

LEMON PUDDING.

One-half pound suet, one-half pound bread crumbs finely grated, one-half pound sugar, three eggs, the rinds of three lemons grated, and the juice well strained; to be mixed lightly together and put into a buttered mould, with a piece of clean white buttered paper over the top of the mould before the cloth is tied on. Steam or boil three hours.

CALF'S HEAD.

Boil till tender, trim off the ears and boil with the liver and lights, when these are tender chop quite fine, season with a teaspoon of cloves, one of pepper, and salt to taste, one tablespoon of flour; put in a stew pan with a wine-glass of sherry and piece of butter the size of an egg; place the head on a dish and spread the stew around it; garnish with egg and lemon.

LOBSTER NEWBURG.

Two small lobsters, four tablespoons butter, two tablespoons brandy, two tablespoons sherry, two small teaspoons salt, one-quarter teaspoon pepper, half pint cream, the yolks of four eggs; put the butter in the frying pan, when hot put in the lobster cut in small pieces, cook slowly five minutes, add wine and seasoning, cook five minutes longer, meanwhile beat the yolks and cream together and add to the cooking mixture, stir *constantly* for a minute and a half and serve at once.

PURE BAKING POWDER, PURE SPICES, PURE FLAVORING EXTRACTS
at Hattie & Mylius, the Druggists.