

## 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.

WILL you oblige me with a recipe for bottling green peas; also kindly let me know how salads are eaten—with cold meat alone, or in what way?—IGNORAMUS.

FONDUE OF CELERY.—Kindly put in the next number of GRAPHIC a recipe for this and oblige.—MARIE.

FISH FOR BREAKFAST.—Can you give me an inviting way of cooking flat fish for breakfast.—MONSIEUR.

MERINGUES.—I cannot get mine right. Should I use icing sugar?—MAUDE.

## ANSWERS TO QUERIES.

'La Belle.'—I send with pleasure the following recipe for *éclair*s with chocolate icing:—Put about a pint of water on the fire in a nice saucepan, and add 2 tablespoonfuls of white sugar, a pinch of salt, and 2 oz. of fresh butter. When the water boils, stir in as much flour as will make a stiff paste, work it on the fire till it does not stick to the sides of the pan. Remove it from the fire, and stir in one by one, three well beaten eggs. When perfectly smooth, put the paste in a biscuit bag, and squeeze out in four-inch lengths on a baking tin. Bake in a slow oven till quite done, and when the *éclair*s are cold, slit each one at the side, and insert a little whipped cream, then glaze with chocolate icing and serve cold. For the icing, put into a saucepan half a pound of loaf sugar, 2 ounces of grated Vanilla chocolate, and a gill of water. Stir over the fire till the mixture is like thick cream. Add 20 drops of essence of Vanilla, off the fire; cover the cakes with the icing, and put them for a few minutes in the oven to set.—ELLA F. [Many thanks.]

'Miss Margot.'—Pot au feu should be made from the rump of beef, and the meat used be perfectly fresh. Four or five pounds will be quite large enough a piece for you to buy. The meat must be tied up with tape into a nice shape. Some fresh meat bones must be placed in the pan the pot au feu is made in, and also a dessertspoonful of salt, and the meat must be placed on the bones, and six quarts of cold water poured into the pan. The water must be brought to the boil gently, and any scum which may rise to the top should be carefully removed. A little cold water added from time to time will help the scum to rise. When it is quite clear the vegetables, consisting of two carrots, a turnip, two leeks, a little celery, one parsnip, four onions (in one three cloves must be placed), a good bunch of herbs, and about two dozen pepperorns, black and white mixed, must be added. The vegetables must only be added one at a time, so that the temperature of the soup is not lowered too suddenly. The soup must cook very gently for about six hours with the pan partly covered. The meat must be taken out of the soup and the tape removed, and in France some of the vegetables which were cooked with it, after having been out in neat pieces, would be served round the dish. The soup should be a pale amber-colour if it has been properly cooked, and only requires the fat removed and a little salt added before being served, and the crust of a French roll cut in pieces about the size of a shilling, and baked until crisp, can be served in it or handed. Very few cooks use enough vegetables when making soup. Of course, in the hot weather in summer, vegetables will make the stock become sour quickly, but I don't think that is the reason always that they are omitted.

'La Tosca.'—I do not know if the following method of cooking a cauliflower will suit you. I have taken it from an English recipe. You can have the cauliflower either dressed whole or divided in pieces, whichever you prefer. If it is to be dressed whole, the green leaves should all be removed from it, but the stem should not be cut off; the outside skin of it must be cut off, and the cauliflower should be placed in a saucepan with plenty of cold water and a little salt in it. The pan containing it should be placed on the fire and brought quickly to the boil; as soon as the water boils the cauliflower should be taken out of the pan and well rinsed with water; then it must be put into boiling water and cooked until tender. After this it must be drained, and can be cut in small pieces or only into quarters, and then must be arranged in the dish it is going to be served in, which should have been previously buttered, and about two tablespoonfuls of sauce placed in the dish also. The sauce is made by frying two ounces of butter and the same quantity of flour together in a saucepan. In another pan put one pint of milk, with a blade of mace and an eschalot; let the milk boil for ten minutes, and then pour it on to the butter and flour, season the sauce with a little nutmeg, pepper and salt, and stir it over the fire until the sauce boils; then add a quarter of a pound of freshly grated Parmesan cheese, and a tablespoonful of Gruyère or Cheddar cheese, also grated, two tablespoonfuls of cream, and a little cayenne pepper; mix well, and then wring the sauce through the tammy cloth. The cauliflower must be entirely covered with this sauce, and to spread it you will find a palette knife the best thing to use, and it must be dipped into boiling water from time to time to prevent it from sticking.

Some browned crumbs must be sprinkled over the top of the sauce, and a little butter placed here and there on the crumbs.

## RECIPES.

### DINNER MENU FOR A PARTIE CARRÉE.

Soup purée of Cauliflowers. Fish, mullet à la salmon.  
Pork cutlets with sauce Robert.  
Roast lamb (or haunch of mutton and jelly). Swiss roll.  
Chocolate ice. Macaroni au gratin.  
Dessert.

**PURÉE OF CAULIFLOWERS.**—Boil two large white cauliflowers in salt and water till quite tender, chop them fine; put into a stewpan four ounces of butter, one leek, one head of celery sliced, four ounces of ham, and a bay leaf; pass this mixture ten minutes over a quick fire; add the cauliflower and two tablespoonfuls of flour, mix well, add three pints of white stock and a pint of boiled milk; stir it till it boils; rub it carefully through a tammy, boil and skim, well season with a teaspoonful of sugar, and finish with a liaison of two yolks of eggs and a gill of cream. The liaison is only for high days and holidays; a purée moistened only by the white stock and the boiled milk will be quite as succulent as the more luxurious preparation.

**SAUCE ROBERT.**—Though made with onions, it is not at all vulgar, but a very dainty and piquant sauce. Peel and cut up four middling-sized onions into very small cubes, which place in a stewpan with two ounces of butter; stir over a moderate fire till slightly brown, then add a table-spoon and a half of the best malt vinegar and let it boil; add half a pint of brown sauce with half a pint of consommé; simmer by the side of the fire for ten minutes; skim well; stir over a brisk fire, reduce it until it is as thick as the apple sauce usually served with pork; finish with two tablespoonfuls of made mustard and a little sugar and salt if Mrs Cook thinks them requisite.

**MACARONI AU GRATIN.**—Take a quarter of a pound of macaroni and cook it in boiling milk and water for about twenty minutes. The milk and water should be seasoned with salt. When tender strain the macaroni, and cut it up in lengths about one and a half inches long. Butter the entrée dish in which it is going to be served, and in the bottom place a layer of sauce, which has been made in the following way:—Fry four ounces of butter and the same quantity of flour together, taking care that they do not become discoloured. It is necessary to stir the butter and flour with a wooden spoon while it is frying. In another saucepan put a pint of milk with a blade of mace and an eschalot in it, bring the milk to the boil, and then let the milk simmer for about five minutes, then pour it gradually on to the butter and flour, and mix it into a smooth sauce, season it with pepper and salt and a dust of nutmeg, and stir it over the fire until it boils, then strain it through a tammy cloth, and add a quarter of a pound of freshly grated Parmesan cheese. On the layer of sauce place the macaroni, and then cover it entirely with more sauce, and smooth the sauce with a warm wet knife. Sprinkle some browned crumbs over the top, and place here and there on the crumbs some small pieces of butter to keep the top moist. Place the dish in a tin containing some hot water, and cook it in a quick oven for about twenty minutes. Sprinkle a little Parmesan over the top, and serve very hot.

## TO MAKE SHOES LAST LONGER.

SOME SUGGESTIONS WHICH, IF FOLLOWED, WOULD SAVE US ALL SOME SHILLINGS.

IN the first place as soon as you come in from bad weather take off your shoes and fill them with dry oats, which will quickly absorb all the moisture and prevent the leather from losing its shape. Be particularly careful not to put your shoes near the fire.

The next day take out the oats, which may be dried and made to serve again. If you do not like the idea of using oats, stuff your shoes with fine paper, which answers the same purpose.

Paraffine will soften leather which has been hardened by water and restores its suppleness. A mixture of cream and ink is an excellent thing to rub on ladies' fine kid boots.

To keep your shoes from creaking rub the soles with linseed oil. You may do this more thoroughly by letting the soles rest on a dish containing a little of the oil, which will be absorbed by the leather, and, in addition to stopping the creaking, will make the shoes impermeable to snow and water.

Another way to keep out water is to heat the soles slightly, then rub them with copal varnish and let them dry. Repeat this operation three times and you can go into the wet with impunity.

## ALL ABOUT THE HOUSE.

### THE RIGHT WAY TO WASH A SHETLAND SHAWL.

FIRST shake it well and let it soak in tepid water. Boil a bit of white soap till dissolved, and beat it up in a tub with more tepid water till it is all froth. Put the shawl in folded, and press and unfold it, but never rub or wring it, or open it out till finished. Rinse it in warm tepid water, and again in cool tepid water, till there is no soap left. Melt two teaspoonfuls of gum arabic in boiling water, and stir it to a quart of clean tepid water. Let the shawl soak for an hour, then wring it folded in flannel, and lastly wring it folded in a sheet. When as dry as you can get it, open it carefully, tack it on a clean tablecloth, and dry on a clear day out of doors. The shawl should then look like new, and this plan is equally good for all woollen articles, omitting the gum arabic.—ELLA F. [Many thanks.]

## A DELICATE HINT.

'THERE is but one thing I desire,' she sighed.  
'Tell me,' he pleaded, 'and you shall have it. What is it?'  
'Rest,' she answered.

## FOR STOUT PEOPLE.

'SOME years ago,' said a remarkably stylish woman, 'I became absolutely wretched and morbid on the subject of stoutness.

'I was getting stout very rapidly, and my dress had to be changed, and it worried me so that I was reluctant to make my clothes as large as they should have been, so I squeezed myself in and laced myself until I was the most uncomfortable, miserable mortal imaginable.

'And the worst of it all was, the tighter I laced the more out of shape I seemed to look.

'I began to think that I was losing my figure altogether, and half resolved to give up society and good dresses entirely.

'About this time a good friend of mine came to me for a few days' visit.

'I was one day bewailing the situation when she gave me a bit of advice on which I have acted ever since with the most satisfactory results.

'She was fairly plump herself, and her instructions were the result of experience.

'From that time on I have never put on a dress in which I was not absolutely comfortable. My waists are resoundingly short with some arrangement of drapery falling from the bust below the waist-line, whenever the style of dress permits it.

'I have just the least possible suggestion of a bustle, and the sides of my dresses are as nearly flat and without gathers or pleats as possible.

'My sleeves are set well up on the shoulders, and any fullness is arranged in rather long, drooping lines.

'Fortunately my neck is not so very short, and I wear my collars as high as possible.

'I find V-shaped fronts more becoming, and these are filled in with soft, black net, and inside of this is a narrow line of white.

'My sleeves are opened at the outside of the wrists and buttoned over, but not so closely as to make my hands look large.

'My house dresses are long as I can conveniently wear them.

'For my ordinary dresses when I have certain things in the household to look after, I have a heavy cord which I knot around my waist.

'Inside of this, I draw up the skirt of my dress at the sides and front, and sometimes at the back also.

'This keeps the lower edges from becoming soiled, and permits me to go about much more easily than I could were I burdened with the long skirts about my feet.

'I think the secret of becoming dress for stout women is a look of comfort and smoothness. Of course, there is just so much flesh. If you squeeze it in one place it must stick out in another, and this merely accents and calls attention to the surplus. The prettiest and most becoming dress I ever had was a tea-gown arrangement with a pointed yoke. The general effect was that of a Mother Hubbard with the pointed yoke extending almost to the waist-line front and back. A sash of sewing-silk grenadine was drawn around the waist, and knotted about one-third of the distance down the length of the skirt in front. I wore that dress one day when some friends dropped in, and they immediately asked me what I had been doing to get thin. Soft, clinging, light-weight fabrics, without lustre, are unquestionably more desirable for ladies with too much avoirdupois than any other material. Black and dark blue are the most desirable colours for stout women.'

## THE SAINT AND THE ONIONS.

A PAINTER had been commissioned to paint the image of a saint on the refectory wall of a convent. The price stipulated was very low, but it was agreed that the painter should have his meals provided at the expense of the convent until the work was finished. But the only food supplied to the poor artist was bread, onions, and water. The day for unveiling the fresco at length arrived. The friars stood round the artist; the curtain was removed. It was no doubt a very fine picture, but the saint had his back turned towards the spectators. 'What does this mean?' shouted the indignant prior. 'Padre (father), I was compelled to paint the picture as you see it, for the saint could not bear the smell of onions.'

## A HAPPY MEMORY.

(TO A DRAWING BY PERCY TARRANT.)

I HAD not hoped for this. He writes,  
In words whose charm through life shall last,  
A grateful letter that unites  
The present with a vanished past;  
An act of kindness long ago  
I did for him, and straight forgot,  
Had strength and grace from God to grow  
To cheer the darkness of his lot—  
And this dear letter thanking me  
Recalls a happy memory!

Oh! precious is the task we take,  
Though but in feeble human hands,  
For simple love and mercy's sake;  
Upon the seas, in distant lands,  
Or by the hearth, glad heart may yearn  
With gratitude for word or deed;  
And to the sower may return  
Some flower of beauty for the seed  
Dropped and forgotten—as to me  
Comes back this happy memory!

I sit and muse upon the past  
While twilight shadows gather round—  
The bread upon the waters cast  
After these many days is found!  
In joy and thankfulness to-night  
My prayer would rise to heaven above:  
O God may other lives be bright;  
I ask alone Thy grace of love—  
That, looking back, my life may be  
Henceforth a happy memory!

J. R. EASTWOOD.