

December

salt and 2 tablespoonfuls of flour. Cook 2 minutes, then add 1 cup of milk, beef or chicken stock and let it simmer for fifteen minutes.—From "Good Housekeeping Magazine."



30.—Soup a la Royal, No. 2.

Beat two eggs thoroughly with half a cup of milk or stock; add salt to taste. Cook this in a double boiler, slowly; when very thick turn out on a dish to cool. When cold cut into blocks and put them in the tureen, and pour hot clear soup over them.



31.—Betsy Pudding.

Grease a deep pie dish and cover it with bread-crumbs; over this put a layer of jam, then a layer of bread-crumbs. Mix $\frac{1}{2}$ a pint of milk, a teaspoonful of sugar and a well-beaten egg; pour this over the bread-crumbs. Dot little bits of butter over the top. Let the pudding soak for half an hour, then bake for three-quarters of an hour in a moderate oven.

