

PUDDINGS, ETC.

CHRISTMAS PUDDING

One cup butter, cup molasses, cup milk or water, cup raisins (chopped), teaspoonful soda, three cups flour, $\frac{1}{4}$ teaspoonful each cinnamon, cloves, nutmeg; steam two or three hours.

SAUCE

Cream yolk of one egg with half cup of granulated sugar, stir in the white of an egg beaten to a stiff froth, flavor with vanilla or lemon.

COCOANUT PUDDING

Three eggs; whites of two kept for frosting; beat in enough sugar to taste and milk to make a custard. Put in a dish of bread crumbs and sprinkle over with cocoanut and a little butter; pour over the custard and bake. When done, beat whites, adding sugar, and frost top.

BAKED HUCKLEBERRY PUDDING

One quart of ripe fresh huckleberries or blueberries, half a teaspoon of mace or nutmeg, three eggs well beaten, separately, two cups of sugar, one tablespoon of cold butter, one cup of sweet milk, one pint of flour, two teaspoons of CAMPBELL'S Baking Powder. Roll the berries well in the flour and add them last of all. Bake half an hour and serve with sauce. There is no more delicate and delicious pudding than this.

TAPIOCA CUSTARD

Soak three heaping tablespoons of tapioca in one teacup of water over night. Place over the fire one quart of milk; let it come to a boil, then stir in the tapioca, a good pinch of salt, stir until it thickens; then add one cup of sugar and the beaten yolks of three eggs. Stir it quickly and pour into a dish and stir gently into the mixture the whites beaten stiff, the flavoring, and set it on ice, or in an ice chest.

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