

FEATHER PUDDING.

MRS. W. R. DEAN.

One tablespoon butter, one cup white sugar, two eggs, a little salt, one cup sweet milk, two table-
spoons baking powder three cups of flour, one and
one half teaspoons flavoring. Steam one hour. Eat
with sauce.

FIG PUDDING.

MRS. THOM.

One cup suet, one half pound figs cut fine, two
cups bread-crumbs, one cup flour, one half cup
brown sugar, one egg, one cup of milk, two tea-
spoonfuls of baking powder, steam three hours.

GELATINE PUDDING (Pink.)

MRS. W. R. DEAN.

Put one ounce pink gelatine and one quart of
milk in a bowl on the stove where it will not get
hot ; when dissolved add yolks of four eggs, beat-
en with four tablespoons sugar, stir well, let it just
come to the boil, then add the whites well beaten,
with four tablespoons of sugar and a dessert spoon
vanilla. Turn into a mould and let it cool, then
turn out and garnish with whipped cream. This
is a very pretty dish.