

Potato Soup.

Mrs. Jenkinson.

Four medium potatoes and one onion, boil into a pint of water until soft, rub through colander; have ready one quart boiling milk, add a pinch mace, one piece loaf sugar, pinch cayenne and salt to taste, also tablespoon butter.

Oyster Soup.

M. L. McM.

1 pint (Olympian),	1 tablespoonful flour.
$\frac{1}{2}$ pint of milk.	$\frac{1}{2}$ pint thick cream.
2 ounces butter.	

Put the oysters with the water on the stove to plump. Don't boil them; pour through the colander; let the oysters remain in the colander. Put the butter into a saucepan, stir in the flour, let it cook few minutes, stirring well with the egg-whisk, and gradually the oyster juice and half a pint of milk and the cream (which has been brought to boil in another vessel); season carefully with cayenne and salt, skim well, then add oysters. Don't let it boil, but serve immediately. Serve with oyster crackers.

Caramel.

(Burned Sugar to Color Soups, Gravy, etc.)

Mrs. G. A. McTavish.

Put about one-half lb. brown sugar in a pan in the oven. When nearly black pour in enough boiling water to melt it. When cold, bottle it for use.

Another Burned Sugar to Color.

One saucer of sugar, (brown is best); one-half tumbler of cold water; let it boil till it smells strong and is dark; add one-half pint more cold water; let it cool and bottle for use.

Croutons for Soup.

Cut slices of bread, and butter them; cut into small squares, put into a pan, buttered side up, and brown in a quick oven.