

into a firm paste, and using more water, up to half a pint if necessary. Spread this out with the hand, lay in the remaining butter, and fold over the sides of pastry, so as to enclose the butter. When the paste has stood five minutes shake some flour over the board and on the paste, then roll it out to the length of about two feet and a half and a foot wide. This must be then folded in three, and after turning it round, so as to bring the sides to face you, roll it out again in a similar manner. After an interval of ten minutes repeat the rolling and folding twice more. The pastry is then ready, and should make about a dozen pies.

VARIOUS SAUCES FOR PLUM PUDDING

Almond Sauce.—An ounce of ground almonds mixed with 3 ozs. of castor sugar, the yolks of 2 eggs, and a gill of boiling cream, stirred over the fire until it begins to thicken, then whisked to a froth, and served hot. Sherry or brandy may be added.

Burgundy Sauce.—Beat together 2 ozs. of butter with 3 ozs. of sugar until creamy. Add a large glass of burgundy. Just before serving stir in the white of an egg beaten to a froth, and boiling water very gradually to make it the required consistency.

Cream Sauce.—Thick, rich cream sweetened, and mixed with brandy to taste, makes a delicious sauce for plum puddings, so also does cold boiled custard flavoured with vanilla. The above quantities of each sauce are sufficient for 5 persons.

Take the half of everything in this and it will make a large pudding.

QUEEN'S CHRISTMAS PUDDING (VERY RICH).

Ingredients—

- 1 lb. of raisins, stoned.
- 1 lb. of sultana raisins, cleaned.
- 1 lb. of currants, cleaned.
- $\frac{1}{2}$ lb. of candied citron, cut into strips.
- $\frac{1}{2}$ lb. of flour.
- $\frac{1}{2}$ lb. of bread crumbs.
- $\frac{1}{2}$ lb. of finely-chopped suet.
- 1 lb. of castor sugar.
- $\frac{1}{2}$ lb. of fresh butter.
- Yolks of 10 eggs, whites of two.
- 1 nutmeg, grated.
- $\frac{1}{4}$ pint of milk.
- 1 teaspoonful each of powdered cloves and cinnamon.

Method : This pudding is mixed rather differently to the usual method. Mix together in a basin first the fruit and citron, then the flour; after this, when the fruit is well coated with flour, the crumbs may be added with the suet. Now put the butter in another basin, and slightly melt it, stir in the sugar, and beat both together till creamy, add the yolks of eggs to this one by one, and beat well, mix contents of the two basins together and other ingredients, adding lastly the whites of the eggs beaten to a stiff froth. Turn the pudding into a greased basin, and boil 5 hours. All the best ingredients must be used, and the raisins should be muscatels. These can be purchased loose very cheaply sometimes.

TURKEY STUFFED WITH MUSHROOMS.

A turkey stuffed with truffles is esteemed a very great delicacy, but truffles are very expensive to obtain fresh, and the tinned ones are not of any use for this purpose. Next to truffle stuffing I recommend that made with mushrooms, as follows: Peel 12 or 14 button mushrooms, put them in a small saucepan with a slice of fresh butter, cover the pan and let the mushrooms simmer in the butter for nearly 10 minutes, shaking them occasionally to prevent burning. Drain them from the liquor and mince them finely; mix with 7 ozs. of breadcrumbs, a pinch of grated lemon rind, seasoning, of salt, pepper, and nutmeg, and 2 ozs. of butter. Bind it together with the yolk of an egg, and add also the liquor in which the mushrooms were stewed, or as much of it as will make the stuffing the proper consistency. Fill the turkey with it, then proceed in the usual manner for boiling or roasting. This stuffing is equally good for either method of cooking.

MUSHROOM SAUCE FOR THE ABOVE.

If for roast turkey a brown sauce will be required. Take $\frac{1}{2}$ pint of small mushrooms—if not very small they must be cut up—stew them in a pint of good stock for half an hour. By this time the stock will have reduced about a third, and will only require a slight thickening with brown roux. White mushroom sauce for boiled turkey will be made in the same way only with white stock and thickening of white roux; or a good melted butter with the cooked mushrooms stirred into it answers the purpose very well.