

add flour to mix soft. Tie in a bag, leaving room to swell, and boil from three to four hours. Serve with sauce.

ENGLISH PLUM PUDDING.

Two pounds suet, chopped ; three pounds raisins, seeded ; two pounds currants, one-half pound citron, two pounds sugar, five eggs, one pint milk, one-half pint brandy, two or three nutmegs, a little salt, flour to make very stiff. Put in one or two bags, and boil in a large quantity of water seven or eight hours. Serve with sauce.

GRAHAM PUDDING.

One and one-half cups Graham flour, one-half cup molasses, one-fourth cup melted butter, one-half cup sweet milk, one egg, even teaspoon soda, little salt, one-half cup raisins, one-half cup currants, one teaspoon cloves, one teaspoon cinnamon, one-fourth of a nutmeg. Steam two and one-half hours. Serve with warm sauce.

SWEET POTATO PUDDING.

One-half dozen good sized potatoes, grated raw ; one tablespoon of butter, one tablespoon of lard, one pint molasses, three tablespoons brown sugar, one-half pint milk, one egg, one teaspoon cloves, allspice and ginger, two teaspoons salt, water to make a soft batter. Stir two or three times while baking. Bake slow for two hours.

APPLE PUDDING.

Fill a dish with apples nicely sliced, sweeten them, add spices, nutmeg, a little lemon or vanilla, and cover with a crust ; set on top of the stove until the crust rises, then bake a nice brown.

Crust.

One quart flour, three teaspoons baking powder, piece of butter size of an egg, salt, milk enough to mix soft dough.

Sauce for above.

One egg, one cup fine sugar, beaten very light ; pour a little boiling water over until the consistency of cream. Flavor with vanilla, and grate a little nutmeg on top.

BREAD PUDDING.

One pint bread crumbs, one quart milk, rind of one lemon grated into milk ; yolks four eggs, beaten and mixed with one-half cup sugar. Bake one-half hour. Spread meringue on top.

STEAMED PUDDING.

One egg, one large teacup sour milk, a little cream or butter, one teaspoon soda. Mix soft and put in deep pie plates or a pud-