

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.

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.

ASPARAGUS SOUP.—I should be much obliged for a recipe for this, as asparagus is just coming in.—MODENA.

SAUCES.—If you have any recipes for sauces—no sweet ones—would you kindly put some in THE GRAPHIC?—SALLIE.

I would like to know if there is a less tedious way for taking ironstains out of linen than by using salts of lemon.—HOUSEKEEPER.

ANSWERS TO QUERIES.

'Ginger.'—I cannot find a recipe for ginger ale. I am sorry to say. Here is one for hop beer: To 10 gallons of rain water add half a pound of hops and half a pound of bruised (not ground) ginger; let it come to the boil, stirring occasionally. Mark the time it commences to boil, and when 20 minutes have elapsed add nine pounds of sugar (light brown), stir till dissolved, and immediately take up without allowing it to boil again. (It is in the long boiling of hops that all their delicate aroma escapes, while all the bitterness is brought out; boiling the sugar causes muddiness.) Strain into an open wooden vessel, and leave until milkwarm; then add one quart of yeast, and cover it with a thick woollen cloth, and let it work for 24 hours; in the meantime one ounce of tartaric acid and one ounce of brewers' isinglass should be soaking in one quart of cold water, and at the end of twenty-four hours should be added to the beer to clear it. It will be ready to bottle the next day, and will be fit to drink in two days, but it is much nicer if left for a week. The bottles should be washed at least a day before, and left upside down to drain, and any corks inside them should be extracted; they must be perfectly dry before being used. The corks should be soaked in some of the hop-beer, and left with a weight on them till wanted. The brewing-tub should be used for no other purpose, but should be kept filled with water from one brewing to another. If the isinglass used by brewers cannot readily be obtained, save up the eggshells used a week before for custards, puddings and cakes, and take the whites and shells of two fresh eggs, beat them all together, and add with the ounce of acid. Tie the corks down tightly, and when the beer is put away throw a damp blanket over and around the bottles, so as to insure a cool and pleasant drink.

'Olive.'—Sausage rolls are very easily made, only requiring some well-made puff pastry, and if you like to have the sausage-meat made at home that can be so easily done, cutting up and passing through the mincing-machine some fresh pork, then season it with a little pepper and salt, and to each pound of meat add two ounces of breadcrumbs, and if you like the flavour of sage add half a small teaspoonful very finely chopped, then mix well together. Roll the puff paste out about a quarter of an inch in thickness, then cut it in stripes about three inches wide and four inches long. Moisten the edges with a little cold water and place in the centre a small quantity of the sausage meat, fold the paste over and take care that the edges are firmly fastened, then place the rolls on a baking-tin—the side with the folded edges being next the tin. The tin should have been previously brushed over with cold water. Brush the sausage rolls over with whole beaten-up egg and cut the tops of them here and there with a sharp knife and bake in a fairly quick oven for about twenty-five to thirty minutes. Patty-pies are very good. The patty pans must be thinly lined with puff pastry, and then veal and ham cut in thin slices and seasoned with pepper and salt, a little mace, and finely chopped parsley must be arranged in the tins, and a little clear well-flavoured meat jelly put into the tins, then cover with pastry, which should be rather more than a quarter of an inch thick, and brush the top over with whole beaten egg, and bake for about half an hour. These little pies are very much improved by having an oyster in each, but they are very nice when plainly made. They are also very good when made with mutton, and should then be flavoured well with black pepper and salt and a little finely minced onion. After these little pies are cooked, the lids should be carefully removed and a little good clear meat jelly should be poured into them and the lids put on again, and they should be left in the tins until they are cold and the jelly has set.

RECIPES.

POTATOES A LA PRINCESSE.—The potatoes must be plainly boiled first of all, and should be as dry as possible; then they must be passed through a wire sieve or potato masher, and an ounce and a half of butter mixed with them, one and a half yolks of eggs, and an ounce of grated Parmesan cheese, a pinch of salt, and a little cayenne pepper—these quantities must be added to each pound of potatoes. Mix all together, and when cold roll the mixture into little rolls, using a little flour while doing so to prevent the mixture from sticking to the slab. The rolls should be an inch and a half long and barely an inch in diameter. After they are shaped, place them on baking tins which have been

buttered, brush them over with a whole beaten-up egg, and bake them until they are a pretty golden colour; then, after having placed them on the dish they are to be served on, pour a little warm butter over them and sprinkle them with a little finely-chopped parsley.

CROQUETTES DE BŒUF AU RIZ.—Make some nice mince of raw beef, season with pepper, salt, chopped brown onions, and parsley, add a little fine breadcrumb and sufficient yolks of eggs to make a good consistency; roll into balls, fry them a light brown in boiling fat, into which an onion has also been sliced; skim the fat off the contents of the frying pan, add a little good stock, pepper, salt, a tomato cut up, put the balls into a small saucepan, cover with the gravy and simmer for half an hour. Serve in the centre of a border of well-boiled rice.

ORANGE CAKE.—To make an orange cake, take six eggs and put them into a tin saucepan or a basin, whichever you like. I think a saucepan is really the better utensil to use, as it has a handle, and therefore is easier to hold. Add a small teaspoonful of essence of vanilla, the finely-chopped rind of three oranges, ten ounces of castor sugar, and a little saffron-yellow. Whip this mixture over boiling water until it is just warm, then remove it from the fire and continue whipping the mixture until it is cold and is about as thick as cream which has been whipped, then add six ounces of fine flour which has been warmed and passed through a sieve, stirring the mixture while doing so with a wooden spoon as lightly as possible; brush a plain mould with warm butter and line it with buttered paper and dust the paper with flour and sugar mixed in equal quantities; pour the mixture into the mould, taking care only to pour in enough to fill the mould only half full; then bake the cake in a moderate oven for one hour and a quarter. When the cake is cold, cover it with orange glacé, which is made in this way:—Take three quarters of a pound of icing sugar which has been passed through a sieve, and mix with it three tablespoonfuls of orange juice; then warm very slightly and pour over the cake at once.

SUMMER DRESS HINTS.

THE lace costume has taken the place that used to belong to the coarse, square-meshed grenadine that a great many years ago was known as the 'iron frame,' and which could not be comprehended for its beauty, but only for its air of quiet refinement. The grenadine gradually grew finer and finer, until one day the 'piece lace' appeared, and since then a black lace gown is considered one of the desiderabilia in the wardrobe of the general woman. The lace best liked is the Chantilly, with a small figure thickly scattered over it, or else in a full, deep flounce. Spanish lace, notwithstanding its great beauty, is rather heavy looking, a fault which is also found with guipure; but the Chantilly and the light French laces are not only lighter to wear, but have a cooler look. Then, too, they retain their blackness better, a something much to be desired.

A LACE-TRIMMED GOWN.

A LIGHT wood shade in surah silk makes a lovely foundation for a deep lace flounce. The skirt is made almost plain in front, and is just full enough to be graceful at the back. A deep lace flounce is all round the lower edge, its sewing to position being concealed by a narrow, black silk braid. The bodice is smoothly fitted across the back, and laid in soft folds just in front, concealing the closing. The sleeves are sufficiently full to be easy and are the real Valois ones, coming in a decided point over the hand. The girdle, which conceals the skirt band, is of the silk folded over and having a stiff little bow that conceals the fastening at the side.

The chic at giving the bodice comes from the black lace cape which is worn with it, and which is gathered round the neck, the stitching concealed by a ribbon which ties in front. A little quilling of lace finishes the neck.

THE JETTED GIRDLE.

SOMEbody who has followed the fashions and made a plain full skirt of deep lace flouncing, intends that her bodice shall be decorated with jet, and made the special part of the costume. So she has to decide whether it shall be a long bodice with a Cleopatra girdle, or a round one with a deep pointed girdle, and she chooses the last because she does not believe she will tire of it so soon. The typical lace bodice is decorated with jet. Over the usual close-fitting lining the lace is drawn in soft, fine folds, both back and front, the closing which is in front being hidden under the full lace. The girdle is of black velvet, deeply pointed both in back and front, and closing with hooks and eyes at one side. It is thickly covered with finely cut jets that sparkle like so many black diamonds. A somewhat high collar that rounds down in front, permitting the throat to show between, is also of velvet, overlaid with the jet, as are the deep cuffs that form the finish to the full gathered sleeves.

A BODICE like this could be worn with merely a ribbon girdle, the collar might be a pleated one of ribbon, and the cuffs of ribbon to correspond; but of course the same elaborate air would not be gained that results from the use of the jetted garnitures. The girl who has the time and the inclination to be economical, can buy the jets and make gorgeous her own belt and belongings, making it cost her in this way just about one-third of what the price would be if she bought it ready made. For people who have time there are so many ways of economising, that it does seem a shame that every woman under one hundred years old does not look well dressed.

I WANT to say one little word here about your laces and furberlows. Keep them in the best possible condition, don't let a tiny little hole grow into a long tear, and don't believe that the dust can't be brushed out of lace, if care is taken, as well as out of any other material. A lace gown, of course, needs to be treated a little more delicately than does a heavy cloth one, but, like the cloth, it shows whether it is getting the right sort of treatment or not. When you mend your laces, get a piece of this net like its background and do not carefully darn but stitch with your needle firmly and strongly, so that the patch is sure in its position and yet the stitches are not conspicuous. With

care, a lace gown may last many seasons, and after that it may be used for frills, bonnets, parasol trimmings, and no end of small furberlows. It may, indeed, be the material to work out the economies over which you and I take so much delight, and which are, after all, our greatest pride. To make something pretty out of materials called 'nothings' is great joy.

MADAME BERNHARDT.

AN American paper gives the following amusing account of 'Sara in Maori land'—Bernhardt received by old Chief Paul and his warriors:—

'Sara Bernhardt is nothing if not original. She wants to see everything, and attempts to do almost everything that she sees done by others. In her travels around the world "the divine Sara" had heard a great deal at various times about the Maoris of New Zealand. When Tawhiao, the Maori king, was in England, Sara paid him a visit, and was delighted with the tattooing on the old man's face. It is not to be wondered at, therefore, that when Sara reached Auckland, New Zealand, recently, she should visit the Maori in his home. The Alameda remained only twelve hours at Auckland, so the queen of tragedy had to be contented with a visit to Chief Paul at Orakei, a small native settlement about five miles from Auckland. An interpreter went along and, upon arriving at the village, explained to the old chief who his visitor was. Paul was delighted, and walking up to Bernhardt, grasped her hand, drew her toward him, and before Sara knew what he was going to do was saluting her in the Maori fashion—rubbing his nose against hers.

Not satisfied with this greeting, Paul called out his youngest wife and introduced her to Sara. The wahine also wanted to rub noses, but as her appearance indicated that handkerchiefs were not a part of her personal effects, Sara entered a most vigorous protest. Choking with laughter, the interpreter informed Mrs Paul that Mme. Bernhardt desired to postpone the ceremony. The old chief then showed the company through the village. Upon reaching his own house, he invited Sara inside and presented her with a beautiful mere—a weapon of warfare cut out of jade. Only a chief is allowed to carry these weapons. They are treasured as heirlooms, and chiefs have been known to refuse £100 for them. Paul also presented her with a tomahawk, the handle of which was exceedingly long and the blade made of jade.

Sara asked Chief Paul if she could not see a few Maori dances. The tribe was called up and a haka was danced. Sara thought this very pretty, but desired to see something more exciting. She asked for a war dance, and the warriors, arming themselves, gave her a splendid exhibition. Sara was delighted, and got one of the young men to show her the different motions and contortions. Old Paul was delighted with the rapidity with which she learned the dance, and said she would make a great warrior.

As the Bernhardt party was driving down Queen-street, Auckland, to the wharf, Sara ordered the carriage to stop and, getting out, with her mere in one hand and tomahawk in the other, danced the Maori war dance on the sidewalk before a large crowd. Her warwhoops drew the attention of everybody, and the ease and agility with which she executed the various contortions and movements drew forth round after round of applause. A policeman came up to arrest the dancer, but when informed that she was Sara Bernhardt, allowed her to go. The good people of Auckland are reported to have been very much scandalized over the affair. The men enjoyed it, however.

LONDON AND PARIS FASHIONS.

VERY ELEGANT AND BEAUTIFUL MANTLES.

(SEE FASHION PLATE, PAGE 497.)

THE mantles of the present season certainly bid fair to eclipse those of all previous years in the way of graceful designs and beautiful texture. From a well-known London house, where the latest and most chic novelties from Paris may always be seen, and where, at the present moment, a wonderful selection of cloaks and capes may be found, our artist has chosen four as the subject of the sketches on page 497.

No. 1 is a very smart mantle of black Lyons velvet with novel velvet epaulettes edged with an embroidery of jet. The long velvet sleeves fall back in front to show a tight-fitting under-vest of lace covered closely with a handsome garniture of black and gold beads. All round the mantle there is a wonderfully beautiful fringe of fine jet, over a flounce of black Chantilly lace.

No. 2 is a graceful mantle of black *peau de soie*, bordered with quite a novel kind of black Lyons lace, the lace being enriched with a handsome appliqué of black velvet, surrounding in each case a circular centre of gold embroidery. The mantle is further edged throughout with a narrow gold galon, ornamented with large nail-heads of jet. This galon is used to head a fringe of fine jet most exquisitely made.

No. 3 is a long cape of pale heliotrope cloth trimmed all over with small pendant balls covered with fine jet. The yoke and the high collar are of jetted embroidery, while the cloak is bordered throughout with a narrow band of jetted galon. The folds from the shoulders must be noted as being particularly graceful and becoming.

No. 4 is a Henri II circular cape of black velvet with three rows of jetted lace insertion going all round the cloak and giving it a very quaint appearance. The yoke and the high collar are of heliotrope velvet closely covered with handsome jet embroidery. Round the yoke there is a handsome chain of jet with large links, the two ends of this chain reaching below the waist at the back.

FLAG BRAND PICKLES AND SAUCE cannot be equalled. HAYWARD BROS., Manufacturers, Christchurch.—(ADVT.)

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

LADIES, for Afternoon Tea, use ADELPHOCK'S Oolong Biscuits and Cakes, a perfect delicacy.—(ADVT.)