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HOUSEHOLD

PUDDINGS

CARMEL PUDDING.

Take four ounces of sugar, one gill of water, four yolks and two whites of eggs, half a pint of milk, half a tablespoon of pulverized sugar. Put the sugar and water into a saucepan. Boil quickly with the lid off. Do not stir. When it becomes a pale coffee color pour it quickly round the inside of some dry moulds; it will become hard almost immediately. Beat the eggs and add to them the milk and sugar. Pour this custard into the tins, then cover with greased paper and steam very gently until the custard is firm. Turn out, and you will find the hard sugar has melted and formed a sauce round and over the puddings. These puddings are delicious, either hot or cold.

CORNMEAL PUDDING.

Rub the sides and the bottom of a saucepan with butter, and when the butter has melted pour in half a cupful of boiling water, then a quart of milk. When this comes to a boil sift in gradually a pint of cornmeal, stirring all the time. Add half a teaspoonful of salt and set the mush aside to cool. When cold stir in half a pint of New Orleans molasses and a quart of cold milk. Pour into a well buttered and very deep pudding dish, cover with a plate and bake it in a slow oven for eight hours. It may be put in during the afternoon and allowed to bake all night, if desired.

NORWEGIAN PRUNE PUDDING.

Pick over and wash one-half pound of prunes. Add two cupfuls of cold water, cover and let soak one hour. Bring to the boiling point and let boil until soft. Remove the stones, obtain the meat from the stones and add to the prunes cut in quarters; then add one cupful of sugar, one inch piece of stick cinnamon and one and one-third cupfuls of boiling water. Again bring to the boiling point and let simmer 10 minutes. Dilute one-third of a cupful of corn starch with one-fourth of a cupful of cold water, add to the prune mixture and let boil five minutes. Remove the cinnamon, turn the mixture into a mold and chill. Remove from the mold and serve with cream.

COCOANUT PUDDING.

Take one cup of fresh cocoanut, grated, or one heaping cup of cocoanut cakes broken into small pieces. Soak them half an hour in one pint of milk. Beat the yolks of two eggs, add two tablespoonfuls of sugar; even, if you use the cakes, heaping, if you use the fresh nut. Add half a teaspoonful of lemon extract. Stir this into the milk and bake in a quick oven twenty minutes, or until the custard is set. Use the whites of the eggs for frosting.

CHOCOLATE PUDDING.

One quart of milk, one egg, four level tablespoonfuls of corn starch, six tablespoonfuls of sugar, three tablespoonfuls of grated chocolate. Heat the milk to

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boiling point, dissolve the corn starch in a little cold milk, stirring it free from lumps; then add the grated chocolate, beaten egg and sugar, and after mixing thoroughly, add the boiling milk, and stir until it becomes like a soft custard. Flavor with vanilla. Serve cold with cream.



Household Hints.

Soups should not be thickened until just before they are used.

All garments will wash easier if they are soaked in cold water.

To keep the water in cases of cut flowers clear and sweet, add a small bit of sugar.

A piece of heavy oiled paper put tightly over the top of the garbage can will do away with flies.

Boil lamp burners in water with a little soda or washing powder dissolved in it. They will be clean and bright and give a good light.

Keep a thick piece of paper on the right hand end of sewing machine to lay the scissors on. This prevents the furniture from being pricked up when laying the scissors down.

Try stirring flour and water for the thickening of gravy with a fork instead of a spoon. It will not lump, and consequently the gravy need not be strained in order to be palatable.

Sugar And Soap Are
At Premium

London, May 30.—Berlin has made a further reduction of the meat ration. Beginning to-day this is fixed at half a pound of meat per adult each week. Under the new arrangements the ration is subject to revision each week. It is doubtful whether the supplies in hand will meet even this allowance.

The shortage of eggs continues and in the absence of the ordinary variety the government is encouraging the use of gulls' eggs, which it is claimed, are suitable for certain cooking purposes.

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"There is also a serious lack of sugar. Last week the hotel and restaurant keepers appealed to the municipality to increase the minimum allowance to be purchased. The request was refused and notice was issued that restaurant customers in the future must bring with them the sugar which they wish for their coffee, tea, or cocoa.

"Soap is now scarce that workmen in Berlin factories have to bring their own supply with them if they wish to wash before leaving the works.

The Nations which
Endure.

(Toronto "Weekly Sun.")

Rider Haggard, the English novelist, who has given long attention to rural problems in England, announces an interesting theory or rather inference from history. He says that, if nations and empires are to endure, they must root themselves in the land. One after another, the commercial nations have passed into oblivion, but those which lived by the land still survive. Tyre and Carthage lived by trade, neglecting Mother Earth, which grows greener from their bones, while their memories are recorded only in the pages of history. But, the immemorial east was living then and still lives on the land and by the land and will live on, when the commercial

nations of to-day, if they remain commercial, have passed away. England, he adds, forgets that from the land has come all that has made her great and will keep her great.

The war, he thinks, will promote a return to the land by bringing people face to face with the realities of life. Conventions will be melted. Social distinctions, false standards of living, ostentation, luxury and dissipation will disappear.

That is more interesting than the visions of empire and internationalism with which we have been made familiar. But, in the changed world, which is to be, will the motives of grain cease to operate?

Kaiser Asked
For Mediation

London, June 1.—A despatch to the Daily News from Rome says:

"Prince Camperiole, Prince von Buelow's brother-in-law, has confided to friends that the Kaiser solicited President Wilson's mediation and offered to send von Buelow to Washington to co-operate in a peace scheme, based on important 'spontaneous' concessions, possibly including the evacuation of Belgium.

"The premature report of von Buelow's journey to America was due to some indiscretion."

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