

## HOW BABIESSUFFER




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HEALTH AND HOUSEHOLD HINTS.
Princess Jubling.-Tw.o-thirds cup of butter, melted, one cup sugar, one large cup flour, three egga, one-half teaspoon Steam two hours.
Roy Pudding.-One cup molasses, onehalf cup melted butter, one teaspoon soda dissolved in one-half cup boiling water, two eggs, one cup milk, three cups
flour, three cups raisins hour, three cups raisins. Steam three hours.
Chocolate Pudling.-One quart mllk, three ounces grated chocolate, one cup White sugar, ife eggs; scald milk and chocolate together, when cool add yolks of eggs, and one-half the cup of sugar whites of egge with other half cup of sugar; spread over top and brown light ly. Eat cold.
Celery Salad.- Cut your celery into neh lengths, lay it in a howi, and pht in on the ice untit needed. Aver it a brought on the table pour over it a French dressing consisting of tiree tal
lespoonfuls of oil, $t$ wo of vinegar, $a$ salt spoonful of salt, a hat teaspoonful of white sugar and three or four dashes of black pepper.

Plum Pudding.-One pound raisins, one pound currants, three-quarters pound of bread crumbs, one-half pound flour one pound sugar, one-half pound citron and lemon peel, one-half nutmeg, spices, two teaspoons baking powder; mix all dry and then add eggs, with milk enough to wet it all. Boil four hours.

Snow Pudding..-One pint boiling waeggs, one-half nint milk; dissolve corn eggs, one-half pint milk; dissolve corn boiling water, add whites of two egg beaten light, a little salt, one tablespoon white sugar; pour in mould and set to cool; make custaril of yolks of eggs, onehalf pint milk, one-hulf cup sugar, one teaspoon corn ytarch; flavour to taste
serve cold, pouring on custarl as you serve cold, pouring on custard as yo sunal.
Sunshine Cake.- Cream one cup of hut ter; add gradually two cupes of sugar, one cup of milk and two cups of flour. Beat well. Bent the whites of eleven eggs to a stifi, ary roth; ada gently to the batter, stirring up and over, that the eggs may not lose their lightness, The flour should be sifted thee times the sugar once. As soon as the egge the sugar once. As soon as the egg* spoonful of baking powiter, fill the tins and bake in a moderate oven for fortyfive minutes.

Queen's Pulding.--One quart milk, one piyt bread crumbs, five eggs, one teaCup common sugar, one cup pulverizell sugar; bring milk to a scald, pour over bread crumbs, and let cool; beat yolks of egg. and one cup common sug:ir together; mix in corn starch also. Just before putting it to bake add the grated rind of lemons; bake twenty minutes; beat whites of eggs and one cup pulverized sugar together, add lemon juice; and when pudding is done, put this on top, and set in oven again for a few minutes. To be eaten cold.


