Potato Pudding. Take 1 lb. of
mashed or grated potatoes. Mix
with 1 lb. of sugar, 2 eggs, 1
wineglass of Brandy, 1
spoonful of Cinnamon, and
spice to taste.

Another
Mix 1 lb. of butter, 1 lb. of sugar well
beaten together, 1 pint of milk, mixed
with 4 eggs, and put in the fire
until it becomes a curd. 2 oz. of
bread crumbled fine, and mixed
with the curd — when cold mix
with the sugar. The butter, 4 more
eggs well beaten, a handful of
sultanas, 1 wineglass of
Brandy, 1 pint of
water boiled, and Cinnamon to
taste.

Orange Pudding
Take the peel of 6 Oranges, let them
be well to be pounded. To this
add 1 lb. of sugar, 2 before you take syrup
in the juice of 1 Orange.

Pumpkin Pudding
Pare the Pumpkin and cut it down
its stem, strain it through a Blender; to 2 lbs. of Pumpkin, add 1 lb. of Butter,
1 lb. of Sugar, 8 Eggs beaten to a froth, 1 glass
of Brandy, 2 glasses of Rose Water, 1/2 lemon
and Cinnamon to taste.

Baked Apple Pudding
1 pint of Milk, 12 tablespoonfuls of flour
1/2 lb. of Butter, 8 eggs, to be baked 1/4 of an hour.

Pincicaffe Pudding
Butter the dish well, then cut
Apples in thin slices, sufficient
to cover it; grate bread thinly over
the Apple. Add Butter, a pint of Milk
and some sugar, until the dish is
full. Let the Apples be the last thing,
with a few raisins stuck in the top.
About 1/4 lb. of Butter is sufficient for 6 or 8 Apples.
English Plum Pudding

2 lbs of Pudding stones, 1 lb of salt, 1/2 lb of suet, 3 tablespoons full of molasses, 1 pint of water, 6 Eggs, and a little salt.

Mix it with water or milk to a proper consistence, not forgetting 1/2 lb of flour and 1/2 lb of suet. Be careful not to make it too thick, or the pudding will not rise. It should be boiled in a large pot, covered with a cloth

Boiled Flour Pudding

Beat the suet and 6 Eggs very light, then add 1/2 lb of sifted flour, and as much milk as will make it a thick batter, then add the suet and cream of milk, and a little salt. Cover it with a cloth and stew it for 3 hours.

Ed's Pudding

6 apples chopped fine, 1/2 lb of bran, 1/2 lb of currants, 1/2 lb of sugar, 2 Eggs, and 1/2 lb of flour. Boil it for 3 hours.

Indian Pudding

One pint of Indian meal. One pint of milk boiled 1 hour and 1/2, then pour it into it well creamed, beat 6 Eggs light and mix it with it, add a small piece of butter and a small piece of sugar.

Conin Betey

Another

Take 1/2 lb of beef and chop it very fine in which pour 1/2 lb of boiling milk, stir in enough flour to make a thick batter, add 1 tea cup of molasses, and a little salt. Bake and eat it as above.

Coconut Pudding

Take 1 good dessert coconut, eat the kernels off and grate it fine, take 1 lb of sugar, water sufficient to make a rich syrup, beat the grated coconut in the syrup, and boil it a few minutes, beat 3 Eggs very light, leaving out the yolks if you prefer, when the coconut is tolerably
cool, beat the whole mixture well together. Put it in a deep dish & take it from 2 to 30 minutes. If a paste is preferred the portion will make 2 puddings.

1/2 spoonful of cornstarch dissolved and boiled in the sugar & water is a great improvement. Stir it to prevent it settling (very little water).

**Cottage Pudding**

Warm 2 1/2 tablespoon spoonful of butter, stir into it 1 tea cup full of white sugar & 2 eggs, then into 1/2 pint of flour, 2 tea spoonfuls cream of tartar. Lift it into the above, then add a tea cup full of milk, with 1 tea spoonful of carbonate of soda dissolved in it; stir well together, & bake 1/2 an hour to be eaten with wine sauce or butter & sugar.

**Ambrosia Pudding**

3 cups of flour, 1/2 pint of milk, 1/2 tablespoon sugar, 1/2 tablespoon of vanilla dissolved into the water of the pudding.
Little puddings in Pans.
Beat 4 eggs very light, make a
butter of 3 tea-cups of flour, 3 of milk
& 2 cups of cream, press in the eggs and
beat all well together, put on a
spoonful of melted butter,
place your shallow pans, or
cups, and bake from 20 to 30 minutes,
lid them with dace sugared calves.

Snow Pudding.
Pour 1 pt. of boiling milk on a
1/2 cup of cressine, add 1 large cup of
white sugar & juice of 2 limes
1 glass of wine, strain it.

Then nearly cold, beat all with the
whisk of 3 eggs which have
been previously beaten to a stiff
flour. Would it! Make a stiff
custard with the yolks of 3 eggs
1 pt. of milk
1 heaped spoonful of vanilla
extract, & when ready mix from
the custard round it, it will
keep a day or two if not frozen.

Mrs. J. C. Hand

Plum Pudding.
1 cup of flour. 10 oz. Bread crumbs 1/2 lb.
1 oz. Brown Cinnamon. 1/2 currants. In it
2 pint of water, 6 eggs, 1 lb. of suet, 2 heaping
spoonfuls of Ginger, 2 drops Cinammon, 2 drops clove
3 dr. of nutmegs.

Mix the bread crumbs with milk,
and all the ingredients well, &
beat 3 hours.

Lemon Puddings.
Mix 2 heaped table-spoonful of
Corn Starch into 2 Lumburs of Palm
Boil it till it thickens, then mix a
piece of Butter as large as a walnut
with 1/2 lb. of whilidugar, the yolks of 3 egg
& the juice & rind of 2 Lemons.

Then mix the hot Corn Starch into
it, and just before you put it into
the croud, beat the whisk of the eggs
light, and add to the whole.
This will make 3 puddings.
Plum Pudding.

The suet and yolk of eggs beaten separately. 1/2 the brown sugar. 1 bottle's loaf of stale bread crumbled fine. 1/2 the strained currants, 1/2 the currants finely chopped fine, 1/2 the lemon. 1/2 teaspoonful powdered mace. Small mace may be minced. 1/2 teaspoonful of salt. Sprinkle in the bread and quite a little sugar full of milk & boil about 1 hour. Mary Wright.
Desserts of Different Kinds

Summer Fraise Pie
5 pears
5 soda crackers
1 pint of milk
1/2 cup of sugar
1/2 cup of molasses
1/2 cup of vinegar
1/2 cup of water
2 cups of sour cream
6 eggs
1/2 cup of lemon juice
1/2 cup of currants
1/2 cup of cinnamon
1/2 cup of sugar

The quantity will make 10 pies.
A. R. F.

Tapioca Jelly
Take 3 heaped table spoonfuls of tapioca and soak it overnight in 1 qt. of water, sweeten to taste. If you choose put the juice of a lemon and 1/2 cup of sugar to it. Pare and cut your apples the size you prefer (better small) place them in your pan and sprinkle sugar over them, then pour over the tapioca and bake until the apples are done.

Ambrosia
Take 1 1/2 pears, 1 1/2 pears, separate them in quarters, trim the 2nd piece, grated coconut of this put 1/2 layer of fruit, orange, and sugar, then thinly spread the coconut and alternate
Velvet Cream
Put 3/4 of a package of Ceylon Gelatine in a bowl and pour over it a large tea cup and a half looking wine, with the juice and grated rind of a lemon. Let it stand over an hour, then add 3/4 lb of white sugar, stir it over the fire until entirely melted. Obtain it through a fine sieve into a pitcher and when cool, pour in 1 pt of cream. When it hard, when about as thick as soft custard, pour over

Italian Cream
1 qt. of Milk, 1/2 of Cream, 3. in the 3 milk, put 1/2 oz of Gelatine and set it on the fire until dissolved, then add the juice of 2 Lemons and 1 wineglass of wine. Stir all well together, put in a mold; freeze over night, then add more Gelatine.

Three Cups
Boil 1/4 lb of Rice, and at a stick of cinnamon on as much water as will cover it, when the water is boiled away, sweeten it to your taste, & let it cool a little; then add the yolks of 4 Eggs, & whites of 2 beaten up with a little rose-water, but it in large slices, cool, after which turn them over in dish, & then add some of blanched almonds & pour over them a cold

Washington Pie.
Mix well together 1 cup of Sugar, 1 Egg, 1/2 cup of Milk, 1/2 teaspoonful of Soda, 1/4 cup of Butter, 1 teaspoonful of Cream of Tartar, 2 cups of Flour, flavor with nutmegs.

Bake in 3 round fluted tins, two of the cakes bottom downwards and fill in with anything you like. Lift fine sugar over it.

A. H. K.

T. S. Thompson
Another more simple
receipt of rice. Boil it in 1 pt of
water till dry, then add 1 pt. milk
let it boil till stiff enough to make
them sweeten to your taste, and
put it in cup or moulds, when
cold turn them out, grate nutmeg
on & eat with cream.

Prunes Meat for Pies
2 lbs. of Beef boiled till tender,
""" Cut chopped very fine,
9 of Stoned Raisins, 2 of currants
washed and pitted very clean,
the Pippin Apple cut fine, 2 lbs of
Sugar, 1 pt. of Wine, 1 pt. of Brandy
1 pt. Rose Water, 1 oz of nutmeg, 1/4 oz
Cinnamon, 1/4 of cloves. ¼ lb. Almon
cut in thin slices. mix well together,

Custards.
1 pt. of Milk & 4 Eggs sweetened to
your taste (a little Peach or Rose Water
is an improvement) pour it into
cup & grate a little nutmeg on
each, then place them in a pan of cold
water, & let them in a stone or oven.

Custards without Eggs.
1 pt. of sweet New Milk, 4 Table.
spoonsful of flour, 2 of Sugar, then
with mutmeg & Cinanmon & add
it your taste. The milk should be
put in a pot over a brisk fire &
when boiling, the flour must be
stirred in, after having been mixed
with cold milk - to prevent its
lumping as soon as thoroughly scalded,
add the Sugar & spices. It may be
be baked either in cup or crust. This is
a fine Custard & by many preferred
to that made with eggs.

Pronce Dumplings.
Roll out some pruie dough in a
long strip, lay on this some prunes
(of any kind) cut them fine & roll well
scalded, roll it up & fold over
the ends, pin it safe in a towel
& boil an hour. To be eaten with jam.

Rice Milk.
Take a tea cupful of rice, boil it till
about half done & let all the water
be evaporated, then add the milk.
and beat an egg with some flour & cream, let it boil a few minutes & season with sugar & cinnamon, or nutmeg.

**Rice Soufflé**

1 cup of rice boiled tender, 2 eggs, 3 cups of fine white sugar & lemons. The juice & wine of the lemons. 2 cups of the sugar & whites of the eggs beaten very stiff for the top. The yolks of the eggs, the wine of the lemon grated with the rice take 20 minutes, eat with wine dip.

**Arraguen Blanqueado**

1 yeg arraguen washed in warm water, then boiled in 2 qts. of milk until it is stiff enough to jelly. Then beat light 2 eggs, and add sugar & beach water to them, after which from supper the 12 arraguen.

**Apple Sago**

1 coffee cup of sago, 1/2 cup boiling water, 1/4 cup sugar, 1/2 lemon. Put 2 cups as many apples as will stand in your dish - pour the sago over them & bake 1 hour, serve with sugar & cream.

**Lemon Pie**

The yolks of 6 eggs, 1 cup of butter, 2 of sugar, 1/2 of milk, in which dissolve 6 level [spoonfuls] of cream [sugar] add the juice & wine of 1/2 lemons to be baked in a crust. Then beat the whites of 6 eggs with 6 large spoonsful of white sugar & spread over the top & brown in the oven. This will make 4 pies.

Lucy Skahan

**Omelet Soufflé**

Take as many eggs as are required & to each egg add 1 tablespoonful of fine white sugar & the juice of lemon. The whole, beat all together very light, then add the whites, (which must be beaten separately), and put immediately into a griddle oven & bake about 10 minutes, in the dish to be served on.