

chopped almonds, 1 tsp. allspice, 1 c. raisins, 1 c. currants; water to make soft dough; fill two coffee tins $\frac{3}{4}$ full, and put them in boiling water. Boil with lids on tins for 3 hrs. M. Conway

FIG PUDDING.— $\frac{1}{2}$ c. flour, $\frac{1}{4}$ c suet, $\frac{1}{2}$ c chopped figs, $\frac{1}{2}$ c. bread crumbs, $\frac{1}{4}$ c. sugar, 1 egg, $\frac{1}{4}$ nutmeg, $\frac{1}{2}$ tsp. baking powder; steam 2 hrs. Serve with sauce. Mrs H. A. Glennie

HARD SAUCE.—2 cs. pulverized sugar; grate in a little nutmeg, melt butter the size of an egg, pour in and cream well; if not enough butter add a little hot water and cream it well. Mrs K. S. Hogg

CARAMEL PUDDING.—1 c. brown sugar, 1 small piece butter; put in frying pan and caramelize; 2 cs. milk have hot and when sugar is caramelized stir together; add corn starch to thicken; vanilla and blanched almonds. Serve with cream. M. Conway

PINEAPPLE CREAM.— $\frac{1}{2}$ box gelatine dissolved in 1 qt. milk, add yolks of 4 eggs well-beaten with 1 c. sugar; when scalded, but not boiled, add the beaten whites of 4 eggs, 1 can pineapple and juice; beat for a few minutes and pour into moulds. Mrs T. J. Behan

RAISIN PUFF.—1 egg, 1 tblsp. butter, 1 c. flour, 1 tsp. baking powder, 1 tblsp. brown sugar, $\frac{1}{2}$ c. raisins, $\frac{1}{2}$ c. milk; steam 1 hr.; serve with sauce. Mrs T. J. Behan

PINEAPPLE PUDDING.— $\frac{1}{2}$ c. tapioca, cover with cold water and soak 3 hrs., drain off water and place in double boiler, cover with boiling water and cook till clear; then add juice of 2 lemons, 1 c. sugar, $\frac{1}{2}$ pt. pineapple, remove from fire and stir in whites of 2 eggs beaten stiff; Serve cold with cream. Mrs K. S. Hogg

APPLE BATTER PUDDING.— $\frac{1}{2}$ c. butter, 1 c. sugar, 2 beaten eggs, 1 c. milk, 2 cs. flour, 2 tps. baking powder; partly fill dish with sliced apples, sprinkle with brown sugar and cinnamon; add $\frac{1}{2}$ c. water; pour batter over apples, and steam 1 hr. Mrs R. E. White