



THE following genuine bills of fare may be interesting to plain housekeepers who are puzzled in regard to their menu for a Christmas dinner.

A Christmas dinner for a large party, all belonging to one family, included the following list of good things :

OYSTER SOUP.  
OYSTERS RAW IN THE HALF SHELL.  
CELERY.  
ROAST BEEF—ROAST TURKEY.  
GRATED HORSE-RADISH—CRANBERRY JELLY.  
MASHED POTATOES—SPINACH.  
OLIVES—PICKLES.  
WILD DUCKS ROASTED—PRAIRIE HENS BROILED.  
CURRANT JELLY—CELERY—CHEESE.  
BREAD—BUTTER.  
PLUM PUDDING—MINCE PIES.  
ORANGES—APPLES—NUTS—ETC.

#### A PLAIN CHRISTMAS DINNER.

BOILED HAM  
ROAST GOOSE WITH POTATO STUFFING.  
APPLE SAUCE.  
BOILED CABBAGE—MASHED POTATOES.  
PUMPKIN PIE—CHEESE.  
APPLES—NUTS—COFFEE.

A CHRISTMAS DINNER on a limited purse is the rule in large cities, and the following genuine bill of fare provided by a careful housewife was satisfactory to the hungry family of boys and girls who had long looked forward to their meeting on the day around the home table. The joint was a leg of fresh pork, stuffed. The stuffing was made of bread, seasoned with pepper, salt, onions, and sage. There were boiled white potatoes, boiled onions, boiled turnips, and apple sauce to make the first course. The pudding, which was voted delicious, was a rowley-powley, made of rolled paste covered with prunes, over which ground spices were shaken. It was served with butter and brown sugar. Ground cinnamon, ginger, and cloves, when boiled with either raisins or prunes, give a fine flavor to a pudding. Apples and hickory-nuts carefully cracked completed the bill of fare.

The two following Christmas dinners are from English sources :

#### CHRISTMAS DINNER—EIGHT PERSONS.

##### FIRST COURSE.

OXTAIL SOUP.  
CRIMPED COD AND OYSTER SAUCE.  
*Entrées.*  
SAVORY KISSOLES—FOWL—SCOLLOPS A LA BECHAMEL.

##### SECOND COURSE.

SADDLE OF MUTTON—BOILED CHICKENS.  
CELERY SAUCE.  
BACON CHEEK, GARNISHED WITH BRUSSELS SPROUTS.  
VEGETABLES.

##### THIRD COURSE.

QUAILS—SALAD.  
ORANGE JELLY—APPLES A LA PORTUGAISE.  
MINCE PIES—APRICOT JAM—TARTLETS.  
SOUFFLE OF RICE.

*Dessert.*

#### CHRISTMAS DINNER—TEN PERSONS.

##### FIRST COURSE.

MULLIGATAWNEY SOUP.  
BOILED CODFISH—LOBSTER SAUCE.  
WHITEFISH A LA CREME.

##### *Entrées.*

CROQUETTES OF FOWL—CUTLETS AND TOMATO SAUCE.

##### SECOND COURSE.

ROAST RIBS OF BEEF—BOILED TURKEY AND CELERY SAUCE—TONGUE, GARNISHED.  
VEGETABLES.

##### THIRD COURSE.

GROUSE—SALAD.  
PLUM PUDDING—MINCE PIES.  
CHARLOTTE A LA PARISIENNE—CHEESE-CAKES.  
APPLE TART—NESSERLODE PUDDING.

##### *Dessert and Ices.*

Here are two from the famous *chef de cuisine*, Francatelli

#### DINNER—SIX PERSONS.

##### FIRST COURSE.

JULLIENNE SOUP.  
FRIED SOLES—ANCHOVY SAUCE.  
FOWL AND RICE—ROAST LEG OF WELSH MUTTON.

##### *Entrées.*

SALMIS OF PARTRIDGES A L'ANCIENNE.  
FRICANDEAU WITH PUREE OF SORREL.

##### SECOND COURSE.

ROAST SNIPES.  
THREE EXTREMETS.  
SPINACH WITH CREAM—BLANC-MANGE.  
APPLES A LA PORTUGAISE.

#### DINNER—TWELVE PERSONS.

##### FIRST COURSE.

BISQUE OF LOBSTER SOUP.  
CRIMPED COD WITH OYSTER SAUCE, GARNISHED WITH FRIED SMELTS.

PATTIES A LA MOUGLAS.  
ROAST TURKEY A LA PERIGORD.  
BRAIZED HAM WITH SPINACH.

##### *Two Entrées.*

FAT LIVERS A LA FIANCIESE.  
FILLETS DE PARTRIDGES A LA LUCULLUS.

##### SECOND COURSE.

ROAST BLACK COCK—ROAST TEAL.  
SOUFFLE OF APPLES A LA VENITIENNE.  
FOUR EXTREMETS.

MECCA LOAVES, WITH APRICOTS.  
BRAIZED CELERY.

ITALIAN CREAM—MACARONI AU GRATIN.

#### PUDDINGS AND PIES FOR CHRISTMAS.

Cup-Puddings for the Old and Young.—1. Soak stale bread in hot water till soft, drain it off, mash it, and add some cream, nutmeg, and currants, sugar to taste, pour in a dish and bake, lay a small piece of butter on the top.

2. Pour boiling milk over the crusts of bread, and let them remain till soft; beat them smooth and add three eggs well beaten, the grated rind of a lemon, and sugar to taste; also a little cream. Pour this in small buttered cups, and bake a light brown; turn them out, and strew sifted sugar over.

Scotch Pudding.—Butter a mold and put cut raisins to ornament; mix quarter pound suet very fine, quarter pound breadcrumbs, one and a half ounce ground rice, pinch salt, three ounces marmalade, three ounces white sugar, three eggs, rind of lemon grated; beat well, pour in mold, boil one hour; sauce.

**Cocoa-nut Puddings.**—Half pound grated cocoa, one ounce butter, half the juice of one lemon and the rind grated, four eggs, the whites of one left out, half pound grated lemon; mix all together; then put into cups and bake them.

**Amber Pudding.**—Five eggs, two whites left out, half a pound lump sugar pounded fine, not quite half pound of butter melted and mixed with the sugar, then the eggs mixed in, and a little candied peel, and flavored according to taste. Make a paste, line a pudding dish with it, pour the mixture in, and cover with paste. When baked, turn it out in a glass dish, strew over with sugar, and eat cold.

**Ice Pudding.**—Take one pint and a half of clarified syrup and the strained juice of three lemons. Put the mixture in the freezing pot, and when nearly frozen add essence of citron to taste, and one ounce of pistachio-nuts blanched, and split in half lengthwise; finish freezing, put into a mold, and lay it on ice till wanted.

**Marlborough Pudding.**—Cover a pie dish with a thin puff paste, then take an ounce of candied citron, one of orange, and the same of lemon peel, sliced very thin, and lay them over the bottom of the dish. Dissolve six ounces of butter without water, and add to it six ounces of pounded sugar, and the yolks of four well-beaten eggs. Stir them over the fire until the mixture boils, then pour it over the sweetmeats, bake the pudding in a moderate oven for three-quarters of an hour, and serve it hot or cold.

**Coffee Ice Pudding.**—Pound two ounces of freshly-roasted coffee in a mortar, just enough to crush the berries without reducing them to powder. Put them into a pint of milk with six ounces of loaf sugar, let it boil, then leave it to get cold; strain it on the yolks of six eggs in a double saucepan, and stir on the fire till the custard thickens. When quite cold, work into it a gill and a half of cream whipped to a froth. Freeze the mixture in the ice pot, then fill a plain ice mold with it, and lay it in ice till the time of serving.

**Cocoa-nut Pudding.**—Put a half pound packet of desiccated cocoa-nut, or grate a large one with brown skin pared off, into a pudding dish. Break in pieces two penny sponge cakes. Pour over the cocoa-nut and cake a quart of boiling milk with one tablespoonful of butter melted in it and four tablespoonfuls of sugar. Let it stand an hour, covered close. Beat four eggs, and stir into the mixture; then bake in a slow oven, like custard pudding. To be eaten either warm or cold.

**Dartmouth Pudding.**—Mix one quart of Indian meal with four ounces of butter or finely minced beef suet, and four ounces of brown sugar, or one pint of molasses; add two teaspoonfuls of powdered cinnamon and one pint of milk; add two eggs well beaten, then pour over the whole three pints of boiling milk; stir a few minutes, then pour it into a pudding pan, and bake it four or five hours in a moderate oven. Every hour pour a little cold milk on the top of the pudding to prevent its becoming tough. Serve hot.

**Nantucket Pudding.**—Fill a pudding pan with apples pared, quartered, and cored. Cover the top with a crust rolled out of light bread dough, make a hole in the lid, and set the pan in a brick oven. After it has cooked lift the crust and add molasses or brown sugar, a little powdered cinnamon and nutmeg to taste, also one tablespoonful of butter. Stir it well, cut the crust into square bits, mix all together, cover it with a large plate, return it to the oven for three or four hours. Serve hot.

**The Boys' Own.**—Mix three gills of Indian meal, one gill of wheat flour, one gill of molasses, one teaspoonful salt, half teaspoonful of powdered

ginger, one teaspoonful powdered cinnamon, and the grated peel of one lemon. Pour over all one quart of boiling milk, stir well, and when a little cooled, add six eggs beaten separately, and one pound of stoned raisins, dredged with flour; or dried peaches or apples, well washed and dried in the sun, may be substituted. Scald a bag, flour it, and boil the pudding in it, leaving plenty of space for it to swell. Boil five hours, and serve with wine sauce.

**Mince-meat.**—1. Two pounds raisins, two pounds currants, two pounds sugar, one pound suet, half a pound mixed candied peel, rind and juice of three lemons, if liked; chop the suet and raisins fine, add currants, candied peel, etc.; pare, core, and cut the apples, bake them till soft, beat up as for sauce, and mix them well with the other ingredients; add pint of sweet cider boiled with half the sugar.

2. Mince very finely one and a half pounds beef suet, one and a half pounds of currants, one and a half pounds chopped raisins, one and a half pounds good apples; mix well in a basin, adding one pound of moist sugar, half a pound of mixed peel finely minced, squeeze the juice of a lemon in the mixture, and, lastly, put in the thin rind of it finely chopped. Put half a tablespoonful of salt, a cup of melted currant jelly, and powdered mixed spice and ginger to taste. Add this to the mince, work it a little now and then to get it well mixed, and put it by in a covered jar.

3. To two pounds of lean beef, taken from the under side of the back loin, add the same weight of beef suet, four and a half pounds of currants, one and a half pounds of raisins stoned and chopped, the juice and peel of three lemons, one pound powdered sugar, two large nutmegs, cloves and mace (pounded, of each quarter ounce), quarter ounce of cinnamon, one quart of boiled cider, about eighteen apples, and quarter pound candied lemon peel. The apples and candied peel must not be mixed with the other ingredients to keep in a jar, or the mince-meat will go moldy; they must be added to each portion when the pies are made, the candied peel cut in thin strips and laid across the mince-meat in each pie. This recipe has been in family use for sixty years. Cut the meat hot, when half cooked, from the fresh roasted sirloin.

**Paste for Pies.**—One pound butter, one pound flour; break the butter up with the flour, add cold water sufficient to make paste, roll out, and then fold it; roll it twice more. Be careful to roll it from you, and not back again. Have a nice hot oven, and bake for thirty minutes without opening the oven door. Brush over with egg, which improves the look. Half a pound of butter and half a pound lard, with one pound of flour, will make nice paste.

**Pumpkin Pie.**—Pare some pumpkin or squash, stew it with very little water, drain it, mash it smoothly. To one pint of mashed pumpkin add two cups of sugar, four beaten eggs, a little salt, the grated peel of one lemon, a little essence of rose, one small tablespoonful of butter, one teaspoonful of mixed cinnamon and ginger; mix well, then add one quart of hot milk. Bake it in deep soup plates lined with paste, without any upper crust.

**Swiss Pie.**—Three pounds rump steak, six mutton kidneys; cut the steak in moderate pieces, and split the kidneys, and put both on the fire, with enough water to cover them, with a Spanish onion cut in small rings, and seasoned with pepper and salt. Have some potatoes ready boiled, but not too much; cut them in quarters, brown them, and put round dish in rows on the top of the meat. A pretty way of dishing this is to put it in a game pie-dish.

**Mince Pies without Meat.**—Take six large lem-

ons, squeeze out all the juice, then boil all the rinds and pulp in three or four waters, until the bitterness is quite extracted and the rinds are very tender. When cold, beat or chop it very fine, and add to it two pounds currants, one pound raisins chopped, two pounds sugar, and one pound beef suet chopped very fine; put to it the juice of the lemons, two wineglassfuls sweet peach pickle syrup, two ounces candied lemon and orange peel. Add, if liked, six apples chopped, a little more sugar, and a little nutmeg, mace, cloves, and cinnamon.

**Delicious Mince-meat.**—Two pounds of currants, well washed, carefully picked, and rubbed dry, half of them slightly chopped; two pounds of raisins, stoned and finely chopped; three-quarters of a pound of candied peel, chopped; one pound of good apples, carefully cored, peeled, and chopped; one pound of fresh beef suet, chopped; three-quarters of a pound of the under side of the sirloin of beef (roasted, but not over-done), or fillet of veal, chopped; the grated rinds and strained juice of two lemons and one Seville orange, one and a half pound of moist sugar, half a nutmeg grated, half a teaspoonful of powdered cinnamon, half a saltspoonful of powdered ginger, two grains of powdered cloves, and a pint of cider; mix these ingredients well together, put the mince in stone jars, tie them over with bladder, and keep in a cool, dry place till wanted. It will keep a year or longer, and should be made a few weeks before it is wanted: *new fruit must be made.*

**An old Recipe.**—Two pounds Valencias stoned and chopped, two pounds currants washed and dried, two pounds Sultanas whole, two pounds cooking apples chopped fine, two pounds brown crystallized sugar, one and a half pounds best beef suet chopped fine, three-quarters of a pound mixed peel cut into small pieces. Mix the whole well together, then add the juice of two lemons and the rinds of the same chopped very fine; grate a whole nutmeg, and sprinkle a penny packet of mixed spice into it, after which stir well, and put it into a large earthenware jar; pour enough boiled cider to moisten over it, and tie down until wanted. This is a good quantity to make for a family of ten persons. It is very useful for rolled suet puddings, as well as for mince pies. It may be interesting to housewives to know that ancient mince pies were made in the form of a cradle, and the mixture they contained was supposed to be emblematic of the gold, frankincense, and myrrh.

**A Plain Christmas Pudding.**—One pound of flour, one pound of breadcrumbs, three-quarters of a pound of stoned raisins, three-quarters of a pound of suet, three or four eggs, milk, two ounces of candied peel, one teaspoonful of powdered allspice, half a teaspoonful of salt. Let the suet be finely chopped, the raisins stoned, and the currants well washed, picked, and dried. Mix these with the other dry ingredients, and stir all well together; beat and strain the eggs to the pudding, stir these in, and add just sufficient milk to make it mix properly. Tie it up in a well-floured cloth, put it into boiling water, and boil for at least five hours. Serve with a sprig of holly placed in the middle of the pudding, and a little pounded sugar sprinkled over it, and also with a rich sauce.

**Plum Pudding without Eggs.**—Half a pound of flour, six ounces of raisins, six ounces of currants, quarter of a pound of chopped suet, quarter of a pound of brown sugar, quarter of a pound of mashed carrot, quarter of a pound of mashed potatoes, a tablespoonful of molasses, one ounce of candied lemon peel, one ounce of candied citron. Mix the flour, currants, suet, and sugar well together; have ready the above preparations of mashed carrot and potatoes, which stir into the

other ingredients; add the molasses and lemon peel, but put no liquid in the mixture, or it will be spoiled. Tie it loosely in a cloth, or, if put in a basin, do not quite fill it, as the pudding should have room to swell, and boil it for four hours. Serve with rich sauce. This pudding is better for being mixed over-night.

**Maryland Plum Pudding.**—One pound of grated breadcrumbs, one pound of raisins stoned, one pound of currants, half pound of citron, nine eggs beaten light, leaving out the whites of three; one large teacup of brown sugar, a teacup of cream, a tablespoonful of flour; cloves, mace, and nutmeg to your taste; all well mixed together. Scald your cloth in which it is to be boiled, let the water boil, and stir it about a few minutes after it goes in; three hours are sufficient to cook it. When ready to serve, ornament the pudding with spikes of almond and a sprig of holly, and sprinkle sugar over it. Serve with sauce.

**A well-tried Plum Pudding.**—The yolks of five eggs and the whites of three beaten up with quarter pint of cream, two ounces of fine dried flour, half pound fresh beef suet chopped very fine, half pound currants washed and picked over, half pound of best raisins stoned and chopped small, one ounce candied citron, one ounce orange, one ounce lemon ditto, shredded thin, one ounce of fine sugar, half a glass of brandy, a little nutmeg. Mix all well together, butter a large mold or basin, and drop the mold into boiling water, and keep it boiling many hours, say eight or nine hours, if possible.

**Molasses Pudding.**—Six ounces suet, teaspoonful of salt, three-quarters pound flour, half pound stoned raisins, one tablespoonful sugar, one pint of molasses, half cup milk. Mix as stiff as possible, and boil four hours.

**A Richer Pudding.**—One pound each of suet, currants, stoned raisins, two pounds flour, cup of molasses, a small cupful of milk, three tablespoonfuls of moist sugar, citron, ginger, and cloves to taste; boil eight hours.

**A Tried Recipe.**—A well-tried recipe for plum pudding: Three-quarters pound each of raisins, currants, and suet, half pound each of flour and breadcrumbs, quarter pound moist sugar, one-third of a nutmeg, almond flavoring to taste, two ounces candied peel, as much milk as will moisten it well, about one pint or less, as it must be fairly stiff. Chop the suet very fine, and mix all well together; boil ten hours—six when made, and four when required for use. Eggs in a plum pudding are virtually wasted. It is quite as good without.

**Family Pudding.**—Half pound beef suet finely chopped, half pound currants, half pound raisins stoned and chopped, half pound breadcrumbs, quarter pound moist sugar, one pound of treacle, two ounces candied peel, chopped finely, half a nutmeg grated, the juice of one lemon, the rind grated, half ounce of powdered cinnamon, one tablespoonful salt, one gill of milk, four eggs well beaten. Boil the milk and pour at once on to the breadcrumbs; add the suet, fruit, sugar, spice, etc.; moisten with the eggs and spirit; stir well, and if too stiff add a little milk, or if too moist add a little flour. Press into buttered mold, tie tightly, put into boiling water, and boil four hours; serve with sauce.

**Aunt Margaret's Pudding.**—Stone and cut in halves one and a half pound of raisins, but do not chop them; wash, pick, and dry a half pound of currants, and mince the suet (three-quarters of a pound) finely; add salt, cut a quarter of a pound candied peel into thin slices, grate down bread into three-quarters of a pound of fine crumbs. When all these dry ingredients are prepared, mix them well together; then moisten the mixture with six eggs, which should be very well beaten;

add one glassful of cider, stir well that everything may be really thoroughly blended, and *press* the pudding into a buttered mold; tie it down tightly with a floured cloth, and boil for six hours. When the pudding is taken out of the pot, hang it up immediately, and put a saucer underneath to catch the water that drains from it. The day it is to be eaten, plunge it into boiling water, and keep it boiling for two hours; then turn it out of the mold. The raisins should be rubbed in flour.

**A Very Good Pudding.**—Chop very finely one pound of suet, extremely fresh, and carefully picked from all skin, three-quarters of a pound of flour, one-quarter of a pound of breadcrumbs, half pound moist sugar, two ounces candied mixed peel chopped fine, half a nutmeg grated, one teaspoonful salt, one pound of currants carefully washed and dried, one pound of raisins well stoned, half an ounce of bitter almonds, one ounce of sweet almonds chopped, six eggs well beaten, whites and yolks together. Mix it all well up together with as much milk as will make it too thick to be poured, but not thick enough to be handled as paste. It requires no kneading or beating, and should be made six hours before putting it into the mold. Line the basin or mold with a buttered paper, tie a thick pudding cloth tightly over it, and boil it six hours. Serve with sauce.

**"Every Christmas" Pudding.**—It is not too rich, and very inexpensive. Half a pound of Valencia raisins stoned, half a pound of currants, three ounces of flour, half a pound of beef suet chopped very fine, half a pound of breadcrumbs grated, two ounces soft sugar, two ounces candied peel, the rind of a small lemon chopped very fine, and half a nutmeg grated; mix all well in a bowl, and add a wineglass of rum or brandy, and four eggs well beaten. Cover over with a plate, and let it stand all night; in the morning stir it up well, and add a teacupful of cider; mix thoroughly, and put it into a well-buttered mold. Lay a buttered and floured paper over the top, and tie all in a large cloth. Boil six hours, a week or more before it is wanted, and then at least four hours the day the pudding is required; serve with sauce.

**Unrivaled Plum Pudding.**—One and a half pound of raisins, one and a half pound currants, one pound of Sultana raisins, half pound of sugar, one and a quarter pound of breadcrumbs, three-quarters of a pound of flour, two pounds of finely chopped suet, six ounces of mixed candied peel, the rind grated and juice of one lemon, one ounce of sweet, half ounce of bitter almonds, pounded; quarter of a grated nutmeg, a teaspoonful of mixed spice, fourteen eggs, and a wineglass of brandy; all to be mixed together, and the flour dusted in at the last. Put in molds, and boil eight hours. To be mixed the night before boiling; sufficient for three puddings, and will keep for months. A plain flour-and-water paste to be put over the basins before the cloth.

**Mocha Pudding.**—Beat up the yolks of four eggs with quarter pound of powdered loaf sugar, add gradually two ounces of flour and two ounces of potato flour; lastly, the whites of four eggs whipped to a stiff froth. When the whole is well mixed, put it in a buttered plain mold and bake. Turn out the cake when done, and when it is quite cold cover it evenly all over with the following icing, ornamenting it with piping of the icing pushed through a paper cone. This last operation must be done with care, lest the heat of the hand warm the icing. When the cake is finished it should be put in a cold place, or on ice till the time of serving. **THE ICING.**—Take half a pound of fresh butter and a quarter of a pound of powdered loaf sugar, and beat them to a cream in a bowl, adding drop by drop, during the process,

half a teacupful of the strongest coffee that can be made.

**A Pound Pudding.**—The ingredients are as follows, for a pound pudding: One pound of best Valencia raisins, stoned and cut in half; one pound of best currants, rubbed in a damp cloth and then in a dry one, all little stalks and rough bits being picked from them, after which sprinkle them with flour slightly, to prevent them from clinging together in lumps; one pound of nicely shred beef suet, chopped as fine as to look like flour; one pound of brown sugar, freed from all lumps, not the crystallized; one pound of finely grated breadcrumbs, off a stale loaf; quarter pound of candied peel, mixed orange, citron and lemon; the rind of a fresh lemon, cut thin, so as not to touch the white skin, chopped very fine; a good pinch of salt; a dessertspoonful of spices, well pounded, viz., cloves, mace, whole allspice, and cinnamon (very little mace, it is so strong, if good), and half a nutmeg grated, also a little ginger; one glass of fresh cider; eight eggs and a little flour, not more than six or seven moderate-sized dessertspoonfuls; no milk, as that would ruin the pudding. The pudding is mixed thus: Have a large pashon or bowl, to give plenty of room for stirring, and place the five articles in pounds round it, thus: raisins, sugar, currants, suet, and bread. If placed in this order, the mixing is greatly facilitated. Stir them round from the center until all are well mixed together; then add the candied peel, cut up into small pieces, and sprinkled all over; then the fresh lemon peel, and the mixed spice, stirring after each sprinkling, the spoonful of salt over all. Then break four eggs, and beat them separately, sprinkle them in a state of froth over the mixture in the bowl, and stir again. Now add four dessertspoonfuls of flour, stirring it in, and then add the cider; always stir the ingredients as lightly as possible, lifting it and breaking any close, heavy lumps. Cover the bowl over, and leave it in a cool dry place for one night. When required for use, beat up the other four eggs, and add two or three spoonfuls of flour. You can judge when you have sufficient flour by the ingredients adhering together lightly, not in heavy lumps. Have your water boiling ready, and dip your pudding cloth (which should be a sound new one) into it, place it, when wrung as dry as possible, in a bowl, dredge it with flour, and drop your pudding into it in light spoonfuls; do not press them together, as that makes the pudding heavy; then gather up the cloth, a very small portion at a time, as small gathers make the pudding a nicer shape. Have a yard of new tape to tie it with, and leave plenty of room for the pudding to swell; it should be tied tight enough to prevent the water from getting in. The pudding should be kept boiling for eight hours, and care taken that it does not set to the bottom of the pan. To serve the pudding, crushed loaf sugar should be piled on the top to imitate snow, and also over the sprig of berried holly that is stuck in it; and, when desired, flaming spirit may be added in the dish.

**Sauce for the Pudding.**—Put into a small saucepan two ounces of butter—not "cooking butter," but the very best of table butter. To this add a large tablespoonful of fresh and sweet flour. Mix these well together, while they are cold; do this with a wooden spoon. Pour in half a pint of cold water; add a little salt. Place these over the fire and stir until it has almost reached the boiling point, but not quite. Now add a glass of the best currant or lemon jelly. Add some pulverized sugar. Do not spoil the sauce with coarse sugar; add a dust of cinnamon and the grated peel of half a lemon, the outside rind. Make the sauce hot and sprinkle another dash of cinnamon on the surface. Now ornament the pudding with a miniature American flag stuck on the top.