

room to swell, and
ce.

raisins, seeded ; two
pounds sugar, five
or three nutmegs,
one or two bags, and
hours. Serve with

half cup molasses,
et milk, one egg,
sins, one-half cup
niamon, one-fourth
Serve with warm

raw; one table-
t molasses, three
egg, one teaspoon
water to make a
Bake slow for

them, add spices,
a crust ; set on
nice brown.

er, piece of but-
ough.

nt; pour a little
n. Flavor with

of one lemon
ed with one-half
e on top.

ream or butter,
plates or a pud-

ding dish. Fill with blackberries or other pressed fruit. Steam
one hour, and serve with sweetened cream, or sauce.

QUAKER PUDDING.

Six eggs, beaten with nine or ten tablespoons flour and one
quart milk. Bake about twenty minutes. Serve with sauce.

RICE PUDDING.

One teacup rice, one teacup sugar, one teacup raisins, small
piece butter, a little salt, two quarts milk. Bake from an hour
and a-half to two hours. Serve with sauce.

QUEEN PUDDING.

One pint of bread crumbs, one quart of milk, warmed and
poured over the crumbs; yolks of four eggs, well beaten with one
cup of sugar and one teaspoon of butter. When baked spread
over the top a layer of jelly or preserves. Beat the white of eggs
dry, and add two tablespoons of sugar and spread over the top.
Bake a light brown. Serve warm with sauce, or cold with sugar
and cream.

ANGELS' FOOD.

Dissolve one-half box of gelatine in one quart of milk; beat to-
gether the yolks of three eggs; one cup of sugar, and the juice of
one lemon; stir it into the gelatine and milk, and let it just come
to a boil; flavor with vanilla. When nearly cold, whip the whites
of the eggs to a stiff froth, and stir through the custard. Pour into
moulds and set away to cool.

COTTAGE PUDDING.

Two table spoons melted butter, one cup sugar, three small
cups flour, one cup milk, one egg, three teaspoons baking powder.

POOR MAN'S PUDDING.

One-half cup of rice washed thoroughly; three-fourths cup of
sugar, one teaspoon cinnamon, one and one-half quarts sweet milk.
Stir occasionally; add milk as it boils away, 'until it is the consis-
tency of thick cream and quite brown.

BROWN BETTIE.

One-third of bread and two-thirds of apples. Crumb the bread
fine and chop the apples; two cups of brown sugar, one-half cup
butter, two teaspoons of cinnamon, little nutmeg. Mix thoroughly
and spread over the apples and bread. Bake very brown.

Sauce.

One tea-spoon butter, one-half cup brown sugar, one pint boil-
ing water, one teaspoon flour; flavor with vanilla or wine.

Briggs' Black Oil stood the test for twenty years, and is well liked.