

Puddings and Pastry.

LEMON PIE—One cup of sugar, yolks of three eggs stirred to a cream. One tablespoon of flour, grated rind and juice of two lemons, one coffee cup of milk. Bake with under crust. Make a frosting of the whites of the eggs and three tablespoons of sugar. Set in the oven and brown slightly.—MRS. J. FORD.

SNOW PUDDING—One third of a box of gelatine, soak ten minutes in cold water, then put on the stove and stir until dissolved. Let it cool and then beat to a froth. Beat the whites of two eggs to a froth, add one cup of sugar flavored with lemon. Mix all together and let it get cold. Make a custard of the yolks and turn over the pudding.—MRS. J. DAVIS.

SUET BREAD PUDDING—One cup of currants, one cup of stoned raisins, one cup of chopped suet, one cup of flour, one cup of bread crumbs, spice to suit taste, three eggs, a little salt, one tablespoonful sugar, a little lemon peel, one teaspoonful of soda in a little sour milk. Steam two and one half hours.—MRS. W. D. COX.

WHITE CREAM PIE—One cup of sweet cream heated, to this add one teaspoon flour made smooth in a little milk, cook until it thickens. Have whites of three eggs whipped stiff and add to the hot cream a little at a time. (Remove cream from the stove.) When well whipped season.

DELICIOUS NUT PUDDING—One cupful each of molasses, chopped suet and sweet milk, two and one-half cupfuls of flour, one cupful of seeded raisins, one pound of English walnuts, and a quarter of a pound of figs chopped. A grated nutmeg and a teaspoonful of soda. Mix and steam two hours and a half.—MRS. MORSE.

CHRISTMAS PLUM PUDDING—One pound of flour, one pound of brown sugar, one pound and a half of beef suet, one pound of stoned raisins, one pound currants, one-half pound of candied lemon, two oz. of candied orange, one half cup East India molasses, two teaspoonfuls ginger, cloves, allspice, and cinnamon. Half of one nutmeg, one level teaspoonful of soda, one teaspoonful of salt, and two eggs. Mix the dry ingredients well