

Boil sugar and water, add corn starch mixed in a little water. Remove from fire and when nearly cold add lemon juice and beaten whites.—Mrs. Jeakins.

Steamed Pudding.

2 cups bread crumbs, $\frac{1}{2}$ cup suet, $\frac{1}{2}$ cup molasses, 1 cup raisins, 1 egg, 1 cup milk with 1 teaspoon soda, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 1 pinch of salt. Steam 2 hours. Serve with sauce: Cream $\frac{1}{2}$ cup butter, and 1 cup sugar. Pour over this 1 cup boiling water.—Mrs. Hudon.

Carrot Pudding.

1 cup each of flour, sugar, grated carrots, and grated potatoes, $\frac{1}{2}$ cup butter, 2 cups raisins chopped fine, 1 teaspoon sodas, $\frac{1}{2}$ teaspoon each of cloves, nutmeg and cinnamon. Stir well together and steam 3 hours. Serve with any sauce that is liked.—Mrs. S. Taylor.

Coffee Tapioca Pudding.

Soak 3 tablespoons tapioca over night. In the morning drain and add 3 cupfuls of coffee, $\frac{1}{2}$ cup sugar and a pinch of salt. Cook until soft and thicken with 1 teaspoon of corn starch.—Mrs. J. H. Savage.

Cup Pudding.

2 cups flour, $\frac{1}{2}$ teaspoon salt, 4 level teaspoons baking powder, $\frac{3}{4}$ cup milk, some jam.

Grease small cups, sift flour, salt and baking powder into a bowl. Stir in the milk, mixing it evenly as quickly as possible. Put a little butter in each cup spreading it up on the sides, to make a well. Put a large spoonful of jam into the well and cover with the batter. Steam 35 minutes. Turn out and serve hot with cream, or any nice pudding sauce.—Mrs. Wm. Dalton.