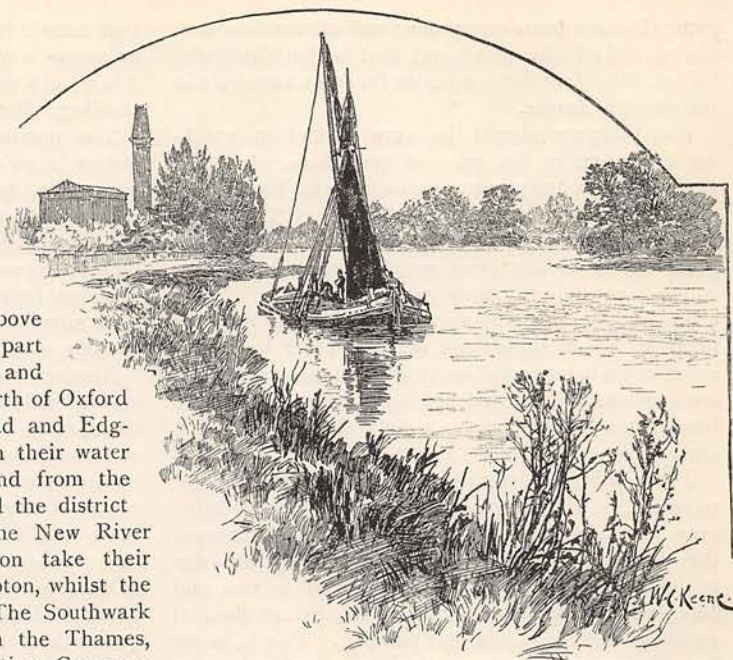


London. Its district is bounded by Charing Cross, the Haymarket, Tottenham Court Road, and Hampstead Road, on the west, by the Thames on the south, and the Tower and Stamford Hill on the east. The Chelsea Company take their water from the Thames at Ditton, and they supply Chelsea, Knightsbridge, Pimlico, Belgravia, and some parts of Westminster. The West Middlesex take their water from the Thames above Hampton, and this company supplies part of Fulham, Hammersmith, Kensington, and Brompton, and also a large territory north of Oxford Street, between Tottenham Court Road and Edgware Road. The East London obtain their water from the Lea, near Walthamstow, and from the Thames at Sunbury. They supply all the district north of the Thames and east of the New River Company's line. The Grand Junction take their water from the Thames, above Hampton, whilst the Lambeth take theirs from Molesey. The Southwark and Vauxhall also obtain theirs from the Thames, above Hampton. The Grand Junction Company supply a very irregularly shaped district, including portions of the parish of St. George, north of Piccadilly, parts of Marylebone, most of Paddington, and a small portion of Westminster. The Lambeth Company supply a district reaching from the Thames on the north to Croydon on the south. The Southwark and Vauxhall Company supply the borough of Southwark and as far as Rotherhithe on the east side of the Lambeth Company; and Clapham, Battersea, and parts of Lambeth on the west side of the Lambeth Company. The Kent Company obtain their water from wells sunk into the chalk. Of these there are three at Deptford, two at Charlton, one at Plumstead, one at Crayford, and one at Bromley. The depths of these wells vary from 120 feet at Crayford to 420 feet at Plumstead. The Government offices and some other places in Westminster, and the fountains



THE LAMBETH WATERWORKS—INLET BETWEEN SUNBURY AND HAMPTON.

in Trafalgar Square, are supplied from Government wells near Charing Cross. London's total actual daily supply is some 157,000,000 gallons, of which more than one-half is taken from the Thames. It is not improbable that our noble Father Thames will not be able to supply London, with its ever-increasing demands, and authorities on the subject are busily engaged considering whence our extended supplies can best be brought. Dartmoor and Wales seem the favoured spots. In Wales, the valley of the Upper Wye and Upper Severn have been fixed upon. Any of these schemes would mean bringing our water from a distance of 180 to 200 miles; but the schemes are regarded as quite feasible.

NEW PUDDINGS.

BY A. G. PAYNE, AUTHOR OF "CHOICE DISHES," ETC.

PROBABLY all people will admit that there is a charm in novelty. Educated persons feel this want more than those who are uneducated; and within certain limits a change of diet is advisable, not only for the well-being of the body, but for that portion of the body which we may term brain, and which is so intimately connected with our thoughts that we hesitate to call it body.

In most households it will be found that the general thought is to settle down into a course of routine, and

if we are not careful, we allow our cook to degenerate from being an *artiste* who ought to be able to play from sight, into an organ-grinder who can only play a certain number of tunes.

There are perhaps few parts of the dinner more open to change than that known as sweets. Of late years this portion of the dinner has received greater attention in consequence of the enormous increase in the number of those who have given up the habit of taking any kind of alcoholic stimulant with their meals. The amount of saving and the additional happiness that have ensued in consequence throughout the country

generally have been enormous; and all medical men are agreed on one point, and that is that those who take no stimulant have a desire for some substitute in the shape of sweets.

Housekeepers should be very careful in watching a change in the price of provisions. In some parts of the country butter varies in price from eightpence a pound to one-and-eightpence. The same change is noticeable in fresh eggs. One of the ingredients in making plum-pudding is sultana raisins, which have lately so greatly increased in price. Where economy is a duty, why do not housekeepers help the universal law of supply and demand which keeps the world in its balance, by avoiding purchasing expensive commodities which are not necessities but simple luxuries, and endeavour to supply their place by a cheaper substitute?

To be practical, we will endeavour to describe how to make two or three new puddings, which, while being very nice, shall at the same time be much cheaper than the ordinary run of puddings. We do not refer to the plainest kinds of puddings, such as rice and suet, but to what may be called the better class of puddings, such as Christmas pudding. This is, as we have shown, now dearer than ever owing to the increase in the price of the materials of which it is composed; and these sudden advances in price are very apt to be overlooked, especially by young housekeepers.

Try the following simple recipe:—Take a quarter of a pound of suet, a quarter of a pound of flour, and a quarter of a pound of Porto Rico sugar. Chop the suet very finely. Inexperienced cooks may take a hint even in this simple operation. After chopping the suet finely as you think, if you place it in a basin and shake the basin, the big lumps will come to the top. Now take a pound of dates, and stone them and cut them up into small pieces. There is no occasion to chop the dates as finely as you did the suet. Mix all the ingredients in a basin, and add a quarter of a nutmeg, grated. Moisten the whole with only sufficient water to make the ingredients adhere. The reason of adding this small quantity of water is that, when the pudding is exposed to heat by steaming, the suet melts, and consequently the pudding becomes more moist. But first we must describe how to cook the pudding. The ingredients should be placed in a basin, which should be slightly buttered, in order to ensure the pudding turning out without breaking. The basin should be tied over with a cloth, and the pudding should be steamed in the ordinary way for about four hours. In private houses, where there is no regular steamer like those attached to big hotels and restaurants, this can be done by placing the basin in a saucepan half full of boiling water, keeping the water boiling with the lid on for the time specified.

It will be observed that, among the ingredients, we have said that the sugar should be what is known as Porto Rico. This sugar is darker, stronger, and sweeter than most sugars. As it is the cheapest kind of sugar sold, it is particularly economical. It is only suitable for puddings like the one we are describing,

that contain fruit. It would also do to sweeten coffee or cocoa; it would be very unsuited to sweeten tea, and it is equally unsuited for any kind of custard, or custard pudding. But to return to our pudding.

The pudding should be turned out on to a dish just as is an ordinary Christmas pudding. It is very nice plain, but a little sweet sauce poured over it would by some people be thought an improvement. It is exceedingly like good, rich Christmas pudding, both in appearance and flavour, and might easily be mistaken for one. The whole cost of the pudding we have mentioned, and which is amply sufficient for six persons, would be less than fivepence.

Another very nice and even cheaper pudding still can be made from dates as follows:—Take a pound of dates, stone them, cut them up and place them in a small saucepan, and let them stew gently, using about an ounce of butter, adding as before a quarter of a pound of this coarse brown sugar. It is best to let these stew very gently from one to two hours. Next take a tea-cupful of rice and boil this in sufficient water to be absorbed when it is finished. This would be about two breakfast-cupfuls. Wash the rice thoroughly, grease the bottom of the saucepan with a tiny piece of butter to prevent the rice sticking, and let the rice boil quickly for ten minutes, adding, as we have said, two breakfast-cupfuls of water to a tea-cupful of rice. You can put the rice into hot water at starting, but take care that it boils for quite ten or eleven minutes. Now move the saucepan to the side of the fire, and let it stand for about twenty minutes or half an hour, at the end of which time it will be found that the rice has swollen and absorbed the whole of the water. There is nothing like economy in little things. The reason we did this is that we do not waste the water in which the rice is boiled. It is as wrong in principle to throw away the water in which we have boiled our rice as to throw away that in which we have boiled a nice fresh piece of silverside of beef. Turn the whole of the rice out on to a dish, and with a spoon smooth it neatly round the outside, at the same time making a sort of well in the middle. In fact we are making a rice border. The well in the middle must be made large, but only just sufficiently large to receive the stewed dates. These dates are poured into the middle, piled up slightly, and the dish sent to table. The dates should be of the consistency of thick jam. It will be seen that we have not recommended any flavouring to the dates. We can, however, add a little nutmeg, and it may perhaps be an improvement to add the juice of half a lemon, but it is by no means essential. Still, if you have half a lemon by you, getting stale, it would be a good opportunity of using it up. This is a very cheap pudding, and looks very pretty, the brown dates reposing, so to speak, in a white nest. Should we have this pudding on some special occasion, we can ornament it as follows, and when ornamented its appearance is such that it might be served as a sweet at the wedding breakfast of a princess.

While the rice is cooking, after it has been placed by the side of the fireplace, take out a tea-spoonful and

absorb the moisture with a cloth, and then separate the grains of rice one from another with a fork on a plate, and dry these grains by putting the plate in the oven for about a minute. Take half of these grains and put them in a saucer with two or three drops of cochineal, and shake them about till you make them pink. Don't soak them in cochineal and make them too dark, but roll them backwards and forwards on a pink saucer till each grain becomes a bright pink. It would be best to colour rather more than half the tea-spoonful pink, as we shall want rather more pink than white. Next, before sending the dish to table, and after piling up the stewed dates in the middle of the dish as much as possible (and for this purpose we must take care not to make the well in the rice too deep) sprinkle a few of the white grains of rice on the dark brown dates. We can next take a very few pink grains and sprinkle them on the top between the white.

Remember that we do not want the grains of rice sprinkled too thickly or too closely together; if they are an inch apart they will be quite near enough. Next take the remainder of the pink grains of rice and sprinkle them, keeping them the same distance apart, about an inch, over the white rice border. This makes the dish look extremely pretty, and a little cut lemon might be placed on the edge of the dish, but this is not necessary.

If by chance you have any angelica in the house, you can sprinkle a few specks of green on the white rice as well as the pink. The little pink and green spots on the white look extremely pretty. Any kind of green crystallised fruit does for the purpose as well as angelica, as long as it is a fairly bright green; and the quantity required is so very small that the cost may be said to be nothing. There is a great satisfaction, in sending a pretty dish to table, in thinking that no money has been *wasted* on it.

A very nice pudding, and which will be found to be a novelty, can be made from bananas. Bananas are sometimes sold in London as cheap as six a penny, but, at any rate, they can generally be bought four a penny when they look very black and stale. Many persons will not buy them when they are black, because they think they are bad. Such, however, is not

the case. Of course they are not equal in flavour to a ripe banana picked from the tree abroad, but bananas, like pineapples, have to be picked before they are ripe, and then allowed to ripen afterwards; otherwise we could not have them in this country at all. Take six bananas, and peel them and beat them to a smooth pulp in a basin with a spoon; or, better still, rub them through a wire sieve. Add two table-spoonfuls of white powdered sugar. Next beat up four eggs very thoroughly and add these to the mixture. Now take a pint of milk and boil it, and after it has boiled add the milk gradually to the mixture, and keep stirring. Pour the whole into a hot pie-dish, and bake in the oven till the pudding is set. As soon as it is set, take it out and let it get cold. When it is quite cold, cut it right round the edge with a very thin knife and turn it out on to a dish; of course an oval silver dish is best. Take a preserved cherry and place it on the top in the centre, and cut four little spikes out of green angelica and place them round the cherry. This makes a very pretty dish, and it is a mistake to think that it is expensive because we have made it look pretty. If we always have by us in the house, say, a quarter of a pound of dried cherries and a quarter of a pound of angelica, we shall always be able to have pretty-looking dishes at a very small cost. Dried cherries cost sixteenpence a pound. Fourpennyworth would last a very long time indeed if we only used one for every pudding. Angelica is still cheaper, but fourpennyworth of that would probably last as long as fourpennyworth of cherries.

An ordinary custard pudding, instead of being sent to table in a pie-dish, can likewise be turned out and ornamented; and if the custard pudding is a little watery, as is often the case, a few drops of cochineal can be added to the water that runs into the dish, which makes it look like a pretty pink sauce.

Of course it is not necessary to turn the pudding out, as it can be sent to table in the dish. And it will be seen that this banana pudding costs no more than an ordinary custard pudding beyond the addition of the bananas. It can also be sent to table hot in the dish, but it is nicer cold, as when hot there is a scented flavour about it. Still, it is worth trying both ways.

SUMMER PLEASURES.

HUNTING idly down the stream,
In the hazy golden gleam
Of an idle summer day
Where the coolest shadows play,
Where the reeds and rushes quiver,
By the margin of the river,
And the water-lilies float
Round our tiny little boat.

Drifting gently o'er the sky
Silver cloudlets float and fly,
Chase each other, while the air
Breathes a fragrance sweet and rare;

Birds are singing; down the dells
Comes the echo of soft bells;
All the earth seems sweet and gay,
For our joyous holiday.

Summer Pleasures—how you pass,
Swift as dew-drops from the grass;
Light your touch as shadows shifting
O'er the river where we're drifting;
Tender as the golden glory
Of a love-song old as story.
Birds, and reeds, and lilies say,
"Have we not enjoyed to-day?"