

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.

TOFFEE.—We are so fond of lollies, and yet cannot succeed with our toffee. Can you help us?—COUNTRY COUSIN.

CAKE.—Will you give me a recipe for a cake, nice, but not too rich, with dried cherries in it?—THE OGRE.

ANSWERS TO QUERIES.

'Alice.'—An authority on soups says:—You can use for making the chicken stock, necks, feet, and any poultry bones will do quite well, and the stock must be made in precisely the same way as any other stock is made. Take half a chicken and put it into a stewpan with two or three sliced onions, a bunch of herbs, one or two cloves, and three quarts of the chicken stock. Let this stock simmer gently for about an hour and a half, and then strain it and clarify it with raw veal eggs. The garnish to serve in this soup is the following:—Take the heart of a stick of celery and cut it into very fine shreds, and put them into a stewpan, cover them with cold water and add a little salt, then bring the water to boiling point, and strain it from the celery, rinse the celery well and cook it in a little of the soup until tender, then it is ready to add to the soup. Make a custard with four eggs and four tablespoonsful of milk, season with pepper and salt. Butter some little dariole moulds well and fill them half full of vegetables which are cut in small dice shapes which are not much larger than the head of a good large pin. The best way to cut them in this way is to cut the vegetables in thin slices and then in fine strips, and it is then quite easy to cut these in dice shapes: carrot, turnip, leek and cucumber, when the latter is procurable, are the best vegetables to use. The vegetables should be cooked in the same way as the celery, using water instead of soup before they are put into the moulds. Fill the moulds with the custard and then place them in a stewpan containing enough boiling water to come three parts of the way up the moulds, bring the water to boiling point again and then put the cover on the pan and draw it to the side of the stove and let the custards steam until firm. Turn out of the moulds, and when cold cut in small rounds. Some of the breast of the chicken cut in thin slices and then cut in rounds should also be served in the soup; the remainder of the meat of the chicken can be used to make croquettes with. The directions for making the soup and the garnish appear perhaps a little elaborate, but they are really by no means difficult to follow. You will find in all soup-making the great secret to get well-flavoured soup is to cook it very gently, at the same time keeping it at boiling point, and the clearness will depend very much on the way the stock is kept skimmed.

'Martha.'—I am sorry your custard puddings have been a failure. Will you try the following quantities:—One pint of milk and four whole eggs and three ounces of castor sugar. I do not, of course, know how sweet you like puddings of this kind, but I always think a custard pudding requires a fair amount of sugar. Beat the eggs until they are quite a froth, and then add the sugar and mix them well together, then add the flavoured and pour the custard into a pie-dish. Place the pie-dish in a tin containing some hot water and bake the pudding in a moderately hot oven, and in half an hour the pudding should be quite firm. Of course the custard must not be allowed to boil, or it will become curdled. Of course the oven should be made hot before the pudding is put into it, and the temperature of the oven should be kept as even as possible while the pudding is in it.

RECIPES.

DELICIOUS PIGEON PIE.—If you want your pigeon pies to be very nice, I should advise you to either bone the birds yourself; but supposing you do not know how to do this, for a very trifling sum your poultryer will do so for you. After the birds have been boned, they should be cut into four pieces, and for four pigeons you must add one pound of either tender rump or fillet steak, cut either in small square pieces, or else in the way the meat should be cut for making a rump steak pie. Place the pigeons and the steak in a sauté pan with a little butter, sprinkle them with finely chopped thyme, parsley, and bay leaf, pepper and salt, and fry them quickly for about ten minutes, then mix a good tablespoonful of flour with the meat, and place in a pie dish. Arrange on the top the hard-boiled yolks of some eggs, having previously dipped them in finely chopped parsley, and also place a little finely-cut-up fat bacon on the top of the meat, and fill up the dish with well-flavoured brown gravy. The bones from the pigeons can be used to make the gravy with, if they are cooked in some ordinary stock. Puff paste should be used to cover the pie with, and it should be brushed over with whole beaten-up egg.

RISE CAKE.—To make a rice cake take half a pound of butter and with your hand or a wooden spoon work the

butter to a cream, then add half a pound of castor sugar and any flavouring you may like. Continue to work the mixture for ten minutes, when it should present a white appearance; then add by degrees, working the mixture all the time, six eggs, five ounces of fine flour, and three ounces of crème de riz, adding one egg and about a tablespoonful of flour at a time. It will take about a quarter of an hour to work the eggs and flour into the butter, etc. This mixture will make enough to bake in a quart mould, or it can be divided and can be made into two small cakes. The moulds should be brushed over with warm butter, and then lined with buttered paper, which has been sprinkled with flour and castor sugar mixed in equal quantities, and the paper should be about an inch and a-half above the top of the tin. The cakes should be baked in a moderately hot oven, and small ones will take about an hour to cook.

CHERRY JAM.—5lbs. cherries, 4lbs. good sugar, 1 teacup water or currant juice. Put all into a preserving pan, and put it at the back of the stove, and leave it till the sugar melts slowly; then draw it on the fire, and boil gently for half an hour. For fine jam the cherries are stoned, but it is very good without that.

GINGER BEER.—A correspondent lately asked me for a recipe for ginger beer. At last I have succeeded in getting one, which I trust she will see. To two gallons of water add two ounces bruised ginger and two pounds of sugar. Boil half an hour, skim, and pour into a jar or tub with sliced lemon and half ounce cream of tartar. When nearly cold add a cupful of yeast. Let it work for two days, then strain, bottle, and cork. A preference is given to stone bottles.

SUMMER DRINKS.

HOME-MADE CIDER.—Remove the bad from fallen apples; do not pare or core; cut in small pieces, put in a jar about one-third of fruit to two-thirds of cold water. Cover closely for five days, strain and bottle. To each wine bottle add one dessertspoonful of sugar. Let it stand three days, then it is ready, and is a delicious drink.

LEMONADE POWDERS.—Take 1lb of powdered white sugar, ½lb of bicarbonate of soda, and 1½ drachm of essence of lemon. Mix these ingredients thoroughly, and divide them between six dozen papers. Take five ounces of tartaric or citric acid, and divide it between the same number of papers. To use, dissolve one of each paper in half a tumblerful of water, then mix the two.

GINGER-BEER POWDER.—Take 1 to 2 drachms of white sugar powdered, 26 grains of bicarbonate of soda, 6 grains of the finest Jamaica ginger powdered, and 1 drop of essence of lemon. Mix these ingredients, and wrap the powder in a blue paper. Take 35 grains of powdered tartaric acid, and 50 grains of powdered citric acid, and wrap in white paper. Use as in lemonade powders.

RASPBERRY VINEGAR.—This is not only a nice summer drink, but an excellent thing to have by in the house for use in cases of chest complaint. Place a pound of good fresh fruit in a basin and pour over a quart of white wine vinegar; the following day strain the same liquid over another pound of fruit, and the third day over another in the same way, draining the liquor as dry as possible from the fruits in each case; moisten a canvas with vinegar and strain through. Put in stone jar, add a pound of loaf sugar to each pint of juice; let it simmer and skim it. When cold, bottle.

ELF LAND.

THERE is a distant land so fair,
With soft-robed hills and valleys,
And roses red and clematis
Wrap all its climbing alleys.

Where low airs move amid the brake,
And slide among the mosses,
And whisper to the whispering oak,
And breathe in ferny flosses

'Twas called the land of elfin folk
In fairy stories olden;
And you enter in by a lowly gate,
All ivory-white and golden.

There summer holds eternal reign
Nor cold nor loss come ever,
Nor low-breathed hate, nor slow-dropped tear,
Its sweet peace to discover.

But its gates are shut to the greedy world,
And their hasty feet pass by them,
For none but the true and pure in heart
Have ever chance to spy them.

All amaranth its paths so sweet,
All asphodel its covers;
And the glow-worm lights its gloaming fire
For tiny fairy lovers.

Long melody slides adown the glens
And o'er the sleeping shallows,
And trembles in the gleaming bars
Of every brooklet's narrow.

The elfin horns blow wild and sweet,
Like hid bells far away,
And elfin laughter rippling hangs
About the foxglove spray.

And day falls into eve and wraps
In crimson dreamy fold,
The happy land of elfin home,
Its shimmering gates of gold.

But still amid the stress of life
We hear the distant strain
Of happy peace; the lulling voice,
The elfin song's refrain.

Dunedin.

E. NEVILL.

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

THE WORK CORNER.

AN ENAMELLED PLAQUE.

IN these days, when nearly every woman paints a little, many will look longingly at the black enamelled panels and plaques displayed for sale; but alas! in many instances the pocket book will be found unequal to the demand, and the plaque cannot be purchased. Now let me tell you how to make one that very few will recognise as only an imitation. Get a cheap plaque of the desired size, and a small can of the best carriage paint, which is paint and varnish combined. Give the plaque a coat of the paint, let it dry, then rub it with fine sandpaper to make it look perfectly smooth; then give it another coat of paint, let this dry and paint it again. It will require three or four coats after that which you sand-papered, and each coat must be very thin. If the paint is too thick it will 'run' and result in an uneven surface which will be far from satisfactory. When the last coat is dry, your plaque is ready for ornamentation.

For a panel procure a board on which dress goods have been rolled. Rub it first with coarse sand-paper, then with fine, until the surface is as smooth as glass, then treat as directed above. This is also a nice way to treat furniture when such a finish is desired.

TO MAKE ZEPHYR FLOWERS.

THE materials required for making zephyr flowers are as follows: No. 36 silver hairwire, zephyr (not the split zephyr), and a wire tong, shaped like a hairpin. This tong should be five inches in length and one in breadth, and this should be of wire that will not bend easily.

We will first make a lily in what is known as 'plush work.' Begin by winding the zephyr around the tongs eight times, then back again over the first layer, and continue until there are ten layers of the zephyr, all wound on very evenly. Now sew it securely down the centre and fasten by taking 'over and over' stitches at each end. The stitches down the centre should be even in size, and exactly half way between the points of the wire tong. Now cut off a piece of the hair wire about eight inches in length, double it and place it in the centre of the petal just made nearly to the point. Catch the thread into the loop made by the doubled wire, and sew back and forth, over and down the wire to the lower edge of the petal. When this is done, take a pair of sharp scissors and clip the zephyr down the wire on the outside of the tong, then roll the petal in your hand a few times until it becomes round, when it will be ready to trim. To get the required shape you should have a lily from which to copy. A lily has six petals and five stamens.

To make the stamens, wind the hair wire very evenly and closely around a knitting needle, remove the needle pull the wire curl apart a little, and wrap the zephyr around the wire until it is in all the curves. Fasten the anthers on the stamens with a darning needle threaded with double zephyr. These stamens should be four inches long.

To put the lily together, take a piece of broom wire for a stem, and fasten the stamens to it by wrapping around all with green zephyr, then put the petals on as they are in the lily you are copying, fasten them securely, and bend each one back in a natural curve.

To shade a lily, wrap first one shade on the tong then the next directly over it, and thus use as many shades as you wish.

To make wire flowers you will need split zephyr and No. 30 silver hair-wire.

Begin by winding the wire evenly on a knitting needle pull it very closely together before removing it; but pull it apart a little when it is removed. Before using the zephyr this wire must be bent into the required shape. For instance, if you wish to make a pansy, bend the wire to look like one of the leaves. Hold the thumb nail firmly against the wire at the point of the leaf to keep it in shape while twisting the wire together. Wrap the end of the zephyr around the wire, where it is twisted together, secure it in the first notch in the lower point, then take it from there to the middle notch above, then the first notch, then the one below the middle notch. Wrap it back and forth in this manner until the leaf is filled out. A little practice will enable you to do it nicely.

The centre of the flowers are made from double zephyr, clipped. These flowers are put together as described for the lily.

When making a cluster of small flowers, use the fine wire, No. 35. When filling a fancy basket with flowers, add a few green sprigs. To make them, tie a strand of zephyr, and two pieces of wire, each about twelve inches in length, around a knitting needle. Now throw the zephyr loosely over the needle, draw it down between the two wires, cross the wires over it, draw it up between them, throw it loosely over the needle again, and so continue until you have a piece the desired length, when it may be removed from the needle, doubled together, and twisted slightly.

When you have learned to make zephyr sprigs, you can make hair flowers, for that work is done in the same way.

'Yes, Charles, I have determined to give up the music. I shall write no more.'

'Why, Thomas, the world will pine for the lyrics of your pen. And will you be so heartless?'

'Yes, Charles, I must. I write for fame; and what is fame? Even now the world deniers Homer of existence, and declares Shakespeare an impostor. I cannot, I will not, subject myself to inevitable indignity.'

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

The only 'Vertical Feed' Sewing Machine in the world is the New High Arm DAVIS. Head Office in New Zealand Hudson and Co., Christchurch.—ADVY.

FOR Invalids and Delicate Children, ACUTE-BRONCHITIS, AGENTHOOD and TKA BISCUITS are unsurpassed.—(ADVY.)

The Emperor of Germany once declared, according to tradition, that his part he preferred a lady with a talent for making jam to one who had an aptitude for discussing the constitution.