

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 on 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.

COLD ENTREES—Can you tell me if these are likely to be much in vogue? Also, can you give me any hints for them?—A WIFE.

ANSWERS TO QUERIES.

'Little B.'—Here is a good description of what you want from a first-class English cook. Roux is quite easily made, granted a little trouble. It is simply a flour and butter thickening, and is made in this way: Put an ounce of butter into a delicately clean saucepan, and as it melts sift in with one hand gradually as much flour as the butter will absorb without becoming actual paste, stirring it steadily all the time with the other hand to prevent lumps forming, bring it to the boil, and let it cook steadily for twelve to fifteen minutes, taking care it does not colour in the very least, or it will be spoilt for white roux, and must then be allowed to become a lightish brown, when it can be used for thickening brown sauces. When the butter and the flour are smooth and thoroughly blended, add in half a pint of boiling water, milk, or white stock according as you wish for melted butter, white sauce, or velouté; stir it carefully all the time till it has become a smooth velvety liquid of about the consistency of cream, then wring it through a tammy or a hair sieve, and serve. The only secret is to get the flour and butter thoroughly amalgamated and cooked before adding the liquid, for if you do not attend to this point your sauce is certain to be lumpy, and to have a horrible raw, pasty flavour. Roux brun is made in exactly the same way, only it has to fry together longer to get the flour and butter the right brown shade. Where you require a good many sauces it is well for the cook to prepare the roux either white or brown in its paste condition in the morning, as it is a process that to be successful must on no account be hurried. It will keep good in a jam pot for several days, and in winter for even a week. It is quite easy to use, for all that is required is to take whatever amount you require for your gravy, put it in the stewpan, stir it gently, then add in the boiling liquid, stirring it carefully till amalgamated, and then tammying it. It is possible to make very good sauce without using either a tammy or sieve, by being careful over the initial stirring, but sauce thus made has never the velvety smoothness of the properly-made one. Besides, it introduces an element of risk, for the cook who objects to a tammy or sieve on account of the 'trouble' is just the very woman to get flurried, begin making her soup and sauces just at the last, and so, from not having time to do it properly, she rubs the butter and flour together hastily, pouring in the water or stock in a lump, stirring it for a minute, going off to mind something else, which the sauce profits by to lump together, and then when she pours it out just at the last she finds there are a lot of 'kernels' or cores in the melted butter; but up it has to go, and she can only hope it has passed unnoticed and 'will do!'

RECIPES.

BAKED FLAT FISH.—Butter a baking dish, lay a couple of fish on it, add pepper and salt to taste, pour sufficient white wine and common stock free from fat in equal parts to cover the fish well. Put a piece of buttered paper on the top, and bake for twenty minutes. Melt 1oz. of butter in a saucepan, and mix with it a tablespoonful of flour, strain into this the liquor in which the fish have been cooked, add a little more stock or water if necessary, and stir on the fire till the sauce thickens, throw in some finely minced parsley, pour over the fish and serve.

DISHES FOR INVALIDS.—Veal Sefton: Beat three eggs till quite light, strain them, and pour on them half a pint of really good, clear, boiling veal gravy; sprinkle in the grated rind of one lemon, a little pepper, salt, and mace, and lastly, 2oz. oiled butter. Bake in buttered cups, turn them out, and serve with good gravy lightly thickened with a little cornflower. Baked Sweetbread: Wash and blanch them, flour them, and set them in a tin with a little good, fresh butter in the oven. Baste them well, frothing them up, and serve with a little bread sauce. Lamb's breads are very good done this way. They may be also blanched and parboiled, then let get cold, rolled in egg and fried bread crumbs, and fried a golden brown. Dutch Sweetbread: Chop very fine 1lb. of good smelt and 2lb. of lean veal (freed from the strings and sinews); soak four tops and bottoms well in boiling milk, and let it steep; then mix it thoroughly to the veal with a silver fork, add three eggs, well beaten, grated lemon peel, salt, pepper, and nutmegs, and shape it like sweetbreads, roll it in egg and breadcrumb, and either fry or bake it. It may be served plain or with good Bechamel. Savoury Custards: Beat the yolks of two eggs till light, and one white till quite stiff, and add to them one gill of stock (if white so much the better). Mix very carefully, and pour it into a janpot, tie a piece of paper over it, and boil it for a quarter of an hour in a bain-marie, or in a pan full of boiling water. Serve either hot or cold. Friar's Chicken: Strain some good veal or chicken

stock into a clean saucepan, and lay into it a chicken cut into neat small joints, season with pepper and salt (mace if liked), and parsley chopped fine, and let it all stew very gently till done. Lift the fowl on to a hot dish, thicken the gravy carefully with the yolks of two eggs (mind it does not curdle), and serve with the chicken. Rabbits can be used instead of fowl.

ASPARAGUS SOUP.—I have always found very nutritious and palatable the soup made by this formula: After cutting the tender tips to serve as petits pois cut the rest of the stalks up and boil in boiling salted water until tender. Bring to a boil three pints of new milk and stir into this a teaspoonful of flour and as much butter that have been blended together. Rub the asparagus through a colander and add to the milk; simmer about a quarter of an hour, stir it often. Put some sprouts in the bottom of the soup tureen; just before lifting from the fire stir three tablespoonfuls of cream into the soup; it must not boil after the cream is added.

TWO HINTS ON KITCHEN SMELLS.

CEDAR SAWDUST and chips sprinkled on the top of the range drown the smell of cooking. Charcoal also has the property of absorbing many times its own weight of gas, and if in sufficient quantity will do the same to culinary odours. Bread or toast boiled with greens will prevent the sickening and unpleasant smell from pervading the house; while Condry's fluid, poured down the sink immediately after such refuse water, will do much to abate the smell.

For these as such, unless they arise from absolute bad management, there is, I fear, very little help. But kitchen smells are in many cases distinctly (though no doubt unwittingly) encouraged. For instance, it is a great and common mistake to pour down the sink any water in which greens have been boiled, which is one of the causes of a most objectionable odour. Whenever possible, this water should be thrown away outside. The washing-up should be done promptly too, and the refuse ought to be burnt while the fire is very hot, a thick layer of hot cinders being placed on the top. By the way, a great amount of rubbish can be satisfactorily disposed of in this manner. Baited doors and suitably arranged ventilators are also a great help; the latter especially, when conveniently placed and regularly opened, make a vast improvement. Any good builder, if called in, will advise as to the best way of locating them. Some people hold that Condry's fluid kept exposed in the kitchen will have a good effect; but, personally, I have found that care and cleanliness are the best helps in this universal trouble. In some houses the floors are so faulty that the smell must inevitably rise if the kitchen is underneath, in which case the boards should be looked to, and thick brown paper or cedar felting placed under the carpets, which might also lessen the noises complained of.—ROBIN.

THE WORK CORNER.

A CASE TO HOLD PHOTOGRAPHS.

PHOTOGRAPH cases have been evolved through many forms into cluster panels of varied shapes. The double panel, with a series of pockets, in each of which three or four pictures may be held, is simple and sensible, and easy to make. The folds are of heavy cardboard, with curved top and foot-rests. It would be better to have these cleanly cut by some frame-maker. The size and shape can be first made in brown paper as a pattern. Cover the back panel with a pretty figured India silk or cretonne; thin wadding is sometimes laid over the edges to prevent wear. Cover the front panel across the top, low enough to go under the first pocket. The pocket strips are of thin card-board or Bristol-board. These are covered separately and placed on the panel so as to overlap each other half an inch. Glue the pockets to the panel and place, face down, under heavy weights until quite dry; then glue the back to the front in the same way. The panels are joined by ribbon bows: the ends may be glued in when placing the panels together.

Single photograph frames of cardboard covered with white duck or tinted silk, embroidered with a network of gold or delicate silk. The openings for the pictures are all sorts of unique shapes—round, oval, pointed, heart, or lyric curves.

THE GILLAN EMBROIDERY.

Nowadays we are practical in everything, and embroidery comes under this general category. To be successful in any department of stitchery we must exhibit at all national, international, and local exhibitions; we must have agents to dispose of our work, and every means which leads to publicity must be availed of. With all the various schools of needlework and societies formed for the encouragement of this department of woman's work in England, there is naturally a great impulse given to every branch of it. Competition is keen, and to acquire any degree of perfection in needlework it is necessary to strike out in some special style of it. This has been the case with the originators and sole workers of the Gillan embroidery: some very handsome and effective work in a variety of stitches, with a multiplicity of designs. Everything connected with it is original, or, at any rate, a reproduction of Oriental patterns. It is done on a frame, and the material on which it is worked is home made linen from Windermere, from the Island of Harris, and Ions, Cockermonth. The silks are Pearsall's, but so beautiful and varied are the shades used in the work that they have to be especially dyed for it.

Many of the stitches were discovered by Miss Gillan herself from old pieces of Oriental embroidery, and, as they are most intricate, the time required for producing a piece of the embroidery is considerable. This, of course, together with the quality of the materials necessary, makes the *ouvrage* somewhat costly. Sometimes the designs are gathered from Turkish brocades, and the effect obtained by the stitchery is wonderful. The stitches are so even that it is almost impossible to believe that it is done by hand and not by loom, which can produce such varied forms and colourings as we see in brocades and other figured materials.

In copying the Turkish brocades of the sixteenth and seventeenth centuries, the Misses Gillan use what they call

the 'Turkish stitch.' The colours in this include a beautifully bright yet mellow blue, brown, and a rich terra-cotta. Some of the original designs, in conventional styles, show an Algerian stitch. Here there is a bluish mauve and a deep (almost golden) yellow, thrown into greater relief by an outline of black; in another there is cerise and sage-green. A beautiful piece of work is founded on a design of oranges, their blossoms, and their leaves. Here, again, comes in the Turkish stitch. Very original is the 'custard apple' design, with its softly toned red flowers and blue fruit of a dark peacock tint, split, and showing the seeds in pink and white knots.

Very ambitious is a large piece of embroidery in blue and red, done in a sort of basket stitch known as the 'caught down,' and intended as a piece of drapery for a sofa or a screen. In design this is a reproduction of an old Arab camel saddle cloth. This took six weeks to accomplish, nine or ten hours a day being given up to it by one worker; it has been valued by an expert at £22 10s. An exquisite piece of colouring is to be found in a piece adapted from some Indian brocade worked on a white ground and introducing some beautiful open stitchery, and some pale shades of green, lemon, and mauve. The handkerchief sachets are backed and lined with English silk corresponding with the most dominant colour in the work. The Gillan embroidery has gained several awards and prizes at recent exhibitions.—Exchange.

AT HOME WITH THE LADY EDITOR.

Under this heading I am very pleased to reply to all queries that are genuine and helpful to the querist and others. Kindly write on one side of the paper only, and address to the Lady Editor.

'MISS PRIM.'—Yes, you can wear a sailor hat on the river, only remember they are much more trimmed than last season; some with a large bow of either white piece velvet, or white silk ribbon, others are more elaborate. A brown straw for example, with yellow chiffon, had a bunch of thistles on the left side, while another was ornamented with poppies or cornflowers.

'Madame B.'—I came across a description of just what you require, I fancy, the other day, that is, a 'pocket sufficiently large and strong to hold a purse, scent-bottle, little pocket-book and handkerchief in a safe place for travelling.' I hope this will meet your case. Cut out a flat double pocket in ticking, bind with good cotton braid, also down a cut on the upper side about nine inches long. Sew the top of this pocket to the edge of the corset, at the hip; then, in the frock, in a seam under a deep pleat, open about nine inches, through which the hand easily reaches the pocket, which, if properly placed, need not even be suspected, and the comfort is great.

'Mauda.'—It is not necessary to take any spring medicine for the blood if you will pay attention to your diet. Leave off eating meat as freely as you eat it in the winter, and eat an orange every morning at breakfast, and drink lemonade at dinner; also put a little lemon juice on all the greasy food you eat. As soon as strawberries and other fruits come in, let them figure largely in your diet, also salads, lettuce, and all vegetables except cooked cabbage. Try bathing your nose in hot water—as hot as you can bear it—with a few drops of ammonia in the water. Then rub out the blackheads with the end of a coarse towel; afterward apply the cream of milk, or bathe the nose in sweet milk.

'Mrs L.'—I would not try to bleach my hair if I were you. Leave it to nature. It is very difficult for an amateur to alter the colour of her hair in any way. If you wish to dye it as you suggest, instead, go to some good hair-dresser, and he will give you the right stuff, and show you how to put it on.

'Boat Woman.'—For regular boating there is nothing so useful as a serge skirt, a cool, loose blouse, and jacket with wide sleeves tapering to the wrist, large revers and capable of being buttoned down the front if necessary. The front should be lined with silk so as to fly back, if not wanted for much warmth. You must wear gloves if you value your hands. The sailor hats on the back of the head do not afford the least protection to the face. If you are wise you will wear yours—and a wide-brimmed one at that—well over your fringe. Not only does the sun spoil your complexion, but it injures your eyes when not used to its full glare.

'Mr George.'—It is not the correct thing for a gentleman to turn down the corner of his card when he leaves it on a lady. That implies that he calls on everyone in the house. There might be unmarried girls there, and it is not correct for him to leave a card on an unmarried lady. He leaves two cards—one for the host and one for the hostess.

'RAGED ROBIN.'—I do not approve of girls' betting in any form. Of course if you have made a bet with a young lady and she has won it, you must pay up and look cheerful. But don't do it again. I suppose you must send her a nice little box of gloves. But you were very foolish, you know.