

quarter pound flour, one half pound candied peel, one half pint brandy, one half nutmeg, one quarter pound brown sugar and six eggs. Boil six hours and steam two or three more when required. Caramel sauce. One cup brown sugar, one ounce of butter, and dessertspoon cornstarch, stirred till brown, add boiling water and one wine glass of brandy.

### OLD ENGLISH PLUM PUDDING.

MRS. JOHN JACK.

One pound each of stoned raisins, currants, beef kidney suet, granulated sugar, bread crumbs, and flour, one half pound candied lemon and citron peel mixed; one tablespoon salt, one teaspoonful each of finely ground nutmeg, cinnamon and cloves, eight fresh eggs, one half ounce bitter almonds chopped fine, the red part of three large carrots grated, breakfast cupful of strong coffee, strained at breakfast, cupful of molasses, and enough pure apple cider to make the whole of the proper consistency. Mix thoroughly and stand in a warm place over night, put into mould or pudding bag, tie tightly and boil gently for twelve hours. In serving make a sauce of flour, water, butter, and sugar flavored with brandy. Place the pudding on a hot dish, stick a sprig of berried holly in the centre, pour a wineglassful of brandy around it and set fire to it.