

## Health and Home.

**To Serve the Christmas Pudding.** Turn the hot pudding out on a heated platter and in the top stick a sprig of holly. Dip half a dozen lumps of sugar in alcohol and place round the base of the pudding. Touch a lighted match to each lump, carry quickly to the table and place before the hostess.

**Roast Turkey.**—Clean the turkey with as little handling as possible and rinse with water in which a little baking soda has been dissolved. Now break up about half a pint of bread crumbs and into the crumbs chop two links of pork sausage. Stuff the turkey with this mixture and just before putting into the oven bind salt pork on the breast of the turkey. Remove the pork just before the turkey is taken from the oven.

**Spanish Cream.**—Soak one-half of a box of gelatine in one half of a cupful of cold water; scald one and one-half pints of milk in a double boiler, add one-half of a cupful of sugar beaten with the yolks of three eggs and stir until thickened. Add the soaked gelatine, stir until dissolved, take from the fire and strain. Add a pinch of salt, one teaspoonful of vanilla, three tablespoonfuls of sherry and the whites of the eggs whipped to a stiff froth, mix gently and turn into wetted molds. When firm turn out and serve with cream.

A simple but tasty cottage pudding may be made by mixing together one heaping pint of flour, one-half of a teaspoonful of salt and two teaspoonfuls of baking powder. To this add one cupful of milk, one well-beaten egg, three-quarters of a cupful of sugar and three tablespoonfuls of melted butter and bake in a hot oven. For the sauce boil together for five minutes one pint of water and one cupful of sugar, thicken with one teaspoonful of cornstarch dissolved in a little cold water and cook until clear. Add the grated rind and the strained juice of one lemon, stir in one tablespoonful of butter and take from the fire.

**Trifle.**—From one pint of rich cream take one-half of a cupful and scald the remainder in a double boiler. With the reserved cream rub four teaspoonfuls of flour to a smooth paste; add to the scalded cream and stir until slightly thickened. In a small saucepan boil two tablespoonfuls of water and one tablespoonful of broken cinnamon for five minutes, strain, add it with three-quarters of a cupful of sugar to the thickened cream and stir and cook for five minutes then set aside until it is cold. Add gradually the strained juice of two lemons. Arrange a layer of stale macaroons in a glass dish, pour over them a part of the cream; add a second layer of macaroons and cream and continue until the cream is used; this will require about six ounces of macaroons. Ornament with thin slices of citron and serve very cold.

**Yule Dollies.**—Cream together one-half of a cupful of butter and one cupful of sugar. Add gradually two well-beaten eggs, one tablespoonful of cream or rich milk, one teaspoonful of vanilla and three cupfuls of flour with which has been sifted two teaspoonfuls of baking powder, then stand for an hour in a very cold place. Have ready a tin cutter in the shape of a doll about five inches long. Take a portion of the dough out on the board at one time, roll out one-half inch thick and cut into dolls. Brush each over with milk and dredge lightly with powdered sugar; use currants for eyes and bake on greased pans in a moderate oven. When cold decorate the skirt of each doll with ruffles of frosting. Wrap separately in sheets of waxed paper. In packing place the doll in a long shallow box, pack firmly with tissue paper and before closing the box add a tiny Christmas card and a sprig of holly. Tie the box with red ribbon.—Table Talk.

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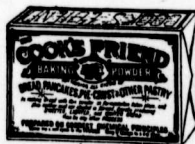
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