

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.

ASPIC JELLY.—Will you kindly give a recipe for this?—MAHELE.

JAM ROLY-POLY.—I should be very glad of directions for making this.—EVA L.

ANSWERS TO QUERIES.

TO MAKE PARSNIP WINE.—I send 'Rita' a recipe for making parsnip wine, taken from Dr. Walsh's Domestic Economy:—'Let the parsnips be well-cleaned, sliced thin, and to every gallon of water add 3lbs of parsnips and 3lbs of good moist sugar. Boil them to a pulp, strain off the water, and well-wash the pulp with part of it; skim it well when boiling. When boiled put it in a tub, and when sufficiently cold put it in a cask with a tablespoonful of yeast. After it has fermented properly, add what quantity of spirit you please, and stop it up.'—ELLA F.

[Many thanks.—LADY ED.]

RECIPES.

NASTURTIUM PICKLES.—Have ready a stone or glass jar of the best cold vinegar. Take the seeds after the flowers have gone off, and they are full grown, but not old. Pick off the stems or not, as you fancy, and put the seeds into the vinegar. No other preparation is necessary, and they will keep one year with nothing more than sufficient cold vinegar to cover them. With boiled mutton they are an excellent substitute for capers.

VIRGINIA MIXED PICKLES.—Take seventy-five large cucumbers, half a peck of green tomatoes, fifteen large onions, four heads of cabbage, one pint of horse-radish, half a pound of mustard seed, half a teaspoonful of ground pepper, half a pint of salad oil, one ounce of celery seed, cinnamon and turmeric each. Slice the tomatoes and large onions, chop the cabbage and quarter the cucumbers. Mix with salt, let them stand twenty-four hours, drain and pour on vinegar. Let them stand three days; strain, and mix the spices well, then boil one and a half gallons of fresh vinegar, pour it boiling hot over the pickles; repeat for three mornings. The third time, add a pound of sugar and the oil to the vinegar.

ONION PICKLES.—Take large, white onions, remove the skin, and pour over boiling salt water; let them stand three days, pour off and add fresh brine; let them stand over night. Then take one gallon of vinegar, adding two ounces of turmeric, scald and pour over the onions, cover the jar and let them stand ten days; then pour off and put on them strong vinegar, seasoned with red pepper, horseradish, celery seed, mustard and small spices.

A NICE BREAKFAST.

MENU.

- Minc'd Duck,
- Crumpets,
- Dressed Eels,
- Carried Eggs,
- Bread,
- Potato Cakes,
- Strawberry Jam,
- Tea and Coffee.

DRESSED EELS.—Take one pound cold cooked eels, two ounces butter, one ounce flour, half a pint of milk, a little grated nutmeg, pepper and salt. Melt the butter in a small saucepan, add the flour, and mix the milk in very slowly; stir until it boils; remove from the fire and add the pepper, salt, and nutmeg. Remove the skin and bones from the fish, cut it in neat pieces, put it on flat dish, pour the sauce over it, and brown quickly in an oven.

MINCED DUCK.—Put the bones and skin of cold roast duck into a stewpan with an onion, a little mace, and a bunch of sweet herbs tied up. Add nearly a pint of water. Let it stew for an hour; then strain and add to the gravy a teaspoonful of Worcestershire sauce. Take two hard boiled eggs and chop them fine, cut all the meat of the duck into fine pieces, mix with the eggs, and add salt, pepper, and mace to taste. Put this into the gravy. Add a teaspoonful of very finely minced lemon peel, one teaspoonful of lemon juice, and two tablespoonfuls of flour made into a paste with a little cold water. Let it boil up at once, and serve with sippets of nicely-toasted bread.

POTATO CAKES.—Mix cold mashed potatoes with an egg or two, turn into cakes, flour on each side and fry delicately in boiling lard.

CARRIED EGGS.—Chop an onion, half a carrot, half an apple, and a little celery into slices; place them in a stewpan with a tablespoonful of butter. Fry them over a slow fire until the onions are cooked, add a dessertspoonful of curry-paste and one of curry-powder, salt and pepper, and

a little allspice, mace and roux. Mix well together, add half a pint of boiling stock; stir the mixture over the fire till it boils. Have about two ounces of rice boiled and strained dry; keep it warm until wanted. Boil six eggs for seven minutes, take off the shells and place the eggs in the sauce for a few minutes and let it stand at the side of the fire. Dip a jelly mould, with a large hole in the centre, into cold water, press in the warm rice, then turn it out on a warm dish, put the eggs in the centre, pour the sauce over it, and garnish with diamonds of beet-root and sprays of parsley.

SHOPS AND SHOPPING.

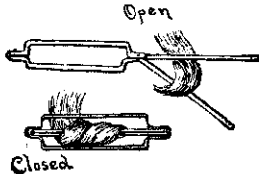
(BY MADAME MILLENT.)



HAVE just had a present of the 'latest idea' in veils. I have not yet dared to appear in the streets shut in by this hideous 'idea.' I put it on for Bertha's benefit, and she promptly declared I was a fit candidate for one of the colonial asylums. Alas! one's bosom friend is sometimes refreshingly candid. But I must describe this wonderful veil. It is made of black net, and the part of it which covers the upper portion of one's visage, that is to say, to the tip of one's nose, is exactly three times as thick as the lower part, which extends to one's chin. I couldn't see very well how it looked in the glass, because it was so thick. I do fervently trust it won't become fashionable out here. It would be two dreadful to have to wear it in the streets.

From veils to coiffure is not a long step. The newest style is neater and simpler than that of last season, but alas! those who adopt it must perforce wear false hair, unless, indeed, nature has been liberal to a degree in her hatching. A strand of very long hair is needed to make the elegant little coil at the back. A bow at each side is necessary. This can be made of the wearer's own hair. The front requires, says Madame à la-Mode, to be slightly waved, and a glimmer of a parting is really visible. The pompadour style is pretty, being composed of waves, like the sea slightly agitated, all over the head, and with very little on the forehead.

Men laugh at the trouble we women bestow on our hair, and at the ribbons, aigrettes, jewels and flowers which we may now use to enhance our capital beauty. Red hair, my London donor of the veil assures me, is quite chic. A bright-red model appeared in one of the hairdresser's windows one morning, and three ladies promptly went in to have their hair died that shade! There's enterprise for you! Bertha takes great pains to have neat little waves over her white temples, and she showed me her curling pins to-day. I sketched them, and mean to send for some at once.



She says they work so well and so quickly. Certainly her hair always looks nice.

I made a further sketch of Bertha's hair when dressed by the aid of these useful wavers. She could hardly arrange it, as she was telling me of a manager, who, on taking authority over some works where girls were employed in the



machinery, made them all cut their hair off close so as to avoid any chance of its becoming entangled and causing an accident.

Chrysanthemums are being greatly used for decorative purposes. Bertha has had one of her rooms panelled in white. The centre of each panel she has painted with variously-coloured chrysanthemums. One is of pure white, artistically shaded underneath so as to throw them up. Another is of pinkish-amber, etc., etc. Really, it is quite surprising the number of different kinds she has. There are two panels to be finished, and she is waiting for a rare specimen someone has promised her to transfer to her wall. The effect is excellent.

A STYLISH WEDDING.

SEE PAGE 455.

I SUPPOSE there is hardly a single human being in the world who has not at some time or another in his or her life had something to do with a wedding, or who will not, in due course, have some connection with this sacred function. Therefore, to all a description of a wedding is more or less interesting. For the ladies there is always the very important question of toilette. To such the illustration in the GRAPHIC this week forcibly answers.

The bride's dress is, of course, the first consideration. Our bride in the sketch looked lovely in a bodice and Court train of ivory broché satin over a petticoat of the same, trimmed with chiffon. The corsage was trimmed with ostrich feather and a long pearl girdele, and tulle veil, fastened with diamond crescent, the gift of the bridegroom. She carried a lovely bouquet of choice flowers, also presented by the bridegroom; and wore a diamond bracelet. Her long Court train was carried by two little pages, dressed in green velvet, with yellow silk vests (the regimental colour of the bridegroom), ruffles and frills of yellow, green stockings, and shoes with big buckles. They wore pearl horseshoe pins, the gift of the bridegroom.

There were no available near relations of a suitable age for grown-up bridesmaids, so the services of little nieces and small cousins were called into requisition for this important position, and I really think that this was one of the prettiest weddings of the winter. These dainty little demoiselles wore white lambswool coats trimmed with white Angola, white felt hats trimmed with same fur, and white satin bows; bows and mulls to match, and white shoes and stockings. Their brooches, presents from the generous bridegroom, were lit up with bars of gold set with pearls.

The bride's travelling costume was greatly admired as she and her husband left for the South of France. It was an exquisitely fitting dress of navy blue camel's hair spotted vigogne, plain skirt with a Louis XV. bodice, velvet gilet and steel buttons; navy felt hat trimmed with astrachan pompons and wings, astrachan muff, long travelling cloak trimmed with beaver. Her trousseau was most lovely. Such dreams of silk petticoats as contrast or harmonies to her handsome, slightly trained gowns! and such lovely underlinen! a good deal of it was trimmed with the new crochet embroidery, which is worked by hand in No. 30 or 40 cotton in very lace like patterns. It wears and washes so well, especially for night dresses.

A good idea struck me in looking over this trousseau. There were several pretty silk covers a size larger than an ordinary drawer. These were for covering up evening gowns, soft white, delicate laces, chiffon fichus, etc., which spoil so quickly.

The covers are easily made, and last a considerable time. Get a thin sheet of wadding, split it open with a knife, sprinkle the inside with powdered Florentine orris root, pot-pourri, or lavender, press the wadding together, and cover with the silk. Catch it together in places with tiny buttons if preferred. Odd pieces of silk arranged like a patchwork design do admirably for the purpose if desired, but be sure the wadding is very thin and scanty.

Have you seen the new rug-cloaks? The following description conveys a capital idea of this travellers' comfort. The rug-cloak, as its name implies, is a combination of the two articles. On the way to the station it can be worn as any other fashionable cloak, being of very nice appearance, made of a thoroughly substantial Harris tweed, finished with a hood at the back, and double-breasted. When ensconcing ourselves in the railway carriage, however, the fact is disclosed that the cloak is something more than it seems. We remove it from our shoulders or unstrap it, as the case may be, and then it is seen that the lower edge is trimmed up, secured with strap and buttons. These undone, the feet are slipped in and the upper or neck part fastened round the waist, thus making a most comfortable and cosy rug, the hood serving for a muff or pocket in which to slip any trifle. It should be mentioned—that as a cloak—there are two good-sized pockets in the front, and one for tickets. The rug-cloaks are made for gentlemen as well as gentlemen, and as we all travel more or less nowadays (weather or no) all ought to be provided with this latest comfort.

I must not forget to tell you of one or two other lovely wedding garments. One bride's gown was of white satin, with front of brocade, and Empire sash of beautiful lace, the neck of the dress, cut a little away, also finished with corresponding lace. Her tulle veil was arranged with a diamond tiara, the gift of her father, and she carried an exquisite bouquet. Two youthful cousins of the bride were her pages and train-bearers, and looked very picturesque in white cloth coats, with collars and cuffs of moss-green velvet, waistcoats and breeches of moire, striped in pale green, blue and pink, lace cravats and ruffles, green hats, stockings, and steel buckled shoes. The bridegroom presented to each a gold pin and a silver-mounted cane.

The bridesmaids wore slightly trained skirts of moire, striped in pale green, pink and blue, white cloth bodices, and Empire sashes of moss-green silk, and sleeves of the moire. White fichus finished the bodices with clusters of pink carnations and lilies of the valley to fasten them. Their hats were dark green, large and becoming shapes, trimmed with feathers to match, and pink velvet. The bride's mother had a beautiful dress of mauve brocade, with coat of velvet of a deeper shade, trimmed with gold galon, and bonnet to match.

There is still one wedding gown in my notes so beautiful that at the risk of wearying you I must quote it. This dress was composed of a bodice and Court train of rich silver brocade, over a jupe of white satin. The latter was festooned with silver beaded lace, caught up with clusters of silver drops at intervals. The bodice had a Medici collar of the lace and a fringed basque of silver beads. The sleeves of satin had ruffles of the lace and epaulettes of brocade, edged with silver drops. Her wreath was of orange blossoms, her veil tulle, and she wore diamond ornaments, and carried a lovely chateleine bouquet of orange blossoms and white orchids. She had two pages, one wearing a coat of crimson plush, the other of blue. Their knee-breeches and waistcoats were pearl-white brocade, flowered in colour to match their respective coats, and they wore lace cravats and ruffles, and three-cornered white fur hats lined up with plush to match the coats, and edged with silver cord. Each wore a pearl scarf pin, the gift of the bridegroom. Pages, you will see, are quite à la mode. HELIENE.