

ENGLISH PLUM PUDDING.

MRS. BLAIR.

Two pounds and a half raisins, three quarters of currants, two pounds finest moist sugar, two pounds bread crumbs, sixteen eggs, two pounds finely chopped suet, six ounces mixed candied peel, juice and rind of two lemons, one ounce of ground nutmeg, one ounce of cinnamon, half ounce pounded bitter almonds, gill of brandy or if objected to, any flavoring at hand. Stone and cut up the raisins do not *chop* them ; wash and dry the currants ; cut the candied peel into thin slices ; mix all the dry ingredients well together and moisten with the eggs, which should be well beaten ; then stir in the flavoring, and when all is thoroughly mixed, add about half a pound of flour and put the pudding into a stout new cloth ; or boil in two moulds for twelve hours and serve with rich sauce.

PLUM PUDDING WITHOUT EGGS.

MRS. DAVID BELL.

Two cups of flour, two cups of raisins, two of currants, two cups of suet, one tablespoon sugar, enough water to make a stiff batter, colour with burnt sugar, spice to taste, salt, and lemon peel. *Just before* putting on to boil stir in a couple of tablespoonfuls of raw sago ; boil in a cloth, not a shape.