint will not be too much for the above mixture. Pour the rice into a pretty mould with a pipe in the centre, and when it has set dip the mould into warm water and turn the rice out. An iced compôte of fruits served with this is very excellent, especially at this time of the year.

'ORB' CORRUGATED IRON is the best and cheapest in this or any other market.—ADVT.

RECIPES.

DINNER MENU.

Potage à la Conti (purée de lentilles)
Rougets aux olives
Filets de Bœuf à la Raifort
Dinde à l'Italienne
Beignets de Pommes
Homard à la Russe.

DINDE A L'ITALIENNE is made thus:—Put some chopped parsley, mushroom, and onion in a saucepan with a little white wine, and a lump of butter. Let it boil without browning, add a little velouté sauce, skim it, and when somewhat reduced lay in it, to simmer for a few minutes, the flesh from the cold turkey, cut into nice pieces. Serve with sippets of toast and gherkins cut in slices.

BEIGNETS DE POMMES.—These are usually made by peeling, coring, and slicing the apples, steeping them in a little brandy. Then each slice is dipped in batter, and fried. But another way is as follows:—Stew the apples with some sugar, a few currants, and a flavouring of lemon juice, and a little water. When soft beat them up, removing any hard pieces; mix in some flour or grated bread, and sufficient egg to form a consistency; drop the mixture from a tablespoon into boiling butter; fry on both sides. Pile the fritters on a very hot dish, and sift sugar over them.

HOMARD A LA RUSSE.—Line some small round moulds with aspic; fill them with a macedoine of vegetables, moistened with mayonnaise sauce; cover with aspic. Place a lobster cut in small pieces, as for salad, in the centre of a dish; pour some mayonnaise over it. Turn out the moulds, and wash them round it; garnish with shredded lettuce, mustard and cress.

WATER BISCUITS.—Rub three ounces of butter into one pound of flour until it is quite smooth, then add a pinch of salt and mix the flour into a stiff paste with not quite a tumblerful of water. Roll it out as thin as possible; then cut it out in rounds, after having pricked the paste all over. place on lightly floured baking tins and bake for about a quarter of an hour in a moderately hot oven, taking care that they do not become too dark in colour. Of course, half the above quantities will make a very good quantity of biscuits; but if kept in a tin air-tight box they will keep quite well for a length of time.

PROPRIETIES WHICH SHOULD BE OBSERVED BETWEEN SWEETHEARTS.

WHEN he comes to see you, let me give you a few hints as to your treatment of him, said a writer on sweethearts in the *Ladies Home Journal*.

First of all, my dear, don't let him get an idea that your one object is to get all you can out of him.

Don't let him believe that you think so lightly of yourself that whenever he has an idle moment he can find you ready and willing to listen to him.

Don't let him think that you are going out driving with him alone even if your mother should be lenient enough to permit this.

Don't let him think that you are going to the dance or frolic with him; you are going with your brother or else you are going to make up a party which will all go together.

Don't let him spend his money on you; when he goes away, he may bring you a box of sweets, a book, or some music, but don't make him feel that you expect anything but courteous attention.

Don't let him call you by your first name, at least not until you are engaged to him, and then only when you are by yourselves.

Don't let him put his arms around you and kiss you; when he put the pretty ring on your finger it meant that you were to be his wife soon, he gained a few rights, but not the one of indiscriminate caressing. When he placed it there, he was right to put a kiss on your lips; it was the seal of your love; but if you give your kisses too freely they will prove of little value. A maiden fair is like a beautiful, rich, purple plum; it hangs high upon the tree and is looked at with envy. He who would get it must work for it, and all the trying should be on his side so that when he gets it he appreciates it. You know the story of the man who saw a beautiful plum on a tree, which he very much wanted. Next to it hung another plum; it seemed as beautiful, and it was apparently just as sweet as the one he wanted. The seeker for it stood under it for a moment, looked at it with longing eyes, and behold, the plum dropped into his mouth. Of what value was it then? It was looked at and cast aside.

THE SMALLEST FLOWERING PLANT.

The smallest flowering plant is *Wolffia microscopica*, a native of India. It belongs to the duckweed family. It is almost microscopic in size, destitute of proper stem, leaves and roots, but having these organs merged in one, forming a frond. There is a prolongation of the lower surface, the purpose of which seems to be to enable the plant to float upright in the water. The fronds multiply by sending out other fronds from a slit or concavity, and with such rapidity does this take place that a few days often suffice to produce from a few individuals enough similar ones to cover many square rods of pond surface with the minute green granules. Small as these plants are, they bear flowers. Two are produced on a plant, each of them very simple, one of a single stamen and the other of a single pistil, both of which burst through the upper surface of the frond.

THE STUPID STEWARD.

A CLEVER MAN'S HARD LUCK—HIS FRENCH BRINGS HIM INTO DISREPUTE.

IT was on board the Normandie, of the French line. There were only four passengers at the parer's table. The others had business elsewhere, owing to the motion of the ship. One of the four was a startling pretty blonde, as well bred as she was lovely.

Opposite her sat a young man who was telling his companion how well he spoke French. From time to time he gazed admiringly at the young woman, wondering how he could get introduced and trying to remark the effect of his linguistic attainments upon her.

Two hours later as the aforesaid young man was turning into the passage that led to his cabin he saw his vis-à-vis at the dinner table in the doorway of the cabin opposite his own engaged in trying to make the cabin steward understand that she wanted something.

A FORTUNATE CHANCE.

As the girl's eyes fell on the young man she looked at him appealingly and said:—

'I beg your pardon, but won't you please make this man understand that I want him to send me my stewardess at once.'

The young man naturally replied that nothing could possibly give him more pleasure, and turning to the steward he proudly rolled out a few sentences of the best French to be had. Then bowing to the young woman he disappeared behind the curtain that served instead of the door of his stateroom.

In a few moments a few sentences uttered excitedly in English drew him again into the passage, where he found the steward with a small bottle of champagne, a bowl of ice, and a single glass, which he was trying to set down in the fair passenger's cabin regardless of her expostulations.

AN AWKWARD POSITION.

'May I ask what this means?' asked the young lady, icily, of her countryman.

'It is some stupid mistake of the steward,' said the young man, confidently. 'Let me remedy it,' he added, turning to the steward again and repeating his demand for mademoiselle's stewardess.

In two minutes the man was back with another glass, which he quietly set down on the waiter.

For a moment the girl stood dumbfounded, then bursting into tears she sobbed out:—'This is too much—too insulting.' Then, with her hands over her face, she rushed from the passage to the other side of the vessel, where her aunt's cabin was located.

Left in this way the young man bit his lip with mortification, and then made up his mind to explain next day at dinner that really he understood the whole affair as little as she did.

STILL MORE AWKWARD.

But the next day he found that the young woman and her aunt had had their seats changed to the other side of the dining-room, and, whenever he tried to approach either of them on deck he was so carefully avoided as to make it impossible.

On the fourth day out, however, a Frenchman, a friend of his, said to him:—'I have the cabin next to yours, and this morning I asked our steward what time it was. In a few moments he came back and said, "106, Monsieur." This is the number of my seat at the table.'

'I inquired about it, and find the fellow is stone deaf, though he always pretends to hear well enough.'

'Ha! ha! ha! Yes, I see; very funny,' said the young man. 'Deaf is he? Hang him!'

HER MAJESTY'S STATE CROWN.

THE Imperial State Crown of Queen Victoria, which her Majesty wears at the opening of Parliament, was made in 1838, with jewels taken from old crowns, and others furnished by command of her Majesty. It consists of diamonds, pearls, rubies, sapphires, and emeralds set in silver and gold; it has a crimson velvet cap with ermine border, and is lined with white silk. Its gross weight is 39oz. 5dw. troy. The lower part of the band, above the ermine border, consists of a row of 129 pearls, and the upper part of the border of 112 pearls, between which, in front of the crown, is a large sapphire (partly drilled) purchased for the crown by his Majesty King George IV. At the back is a sapphire of smaller size, and six other sapphires (three on each side), between which are eight emeralds. Above and below the seven sapphires are 14 diamonds, and around the eight emeralds 128 diamonds. Between the emeralds and sapphires are 16 trefoil ornaments, containing 160 diamonds. Above the band are eight sapphires unmounted by eight diamonds, between which are eight festoons, consisting of 148 diamonds. In the front of the crown, and in the centre of a diamond Maltese cross, is the famous ruby said to have been given to Edward Prince of Wales, son of Edward III., called the Black Prince, by Don Pedro, King of Castile, after the battle of Najera, near Vittoria, A.D. 1367. This ruby was worn in the helmet of Henry V. at the battle of Agincourt, A.D. 1415. It is pierced quite through, after the Eastern custom, the upper part of the piercing being filled up by a small ruby. Around this ruby, in order to form the cross, are 76 brilliant diamonds. Three other Maltese crosses, forming the two sides and back of the crown, have emerald centres, and contain respectively 132, 124, and 130 brilliant diamonds. Between the Maltese crosses are four ornaments in the form of the French fleur-de-lys, with four rubies in the centre, and surrounded by rose diamonds, containing respectively 85, 86, and 87 rose diamonds. From the Maltese crosses issue four imperial arches composed of oak leaves and acorns; the leaves contain 728 rose, table, and brilliant diamonds; 32 pearls form the acorns, set in cups containing 54 rose diamonds, and one table diamond. The total number of diamonds in the arches and acorns, 108 brilliant, 116 table, 559 rose diamonds. From the upper part of the arches are suspended four large pendant pear-shaped pearls, with rose diamond caps, containing 12 rose diamonds, and stems containing 24 very small rose diamonds. Above the arch stands the mound, containing in the lower hemisphere 304 brilliant, and on the upper 224 brilliant, the zone and the arc being composed of 33 rose diamonds. The cross on the summit has a rose-cut sapphire in the centre, surrounded by four large brilliants, and 106 smaller brilliants.—*Silversmith's Trade Journal*.