

Cleaning Delicate Laces.
Delicate white laces may be cleaned with caustic soda by a receipt of Madame Meisler's. Spread the lace on a sheet of writing paper, sprinkle it on both sides with soda, place a second piece of paper over it, put away between the leaves of a book for three days, then shake off the powder, when the lace will be found perfectly clean. Laces are given a creamy hue by putting strained coffee or powdered saffron in the rinsing water until the right cream or tinge is procured. White silk laces are soaked in milk overnight, then washed in warm soapwater, rinsed and finally pulled out and carefully pinned down while damp. Laces must be soiled, gently squeezed and clapped between the hands until dry or nearly so. They may be whitened by letting them stand covered with soapuds in the sun, repeating the operation several times.

STATE OF OHIO, CITY OF TOLEDO, ss.
LEON C. CHENEY, Clerk of the Court, do hereby certify that the within and foregoing is a true and correct copy of the original as the same appears in the files of the Court in the case of **HALL'S CATARRH CURE**, FRANK J. CHENEY, Plaintiff, vs. **HALL'S CATARRH CURE**, Defendant.

FRANK J. CHENEY makes oath that he is the senior partner of the firm of F. J. CHENEY & Co., doing business in the City of Toledo, County and State aforesaid, and that said firm will pay the sum of ONE HUNDRED DOLLARS for each and every case of CATARRH that can not be cured by the use of **HALL'S CATARRH CURE**.

FRANK J. CHENEY, Plaintiff.
Sworn to before me and subscribed in my presence this 6th day of December, A. D. 1915.

A. W. GLEASON, Notary Public.
Hall's Catarrh Cure is taken internally and acts directly on the blood and mucous surfaces of the system. Send for testimonials, free.

F. J. CHENEY & CO., Toledo, O.
Solely Sold by Druggists, etc.
Hall's Family Pills, 2c.

Harper's Bazar for February 23d contains a piquant little play, or rather a dialogue, called "The Oral Method," in which a learned professor who is absent-minded and deficient in small talk, receives some valuable instruction in the art of conversation. The Paris letter, which carried on the Gasconne last week, presents a double-edged sword of the latest political and literary gossip, together with such fashions as the off-season affords. A front-page drawing by Sandez from a Worth model of a demi-season gown is significant as an indication of what we may expect when spring fashions are more fully decided than they are at present.

A Great Success.
Milliner—I hope you will find that I have perfectly satisfactory.
Miss de Fashion—Yes, indeed. Several persons left the theatre on account of it last night.—Chicago Inter-Ocean.

1,000 BIS. POTATOES PER ACRE.
Wonderful yields in potatoes, oats, corn, farm and vegetable seeds. Cut this out and send to postage to the John A. Salzer Seed Co., La Crosse, Wis., for their great seed book and sample of Giant Spurry.

A Photographic Ghost.
If you sleep in the house of a wizard, you must be prepared for experiences out of the common. So thinks a gentleman who once passed a night under Mr. Edison's roof.

In the middle of the night he was awakened by the sound of a voice at his elbow. "Midnight has struck!" it said in hollow, but resonant tones. "Prepare to meet thy God!"

"The guest was out of bed in haste. He must be the victim of some hallucination. There was no one in the room. It would be a fine case for the 'psychical research' people. But even through his head, he was making for the door. In the hall he met Mr. Edison, who reassured him by saying: "Don't be scared, old man; it's nothing but a clock."—Youth's Companion.

Cook's Cough Balsam.
It is the oldest and best. It will break a cold, cure an asthma and whooping cough. Try it. It is sold everywhere.

One misfortune of extraordinary genius is that their very talents are more apt to admire than to love them.

Life is too short to nurse one's misery.
"Manson's Magic Corn Salve."
Warranted to cure or money refunded. Ask your druggist for it. Price 15 cents.

The pleasure we have in the world only multiplies our sorrow and deepens our grief.

Makes Pure Blood
These three words tell the whole story of the wonderful cures by Hood's Sarsaparilla. When the blood is impure it is fertile soil for all kinds of disease germs, and such troubles as scrofula, rheumatism, catarrh, grip, and typhoid fever are likely to appear.

Hood's Sarsaparilla
Purifies the blood and thus cures these diseases by removing their cause. No other medicine has ever accomplished the remarkable cures which have followed the use of Hood's Sarsaparilla.

Hood's Pills
To purify and vitalize the blood, and thus supply the nourishment which it craves. No other medicine has ever accomplished the remarkable cures which have followed the use of Hood's Sarsaparilla.

See that Lump?
That's Lorillard's CLAMAX PLUG.

HOMESTEAD FREE!
This paper is published weekly paper one year (22 weeks) FREE on receipt of 25c. per postage. Full of latest text, year and farm news. Write at once.

UNCLE SAM'S CONDITION POWDER
Is the best medicine for horses, cattle, hogs and sheep. It cures the blood, prevents disease and cures coughs, colds, colic, diarrhoea, worms, distemper, etc. It is made by the best chemists in the world. Price 25c. per tin. Sold everywhere.

Beeman's Pepsin Gum
THE PERFECTION OF CHEWING GUM.
A Delicious Remedy For All Forms of INDIGESTION.

BEAUTIFUL WYOMING RANCH FOR SALE.
At the foot of Laramie Peak, 100 acres, containing the use of 1,000 acres. Good buildings and fences. Living water running through land. For further particulars, apply to J. H. I. GRAHAM, 511 S. 1st St., Omaha.

IF THOSE WHO HAVE GLAUCOMA
will write to the following address, they will receive a copy of the following pamphlet, "Glaucoma," free of charge.

FARM AND GARDEN.

MATTERS OF INTEREST TO AGRICULTURISTS.

Some Up to Date Hints About Cultivation of the Soil and Yields Thereof—Horticulture, Viticulture and Floriculture.

Rains: Irrigation: Drainage.
It is found by observation that for dry farming to be possible not only must there be at least twenty inches of rainfall during the year (being that of London, England), but that the rains must be moderate in character; also that the rain be of considerable duration to allow of its penetrating the soil and dissolving the constituents in it, which furnish the food for the specific plant being grown, says the irrigation farmer. When the rainfall occurs in violent storms of short duration and falls on an impervious, broken prairie, having considerable deliverty, it runs off into the valleys over the impervious surface, or through the porous soil, if such exists, into the streams, leaving the soil dry, the atmosphere hot, and the surface of the ground parched.

Observations show that there are certain districts within the subarid region where the rainfall is concentrated into the certain months, producing a rainy season. When this occurs during the growing season of the year and the temperature is not too high, twenty inches will suffice for dry farming. Meteorologists, for the purpose of comparison, divide the rainfall of the year into three belts, the eastern, middle and western.

The mean of observations for a period of fourteen years for these belts was found to be 37, 23.6 and 19.4 respectively. Of this last amount it is found that 65 per cent of the annual rainfall falls during the growing season of the year, thus giving 15.45 per cent equals 12.6 inches, which for purposes of collection for irrigation may be regarded as the mean annual rainfall in that region.

Long experience in the collection of water for city supply shows that 46 per cent of the rainfall is available, which gives 12.6x46 per cent equals 6 inches nearly. This is the yearly average for a period of years which may vary forty times either way for a given shorter period.

The above shows the necessity for two things, first, for the irrigation of a given area of land provision must be made for ample storage room, and second, in the interests of safety, that ample overflows or spill-ways be made to provide for the free discharge of the surplus water that may flow into the reservoir.

For the promoters of irrigation projects in western Kansas, in their demands for aid from the government for surveying for reservoir sites and for their construction, would seem to be ignorant of the physical characteristics of that region. In the mountain regions of the west, narrow canons furnish sites for dams which will impound large quantities of water during the periods of floods, while in western Kansas, the source of supply of water is the rainfall, and although there are many depressions in the open prairie, the water could be made to store water sufficient to irrigate many thousands of acres of land the conditions are such that the water can not be drawn out by gravity so as to be available for irrigation.

Growing Evergreens from Seed.
Good seed must be procured of the previous season's crop. Avoid seed that is old. Make examination and see that the germs are plump and sound. The seeds of the pines, spruces and firs can be tested in the winter in the same way you would test wheat, oats or barley to find the number of grains that will freely germinate in a given number of seeds. Seeds of the evergreens mentioned should be kept in a cool, dry room until time to plant arrives. Soak in warm water from twenty-four to thirty-six hours before planting. Seeds of the Arbor Vitae should be stratified as soon as picked from the tree, drying them thoroughly in the sun, and after that juniper seed should be stratified as soon as gathered and remain in the stratified state one year before planting.

The ground selected to plant evergreen seed upon should be first class soil for corn, as free as possible from weeds or grass. The best way to secure this condition is to grow a crop of potatoes, with such culture as will absolutely destroy everything of the weed kind. Plow and pulverize well in early autumn, then in a box of four feet high, throw the ground up in rough bedding, east and west. This is done with horses and plow in such a manner that the beds when finished will be four feet wide and from four to six inches above the general level. The alleys between the beds should be two feet in width. Set good strong posts eight feet apart each way over the entire ground to be planted. Set them from two and a half to three feet in the ground and seven feet high from the ground up. Erase the surface of posts all around. Then run heavy galvanized wire on the top of each row of posts, north and south, and east and west, and fasten securely with a staple on top of each post where the wires cross. Cover the whole top of ground with wire lath fencing, made with one twist of wire less than common, between the lath to bring them close together. Enclose the sides in the same way, fastening everything securely with staples to the posts. Instead of using lath, brush can be used by placing the wires two feet apart, and weaving and tying brush to them. The shade must be evenly distributed so that half or little more than half of the rays of the sun will be intercepted. After finishing your shading over all your beds with a cultivator and then let it alone until spring comes and the ground is dry enough to work well. Scatter a liberal dressing of wood ashes over all the beds, then pulverize thoroughly to the depth of four inches, finish making the beds, have the edges straight, beds four feet wide and an inch or so higher in the middle than at the edges. The soil must be completely pulverized and absolutely free from rubbish of every kind. You are now ready to sow the seed; sow broadcast and have three or four seeds to the square inch. After sowing a bed, run a common size garden roller over it until every seed is pressed firm into the soil. Cover the whole bed with light colored, fine clean sand to the depth of one quarter of an inch for the spruces, Scotch pine and firs, and about one half an inch for the other evergreens.

When sowing, place a board over the bed, and with a shovel or a trowel, scatter the seed evenly over the board, and then lift the board, and the seed will fall evenly over the bed. This is a very good way to sow the seed, and it will save you a great deal of trouble. After sowing, run a common size garden roller over the bed, and then let it alone until spring comes and the ground is dry enough to work well. Scatter a liberal dressing of wood ashes over all the beds, then pulverize thoroughly to the depth of four inches, finish making the beds, have the edges straight, beds four feet wide and an inch or so higher in the middle than at the edges. The soil must be completely pulverized and absolutely free from rubbish of every kind. You are now ready to sow the seed; sow broadcast and have three or four seeds to the square inch. After sowing a bed, run a common size garden roller over it until every seed is pressed firm into the soil. Cover the whole bed with light colored, fine clean sand to the depth of one quarter of an inch for the spruces, Scotch pine and firs, and about one half an inch for the other evergreens.

Checkers Cholesterol.
L. N. Barr writes: "Can you or any of your readers tell me of a cure for cholesterol. I have been losing from three to five a week. I have tried pepper tea without any good effect."
We have no confidence in remedies for cholesterol, and believe the prevention is the only thing that can be done. When cholera breaks out among fowls the first thing to be done is to separate the sick from the well fowls. At once give a change of food, which may be a nourishing but cheap diet. Many writers believe in giving iron in some form. The old method was to put rusty nails in the drinking water. English poultrymen use what is known as "Douglas's" or "Eight ounces of sulphate of iron (also called copper or green vitriol) into a jug; (never use a metallic vessel) with two gallons of water, adding one ounce of sulphuric acid (oil of vitriol). The ingredients can be made by any druggist. This medicine is to be put into the drinking water in the proportion of a teaspoonful to a pint, and is found to be a useful tonic. As soon as the disease breaks out give this to the sick fowls, and also the well ones to help them resist the disease.

One writer says that he made a saturated solution of alum, and whenever a bird was attacked, gave it two or three teaspoonfuls, repeating the dose next day. If the bird recovered, he added, with alum water for a week. After adopting that course he lost no fowls.

Others advocate cayenne pepper, gunpowder and turpentine, feeding a little every day for a week or two. This medicine is to be well fed, well housed, and kept in a dry place, will seldom have cholera. In fact we do not know that they ever have it when properly handled. We would like to hear further about the place where these cholera fowls were kept, whether there were any cold drafts allowed to strike them at night, or whether their pens are cold, damp and dark. Also, what has been their food?

CAPERS originally grew wild in Greece and northern Africa.
SAGE is a native of South Europe. The cucumber was originally a tropical plant. PEARS were brought from the East by the Romans.

Why It Rains.

(Condensed from Farmers' Review Steamship Report.)
At the Iowa dairy convention A. G. Leonard spoke on "Why It Rains." He did not believe that cutting off the timber causes a decrease of rainfall. Cultivation of the soil makes rainfall greater rather than less. The cutting off of the forests does not bring droughts. The sayings of the preacher apply to-day as well as thousands of years ago: "Say not they were the former days better than these, for thou dost not inquire wisely concerning this matter." This last year the total rainfall for the four months was small, but in 1892 the total rainfall was 5.37 inches per month. That was only two years ago. There had been a great deal of ditching done prior to 1881, and yet that year the fall of rain was over fifty inches. He then presented statistics to show the great variation in the rainfall of different years. The past five years gave us more rain than the preceding five years, and the two preceding decades were as great. We have records of dry summers that are past, among these that of 1867. Mr. Leland says that year water was wanting, and none was to be had from wells or streams. Not a drop of rain fell in Johnson county during that season. During all that time the weather was excessively dry. In many places water had to be hauled long distances from lakes and ponds. Two years before that New England suffered from a similar drought, and two years after the people of Ohio. In 1854 occurred what is known as the "great drought." It should be noted that at that time the great lakes had not yet been diked, and the frog ponds contributed their usual quota of vapor and malaria. We should have for the year fifty-two inches of water, or one inch per week. Now these wet and dry seasons came in the course of nature, and were not the result of any man's settling the reasons of their variations. The common theory is very plausible, but has no facts to rest upon. Moisture is available, but so is the temperature. Cultivation does not prevent evaporation or lessen it. Cultivation helps it. It has been supposed that the ground beneath the trees is kept moist, but the opposite is true. The waters run off faster than they come. The water does not run off so fast now as then, because of the trees and the cultivated lands, and the waters sink down slowly. As a matter of fact the fields of this part of the country are not watered by moisture that rises from the soil. The moisture that rises from this and neighboring states goes eastward toward the ocean while the rest of the water is impeded by the southwest winds from the Gulf of Mexico and territory far to the southwest. The water surface of Iowa is only 556 miles. According to the average depth of the water, the water surface, that amount of water, if all made into vapor, would give us only one half inch of rainfall. In order to give an average of one inch per month, we need one inch per week, the total amount of water necessary to water our state, say thirteen inches for three months, it would require a body of water 100 miles long, 50 miles wide and 11 feet deep. It would take a big frog pond to give us that amount of water.

Diversified Farming.
In every other business except farming there is some attempt to fit supply to demand, says Pioneer Press. Manufacturers and merchants take trade journals, feel the state of the market, and would not dream of trying to force a commodity on the people after the people had quit buying it, or were ready to buy it only for less than the cost of production. There should be information accessible to the farmer. In every state the commissioner of statistics should ascertain, as nearly as may be, what are the products of the soil which the state might produce, in quantities sufficient to supply the home demand. These facts should then be placed in the hands of every farmer so that production might be regulated accordingly. It is simply incredible that the farmer of any state should busy themselves with producing something that they have to send thousands of miles to market and sell at a price that keeps them constantly under the harrow of poverty, while the people of the same state are seeking for hundreds of miles to get pork or dairy products or eggs or chickens that they consume. If we could have diversification of agricultural industry, our business would be diversified according to the plain needs of the consumers as shown by the records of trade, the attention of the farmer would be fixed upon supplying the home market. In that lies the greatest profit and the highest interest of the whole community.

Checkers Cholesterol.
L. N. Barr writes: "Can you or any of your readers tell me of a cure for cholesterol. I have been losing from three to five a week. I have tried pepper tea without any good effect."
We have no confidence in remedies for cholesterol, and believe the prevention is the only thing that can be done. When cholera breaks out among fowls the first thing to be done is to separate the sick from the well fowls. At once give a change of food, which may be a nourishing but cheap diet. Many writers believe in giving iron in some form. The old method was to put rusty nails in the drinking water. English poultrymen use what is known as "Douglas's" or "Eight ounces of sulphate of iron (also called copper or green vitriol) into a jug; (never use a metallic vessel) with two gallons of water, adding one ounce of sulphuric acid (oil of vitriol). The ingredients can be made by any druggist. This medicine is to be put into the drinking water in the proportion of a teaspoonful to a pint, and is found to be a useful tonic. As soon as the disease breaks out give this to the sick fowls, and also the well ones to help them resist the disease.

One writer says that he made a saturated solution of alum, and whenever a bird was attacked, gave it two or three teaspoonfuls, repeating the dose next day. If the bird recovered, he added, with alum water for a week. After adopting that course he lost no fowls.

Others advocate cayenne pepper, gunpowder and turpentine, feeding a little every day for a week or two. This medicine is to be well fed, well housed, and kept in a dry place, will seldom have cholera. In fact we do not know that they ever have it when properly handled. We would like to hear further about the place where these cholera fowls were kept, whether there were any cold drafts allowed to strike them at night, or whether their pens are cold, damp and dark. Also, what has been their food?

CAPERS originally grew wild in Greece and northern Africa.
SAGE is a native of South Europe. The cucumber was originally a tropical plant. PEARS were brought from the East by the Romans.

A Delicious Plum Pudding.
Pick and stone one pound of the best Malaga raisins, which put in a basin with one pound of currents (well washed and picked), one pound of good beef suet chopped not too fine, three-fourths of a pound of white or brown sugar, two ounces candied lemon or orange peel, two ounces of candied citron, six ounces of flour, and one-fourth pound of bread crumbs, with a little grated nutmeg and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-buttered water and let it boil quite fast for four hours and a half, or may be boiled by tying it in a pudding cloth well floured, forming the shape by laying the cloth in a round-bottomed basin and pouring into it. It will make no difference in the time required for boiling. When done take out of the cloth and turn out upon your dish, sprinkle a little powdered sugar and salt. Mix the whole together with eight whole eggs and a little milk. Have ready a plain or ornamental pudding mould; well-butter