No 7, or 3, cross and checker it, and bake in dishes three quarters of an hour.

No 2. One quart of milk, one pint pumpion, four eggs, molasses, allspice, and ginger in a crust, bake one hour.

No 91. Orange Pudding.

Grate the rind of an orange, put to it six ounces of butter, six of augar, eight eggs, scrape raw apple and mix with it; put a paste into the dish and bars of paste over the mixture.

No 92. Lemon Pudding.

Four eggs, four ounces of sugar, one lemon grated with the Juice, mix with four ounces of butter, one cup of cream, baked in a paste.

No 93. Marlborough Pudding.

Take twelve spoons of stewed apples, twelve of wine, twelve of sugar. twelve of melted butter, and twelve of beaten eggs, a little cream, spice to your taste; lay in paste, No 3, in a deep dish; bake one hour and a quarter.

No 94. A plum Pudding boiled.

Three pints flour, a little salt, six eggs, one bound plums, half pound beef suet, half pound sugar, one pint milk; mix the whole together; put it into a strong cloth floured, boil three hours, serve with sweet

No 96. Sago Pudding, for sickness.

Boil a pint and a half of new milk with four spoonfuls of sage washed and pasted temon peel, cinnamon and natures,

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