

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 'Answers to Queries' as a case may be. The replies for correspondents are free 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.

ANSWERS TO QUERIES.

'May L.'—How would this recipe for tomato sauce do? I have not seen it except some time ago in an English cookery column.—Two onions, two carrots, a turnip, one or two bay-leaves, a leek, a sprig of parsley, and about a dozen peppercorns. The vegetables should be cut up in dice shapes, and the peppercorns should be crushed. All these vegetables, with four large tomatoes cut in slices must be put into a pan with some butter or dripping, and all should be fried together for about a quarter of an hour, then add a couple of teaspoonfuls of vinegar, rather more than a pint of thick brown sauce, and a little carmine. To make the sauce a good colour all the ingredients must be cooked quietly until the vegetables are quite tender, then run through a fine hair sieve. This is an excellent sauce to serve with cutlets, and when tinned tomatoes are used the other vegetables should be fried first of all, and the tomatoes added afterwards.

'Madame B.'—I have one recipe for cooking salmon in croquettes. I hope it will be what you want. Tinned salmon drained, beaten up with eggs, fine breadcrumbs, chopped parsley, pepper and salt, make excellent croquettes.

RECIPES.

FRENCH PANCAKES FOR LENT.—Mix two ounces of flour with a tablespoonful of castor sugar, a little grated lemon rind, and a short pint of milk, keeping the mixture very smooth and free from lumps; then stir in the beaten yolks of four eggs, and their whites whisked to a stiff froth. Put a tiny lump of butter in each of five or six saucers, melt, and run the batter well over each saucer, pour some of the mixture into each, and bake. When they are done, spread some jam over them, and either double over, omelet fashion, or serve them piled on each other.

DAINTY DISHES FOR AN INVALID.

By ANNA ALEXANDER CAMERON.

Woe to the invalid who is fretted and disappointed by the recurrence of ill-prepared food! His recovery is by that much retarded, for there is wear and tear of mind as well as body. The food given to a patient is often of more importance in his treatment than the medicines, and yet it frequently happens that careful thought is not given to it.

There is, for instance, nothing more unappetizing, both in appearance and flavour, than some of the editions of chicken soup imposed upon unfortunate invalids. There is only one way to make it properly, but a legion of ways to make it properly. The chicken should be nice and fat. If that be the case it matters not whether it be the great-grandmother or a young pullet. My own preference is always for the pullet; but that is a question of taste, and the grandmother, when in proper condition, serves a very good purpose, and makes more soup, one-half of such a fowl being sufficient to make a pint of very nice soup.

The chicken should be carefully cleaned, and thoroughly washed. Divide it in half, allowing to each half a giblet. Cut up all of the joints of the half you are going to use, and break all of the bones.

Put it on in three pints of water and let it boil steadily until it is reduced to one pint. From time to time after it begins to boil, skim it carefully so that no atom of scum is left on it. About ten minutes before removing it from the fire, throw into it a small sprig of thyme and one or two sprigs of parsley, and season to taste with salt. Unless herbs are objected to, they make the soup much nicer. When removed from the saucepan skim off all of the grease, and strain out the meat and herbs and serve the soup clear.

If admissible and preferred one tablespoonful of raw rice may be added to the soup when first put on to boil. The rice should be thoroughly done, and when the soup is done, remove the meat and herbs, but do not strain out the rice.

If bread is allowed serve with this soup tiny squares of toast. Cut from a loaf of white bread a slice three-quarters of an inch thick, trim off the crust and cut the bread into half-inch squares. Set them in the stove for a few minutes until crisp and a pale brown. These are very tempting little devices to have on a flagging appetite which would disappear at the thought of bread in any other form.

When meat is permitted, chicken-steak is very appetizing and nice. Here one must insist on the pullet; the grandmother will not do at all. The breast of a fat, tender pullet will make two steaks. One is sufficient for an invalid who is just beginning to eat solid food, but both can be very readily dispatched by one whose appetite is returning in 'seven-league boots.' After separating it from the body divide the breast lengthwise and cut out the bone. Beat it slightly with a steak hammer to flatten it, and lay it on a well greased gridiron, over bright coals. Turn from side to side until nicely browned and quite done, though not at all burned. Remove to a hot plate and put on it a piece of

fresh butter the size of a walnut; butter both sides well, sprinkle on a little salt and pepper, if it is allowed, and it is ready for the eater.

If sweet things are not objected to, rusk sliced about half-an-inch thick and coated a pale brown, will sometimes be found a pleasing and light supper, taken with a cup of tea or cocoa. There are such nice and delicate preparations of the latter on the market now.

Very tempting crackers are made as follows: Into half a pint of flour rub thoroughly a piece of lard the size of a guinea's egg, mix to a rather stiff dough with cold water or sweet milk; knead smooth, break off in small pieces the size of a nutmeg, and roll into a round cracker that is no thicker than letter paper. Prick all over with a fork and bake in a quick oven a light brown. They must be carefully watched while cooking as they burn very readily, and are worthless when scorched. They are identical with the 'wafer' of olden times, only this new addition of it is cooked in a pan, while the others were cooked in 'water-irons.' Persons troubled with indigestion can eat these crackers when all other forms of bread seem indigestible.

For an invalid there is nothing nicer than tender loin steak if it is properly made. Cut the steak three-quarters of an inch thick. Have ready some bright coals, and when the broiler is hot, grease it with pure lard and lay on the steak. Turn from side to side as it cooks. Warm a plate, and when the steak is sufficiently done—by which I mean it is as rare as the invalid will eat it—lay it on the plate, sprinkle with salt and put on both sides a piece of nice fresh butter the size of a walnut. The plate must not be really hot, or the butter will get oily. Chop the steak with the knife while putting on the butter, and in that way it will absorb it. This steak is very nutritious and delightful.

Batter-cakes make a very pleasant variety if properly made and cooked. Made according to the following receipt they are delicious: Take one gill of grated haecuit crumbs and put to soak in one gill of sweet cream. When perfectly soft, add one gill of sifted flour, salt to taste, and one tablespoonful of melted butter. Beat a fresh egg very light, white and yolk separately, and stir into the batter which should be as thin as buttermilk. If more cream or sweet milk is needed stir in enough to thin it properly.

Have ready a hot griddle, grease it slightly with sweet, pure lard, or rub over it lightly a bit of fat pork. Put one large spoonful down for each batter-cake and cook a pretty brown on both sides. Watch closely and turn just in time, or they will scorch.

Serve immediately on a hot plate, and butter with fresh butter. Never let there be any grease standing on the griddle, but put on only enough to prevent the cakes sticking, thus you avoid the very objectionable taste of fried grease.

A CHAT WITH MOTHERS ABOUT THEIR LITTLE ONE'S DRESSES.

WHAT are you going to make your little girl for an autumn dress? A pretty and comfortable frock is made of some soft thin serge, camel's hair cloth, or other material. The skirt, which reaches just below the knees, is gathered and smocked, so that the fulness is drawn in for quite a distance below the waist-line. The bodice is a round, full one, smocked to form a guimpe, and having for its neck finish a prin little stock of pink ribbon. About the waist is a soft sash of Liberty silk or of the material, that has its edges hemmed, and which is tied in bows and ends at the back. The sleeves are full, and allow the arms plenty of room, but are gathered in at the wrists, and smocked to form the cuffs. The hat is a felt of a shade to harmonise, trimmed with folded silk or ribbon. The stockings are black, and the low shoes are of black patent-leather; the gloves worn are of tan undressed kid with a little stitching on the back.

Somebody says 'prim' Not a bit of it; but you want to teach your little woman that she is to be gentle rather than rough in her manners, and I know of nothing that will do this so well as making her understand the true value of a proper personal appearance. I once heard a bright woman tell that as a child she disdained her clothes until she was presented with a pair of kid gloves, and from that time on she had a great desire to live up to them.

FOR LARGER GIRLS.

HIGH-NECKED bodices of cashmere frocks are laid in very fine pleats to the depth of a yoke, and then shirred at the top, leaving the waist full over the front above the gathers at the belt. The collar, cuffs and girdle from the side seams are of silk, edged with silk, gilt or silver braid. Sashes, guimpes, and a ruffle for the edge of the skirt are of plaid silk on cashmere dresses. Round low-necks worn over a guimpe are edged with a turn-over frill of the dress material, or a finish of pascamenterie. The always girlish plaid frocks have a gathered skirt, made up on the bias, and a high waist shirred across the front like a square yoke, and at the centre of the waist-line. This is bias, as are the full topped sleeves; and the girdle, collar and cuffs are of piece velvet, or rows of velvet ribbon. Very full bodices for large and small girls, are gathered on cords

in several rows round the neck, waist-line and at the top of the sleeves. Shirt front plastrons of black silk are on misses' gowns of brightly coloured cashmere. Black China silk, figured with yellow, has a yoke and sleeves of yellow chiffon or silk.

A COMFORTABLE HAT.

ALTHOUGH you are grown-up, you know exactly how uncomfortable a hat may be. You know how it may give you the headache by being too tight, keep you in a continual state of nervousness by coming over your eyes, or threatening to blow off of your head, and so in buying the hats for the little women think of comfort as well as beauty. Although they are a little warmer, if a hat will not stay on the head without something to hold it, ties are recommended in preference to rubber. The rubber band must, to be of any use, be rather tight and usually cuts a red line in the tender skin. Then some injudicious mothers put the rubber behind the ears, which results in forcing them forward, making them an ugly shape and ruining their natural beauty, for a beautiful ear is something to be prized and yet it is so seldom possessed.

PARTY FROCKS.

OF course some pretty dresses will be needed when the little ones go out to parties. The illustration gives two, suitable either for a large garden party, if long, puffed sleeves be added, but still more for an evening with young friends in the house. The first is a pretty combination of white silk tulle and dark brown foulard, with a sash of brown and white surah, and a brown and white checked skirt, dark brown stockings, chamois shoes and gloves. The second is a dainty little frock of white satin and dark grey silk tulle, pale grey silk stockings, white shoes and pale grey gloves. These are French dresses, but could be reproduced in materials which I should call much more suitable for children's wear, say nun's veiling, with blue Liberty silk, and saten and washing silk, or pretty woollens and plaids.

HELOISE.

WHAT IS LIFE?

LIFE'S a jingle, life's a dance,
See the numbers everywhere
Hopping, tossing bells in air—
How the hobby-horses prance!
I advance.
Somewhat sick, the round to share.

Life's a yearning, life's a keen
Sense of moments and emotions,
Art and song and tone-devotions,
Moods intense and joy and teen;
I have been
Through the whole of such-like notions.

Life's a sad sepulchral song,
Chanting of an unseen choir,
Rising, falling, ever higher
Striving up through clouds of wrong;
Life's a long
De Profundis from the mire.



TWO LITTLE GIRLS.

Life's a jumble and a maze
Where we trip and blunder ever,
Halt performance, high endeavour,
Panting strife and withered bays;
Pass the days—
Rest at last from fret and fever.

KENNETH GRAHAM.

ARTIFICIAL FLOWERS, PLANTS AND FERNS for the drawing-room, dining-room, and hall. Miss POPE has a splendid assortment. Art Needlework and Fancy Repository. Mortons Buildings, CHRISTCHURCH.—ADV.

FOR Invalids and Delicate Children, AULSEBROOK'S Arrowroot and Tea Biscuits are unparelleled.—(ADV.)