

## MANITOBA PUDDING.

MRS. STRANG.

Four cups flour, two cups of suet, two cups raisins, one cup currants, two cups sugar (brown), a little baking powder, a little essence of lemon, a little allspice, a chopped apple, a little salt, wet with a small quantity of water, boil four hours.

## FOAMING SAUCE.

One half teacup butter, ditto of sugar, beat to a froth, put in a dish and set in a pan of hot water, add one tablespoon of hot water, if liked a little vanilla. Stir one way until it comes to a very light foam.

## MARMALADE PUDDING.

MRS. W. R. DEAN.

Two dessertspoons marmalade, two cups bread crumbs, butter size of two walnuts, one half pint of milk, two eggs two ounces of sugar. Melt the butter and mix with the bread crumbs, marmalade and sugar, add the eggs well beaten and the milk, pour into a well buttered mould, tie a cloth closely over it and boil one and one half hours. Serve with sauce.

## CHRISTMAS PLUM PUDDING.

MRS. W. THOM.

One pound each of raisins, currants and suet, three quarters of a pound of bread crumbs, one