

PUDDINGS.

Baked Indian Pudding.

Scald 1 quart of milk. Stir in a little cold milk 1 teacupful Indian meal (the yellow is preferable), and add to the boiling milk, stirring until it thickens, but no longer, or it will not bake well. When nearly cold, add 2 well-beaten eggs, a pinch of salt, a pint of cold milk; sweeten with half sugar and half molasses, and flavor with nutmeg. Bake about 1 hour, or until water bubbles from the top. It is best served hot.

 Dr. Channing's Sarsaparilla keeps the blood and skin in good condition.

Frosted Lemon Pudding.

Take a pint of bread or cake crumbs, 1 quart of milk, the juice and grated peel of a lemon, the yolks of 3 eggs, and sweeten to taste. When baked, cover over with jelly, make a frosting of the whites of the eggs and sugar, pour over the top, and set in the oven a few minutes to brown.

Chocolate Pudding.

Pour 1 pint of boiling milk over 4 ounces of grated chocolate; dissolve 3 tablespoonfuls of corn starch in 1 pint of milk, add 3 beaten eggs, 3 tablespoonfuls of sugar, 1 teaspoonful of Royal vanilla extract. Mix, and pour into the milk and chocolate. Let it boil 1 minute, stirring briskly; pour out into cups or moulds, and set away in a cold place until wanted.

John Bull's Own Plum Pudding.

One-half pound bread crumbs, $\frac{1}{2}$ pound flour, 1 pound each of currants, seedless raisins, moist sugar, mixed candied peel, 1 teaspoonful salt, 1 of mixed spices, 8 eggs, $\frac{1}{2}$ pint brandy. Mix all thoroughly, after chopping the suet, and seeding, stemming and washing the fruit. Add the eggs, and lastly the brandy, after beating for 25 minutes; butter a mould and fill it; scald a clean cloth and flour it; put the pudding in, tie it down, and boil 13 hours.

A Simple Bread Pudding.

Pour 1 quart boiling milk into a dish filled with bread crumbs. Stir in 2 beaten eggs and dust the top over with cinnamon. Bake 20 minutes. Serve with sugar and cream.

Aunt Helen's Country Pudding.

Place a layer of stale bread rolled fine, in the bottom of a pudding dish, then a layer of any kind of fruit; sprinkle on a little sugar, then another layer of bread crumbs and of fruit; and so on until the dish is full, the top layer being crumbs. Make a custard as for pies, add a pint of milk, and mix. Pour it over the top of the pudding, and bake until the fruit is cooked.

Apple Dumplings.

Pare and core medium-sized juicy, tart apples. make a dough as for soda biscuit, and fold around each apple. Place in a steamer over a kettle of boiling water. Steam till the apples are soft. Eat with sweetened cream, or butter and sugar creamed and flavored with nutmeg. They may be baked instead of steamed.

Rice Pudding without Eggs.

Two quarts of milk, $\frac{1}{2}$ teacupful of rice, a little less than a teacupful of sugar, the same quantity of raisins, a teaspoonful of cinnamon or alspice; wash the rice and put it with the rest of the ingredients into the milk. Bake rather slowly from 2 to 3 hours; stir two or three times the first hour of baking. If properly done, this pudding is delicious.

 Most delicious desserts made with Wyeth's Liquid Rennet.

SAUCES.

Pudding Sauce.

Rub 1 cup of sugar and $\frac{1}{2}$ cup butter to a cream; add the beaten white of an egg, $\frac{1}{2}$ teaspoonful Royal extract of lemon or rose, and 1 cup boiling water, in which has been stirred 1 teaspoonful corn starch.

The yolks of 4 eggs, a pinch of salt, $\frac{1}{2}$ pint of milk, and stir over the fire. Separate the yolks from the whites, and beat the yolks briskly to the sauce, but do not let it boil. Bake puddings.

 Nutritious

The rind and juice of a glassful each of sherry, above, except that it is added into the sauce.

Put half a box of sugar, is entirely melted, and the juice stiff froth. Season.

For 2 moulds of 1 $\frac{1}{2}$ cups boiling water, pulp, and the juice, then add the white, will only just pour.

To every pint of sweet wine, the rind, and pound cream into a large fast as the froth place. The cream whipped in a cool

Four eggs; beat powdered sugar the whites very moderate oven.

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Take 18 ladies the white of an egg or rosette, Stir of an egg may to dry the egg. powdered sugar vanilla. Fill shape of the m turn it on a di