

tablespoonfuls of butter and one cup of milk. Parsley, pepper, and salt. A pinch of soda in the milk. One beaten egg. One quart of boiling water. Fry the onions in two tablespoonfuls of butter in the soup-kettle. Remove this to the table and take out the onions with a skimmer, leaving the browned butter in the bottom. Put into this a layer of corn cut from the cob, then of crackers, next of sliced parboiled potatoes, seasoning as you go, until all the ingredients are in. Cover with the hot water, and cook gently for about forty minutes after it begins to boil. Heat the milk in a separate vessel, stir into it a tablespoonful of butter rolled in flour, and at last a beaten egg. Pour the milk into the tureen, then the chowder, stirring all the while. This broth or chowder may be made in winter with canned corn, but is not nearly so good as when fresh is used.

GIBLET SOUP.

Heat one quart of chicken stock. You can utilize for this the liquor in which a fowl has been boiled, or that in which the carcasses of cooked fowls have been boiled for hours. When it boils, stir in the finely minced giblets of two fowls with a little chopped parsley, cook half an hour and thicken with two tablespoonfuls of brown roux. Season judiciously. This popular soup is made still better if force-meat balls of hard-boiled yolks, rubbed to a paste with a little butter, bound with a raw egg and rolled in browned flour, be dropped in one minute before the soup leaves the fire.

LIVER SOUP.

A palatable and inexpensive soup is made of one quart of stock, obtained by boiling four slices of corned lean ham, or a corned ham-bone, with a sliced onion, in two quarts of water until it is reduced one-half. Chop the "left-overs" of fried or stewed liver fine with a little ham, and add to the stock. Season to taste; thicken with a brown roux, and pour upon a handful of croutons in the bottom of the tureen. The heart, that usually comes with the liver, if boiled tender in the ham-stock, may be minced and added. Any slices of fried breakfast bacon left in the pantry, if chopped fine, will improve the