

GRAHAM PUDDING.

MRS. W. W. HENRY.

One and one half cups of graham flour, one cup of milk, one half cup of molasses, one cup chopped raisins, one half teaspoonful salt, one teaspoonful of soda. Sift the graham in order to make it light, but return the bran to the sifted mixture, dissolve the soda in one tablespoon of milk and add the remainder of milk with the molasses and salt, pour this mixture upon the graham and beat well, add the raisins and pour the pudding into a mould. Steam four hours, turn out and serve with sauce.

HONEY COMB PUDDING.

MISS BICKELL.

One cup flour mixed with one cup sugar, one half cup butter and one of milk melted, together, five eggs well beaten; last of all put in two teaspoons soda and one of salt. Steam one hour and a half.

MEDLEY PUDDING.

MRS. THEOPHILUS H. OLIVER.

Three eggs, the weight of three eggs in butter, in sugar, and in flour, beat the butter to a cream. Add the eggs well beaten to the sugar and flour. Put into small teacups. Bake for twenty minutes.