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**ASSAM & CEYLON TEA**

battered pail and boil three and one-half hours. Serve with a hard sauce.

#### APRICOT PUDDING

Cut a five-cent loaf of entire wheat bread into thin slices, then crumble coarsely and mix with half cupful of melted butter. Butter a bread-pan and lay in an inch layer of the crumbs; then on top place a layer of dried apricots, soaked for six hours, or less if very soft and fresh; dust with cinnamon; then cover with more crumbs and fruit until all are used, having the final layer crumbs; turn on half cupful of cold water; cover with a pan and bake half an hour in a moderate oven; then remove the pan and brown the top. Serve with egg sauce.

#### BLACK PUDDING

One teacupful of stale, fine bread-crumbs, two teaspoonfuls of baking powder, half a cupful of chopped suet, one cupful of molasses, one teaspoonful cinnamon, half teaspoonful pulverized cloves, quarter teaspoonful salt, one egg, half cupful flour, one half cupful milk. Sift spices, salt, flour together; then add the suet and crumbs; beat together well, add the molasses and milk and egg; stir in half a cupful of dried cherries; pour into a pudding mold, well buttered; cover and steam for four hours. Serve with a liquid or hard sauce.

#### CRACKER PUDDING

Butter a dish and place a layer of split soda crackers in the bottom; sprinkle with raisins, cinnamon, nutmeg and a little salt; then add a layer of sour apples, pared, cored and sliced; place over some more crackers, and repeat with the fruit and spices until the dish is three-quarters full; then pour on enough milk to come just to the top of the crackers, beating into the milk the yolks of two eggs and the white of one, reserving the white of the second one for a meringue. Let stand fifteen minutes to soak up, then bake in a moderate oven until the pudding is puffy and brown on top. Beat the egg white with two tablespoonfuls of granulated sugar until very stiff; put this over the hot pudding, letting the top be rough, then place in the oven, the heat of which has been reduced to allow the meringue to cook through before browning on top. This method will give a tender meringue. As soon as the meringue is done serve with a hard or egg sauce.

#### LEMON SAUCE

Mix one cupful of granulated sugar, the juice and rind of one medium-sized lemon, with two cupfuls of cold water; set on the fire to come to the boiling point; then stir in one tablespoonful of corn-starch dissolved in a tablespoonful of cold water. When pouring the starch into the hot liquid stir constantly to prevent lumping; let it boil for ten minutes; then strain and just before sending to the table stir in a teaspoonful of butter.



Mr. McIntosh (to doctor who has had an urgent call in the middle of the night): "Man, doctor, I'm awfu' sorry we ca'd ye on sic a trevial job. We thoct Willie had swallowed a hauf-croon, but my wife has been countin' her cheenge an' it turns oot tae be only a penny."

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