

together. Then moisten with the molasses; add enough water to make the batter soft enough to drop from the spoon. Then divide into two parts and boil separately for two hours in pudding bags keeping the pot full of water. Water must be boiling when pudding is put in.—MRS. SIMPSON.

SUET PUDDING—One cup suet chopped fine, one cup syrup, one cup raisins stoned, one cup sweet milk, one and a half teaspoonfuls soda, three cups flour. Mix together and season with cinnamon and cloves and steam three hours.

LEMON PIE—One and a half cups sugar, one cup water, half a cracker, two tablespoons of flour, two eggs, juice and grated rind of one lemon. The above quantity will make two pies.—MRS GALLOWAY.

QUEEN OF PUDDINGS—One pint of bread crumbs, grated rind of one lemon, one quart of milk, yolks of four eggs, one cup of sugar, butter the size of an egg, stir well together and bake. Put a layer of raspberry jam over the top, beat the whites of the eggs, add the juice of the lemon, one cup of sugar. Spread over the top and brown.—M. F. M.

TAPIOCA PUDDING—Half pint tapioca to one quart milk; boil till done then add the yolks of five eggs and sugar to suit taste. When thick put in a pudding dish. Beat the whites of the eggs to a stiff froth, add white sugar and spread over the top and bake till brown.—N. G.

SAUCE FOR PUDDING—One large cup of sugar, quarter cup of butter, one large tablespoonful of corn starch and a little cinnamon. Stir in boiling water.

FIG PUDDING—Half pound figs chopped fine, one cup suet, one egg, one pint bread crumbs, one cup milk, sugar to sweeten, two teaspoons baking powder, flour enough to stiffen. Boil two hours.—MRS. GALLOWAY.

MARMALADE PUDDING—One egg, one cup suet, one cup milk, one and a quarter cups flour, two tablespoons marmalade. Boil or steam one and a-half or two hours. (See receipt for Orange Marmalade).

ORANGE PUDDING—Peel and cut five good oranges in thin slices,