

he's wise, will not part with the money till he sees the deeds."

"I'll take care of that," said I in parenthesis.

"We must scrape together all the money we can. I will offer it to them, with my bond for the remainder, upon old Sylvester's written order for the title-deeds to be delivered up to me, and without seeing them."

"Bravo!" I cried. "We shall beat Coneybeare there, for his lawyer wouldn't let him buy a pig in a poke like that."

"I will go and see them about it at once."

"Do, my lord; they'll accept, I'll warrant. A bird in the hand is worth two in the bush, at any time, to such sportsmen as they are. They'll accept a thousand pounds down, and your bond for the rest, and glad to get off with that; and don't you offer too much."

Redlands smiled. I knew what he was thinking: that no price was too high to pay for the happiness of the woman he loved.

So off he went on his mare, that stood outside, at a gallop, as if his life depended on bringing this matter to a satisfactory conclusion.

"Meanwhile," thought I, "it will be as well to drop in on Coneybeare, and put a spoke in his wheel if I can." But first of all I thought I might as well have tea; so I sat down, and poured myself out a cup, all the while thinking out all the probable results of Redlands' present attempt. But the probable results, I have noticed, seldom occur in real life, and in this case the result was outside of anything that had ever entered my head.

END OF CHAPTER THE FIFTEENTH.

MORE ABOUT PUDDINGS.



WE will ask those who are desirous of learning "more about puddings" to read over the paper on "Every-day Puddings" which appeared recently in this Magazine.* As we here assume that the directions given, and rules laid down therein, will be followed by all who attempt to carry out these recipes, we shall thus save much repetition in the present paper.

We are mindful of our promise to give some further hints on puddings suitable for

the nursery. Perhaps one of the best is *Albany Pudding*; this is a mixture of coarse oatmeal, crushed wheat, brown bread-crumbs, brown flour, and suet, two ounces of each; four ounces of treacle, and four ounces each of figs and prunes (stoned) cut up finely; one egg and enough milk (*about* a quarter of a pint) to make a stiff mixture are added to the above. This pudding should be steamed for three or four hours, or boiled a proportionate time, and served with hot treacle poured round it. Many mothers have proved the difficulty of inducing their children to eat porridge of any kind; they will do well to serve the ingredients in the form of a pudding such as the foregoing, the combination of cereals and fruit furnishing a most wholesome diet.

It is to be regretted that comparatively few people (vegetarians excepted) are acquainted with crushed wheat, for it is excellent for a variety of purposes, and suits many people better than oatmeal, being less heating to the blood.

Prunes and figs, as well as dates, may be introduced into many kinds of puddings with good results (being

* See CASSELL'S MAGAZINE for September, 1888, page 594.

equal to raisins, and far superior to currants, which—we will repeat—should never be given to children); they are also excellent stewed and served with farinaceous puddings, or with boiled rice or macaroni; for it should be borne in mind that if starchy foods are partaken of frequently, fruit is necessary to counteract their constipating tendency. A favourite remedy for this complaint with a surgeon who is well versed in hygienic diet is a dish of stewed raisins; these should be stoned, and left to soak for some hours in a little water previous to stewing, until they are well swollen and soft; no sugar is to be added, but lemon-juice is recommended, and, to derive full benefit, stale wholemeal or malt bread should be eaten with them.

To return, however, to puddings: another, suitable alike for children and adults who cannot indulge in heavier varieties, is thus made:—Spread some thin slices of brown or white bread, or stale sponge-cake, with jam; make them into sandwiches, and then cut into small dice—there should be enough to fill a half-pint measure; put them lightly into a buttered basin, then pour over an egg and half a pint of warm milk beaten well together. Steam this for an hour (see previous directions for steaming). Marmalade may be used instead of jam, and any flavouring added to the milk.

A passing word about spice: this should never be added to puddings for invalids suffering from a cough, sore-throat, or allied ailments, as the smallest quantity often proves very irritating.

Empress Pudding is old-fashioned, but popular. Four ounces of well-washed rice are first to be simmered in a quart of milk, until the grain is soft and the milk absorbed; when cooled a little, a couple of eggs, with sugar and flavouring to taste, are beaten in, and the mixture put into a greased pie-dish, in layers, with jam between each, and baked a pale brown in a moderate oven. The substitution of other cereals for the rice, as well as of stewed fruit (apples are suitable), suggests

itself; and those who do not possess that convenient utensil a "double saucepan" will be glad to know of a simple way of cooking rice and other grain, which obviates the frequent stirring required when it is "steeped" in an open saucepan. Just put the rice and milk in a tin canister, with a tight-fitting lid; set it in a saucepan with boiling water three-fourths up the tin; cover, and keep the water boiling fast until the grain is cooked. If no canister is handy, a mould or cake-tin will do, covered with a plate or a greased paper twisted tightly round. Our reason for preferring tin to crock is due to the fact that tin is a good conductor of heat. In either case, room must be left for the grain to swell, and a little butter will hasten the cooking.

Carrots form a valuable addition to many puddings, raw ones being superior in point of flavour to boiled ones, but they should be grated to pulp. *Devonshire Cheesecakes* owe their basis to grated carrots, to which an egg or two, currants, spice, and cream, with enough grated sponge-cake to give sufficient "body," are added; the mixture is baked in shallow pie-dishes lined with pastry. With richer varieties of these cheesecakes, some butter and other accessories are added, but the plainest are excellent, and have the merit of being cheap.

To plain plum-puddings, such as are known as "vegetable plum-puddings," carrots can always be added: they impart lightness as well as flavour, but as they yield moisture during the cooking, the mixture should be rather stiffer than usual, otherwise the pudding, if a boiled one, may break in the turning out. A small quantity of caramel (burnt sugar) improves the colour and appearance of this class of puddings.

Turning our attention to apples, we are confronted by a host of dishes sufficient to fill a volume, this wholesome fruit being justly and equally popular in all counties.

Apple Charlotte is made by stewing some apples, peeled, cored, and quartered, to a pulp, with sugar sufficient to sweeten pleasantly; the juice and grated rind of a lemon, and an ounce of butter, should then be added to each pound of apples; this must be well boiled, as the *marmalade* should be rather stiff; the tin or dish should be well buttered, and lined with thin slices of bread, buttered on both sides; then the apple mixture and more bread and butter alternately added until full, bread and butter forming the top layer. In lining the tin, the slices should overlap each other somewhat; sometimes they are cut into fingers, if they will more readily fit the tin. The *Charlotte* should be baked to a nice brown. A still more homely one is made of bread and butter as before, but with uncooked apples, over each layer of which, sugar, with spice or lemon-rind and juice, is sprinkled. There is yet another way of making it, if a good share of apples is desired: that is, to put a slice of bread at the bottom of a tin mould, and to line the sides, then fill up with the apple mixture; another slice of bread to cover the top finishes it. Bake as before.

Apple Amber owes its excellence chiefly to long cooking: the ingredients are a pound of apples chopped

finely as for mincemeat, half a pound of bread-crumbs, one ounce of flour, three ounces of suet, the grated peel of a lemon, and a dash of nutmeg or cinnamon, two eggs, and three ounces of sugar. It is better to have this pudding *under* rather than *over* sweet, as sweet sauce or castor sugar can be served with it. It needs four hours to boil, or six to steam; the appearance and flavour are totally different if cooked for a matter of a couple of hours only. This resembles the pudding of olden times known as *Paradise* or *Mother Eve's Pudding*, only that currants are added thereto. In superior cookery, apples, after being stewed to pulp for puddings, sauce, &c., are passed through a hair sieve, and when this is omitted, care should be taken that no lumps are left in, and the mass should be well beaten.

Another pudding which can hardly be cooked too much is *Fig Pudding*; one of the undermentioned weight needs six hours to steam, or four to boil, *at the very least*, and the nicest we ever tasted, made from this recipe, was cooked for eight hours. First, slice and cut up ten ounces of *good* figs—poor ones are quite useless; mix them, on a board, with six ounces each of well-chopped suet and bread-crumbs, four ounces of brown sugar, and three ounces of flour; mix with the hand, then, with a sharp knife, chop the whole mass, turn it into a basin, add the grated half of a small nutmeg and two eggs, beaten with four table-spoonfuls of milk, and mix *thoroughly*; then put it into a well-buttered basin or mould, which it will quite fill, if it is to be boiled. A very suitable sauce to serve with this is thus made:—Dissolve an ounce and a half of butter in a stewpan, and stir in an ounce of flour until smooth; add, by degrees, half a pint of milk, stirring all the time; boil up well, and put in a table-spoonful of castor sugar and the grated rind of a lemon, or a few drops of essence of lemons. This sauce can also be served with batter, marmalade, and lemon, as well as many other kinds of puddings. Water can be used instead of milk, in which case more butter is required; the addition of lemon-juice is a pleasant one, and if a clearer sauce is liked, corn-flour or arrowroot can take the place of flour, but either should be mixed with a little cold water before adding it to the dissolved butter.

An authority on culinary matters recommends, for good plum-puddings, the outer fat of roast beef to be chopped and mixed with the suet; he says it is excellent. If for plum-puddings, why not for others to which suet is added? And if the outer fat of cooked meat, why not the inner? Those whose families are averse to fat meat may be glad to take the hint, and use up some of it in this way.

Here is a cheap, but excellent, pudding for the juveniles. Rub three ounces of clarified dripping (or shred it in cold weather) into half a pound of flour until as fine as bread-crumbs, add half a tea-spoonful of mixed spice and a good pinch of carbonate of soda; mix with an egg, half a tea-cupful of milk, and half a pound of golden syrup, all previously beaten up together. Steam for three hours, and turn out carefully.

Treacle Roly-poly is generally a failure, owing to the boiling out of the syrup; plenty of bread-crumbs

mixed with the treacle are needed to obviate this, but it is better to make the pudding in a basin, lining it with the crust, and filling up with treacle and crust alternately, having crust at the top, just as for a fruit pudding. The syrup may be spiced or flavoured with lemon-rind. A very superior golden syrup (clear and of nice colour) is now sold in tins: a great improvement on the dark-coloured—often far from clean—treacle of years ago.

We have previously spoken of the use of sago as a substitute for eggs in plain puddings; here is a case in point: viz., a homely variety of *Snowdon Pudding*.

Line a greased basin with stoned raisins, the cut side to be pressed to the basin, and fill up with the following mixture:—three ounces of bread-crumbs, an ounce each of flour and small sago, two ounces each of moist sugar and suet, a table-spoonful of jam, and a quarter of a pint of milk. Boil for two hours. In *Snowdon Pudding* proper less sago is used, because eggs are added.

There are many other puddings we would refer to if space allowed, but we trust that those already treated will prove useful. On a future occasion we hope to mention some of the richer kinds in a chapter devoted to "Superior Sweets."

LIZZIE HERITAGE.

ON PEDIGREES.

BY JAMES DALLAS, F.L.S., CURATOR OF THE ALBERT MEMORIAL MUSEUM, ETC.



PERHAPS one of the most striking developments of modern democracy is the wide-spread ambition amongst ordinary folks to ascertain their pedigrees. It would be hard to say what generally induces the mania, but probably it is in the first instance attributable to some trifling accident or to some traditional descent, which it is supposed will confer honour upon the family, if fairly established.

Of course there are persons who have risen suddenly to opulence, and who, like Thackeray's pompous Sir Brian Newcome, apply at once to the Heralds' College for a ready-made pedigree, which may or may not be essentially accurate, and which they accept with the blind and trusting faith of children. Or they apply, if economically inclined, to one of the many pedigree-hunters, whose researches seldom extend beyond the ordinary printed registers of pedigrees of one kind or another, and whose elaborate genealogical trees are for the most part absolutely unreliable. Obtaining from the applicant for genealogical honours on the one hand the names of a few of the latest ancestors with which he knows himself to have been blessed, and on the other hand gaining from some such work as Burke's "Landed Gentry," or printed copies of sundry Heralds' Visitations, the more or less authentic pedigree of some family bearing the same name, the pedigree-maker fills in with a free hand and an easy conscience such trifling blanks as interrupt the course of descent in later times.

There is, however, another class of pedigree-searchers, more conscientious, if less rational than the purchasers of pedigrees ready-made. These persons devote the best part of their lives to researches into their family history, and so far from drawing up complete and detailed pedigrees of their descent, generally come to the end of their existence before having

brought to a conclusion even their preliminary researches. In the first place, probably, they will be anxious to trace their paternal descent, and starting upon a knowledge of the name of grandfather or great-grandfather, and with a traditional account that the family "came out of" Yorkshire, or Cumberland, or Devonshire, or Scotland, or what-not, they will, in the first instance, probably, ransack such printed copies of the Heralds' Visitations as bear upon the locality of reputed origin. And then it is, after having obtained a sort of skeleton-genealogy, that the really ardent pedigree-hunter comes to the more serious part of his labours. Having obtained what he can from these printed records, he will next betake himself to a search of the unprinted records of the Heralds' College, or of the Lyon Office, or of the Record Office in Dublin, and then to an inspection of the parish registers and the wills contained in one or another of the probate or record offices of the country. Here it is that his labour becomes prodigious: probably no single life is long enough to go through all the wills and registers of a single family-name, unless it be some of the very rarest in the country. It is melancholy to contemplate the futile efforts of a Smith, or a Brown, or a Robinson, searching amid unnumbered namesakes for some record of a long-lost grandfather. But with other less favoured and less wide-spread patronymics, the struggle is much less severe, and if once a family can be traced to some definite settlement, with property in land, the subsequent labours of the genealogist become comparatively light, unless, of course, the parish registers happen to be missing, in which by no means uncommon case he may give up his pedigree as wellnigh hopeless.

Sometimes, at least, pedigrees certainly are amongst the most remarkable of inventions. Those carefully-wrought genealogies, derived from authentic records, are not now to be considered, but those more pretentious and far-reaching trees, the deepest roots of which are "lost in the dim mists of antiquity." It is hardly fair, perhaps, to doubt the accuracy of some of these ancient and elaborate genealogies, yet it is hard to imagine whence the evidence of their accuracy is derived.