

INDIAN PUDDING TO EAT WITH MEAT.

This is simply a batter, made with Indian meal, a little salt, and scalding milk or water, tied up, not too tightly, and boiled three hours.

INDIAN-MEAL YORKSHIRE PUDDING.

Make a batter of Indian meal, with milk and two or three eggs, and pour into the pan, when you are roasting beef, pork, mutton, or any fresh meat: it absorbs the gravy, and is very nice. It is as well to pour off some of the gravy before you put your batter in with the meat, as it is apt to rob the meat of all that runs from it. When you serve the meat, pour over it the reserved gravy, made hot.

INDIAN FRUIT PUDDING.

Make your batter with 'hot milk, a little suet, shred fine, or butter rubbed with the meal, six eggs, and a pint of any green or ripe fruit, (as currants, gooseberries, cherries, huckleberries, or apples chopped fine,) a little sugar, and a tea-spoonful of salt; boil for two hours, or longer if your pudding be large.

CORN STARCH.

This is a most truly valuable article of diet, as well as being used in the dressing of fine linen. It is prepared in the United States, and sold in all Canadian stores, in packets, on which are printed directions for using it.

It is quite as palatable as arrow-root—much cheaper—and as easily prepared. As diet for the sick, it is very valuable; and also for young children. It would form a most admirable sea-store for emigrants.—A half pound packet of this fine light powder costs 7½d., or a York-shilling. It makes delightful custards and puddings.

CORN-STRAW BEDS AND MATS.

The sheathing which envelopes the grain of the Indian corn is often used for filling beds, or loose mattresses, to put below feather beds; and is preferred by many people to straw or any other material. The best method of preparing it is this:—after the corn has been husked, or the cob stripped of the dry sheath that protects it, take a few nails and drive them quite through a piece of board,—the bottom of an old box will do for the purpose: the nails must project so as to present the points an inch or two beyond the surface, and several, say six or eight, must be driven in so as to form a sort of comb, having a double row of teeth. Gather up a handful of the dry husks, and draw them quickly across the nails so as to tear them into strips: with a little practice this work can be carried on very quickly. A bag of coarse brown linen, with an opening in the middle seam, large enough to admit of a person's hand, and furnished with strings or large buttons, is the best receptacle for the straw. The persons who makes the