

### Oatmeal Pudding.

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To 1 quart of milk add 1 cup of uncooked oatmeal,  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  cup of molasses, pinch of salt.

Place small pieces of butter on top. Bake slowly from  $1\frac{1}{2}$  to 2 hours. Serve with milk or cream.—Mrs. Clement.

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### Apple Pudding.

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1 tablespoon butter, 3 tablespoons sugar,  $\frac{1}{2}$  cup sour milk,  $\frac{1}{2}$  teaspoon soda, 2 cups sliced apples, a pinch of cinnamon, 1 cup flour. Bake one half hour in slow oven. Serve with cream.—Mrs. Gardner Stevens.

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### Orange Jelly.

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$\frac{1}{2}$  box of gelatine,  $\frac{1}{2}$  cup of cold water,  $1\frac{1}{2}$  cups of boiling water, 1 cup of sugar,  $1\frac{1}{2}$  cups of orange juice, 3 tablespoons lemon juice.

Soak gelatine 20 minutes in cold water; dissolve in boiling water. Strain and add to sugar and juices. Turn into mould and chill.—Mrs. Stevens.

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### Tapioca Sherbet.

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Boil  $\frac{1}{2}$  cup of minute tapioca with 1 cup sugar and 1 pint of water, in a double boiler, till clear. Add juice of 2 lemons, or 3 oranges (or any kind of fruit juice) a few minutes before taking from fire. Put on platter to cool. As soon as it begins to jelly, stir into it briskly the well-beaten whites of 2 eggs. Beat until light. Serve in cups with whipped cream.—Mrs. Geo. Codd.