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dry ingredients, and beat the mixture well. Add all the other ingredients, and again mix well.

Put some silver coins into mixture, or pudding favours. Three parts fill buttered basins. Cover the tops with butter paper, and steam quickly for 4 to 6 hours, depending on the size of the basin. Allow to stand in the basin till ready for serving. Then steam again for 2 or 3 hours before serving. Place a sprig of holly on top, and serve with a nice sauce.

### Old English Xmas Pudding

This recipe will make 4 or 5 good puddings. They should be boiled for 6 or 7 hours; and then put away until they are wanted, when it is best to give them another 3 or 4 hours' boiling. For a good Christmas Pudding, the more boiling the better.

You will need a very big bowl to mix this in. The old English way was to have a great earthenware crock, and every member of the family had to join in the stirring—for luck! Whether it really brought good luck to the stirrers, or only a little rest to the aching arms of the cook, I'm not quite sure. Probably everybody benefited by the fun of joining in!

Into the bowl put 4 lbs. of flour—half may be wholemeal, if you like. Have ready 3 lbs. of raisins and 3 lbs. of good currants, all thoroughly washed and dried. Then add 2 lbs. of very finely shredded suet, so that it looks grainy and fine. This must all be well mixed into the flour in the bowl. Now add 2 lbs. of sugar, and stir it in well with the plums and currants. Take ¼ lb. each of candied orange, lemon and citron peel, which must be cut into very small squares, not chopped quite as finely as the suet, but still not in coarse uneven lumps. Add this as well. Next add 2 lbs. each of cold cooked and mashed potatoes and carrots. See that they are very finely mashed, with no lumps, at all. Stir and stir again, adding four tablespoons of treacle as you stir. Of course, a teaspoon of salt should be added, and if you like, one or two tablespoons of pudding spice. Use a long wooden spoon for stirring. After all is thoroughly mixed, cover the bowl with a clean towel and leave for 24 hours. You will note that no eggs, no liquid of any kind except the treacle, has been put into this mixture. None is needed, as you will see next day when you take away the cloth and look into your bowl.

Once more you must start stirring, but this is comparatively easy to do now. Go on until you are sure that everything is thoroughly blended, then get your basins ready, or if you would like a pudding done in a cloth, get some good strong pieces of unbleached calico ready, about half a yard square. These you must dip into boiling water and sprinkle thickly with flour—not on the edges and corners, though. Put some of the pudding mixture on the centre of each cloth, tie round with string, leaving a frill at the top, and plenty of room for the pudding to swell. Then plunge them into boiling water and boil them all together. The water must boil all the time, and more boiling water is added as it boils away. They

should boil for seven or eight hours. Hang them up to get cold and dry, and they will be ready and waiting for the several occasions for which they will be required, after being boiled again for another three or four hours.

If you prefer to boil your puddings in basins, take graduated sizes, and grease them well. Smaller cloths will do to tie them down with, but they must be treated in the same way as the bigger one—that is, scalded and floured, and it is necessary to remove them from the puddings directly they are taken up from their first boiling. The basins should be almost filled with the

pudding mixture. The cloths must then be washed—but no soap, please—well dried, and put ready for the time when the puddings will be wanted. When the puddings are cold, tie over each with greaseproof paper, and they can be stood in a row on the pantry shelf, making you feel very proud of such an array.

Nowadays, we find it easier to put a greased butter paper next to the pudding before putting on the scalded and floured cloth. This keeps the cloth clean, and prevents any sticking.

We shall continue contemplating Christmas cooking next week.

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