

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 Lady 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 and Answers to Queries are always inserted as soon as possible after they are received, though, owing to pressure on this column, it may be a week or two before they appear.—ED.

QUERIES.

CHOCOLATE CREAMS.—How are these made? Shall be so much obliged if you will tell me.—SWEETHEART.

PINCUSHION.—Would you mind giving me an idea for a pretty pincushion?—RUBY. [Thank you very much for your letter. Shall be glad to hear from you again.—LADY EDITOR.]

ANSWERS TO QUERIES.

'Selina.'—I have a recipe for what is called the 'best lemon pie in the world.' (Take rind and juice of one lemon or as much sugar as the juice will moisten, four eggs (reserve two whites for frosting); bake crust and cook juice, sugar and eggs in an oatmeal boiler; when it is firm, like custard, put in baked crust, put on the whipped whites and sugar; return to oven to slightly brown. As some lemons are large, others small, no exact rule can be taken for sugar. I hope this will be the one you want. Here is another though, called 'delicious lemon pie': Six eggs, separate and beat thoroughly; one cupful of butter, two cupfuls sugar, beaten to cream, then mix yolks of eggs, juice and grated rind of two lemons; lastly, add half the whites; bake in moderately quick oven. With the other half of whites, beat one cup of powdered sugar, spread on top, and brown slightly. I am afraid, unless you have your own fowls, you will hardly spare the eggs just now.

'Chicken.'—To make the croquettes, or, as you call them, rissoles, so that they are creamy in the middle when cut, a thick white sauce must be made, and the veal, rabbit, or chicken must be added to it. To make the sauce, fry two ounces of butter and the same quantity of flour together, without discoloring, in one saucepan; into another put half a pint of milk, with a blade of mace and an anchovy; after the milk has come to the boil, let it simmer for five or six minutes, and then pour it by degrees on to the butter and flour which have been fried, and be sure that the sauce is smooth. Season it with pepper and salt and a very little nutmeg, and stir over the fire again until the sauce boils; then add the raw yolks of three eggs, and let the sauce just warm and thicken, but on no account allow it to boil, or it will curdle and be spoiled. When the sauce has thickened, wring it through the tammy cloth, and then add the chicken or whatever you are going to make the croquettes of, a little ham and some mushrooms (timeons) should be added also, to give more flavour. These ingredients altogether should be about eight table-spoonfuls, and can be minced, cut in strips or in small rounds, it is simply a matter of taste. After adding the meat and well mixing it with the sauce, set the mixture aside until cold and stiff. Then divide in small quantities of about a dessert-spoonful. Roll lightly in flour, then entirely cover with whole beaten-up egg and freshly-made bread-crumbs, form into little cutlet shapes or in balls, using a palette knife to shape them with if you have one, and place them in a wire basket, and fry in clean boiling grease until a pretty golden colour, which will not take more than two or three minutes.

'Stupidity.'—Is not your *non-duplume* unnecessarily harsh? To begin with, all scraps of fat and dripping should be kept, and if possible the mutton and beef dripping should be kept separately, and should always be clarified before being used; this, as no doubt you know, is done by melting the grease, and while it is hot carefully pour it into a basin of cold water, then when it is cold it should be taken from the basin and dried in a cloth, and it is ready for use. Mutton fat can be used with great success for frying purposes of all kinds, but the great secret is to be sure it is really hot before the fish or whatever is going to be fried is put into it. It is very easy to ascertain when the grease is really hot by putting a piece of bread into it, and when it is hot enough to use the bread will become brown almost at once, and there will also be a blue smokiness from the grease. Inexperienced cooks are very tiresome about frying, and will not take care to see that the grease is really hot before they use it. Each time that the grease is used it should be strained through muslin to remove any piece of bread, etc., from it, and it can be used over and over again, the only thing is, care must be taken that it does not burn. Fish, which is going to be fried, should be rubbed with flour before being masked with egg and bread-crumbs, and it should be kept in salt and water up to the time it is required for cooking. You can make really very good pastry and cakes with dripping, and for this purpose I would advise you to use the best dripping. As you are not very skilled in pastry-making, for open tart and also for fruit tarts I should advise you to make short paste, as it is so easy to make, and is very good to eat also. Take a pound of flour, eight ounces of dripping, and rub the dripping into the flour until quite smooth, then add two ounces of castor sugar, and when eggs are cheap, the yolks of two eggs will improve the pastry very much; then mix into a stiff paste with cold water, roll out, and use. The appearance of the paste is very much improved by brushing it over with a little cold water, and then sprinkling it with a little lump sugar which has been crushed. This paste should be cooked

in a fairly hot oven, but it must not be allowed to become brown. Another kind of pastry, which I call rough puff-pastry, can be made thus: Take eight ounces of flour and six ounces of lard and butter or dripping, and cut the grease up in the flour in small pieces; add a quarter of a teaspoonful of salt and a little lemon juice, and enough cold water, which must be added by degrees until the flour, etc., is in a stiff dough. Then well flour a board, and turn the paste on to it and roll the paste out, then fold it into three and turn it round so that the rough edges are next to you, and roll and fold the paste again; this must be continued twice more, then the paste will be ready to use. When you make this paste you must keep all the edges as neat as possible all the time, and when rolling do so as evenly as you can, and don't use more flour than is absolutely necessary to flour the board and rolling-pin.

RECIPES.

RECIPE FOR LUNCH CAKE.—Put one pound of sugar and one pound of butter into a bowl, break eight eggs (one at a time) into the butter and sugar, beating with the hand all the time. When well mixed, add one pound and a quarter of flour, and one pound of currants or sultana raisins, whichever you like, and a few drops of essence of lemon, or the juice of a lemon. Beat well after the ingredients are all in, and bake well for three or four hours. This cake can be made richer by adding more fruit, or varied in many ways by different ingredients. It is better when a week or two old than when quite fresh.

WOMEN'S CHANCES AS BREAD-WINNERS.



HERE is no good reason why every girl should not be trained to earn her own living. If she is never obliged to use the knowledge she acquires, it will do her no harm to possess it. With very rare exceptions, boys are educated with this end in view; yet if a man brought up in luxury is thrown upon his own resources at nineteen or twenty, he is not as helpless a being as a woman of the same age, reared under similar conditions, who is suddenly forced to maintain herself. His sex and physical strength enable him to undertake many kinds of work from which she is debarred by natural limitations.

WHY should the weakest be made, by ignorance, the most heavily weighted in the struggle for existence? Why should she not be taught practical methods and manual dexterity as a compensation for her physical disability. Have parents the right to allow their daughters to grow up without providing them with a means of defence against the evils of poverty and dependence?

DEFINITE training counts for a great deal in this age of the world. To know how to do a thing well is essential to success. There is room at the top, but to arrive at that desirable elevation, an aspirant must be able to pass many competitors. Those who are left behind are the slipshod and careless, and those who do not know how to do the thing they profess to do.

THERE are many openings, and a girl's tastes and natural bent should determine the direction of her education. The mother, who has studied her child from infancy, ought to know her so thoroughly as to prevent her from making a mistake in choosing the path she is to follow.

THE secret of success is to do something that everyone wants done and to do it to perfection. No matter how humble the employment may have been originally, perfect mastery of it enables it, and makes success in it certain. This can only be attained by patient, hard work. When it is gained, the girl holds in her hand the key that will unlock the door to independence. A first-rate workwoman never lacks employment long, whatever her calling may be. She can command good prices, because her work recommends itself.

ARCHITECTURE seems, in many respects, an ideal profession for women. The average woman knows the needs of a home much better than the average man does, particularly in the matter of cupboards. Why, then, if she has any constructive ability, can she not plan a dwelling-house at least as well as he can? Scientific cookery, millinery, dress-making, nursing, offer a good income to those who choose to train themselves to follow them as professions, and are not content to take them up untrained to lag behind as drudges. Type-writing, book-keeping, telegraphing, afford many opportunities to experts in their mysteries. Even humbler crafts, as clear-starching, china mending, pickling and preserving will give a competence to those who have mastered them. Superiority of workmanship turns the scale.

THE general education should not be neglected. The more a person knows the better fitted she is to learn. All knowledge is interdependent. Only let parents see that each daughter has her own special pursuit in which she excels. Something that she can lean upon in time of need, with the calm certainty that it will not fail to afford her a subsistence.

COMPLEXION HINTS.

HOW TO HAVE A BEAUTIFUL NECK.

So many ladies rashly expose a thin, craggy neck just because it is the fashion to wear a very low or v-shaped bodice in an evening. To look really well, the neck should boast two qualities—whiteness and plumpness. The former can be acquired, the latter cannot. But stay, I have read somewhere of a lady whose thin neck, with its ugly visible bones, and its display of salt cellars, as the hollows by the throat are called, was to her a source of real tribulation and annoyance, as she frequently overheard the remark, 'So I'd a neck like I'd cover it up pretty quickly.' 'She rubbed olive oil, pure and good, every night for three months into her neck, left it on all night;

and washed it off in the morning. She says she has now a lovely neck, only all her underlinen is ruined.

Constant rubbing, bathing the neck every night with very hot water, rubbing in some good soap—which must be absolutely pure—with a washing glove, and afterwards with a flesh brush is beneficial. Then dab over eau-de-cologne, or a weak solution of alum, ordinary vinegar, or the strained juice of a lemon in which a small quantity of honey has been dissolved. Any of these will soften and improve the skin, removing all spots and roughness in course of time. But until this treatment produces the desired result, let me entreat you to fill in your evening bodices with that very becoming soft chiffon spangled tulle, or exquisite lace which softens every face in such a lovely manner that I wonder it is not universally adopted by slim figures.

MOTHERS' COLUMN.

EXERCISE FOR BABIES.

DEAR EDITOR.—Thank you for the nice hints given in this column, which I am sure will be much appreciated. I am very pleased to contribute my mite. It is on 'Exercise for Babies.'

INDOOR EXERCISE.—Perhaps some of you will wonder what I can mean by indoor exercise for an infant. You will observe when your baby is lying on your knee disencumbered from swaddling clothes how he stretches himself and moves his little limbs. Well, that is exercise, and the first muscular exercise that he is able to perform. Encourage this every time you undress him, and allow him to lie on your knee quite free from clothing for a short time before a good fire. It is very strengthening to his muscles, and, on the whole, very good for him. When he is a few weeks old you may lay him on the bed for ten or fifteen minutes at a time, seeing that his arms and legs are perfectly free and disencumbered; and when a few months old, nothing will be more beneficial for him than to lay him on his back on the floor, on the carpet, or on a soft counterpane, where he can kick and sprawl to his heart's content. There he will learn to crawl, and finally walk. I know several mothers who have made it a point to lay their babies on their back for a considerable time every day, and their children are perfect models for straight figures and good health. But, while speaking about your baby learning to walk, let me advise you not to attempt to teach him to walk. When he is able he will try himself, and then there will be no danger of his walking too soon, and thus giving himself bandy legs.

OUTDOOR EXERCISE.—Indeed, a child cannot have too much of the open air, if the weather is fine. The whole of his waking time he may, with safety, be put out, if he is well wrapped up and protected, except in the very early morning or late at night. Mothers who are sensible enough, and not too lazy to give their babies plenty of outdoor exercise, know that their infants suffer much less from teething, and are less liable to convulsions, than those children who are kept much indoors. One cannot fail to observe the difference between the healthy, rosy child, who is much outside, and the pale, delicate-looking child who is always in the house.

But now about the means for giving this exercise. Many people object to and condemn carriages for babies, but they are only those who do not know what it means to carry a heavy baby in the open-air for an hour or two. I think perambulators a great advantage both to mother and child. In the first place, it saves the mother the labour of carrying the baby, which is certainly a great saving, and, besides, she can take two children out at the same time in one of these double-seated carriages. I consider it better for the baby, too. In cold weather a child can be much better wrapped up and protected from the cold and wind than it could be if the mother had to carry it. Of course, in many cases, perambulators are misused by young, thoughtless girls, and children are often seen sitting exposed to the glaring sun or the cold wind, and roughly pushed over stones, etc. But where these things are attended to, they are decidedly an advantage; and I would advise every mother to get one, and give her child as much outdoor exercise and fresh air as possible. If your baby is restless, beware of administering soothing syrups, etc., which will only give a forced, unnatural sleep; but do not fear to administer plenty of fresh air, which will cause a natural and refreshing sleep. The open air will make your baby sleep, give him an appetite, help to keep his bowels in order, and brace his nervous system, thus helping him to cut his teeth easily, and in a great measure preventing teething convulsions. It thus becomes to every mother a necessity and an imperative duty.

BY A MOTHER.

TRAINING HOUSEWIVES—A HINT FROM NORWAY.

A REGULAR system of education in baking, spinning, dairy work, and such like useful accomplishments for young women is about to be instituted in Norway. 'The Society for the Welfare of Norway' is going to establish numerous training colleges all over the country. At present the most prominent of these is situated at some distance from Christiania, and appears upon outside inspection to be simply an ordinary farmhouse. Inside everything is very plain, but very neat and clean. There are only six pupils taken, although the number of applicants has been ten times greater than the accommodation. The girls are divided into two sections, and all the work of the day is mapped out. Each girl is called by a number, and while number one is in the kitchen, number two is making the room tidy, and number three is attending to the dairy. The other section at the same time is busy sewing, spinning, cutting out, making clothes, etc. As sections and numbers change week by week, every girl gets each particular work in turn. Dinner is served at twelve o'clock, and then a few hours are devoted to science, botany, and the higher branches of education, for though no girl is admitted before she has completed her eighteenth year, still, as they are mostly drawn from the peasant class, they have not always advanced very far in their scholastic education. Physical exercise is very forgotten, as the garden is kept entirely in order by the girls themselves. The pay, including everything, is just over 4s a week, and two of the pupils are free. The training lasts a year.