

INDIAN PUDDING.

Add to one quart boiling milk two well-beaten eggs ; three tablespoons Indian meal, one tablespoon flour, a little salt. Bake three-quarters of an hour. Serve with sugar and cream. Two add one butter, c patty tin

APPLE DUMPLINGS.

Fill a dish two-thirds full of apples, pared and quartered ; cover with biscuit crust one-half inch thick. Steam one-half hour. Two enough light bro

BOILED CUSTARD.

Six eggs, one quart milk, six tablespoons sugar ; scald milk, add the sugar and eggs beaten together. Stir until done. One

BAKED CUSTARD.

One quart milk, four well beaten eggs, four tablespoons sugar. Flavor to taste. Bake in moderate oven. Soak the boiler un

TAPIOCA PUDDING.

One small cup of tapioca, one quart of milk, one teaspoon of butter, three tablespoons of sugar. Soak the tapioca in water four or five hours, then add the milk ; flavor with essence of lemon or anything else you prefer. Bake slowly one hour. To be made the day before it is wanted, and eaten cold with cream or milk and sugar. Some prefer the pudding made with three pints of milk and no water. One-l teaspoons until it is sugar and and put t

APPLE TAPIOCA PUDDING.

Pare and core enough apples to fill a dish ; put into each apple a bit of lemon peel. Soak half a pint of tapioca in one quart of lukewarm water one hour ; add a little salt ; flavor with lemon pour over the apples. Bake until apples are tender. Eat when cold, with cream and sugar. Line spread a

TAPIOCA AND COCOANUT PUDDING.

One cup tapioca, soaked over night ; one quart milk, yolks of four eggs, white of two ; one cup sugar, two tablespoons grated cocoanut. Bake one-half hour. Make frosting of white two eggs, three tablespoons sugar, two tablespoons grated cocoanut ; spread over the pudding when baked. Set in the oven until a light brown. One p four eggs, the fire, a cold milk smooth p eggs. Fl

TAPIOCA CREAM.

Three tablespoons tapioca, soaked in a tea cup of water over night ; add one quart of milk ; stir together and boil twenty minutes. Beat the yolks of three eggs, and one cup sugar thoroughly ; stir into the milk ; flavor with vanilla. Beat the whites very stiff, put in the bottom of the dish and pour the rest over it. Serve cold. add half place. Se One q chocolate, milk. Wh add the y Bake about

The original electric oil is prepared by G. C. Briggs & Son. Do not be deceived by the electric. It is not electric.