

Carrot Pudding

1 lb. grated carrots, $\frac{3}{4}$ lb. suet, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. currants, 4 tablespoonfuls yellow sugar, spice to taste. A little nutmeg and lemon juice, $\frac{1}{2}$ teaspoonful soda, 8 tablespoonfuls flour. Steam four hours.

—MRS. A. T. DAVIS

Fig Pudding

3 eggs, 2 cupfuls bread crumbs, 1 cupful brown sugar, 1 cupful chopped figs, $\frac{1}{2}$ teaspoonful grated nutmeg, 1 teaspoonful soda, 1 cupful chopped suet, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup flour. Steam 3 hours.

—MRS. STENSON

Christmas Pudding

$\frac{1}{2}$ lb. suet, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. bread crumbs, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls mixed spices, 1 nutmeg. Mix well together and then add 2 lbs. raisins, 2 lbs. sultanas, 2 lbs. currants, $\frac{1}{2}$ lb. mixed peel, $\frac{1}{4}$ lb. blanched almonds. Mix well together and again add 6 eggs, 1 wine-glass brandy, $\frac{1}{2}$ pint milk.

Divide quantity and put into well buttered basins, tie firmly down with a cloth, and boil for seven (7) hours.

—MRS. PALMER

Lemon Pudding

3 large tablespoonfuls of cornflour, 3 eggs, 1 lemon, 1 small cupful of sugar, and 3 tablespoonfuls sugar.

Blend cornflour with a little cold water, when dissolved pour on boiling water till it becomes thick, add the cup of sugar, the yolks of eggs, not beaten, but dropped in, then the lemon juice. Mix up and put into the oven till firm. Beat the whites stiff till they will not fall off the plate, then add the 3 spoons of sugar, and a little grated rind of the lemon. Spread on top of pudding and brown in oven. Delicious eaten cold.

—MILDRED TWISS

Moss Pudding

3 good-sized eggs, 1 cupful white sugar, 1 cupful butter, $1\frac{1}{2}$ cupfuls flour, 1 teaspoonful soda (level), 2 tablespoonfuls marmalade.

Cream sugar and butter, break in the eggs unbeaten, add flour, slowly. Steam $2\frac{1}{2}$ hours.

—MRS. HUNTER