faded spots; only we must not mind the trouble of putting them under cover of the glass again at sunset when the season shows a real sign of change.

A few words ought this month to be said relative to our stock of cuttings, and as to the best method of preserving them through the winter. Now, we have often suggested that a capital method of relieving our overburdened greenhouse is to utilise one or two old garden-frames for the hardiest of our cuttings, such as calceolarias, and perhaps some verbenas, &c. These in the middle of August would have readily rooted if planted simply in the soil of your kitchen garden and covered over with your frame. They will want at first a little watching, varying, perhaps, in proportion to the season in which they are taken. It would certainly never do to have them half burnt up under your glass in the wane of a hot August sun, so plenty of air and watering will be necessary at the outset. Or perhaps the prolonged summer season will induce your cuttings thus housed to show a disposition for small bloom ; pinch off, then, all these little unnatural blooms, and do all you can to prevent your cuttings from becoming drawn and spindly. This not only weakens them, but they would—if your stock of them is large—give you a good deal of trouble, as the winter and early spring advances, by the room they would require. Once well rooted and started—and a healthy stock of cuttings should resemble a little Liliputian shrubbery—the next enemy that you have to be on your guard against is not frost, but *damp*. Let us suppose a dreary and drizzling October and November ; you will find that unless some air has been daily given to your frames, your cuttings will look mouldy and unhealthy. Plants can no more survive without fresh air than human beings can.

As for the greenhouse, which by the end of this month we generally find pretty well crowded, with the winter in prospect, a good plan to let out damp in a rainy autumnal season is to open the lights at the top a little way, and have a fire, so that all the steam and moisture will get away through your open windows. As a general rule, however, we prefer allowing our stock of cuttings to stand outside in their pots and pans until Michaelmas before actually housing them. Enough, then, as to the cuttings, though a very important subject, for on their well-being largely depends our garden supply for the following summer.

The kitchen garden will of course, as usual, give us plenty to do this month. Crops will, as the season advances, want clearing off, and then comes the day's labour with preparing the bed for the reception of the new crop, for on no account must a piece of land be allowed to lie idle. Never, however, think it necessary to waste even a cabbage-stump ; a severe winter may be coming, and indeed, in our uncertain climate, no one knows what may be in store for us. Plant out your old cabbage-stumps, then, in any out-of-the-way corner of your kitchen garden, all pretty close together, as room anywhere is important. You will be glad to find them sprouting one day as you pass along, and find, too, a welcome dish of greens for the housekeeper, perhaps at a time when many green vegetables are growing very scarce. You can now plant out young cabbage-plants, some five or six inches apart, only leaving barely room enough between your rows of cabbages for walking along to hoe and attend to them. As the winter advances, when you want them for use, pull up every alternate cabbage. By this means you will give more space for the others to grow and develop themselves. Celery, of course, is now rapidly coming on, and will want constant and cautious earthing up. The last earthing will have probably before this been given to the potatoes, as next month we lift the whole of our stock, as it would not do to let them lie too long underground. The winter spinach will want thinning, and, as time goes on, only the outside and larger leaves gathered for use. Salads we are always requiring, so have plenty sown in a frame, if only you can spare one ; in the absence of much greenhouse room, an extra frame is of the greatest value in the garden. Then as to our fruits, our peaches and nectarines are ripe or ripening, and this the wasps and large flies are aware of, to our cost. Bottles of sugar-and-water, and rotten fruit, left here and there about, serve as good traps, but the objection to putting arsenic in shallow vessels with the rotten fruit, as some advocate, is that our bees may suffer as well. It is a difficult subject, yet somehow we find that there is enough fruit for ourselves and the flies too.

EVERY-DAY PUDDINGS, AND HOW TO MAKE THEM.

THESE hints, as the title implies, will be of the most homely kind, setting forth rules and principles for the guidance of those who are anxious to do simple things in the right way, and present a variety of puddings at their tables ; for, be it remembered, variety is not only pleasant to the palate, but necessary for health.

Farinaceous Puddings, although the simplest, are unquestionably, as a rule, improperly made and cooked ; and as they are so nourishing and delicious when the right mode is followed, we will give them first place. Now, when cooking any kind of food, we are nine-tenths of the way on the road to success if we understand both the composition of the food and the effect of heat upon it, *i.e.*, the amount of heat required for its conversion from the raw to the cooked state.

First, then, the composition of the "food stuffs," or "cereals," all of which may be classed as farinaceous, viz., sago, tapioca, hominy, rice, semolina, pearl-barley, crushed wheat, &c. ; in a word, they are *starchy* foods, although the proportion varies—in some there is more than seventy per cent. of starch, for the perfect cooking of which a long time is required to enable the little cells to swell and burst ; hence the absurdity of cooking them in a quick oven.

Everything of a starchy nature swells in cooking, so plenty of room must be allowed, and the proportion of rice, &c., should not be more than two ounces for each pint of milk used in the pudding ; the dish should not be more than three-parts filled. What happens if the dish *is* quite full, the oven too hot, and too much grain, as we may term it, used? Just this : in a very short time the milk will be soaked up, so the grain cannot swell as it should, and some will have boiled over in the oven ; the result being a hard, indigestible, quarter-cooked mess, instead of, at less cost, a rich, creamy, nourishing pudding. Try the following method for any kind referred to above:—Wash well, in several waters, four ounces of the grain, put it in a dish well greased, with two ounces of sugar, a pinch of salt, and a quart of milk ; stir up and, if the flavour is liked, grate a little nutmeg on the surface, and bake from two to three hours in a *very slow oven*. Coarse oatmeal makes an excellent pudding of this kind ; children will enjoy it baked *minus* sugar, and served with warm treacle.

It is well to stir the contents of the dish a few times during the first part of the cooking. Some may say, "*How* slow should the oven be?" We mean that the milk should only just simmer, the very tiniest bubbles only appearing on the surface ; indeed, after the pudding has reached simmering-point in the oven, the cooking may often be finished on the top of a range, or the hob of an open grate.

Some of our readers will exclaim, "No eggs!" and others will assert that the pudding cannot be made without them ; though, as a matter of fact, they are not required in an every-day pudding, and nothing is more indigestible than a long-baked egg. Those who insist upon adding them will be wise to make the pudding by cooking the milk and grain separately in a saucepan until nearly done, then adding the eggs when the mixture has cooked, and baking the pudding just long enough to set and brown the surface.

A Baked Custard.—How often is this seen watery at the bottom, and full of holes, rough-looking all through! There are many causes, the chief being excess of sugar, imperfect mixing, stale eggs, and too hot an oven. Really good milk should be used, and the pudding moved as little and as gently as possible ; the oven must be gentle, and a smooth custard will be the result. A very light pudding for an invalid is a *steamed custard;* two eggs, rather less than half a pint of milk, and a teaspoonful of white sugar should be thoroughly beaten, poured into a buttered basin, covered with a buttered paper, and steamed in a saucepan of gently-boiling water coming half-way up the basin for thirty to forty minutes. A *savoury custard* is similarly made, *cold beef-tea* taking the place of the milk and sugar ; this is very enjoyable when cold, and furnishes a nice change.

Batter Puddings need careful mixing to insure freedom from lumps ; they are improved by standing some hours before cooking, and further improved by the addition of the whites of the eggs, separately beaten, at the last minute. Baking powder, too, should always be put in the instant before the batter is poured into the dish or basin ready for cooking, or it is useless. Very good proportions for "*Yorkshire Pudding*" batter are two eggs, a pint of milk, and six ounces of flour. Steamed or boiled puddings should be rather stiffer than baked ones, as the moisture evaporates to a greater extent in the dry heat of an oven than when they are cooked by steam. In separating eggs, yolks from whites, care must be taken to avoid any intermixture of yolk and white, as the former contains oil, and would prevent the latter being stiffly beaten. A current of air facilitates the beating ; so does a pinch of salt—it gives body ; the eggs *must* be fresh.

With regard to *Suet Puddings* of all kinds, *i.e.*, all puddings containing suet, they must, to be digestible and nourishing, be well cooked ; the suet should be first skinned and shredded, before chopping, and the finer it is chopped the better ; this is an operation very carelessly performed as a rule.

Beef suet makes the richer, but mutton suet the lighter puddings.

Bread-crumbs form a good addition, even to an ordinary rolly-poly ; if to each half-pound of flour two ounces of bread-crumbs be added, a lightness and delicacy unobtainable without them are a certain result, and the pudding is more wholesome. Steamed puddings are lighter than boiled ones, and there are other advantages ; viz., no cloth is needed, a piece of greased paper taking its place, and it matters not about the basin being full, as there is no fear of the water getting into the pudding if care is taken to set it in a saucepan with boiling water half-way up the basin, replenishing it from time to time with more boiling water ; keep the lid on, and allow at least half as long again as the same pudding would take to boil. Little puddings can be steamed nicely in an ordinary potato-steamer.

When liquids and semi-liquids—such, for instance, as a combination of milk, eggs, and marmalade—are added to puddings, they should be beaten together before putting them with the dry ingredients (imperfect mixing of the materials being a common cause of failure in turning out), and the mould or basin must be well greased with fat free from salt ; clarified dripping is preferable to salt butter—so often used for culinary purposes—as the latter would cause them to stick.

All whose digestions are imperfect will do well to avoid currants ; in the majority of cases sultana raisins can take their place ; besides, they are less trouble to clean, and really nourishing, while currants are not ; and every housewife knows how troublesome they are to wash, dry, and pick *properly*. In grating

lemons, only the yellow part should be used—the white pith is bitter; or, if chopped peel is preferred, a little sugar will assist the process, as it moistens and so keeps the peel in a mass; in chopping it for forcemeat, salt, instead of sugar, helps in just the same way.

Bread Puddings, the very name of which is a hated sound in some houses, may be made really nice, and in a variety of ways, with but little more trouble than is required to prepare the uninviting heavy mess so often seen. For the basis, the thing to avoid is lumpiness; just soak the bread (crust or crumb) in water until soft, then squeeze it as dry as possible, and pass it through a cullender, or beat out the lumps with a fork; this may then be converted into many kinds for which fresh bread-crumbs often form the foundation—such as fig, treacle, lemon, date, &c. &c. —always remembering that it must be made stiffer; it will yield moisture during the cooking, whereas a pudding made of dry bread requires added moisture. With the Editor's permission we will give, on a future occasion, some recipes for puddings of this kind that, we promise, will give satisfaction to the juveniles, and mothers shall have no cause to complain of the cost.

Bread-and-Butter Puddings.—How often one meets with some such recipe as this:—"Fill a dish with bread and butter, pour over a custard of eggs, milk," &c. If you *fill* the dish with bread and butter, how can there be room for the custard, and the subsequent swelling during the baking? Try this method:—Supposing your pie-dish holds a quart, just half fill it with bread and butter, each slice sprinkled with sultana raisins, candied peel cut very small, or grated lemon-rind, and, if the flavour is liked, a little spice. Beat up nearly a pint of milk with two eggs and sugar to taste, about two ounces; pour this over the pudding, letting it soak awhile; put a few pieces more butter on the top, and cover with an old dish or something which fits, until it is about half baked—in a moderate oven—then remove the cover, and let it brown nicely, but it should not be hard; turn out, dredge with castor sugar, and pour a little plain custard or cream round it. This is very different from one made in the way above referred to, which is often as hard as the driest dry toast. For children, a pudding made without any butter, except to grease the dish, will be quite rich enough, and a little marmalade is very nice as a substitute for candied peel.

We will just refer to the old-fashioned plan, even now sometimes recommended, of boiling puddings in a cloth. A moment's reflection will convince any one of the absurdity of this; it is impossible in the case, say, of a plum pudding, to avoid losing some of the goodness, as the colour of the water plainly shows after boiling; and the flavour suffers equally. It may be well to point out that tin is a better conductor of heat than earthenware; a pudding in a tin mould holding a quart would be done in a fourth less time than one in a basin of the same capacity, crock being a bad conductor of heat; that is why pastry baked on plates is not so good as when tin patty-pans are used, as pastry needs a quick oven. For this reason, also, tins for Yorkshire puddings should not only be greased, but made hot after well greasing before the mixture is poured in; it will then rise better.

May we point out that perfect cleanliness is a desideratum? So are good and pure ingredients; of groceries generally, it may certainly be said "the best are the cheapest." Colourings, essences, and the like are plentiful enough of good quality, bearing the name of the maker; no good firm is ashamed of its name, and there is no need to purchase low-priced inferior goods of this kind, which are, in some cases, absolutely injurious. We find that, in the present instance, we have no space for actual recipes (save three with which we close our hints); later on we hope to give some. Meanwhile we would urge our readers to endeavour to master the principles of pudding-making, which will enable them the better to understand any recipes they may meet with; and when failures arise, as they sometimes will, in spite of the greatest care, they will the more readily grasp the cause, and so prevent the recurrence of the disappointment.

Nursery Pudding.—Measure half a pint of soaked bread, beaten as above directed; add one tablespoonful of cornflour, first mixed with half a pint of milk and boiled for a few minutes. Beat the whole until cool, then stir in one egg, spread a little jam at the bottom of a greased pie-dish, pour in the bread mixture, and bake in a moderate oven for half an hour. Alternate layers of the jam and bread mixture make a still nicer pudding, in which case call it "*Jam Sandwich Pudding.*"

Treacle Pudding.—This is exceptionally wholesome and a general favourite. Mix together four ounces each of bread-crumbs, fine oatmeal, and chopped suet; add two ounces of candied peel cut small, two ounces of flour, half a teaspoonful of mixed spice, a pinch of salt, and two eggs beaten up with half a pound of treacle. Mix thoroughly, put it in a well-greased basin, and steam it for *at least* three hours. Figs, dates, or raisins can be added by way of variety.

Combination Rolly-poly.—Roll out some suet crust, and spread it with the following mixture:—Half a pound each of figs, prunes, and dates cut small; the same of sultana raisins, brown sugar, and chopped apples, with a little spice to flavour; this will not all be needed for one pudding, but can be kept in a jar for use; the fruit is, of course, to be stoned. Roll up and boil from two to three hours according to size.

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