

the dollars and cents exactly under each other. This may seem a trifle, but nothing is a trifle which helps to form orderly habits. I once saw the large account book of a young married lady in which accounts were kept in this style:

"Bought on the 5th of June two pound of sugar for 28 cents; also, the same day, 3 pounds of beef for 60 cents." It would be a perplexing business to balance her books at the end of the year, whereas a little system would have made all very easy. Learn to do every thing in the best way while you are learning it. Cultivate a quickness in finding out the ways of getting the information you want, not idly sit down and wait for it to come to you. Try keeping an account book neatly and orderly from your girlhood, and I will venture that your husband will never have cause to fret because you do not know how to expend his money with system and prudence. Rather he will rejoice that he has drawn such a prize in the world's lottery—that he has such an efficient helper in building up a fortune.—*Cultivator*.

PUDDINGS.

The freshness of all pudding ingredients is of much importance, as one bad article will taint the whole mixture.

When the *freshness* of eggs is *doubtful*, break each one separately in a cup before mixing them altogether. Should there be a bad one amongst them, it can be thrown away; whereas, if mixed with the good ones, the entire quantity would be spoiled. The yolks and whites beaten separately make the articles they are put into much lighter.

Raisins and dried fruits for puddings should be carefully picked, and, in many cases, stoned. Currants should be well washed, pressed in a cloth, and placed on a dish before the fire to get thoroughly dry; they should then be picked carefully over, and *every piece of grit or stone* removed from amongst them. To plump them, some cooks pour boiling water over them, and then dry them before the fire.

Batter pudding should be smoothly mixed and free from lumps. To insure this, first mix the flour with a very small proportion of milk, and add the remainder by degrees. Should the pudding be very lumpy, it may be strained through a hair sieve.

All boiled puddings should be put on in *boiling water*, which must not be allowed to stop simmering, and the pudding must always be covered with the water; if requisite, the saucepan should be kept filled up.

To prevent a pudding boiled in a cloth from sticking to the bottom of the saucepan, place a small plate or saucer underneath it, and set the pan on a *trivet* over the fire. If a mould be used, this precaution

is not necessary, but care must be taken to keep the pudding well covered with water.

For dishing a boiled pudding as soon as it comes out of the pot, dip it into a basin of cold water, and the cloth will then not adhere to it. Great expedition is necessary in sending puddings to table, as by standing they quickly become heavy, batter puddings particularly.

For baked or boiled puddings, the moulds, cups, or basins should be always buttered before the mixture is put in them, and they should be put into the saucepan directly they are filled.

Scrupulous attention should be paid to the cleanliness of pudding cloths, as, from neglect in this particular, the outsides of boiled puddings frequently taste very disagreeable. As soon as possible after it is taken off the pudding, it should be soaked in water, and then well washed without soap, unless it is very greasy. It should be dried out of doors, then folded up, and kept in a dry place. When wanted for use, dip it in boiling water, and dredge it slightly with flour.

The *dry ingredients* for puddings are better for being mixed sometime before they are wanted; the liquid portion should only be added just before the pudding is put into the saucepan.

A pinch of salt is an improvement to the generality of puddings; but this ingredient should be added very sparingly, as the flavor should not be detected.

When baked puddings are sufficiently solid, turn them out of the dish they were baked in bottom uppermost, and strew over them fine sifted sugar.

When pastry or baked puddings are not done through, and yet the outside is sufficiently brown, cover them over with a piece of white paper until thoroughly cooked; this prevents them from getting burnt.—*Lady's Book*.

SELECTED RECIPES.

BEEF COLLOPS.—Any part of beef which is tender will serve to make collops; cut the beef into pieces about three inches long, beat them flat, dredge them with flour, fry them in butter, lay them in a stewpan, cover them with brown gravy; put in half a shallot, minced fine, a lump of butter rolled in flour, a little pepper and salt. Stew without suffering it to boil; serve with pickles, or squeeze in half a lemon, according to taste. Serve hot, in a tureen.

VEAL CUTLETS.—Cut the veal in slices three-quarters of an inch thick. Season with salt and pepper, and dip in beaten yolk of egg, and then in grated cracker or bread-crumbs, and fry in hot lard. When the veal is done take it up, and pour into the gravy some cream or milk, a little cut parsley, and some salt and pepper. Let it boil a few minutes, and pour over the veal.