

DESSERTS—Continued.

DATE TORTE—Mrs. Vokes.

- 2 EGGS.
- $\frac{3}{4}$ CUP SUGAR.
- 2 SMALL TABLESPOONS FLOUR.
- $\frac{1}{2}$ TEASPOON BAKING POWDER.
- 1 CUP DATES (chopped).
- 1 CUP NUTS (chopped).
- FEW GRAINS SALT.

Beat yolks of eggs very light, add sugar and beat well. Add flour, salt and baking powder, then dates and nuts, and lastly stiffly beaten whites of eggs. Bake $\frac{3}{4}$ hour in moderate oven.

BULLY PUDDING—Mrs. Day.

- 1 CUP WHITE SUGAR.
- 1 CUP MILK.
- 2 EGGS.
- 1 CUP CHOPPED DATES.
- 1 CUP CHOPPED WALNUTS.
- TABLESPOON FLOUR.
- $\frac{1}{2}$ TEASPOON BAKING POWDER.

Cook in oven. Serve with ice cream or whipped cream.

CHRISTMAS PLUM PUDDING—

Mrs. J. Piggott.

- 1 LB. CURRANTS.
- 1 LB. RAISINS (seeded).
- 1 LB. SUET CHOPPED FINE.
- 1 LB. MIXED PEEL OR LESS.
- 1 LB. BROWN SUGAR.
- $\frac{1}{4}$ LB. ALMOND NUTS, BLANCHED.
- $\frac{1}{2}$ TEASPOON ALLSPICE.
- $\frac{1}{2}$ TEASPOON CLOVES.
- $\frac{1}{2}$ TEASPOON CINNAMON.
- $\frac{1}{2}$ TEASPOON NUTMEG.
- $\frac{1}{2}$ TEASPOON SALT.
- 2 TABLESPOONS MOLASSES.
- 5 EGGS.
- FLOUR ENOUGH TO STIFFEN.

$\frac{1}{2}$ TEASPOON SODA (sifted with flour)
Boil from 6 to 7 hours in two 5-lb. pails greased and floured, covered.

STEAMED CHOCOLATE PUDDING—

Mrs. D. M. Foekler.

- 1 EGG.
- $\frac{3}{4}$ CUP WHITE SUGAR.
- $\frac{1}{2}$ CUP SWEET MILK.
- 1 CUP FLOUR.
- 1 TEASPOON BAKING POWDER.
- 2 TABLESPOONS GRATED CHOCOLATE.
(Or less if cocoa is used.)

Melted in 1 tablespoon hot water, 1 tablespoon butter.

Steam one hour and serve with caramel sauce.

COTTAGE PUDDING.

- 2 TABLESPOONS BUTTER.
- 1 CUP SUGAR.
- 2 EGGS.
- $\frac{1}{2}$ TEASPOON SALT.
- $\frac{1}{2}$ CUP MILK.
- 2 CUPS FLOUR.
- 4 LEVEL TEASPOONS BAKING POWDER.

Cream butter and sugar; add the unbeaten egg, and beat for 2 or 3 minutes. Add the milk and flour, baking powder and salt sifted together. Beat well. Bake in moderate oven about 20 to 25 minutes.

MOLASSES PUDDING—

Mrs. C. R. Rose.

- $\frac{2}{3}$ CUP MOLASSES.
- 1 CUP SWEET MILK.
- 1 CUP SUET.
- 1 CUP RAISINS.
- 1 CUP CURRANTS.
- SPICES TO TASTE.
- PINCH SALT.
- 1 TEASPOON BAKING POWDER.

Steam. This requires a very sweet sauce.