Mrs. Sigourney's Pudding
In a postscript to a late letter from Mrs. Sigourney, she writes:

I was glad to see that you occasionally publish a useful recipe. I think a great deal of good housekeeping, and deem it especially important in a new country. I send you, to fill a crevice in your paper, a rule for a plain and excellent pudding, which here is called my pudding and which I have no objection to your designating by the same name if you choose.

L. H. S.

Boil 1 qt. of milk. While it is getting ready to boil, mix, four spoonsful of flour with cold milk, stirring it carefully until there are no lumps. When the milk boils stir in the mixture, with 1 teacup of sugar, and half that quantity of butter. When all is well mingled, take it off and let it cool. Then add 4 eggs well beaten, 4 drops essence of lemon, 1 teacup of stoned raisins, and bake in a deep dish.

Sigourney—Life in the West, Sept. 11, 1856.