

cinnamon, 1 nutmeg, 1 teaspoonful of salt, 2 teaspoonfuls of baking powder. Steam 3 hours.

FRENCH PIE.

Take cold meat, mince it fine, chop in an onion or two, boil and mash some potatoes. Put the meat and onions in the bottom of a deep dish, with salt, pepper and a little water or gravy, fill up with potatoes and bake in a moderate oven.

PLUM PUDDING.

One pint of raisins, one pint of currants, one pint of suet, one cup of sugar, one cup of syrup, one pint of flour, one half pint bread crumbs, one cup of milk, five eggs, spices to taste, add a little lemon peel and soda, mix thoroughly and boil three hours.—Mrs. D. WILSON.

LIGHT PLUM PUDDING.

Take two pint bowls of steeped bread in milk; when soft press all milk out and crumble fine, one bowl of suet chopped fine and one bowl of raisins and currants, one of brown sugar, lemon peel and spices to suit taste, two teaspoonfuls of baking soda, half a teaspoonful of salt and one bowl of flour. Mix all together, tie in a cloth and steam for four hours. Serve with sauce.—Mrs. R. J. WATSON.

FRENCH PUDDING.

One quart of milk, scald and add beaten yolks of two eggs, two tablespoonfuls of corn starch, $\frac{1}{2}$ cup sugar, 1 teaspoonful vanilla; boil, stirring well until thoroughly cooked, then turn into a dish. Beat whites of eggs to a froth, put over pudding, sprinkle with sugar and cocoanut. Brown slightly in oven. Eat with cream.—Mrs. G. HILLIS.

LEMON PUDDING.

Two eggs, saving whites on a plate, one cup of granulated sugar, juice of two lemons, rind grated of one lemon mixed together, 2 tablespoonfuls of corn starch cooked with boiling water, mix altogether. Beat the whites of eggs which is put on top, then put in the oven and let get a nice brown; serve cold.—E. L. CAMPBELL.

TAPIOCA CREAM.

Three heaping tablespoonfuls of tapioca soaked in a cup of cold water over night or a couple of hours, place over the fire a quart of milk, let it boil, stir in tapioca, a pinch of salt, stir for five minutes, then add one cup of white sugar, beat yolks of three eggs, flavor with vanilla, pour in mould, beat the whites stiff, spread over top, then freeze.—Mrs. JOHN JEFFREY.