

Just before taking up, add a small piece of butter; strain through a colander.

TURTLE BEAN SOUP.

One pint black beans, soaked in cold water over night; add one gallon water, one-half pound salt pork, one-half pound beef, one or two onions and a grated carrot. Strain after boiling three or four hours, and add a little wine, one lemon and one hard boiled egg, sliced, into the tureen. Pour the soup over them.

SPICED SOUP.

Boil a shank bone of beef all day for a soup of four quarts; one can of tomatoes, boil two hours, then strain; add one teaspoon cloves, one-half teaspoon cinnamon, one-half teaspoon allspice. Mace, pepper and salt to taste. Grated peel and juice of one lemon.

One teaspoon brown flower, moistened with water, pour into soup and boil half an hour.

One-half dozen eggs, boil hard; chop the whites, leaving the yolks whole; add to soup when serving.

NOODLES.

Three eggs slightly beaten, two tablespoons of water, pinch of salt; add flour to make a stiff dough; roll as thin as wafer, sprinkle over flour, and roll into tight roll; cut into thin slices and let dry for an hour before putting into soup.

BLACK BEAN SOUP.

Three pounds soup bone, one quart black beans, soaked over night and drained; one onion, chopped fine; juice of one lemon. Pepper, salt and Worcestershire sauce to taste. Boil the soup bone, beans and onions together six hours; strain, and add seasoning. Slice lemon and put on top when served.

MILK SOUP.

Four potatoes, two onions, two ounces of butter, one-quarter ounce of salt; pepper to taste; one pint of milk, three tablespoons tapioca. Boil slowly all the vegetables with two quarts of water several hours, then strain through the colander, and add the milk and tapioca. Boil slowly and stir constantly fifteen minutes, and it is ready to serve.

FISH.

TO FRY BROOK TROUT OR ANY OTHER SMALL FISH.

Clean the fish and let them lie a few minutes wrapped single in a clean dry towel; season with pepper and salt; roll in corn

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Wash on a wire oven; b melted b A mo

A fish It should bread cr (parsely the body some str little sal quently. it.

Have spoonful butter a with hot Boil thic

Two mustard, one cup all the tir

Cut t crisp, and dozen m onion an part of t haddock, sprinkle pepper, a Pour ove allow abo two quan