

eggs to stiff froth ; add six tablespoons sugar. Spread the frosting over the top ; set again in the oven until a light brown.

SPONGE PUDDING.

One small stale sponge cake, one coffee cup seeded raisins, one-quarter cup currants, one quart milk, three eggs. Must have a tin mould with a chimney. Butter the mould well ; flatten the raisins, and put thick on the mould. Crumb the cake in the mould with the currants. Mix the eggs and milk as for a custard and pour in the mould ; cover tight and boil three quarters of an hour ; then put it on a platter, and set in the oven for a few minutes.

For sauce, make a thin boiled custard.

ORANGE SPONGE CAKE.

Cut five or six oranges in small pieces and place in a pudding dish ; pour over them one coffee cup sugar ; then make a boiled custard of one pint milk, yolks of three eggs, one-half cup sugar, one large teaspoon corn starch ; pour this over the oranges. Make a meringue of the beaten whites of the eggs with three tablespoons of powdered sugar, and put over the top of the pudding and brown it slightly in the oven.

ECLAIR PUDDING.

Four eggs, one cup sugar, one cup flour, one teaspoon vanilla, one teaspoon baking powder. When baked spread over the top with chocolate icing.

Icing.

White of one egg, one-half teacup milk, one-half teacup sugar, four tablespoons grated chocolate ; boil until thick and smooth. Just before serving the pudding, split and fill with the following little, then

Custard.

One pint of milk, a little salt, yolks of three eggs, one-half cup sugar, two tablespoons corn starch ; flavor with vanilla and lemon.

DELMONICO PUDDING.

One quart of milk, four eggs (leave out the whites of three), three tablespoons of sugar, two tablespoons of corn starch, one cup of cocoanut, a little salt. Put the milk in a farina boiler to scald ; wet the starch in cold milk ; beat the eggs and sugar and stir all into the scalding milk ; add the cocoanut, and pour the whole into a pudding dish ; whip the three whites dry with three tablespoons of sugar ; flavor with lemon or vanilla ; spread over the pudding and bake a light brown. Eat hot or cold.

As a stimulent to assist nature to overcome disease use Briggs' Magic Relief.