

## OX TAIL SOUP.

MRS. W. COOK.

Divide an ox tail into lengths of an inch and a half; melt an ounce of butter in a stew pan and fry the pieces in this, turning them about for five minutes. Add two quarts of stock or water and bring gently to a boil. Throw in a teaspoonful of salt, and carefully remove the scum as it rises. Add a carrot, a turnip and an onion with two cloves stuck in it, a little celery, a blade of mace and a small bouquet of garum. Stew gently two and one half hours. Strain the soup and put the pieces of ox tail in cold water to free them of fat. Mix an ounce and one half of flour smoothly with a little cold water, add to the stock and simmer for twenty minutes. Add a little cayenne, a few drops of lemon juice and a glass of port wine if liked and serve.

## OYSTER SOUP.

MISS MIRIAM STRANG.

One quart boiling water, one quart milk, stir in one teacup rolled cracker crumbs, season with pepper and salt to taste. When all come to a boil add one quart of oysters; stir well so as to keep from scorching, then add a piece of butter size of an egg; let it boil up just once, then remove from the fire immediately.