

## 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.

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.

### TO CORRESPONDENTS.

ELLA F.—Thank you very much for the scraps. Will use and return them.—LADY EDITOR.

## QUERIES.

SCOTCH BROTH.—Will you give me an easy recipe for this?—MONICA.

[Perhaps some lady reader will kindly give this.—ED.]

MAGIC-LANTERN SLIDES.—Could you or any of your correspondents kindly tell me how to paint slides for a magic-lantern—whether the glass needs to be prepared in any way, and what kind of paint is used?—ST. CLAIR.

[Will some clever reader kindly answer this?—LADY EDITOR.]

### ANSWERS TO QUERIES.

'Young Housekeeper.'—To make panard put into a saucepan half a pint of water, an ounce of butter and a pinch of salt; when boiling add four large tablespoonfuls of Vienna flour, and mix into a paste which should be sufficiently dry to leave the pan quite clean. Let the panard cook on the side of the stove for about ten minutes, taking care that it does not burn, then put it aside until cold before you use it. At this time of the year panard will keep some time in an airy place. To make Bechamel sauce, fry two ounces of butter, and two ounces of flour together, for about five or six minutes, taking care that they do not become brown. Boil half a pint of milk in a saucepan with a blade of mace and an eschalon in it, let it boil for five minutes so that it will be well flavoured, then pour it on to the butter and flour, and stir it until quite smooth, season it with a little pepper and salt, and a tiny dust of nutmeg, then let the sauce boil and strain and use. You will find that you can use up the remains of any game or poultry for breakfast very well by making half a pint of Bechamel sauce in the way I have described. Thicken the sauce with the yoke of three eggs, and stir it over the fire until it thickens, but on no account allow it to boil, then mix with it about eight tablespoonfuls of chicken, game, veal, or rabbit and ham or tongue, and a few button-mushrooms mixed with it and all should be either cut in fine shreds or else they should be finely minced. When cold divide in quantities of about a dessert spoonful, roll in flour, then in whole beaten egg and bread crumbs, and shape like outlets and fry in a wire basket in clean hot grease for a few minutes. If the outlets are made the day before they will not take very long to fry in the morning.

'Mabelle.'—Put one pound of prunes into a stewpan, having previously removed the stones. Add a quarter of a pound of lump sugar, a gill of claret and the same quantity of water, a little cinnamon and lemon peel, and one or two bay-leaves. Stew them gently until the fruit is quite tender, then strain the juice from the fruit and melt in it rather more than half an ounce of Marshall's gelatine. Add a little carmine to improve the flavour, and then mix the fruit with it and pour into a border mould. When cold, fill the centre of the gâteau, after it has been turned out of the mould, with stiffly whipped cream, which has been sweetened and flavoured, and ornament with almonds which have been blanched and shredded. They are also very nice simply boiled with very little water and sugar, and flavoured with lemon; then make a nest in the centre of a dish of very carefully-boiled rice, pour the prunes into it, and eat with cream or custard. This is very wholesome for children.

ALMOND CAKE (Ella).—The cake to which you refer is probably a good seed-cake or plum-cake, and, when baked, covered on the top with almond icing. This is the way to make the almond icing—½ lb almonds, with a few bitter almonds among them, blanched and chopped and pounded, with 6oz of icing sugar and one teaspoonful of rose water; when well mixed and pounded put all in a pan, and heat over the fire till a little warm; spread on the cake smoothly and evenly. It gets hard very soon.

GUAVA JELLY.—To six pounds of guavas allow three pints of water. Pick the guavas free from leaves or bad fruit, put them with the water in a preserving pan, boil well for an hour (longer for a larger quantity), strain through a jelly bag or doubled piece of butter-cloth. The next day boil again, allowing one pound of sugar to every pint of juice. Boil for an hour, carefully removing every bit of scum. Some people like a little lemon rind boiled with the jelly and removed when cooked.

## RECIPES.

### A CHARMING LITTLE LUNCHEON MENU.

Fricassee of oysters, Lyonnaise potatoes, cheese straws, sliced pineapple, Shrewsbury cakes.

FRICASSEE OF OYSTERS.—Drain a quart of oysters and put the liquor on to boil. Rub together a tablespoonful of butter and one of flour; add to the boiling liquor and stir it until it thickens. Season with salt, a very little cayenne and a blade of mace. Remove it from the fire, and add the beaten yolks of two eggs; mix thoroughly, and return to the fire, stirring for a minute or two. Put in the oysters and boil up again. Pour over slices of buttered toast, and serve.

LYONNAISE POTATOES.—Cut cold boiled potatoes into dice; pepper and salt them; mince a small onion and fry it in a tablespoonful of butter, until light brown. Add the potatoes and stir them until they have absorbed the fat. Then stir in a tablespoonful of chopped parsley and a tablespoonful of vinegar; boil up and serve.

CHEESE STRAWS.—Mix together four tablespoonfuls of flour, a pinch of salt, a very little cayenne pepper, and three ounces of grated English cheese. Add the beaten yolk of an egg, and then enough iced water to make a very stiff paste. Roll the paste out on a board into a sheet an eighth of an inch thick. Cut the paste into strips an eighth of an inch wide and five inches long, and bake them about ten minutes in a very hot oven. They should be a very light brown. If you have any scraps of paste left, roll them into a sheet, and cut it into small rings. Bake them and slip little bundles of the straws through them.

SLICED PINEAPPLE.—Cut off the ends of a pineapple and cut it in slices about half an inch thick. Remove the outer covering from each slice, taking care to cut out all the eyes. With a silver knife cut it into triangular pieces, cutting out the core. Sprinkle it thickly with sugar and let it stand on ice for an hour before serving.

SHREWSBURY CAKES.—Rub together a cup of butter and half a pint of sugar; add two beaten eggs and work in a pint and a half of flour. Roll very thin and cut into small cakes; bake them in a quick oven. Make them in a cool room and handle them as little as possible.

## GARDENING FOR LADIES.

### A FEW SPRING HINTS.



DO NOT be in too great a hurry to get to work in the garden. 'One swallow doesn't make a summer,' and one bright, warm day doesn't make the spring weather necessary to satisfactory garden work. The ground should be warm to the depth of six inches or a foot—or, at least, comparatively warm—before putting seed into it. What I mean

by the use of the term 'comparative' is, that the chill of early spring should be gone. If damp and cold—say assured to be before the sun has had a chance to bring its influence on it, after the moisture of melting snows has drained away—seed will rot in nine cases out of ten. More failures to grow result from too great haste than from any other cause. The ground should be mellow enough to break apart easily when worked with the rake or hoe, and it will not do this unless the water has drained out of it and the sun has had an opportunity to do its work on it. It is well to spade up the beds as early as possible, and then wait awhile before attempting to make the soil in them fine and mellow. 'Haste makes waste,' is another old saying which applies here.

EVERY person who has a garden needs a good hoe, and an iron or steel-toothed rake and a sharp spade. The better your tools, the better work you can do, and the more pleasure it will afford you in the doing of it. Take good care of them and they will last for years. Have a place to put them in where they will be away from stoats, still always at hand when wanted.

AND you need a good-sized watering-pot, with a long spout, and a fine rose nozzle. Use the spout only, when you water plants in the beds, and put it close to the roots of the plants, so that the water applied will get just where it will do the most good. Put on the nozzle when you shower your plants. It is a mistake to use it in watering plants as the water is so scattered that but little benefit results.

WHEN transplanting, or setting out plants recently received from the florist, be sure to shade them for two or three days, or until they have time to get a start in their new quarters. Water thoroughly when you set them.

GET potting-soil ready for the plants you care to grow in pots during summer, such as fuchsias, gloxinias and other summer bloomers. If you wait until the time you want to use it the chances are that it won't be prepared as it ought to be, because you will be in too great a hurry then. Go to the pasture and turn over the sods where the grass grows short and thick, in a sward. Just under the crown of the plants of grass, you will see tiny roots growing so thick and fine that there seems to be little else in the soil. Shave them off and take home with you roots and soil thus obtained. Add to this the same quantity of the best black loam you can find. If such loam is not at hand use garden soil, always getting the best there is to be had. Mix in with these sharp sand enough to make the mass friable—so much so that when you take up a handful of it, and press it together, it will fall apart on relaxing the pressure.

AND be sure to clean old pots thoroughly before using them again. Scour them, inside and out, with strong soap suds, in order to remove all fungus. Some persons will, perhaps, 'pooh' at the idea of this being necessary, but I assure you that it is necessary, if you want to grow healthy plants, and, of course, you don't want to grow unhealthy ones.

THE beautiful St. Brigid anemones, with their blooms of the chrysanthemum character, become more and more popular, and are planted in long borders, where they form objects of great beauty and brilliance. So also are the beds of narcissi, 'Ard Righ,' 'Horsefieldii,' 'Stella,' and other showy spring varieties. 'The Bride' gladiolus is much in demand, both forced and grown in the open air; and the beautiful Spanish and English irises and lilies have the advantage that, if cut in bud, every blossom expands in water.

'ORB' CORRUGATED IRON is the best iron manufactured it has no equal.—ADVT.

The New High Arm Davis Vertical Feed is acknowledged by experts to be the most perfect Sewing Machine the world has yet seen.—ADVT.

## WHAT TO TEACH A DAUGHTER.

At a social gathering some one proposed this question—'What shall I teach my daughter?' The following replies were handed in:—

Teach her that 20s make £1.  
Teach her how to arrange the drawing-room and library.  
Teach her to say 'No,' and mean it, or 'Yes,' and stick to it.

Teach her how to wear a calico dress, and wear it like a queen.

Teach her how to sew on buttons, darn stockings, and mend gloves.

Teach her to dress for health and comfort as well as for appearance.

Teach her to cultivate flowers and to keep the kitchen garden.

Teach her to make the neatest room in the house.

Teach her to have nothing to do with intemperate or dissolute young men.

Teach her that tight lacing is uncomely as well as injurious to health.

Teach her to regard morals and habits, and not money, in selecting her associates.

Teach her to observe the old rule—'A place for everything and everything in its place.'

Teach her that music, drawing, and painting are real accomplishments in the home, and are not to be neglected if there be time and money for their use.

Teach her the important truism—That the more she lives within her income the more she will save and the further she will get away from the poorhouse.

Teach her to embrace every opportunity for reading, and to select such books as will give her the most useful and practical information in order to make the best progress in earlier as well as later home and school life.

## A QUARREL BETWEEN A PIN AND A NEEDLE.

A PIN and a needle, neighbours in a work contract, both being idle, began to quarrel as idle folks are apt to do.

'I should like to know,' said the pin to the needle, 'what you are good for, and how can you expect to get through the world without a head?'

'What's the use of your head,' replied the pin rather sharply, 'if you have no eye?'

'What's the use of an eye,' said the pin 'if there's always something in it?'

'I am more active, and go through more work than you can,' said the needle.

'Because you always have a stitch at your side,' said the pin.

'You are a crooked creature,' said the needle.

'And you are so proud that you can't bend without breaking your back,' said the pin.

'I'll pull your head off if you insult me again,' said the needle.

'And I'll pull your eye out if you touch my head,' said the pin.

While they were thus contending, a little girl entered, and undertaking to sew, she very soon broke off the needle at the eye. Then she tied the thread around the neck of the pin, and in trying to pull the thread through the cloth, she soon pulled its head off, and then threw it into the dirt, by the side of the broken needle.

'Well, here we are,' said the needle.

'We have nothing to fight about now,' said the pin.

'Misfortune seems to have brought us to our senses,' said the needle; 'how much we resemble human beings, who quarrel about their blessings till they lose them, and never find out that they are brothers till they lie down in the dust together.'

## LINES.

I STOOD by the side of a silver brook,  
In the glow of the morning light,  
Which rippled away o'er the pebbles smooth,  
Singing from morning till night.

The sunlight glancing across its breast,  
Seemed happier there to stay,  
Kissing the face of the little stream,  
Laughing the livelong day.

Bright flowers sprang up on its mossy banks,  
And nodded their heads at the stream;  
And I thought as I gazed on the picture fair,  
'Twas as bright as a midsummer dream.

But the little stream to a river grew,  
Stretching away o'er the lea;  
Wider and deeper its waters flow on,  
Till lost in the deep blue sea.

So life like the brook in its childhood's morn,  
Ripples and dances away,  
With the sunshine of love and perfect trust  
Lighting its gladsome day.

Sweet are the flowers which we pluck in our youth  
With a hand that is careless and free;  
And their fragrance will sweeten the cares that shall come,  
As we onward float to the sea.

Ah, could we but tarry and rest on thy banks,  
Content with the bliss that is ours,  
Not hurrying on with the river's broad course  
That shall bring added cares with its powers.

But Childhood and Youth, Noon tide and Old Age  
Sweep on with the River's dull roar;  
And floating away on Eternity's Sea,  
Our barque shall return nevermore.

AUNT LIBBIE.

The New High Arm Davis Vertical Feed proved the World's Champion at the Paris Exhibition, 1889.—ADVT.

FLAG BRAND PICKLES.—Ask for them, the best in the market. HAYWARD BROS., Christchurch.—(ADVT.)