

PUDDINGS.

Apple Sago Pudding.

Peel $\frac{1}{2}$ a dozen sour apples, and, if perfect, simply remove the cores; if not, cut in halves and place together again. Put the apples in a buttered pudding dish, and sprinkle sugar over them. Cover the dish with a plate, set in the oven, and bake until the apples are well done. While they are baking, boil 1 cup of sago in 2 cups of water, adding a little salt. When the sago turns to a transparent jelly, it is done. Remove from the stove, stir in 2 to 4 tablespoonfuls of sugar, according to the sourness of the apples, and pour the sago into the pudding dish over the apples. Return to the oven, and let it remain there until it is browned on top.

 Campbell's Cathartic Compound, effective in small doses, does not occasion nausea.

Apple Pudding.

Pare and core 8 or 9 juicy apples. Put them into a pudding dish, half filled with water; cover closely, and bake until tender. Drain off the water, fill each apple with jelly, and season with any spice preferred. Let them stand until cool. Scald 1 pint of milk, into which stir $\frac{1}{2}$ pound of macaroons, pounded fine, a little salt, a tablespoonful corn starch, 3 tablespoonfuls of sugar. Boil all together 1 or 2 minutes, and when cool add the whites of 3 eggs, beaten to a stiff froth. Pour over the apples, and bake 20 or 30 minutes. Eat with cream.

Tapioca and Fruit Pudding.

To 3 pintes of cold water add 1 teacupful of tapioca; put on the back of the stove, where it will be warm, but not get hot, and let it remain until soft. It will take from 1 $\frac{1}{2}$ to 2 hours. Have ready, peeled and sliced, 12 good-sized sour apples, and add them to the tapioca with a heaping teacupful of sugar. Bake until the apples are thoroughly cooked, and the tapioca becomes like jelly. It is nicer when allowed to cool before serving, and should be eaten with cream and sugar.

Peach Batter Pudding.

For a quart of peeled and stoned peaches, cut in halves, take 1 tablespoonful of butter, 1 teaspoonful Standard baking powder, 1 quart sweet milk, 3 eggs, 2 cups of flour, and $\frac{1}{2}$ teaspoonful of salt. Lay the peaches in a well-buttered earthen baking dish. Sift the flour; stir into it (dry) the salt and baking powder, then rub in the butter until perfectly fine. Beat the eggs, and add them and the milk together, pouring in slowly, and stirring all the time, until the batter is smooth, then pour it over the peaches. Bake about $\frac{1}{2}$ an hour. Serve warm with butter and sugar, or with sweetened cream.

Sunderland Pudding.

Take 6 eggs, 4 tablespoonfuls flour, 1 pint sweet milk, and a little salt. Beat the yolks well, and mix smoothly with the flour; then add the milk and the whites beaten to a stiff froth. Bake in a quick oven.

Rice Pudding.

To 1 cupful of boiled rice add 4 eggs, 1 cupful each of sugar and raisins, a little nutmeg, and 1 $\frac{1}{2}$ pints of milk. Bake until the milk is like custard, and brown on top.

 Guaranteed to give satisfaction—"Standard Baking Powder."

Amber Pudding.

Mix together $\frac{1}{2}$ pound sugar and the same each of butter and bread crumbs. Add 3 eggs, well beaten, and 3 tablespoonfuls orange marmalade. Mix the butter and sugar together, then the eggs and bread crumbs, and lastly the marmalade. Put the whole in a mould, cover closely, and steam 2 hours.

Steamed Suet Pudding.

Two cups sweet milk, 1 cup molasses, 3 cups flour, one cup each of raisins, currants and suet, one teaspoonful soda. Put in a 2 quart basin, and steam 2 hours.