

**MAPLE
PUDDING**

Mix one cupful of molasses, one cupful of sour milk, one cupful of finely chopped beef suet, two cupfuls of flour, sifted with two level teaspoonfuls baking soda, one-half cupful grated maple sugar, one teaspoonful of pulverized cinnamon, one half teaspoonful of pulverized cloves, one-half teaspoonful of salt, one and one-half cupfuls of large raisins, three-fourths cupful of dried currants, one-half cupful of shredded figs and three-fourths cupful more of flour; beat together well; then pour into a buttered mold, filling but three-fourths to the top; cover and steam or boil for two hours.

Sauce.—Cream one-half cupful of butter and one cupful of light brown sugar and mix until smooth; then add one stiffly beaten white of egg and enough grated nutmeg to suit the taste.

**GOOD
WAFFLES**

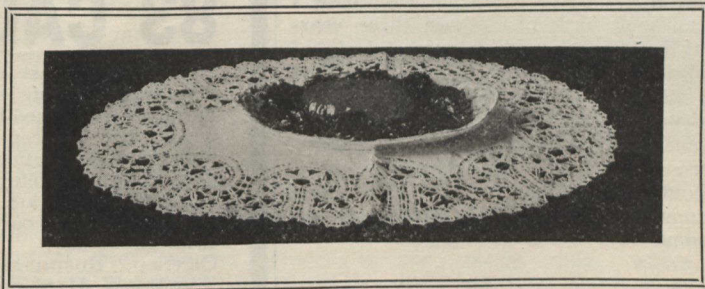
Sift three cupfuls of flour, add one teaspoonful of salt and into this rub two rounding tablespoonfuls of butter. Beat the yolks of three eggs light, and add to two cupfuls of milk. Stir this into the flour and beat until smooth. Add the whites of the eggs, beaten to a stiff, dry froth, with three level teaspoonfuls of baking powder. Stir lightly and quickly, and bake in a hot greased waffle iron.

**BOILED
TROUT**

Take a good-sized trout, clean and lay in salt water for half hour; take out and boil in clear water in a cloth for one hour; turn out on platter while fish is boiling. Make the sauce as follows: Fry one small onion in butter until light brown; strain one can tomatoes and put in a stew pan; add the onion and pepper and salt and some chopped parsley; let it boil and thicken; pour over fish after removing from cloth, and serve.

**PLUM
PUDDING**

Mix in a bowl one cupful of seeded raisins, one cupful of clean currants, half a pound of citron, shredded, one cupful of brown sugar, a quarter of a grated nutmeg, one teaspoonful of cinnamon, two cupfuls of chopped nuts—either peanuts, pecans, walnuts or hickory nuts. Sprinkle over this mixture one cupful of flour and one pint of stale bread crumbs, and mix again. Beat three eggs without separating, until light. Dissolve half a teaspoonful of baking soda in two tablespoonfuls of warm water; add it to half a cupful of New Orleans molasses; add this to the dry ingredients;



RASPBERRY JELLY

add the juice and grated rind of one lemon, and—if you have it—half a cupful of grape juice. Mix thoroughly, pack into a kettle or mould, stand in a boiler, partly surround with boiling water and boil continuously for ten hours. When done, lift the lid, cool the pudding, remove and stand it in a cold place until wanted.

**YORK-
SHIRE
PUDDING**

Put six tablespoonfuls of flour into a basin with a pinch of salt, and add sufficient milk to make it into a stiff batter. The mixing must be very gradual, and any lumps that form must be crushed out with the back of a wooden spoon. Beat two eggs with one pint of milk, and add to the batter, and beat until the surface is covered with bubbles. Let the batter stand for at least one hour. Put two tablespoonfuls of hot fat from under the meat into a pudding tin; stand it in the oven, and when the fat boils, pour in the batter. Cook for one hour, and serve on a very hot dish.

**CHEESE
DROPS**

Chop two ounces of butter into a saucepan and pour over it a pint of boiling water. Have ready a cupful each of grated cheese and flour seasoned with salt, cayenne, and a little mustard. Add this slowly to the hot water and butter, stir it smoothly and boil it for five minutes. When it is nearly cold add four unbeaten eggs one at a time and beat it slowly for a quarter of an hour or twenty minutes. Drop the result on to baking tins with a teaspoon, and bake them in a slow oven for a quarter of an hour.

**SWISS
CAKE**

This recipe calls for one-fourth cup of butter, one and one-half cups of sugar, two and one-half cups of flour, one cup of milk, two eggs, and two and one-half teaspoonfuls of baking powder. Flavor with any preferred flavoring. The batter should be prepared for the tin in the following manner: Cream butter and sugar with the hand (the temperature of the hand seems to melt the butter just right), add the yolks of the eggs and beat thoroughly, then the milk. To this add the flour, which has been previously sifted with the baking powder five times. Then the flavoring (say one-half teaspoonful vanilla and one-half teaspoonful of lemon). Finally fold in the stiffly beaten whites, put in the pan (one with a tube in the centre), and bake in a quite hot oven until by inserting a broom splint it will come out clean, if done. It usually requires from one half to three quarters of an hour for baking. It is the way the cake is put together that makes it such a success, so do not shorten the process. By the addition of a package of mince meat, you will have a very nice fruit cake. This recipe, using three deep layer cake tins, makes as fine a layer cake as one could wish for.

**BANANA
TRIFLE**

Here is a very simple sweet that may be got ready beforehand. Take some bananas, some custard and some jam that is liked. If strawberry is appreciated it is a very good kind to use. Peel the bananas, slice them, and put a layer of them in a glass dish, then a layer of jam, and then another layer of bananas. Pour the custard over and serve the sweet either hot or cold, though perhaps for this purpose cold will be preferred.

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