

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,' and in 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.

TOMATO JAM.—Can you give me a nice recipe for tomato jam?—VIOLET.

[I cannot find a recipe for this which I fancied I had in my book. Perhaps some kind reader will send a good one.—LADY EDITOR.]

*Fils P.—Thanks for recipe, it sounds very useful. I have read the essay; it is very fair, though hardly new, as I recollect several reviewers calling attention to the improvement in heroines of fiction. But you will see it in the paper presently. Many thanks for it to its author. I am sorry it was unnoticed for some days. I was away at the time.

ANSWERS TO QUERIES.

TWO WAYS TO PREPARE TOMATOES (Freda).—Fried Tomatoes: Select medium-sized solid fruit. With a sharp knife, cut out the stem and blow-ends and cut in about three slices. Dip these into beaten egg, then in prepared crumbs, and fry in very hot butter, seasoning with salt and pepper. Turn them repeatedly, but with great care, and let them cook for half to three-quarters of an hour. Lift them carefully into a dish, press the crumbs which have fallen from the pieces into little round balls and place them around the edge of the dish among sprigs of parsley. This is one of the most delicious ways in which tomatoes can be prepared.

STEWED TOMATOES.—Select about six good-sized, fully ripened tomatoes. Put them in a dish and pour boiling water over them, to remove the skin. Cut them in pieces, place them in a stew-pan with one small onion shredded, season with pepper and salt, cover closely and cook slowly for about two hours. Serve with a garnish of parsley and lemon sliced as thin as a sheet of paper.

The red of the fruit with the yellow and green of the garnish makes a very attractive dish. Besides, tomatoes cooked in this way are specially healthful, and may be eaten even by invalids with perfect impunity.

RECIPES.

A BREAKFAST.

I HAD given teas at five and six, lunches at one, two, and three; so I wanted to have something different. One morning when I was racking my brain in vain for something new, my sister, who was spending the holidays with me, said, 'Why not give a breakfast at six a.m.? That will cause a sensation.'

We put our thinking caps on to make out the bill of fare. When I invited the ladies, I told them to wear their tea-gowns and breakfast caps. I knew they all had pretty tea-gowns, and never wore them to tea; so we will call them breakfast gowns.

Breakfast was set for nine o'clock. As we had no greenhouse in our small town, I had to do the best I could for decorating with my own flowers. I have two large bow windows on the south and east, upstairs and down. I had them full of flowers, one mass of bloom, geraniums, petunias, pelargoniums, begonias, carnation pinks, violets, primroses, and a large window-box of balsam, one perfect mass of white blossoms.

I took the flowers all out of the windows, and in the centre of each I put a large round flower-stand. I had but one, and had to make one of a low bench and boxes, one smaller than the other, to have the same effect as the flower-stand of wire. I then put the flowers on, and hid the stands by the flowers.

I had the curtains put up as high as they could be, to let in all the sunshine possible, and put out all my pretty bags, drapes, etc., of every colour, to make everything as bright and gorgéous as could be.

As only sixteen ladies were to be there, including myself, I only had one table. In the centre of the table was a large dish of balsam and pale pink geraniums and leaves; at each plate, I had a little bouquet of flowers tied with long loops and ends of baby ribbon for each guest. On the table I placed all the bright and pretty dishes I possessed. It seemed as if my china had been painted for the occasion. On each plate, cup and saucer, a different flower was painted. On one, pansies, another wild roses, daisies, forget-me-nots, etc. (On a small table near, I had a darning-work scarf worked with red wash silks, a large bowl of red geraniums, two finger-bowls, d'oylies, etc.)

By nine the ladies were all there, and they did look pretty in their tea-gowns and little lace caps. You had no idea how much prettier a little cap makes a plain woman look, and how much prettier it makes a pretty woman look, until you try it.

My two nieces waited on the table, one was dressed in pale pink the other in pale blue. I had the fruit already on the table, a large fruit dish at each end piled up with oranges, bananas, white, purple and red grapes, also a pretty plate with lemon, grape, plum, and apple jelly on it, at each end of the table.

The first course was fruit and lemonade; the second, hot muffins, fried oysters, sliced ham, French fried potatoes, olives, jelly, mixed pickles, and cocoa; the third, fruit

salad with whipped cream, fruit-cake, sponge-cake, and coffee.

HOT MUFFINS.—One quart of flour, three teaspoonfuls of baking powder, two-thirds cupful of butter or lard; put on the stove to melt without getting hot, beat two eggs in a bowl, add a little less than a pint of milk, stir into the flour a little salt, add the butter last, have irons quite hot and fill even full; bake in a hot oven.

FRIED OYSTERS.—Drain, salt and pepper the oysters, then dip in beaten egg, roll in cracker crumbs, set away an hour, and then fry in hot butter and lard mixed.

FRENCH FRIED POTATOES.—Peel and cut lengthwise good-sized potatoes, let stand in cold salt water two hours, fry in hot lard as you do doughnuts.

LEMON JELLY.—One-half a box of gelatine, soaked in one-half pint of cold water one hour, add one pint of boiling water, one and one-half cupfuls of sugar, juice of three lemons, stand on stove until boiling. Strain into moulds, set in a cool place till ready to serve.

COCOA.—Six tablespoonfuls of cocoa to each pint of water, as much milk as water. Rub cocoa smooth in a little cold water; have ready on the fire a pint of boiling water, stir in cocoa paste, boil twenty minutes, add milk, boil five minutes, stirring often, sweeten in cups to suit the different tastes.

FRUIT SALAD.—Put a box of gelatine to soak in one pint of cold water for one hour. Add one pint of boiling water, two cupfuls of granulated sugar, juice of three lemons and three oranges, let it come to a boil and when cooler pour over layers of sliced bananas, white grapes, and pineapple, first a layer of fruit then of the gelatine, till your dish is cold; set it away to cool. Whip up sweet cream, season with sugar and a very little pineapple; when ready for the table, put the whipped cream on the salad.

FRUIT CAKE.—One pound of sugar, one pound of butter, one pound of flour, ten eggs, two pounds of raisins, one pound of currants, one-fourth pound of citron, mace, cloves, nutmegs, level teaspoonful of soda. Bake one and one-half hours. Other fruit could be substituted for the grapes, peaches, strawberries, etc.

LONDON AND PARIS FASHIONS.

SEASONABLE COSTUMES AND MILLINERY.

(SEE ILLUSTRATIONS PAGE 164.)

THE fashions of the hour are sufficiently variable to meet the requirements of all forms and personal peculiarity. To dress well one must first acquaint themselves with the limitations of their own figure and complexion, and select styles and colours accordingly. If one is in doubt what would be becoming in colour, it is always reliable to depend upon the colour of the hair as an indication. A woman with brown hair can wear almost anything. A sallow brunette should avoid fawns and browns.

The illustrations this week are very chic. The first is a costume in blue cloth; the collar, deep cuffs, skirt and corselet are braided in silver.

No. 2. Jacket in Arab Venetian cloth, edged with black and lined with silk; a Watteau back; deep revers of black silk, falling pelerine and collar of fine Cluny black guipure. Togue in drab, trimmed with white moire ribbons, crown covered with white guipure; brim stuffed with black jet sequins; black ostrich plumes.

No. 3. costume in biscuit vienna. Skirt shaped and edged with narrow beaver fur and gold galon. Blouse bodice à la Russe, fastening at the side and trimmed with fur and gold galon; waistband in gold; full sleeves. Hat in fancy mottled straw to match. Tam O'Shanter crown with band of maroon velvet; biscuit feathers and gold colour velvet bows, narrow strings, and biscuit coloured lace.

No. 4. costume in thin summer cheok in grey. Plain-shaped skirt; revers, collar, and waist-band in blue grey cashmere; very full sleeves; vest in cashmere—white embroidered in silver, with silver military buttons. The deep cuffs are in blue-grey cashmere with ornamental buttons to the elbow. Togue in fancy straw to match, diamond-shaped crown, with full blue-grey velvet puffed edge; bouquet of tea roses and small oranges.

People who may be supposed to know predict that before long we shall have a revival of the crinoline. M. Worth is known to be working hard to bring about the bulky iteration, and skirts are being made so full that means of expansion will have to be adopted just now if ladies are to walk in any comfort. Besides, the present fashion in bodices, with its wide sleeves and sloping shoulders, is very much like that which accompanied the crinoline in the early sixties. It is possible, however, that we may be spared the reappearance of crinolines in all their ugly inconvenience. The moderates of the mode are talking of some arrangement of whalebone, or a single hoop.

The days of the blouse really seem to be numbered. 'Tis true, 'tis pity, for they were easy, airy, elegant, and everything else that is agreeable. But it is ever the same—*tout passe, tout laisse, tout passe*—and since the law of contrasts holds never more good than in what is very curiously called 'the world of fashion,' a tight-fitting bodice is to succeed the loose and nonchalant-looking blouse. The material of the sleeves belonging to this garment are to be of the colour of the skirt, and the bodice itself must be of a different colour, harmonising or contrasting. For instance, a tartan skirt and sleeves—big sleeves of course—in which both the green is the predominant colour would look well with a bodice of bottle-green velvet or very dark red cloth.

High collars of rich passementerie extend around the sides and back of the neck, and continue in long points down the front of the waist. A space of about three inches between the edges of the collar and fronts is filled in with some diaphanous material. The edges of the passementerie are held in place by stick-pins.

A becoming costume for a miss is of cashmere, the edge finished with embroidery and a very fine bow pleating of silk to match the material. A corselet and deep cuffs are also of embroidery; the collar wide, pointed, each belt, and a band across the front at the upper edge of the corselet, are of watered silk or ribbon.

A few costumes in combination materials are shown. A stylish dress is of black faille. The sleeves and a full gathered ruffle at the waist are of brocade with alternate stripes of plain black and fancy colour. Blue ruffles of

black, bound with the fancy material, make a deep finish around the lower edge of the skirt.

The waved bang still continues in favour. The parting in front is shown in the best styles and if the hair is natural it is impossible to arrange the false front so that the artificiality of it is not apparent; therefore in false waves most of the bangs are continuous across the forehead.

A handsome costume of striped camel's hair is made with the collar and waist in a continuous section. The stripes run up to the edge of the collar, which is lined with silk and interlined with heavy canvas or buckram.

Pretty and stylish coats cover one-third of the length of the skirt. They are closely fitted at the back, slightly loose in front, and have very wide lapels faced with silk or velvet and turned-over collars.

A stylish and pretty neck finish is made of a band of ribbon or silk, to which is attached a deep frill of lace which falls over the shoulders. A ribbon bow is placed at the closing.

A good many years ago ladies wore bands of ribbon tied around the back hair and knotted in a bow at the crown of the head. This fashion will again be in favour.

A cape-wrap of black silk as a deep collar with four rows of twisted cord set on, giving the effect of four capes. A wide turned-over collar also has an edging of the cord.

The bag coat is a thing of the past; indeed, its present was so short that one might wonder why such an absurd fashion was ever started.

New passementeries are made of three or four kinds and colours of braid, arranged in true-lovers' knots and arabesque figures of all sorts.

Young ladies wear a straight, high, linen collar and four-hand tie, with a cutaway, double-breasted vest jacket.

The double skirt seems to be increasing in popularity, and there are new models with three skirts.

A waist of mull or fine lawn has a collar made of a wide band of shirring, edged with a gathered ruffle.

Parasol handles are shown in natural wood and in all sorts of eccentric shapes.

Very large fans are fashionable. The Japanese fan in tints is best liked.

It is said that large sleeve-buttons are coming into favour. Plain linen collars and cuffs are again fashionable.

HOW TO BE AGREEABLE?

EVERYBODY wants to be popular. And to be popular, one must be agreeable.

How shall it be accomplished?
In the first place, never forget yourself.

Bear always in mind that you are first, and other people second.

Take care of No. 1.
Consult your own convenience in everything.

It is no matter who is inconvenienced, if you are only satisfied.

Don't put yourself out to consider other people's feelings. Let them keep their feelings out of the way if they don't want them trifled with.

In society, always take the lead in conversation.

If you want to say anything, say it—never mind whom it hits.

They needn't take it if they don't deserve it.

It doesn't matter who else is talking, just you say your say; you have as good a right to talk as anybody.

If you have an idea, promulgate it at once—if you let it alone too long it might get lonely and depart forever, and the world would be the loser.

Talk continually. Fill all the pauses.

It is wicked to suffer valuable time to run to waste. Interrupt always when you see fit. It teaches people to hurry up and not be too long-winded.

If a person is telling an interesting story, smile knowingly all through, and just as he has reached the *denouement*, exclaim:

'Oh, I heard that story years ago!'

It will prevent the narrator from feeling too important, and it is your duty to always cultivate a spirit of due humility in your neighbours.

If any one tells anything particularly striking, just you go to work and tell something a little more so. Try and not be beaten.

Toss over all the books and trifles on the table—it will keep somebody out of idleness to set them to rights.

Put your feet on the ottomans.

If your boots are dirty, never mind; somebody will dust things in the morning, and they might as well have something worth while to do.

In conversing of absent friends, never permit yourself to descend to mere gossip.

Let others thus demean themselves, but do you keep silent; and when any individual whom you do not quite like is mentioned—draw down your face, smile faintly, and leave a sigh.

Sighs in such a case speak volumes!

We would rather anybody should preach our degeneracy from the house-tops than to sigh over us.

When people begin to sigh over you, you are pretty nearly undone!

Follow faithfully these few, simple suggestions, and if you fail of being popular, one or two things is certain—you were either born too early or too late, and the world is not in a condition to appreciate you.

For which, blame the world—but never yourself! Never!

FIVE HELPFUL HINTS.

PURE beeswax and clean, unsalted butter make an excellent substitute for creams and balms.

Sage-tea, or oat-mel gruel, sweetened with honey, are good for chapped hands or any sort of roughness.

A slice of apple or tomato rubbed over the hands will remove ink or berry stains.

Ingrowing nails, if serious, should receive the doctor's attention. In the first stage they can be helped by raising the edge and slipping a bit of raw cotton under the nail. Sometimes a drop of tallow, scalding hot, will effect a cure.

Whenever a nail gets broken into the quick, wear a leather stall over it until nature heals the breach.